



# 2026 MEETING & EVENT GUIDE

UPDATED JANUARY 20, 2026

# ASHBURN GOLF CLUB– THE OLD COURSE

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.



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

# Breakfast

## BREAKFAST

### BREAK TIME

### LUNCH BUFFET

### PLATED LUNCH

### DINNER BUFFET

### PLATED DINNER

### PLATTERS

### HORS D'OEUVRES

### BAR SERVICE

### MEETING SPACES

### POLICIES

Prices are subject to change.  
Selections, including all dietary accommodations, are required one week before the event.

**FOR MORE INFORMATION  
OR TO BOOK YOUR  
EVENT, PLEASE CONTACT:**

**Stuart Connolly**  
sconnolly@ashburngolfclub.com  
902-443-8260 ext 226

## THE CONTINENTAL | 18

minimum of 10 guests

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

## PLATED BREAKFAST | 24

minimum of 15 guests

- Scrambled eggs or Pancakes (choice of 1)
- Bacon, Sausages or Ham (choice of 1)
- Seasoned home fries
- Warm biscuit & butter
- Fresh sliced fruit & berries
- Ice-cold fruit juices
- Coffee & tea

## SUNRISE BUFFET | 28

minimum of 30 guests

- Scrambled eggs
- Bacon, Sausages, or Ham (choice of 2)
- Seasoned home fries
- Assorted house-baked pastries, muffins and croissants
- Butter and jams
- Fresh sliced fruit & berries
- Ice-cold fruit juices
- Coffee & tea

Prices listed are per guest.  
Includes coffee & tea.



## BUFFET ADDITIONS

- Pancakes & maple syrup | 4
- Belgian waffles & maple syrup | 4
- Third meat choice (Bacon, Sausages or Ham) | 4
- Turkey bacon | 5
- Plant-based sausage | 6
- Seabright smoked salmon with capers, lemon and horseradish sour cream | 6

## Break Time

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### THE BIRDIE | 8

- Whole fresh fruit
- Granola bars
- Bottled juice

### THE EAGLE | 9

- Corn tortilla chips
- Fire-roasted jalapeno salsa
- Sour cream
- Guacamole

### THE ALBATROSS | 9

- Roasted red pepper dip
- Garlic curry dip
- Fresh vegetables
- Naan bread chips

### THE SWEET SPOT | 9

- Chocolate brownies
- Chocolate chunk cookies
- Assorted dessert squares

### SWEETS A LA CARTE | 25 PER DOZEN

- Assorted house-baked cookies
- Assorted dessert squares
- Chocolate brownies

Prices listed are per guest.  
20 guest minimum.  
Includes coffee & tea.



## Lunch Buffet

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### PARMA MIA | 32

- Chicken parmigiana served with tomato pasta and parmesan cheese
- Caesar Salad with bacon, parmesan cheese, croutons, house made dressing
- Tiramisu

### TACO BAR | 32

- Chicken, pulled pork, ground beef, vegetables
- Flour tortillas and corn tortilla chips
- Salsa, sour cream, taco toppings & condiments
- Churros with cinnamon sugar & chocolate sauce

### PIZZA PARTY | 32

- Assorted pizza flavours (2 slices per person)
- Garlic fingers with donair sauce
- Caesar Salad with bacon, parmesan cheese, croutons, house made dressing
- Baked apple crisp with cinnamon streusel topping

### EXECUTIVE WORKING LUNCH | 32

- Deluxe deli sandwiches & wraps including roast beef, smoked turkey, greek chicken, garden vegetable
- Pasta salad – Chef's Choice
- Kettle soup – Chef's Choice
- Cheesecake with chocolate sauce and seasonal berry compote

### THAI STIR FRY | 32

- Thai sweet chili vegetable stir fry
- Chicken, Shrimp or Vegetarian (choice of 1)
- Jasmine rice & vegetable spring rolls
- Asian-style slaw with chili vinaigrette
- Coconut cream pie

### PRANZO ITALIANO | 32

- Beef tomato lasagna or Spinach vegetable lasagna (choice of 1) with mozzarella, parmesan and warm garlic bread
- Caesar Salad with bacon, parmesan cheese, croutons, house made dressing
- Tiramisu

### BBQ CHICKEN | 32

- Roast BBQ chicken quarters with spicy BBQ sauce
- Green Garden Salad with mesclun greens, seasonal vegetables, balsamic vinaigrette
- Buttered corn on the cob
- Herb roast potato
- Sticky toffee pudding with Chantilly cream

Coffee and tea included with all lunch buffets.  
Other beverages available for an additional charge.  
Prices listed are per guest. 20 guest minimum.



