



ROYAL ASHBURN

*Weddings*



Photo Credit: Kathleen Gillis Photography



# Congratulations

Making your special day everything you've dreamed of – and more – is easy and stress free with our most popular package options. Choose an easy inclusive wedding package or let us design a custom wedding to suit your budget and vision! After booking, you will be assigned a Professional Wedding Coordinator who will be there to help you plan out all of the important details.

## \*A ROYAL ASHBURN WEDDING INCLUDES:

Professional Wedding Coordinator  
Complimentary Menu & Wine Tasting For The Couple  
Lush Gardens For Photography  
Uniformed Staff  
Floor Length White Table Linens  
Choice Of Coloured Napkin  
Head Table On Risers With Skirting  
Chair Covers  
Royal Doulton China & Sparkling Stemware  
Cake Cutting Service  
Cake, Gift & Guest Book Tables

### **WEDDING INSURANCE POLICY which includes:**

Liquor Liability Insurance for Three 24-Hour Periods  
Wedding Cancellation Expenses  
Honeymoon Cancellation Expenses  
Bridal Attire & Rings  
Wedding Photos and Video  
Wedding Gifts  
Wedding Cake and Flowers  
Wedding Stationery  
Rented Property & Loss Deposit  
> *Discuss in more detail with your event coordinator.*

**\*A \$1000 +hst Venue Fee will apply to your wedding package and includes all the above items.**



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Photo Credit K. Thompson Photography



Photo Credit Precious Photography



Photo Credit Ashley Topping Photography



Photo Credit Ashlea MacAulay



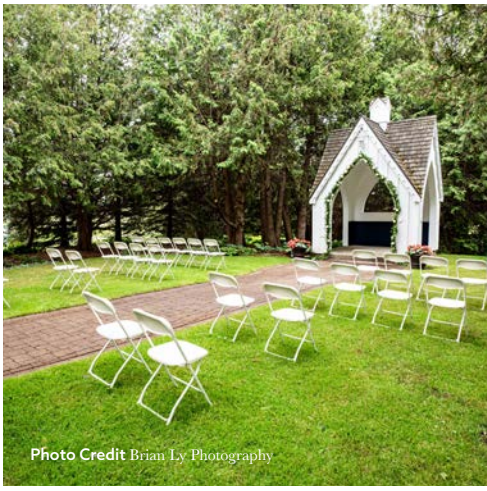


Photo Credit Brian Ly Photography



Photo Credit Brian Ly Photography



Photo Credit Christine Small



Photo Credit Amare Studios



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Photo Credit K. Thompson



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# Event Rooms

## STUNNING EVENT SPACES

### COMPTON ROOM HOLDS UP TO 240

Completely designed to host spectacular events, the Compton Room located on our upper level features an adjacent sundeck, glassed-in terrace and walk-out patio that provides breathtaking views of the golf course.

### ASHBURN ROOM HOLDS UP TO 160

The Ashburn Room has sweeping banks of French doors leading you to the sunroom featuring a large fireplace and an abundance of natural light overlooking your private outdoor terrace. This event space is perfect for weddings, engagement parties and bridal showers.

### GARDENVIEW TENT HOLDS UP TO 250

The perfect outdoor atmosphere for hosting spectacular outdoor events. Celebrate your next event outdoors with seating for up to 150 or 120 with a dance floor. Take in all the breathtaking views that our facility has to offer and book your next unforgettable event, outdoors.

## INDOOR & OUTDOOR CEREMONY

**\$1200 +hst or \$2500 +hst for ceremony only.**

### COMPTON TERRACE HOLDS UP TO 180

Adjacent to the Compton Room, our glassed-in terrace and sun deck have hosted many intimate wedding ceremonies. The brilliant surroundings offer a breathtaking view of the lush golf course and landscaped gardens.

### ASHBURN SUNROOM HOLDS UP TO 150

The sunroom adjacent to the Ashburn Room can also house wedding ceremonies. Share your vows with your guests in front of our large elegant fireplace.

### WOODLAND GARDEN HOLDS UP TO 220

Enter this beautiful ceremony site through our professionally designed archway. Follow the winding path that leads to a gorgeous chapel-like gazebo. This ceremony site is surrounded by elegant gardens and natural forestry.

