



Compton Room

Can accommodate up to 240 people
\$375.00 per day

Ashburn Room

Can accommodate up to 160 people
\$325.00 per day

Conference Centre

Can accommodate up to 100 people
\$325.00 per day

Boardroom

Can accommodate up to 12 people
\$150.00 per day

Event Coordinators

Our experienced staff will liaison with you to ensure your meeting or conference will be productive as well as enjoyable. From early morning coffee to a late night break, our event coordinator will be attentive to your needs.

Breakfast Menu

CONTINENTAL BREAKFAST ~ \$9.95

Chilled apple and orange juice

Wild course grown mint & lime infused fruit compote

Breakfast pastry selections featuring: assorted muffins, mini danish, cinnamon rolls and coffee cake

Freshly brewed regular and decaffeinated coffee, as well as a selection of teas and tisanes

HEARTY HIGHLAND BREAKFAST BUFFET ~ \$14.95

Chilled apple and orange juice

Wild course grown mint & lime infused fruit compote

Breakfast pastry selections featuring: assorted muffins, mini danish, cinnamon rolls and coffee cake

Herb spiked scrambled eggs

Double smoked grilled bacon and breakfast sausage

Maple glazed black forest ham

Basil pesto topped grilled tomatoes

Home fries with onion marmalade

A selection of toasted Artisan breads

Freshly brewed regular and decaffeinated coffee

Lunch Menu

THE WORKING LUNCH SANDWICH SERVICE ~ \$19.95

Homemade soup (choose 1 from our wide selection)

Highland summer garden salad with sliced radishes, cucumber, tomato, julienne carrots, bell peppers, mushrooms and fresh watercress tossed in a cider vinaigrette as well as a selection of teas and tisanes

Black Forest ham and aged cheddar cheese

Smoked Turkey breast with cranberry mayonnaise

Salmon salad

Spiced egg salad

Roast Beef with dijon mustard & horseradish crème

Freshly brewed regular and decaffeinated coffee, as well as a selection of teas and tisanes.

Dessert platter of assorted squares, slices & cookies

*Should you wish to customize a menu our executive chef will be happy to meet with you.

Three Course Lunch

(TABLE SERVICE) ~ \$24.95

TO START
MEAL SERVED WITH FRESH BAKED ROLLS AND YOUR CHOICE OF ONE OF THE FOLLOWING:

Homemade soup
(choose 1 from our wide selection)

Highland summer garden salad
with sliced radishes, cucumber, tomato, julienne carrots, bell peppers, mushrooms and fresh watercress tossed in a cider vinaigrette

Crisp leaves of romaine lettuce
tossed in a creamy anchovy roasted garlic dressing, garnished with fresh Parmesan cheese, bacon bits and seasoned croutons

ENTRÉE
YOUR CHOICE OF ONE OF THE FOLLOWING:

Grilled Herbed Chicken breast
with white wine and mustard velouté

Roast Sirloin of Beef crusted with cracked black pepper and garlic served with a Shiraz Jus Lie

Baked Salmon fillets with lemon dill beurre blanc

SERVED WITH A FRESH GRILLED VEGETABLE MEDLEY AND YOUR CHOICE OF ONE OF THE FOLLOWING SIDE DISHES:

Baked potato with sour cream and chives

Rosemary roast potato

Roasted garlic mashed potato

Basil pesto pasta

Steamed jasmine rice

DESSERT
YOUR CHOICE OF ONE OF THE FOLLOWING:

Classic New York cheesecake
topped with whipped cream and fresh fruit coulis

Scottish caramel apple tart
with ice cream and dusted with cinnamon

Chocolate layered mousse gâteau
garnished with a dark chocolate drizzle and praline

Ice cream parfaits
with assorted fruit toppings

Each served with freshly brewed regular and decaffeinated coffee, as well as a selection of teas and tisanes

Butler's Pub & Grill

The meeting's over. It's time to relax. What better place than Butler's Pub & Grill? Sink into our large upholstered chairs; enjoy one of our wonderful appetizers and sip on a cold beverage. With a full dining room menu, your day can be complete with dinner and a fine bottle of wine.

The Tartan Terrace

For a more casual end to your day enjoy dining al fresco or simply relaxing with a beverage of your choice while taking in the atmosphere of the golf course and gardens.

Facilities

Should you require facilities to host meetings or conferences, Royal Ashburn will make your next event the most productive. With several rooms to choose from, we can accommodate anywhere from 4-240 guests.

ALL ROOM RENTALS CAN INCLUDE:

- TV / VCR / DVD equipment
- A/V equipment (a fee of \$179.00 will apply)
- screens, overhead projectors
- flip charts
- linens
- wheelchair accessibility (except Compton Room)
- room set up according to convenor's specifications
- podium and microphone
- free parking

conference menu



Three Course Dinner

(TABLE SERVICE)

TO START

MEAL SERVED WITH FRESH BAKED ROLLS AND YOUR CHOICE OF ONE OF THE FOLLOWING:

Homemade soup

(please choose from the Soup selection)

Highland summer garden salad

with sliced radishes, cucumber, tomato, julienne carrots, bell peppers, mushrooms and fresh watercress tossed in a cider vinaigrette

Crisp leaves of romaine lettuce

tossed in a creamy anchovy roasted garlic dressing garnished with fresh Parmesan cheese, bacon bits and seasoned croutons

ENTRÉE

YOUR CHOICE OF ONE OF THE FOLLOWING:

Grilled 10oz Canadian Angus New York Steak cooked to your specifications

Tables will be set with a classic selection of traditional steak accompaniments ~ \$34.95

Roast Prime Rib of Beef

crusted with cracked black pepper and garlic served with a Shiraz Jus Lie ~ \$34.95

Moroccan dusted 8oz Chicken Supreme

stuffed with wild & jasmine rice and vegetable medley baked then paired with a roasted tomato and caramelized red onion compote ~ \$31.95

Oven roasted fillet of Atlantic Salmon

garnished with asparagus and chervil cream ~ \$31.95

Salmon Fillet & Chicken Breast

Served as a combination plate. Dill soy and lime marinated salmon plus a 4oz succulent breast of chicken with a herb and Chardonnay creme sauce ~ \$33.95

Strip Loin Roast & Chicken Breast

Served as a combination plate, premium New York steak with a red wine gravy plus a 4oz succulent chicken breast topped with a herb & Chardonnay sauce ~ \$33.95

SERVED WITH A FRESH GRILLED VEGETABLE MEDLEY AND YOUR CHOICE OF ONE OF THE FOLLOWING SIDE DISHES:

Baked potato with sour cream and chives

Rosemary roast potato

Roasted garlic mashed potato

Basil pesto pasta

Steamed jasmine rice

DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING:

Classic New York cheesecake

topped with whipped cream and fresh fruit coulis

Scottish caramelized apple tart

with ice cream and dusted with cinnamon

Chocolate layered mousse gâteau

garnished with a dark chocolate drizzle and praline

Ice cream parfaits

with assorted fruit toppings

Each served with freshly brewed regular and decaffeinated coffee, as well as a selection of teas and tisanes

Buffet Dinner ~ \$39.95

Salad Bar

INTERNATIONAL SALAD SELECTION FEATURING:

Scottish garden salad

Canadian classic caesar salad

Mediterranean pasta salad

Garbanzo bean salad with honey dijon dressing

German potato salad and Italian caprese salad (tomato and bocconcini with balsamic reduction and fresh balsamic)

Selection of oven fresh breads

From the Carvery

Roast Prime Rib of beef crusted with cracked black pepper and garlic served with a Shiraz Jus Lie

From the Hot Table

Three cheese vegetable lasagna

Oven roasted filet of Atlantic Salmon garnished with asparagus and chervil cream

Grilled Panko herb crusted chicken breast

Medley of fresh seasonal vegetables

Rosemary roast potato

Stir fried jasmine rice

Deluxe Dessert Table

Wild, course grown mint & lime infused fruit compote

Scottish tipsy cake

Apple rhubarb crumble with crème anglaise

Chocolate gâteau

Super caramel crunch. . . just to name a few

Freshly brewed regular and decaffeinated coffee along with a selection of teas and tisanes

Soups

Cream of vegetable

Cream of mushroom

Tomato basil

Minestrone

Seafood chowder

Beef barley

Carrot & ginger

Scotch broth

French onion

Cock-a-leekie

Cream of broccoli

Chicken & rice

Dishes inspired by the Great Golf Courses of Scotland

Royal Aberdeen ~ \$46.95

Cock-a-leekie soup (chicken and leek)

Highland garden salad

Char grilled certified Black Angus Rib Eye, baked potato with sour cream and chives, asparagus with grilled peppers & zucchini

Death by chocolate

Gleneagles ~ \$29.95

Roasted Scallops, parsley butter and garlic crisps

Balantine of Pork with apple and raisin relish, thyme and garlic roasted root vegetables

Scottish Plum Crumble

Carnoustie ~ \$45.00

Salad of grilled goat cheese with sun dried tomato and asparagus

Oven roast rack of lamb on a celeriac and potato rosti with baby spinach, basil and tomato

Poached pear in port wine, star anise and vanilla pods served with ginger ice cream

St. Andrews ~ \$45.00

Smoked haddock croquettes with bacon and leek

Beef Tenderloin with Stilton glaze and green onion

Traditional Lemon Tart with blueberry sorbet & fruit coulis

Loch Lomond ~ \$27.95

Mushroom and garlic soup

Supreme of chicken marinated in garlic and lemon with mixed herbs served on a bed of spiced couscous topped with a citrus fruit basil crème fraiche

Sticky toffee pudding

Additional Features

Fresh Brewed Coffee/Tea

~ \$10.00 per thermos ~ \$80.00 per urn

Juices/Soft Drinks

~ \$1.75 per bottle or can

Fresh Fruit Platter

Variety of seasonal fruits. Serves 50 ~ \$140.00

Assorted Cheese & Cracker Tray

Garnished with fresh fruit. Serves 50 ~ \$160.00

Hot & Cold Hors D'œuvres Selection ~ \$9.00

Fresh Shrimp Platter

Served with cocktail sauce
100 pieces ~ \$250.00

Assorted Sandwich Tray

(roast beef, ham & cheese, turkey, egg salad, salmon) Serves 30 ~ \$125.00

Sweet Selections

Assorted slices and squares
~ \$9.00 per person

Cookie Platter ~ \$40.50

Chocolate Dipped Strawberries ~ \$1.50 ea

Gelati Kisses

Chocolate coated ice-cream bon-bons

Assorted Flavours: Hazelnut, Chocolate, Mocha, White Chocolate, Vanilla and Limoncello
~ \$1.25 each