



*Celebrate with Ashburn*

2023 Wedding Venue Guide





*Ashburn* offers an elegant wedding setting at Halifax's premium golf course. Our wedding package offers all the little extras that will make your celebration a truly special and effortless occasion.

### *Contact Us*

Doug Peters

Catering & Events Manager  
dpeters@ashburngolfclub.com

Phone: 902-443-8260 option 1, ext. 8

3250 Joseph Howe Drive  
Halifax, Nova Scotia, B3L 4T7  
FAX: 902-443-4530



## *Your wedding arrangements include...*

- White linen napkins and tablecloths
- Complimentary podium and microphone
- Free cake-cutting service, platter and napkins
- Special children's menu
- Dietary options available
- Satellite background music
- Exceptional culinary and beverage options
- Experienced wait staff and culinary team
- Separate bar and reception area with deck
- A world-class garden for photographs
- Parking for wedding party and guests
- Full bar service with premium liquors/wines



# Dinner Buffet

Ashburn Golf Club Dinner buffet includes: beets, pickles, fresh baked bread, your choice of three salads, two entrees, one vegetable, two desserts, and coffee & tea.

## Salads (choose three)

- Caesar salad with house made dressing, crispy bacon, parmesan cheese, croutons
- Spinach salad with goat cheese, grape tomato, candied pecans, red onion, egg and honey horseradish dressing
- Greek pasta salad with penne, feta cheese, tomato, red onion, cucumber, black olives, and Greek oregano dressing
- Red potato salad

## Starches (choose one)

- Roasted potatoes
- Mashed potatoes
- Garlic mashed potatoes
- Scalloped potatoes
- Rice pilaf

## Vegetables (choose one)

- Seasonal vegetable medley
- Honey-glazed carrots
- Sweet, buttered carrots & green beans
- Roasted root vegetables

## Entrées (choose two)

- Roast turkey dinner with all the trimmings
- Maple cedar-planked salmon
- Dijon and herb-crusted roast beef with red wine demi-glace
- Chicken breast Provençale with roasted garlic, tomato, olive oil
- Butternut squash ravioli with a light garlic cream
- Honey-glazed leg of ham with pineapple
- Stuffed pork loin with spinach and goat cheese, cider-glaze
- Baby back ribs with Louisiana smoky BBQ sauce

## Desserts (choose three)

- Fresh-baked apple crisp
- Strawberry and lemon curd shortcake
- Chocolate ganache cheesecake
- Vanilla bean crème brûlée
- Warm sticky toffee pudding
- Gingerbread and rum butter sauce

## Extras:

- Add a shrimp flambé station for \$6 per person
- Add a carving station for the roast beef or ham for \$100



**\$42.95 per person**

# Plated Service

Choose one of each course

## Appetizers

- Baby spinach, candied pecans, goat cheese, with honey horseradish dressing
- Field greens salad with seasonal vegetables and fresh fruit
- Coconut roasted butternut squash soup with spiced almonds
- Caesar salad with house made dressing, crispy bacon, parmesan cheese, croutons
- Garlic shrimp Feuillet with garlic, cream, and puff pastry
- Ashburn famous tomato basil soup, with parmesan cheese and garlic crostini

## Entrées

All entrées come with seasonal vegetables and choice of mashed, garlic mashed, or roast potato

- \$49.95** - Roast lamb shank with rosemary lamb demi-glace
- \$49.95** - Roast striploin with mushroom demi-glace and Yorkshire pudding
- \$45.00** - Cedar-planked salmon with maple glaze
- \$45.00** - Stuffed chicken phyllo with carrot, leek, red onion Pernod reduction
- \$45.00** - Pork tenderloin with spinach, goat cheese, and a warm apple compote
- \$45.00** - Traditional roast turkey dinner with all the trimmings
- \$45.00** - Stuffed Atlantic haddock with crab and mushroom duxelle, and tomato basil beurre blanc
- MARKET** - Steamed Nova Scotia Lobster Dinner with potato salad and drawn butter

## Desserts

- Chocolate ganache cheesecake
- Cheesecake with berry compote
- Warm sticky toffee pudding
- Vanilla bean crème brulee
- Warm gingerbread with Chantilly cream



# Stand Up Reception

**Cheese:** Imported and domestic cheese, served with fresh berries, dried fruits, and an assortment of crackers.

**\$125** Small (serves up to 20)

**\$175** Medium (serves up to 40)

**\$225** Large (serves 40+)

**Crudités:** a fresh array of seasonal vegetables, with an assortment of dips

**\$75** Small (serves up to 20)

**\$100** Medium (serves up to 40)

**\$150** Large (serves 40+)

**Charcuterie:** an array of dried and cured meats, dried fruits and berries, house crisps and assorted pickles.

**\$85** Small (serves up to 20)

**\$185** Large (serves 20+)

**Platter of sandwiches:** roast beef, chicken salad, egg salad, tuna salad, and vegetable wraps

**\$100** - 52 pieces

**Fruit:** an artistic display of fresh seasonal fruit and berries.

**\$75** Small (serves up to 20)

**\$100** Medium (serves up to 40)

**\$150** Large (serves 40+)

**Seabright Smoked Salmon:** a side of cold smoked salmon with capers, red onions, horseradish sour cream and gourmet crackers.

