

# 2024 MEETING & EVENT VENUE GUIDE

Effective January 12, 2024



Ashburn Golf Club -  
3250 Joseph Howe Drive  
Halifax, Nova Scotia  
B3L 4G1

# WE KNOW BUSINESS

At Old Ashburn we have the facilities, atmosphere and services to make your next meeting both productive and enjoyable. Whether you are looking for a casual gathering or an elegant reception, we are the location to suit all your needs.

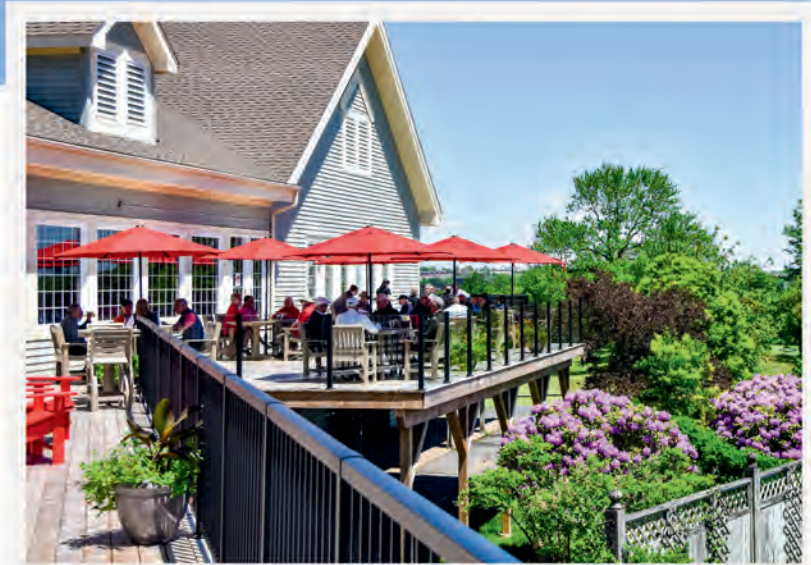
Along with our superb facility, our professional team is dedicated to making your function or event a success so that you may relax and enjoy your experience.

It's all waiting for you at Ashburn Golf Club - located just five minutes from the downtown business core.

We are wheelchair accessible, with a large complimentary parking lot and coat room.

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Included in your rental fee: rectangular and round tables, linens, set-up/clean-up, dishware and stemware, professional service staff, and post-event cleaning. All of our rooms can be setup with a projector, screen and podium, flip-charts and whiteboards, and microphones for additional charges.



Our extensive menus offer a delicious variety of hors d'oeuvres, tapas, entrees, and desserts.

The culinary experience of our chefs and kitchen staff ensures the delicate and savory flavour of each dish we serve.

We make all of our dishes in house and offer delicious gluten and dairy free options for your guests. Ashburn takes great pride in planning the perfect menu for your event.

Contact: Stuart Connolly  
Food & Beverage Manager  
sconnolly@ashburngolfclub.com  
902.443.8260 ext 226

# THE BALLROOM

**Capacity: 200 standing, 150 seated theatre, 130 seated tables**

The elegant and contemporary facilities at Ashburn provide an ideal location for special events and corporate meetings in Halifax.

Delight your guests by holding your next event in our refined, modern ballroom. This beautiful, large space is ideal for receptions, conferences, product launches, annual meetings, dinners, and banquets.

Sunday through Wednesday: **\$800 +HST**

Thursday through Saturday: **\$1200 +HST**

A minimum of 75 people is required to book the ballroom (some exceptions may apply).

Ashburn members receive a 25% discount on Room Rental charges.

#### **Details:**

- 50 x 60 feet (3000 sq.ft)
- Propane fireplace
- Direct access to the patio
- Private men's and women's washrooms
- Complimentary high-speed Wi-Fi



# STANLEY THOMPSON ROOM



**Capacity: 50 standing, 40 seated**

The Stanley Thompson Room (STR) is the ideal setting for medium-sized meetings and gatherings. With direct access to our outdoor deck, this room allows guests to step away from the meeting and enjoy the fresh air & spectacular view.

Sunday through Wednesday: **\$350 +HST**

Thursday through Saturday: **\$450 +HST**

A minimum of 20 people is required to book the STR.