### CEDARS GARDEN HOLDS UP TO 180

The unique atmosphere of privacy and exclusivity is the perfect setting for the exchange of vows. The Cedars Garden ceremony site is surrounded by the beauty of nature, creating a truly romantic atmosphere for fairytale weddings.

# Plated Options

## **PREMIERE**

**SATURDAY \$170 PER PERSON | FRIDAY & SUNDAY \$165 PER PERSON**

Post-ceremony champagne punch and fruit punch  
Choice of four hand passed hors d'oeuvres  
Warm ciabatta dinner rolls  
Three course gourmet plated dinner (*includes* one protein selection and one vegetarian selection)  
Poured house wine with dinner  
Poured champagne for toasting  
Coffee and tea service during dessert  
Five hours of open bar  
Wedding cake cut and platter service  
Late night coffee and tea station

## **GRAND**

**SATURDAY \$190 PER PERSON | FRIDAY & SUNDAY \$185 PER PERSON**

Post-ceremony champagne punch and fruit punch  
Choice of four hand passed hors d'oeuvres  
Warm ciabatta dinner rolls  
Four course gourmet plated dinner (*includes* two protein selections and one vegetarian selection)  
Poured house wine with dinner  
Poured champagne for toasting  
Coffee and tea service  
Five hours of open bar  
Wedding cake cut and platter service  
Late night buffet – choice of one station  
Late night coffee and tea station

## **ROYAL**

**SATURDAY \$215 PER PERSON | FRIDAY & SUNDAY \$210 PER PERSON**

Post-ceremony champagne punch and fruit punch  
Mimosa bar during cocktail hour  
Choice of 6 hand passed hors d'oeuvres  
Antipasto platter or artisan breads and tapenades served during cocktail hour  
Warm ciabatta dinner rolls  
Four course gourmet plated dinner (*includes* two protein selections and one vegetarian selection - *from royal menu*)  
Poured premium wine with dinner  
Poured champagne for toasting  
Coffee and tea service  
Eight hours of open bar  
Wedding cake cut and platter service  
Late night buffet – choice of one station plus fresh fruit platter and coffee and tea station

# SAMPLE MENUS

WITH SAMPLE GUEST COUNTS

## ROYAL PKG

**SAMPLE MAIN MENU  
FOR 150 GUESTS**

**150** Grilled Apple &  
Boursin Salad  
**150** Penne Alfredo

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**92** Manhattan Striploin  
& Shrimp

**26** Branzino Seabass

**32** Deconstructed Pepper  
*(entree for Vegetarians).*

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**150** Chocolate Mousse  
Cake

## GRAND PKG

**SAMPLE MAIN MENU  
FOR 100 GUESTS**

**100** Arugula Salad  
**100** Roasted Red Pepper  
Soup

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**75** Roast Striploin &  
Chicken

**17** Manhattan Striploin

**8** Vegetable Strudel  
*(entree for Vegetarians).*

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**100** Sticky Toffee Pudding

## PREMIERE PKG

**SAMPLE MAIN MENU  
FOR 160 GUESTS**

**160** Garden Salad

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**147** Chicken Supreme

**13** Three Cheese Ravioli  
*(entree for Vegetarians).*

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**160** Carrot Cake

# Special Pricing

## CHILDREN

**AGES 2 - 12 YEARS \$53 PER PERSON**

Includes same starters and dessert as adult menu

## CHOICE OF ONE ENTRÉE

Mac and Cheese

Chicken Fingers and Fries

Hamburger and Fries

## YOUTH

**AGES 13 - 18 YEARS \$100 PER PERSON**

Includes same meal as adult menu without alcohol.

## VENDORS

**DJ'S, PHOTOGRAPHERS ETC. \$100 PER PERSON**

Includes same meal as adult menu without alcohol.

# Premier

## STARTER

### CHOICE OF ONE OPTION

#### Garden Salad

Fresh summer garden salad with cucumber, tomato, red and green peppers and grated carrot. Served with your choice of salad dressing (ranch, balsamic or Italian).

#### Caesar Salad

Crisp romaine lettuce tossed in a creamy Caesar dressing topped with double smoked bacon, garlic croûtons, shaved asiago and parmesan.

## ENTRÉE

### CHOICE OF ONE OPTION

All entrées are served with fresh seasonal farm to table vegetables and a choice of one side: roasted fingerling potatoes, garlic mashed potatoes, sweet potato rosti, putanesca style risotto or potato dauphinoise.

