



## *Events & Weddings*



692 Federal Street, Paris, Virginia 20130

[www.ashbyinn.com](http://www.ashbyinn.com)

(540)592-3900 ext. 2001

### ***Previous Events:***

*Weddings, Rehearsal Dinners, Elopements, Business Meetings, Baby Showers, Bridal Showers, Corporate Retreats, Graduation Celebrations, Retirement Parties, and Memorial Gatherings*

### ***Events at the Ashby Inn***

The Ashby Inn & Restaurant made its reputation on romance with its wonderful food, historic guest rooms, and stunning setting.

We offer a place where a tight-knit group can gather around a fire or spread out on our sunny terrace – an informal place to better concentrate on the business at hand. The Ashby Inn, being only an hour and fifteen minutes from Washington DC, makes an easy getaway.

### ***Your wine country wedding...***

The Ashby Inn & Restaurant provides an idyllic setting for couples who wish to acknowledge their commitment to one another with friends and family amidst the resplendent natural beauty of the grounds. Drawing inspiration from our surroundings, weddings at The Ashby center on creating a relaxed, convivial atmosphere and feature premium food and drink sourced from our artisan neighbors.

Since no two couples are alike, no two weddings will be either. Recognizing this, each wedding is tailored to the particular wishes of that couple. The staff of The Ashby will guide you through each phase of the planning process and will ensure that your day is truly worthy of a memory that will last a lifetime.



### ***For events of 20 guests or fewer:***

There are two options for events of this size:

Upper Dining Room ~ \$500 site fee plus tax. (for five hours)

The Terrace ~ \$1,500 site fee shared, \$3,000 site fee exclusive plus tax. Rental of the Fan Room on the evening of the event is recommended (\$280 plus tax weekdays; \$300 plus tax Friday/Saturdays), as the room has a private entrance off of the Terrace. If the Fan room is not rented by the party all events on the Terrace must end no later than 9:00 PM. (for five hours)

\$2,000 Food and Beverage minimum for dinner, not including tax and a 20% service charge; \$1,000 Food and Beverage minimum for lunch, not including tax and a 20% service charge.

To reserve your Event Date, we require payment of an Event Deposit – equal to the Site Fee plus anticipated room revenue.

Day of Event Coordination \$250.00

If your event is using a PA system all rooms must be rented, plus cleaning fee.

### ***For events of 20 guests or more:***

Exclusive use of the inn (ten rooms - \$2,435 plus tax weekdays; \$2,610 plus tax Friday, Saturday and Sunday) and restaurant on the night of the event is required. Guest room rates are in addition to the site fee. We have a **60** guest maximum.

\$2,000 Site fee, plus tax is applicable for off season dates. (for five hours)

\$3,000 Site fee, plus tax is applicable for weddings taking place in April, May, June, September, October, and November. (for five hours)

\$7,000 Food and Beverage minimum not including tax and a 20% service charge

Dining equipment must be rented.

The property is available after 12:00pm for vendor set-up.

An event deposit is requested for all events.

To reserve your Event Date, we require payment of an Event Deposit – equal to the Site Fee plus a 1 night room deposit for all 10 rooms.

Day of Event Coordination \$250.00

If your event is using a PA system all rooms must be rented and turned off by 10 p.m.

***For all events:***

The Event Deposit that is required to guarantee your reservation is equal to the Site Fee plus total anticipated room revenue & day of coordination.

Your Event Deposit includes the following:

Exclusive use of our grounds and Terrace for your reception

Your choice of three Ceremony Sites ~ Archway, Sourwood Tree, or Ashby Chapel

Professional Waitstaff, Sommelier, & Event Coordinator

Rectangular Tables with Dining Chairs\*

White Linens\*

China, Glassware, Flatware\*

\* Please see your Event Coordinator for rental company information and approximate costs for possible rental of dining equipment.

Any rental equipment required will be charged to the event. All rentals must be sourced through The Ashby.

All catering and alcohol will be managed by The Ashby.

Site fee includes one bar set-up. Extra bar set-ups will incur an additional cost of \$150.00 per hour.

Service Charge for rentals: 10%

A Service Charge of \$2.50 per person will be charged for cake cutting and plating.

A \$25 corkage fee will be charged per bottle for wine.

A guaranteed number of guests attending is required 2 weeks prior to the event date.

Outdoor music must be concluded by 10:00 p.m. out of respect for our Paris neighbors.

For cancellations, your deposit may be refunded 90 days prior to the event date.

Events over 20 the Wedding party is responsible to have name cards with guest's food choices given to the Event Coordinator 7 days prior to the event.

