

A Royal Ashburn

wedding guide 2012



packages

Advantage Package

\$116.00 per person

- Pre reception fruit punch and rum or champagne punch
- Four course dinner (selected from our menu shown on backside)
- Canadian or Imported Wine with dinner
- Poured Champagne for all the guests for toasting
- Five hours of open bar (beer, wine, spirits) As governed by the A.G.C.O
- Late night Tea & Coffee
- Service of your wedding cake
- Choice of Linen Colours
- Head table on risers with skirted cloths
- Cake and Gift Table
- All service tables skirted
- Bridal Gardens for photographs
- Bridal Room for changing

Deluxe Package

\$128.10 per person

- All of the great features from the Advantage Package plus Pre-reception Hors d'Oeuvres and a tempting Late Night Table

Wedding Coordinators

Our experienced wedding coordinators will be happy to assist you in planning your reception and they will be present the day of your wedding.

The Royal Package

\$144.²⁰ per person

- Fruit and Rum Punch or Champagne Punch
- Hot and cold Hors d'Oeuvres
- Shrimp Platters
- Five Course Dinner
- Soup (from menu selection)
- Salad (from menu selection)
- Lemon Sorbet

Entree

- 6oz. Filet Mignon
~ AAA Alberta Beef with two Tiger Shrimp finished with Bearnaise Sauce
- Filet of Wild Pacific Salmon
~ 8oz. Filet served with a Lemon Dill sauce accompanied by Saffron Rice

- Cornish Hen
~ deboned, dressed with a medley of Rice and cranberries served with a Chardonnay Sauce

Dessert Choice

- Truffle Royale
- Super Caramel Crunch
- Strawberry Shortcake
- Irish Crème Cheesecake

Select Wine List

- Champagne for Toasting
- Full Service Bar
~ for six hours including after dinner liqueurs
- Full Late Night Table Tea & Coffee

All packages include taxes, service charges and room rental.

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Menu Selections

Soups

House Favorites:

- Sun Dried Tomato Basil
- Cream of Vegetable
- Cream of Broccoli
- Cream of Mushroom
- Carrot Ginger

Classic Wedding Favorites:

- Minestrone
- Stracciatella

Salads

Garden Salad ~ fresh select greens garnished with Tomato, Cucumber, Red Peppers, Carrot Julienne and Mushroom Slices

Classic Caesar ~ fresh Romaine with our own Creamy Garlic dressing, Croutons and crumbled Bacon

Spinach Salad ~ tender Young Spinach Leaves garnished with Red Onion and Raspberries & Parmesan Cheese

Entrees

Prime Rib of Beef ~ slow roasted Canadian Beef seasoned with a Pepper and Garlic rub served with a Red Wine Gravy and Yorkshire Pudding

Chicken Supreme ~ a tender breast of chicken served with herbed Canadian wild rice or cranberry cornbread dressing

Salmon Filet & Chicken Breast ~ served as a combination plate. Dill Soy and Lime marinated Salmon plus a 4oz. Succulent Breast of Chicken with an herb and Chardonnay crème sauce (gravy boat on the table)

Strip Loin Roast & Chicken Breast ~ served as a combination plate, premium New York Steak with Red Wine gravy (gravy boat on the table) plus a 4oz. Succulent Chicken Breast topped with an herb & Chardonnay sauce

All wedding entrees served with seasonal fresh vegetables, potato or rice. In house baked rolls

Desserts

- New York Cheesecake with fresh fruit toppings
- Chocolate Mousse Cake
- Lemon Tart with raspberry coulis
- Home Made Swiss Apple Pie
- Ice Cream Parfaits with assorted fruit toppings
- Sticky Toffee Pudding
- Tea & Coffee



Set amidst the beautiful countryside of the Oak Ridges Moraine, Royal Ashburn has been offering Wedding Receptions of distinction for over forty years. Our first class facilities and gardens, combined with our unsurpassed service and attention to detail, make Royal Ashburn the perfect setting for your special day.



A non-refundable deposit of \$500.00 is required on booking. A further \$500.00 four months after booking, a third deposit of \$500.00 is required six months prior to the function. All deposits are non-refundable.

Menu should be chosen one month prior to function. All charges (as estimated) are due and payable 30 days prior to function.

Room is available from 10:00AM on the day of the function.

No food (other than the Wedding Cake) or beverages will be brought into the facility.

Wine as guest favours is not permitted as per A.G.C.O

Please advise of any food allergies or special dietary requirements. We will be happy to make alternate menu items.

Confirmed number of guests must be given not less than 5 days prior to function. You will be charged for this number, even if fewer dinners are served.

Open flamed candles are not permitted, Nor is confetti. Covered candles or votives are allowed.

A ceremony fee of \$725.00 plus HST is applicable on all wedding services.

Under Canadian law a Socan fee will be charged accordingly.