#### Chicken Supreme

Succulent chicken breast with your choice of seasoning: roasted rosemary and garlic, cinnamon jerk or Peruvian spiced.

#### Grilled Salmon

Maple balsamic grilled Atlantic salmon with a mango relish and basil oil.

## VEGETARIAN ENTRÉE

### CHOICE OF ONE OPTION

#### ✔ Three Cheese Ravioli

Ravioli in a rich zesty tomato sauce topped with fresh parmesan.

#### ✔ Deconstructed Pepper (Gluten Free and Vegan)

Fire roasted half pepper with a jambalaya of seasoned rice, fresh vegetables and marinara sauce.

#### ✔ Vegetable Strudel

Assorted grilled vegetables wrapped in phyllo, oven baked and served with a roasted red pepper cream.

#### ✔ Orecchiette Pasta

Orecchiette pasta with grilled asparagus spears, caramelized garlic cloves, oyster mushrooms, oven dried heirloom baby tomatoes and fresh herbs perfected in a balsamic butter sauce.

*\*Vegetarian entrée selection comes with the same starters and dessert as selected in package.*



# Grand Package

## STARTERS

### CHOICE OF TWO OPTIONS

**Starter options from the Premiere Package are also available as a selection.**

## SALADS

### Greek Salad

Crisp blend of romaine and iceberg lettuce topped with red and green peppers, cucumbers, tomatoes, red onions, kalamata olives and feta cheese tossed in a Greek dressing.

### Arugula Salad

Endive, radicchio, arugula and blistered cherry tomatoes topped with balsamic dressing and shaved parmesan.

## SOUPS

### Roasted Red Pepper

Pureed red peppers and tomatoes garnished with cream and fresh basil.

### Heirloom Carrot and Coriander

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

### Broccoli and Cheddar

Creamy fresh broccoli floret soup topped with shredded cheddar.

### Mushroom and Parmesan

A puree of mixed forest mushrooms, cream and freshly grated parmesan cheese.

## PASTA

### Penne

Al dente penne pasta served with your choice of: tomato basil, Alfredo or rose sauce.

## ENTRÉES

### CHOICE OF TWO PROTEIN AND ONE VEGETARIAN OPTION

**Entrée options from Premiere Package are also available as a selection.**

All entrées are served with fresh seasonal farm to table vegetables and a choice of one side: roasted fingerling potatoes, garlic mashed potatoes, sweet potato rosti, putanesca style risotto or potato dauphinoise.

### Bocconcini Chicken

Oven roasted chicken supreme stuffed with bocconcini, oven dried roma tomatoes and spinach served with a pink peppercorn beurre blanc.

### Roast Striploin & Chicken

Handcarved striploin and panko crusted boneless chicken breast served with a smoky tomato butter sauce.

### Prime Rib

Slowed roasted, hand carved prime rib served with housemade Yorkshire pudding and a red wine demi.

### Manhattan Striploin

Premium cut 8oz Manhattan striploin with a mushroom ragout and port wine reduction.

# Royal Package

## STARTERS

### CHOICE OF TWO OPTIONS

Starter options from the Premiere and Grand Package are also available as a selection.

## SALADS

### Garden Salad

Fresh summer garden salad with cucumber, tomato, red and green peppers and grated carrot. Served with your choice of salad dressing (ranch, balsamic or Italian).

### Greek Salad

Crisp blend of romaine and iceberg lettuce topped with red and green peppers, cucumbers, tomatoes, red onions, kalamata olives and feta cheese tossed in a Greek dressing.

### Watermelon Carpaccio

Thin slices of seedless sweet watermelon with feta, micro greens and a port wine fig dressing.

### Caesar Salad

Crisp romaine lettuce tossed in a creamy Caesar dressing topped with double smoked bacon, garlic croûtons, shaved asiago and parmesan.

### Arugula Salad

Endive, radicchio, arugula and blistered cherry tomatoes topped with balsamic dressing and shaved parmesan.

### Grilled Apple & Boursin

Baby spinach and baby kale with grilled apple, candied pecans and herb boursin cheese dressed with a honey Dijon vinaigrette.

## SOUPS

### Roasted Red Pepper

Pureed red peppers and tomatoes garnished with cream and fresh basil.

### Broccoli and Cheddar

Creamy fresh broccoli floret soup topped with shredded cheddar.

### South Asian Squash

Butternut squash with Indian spices blended with cream.