## Plated Lunch

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DINNER BUFFET

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### CHOICE OF 1 APPETIZER | 8

- Spinach Salad with goat cheese, tomato, red onion, candied pecan, honey horseradish dressing
- Green Garden Salad with mesclun greens, seasonal vegetables, balsamic glaze
- Caesar Salad with bacon, parmesan cheese, croutons, house made dressing
- Tomato Basil Soup with parmesan cheese, garlic crostini – an Ashburn specialty!

15 guest minimum.

V = Vegetarian, G = Gluten Friendly

Coffee and tea included with lunch menus.

### CHOICE OF 1 ENTREE | 24

\$3 per person charge for a 2nd entrée selection

- Atlantic salmon fillet with seasonal vegetable medley and herb roast potato **G**
- Pan fried haddock with seasonal vegetable medley and mashed potato
- Ashburn vegetable rice bowl with chicken, Thai sweet chili and spring rolls
- Ashburn vegetable rice bowl with shrimp, Thai sweet chili and spring rolls
- Butter chicken rice bowl with tomato coconut cream sauce, peppers, onions and garlic naan bread **V**
- Grilled chicken breast with tomato basil beurre blanc, seasonal vegetable medley and jasmine rice **G**
- Chicken parmigiana with tomato pasta, parmesan cheese and warm garlic bread
- Baby back ribs with Louisiana smoky BBQ sauce, corn succotash, jasmine rice
- Roast butternut squash ravioli with garlic butter cream sauce, parmesan and garlic crostini **V**
- Vegan sweet potato & red lentil coconut curry with jasmine rice **V G**

### CHOICE OF 1 DESSERT | 8

- Cheesecake with chocolate OR seasonal berry compote
- Warm sticky toffee pudding with Chantilly cream
- Warm gingerbread with Chantilly cream
- Tiramisu
- Vegan double chocolate cake with fresh berries **V G**

## Dinner Buffet

Ashburn Golf Club Dinner Buffet consists of 2 salads, 2 entrees, 1 vegetable, 1 starch, 2 desserts. Standard Inclusions: pickles, beets, bread & butter, coffee & tea.

**\$65 PER GUEST**

60 guest minimum.



BREAKFAST

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PLATED LUNCH

**DINNER BUFFET**

PLATED DINNER

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### **SALAD | CHOOSE 2**

- Spinach Salad with goat cheese, tomato, red onion, candied pecan, honey horseradish dressing
- Green Garden Salad with mesclun greens, seasonal vegetables, balsamic vinaigrette
- Caesar Salad with bacon, parmesan cheese, croutons, house made dressing
- Pesto Pasta Salad with cucumber, red onion, tomato, peppers, corn, parmesan, basil pesto vinaigrette

### **ENTREE | CHOOSE 2**

- Roast turkey with gravy, savoury dressing, cranberry
- Atlantic salmon fillet with maple glaze **G**
- Roast herb striploin with mushroom demi-glace
- Chicken Provençale with roasted garlic, tomato, olive oil **G**
- Cajun Atlantic haddock with lemon garlic butter **G**
- Honey-glazed ham with pineapple rum sauce **G**
- Baby back ribs with Louisiana smoky BBQ sauce
- Roast butternut squash ravioli with garlic cream, parmesan cheese **V**
- Vegan sweet potato & red lentil coconut curry **V G**

### **DESSERT | CHOOSE 2**

- Cheesecake with chocolate sauce and berry compote
- Baked apple crisp with cinnamon streusel topping
- Warm sticky toffee pudding with Chantilly Cream
- Warm gingerbread with Chantilly cream
- Nova Scotia Blueberry Grunt with Chantilly cream
- Fresh seasonal fruit & berry arrangement

### **STARCH | CHOOSE 1**

- Mashed potato
- Garlic mashed potato
- Herb roasted potato
- Jasmine rice pilaf

### **VEGETABLE | INCLUDED**

- Seasonal vegetable medley

### **EXTRAS**

- Third salad selection | \$4 per person
- Third entrée selection | \$10 per person
- Third dessert selection | \$6 per person
- Chef carving station (ham or beef) | \$100 charge



## Plated Dinner

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25 guest minimum.

