



Ashburn Golf Club

Meeting and Event Venue

3250 Joseph Howe Drive

We know business. The right location for a business function can make all the difference. At Old Ashburn we have the facilities, atmosphere and services to make your next meeting both productive and pleasant. With four different meeting spaces available to fit your individual needs, we can create the custom meeting package you're looking for.

Our private Dining Room, Lounge, and Ballroom overlook the 1st and 18th fairway - truly the perfect setting for your corporate meeting or annual dinner.

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



Included in your rental fee: rectangular and circular tables, linens, set-up/tear-down, plates and stemware, wait-staff and post event cleaning.

Each of our rooms can be setup with a projector, screen and podium, flip-charts and white boards.

We are wheelchair accessible, with a large parking lot and coat room. We make all of our dishes in house and offer delicious gluten and dairy free options for your guests.



The Ballroom

Capacity: 200 standing, 150 seated Theater, 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.

- 50 x 60 feet
- Fireplace
- Access to the deck
- Private men's & women's washroom
- Wi-Fi

\$350 + HST





The Dining Room

Capacity: 70-80 standing 50 seated

Overlooking the 1st and 18th holes, this classic space is ideal for presentations, workshops, meetings, bridal and anniversary parties.

- 29 x 37 feet
- Fireplace
- Wi-Fi

The Dining Room is available to rent from November 1st to the end of April. To book during the Golf season, please contact our Food & Beverage manager for availability.

\$200 + HST

Susan Woods
swoods@ashburngolfclub.com

The Stanley Thompson Room

- 22 x 36 feet
- Wall mounted TV & flip chart
- Access to the deck
- Wi-Fi

Capacity: 50 standing 40 seated

\$200 + HST

The STR is the ideal setting for medium sized meetings and gatherings. With access to our wrap around deck, this room allows guests to step away from the meeting and enjoy the fresh air & view.



- 19.5 x 24 feet
- Conference telephone
- Wi-Fi

\$100 + HST

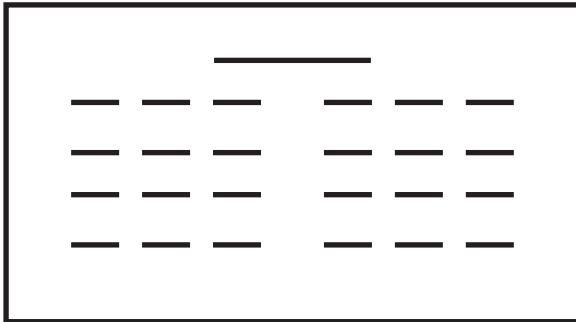
This quiet, private room on the lower level is equipped to hold conference calls and is ideal for smaller meetings, brainstorming sessions, and gatherings.

The Boardroom

Capacity: 20 standing 15 seated

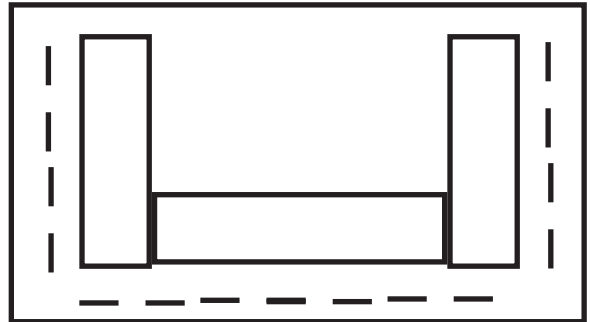
Seating Plans

Theater Style



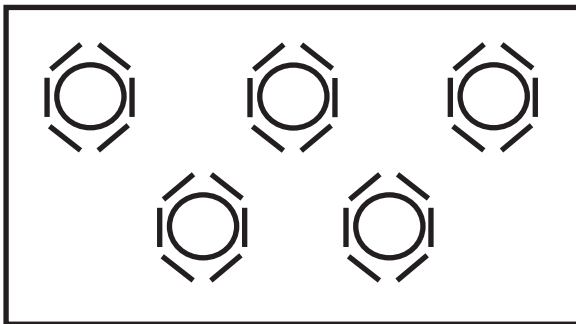
Ballroom - 150 seated
 STR - 40 to 50 seated
 Dining Room - 40 to 50