**Details:**

- 22 x 36 feet (792 sq.ft)
- Wall mounted HDMI 43" TV
- Flip chart
- Direct access to the patio
- Complimentary high-speed Wi-Fi

# THE BOARDROOM

**Capacity: 20 standing, 15 seated**

This quiet, private room on the lower level is ideal for hosting conference calls and is suited for smaller meetings, brainstorming sessions, and gatherings.

Sunday through Wednesday: **\$150 +HST**

Thursday through Saturday: **\$200 +HST**

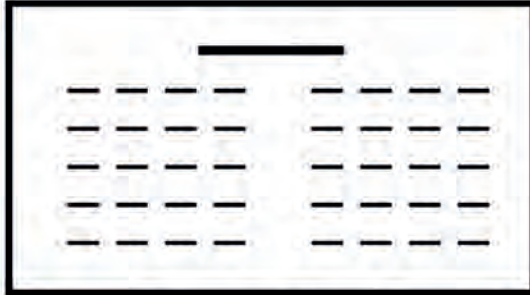
**Details:**

- 19.5 x 24 feet (468 sq.ft)
- Conference telephone
- Complimentary high-speed Wi-Fi



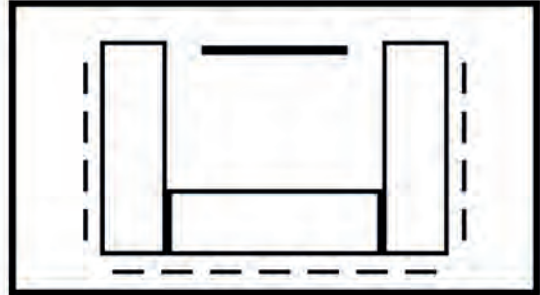
# SEATING PLANS

## THEATRE



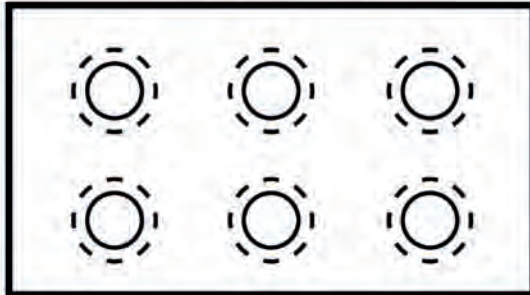
Ballroom - 150 seated  
STR - 40 to 50 seated

## U-SHAPE



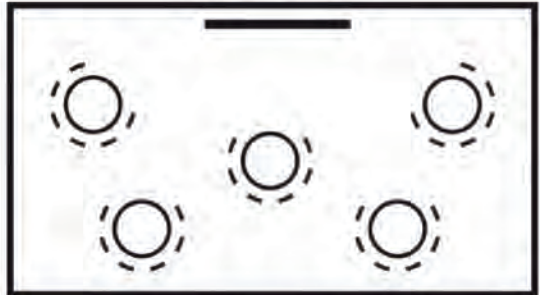
Ballroom - 50 to 60  
STR - 15 to 20  
Boardroom - 15 to 20

## BANQUET



Ballroom - 16 rounds of 8 guests  
STR - 5 rounds of 8 guests

## CABARET



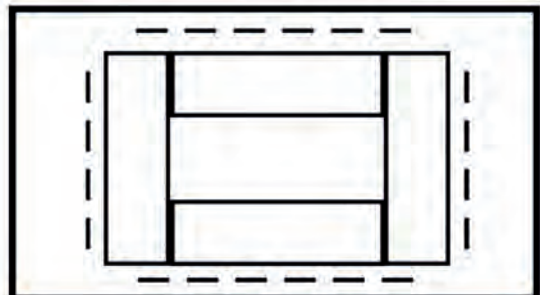
Ballroom - 16 rounds of 6 guests  
STR - 5 rounds of 6 guests

## CLASSROOM



Ballroom - 12 tables of 5 guests  
STR - 6 tables of 5 guests

## HOLLOWED SQUARE



STR - 15 to 20  
Boardroom - 15 to 20

Note: maximum capacities may be reduced if additional set-up items are required.