V = Vegetarian, G = Gluten Friendly

### CHOICE OF 1 APPETIZER

- Spinach Salad with goat cheese, tomato, red onion, candied pecan, honey horseradish dressing
- Green Garden Salad with mesclun greens, seasonal vegetables, balsamic glaze
- Caesar Salad with bacon, parmesan cheese, croutons, house made dressing
- Garlic Shrimp Feuillet with garlic, cream, puff pastry
- Tomato Basil Soup with parmesan cheese, garlic crostini – an Ashburn specialty!

### CHOICE OF 1 ENTREE

served with seasonal vegetables.

\$5 per person charge for a 2nd entrée selection

- Roast lamb shank with rosemary lamb demi-glace and mashed potato | 57
- Roast herb striploin with mushroom demi-glace, Yorkshire pudding and mashed potato | 58
- Atlantic salmon fillet with maple glaze and herb roasted potato | 54 **G**
- Chicken phyllo parcel with carrot, leek, red onion & Pernod reduction. Served with herb roasted potato | 52
- Stuffed pork tenderloin with spinach, goat cheese & warm apple compote. Served with mashed potato | 52 **G**
- Roast turkey with gravy, savoury dressing, cranberry and mashed potato | 52
- Atlantic haddock with crab & mushroom duxelle stuffing, tomato basil beurre blanc and herb roasted potato | 54
- Whole Nova Scotia lobster with drawn butter and potato salad | MARKET
- Roast butternut squash ravioli with garlic butter cream sauce, parmesan and garlic crostini | 52 **V**
- Vegan sweet potato & red lentil coconut curry with jasmine rice | 52 **V G**

### CHOICE OF 1 DESSERT

- Carrot cake with coconut, walnut, almond and white chocolate drizzle
- Cheesecake with chocolate OR seasonal berry compote
- Warm sticky toffee pudding with Chantilly cream
- Warm gingerbread with Chantilly cream
- Vanilla bean crème brûlée
- Vegan double chocolate cake with fresh berries **V G**

## Reception Platters

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### CHEESE

Variety of imported and domestic cheeses served with an assortment of crackers.

- 150** Small (serves up to 20)
- 200** Medium (serves up to 40)
- 250** Large (serves up to 75)

### CRUDITES

Fresh arrangement of seasonal vegetables with an assortment of dips.

- 90** Small (serves up to 20)
- 120** Medium (serves up to 40)
- 175** Large (serves up to 75)

### CHARCUTERIE

Presentation of dried and cured meats with an assortment of pickles, olives and sauces.

- 150** Small (serves up to 20)
- 250** Large (serves up to 75)

### SANDWICHES

Roast beef, black forest ham, chicken salad, egg salad, tuna salad, garden vegetable wraps.

- 125** 52 pieces (serves up to 25)

### FRUIT

Artistic display of sliced fresh seasonal fruit and berries.

- 100** Small (serves up to 20)
- 130** Medium (serves up to 40)
- 190** Large (serves up to 75)

### SMOKED SALMON

Side of cold smoked Seabright salmon with capers, red onion, lemon and horseradish sour cream.

- 175** per side (serves up to 25)

### SHRIMP COCKTAIL

Poached and chilled jumbo shrimp served with cocktail sauce and lemon.

- 160** 50 pieces
- 300** 100 pieces

### MUSSELS

Fresh PEI steamed mussels in white wine & garlic butter OR tomato basil beurre blanc (choice of 1)

- MARKET** per person

## Hors D'Oeuvres

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### SERVED HOT | 38 PER DOZEN

minimum 3 dozen per flavour

- Bacon-Wrapped Chorizo with Maple Mustard
- Coconut Butterfly Shrimp with Thai Sweet Chili
- Mini Vegetable Spring Rolls with Thai Sweet Chili **V**
- Greek Spanakopita Phyllo with Spinach and Feta **V**
- Bacon-Wrapped Scallops with Seafood Sauce **G**
- Chicken Potstickers with Sweet Garlic Soy
- Sausage Stuffed Mushrooms with Parmesan
- Italian Beef Meatballs with Sweet & Sour Glaze
- Chicken Shawarma Pita with Garlic Sauce & Pickled Turnip
- Slow Roast BBQ Pulled Pork on Brioche Slider Buns
- Pernod Jumbo Shrimp with Garlic Cream **G**
- Mushroom Crostini with Garlic Cream & Parmesan **V**
- BBQ Dry Rub Back Ribs with Tangy BBQ Sauce **G**