### Heirloom Carrot and Coriander

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

### Mushroom and Parmesan

A puree of mixed forest mushrooms, cream and freshly grated parmesan cheese.

## PASTA

### Penne

Al dente penne pasta served with your choice of: tomato basil, Alfredo or rose sauce.

### Carbonara

Pancetta and fresh shelled green peas tossed in a parmesan cream.

## ENTRÉES

### CHOICE OF TWO PROTEIN AND ONE VEGETARIAN OPTION

All entrées are served with fresh seasonal farm to table vegetables and a choice of one side: roasted fingerling potatoes, garlic mashed potatoes, sweet potato rosti, putanesca style risotto or potato dauphinoise.

#### Chicken Supreme

Chicken breast with your choice of seasoning: roasted rosemary and garlic, cinnamon jerk or Peruvian spiced.

#### Bocconcini Chicken

Oven roasted chicken supreme stuffed with bocconcini, oven dried roma tomatoes and spinach served with a pink peppercorn beurre blanc.

#### Prime Rib

Slowed roasted, hand carved prime rib served with housemade Yorkshire pudding and a red wine demi.

#### Char-Grilled Cornish Hen

Half boneless Cornish hen marinated in a sundried tomato and arugula pesto, grilled and served with cumin oil.

#### Manhattan Striploin & Shrimp

Premium cut 8oz Manhattan striploin with lemon garlic grilled shrimp served with a tomato and fresh thyme beurre blanc.

#### 🌿 Three Cheese Ravioli

Ravioli in a rich zesty tomato sauce topped with fresh parmesan.

#### 🌿 Orecchiette Pasta

Orecchiette pasta with grilled asparagus spears, caramelized garlic cloves, oyster mushrooms, oven dried heirloom baby tomatoes and fresh herbs perfected in a balsamic butter sauce.

#### Grilled Salmon

Maple balsamic grilled Atlantic salmon with a mango relish and basil oil.

#### Roast Striploin & Chicken

Handcarved striploin and panko crusted boneless chicken breast served with a smoky tomato butter sauce.

#### Manhattan Striploin

Premium cut 8oz Manhattan striploin with a mushroom ragout and port wine reduction.

#### Branzino Seabass

Panseared branzino fillet (European seabass) served with a fresh herb chermoula and a ratatouille relish.

#### Mixed Seafood Trio

Grilled half lobster tail, lemon herb garlic shrimp and Cajun seared scallop served with a chardonnay butter sauce.

#### 🌿 Deconstructed Pepper > *Vegan and gluten free.*

Fire roasted half pepper with a jambalaya of seasoned rice, fresh vegetables and marinara sauce.

#### 🌿 Vegetable Strudel

Assorted grilled vegetables wrapped in phyllo, oven baked and served with a roasted red pepper cream.

🌿 \*Vegetarian Option

### CHOICE OF ANTIPASTO PLATTER OR ARTISAN BREADS WITH ROYAL PACKAGE

*\$7++ per person to upgrade for Premiere and Grand packages.*

#### ANTIPASTO BAR

An assortment of cured meats, grilled and marinated antipasto vegetables, olives, pickles, served with a selection of mustards and crostinis.

#### ARTISAN BREADS

A selection of flatbreads, pitas and fresh oven baked breads, served with an assortment of homemade dips and tapenades.



Photo Credit Sam Welbourn Photography



Photo Credit Sam Welbourn Photography



Photo Credit Precious Photography



Photo Credit Sam Welbourn Photography



# Hong D'oeuvres

## HANDPASSED SERVED HOT

### Crab Cakes

House made crab cakes topped with a dollop of creamy garlic tartar sauce.

### Zesty Meatballs

Bite sized meatballs tossed in a tangy barbecue sauce.

### Spring Rolls

Mini spring rolls oven baked and served with plum sauce.

### Chicken and Waffle

Fried chicken on a waffle finished with a sweet maple drizzle.

### Caramelized Vidalia

Onion tart with gruyere cheese, thin slices of seedless sweet watermelon with feta, micro greens and a port wine fig dressing.

### Torpedo Shrimp

Shrimp coated with tempura and fried golden brown.

### Prime Rib Yorkie

Slow roasted prime rib sliced and served on a mini yorkshire pudding with horseradish aioli.

### Samosa

Flaky pastry surrounding spiced vegetables.

### Chicken Dumplings

Pan fried and drizzled with a sweet chili sauce.

