



THE ASHBY
INN & RESTAURANT

Events & Weddings



692 Federal Street, Paris, Virginia 20130
www.ashbyinn.com | (540)592-3900

Directory

Welcome Information

Pricing

Policies and Cancellations

Accommodations

Dining Options

Local Attractions

Preferred Vendors



Welcome!

Events at 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.

Sample Events

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



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 & 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.

Event Location and Pricing



Event / Dining Room Rentals:

- Upper Dining Room (up to 20 guests): ~\$1,000 (For 5 hours)
- Library Room (up to 10 guests): ~ \$1,000 (For 5 hours)
- Porch Room (up to 22 guests): ~ \$1,000 (For 5 hours)

There is a \$2,000 Food and Beverage minimum for private room rentals, not including 5.3% sales tax and a 23% service charge.

Rental of all 10 Inn rooms for two nights is required for events with more than 22 guests attending (\$6,246.06).

There is an additional 4% housekeeping fee for all rooms.

To reserve your event date, we require an Event Deposit Payment – equal to 50% of the total. We have a 22 guest single room maximum indoors.

For events larger than 22 attendees:

- A \$30,000 food and beverage minimum is required for large events. This includes exclusive use of the facility from check in to check out (2 night stay).
- We have a 60 guest maximum on the Terrace. The Terrace has a \$3,000 site fee and a \$3,000 food and beverage minimum (For 5 hours).

With tent rental we have a 200 guest maximum on the lawn.

\$3,000 Site fee, plus tax is applicable for all weddings/Events.

If your event is using an audio/visual system, all equipment must be turned off by 10 p.m. due to local ordinance.

All prices are subjected to change

Policies and Cancellations

Your Event Deposit Payment includes the following:

- Exclusive use of our grounds and/or Terrace for your reception.
- Ceremony Sites ~ Under our over 100 year old Sourwood Tree
- Professional Wait staff

Please see your Sales Coordinator for rental company information and approximate costs for possible rental of dining equipment/tent rentals.

Any rental equipment required will be charged to the event. All rentals must be sourced through The Ashby. Any rental items that are damaged during the event will be the financial responsibility of the wedding party.

Wedding tastings will be accommodated in the following format.

- ONE of each appetizer/entrée/dessert (up to 2 selections) that will be served on the day of the event will be prepared and presented to the tasting table as a whole.
- One hors d'oeuvre will be prepared and served to each guest attending the tasting (UP TO 4 SELECTIONS)
- The wedding party may include more guests at their tasting at an additional charge.
- One tasting pour of each HOUSE wine chosen for the event will be served at the tasting.

Due to Virginia state law, we cannot allow guests to bring bottles of their own liquor/wine/beer to the event.

Staffing for events breaks down as follows

- \$50 per server per hour (1 server per 10 guests)
- \$60 per bartender per hour (1 bartender per 30 guests)
- \$50 per hour per cook (1 cook per 15 guests)

There is a service charge of 23% added to all of the food and beverages served the day of the event.

All catering and alcohol will be managed by The Ashby Inn.

A Service Charge of \$5 per person will be charged for cake cutting and plating.

A guaranteed number of guests attending is required 4 weeks (28 days) prior to the event date.

For cancellations, your deposit may be fully refunded 90 days prior to the event date. Between 90 days and 45 days you may receive a 50% refund. No refund will be issued within 44 days of the event.

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



Elopement Package

~\$2,300 plus tax & gratuity

Includes:

- A two-night stay in our beautiful Fan Room
- Dinner for two: Chef's tasting menu both nights
- Our Sommelier choice of Sparkling wine in room upon arrival
- Chocolates in room upon your arrival
- Bridal Bouquet & Groom's Boutonniere from Lavender Green
- Ashby Inn Gift Basket- filled with local/handmade products
- Ceremony under 100 year old sourwood tree, with seating up to ten guests.
(Must provide Officiant)
- Full country breakfast for two served between the hours of 8:30 and 9:30 a.m.



Elopement Add-Ons:

Small Wedding Cake

Photographer

Chef's Tasting for Attendees

Inn Rooms for Guests

Vineyard Tour through the beautiful Shenandoah Valley



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Corporate Pricing

Private Room Rental for 5 Hours <i>(Water bottle, pen, and notepad included)</i>	\$1,000
Food and Beverage Minimum per day	\$2,000
Projector and Screen	\$150 per day
Coffee / House-Made Cookies and Pastries	\$20 per person



Accommodations

The Ashby Inn offers ten antique-appointed guest rooms in two locations that can accommodate up to 20 guests, based off of double occupancy.