**\$150 per side**

**Dips:** Spinach and artichoke, taco, red pepper, hummus or bruschetta, gourmet crackers, pita chips, and tortilla chips

**\$6.95 per person**

**Jumbo Shrimp Cocktail:** Jumbo shrimp poached in a court bouillon, chilled, and presented with house made cocktail sauce

**\$200** - 100 pieces

**Freshly steamed mussels** in choice of: white wine and garlic butter, or tomato basil.

**Market Price**



# Hors d'Oeuvres

## SERVED HOT

- \$38 Scallops wrapped in bacon
- \$50 Pecan-crusted lamb lollipops
- \$32 Thai coconut prawns
- \$25 Mini vegetable spring rolls
- \$28 Mini quiche Lorraine
- \$28 Greek Spanakopita
- \$30 Chicken satay with peanut sauce
- \$30 Italian stuffed mushroom caps
- \$28 Swedish meatballs
- \$30 Sweet & spicy chicken bites
- \$30 Pulled pork sliders
- \$32 Garlic shrimp sauté
- \$40 Dry-spice back ribs
- \$25 Bruschetta crostini
- \$28 Mushroom crostini

**PRICED PER DOZEN**  
MINIMUM ORDER OF  
3 DOZEN PER ITEM

## SERVED COLD

- \$40 Lobster wontons
- \$30 Smoked salmon cucumber bites
- \$25 Melon, Prosciutto, mozzarella bites
- \$25 Watermelon and feta cubes
- \$35 Assorted seafood canapes
- \$30 Bacon and jalapeno deviled eggs
- \$30 Shaved roast canapes with Dijon and candied onion
- \$30 Shrimp cocktail
- \$35 Shrimp Caesar shots (contains alcohol)



# Bar Pricing



- \$6** Small Local Draft
- \$9** Large Local Draft
- \$7** Small Craft/Import
- \$10** Large Craft/Import
- \$6.50** Local Beer
- \$6.50** Bar Shot
- \$8** House Wine
- \$8** 1 oz. Cocktails
- \$10** 2 oz. Cocktails
- \$2.50** Pop

Coffee and tea are included in all of our menus. Other beverages are available upon request at an additional charge.





# Wedding Vendors

## *dj*

True North DJ Services	<a href="http://www.truenorthdjs.com">www.truenorthdjs.com</a>
HFX DJ Services	<a href="http://www.halifaxdjservices.com">www.halifaxdjservices.com</a>
Nite Life DJ	<a href="http://www.nitelifedj.ca">www.nitelifedj.ca</a>
Advanced Systems	<a href="http://www.advancedsystems.ca">www.advancedsystems.ca</a>
Atlantic Pro DJ Jeff Knee	<a href="http://www.atlanticprodj.com">www.atlanticprodj.com</a>
Cesar Cabarcos	<a href="http://www.tocamusic.ca">www.tocamusic.ca</a>
Ken MacKenzie	<a href="http://www.milleniagroup.com">www.milleniagroup.com</a>

## *Justice of the Peace*

Karen O'Hara	<a href="mailto:karenohara.jp@gmail.com">karenohara.jp@gmail.com</a> 902.430.4750
Ranelda Detienne	<a href="http://www.marrytimeweddings.com">www.marrytimeweddings.com</a> <a href="mailto:ranelda.detienne@gmail.com">ranelda.detienne@gmail.com</a> 902.219.4331
Peter Reno Favretto	<a href="http://www.ns.weddings.ca">www.ns.weddings.ca</a> <a href="mailto:renofavretto@yahoo.ca">renofavretto@yahoo.ca</a> 902.818.8449

## *Photographer*

Rebecca Clarke	<a href="http://www.rebeccaclarke.ca">www.rebeccaclarke.ca</a>
Tyler Colbourne	<a href="http://www.teejohnny.com">www.teejohnny.com</a>

## *Decorator*

Melissa Fendley Paige & Peacock Event Design	<a href="http://www.paigeandpeacock.com">www.paigeandpeacock.com</a>
Stephanie Brown Sky's the Limit	<a href="http://www.skystldesign.com">www.skystldesign.com</a>
Jani Botha Truly Scrumptious	<a href="http://www.trulyscrumptious.ca">www.trulyscrumptious.ca</a>

# Ashburn Wedding Terms & Conditions

## **GUARANTEED NUMBERS AND MENU SELECTION**

All food functions require one-week advance notice of final guaranteed number of guests. Billing will be based on the guaranteed number or the actual attendance, whichever is greater. All food/beverage selections must be confirmed a minimum of two weeks before the function date, including all special dietary requests. Any special requests received on the day of the event will be subject to additional charges. While we give full effort to fulfill special requests, our kitchen is not a gluten free/nut free/seafood free environment and, unfortunately, we cannot give a 100 percent guarantee against cross-contamination.

