

Wedding Contract



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

Your wedding arrangements will include...

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

Also included...

White linen napkins and tablecloths
Complimentary podium and microphone
Full bar service with premium liquors/wines
Free cake-cutting service, platter and napkins
Special children's menu
Dietary options available
Satellite background music

Contact Us

3250 Joseph Howe Drive
Halifax
Nova Scotia Canada
B3L 4T7

Phone: 902-443-8260 ext 8

FAX: 902-443-4530

swoods@ashburngolfclub.com



Ashburn Wedding Contract

- The Club enforces a DRESS CODE of smart casual, which prohibits distressed jeans, cut-offs, sweat pants, and caps.
- Payment for all functions is due upon receipt of account. A \$1,000 non-refundable deposit is required to confirm bookings. We accept payment of cash or cheque for the reception; however, payment of deposit may be made by credit card.
- Weddings require a minimum of 100 people during the golf season, March 1 – October 31.
- Weddings are required to order from our function menu.
- All functions are subject to 15% service charge, 15% HST, and a SOCAN and RE:SOUND fee if entertainment is provided. Room rental for the Ballroom is \$750. With a ceremony, an extra \$250 will be applied. SOCAN (Society of Composers, Authors and Music Publishers of Canada) is an authorized copyright agency for musicians so that when music (bands, private musicians, tapes or CDs) is played, the following charge is applicable: \$59.17 (plus tax). RE:SOUND collects fees on behalf of the rights owners of the sound recordings \$26.63 (plus tax).
- A guaranteed attendance number will be required no later than 48 hours prior to the function. Billing will be on the guaranteed number or the attendance, whichever is larger.
- Shipping/Receiving – Material/supplies or band equipment for your function may be delivered to the Club prior to the event. The banquet entrance is to be used for all deliveries.
- Audio/Visual Rental – We are pleased to arrange for the rental of appropriate equipment through our supplier.
- Guests are to conduct themselves in a manner befitting the dignity of the Club.
- Confetti and sparklers are NOT permitted inside or outside the Clubhouse at weddings or other functions.
- Smoking is NOT permitted in the Clubhouse.
- Limitation of Liability – The Club will not be responsible for the damage to or loss of any property of the convener, or injury to any person occurring while on the club premises, prior to, during, or following any function.

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- Selection of Menu – Menus must be selected at least four weeks prior to the function. The number of people attending must be guaranteed 48 hours prior to the event. We are pleased to help you in regard to any dietary or health concerns; arrangements must be made 12 hours prior to the scheduled function.
- Beverages – No beverages of any kind will be permitted to be brought in and consumed on Club property. Host and cash bars are available upon request.
- **Please Note:** Prices and menu selections are subject to change without notice. HST will be applied to all room rental charges. The organizing party is responsible for any damage to the Clubhouse and premises.
- **The organizing party is responsible for any damage to the Clubhouse, premises and its contents**

Signature of applicant

Name of function

Date of function

Billing address, E-mail and Phone



Plated Service

Choose one of each course

Appetizers

Baby Spinach, candied Pecans, dried Cranberries, Goat Cheese with Honey Shallot dressing
Mesclun salad with seasonal vegetables & fresh fruit
Coconut roasted Butternut Squash soup with spiced Almonds
Shrimp & Corn bisque
Minted Honeydew Quinoa salad with Pine nuts, Feta & Prosciutto chips
Roasted Sweet Potato salad, Arugula, Red Pepper, Red Onions, Walnuts & Goat Cheese with Balsamic Vinaigrette

Entrées

| | |
|--|-------|
| Roasted AAA Prime Beef with Yorkshire Pudding and natural Jus (<i>18 people minimum</i>) | 49.95 |
| Centre cut AAA Roast Beef Tenderloin, served with roasted Garlic bone marrow reduction | 49.95 |
| Cedar-planked Salmon with Strawberry Lime and Red Onion Salsa | 41.95 |
| Seared Atlantic Salmon with fresh Dill sauce | 41.95 |
| Key Lime and Chili seared rack of Lamb, with grilled Tomato chutney | 44.95 |
| Rock Crab stuffed Chicken, with a ruby red Grapefruit beurre blanc | 39.95 |
| Parmesan crusted Chicken Breast, with a Sun-dried Cranberry & Dijon cream sauce | 36.95 |

**All entrées come with seasonal vegetables and choice of potato*

Desserts

Chocolate Cheesecake or Vanilla Cheesecake with fresh berry compote
Key Lime Torte with Coconut cream
Apple Blossom with warm Caramel-um sauce
Warm Sticky Toffee pudding with fresh cream
Decadent double Chocolate Cake
Triple Chocolate Mousse
Strawberry Shortcake



Buffet Choices

Ashburn Golf Club Buffet includes your choice of three salads, two entrees, one potato, one vegetable, rolls, three desserts, coffee and tea...