# FOOD & BEVERAGE

## BREAKFAST

### Continental

- Assorted house-baked pastries, muffins, and croissants
- Fresh sliced fruit
- Ice-cold fruit juices
- Coffee and tea

**\$14 per person**  
min. 10 ppl

### Plated

- Scrambled eggs or Pancakes
- Bacon
- Tea biscuit
- Seasoned home fries
- Fresh fruit basket
- Ice-cold fruit juices
- Coffee and tea

**\$22 per person**  
min. 15 ppl

### Healthy

- Poached eggs
- Whole wheat and multi-grain breads
- Butter and jams
- Fruit-flavoured Greek yogurt
- Fruit kabobs
- Granola bars
- Ice-cold fruit juices
- Coffee and tea

**\$22 per person**  
min. 15 ppl



### Traditional Buffet

- Scrambled eggs
- 2 of sausage, bacon, or ham
- Seasoned home fries
- Muffins, pastries, and croissants
- Butter and jams
- Fresh sliced fruit
- Ice-cold fruit juices
- Coffee and tea

**\$24 per person**  
min. 30 ppl

# BREAKS & SNACKS

Priced per person,  
10 person minimum.

## Healthy Break

Whole fresh fruit and granola bars  
Bottled juice and water

\$7.95

## Chocolate Break

Brownies and chocolate chunk cookies,  
chocolate-coated strawberries,  
Coffee and tea

\$7.95

## Energy Break

Vector bars, fresh fruit kebab, Gatorade,  
Coffee and tea

\$8.95

## Chips & Salsa

Fresh tortilla chips, salsa, sour cream,  
guacamole

\$7.95

## Mediterranean Mezza Break

Roasted red pepper dip and Tzatziki dip  
Fresh cut veggies and fresh pita chips,  
coffee and tea

\$8.95

## How Sweet It Is

Assorted dessert squares and mini  
chocolate bars, ice-cold fruit juices,  
coffee and tea

\$8.95

## Cheese & Crackers

Assorted cubed cheese and crackers,  
roasted almonds, coffee and tea

\$8.95



## Sweet Platters

1. Assorted cookie tray
2. Assorted squares tray
3. Assorted muffins and pastries tray
4. Chocolate brownie tray

**\$24.95 per dozen**

## Drinks - \$2.50 each

Bottled Water  
Coffee and Tea  
Canned Soft Drinks  
Bottled Apple or Orange Juice

Additional beverages available  
on request.



# LUNCH BUFFET

## Working Lunch

- Sandwiches (choice of: roast beef, egg salad, tuna salad, chicken salad, black forest ham, vegetable wraps)
- Soup and house salad
- Cookies

\$24

## Thai Stir Fry

- Mini spring rolls and Asian-style coleslaw
- Shrimp, chicken, or vegetable stir fry on jasmine rice
- Mango coconut pudding

\$26

## Parma Mia

- Chicken Parmigiana served with spaghetti and marinara sauce
- Caesar salad with maple bacon and sourdough croutons
- Tiramisu

\$28

## Italian Persuasion

- Meat or vegetable lasagna with spinach, ricotta, mozzarella
- Caesar salad with maple bacon and sourdough croutons, toasted garlic points
- Tiramisu

\$28

## Mexican Fiesta

- Taco Bar
- Chicken, pulled pork, taco beef, vegetables
- Chips, salsa, sour cream, guacamole
- Churros

\$28

## BBQ Chicken

- BBQ Chicken quarters with spicy BBQ sauce
- House salad, cob corn
- Roast potatoes
- Sticky toffee pudding

\$28

## Pizza Party

- Assorted house made pizzas (2-slices per person)
- Caesar and house salad
- Tiramisu

\$28

## Executive Working Lunch

- Overstuffed deli sandwiches and wraps (choice of: roast beef, smoked turkey, Greek chicken wrap, grilled vegetable wraps)
- Penne pasta salad
- Chef's Creation soup
- Cheesecake with toppings

\$28

Priced per person.

Coffee and tea are included in all of our menus. Other beverages are available upon request at an additional charge. The above menus have a minimum requirement of 20 people. Please advise of any gluten and dietary needs.

# PLATED LUNCH

Choose up to one item per course for your group.