## HANDPASSED SERVED COLD

### Tortilla Pinwheel

Assorted wraps filled with herb and garlic cream cheese and fire roasted red peppers.

### California Rolls

Traditional Japanese sushi with julienne carrot, avocado and cucumber.

### Caprese Skewer

Bocconcini cheese, cherry tomato and fresh basil drizzled with a balsamic reduction.

### Bruschetta

Toasted baguette topped with fresh basil, red onion and ripe tomatoes.

### Sweet Chili Chicken Spring Roll

Shredded sweet chili chicken rice paper spring roll with cucumber and green onion.

### Shrimp Coin

Spiced shrimp, tomato and jalapeño salsa on a polenta coin.

### Smoked Salmon Crisp

Smoked salmon with dill crème fraîche on a toasted pumpernickel crisp.

### Tuna Cup

Tuna poke with avocado and wasabi aioli in a crisp phyllo cup.

# Desserts

## Classic Cheesecake

Smooth and rich New York cheesecake set with a graham cracker crust, drizzled with your choice of in-house-made toppings: strawberry, blueberry, caramel.

## Chocolate Mousse Cake

Dark and rich chocolate mousse layered with light vanilla and chocolate sponge, finished with a dark chocolate glaze.

## Carrot Cake

Traditional carrot cake with walnuts and topped with a coconut based frosting.

> *Vegan, gluten and lactose friendly.*

## Sticky Toffee Pudding

Sticky toffee pudding, served warm with caramel sauce and vanilla ice cream.

## Caramel Apple Cheesecake

New York cheesecake spiced with cinnamon and brown sugar, topped with caramel.

# Late Night

## CHOICE OF ONE LATE NIGHT STATION

Add a Fresh Fruit Platter to your Late Night for \$250 per tray (included in Royal Package).

### The Pub

Chip truck fries, mini sliders, hot dogs and mini doughnuts.

### Artisan Pizza (Choice of Three)

#### Classic

Pizza sauce, mozzarella, pepperoni, mushroom and onions.

#### Meatlovers

Pizza sauce, mozzarella, pepperoni, bacon and seasoned ground beef.

#### BBQ Chicken

Chipotle BBQ sauce, mozzarella, grilled BBQ chicken and roasted red onions.

#### Mediterranean

Pizza sauce, mozzarella, grilled zucchini, pepper and onions with feta cheese drizzled with pesto.

### Gourmet Grilled Cheese Station

Served on a selection of brioche, sour dough, multigrain and white bread. Flavours include: classic cheddar served with ketchup and chipotle mayo, Brie and apple chutney, provolone and prosciutto and white cheddar and onion marmalade.

### Carnival Station

Mini corndogs with Dijon mayo, hot soft salted pretzels with assorted mustards, boneless chicken bites with lemon garlic aioli, panko crusted onion rings and jalapeño poppers.

### Charcuterie & Antipasto Board

Salami, short stick pepperoni, hot calabrese, cured sausage, assorted antipasto, pitted green olives, Brie, cheddar cheese, grapes and assorted crackers.

# Bar Packages

## PREMIER & GRAND BAR

### BEER

Coors Light  
Molson Canadian  
Miller Lite  
Sol  
Heineken  
Heineken (*non alcoholic*)  
Vizzy Hard Seltzer  
Strongbow Cider (*gluten free*)

### LIQUOR

Smirnoff Vodka  
Seagrams Vo Rye  
Captain Morgan's White Rum  
Gordons Gin  
Bells Scotch Whiskey

### WHITE WINE (Select One)

McGuigan Black label Sauv Blanc - South Australia  
McGuigan Black Label Pinot Grigio - South Australia

### RED WINE (Select One)

McGuigan Black Label Cab Sauv - South Australia  
McGuigan Black Label Shiraz - South Australia

\*Upgrade to a Royal Wine for \$5 per person.

