



2026 WEDDING GUIDE

UPDATED JANUARY 20, 2026

Ashburn Golf Club

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.

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

Inclusions

INCLUSIONS

DINNER BUFFET

PLATED SERVICE

STAND UP RECEPTION

HORS D'OEUVRES

LATE NIGHT SPECIAL

BAR SERVICE

THE BALLROOM

POLICIES

WHAT'S INCLUDED:

- White linen napkins and tablecloths
- Complimentary podium and microphone
- Free cake-cutting service, platter and napkins
- Special children's menu
- Dietary options available
- 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



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

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

Stuart Connolly

sconnolly@ashburngolfclub.com
902-443-8260 ext 226

Dinner Buffet

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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.

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

\$65 PER GUEST

60 guest minimum.



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



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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 brulee
- Vegan double chocolate cake with fresh berries **V G**

Stand Up Reception

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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

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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**



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PIZZA

20 EACH 10 minimum

Choices include Cheese, Pepperoni, BBQ Chicken, Veggie, Deluxe, Garlic Fingers. Choice of Regular or Gluten-free Cauliflower Crust.

NACHOS

50 EACH serves up to 20

Corn tortilla chips, cheddar mozzarella blend, tomato, red onion, black olives, sour cream, fire-roasted salsa. Add chicken or beef +12

PULLED PORK SLIDERS

120

40 sliders with slow-roasted BBQ pulled pork, slaw and crispy onions on toasted brioche buns.

CHICKEN WINGS

90

40 breaded jumbo chicken wings. Mild, hot & honey garlic sauces served on the side.

SANDWICHES

125 52 pieces

Deluxe deli sandwiches & wraps including roast beef, smoked turkey, greek chicken, garden vegetable.

CRUDITES

120 serves up to 40

Fresh arrangement of seasonal vegetables with an assortment of dips.



Bar Service

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Our service bar pricing is exclusive of gratuity and taxes.

12OZ DRAFT | 7

18OZ DRAFT | 10

BOTTLED 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.



The Ballroom

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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.



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



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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 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 \$1200 (\$900 for members), with an extra \$400 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 guaranteed minimum Food & Beverage spend (before taxes and gratuities) of \$8500. 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).

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 distressed jeans, cut-offs, sweat pants, and hats/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

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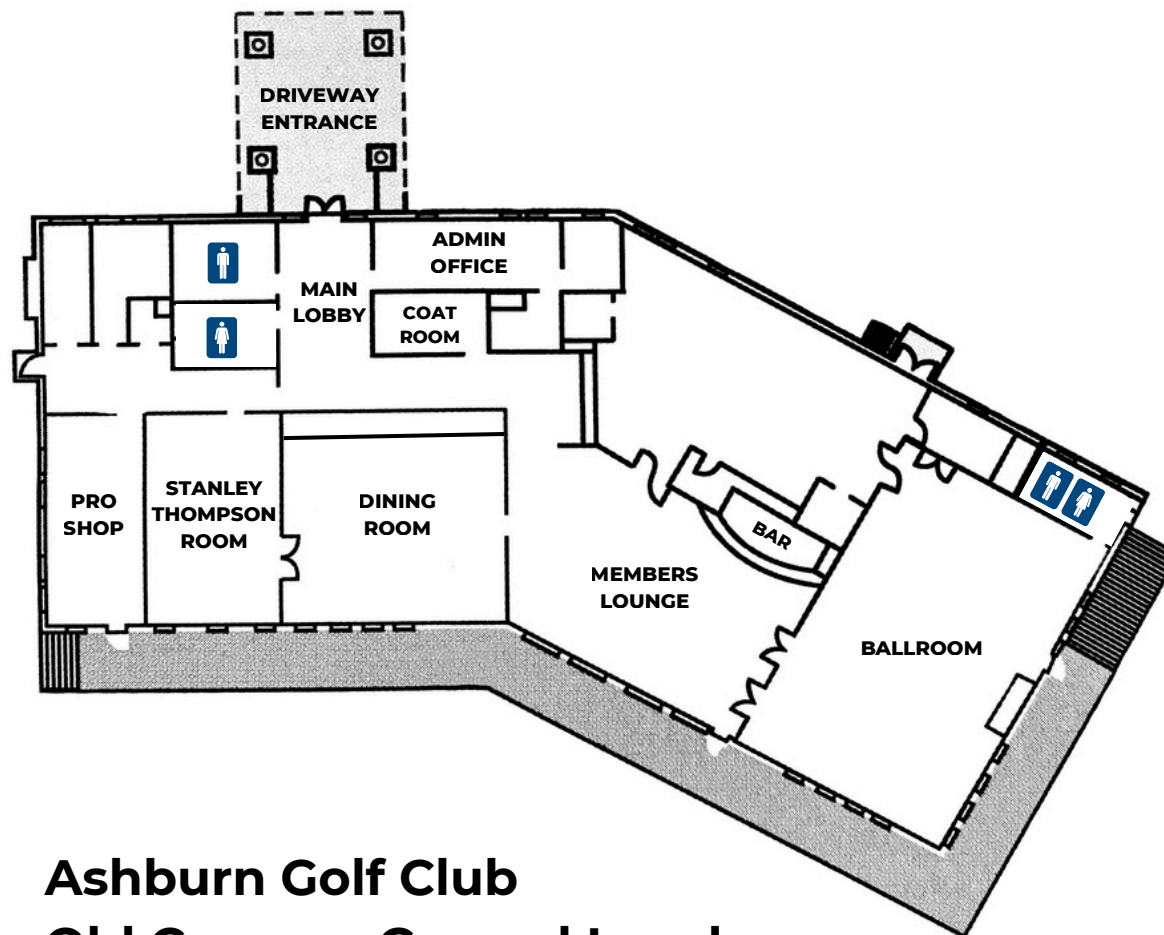
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Ashburn Golf Club Old Course - Ground Level

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