

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

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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 final invoice. A \$1,000 non-refundable deposit is required to confirm booking. We accept payment of cash or cheque for the reception; however, deposits can be made with a credit card. In addition, 100% of the estimated quote must be paid prior to the ceremony.
- Weddings require a minimum of 100 people during the golf season, March 1 – October 31.
- Weddings are to order from our function menu. A \$4,000 (before tax and gratuity) minimum spend is required.
- 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 \$1,500 (\$1,000 for members). 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: \$63.49 (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, popcorn, and sparkles are NOT permitted inside or outside of the clubhouse during any event.
- Open flames are not allowed, all candles must be enclosed.
- Smoking is NOT permitted in the Clubhouse.
- Ashburn does not permit the consumption of cannabis or its derivatives on the property. This includes oils, edibles, infused products, and beverages. Any member or guest found to be consuming cannabis on Ashburn property will be subject to discipline in accordance with the club's policy. The Ashburn Board of Directors reserve the right to review and revise this policy at any time.
- 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



Buffet Choices

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

\$37.95

Entrees

Roast turkey dinner with all the trimmings

Cedar planked salmon with avocado 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

Maple and cider braised pork loin with a sage infused apple butter

Blackened salmon in a coconut chilli broth

Grilled chicken breast with pineapple lime chutney



Salads

Field greens with seasonal vegetables and house dressing

Romaine hearts with Caesar dressing, crispy bacon bits, Parmesan cheese and house made croutons

Spinach salad with goat cheese, oven-roasted spiced walnuts and creamy poppy seed dressing

Tomato salad with fresh mozzarella, basil and aged balsamic

Grilled vegetable and woodland mushroom couscous salad with fresh herbs

Greek pasta salad with tomatoes, olives, cucumbers, feta and an oregano vinaigrette

Southwest style potato salad

Side Dishes

Roasted potatoes

Herb butter-laced mashed potatoes

Dauphinois potato

Jasmine rice

Seasonal vegetable medley

Sesame ginger stir fry vegetables

Ratatouille

Honey-glazed baby carrots

Desserts

Baked fresh apple crisp

Chocolate bread pudding with warm caramel glaze

Strawberry and lemon curd shortcake

Milk chocolate praline mousse with berry compote

Chocolate cheesecake with preserved cherries

Pecan caramel cheesecake

White and dark chocolate mousse

Plated Service

Choose one of each course

Appetizers

Tomato fennel soup with mint croutons
Baby spinach, candied pecans, dried cranberries, goat cheese with honey shallot dressing
Grilled asparagus and poached pear salad with maple bacon dressing
Green salad with Julienne vegetables and seasonal fresh fruit
Roasted cauliflower and apple soup with red pepper coulis

Entrées

Roasted AAA prime beef with Yorkshire pudding and natural jus (<i>18 people minimum</i>)	44.95
Centre cut AAA roast beef tenderloin, served with roasted garlic bone marrow reduction	46.95
Cedar-planked salmon with pineapple peach chutney	35.95
Seared Atlantic salmon with fresh dill sauce	34.95
Guinness and thyme braised lamb shank with natural jus	40.95
Stuffed chicken supreme with raspberry molasses	38.95
Grilled breast of chicken with field mushroom ragout	34.95

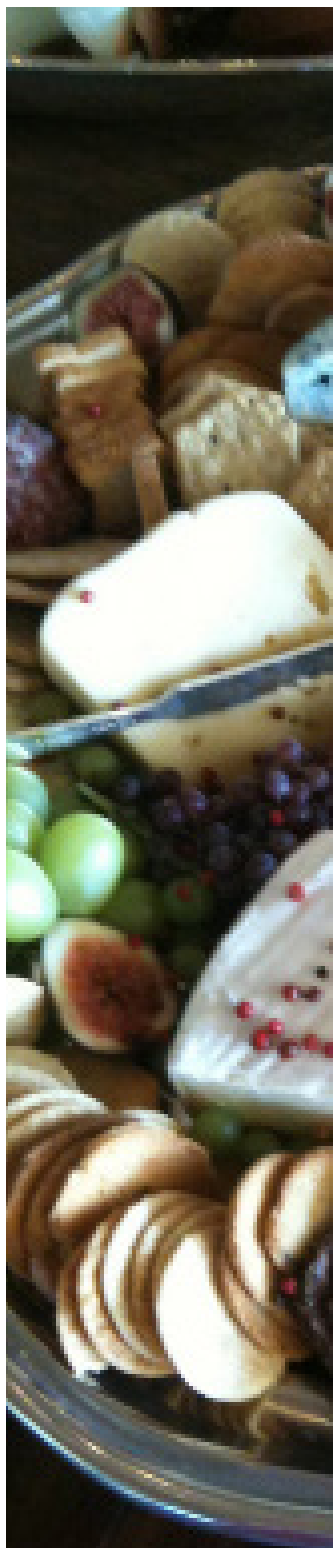
**All entrées come with seasonal vegetables and choice of potato*

Desserts

Chocolate cheesecake or vanilla cheesecake with fresh berry compote
Trifle with fresh berries, sherry spongecake and lady fingers
Key lime torte with coconut cream
Apple blossom with warm caramel-rum sauce
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 sundried 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 and 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

Dips: roasted garlic hummus, guacamole, spinach bread, mango salsa, or bruschetta 50

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 \$25
- Chorizo Empanadas with fire roasted Tomato sauce \$22
- Shiitake Spring Rolls with sweet chilli sauce \$22
- Mini Quiche Lorraine \$22
- Spanakopitas \$20
- Chicken Satays with Peanut Sauce \$20
- Italian Stuffed Mushroom Caps \$22
- Swedish Meatballs \$22
- Cheesy Crab Bites \$22
- Sweet and Spicy Chicken Bites \$22
- Scallop and Avocado Tostados \$25



Cold Hors d'Oeuvres

- Assorted Sushi \$28
- Bruschetta Crostinis \$20
- Lobster Wontons \$25
- Smoked Salmon Cucumber Bites \$22
- Melon, Prosciutto and Mozzarella Bites \$22
- Watermelon and Feta Bites \$20
- Caprese Bites \$22
- Assorted Seafood Canapes \$22
- Bacon And Jalapeno Deviled Eggs \$22



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 \$2.00



Small Local Draft \$5.25
Large Local Draft \$6.25
Small Stella \$6.00
Large Stella \$8.00
Small Guinness \$6.25
Large Guinness \$8.25