Final payment will be taken care of at the end of the night with the credit card on this contract.

All prices are subjected to change



***Elopement Package~ \$1,740 plus tax & gratuity***

**Includes:**

A two-night stay in our beautiful Fan Room

Dinner for two: 3-Course Menu both nights

Our Sommelier choice of Sparkling wine on wedding night

Chocolates in room upon arrival

Bridal Bouquet & Groom's Boutonniere from Lavender Green

Ashby Inn Gift Basket- filled with local/ handmade products

Ceremony by archway with seating for up to ten guests. (Must bring own Officiant)

Full country breakfast for two served between 8:30 and 9:30 a.m.

Service of Event Coordinator

**Extra charges:**

Small Wedding Cake

Photographer

Dining for guests

Rooms for guests

Vineyard Tour through the beautiful Shenandoah Valley

## ***Accommodations***

---

The Ashby Inn offers ten antique-appointed guest rooms in two locations that can accommodate up to 20 guests.

### ***The Main Inn***



The Main Inn contains six guest rooms on two floors. All are decorated in period-appropriate antiques and have private bathrooms and queen beds. Indulge in a sip of our port and relax in our cozy robe after you arrive.

*The Fan Room*



*The Fire Place Room*



*The Victorian Room*



*The New England Room*



*The West Dominion Room*



*The East Dominion Room*





## **School House**



bathrooms with a double vanity.

The School House contains four junior-sized suites, all beautifully decorated and equipped with modern amenities such as coffeepot, television, and refrigerator. These rooms have private balconies, wood-burning fireplaces, king beds, and larger

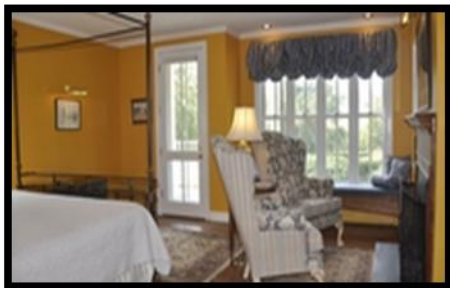
*The Glasscock Room*



*The Adams Room*



*The Settle Room*



*The Lafayette Room*



As much as we love them, pets are not permitted at the Ashby Inn  
Rooms are based on double occupancy; certain rooms can accommodate extra guests at \$30 per guest.

## ***Bar Packages***

The Ashby is committed to providing you and your guests with a singular experience. Complicit in this experience is a great beverage program. There are three options for your event at The Ashby, which are as follows.

	<b>PIEDMONT</b>	<b>BLUE RIDGE</b>	<b>PARISIEN</b>	<b>LOCAL</b>
ALCOHOL	\$8 per shot	\$10 per shot	\$12 per shot	\$12per shot
Vodka	Tito's	Absolut	Grey Goose	VA Belle
Gin	New Amsterdam	Bombay Sapphire	Tanqueray 10	Sunset Hills
Rum	Bacardi Silver	Mount Gay	10 Cane	Mt. Defiance
Scotch	J&B	Dewars	Jonny Walker Blk	Reservoir
Tequila	Camarena	Jose Cuervo	Patron Silver	N/A
Whiskey	Jim Beam	Jack Daniel's	Knob Creek	Catoctin
SIGNATURE DRINKS	\$12 per drink	\$14 per drink	\$16 per drink	\$16
CUSTOM DRINKS	TBD	TBD	TBD	TBD
SPARKLING WINE*	\$36 per bottle	\$45-\$70 per bottle	\$90 +	\$50 +
WHITE WINE*	\$36 per bottle	\$50 per bottle	\$75 +	\$50 +
RED WINE*	\$36 per bottle	\$50 per bottle	\$75 +	\$50 +
BEER*	\$5 per bottle/can	\$7 per bottle/can	\$9 + per bottle/can	\$7-\$20
	Domestic	Import / Craft	Premium Craft / Specialty	
SOFT DRINK	\$3 per glass	\$3 per glass	\$3 per glass	\$3per glass

\* selections made by Sommelier based on inventory and market availability.

*NOTE: Every effort will be made to procure particular selections preferred by guest if requested. Selections not typically carried in inventory will be ordered by the case in sufficient quantity for the event. Any quantity of requested beverage not consumed will be charged in full to the guest at the agreed to event price per quantity.*



## ***Dining Options***

The Ashby Inn serves as a gathering place where friends and family can meet to enjoy creative food, good wine, and the comforts of home in a relaxed country setting.