U - Shape



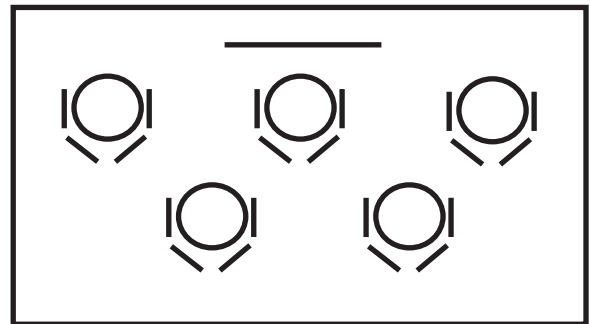
Ballroom - 50 to 60
 STR - 20 to 25
 Boardroom - 15 to 20
 Dining Room - 25 to 23

Banquet



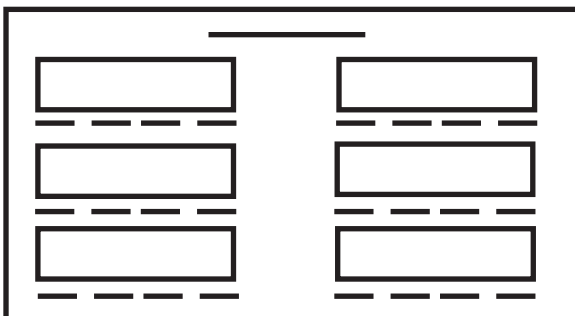
Ballroom - 16 round of 8 guests
 STR - 5 rounds of 8 guests
 Dining Room - 6 rounds of 8

Cabaret



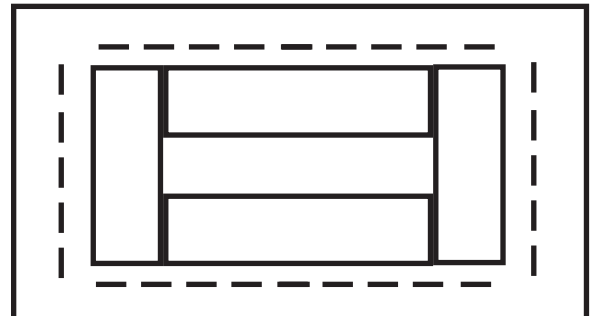
Ballroom - 16 rounds of 6 guests
 STR - 5 rounds of 6
 Dining Room - 6 rounds of 6

Classroom



Ballroom - 12 tables of 5
 STR - 4 tables of 5
 Dining Room - 6 tables of 5

Hollowed Square



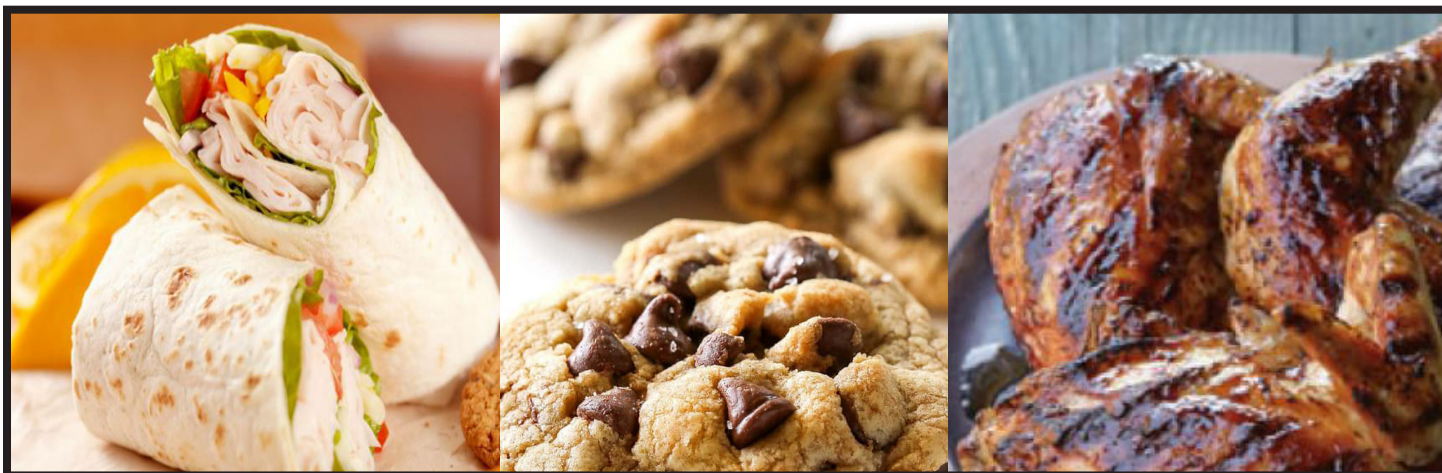
STR - 25 to 30
 Boardroom - 15 to 20
 Dining Room - 20 to 30

Ashburn places a great deal of emphasis on planning the menu for your event. Our extensive menus offer a delicious variety of hors d'oeuvres, tapas, entrees, and desserts. We combine your choice of favorite dishes and courses to prepare a meal fit for royalty, a perfect compliment to our stunning Ballroom.