\$39.95

Entrees

Roast Turkey dinner with all the trimmings

Maple brined Cedar planked Salmon with preserved Lemon aioli

Crisp oven-roasted Chicken Provencale with Tomatoes, Capers and herbes de province

Dijon and herb-crusted Roast Beef with Red Wine and Mushroom demi

Apple butter BBQ Pork Loin

Sunflower-seed crusted Salmon in a Coconut Mango cream sauce

Herbed Chicken breast with a sun-dried Tomato & Walnut cream sauce

Salads

Please Choose Three

Field greens with seasonal vegetables & house dressing

Romaine hearts with Caesar dressing, crispy Bacon bits,
Parmesan cheese & house made Croutons

Spinach salad with goat cheese, oven-roasted spiced
Walnut & creamy Poppy Seed dressing

Pasta Caprese, with Fusilli, baby Mozzarella, Tomatoes,
toasted Pine Nuts & Basil pesto

Watermelon and Feta salad, with Red Onion, Arugula,
Blueberries & Honey Vinaigrette

Greek Goddess Potato salad



Side Dishes

Please Choose One

Roasted Potatoes

Garlic mashed Potatoes

Jasmine Rice

Please Choose One

Seasonal vegetable medley

Sesame Ginger stir fry vegetables

Honey-glazed baby Carrots

Desserts

Please Choose Three

Baked fresh Apple Crisp

Strawberry & Lemon Curd Shortcake

Chocolate Cheesecake with preserved Cherries

Pecan Caramel Cheesecake

White & dark Chocolate Mousse

Carrot Cake

Warm Sticky Toffee pudding with fresh cream

Stand-Up Reception



Imported and domestic Cheese, served with: Grapes, fresh berries, dried fruits, and an assortment of Crackers

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|--------|-----|
| Small | 100 |
| Medium | 150 |
| Large | 200 |

Crudite: an assortment of crisp fresh vegetables with a sun-dried Tomato and caramelized Onion dip

| | |
|--------|-----|
| Small | 75 |
| Medium | 100 |
| Large | 150 |

Wheel of Brie with candied Pecans, dried Cranberries, and Orange zest served with sliced Baguette 120

An artistic display of fresh seasonal fruit and berries

| | |
|--------|-----|
| Small | 75 |
| Medium | 100 |
| Large | 150 |

Smoked Salmon display: hot and cold smoked Salmon with Capers Red Onions, preserved Lemon compote, Pumpernickel rounds and Crackers

| | |
|--------|-----|
| Small | 90 |
| Medium | 150 |
| Large | 200 |

Platter of sandwiches: Black Forest Ham & Swiss, Italian cold cuts, Roast Beef, Chicken salad and Egg salad (52 pieces) 90

Trio of cold jumbo Shrimp: Garlic-butter poached, blackened, and Chilli-Lime tequila (100 pieces) 300

Freshly steamed Mussels in choice of: White Wine & Garlic butter, Tomato-Basil, or Guinness & Tarragon Market

Dips: *Choose three* Spinach & Artichoke, Taco, Red Pepper Hummus or Bruschetta \$6.95 per person

Hors d'Oeuvres *Priced per dozen*

Hot Hors d'Oeuvres

- Scallops wrapped in Bacon \$35
- Mustard and Pecan crusted Lamb lollipops \$40
- Thai Coconut Prawns \$30
- Chorizo Empanadas with fire roasted Tomato sauce \$25
- Shiitake spring rolls with Sweet Chilli sauce \$25
- Mini Quiche Lorraine \$25
- Spanakopitas \$22
- Chicken Satay with Peanut Sauce \$25
- Italian stuffed Mushroom caps \$25
- Swedish Meatballs \$25
- Sweet and spicy Chicken bites \$25
- Scallop and Avocado Tostados \$30
- Lamb Kofta Kebobs with Tzatziki \$30
- Panang Shrimp with Thai Chili sauce \$30
- Bite size Pogos with house made Mustard \$25
- Pork Dumplings with Soy and Mirin dipping sauce \$25
- Beef Satay with Peanut Chili sauce \$25



Cold Hors d'Oeuvres

- Assorted Sushi \$30
- Bruschetta Crostinis \$20
- Lobster Wontons \$35
- Smoked Salmon Cucumber bites \$25
- Melon, Prosciutto and Mozzarella bites \$22
- Watermelon and Feta bites \$20
- Caprese bites \$22
- Assorted Seafood Canapes \$30
- Bacon and Jalapeno deviled Eggs \$22
- Nicoise Tuna canape with Olive tapenade \$25
- Assorted Seafood filled Profiteroles \$30
- Shaved Beef Canapes with Gorgonzola & Orange Marmalade \$25
- Wasabi and pickled Onion Deviled Eggs \$22
- Chevre stuffed Apricot halves wrapped in Prosciutto \$25
- Greek salad on a stick \$22

To book your next event, or if you have any questions, please email
swoods@ashburngolfclub.com or office@ashburngolfclub.com

Ashburn Golf Club

Bar Prices

Local Beer \$5.25
Bar Shot \$5.25
House Wine \$7.50
1 oz Cocktails \$5.75
2 oz Cocktails \$8.00
Pop \$2.50



Small Local Draft \$5.25
Large Local Draft \$6.25
Small Stella \$7.50
Large Stella \$9.50
Small Guinness \$6.25
Large Guinness \$8.25

Wedding Vendors

DJ

True North DJ services www.truenorthdjs.com

Hfx DJ Services www.halifaxdjservices.com

Nite Life DJ www.nitelifedj.ca

Advance Systems www.advancedsystems.ca

Justice of the Peace

Joan Mahoney

FB Weddings by Joan

weddingsbyjoan@gmail.com

902-478-1360

Ranelda Detienne

Marrytimeweddings.com

Ranelda.detienne@gmail.com

902-219-4331

Singer

Courtlyn Arsenault

Courtlyn.music@gmail.com

902-414-6827

Photographer

Rebecca Clarke *featured on page one*

Emotive Photographer

902-252-1762

Tyler Colbourne

Tyler@teejohnny.com

Decorators

Paige and Peacock Event Design

Melissa Fendley www.paigeandpeacock.com

Sky's the limit

Stephanie Brown www.skystldesign.com

Truly Scrumptious

Jani Botha www.trulyscrumptious.ca