Our menus are uniquely crafted to each couple's interest, and paired with the local and fresh offerings of the season.

Hors d'oeuvres: Market Price

Children's Menu: \$20 per person

### ***Lunch***

2 Course Menu: \$55 per person

3 Course Menu: \$65 per person

4 Course Menu: \$75 per person

### ***Dinner***

2 Course: \$70 per person

3 Course Menu: \$80 per person

4 Course Menu: \$90 per person

\*The Ashby Inn & Restaurant is fully committed to supporting the farmers and artisans that live and work in this region. This menu represents the freshest, seasonal products that can be sourced locally from sustainable operations. The offerings will change daily in concert with what our local farmers and nature provide. Our pledge to you is to provide a quality dining experience founded on food and drink from sources we know and trust.

## ***Dining Options***

Plated Events for 30 or more guests

### **Soups**

Mushroom & Rosemary Soup, Pickled Mushrooms, Parmesan Fritter  
Butternut Squash & Pear Pottage, Pumpkin Seed, Brown Butter, Sage  
Parsnip & Curry Soup, Lentil, Raisin, Radish  
Cauliflower & Cheddar Soup, Wheat Berry, Grape  
Chilled Tomato Soup, Nasturtium & Caper Pesto, whipped Goat Cheese  
Chilled Watermelon Gazpacho, Cucumber & Creme Fraiche

### **Salads**

Caesar, Pecorino, White Anchovy, Sourdough  
Tomato, Celery, Okra, Pickled Cucumber, Oakleaf  
Shrimp & Apple, Aioli, Avocado, Escarole  
Bacon, Egg, Mustard, Frisée, Potato  
Pear, Endive, Blue Cheese, Port, Walnut

### **Mains**

Beef Tenderloin, Mushroom, Grit Cake, Roast Turnip  
Smoked Pork Tenderloin, Braised Greens, Apple, BBQ Ravioli  
Halibut, Sunchoke, Tomato, Bok Choi,  
Chicken, Truffle, Potato, Leek, Salsify  
Mountain Trout, Cauliflower Salad, Almond, Green Bean, Lemon  
Lobster, Fennel, Orange, Sea Beans, Grit Cake - \$20 Supplement  
Vegetarian/vegan Dish

### **Desserts**

Lemon & Vanilla Pana Cotta, Elderflower Jelly, Strawberry, Basil  
Chocolate Mousse, Roast Pear, Hazelnut, Ginger  
Coconut Parfait, Banana, Caramel, Macaron, Passion Fruit

Local Cheese, Grapes, baguette, Ale Chutney

## ***Sample Hors d'oeuvres***

Pick 2 for \$10 per person

Pick 3 for \$15 per person

Cheese and Charcuterie Station: \$15 per person

Crab Cake, Green Tomato Jam

Quinoa, Smoked Salmon, Herbed Fromage Blanc

Blt, Bacon, Preserved Tomato, Lettuce

Croque Monsieur, Mustard

Gougere, Parmesan & Rosemary Mousse

Potato Chip, Sour Cream, Chive

Cornbread Muffin, Devilled Ham

Chickpea Fritter, Carrot & Apricot Puree

Fried Chicken, Honey & Hot Sauce

*The availability of certain items cannot be guaranteed*

*Please give at least 24 hours' notice for any dietary restrictions or food allergies*

## Wedding Add-Ons and Amenities

### Feast:

Sandwiches	\$10 each
<i>Tomato/mozzarella, sorrel pesto on French bagette</i>	
<i>Grilled ham and cheese, dijonnaise on brioche</i>	
<i>Butter Lettuce Wrap, julienne vegetables, sambal vinaigrette</i>	
Garden Salad serves 5	\$20
<i>Mixed greens, raw and cooked vegetables, house vinaigrette</i>	
Artisinal Cheese, Fruit, Raison Bread serves 5	\$20
serves 10 \$30                    serves 15 \$40	
Sliders 5 each	\$15
<i>Mini rolls with lettuce, tomato, onion, swiss cheese</i>	
Picnic Lunch serves 2	\$25
<i>Sandwich, chips, and dessert</i>	

### Something Sweet:

Chocolate Truffles <i>in your room upon arrival</i>	\$18
Fruit Plate	\$18
Chocolate-dipped Strawberries <i>(seasonal)</i>	\$15

### Imbibe:

Sparkling Wine <i>(Brut, Blanc de Blanc, Brut)</i>	\$29/\$49/\$65
Red Wine <i>(Cabernet Franc, Cabernet Sauvignon, Pinot Noir)</i>	\$48/\$49/\$49
White Wine <i>(Chardonnay, Riesling, Sauvignon Blanc)</i>	\$39/\$40/\$44