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



If you'd like to learn more about our rooms and equipment, please contact our Food & Beverage manager, Susan Woods: 902-443-8260 opt 1 ext 8, swoods@ashburngolfclub.com or office@ashburngolfclub.com



Lunch Menu Options

Better choices in food can make a meeting far more productive, let us put together a menu to keep your guests focused and attentive.

Working Lunch \$18

Sandwiches, soup and salad
(Roast Beef/Egg salad/Tuna salad/
Chicken salad/Black Forest Ham/veggie
wraps)

Stir Fry \$20

Mini spring rolls & Asian coleslaw
Beef or Chicken stir fry on Jasmine Rice
Fresh fruit Tarts
Fortune Cookies, Coffee & Tea

Italian Persuasion \$20

Meat or veggie Lasagna with Spinach, Ricotta & Brie
Caesar salad with Maple Bacon & Sourdough
Croutons, toasted Garlic points
Tiramisu, Coffee & Tea

BBQ Chicken \$20

BBQ Chicken quarters with spicy BBQ
sauce, house salad,
scalloped Potatoes,
Lemon Tarts, Coffee & Tea

Parma Mia \$20

Chicken Parmigiana, served with Spaghetti, Caesar
salad with Maple Bacon & Sourdough Croutons
Sticky Toffee, Coffee & Tea

Deli Platter \$20

Deli meats & Cheese
House salad, Red Potato salad
Breads & Bagels
Key Lime Pie
Coffee & Tea

Greek Fest \$20

Chicken Souvlaki skewers with Tzatziki
Greek salad, Rice pilaf
Grilled Pita with Hummus
Tiramisu with whipped cream
Coffee & Tea

Executive Working Lunch \$21

Overstuffed deli sandwiches & wraps
Shaved Roast Beef, smoked Turkey, Chicken & Cranberry sauce,
Italian Tuna & Olive spread, Greek Chicken wrap,
Pastrami, grilled veggie wraps, Black Forest Ham
Lobster sandwiches add \$5.00
Penne pasta salad
Hearty Minestrone soup
Cheesecake with Strawberry or Chocolate topping
Coffee & Tea

Breakfast

Continental

\$11 per person

Assorted house-baked Pastries,
Muffins
Fresh sliced fruit
Ice-cold fruit Juices
Coffee & Tea

Traditional

\$16 per person

Scrambled Eggs
Sausages & Bacon
Seasoned home fries
Muffins & Pastries
Butter & Preserves
Fresh sliced fruit
Ice-cold fruit Juices
Coffee & Tea

Healthy

\$14 per person

Poached Eggs
Whole wheat & multi-grain Breads
Preserves & Butter
Fruit flavored Greek Yogurt
Fruit kabobs
Granola bars
Ice-cold fruit Juices
Coffee & Tea

Plated

\$16 per person

Scrambled Eggs
Bacon, Toast
Seasoned home fries, fruit
Ice-cold fruit Juices
Coffee & Tea

Breaks & Snacks

Healthy Break \$7.95 per person

Fresh fruit & Granola bars
Bottled juice & water

Chocolate Break \$7.95 per person

Chocolate Brownies & Chocolate chunk Cookies
Coffee & Tea

Mediterranean Mezza Break \$6.95 per

Roasted Red Pepper dip & Tzatziki dip
Fresh cut veggies & fresh Pita chips
Coffee & Tea

Chips & Salsa \$3.95 per person

Fresh Salsa & Tortilla chips

How Sweet It Is \$7.95 per person

Cupcakes & mini Chocolate bars
Ice-cold fruit Juices
Coffee & Tea

Energy Break \$8.95 per person

Vector Bars, fresh fruit, Gatorade
Coffee & Tea

Feeling Cheesy \$7.95 per person

Assorted cubed Cheese, Crackers
Fruit, roasted Almonds
Coffee & Tea

- Assorted cookies \$19.95
- Assorted sweets \$19.95
- Assorted muffins & pastries \$19.95
- Chocolate brownies \$19.95
- * Sweets (individual) \$2.25

Please note, prices above are per dozen



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 (*18 people minimum*) 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-rum 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-cruste 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

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

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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

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