## **SOCIAL AND PRIVATE EVENT DEPOSITS AND PAYMENTS**

Social and Private Events require a \$1000 non-refundable deposit at the time of booking, in addition to a signed Function Contract. All anticipated balances are due 3 days prior to the function date. A valid Credit Card is required for any additional costs incurred on the day of the event. These events are subject to the Event Cancellation Policy. Room rental is \$1000 (\$750 for members), with an extra \$250 charge for an on-site ceremony. Events providing live or recorded music are subject to SOCAN (\$63.49 plus HST) and ReSound (\$26.63 plus HST) fees. Weddings require a minimum of 80 guests and/or a minimum Food & Beverage spend (before taxes and gratuities) of \$4000. A complimentary food tasting for 2 people is included for confirmed dinner bookings, which includes 4 entrée plates. Appetizers and desserts are not included in the tasting.

## **EVENT CANCELLATION**

- Events may be cancelled 30 or more days in advance of the function date with no additional fees (other than the non-refundable deposits).
- Events cancelled 14-30 days before the function date will be subject to a fee of 50% of the Room Rental rate.
- Events cancelled 8-13 days before the function date will be subject to a fee of 75% of the Room Rental rate.
- Events cancelled 7 or less days before the function date will be subject to a charge of 100% of all anticipated Food and Beverage charges, including the full Room Rental rate.

## **TAXES AND GRATUITIES**

All Food and Beverage is subject to 18% gratuity and 15% HST. All other items, including but not limited to room rental and Audio/Visual equipment rentals are subject to 15% HST. Menu prices as listed do not include gratuity or HST.

## **FOOD AND BEVERAGE**

Due to regulations of the Nova Scotia Department of Health and the Nova Scotia Alcohol and Gaming Authority, all food and beverage served must be provided by Ashburn Golf Club. The only exception is Wedding Cakes. The Club reserves the right to refuse to serve any person or group that would result in the Club conflicting with these regulations, including the service of alcoholic beverages. The Club also reserves the right to terminate any event before its scheduled ending time for such reasons.

# Terms & Conditions

## **DAMAGES/LIMITATION OF LIABILITY**

The organizing party agrees to be responsible for any damages done to the premises during the time that their organizers, guests, employees, or any other agents under their control are on Ashburn Golf Club property. The Club will not be responsible for the damage to, or loss of, any property of the organizers, or injury to any person occurring while on Club premises, prior to, during, or after any event.

## **CANNABIS POLICY**

Ashburn Golf Club does not permit the consumption of Cannabis or it's derivatives on property, including oils, edibles, infused products and beverages. Any guest found to be consuming Cannabis on Ashburn property will be subject to removal from the property.

## **BAR SERVICE**

Bar closing times vary according to the time of event. The latest closing time is 1:00AM for Friday and Saturday events, and 12:00AM for Sunday-Thursday events. As per Nova Scotia Alcohol and Gaming Authority, all alcohol consumed on premises must be purchased from Ashburn Golf Club and consumed only in the Clubhouse or on the patio.

## **OTHER**

- The Club enforces a Dress Code of smart-casual, which prohibits distressed jeans, cut-offs, sweat pants, and caps.
- No items are to be hung from the ceiling or walls without management consent, and artwork is not permitted to be removed.
- Confetti, sparklers, fog machines, fireworks, rice, and rose petals are not permitted inside or outside of the Clubhouse. Open candles are also not permitted.
- Guests are not permitted on any part of the golf course designated for play or practice.
- Guests are to conduct themselves in a manner befitting to the dignity of the Club.
- Smoking is not permitted in the Clubhouse or on the patio deck.
- Prices and Menu selections are subject to change without notice. HST will be applied to all Room Rental charges.

## **ALL WEDDING EVENTS INCLUDE:**

- Event coordinator to assist in planning your event
- Certified Chef and Culinary team
- Event supervisor, experienced servers and bartenders
- Standard white tablecloths, napkins, and skirting
- Access to patio overlooking the golf course
- China, glassware, and silverware
- Table numbers
- Podium, microphone, and in-house Sound System for speeches
- LCD Projector and screen, if required
- Independent climate controlled room
- Complimentary parking

# Ashburn Wedding Contract

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**Names of Applicants**

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**Name of Function**

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**Date of Function**

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**Billing Address**

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**Email:**

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**Phone Number(s):**

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**Signature:**

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**Date:**

I have read and agree to the Wedding Event terms and conditions.



ASHBURN



1922

[WWW.ASHBURNGOLFCLUB.COM](http://WWW.ASHBURNGOLFCLUB.COM)