### SERVED COLD | 38 PER DOZEN

minimum 3 dozen per flavour

- Smoked Salmon Cucumber Bites with Dill Cream **G**
- Avocado Toast with Feta & Everything Bagel Spice **V**
- Italian Bruschetta Crostini with Balsamic Reduction **V**
- Prosciutto-Wrapped Melon & Mozzarella Skewers **G**
- Watermelon Feta Bites with Balsamic Reduction **G V**
- Whipped Feta Crostini with Tomato & Hot Honey **V**
- Cranberry Horseradish Brie Crostini with Pecans **V**
- Seafood Salad Canapes with Assorted Fresh Seafood
- Shrimp Cocktail with Horseradish Cocktail Sauce **G**
- Shaved Beef Canape with Dijon & Candied Onion
- Togarashi Pork Tenderloin Crostini with Pickled Ginger
- Black Forest Ham Pinwheels with Asparagus Tips
- Red Deviled Eggs with Roasted Red Pepper & Chive **V**



## Bar Service

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Our service bar pricing is exclusive of gratuity and taxes.

**12OZ DRAFT | 7**

**18OZ DRAFT | 10**

**BOTTLE DOMESTIC BEER | 7**

**WELL SHOTS | 7**

**6OZ HOUSE WINE | 10**

**PREMIUM SPIRITS | 10**

**ASSORTED POP | 4**

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If a private bar is required in the room a **\$250** bartender fee will apply.



## Meeting Spaces

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### THE BALLROOM

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**



#### Details:

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

#### Capacity:

- 200 standing
- 150 seated theatre-style
- 130 seated banquet

A minimum of 75 guests required to book the ballroom (some exceptions may apply). Ashburn members receive a 25% discount on Room Rental charges.

## Meeting Spaces

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### THE STANLEY THOMPSON ROOM

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**



#### Details:

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

#### Capacity:

- 50 standing
- 40 seated

A minimum of 20 guests required to book the STR. Ashburn members receive a 25% discount on Room Rental charges.

# Seating Plans

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

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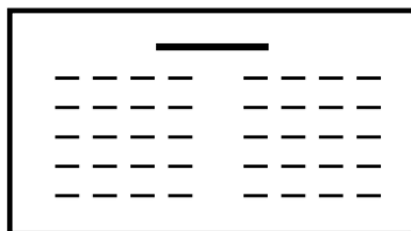
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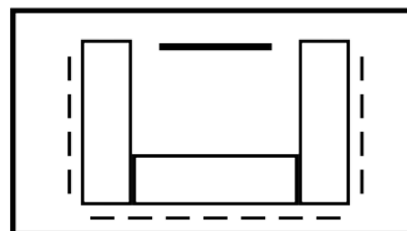
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## THEATRE



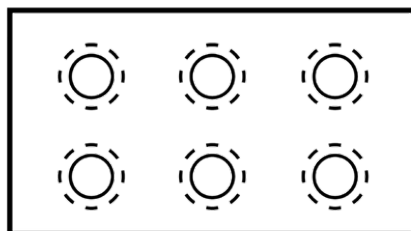
Ballroom - 150 seated  
STR - 40 to 50 seated

## U-SHAPE



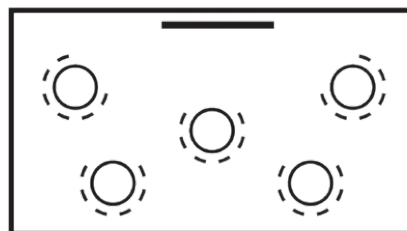
Ballroom - 50 to 60  
STR - 15 to 20  
Boardroom - 15 to 20

## BANQUET



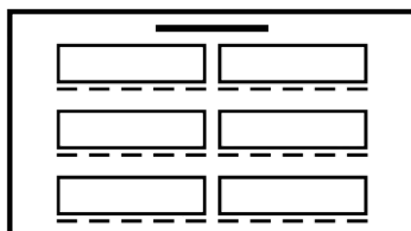
Ballroom - 16 rounds of 8 guests  
STR - 5 rounds of 8 guests

## CABARET



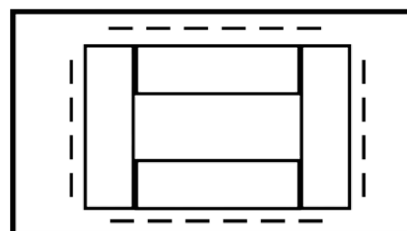
Ballroom - 16 rounds of 6 guests  
STR - 5 rounds of 6 guests

## CLASSROOM



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

## HOLLOWED SQUARE



STR - 15 to 20  
Boardroom - 15 to 20

## Booking Policies

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### 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 one week 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).