## ROYAL BAR

### BEER

Coors Light  
Molson Canadian  
Miller Lite  
Sol  
Heineken  
Heineken (*non alcoholic*)  
Vizzy Hard Seltzer  
Strongbow Cider (*gluten free*)

### LIQUOR

Smirnoff Vodka  
Seagrams Vo Rye  
Captain Morgan's White Rum  
Gordons Gin  
Bells Scotch Whiskey

### WHITE WINE (Select One)

Pasqua Pinot Grigio - Italy  
Santa Carolina Sauv Blanc Reserva - Chile  
Santa Carolina Chardonnay Reserva - Chile

### RED WINE (Select One)

Santa Carolina Cab Sauv Reserva - Chile  
Santa Carolina Carmenere Reserva - Chile  
Cecchi Chianti - Italy

## ADDITIONAL SERVICES

### EXTRA HOUR OF BAR

\$10 per person

### ADD SPECIALTY BAR TO HOST BAR

\$3.50 per person

### BOTTLE SERVICE MENU

\$50 per bottle for special requests above the cost of the bottle

### PREMIUM BAR PACKAGE (Add \$10 per person)

Crown Royal Canadian Whiskey  
Bulleit Bourbon Frontier Whiskey  
Johnnie Walker Black Label Scotch Whiskey  
Appletons Jamaican Rum  
Ketel One Vodka  
Tanqueray 10 Gin

### LIQUEUR PACKAGE (Add \$8 per person) (*after dinner*)

Bailey's Original Irish Cream  
Courvoisier  
Rumchata  
Disaronno Originale Amaretto  
Drambuie  
Ramazzotti Sambuca (Black Or White)

### SCOTCH PACKAGE (*Inquire with your Event Coordinator*)

### FIREWORKS PACKAGE (\$1450 + hst)

Approximately 10 minutes of dazzling effects.  
Ask your Event Coordinator for more information.

### SOCAN & RE-SOUND FEE

Under Canadian Law a socan and re-sound fee of \$100.00 will be charged for the use of music to accompany live events.

# Upgrade to a Winter Wedding

It's a winter wonderland. Winter weddings at Royal Ashburn Golf Club ring truth to that statement. The beauty of our grounds and openness of our event spaces make our facility the perfect venue for extraordinary winter weddings. Our event coordinators are here to help you plan out all of the important details, that will make your wedding day everything you imagined it to be and more.

## A ROYAL ASHBURN WINTER WEDDING INCLUDES:

### COMPLIMENTARY PACKAGE UPGRADE!

FROM PREMIER TO GRAND OR GRAND TO ROYAL!

Chat with your event coordinator about seasonal menu selections for your chosen package.

### COMPLIMENTARY USE OF OUR GROUNDS FOR ENGAGEMENT PHOTOS ANY TIME OF YEAR.

*\*Based on availability.*

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## ADD ON CABIN ACCOMMODATIONS PACKAGE

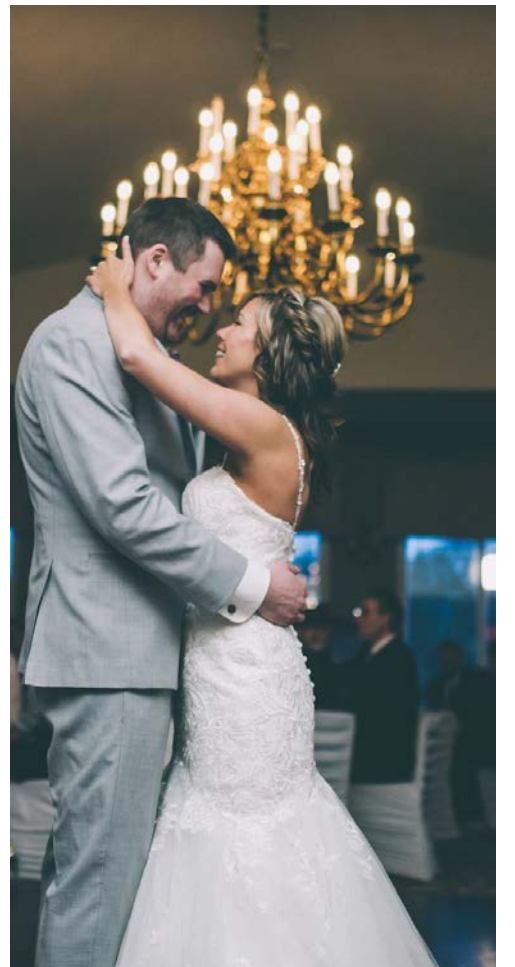
On-site cabin accommodations are available for \$2,500+hst which includes all five of our modern cabins. Each cabin can sleep up to four guests comfortably (six with a pull out couch).







Photo Credit: Paula Visco Photography



*On This Day, Love Unites Us.*

**Together, let's make your wedding day a dream come true.**



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