## Appetizers | \$8

- Baby spinach, candied pecans, goat cheese, with honey horseradish dressing
- Field greens salad with seasonal vegetables and fresh fruit
- Caesar salad with house made dressing, crispy bacon, parmesan cheese, croutons
- Ashburn famous tomato basil soup, with parmesan cheese and garlic crostini

## Entrées | \$24

- Poached Atlantic salmon with Hollandaise, roast potatoes, and seasonal vegetables
- Pan fried haddock, with mashed potatoes and seasonal vegetables
- Ashburn Rice Bowl, vegetarian
- Ashburn Rice Bowl with chicken
- Ashburn Rice Bowl with shrimp
- Grilled chicken breast with tomato basil beurre blanc, with jasmine rice and seasonal vegetables
- Meat lasagna, with garlic bread
- Vegetable lasagna, with garlic bread
- Chicken parmigiana, with spaghetti and garlic bread

## Desserts | \$8

- Chocolate ganache cheesecake
- Cheesecake with berry compote
- Warm gingerbread with Chantilly cream
- Lemon tart with raspberry coulis

15 person minimum.

10% discount applied if ordering all 3 courses.



# DINNER BUFFET

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

## Salads (choose two)

- 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
- 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

**Buffet also includes:** Butternut squash ravioli with a light garlic cream

## Desserts (choose two)

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

## Extras:

- Add a shrimp flambé station for \$6 per person (minimum 50 ppl)
- Add a carving station for the roast beef or ham for \$100

**\$56.95 per person**

60 person minimum.



# PLATED DINNER

Choose one of each course for your group.

## 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. To add a 2nd entrée choice - add \$5.00 per person.

**\$54.95** - Roast lamb shank with rosemary lamb demi-glace

**\$54.95** - Roast striploin with mushroom demi-glace and Yorkshire pudding

**\$49.95** - Cedar-planked salmon with maple glaze

**\$49.95** - Stuffed chicken phyllo with carrot, leek, red onion Pernod reduction

**\$49.95** - Pork tenderloin with spinach, goat cheese, and a warm apple compote

**\$49.95** - Traditional roast turkey dinner with all the trimmings

**\$49.95** - 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

Vegetarian/Vegan Options available on request.

## Desserts

Chocolate ganache cheesecake

Cheesecake with berry compote

Warm sticky toffee pudding

Vanilla bean crème brulee

Warm gingerbread with Chantilly cream

25 person minimum.



# PLATTERS

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

**\$150** Small (serves up to 20)

**\$200** Medium (serves up to 40)

**\$250** Large (serves 40+)

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

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

**\$120** Medium (serves up to 40)

**\$175** Large (serves 40+)

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

**\$110** Small (serves up to 20)

**\$230** Large (serves 20+)

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

**\$125 - 52 pieces**

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

**\$100** Small (serves up to 20)

**\$130** Medium (serves up to 40)

**\$190** Large (serves 40+)

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

**\$175 per side**

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

**\$8.95 per person**

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

**\$240 - 100 pieces**

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

**Market Price**



# HORS D'OEUVRES

## SERVED HOT

- \$42** Scallops wrapped in bacon
- \$54** Pecan-crusted lamb lollipops
- \$38** Thai coconut prawns
- \$32** Mini vegetable spring rolls
- \$32** Mini quiche Lorraine
- \$32** Greek Spanakopita
- \$36** Chicken satay with peanut sauce
- \$34** Italian stuffed mushroom caps
- \$32** Swedish meatballs
- \$34** Sweet & spicy chicken bites
- \$36** Pulled pork sliders
- \$38** Garlic shrimp sauté
- \$40** Dry-spice back ribs
- \$32** Bruschetta crostini
- \$36** Mushroom crostini

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

## SERVED COLD

- \$54** Lobster wontons
- \$36** Smoked salmon cucumber bites
- \$32** Melon, Prosciutto, mozzarella bites
- \$32** Watermelon and feta cubes
- \$40** Assorted seafood canapes
- \$40** Shaved roast canapes with Dijon and candied onion
- \$40** Shrimp cocktail
- \$40** 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.



## MEETINGS & EVENTS TERMS AND CONDITIONS 1/2

### 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. These events are subject to the Event Cancellation Policy. Events providing live or recorded music are subject to SOCAN and ReSound fees.