### TAXES AND GRATUITIES

All Food and Beverage is subject to 18% gratuity and 14% HST. All other items, including but not limited to room rental and audio/visual equipment rentals are subject to 14% 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.



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### 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 t-shirts, distressed jeans, cut-offs, sweatpants, cargo-style 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.

## Floor Plan

BREAKFAST

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LUNCH BUFFET

PLATED LUNCH

DINNER BUFFET

PLATED DINNER

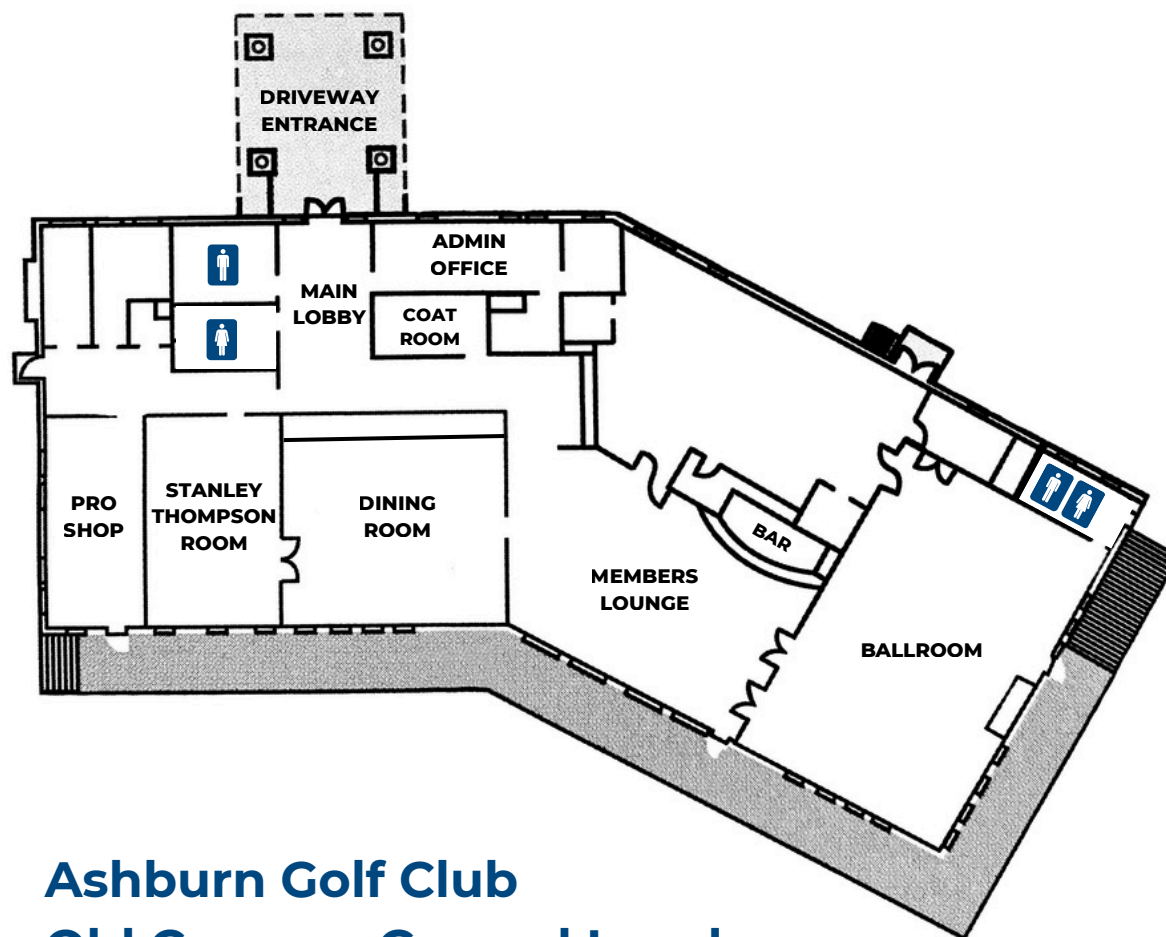
PLATTERS

HORS D'OEUVRES

BAR SERVICE

MEETING SPACES

POLICIES



## Ashburn Golf Club Old Course - Ground Level

Prices are subject to change.  
Selections, including all dietary  
accommodations, are required  
one week before the event.

**FOR MORE INFORMATION  
OR TO BOOK YOUR  
EVENT, PLEASE CONTACT:**

**Stuart Connolly**  
sconnolly@ashburngolfclub.com  
902-443-8260 ext 226