### Romance:

One dozen Red Roses (in a vase)	\$100
<i>Please keep in mind that prices increase around Valentine's Day</i>	
Small Seasonal Arrangement	\$85
Large Seasonal Arrangement	\$125

### Bonfire:

\$50

*A bonfire can be lit in the stone pit behind our School House. We'll provide seating, firewood, and kindling, and light it when you're ready. Bonfires are at the discretion of the Event Coordinator, and are weather-permitting.*

*S'mores: Price dependent on amount of guests. (guest count 2 weeks prior)*

### Extend Event Time (over 5 hours):

\$150.00 each additional 30 minutes

*\*Subject to Virginia State tax and 20% gratuity.*

## ***Local Attractions***

The Ashby Inn is located in the heart of Virginia Wine Country, close to many wineries, museums, hiking trails, and state parks:

### **Parks:**

- Sky Meadows State Park: 540-592-3556 {11012 Edmonds Lane, Delaplane, VA, 20144}

### **Wineries:**

- Barrel Oak Winery 540-364-6402 {3623 Grove Lane, Delaplane, VA 20144}
- Blue Valley Vineyard 540-364-2347 {9402 Justice Ln, Delaplane, VA 20144}
- Delaplane Cellars 540-592-7210 {2187 Winchester Road, Delaplane, Virginia}
- Three Fox Vineyards 540-364-6075 {10100 Three Fox Lane, Delaplane, Virginia}
- Linden Vineyards 540-364-1997 {3708 Harrels Corner Road, Linden, Virginia}
- RdV Vineyards 540-364-0221 {2550 Delaplane Grade Road, Delaplane, Virginia}

### **Breweries:**

- Dirt Farm Brewing 540-553-2337 {18701 Foggy Bottom Rd, Bluemont, Virginia }
- Backroom Brewery 540-869-8482 {150 Ridgemont Rd, Middletown, Virginia}
- Old Bust Head 540-347-4777 {7134 Farm Station Rd, Warrenton, Virginia}
- Wort Hog 540-300-2739 {41 Beckham St, Warrenton, Virginia}
- Old 690 540-668-7023 {15670 Ashbury Church Rd, Purcellville, Virginia}

### **Activities:**

- Paris Barns 540-839-1143 {1037 Gap Run Road, Paris, Virginia}
- Hollin Farm Pick-Your-Own 540-592-3592 {11324 Pearlstone Lane, Delaplane, Virginia}
- Long Branch Plantation 540-837-1856 {830 Long Branch Lane, Millwood, Virginia}
- Arboretum/Blandy Farm 540-837-1758 {400 Blandy Farm Lane, Boyce, Virginia}
- Museum of the Shenandoah Valley 888-556-5799 {901 Amherst Street, Winchester, Virginia}



## ***Preferred Vendor List***

### **Rental Companies:**

Party Rental Ltd.: 201.727.4706  
[www.partyrentalltd.com](http://www.partyrentalltd.com)

BBJ Linen: 1-800-592-2414  
[www.bbjlinen.com](http://www.bbjlinen.com)

Grand Rental Station: 540.667.1400  
[www.grandrental.com](http://www.grandrental.com)

### **Photographers:**

Amie Otto Photography: 703-969-6217  
[www.amieottophotography.com](http://www.amieottophotography.com)

Molly M. Peterson: Photographer: 540-222-5538

Gayle Driver Photography: 540-271-5048  
[www.gayledriverphotography.com](http://www.gayledriverphotography.com)

### **Florists:**

Lavender Green Florist (Stephanie Fasold): 540-592-3656  
[www.lavendergreen.net](http://www.lavendergreen.net)

### **Cakes:**

Market Salamander: 540-687-9720

Crumbles: 703-380-5453  
[www.crumblesbakeshop.com](http://www.crumblesbakeshop.com)

### **Hair & Makeup:** On-site

Mane Attraction Salon and Spa: 540-667-0180

Enlightened Styles: 540-560-2957

### **Officiant:**

Dan Kane: 703-644-0253  
[www.allfaithsweddings.net](http://www.allfaithsweddings.net)



### **The Ashby Inn Team**

Charles & Jacqueline Leopold: Owners

Misty Williams: Regional Manager

Elizabeth Olson: Innkeeper/ Event Coordinator

Tom Whitaker: Executive Chef

Andrew Eppley: Sous Chef

Stuart Brennen, Sommelier

Allan Mace, Concierge