### 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. Food and Beverage prices are subject to change.





## MEETINGS & EVENTS TERMS AND CONDITIONS 2/2

### 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 its 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.

# FUNCTION CONTRACT

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**Name of Company/Business/Entity:**

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**Date & Time of Function:**

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**Number of People:**

**ROOM BOOKED:**

**Ballroom**

**Stanley Thompson Room**

**Boardroom**

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**Email:**

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**Phone Number(s):**

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**Signature:**

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**Date:**

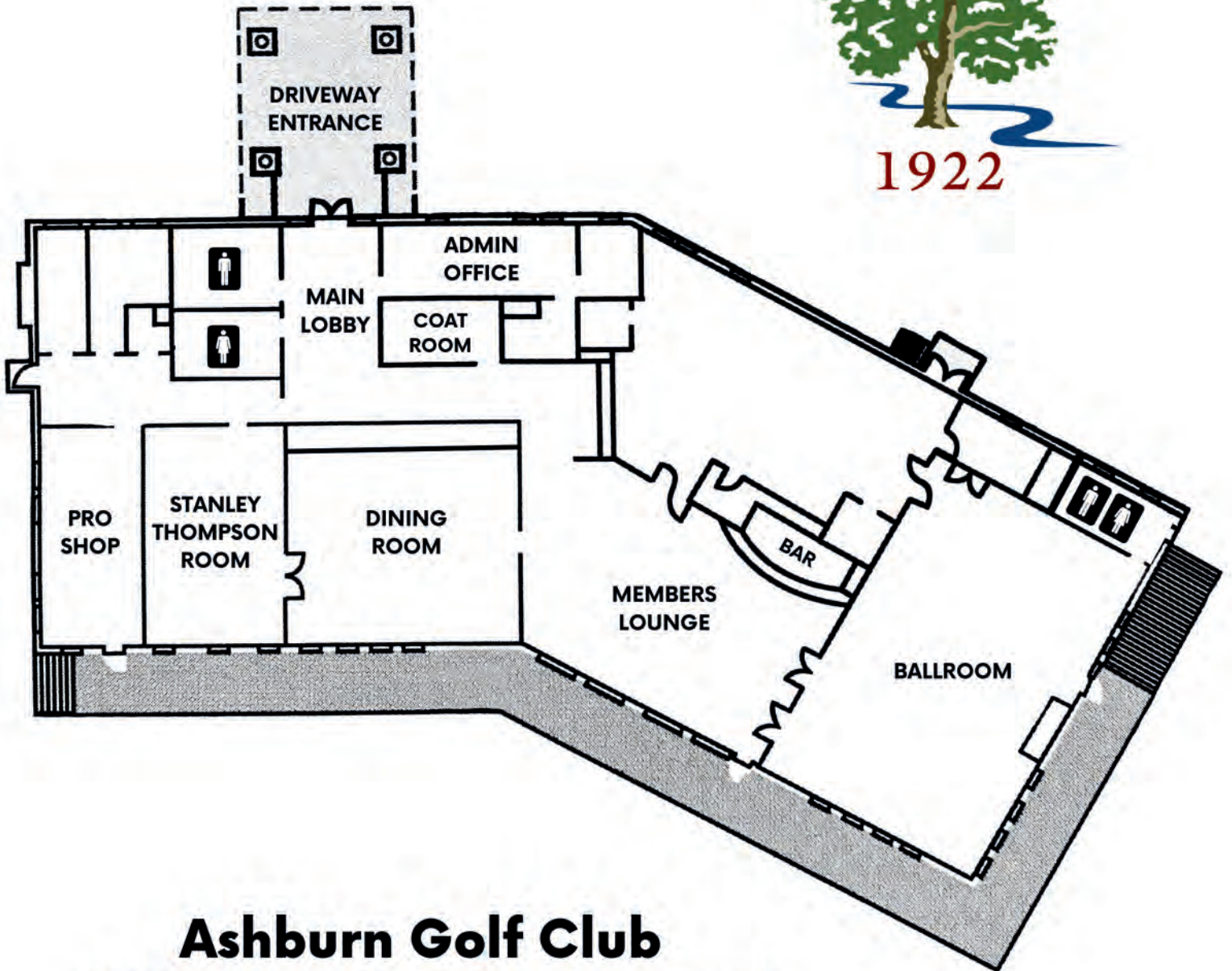
I have read and agree to the terms and conditions set out in this package.



ASHBURN



1922



**Ashburn Golf Club  
Old Course - Ground Level**