As much as we love them, pets are not permitted at the Ashby Inn.
Rooms are based on double occupancy.

The Main Inn



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

The Fan Room



The Fireplace Room



The Victorian Room



The New England Room



The West Dominion Room



The East Dominion Room



The School House



The School House contains four junior-sized suites, all beautifully decorated and equipped with modern amenities.

Such as: Keurig coffee maker, flat screen television, and miniature refrigerator. These rooms also have private balconies, seasonal wood-burning fireplaces, king beds, and a spacious double vanity bathroom.

The Glasscock Room



The Adams Room



The Settle Room



The Lafayette Room



Dining Options

The Ashby Inn Restaurant



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.

Passed Hors D'oeuvres

Select 3 choices for \$25 per guest, per hour
\$8 per up-charge per guest for additional selection

Spanakopita
Vegetable Spring Roll with Sweet Chili Sauce
Bruschetta on a crostini
Chicken Satay
Gazpacho Shooter
Coconut Shrimp
Crab cakes
Shumai
Figs & Goat Cheese
Crab Rangoon
Biscuit with VA Ham
Smoke salmon on a toast point
Tuna Tartare (\$7 per person upcharge)
Beef Tartare (\$7 per person upcharge)
Lobster Rolls (\$8 per person upcharge)
Beef Wellington (\$8 per person upcharge)

Stationed Hors D'oeuvres

\$22 per person, per hour, includes the following:

- Classic Crudit 
- Cheese & Charcuterie Board
- Antipasto
- Seasonal Fruit Platter

Raw Seafood Bar ad on – (Oysters, Clams, Shrimp) – \$25 per person upcharge

Dinner Menu

Two Course Dinner \$110 | Three Course Dinner \$120

Starters:

- **Local Mixed Green Salad:** Mixed Baby Lettuces, Pickled Shallots, Heirloom Tomatoes, Crispy Prosciutto, Blue Cheese Crumbles, Balsamic Vinaigrette
- **Roasted Beet Salad:** Roasted Red & Yellow Beets, Arugula, Candied Pecans, Goat Cheese, Raspberry Vinaigrette
- **Classic Gazpacho:** Cucumber Tomato Relish
- **Seasonal Soup:** Chef's daily preparation
- **Salmon Carpaccio:** House Cured Salmon, Cucumber, Capers, Onion, Arugula, Dill Vinaigrette
- **Pork Belly:** Creamy Bacon Cheddar Grits, Maple Bourbon Glaze
- **Tuna Tataki (\$12 up-charge):** Sesame Crusted & Togarashi Ahi Tuna, Avocado Cream, Unagi
- **Pan Seared Day Boat Scallops (\$12 up-charge):** Parsnip Puree, Saffron Beurre Blanc
- **Seared Foie Gras (\$15 up-charge):** Homemade Toasted Brioche, Fig & Onion Jam, Sherry Reduction, Puff Pastry, Creamy Cognac Sauce

Entrées:

- **Faroe Island Salmon:** Seasoned Vegetables, Fingerling Potatoes, Caviar Beurre Blanc
- **Sea Bass:** Forest Mushrooms & Leak Ragout, Saffron Beurre Blanc
- **Duck Breast:** Green Lentils, Trumpet Mushroom, Duck Jus
- **Airline Chicken Breast:** Potato Purée, Seasoned Vegetables, Truffled Chicken Jus
- **Filet Mignon:** Potato Gratin, Wild Mushrooms, Beurre Rouge
- **Pork Tornados:** Sweet Potato Purée, Cranberry Onion Jam, Natural Jus
- **Beef Wellington (\$15 up-charge):** Pomme Purée, Seasoned Vegetables, Bordelaise
- **Rack of Lamb (\$15 up-charge):** English Pea Purée, Fingerling Potatoes, Lamb Jus
- **Halibut (\$18 up-charge):** Potato Pave, Asparagus, Coconut Red Curry Sauce

Desserts:

- Chocolate Mousse
- Cheesecake
- Flourless Chocolate Cake
- Fruit Tart
- Crème Caramel

A \$50 per vendor meal will be added to the final bill.

Wine, Beer, Liquor

Wine (Per Bottle)

Champagne & Sparkling

- Sparkling Wine: Charles Ninot, Brut, Blanc de Blanc, Crémant de Bourgogne, France | \$65
- Sparkling Wine: Charles Ninot, Brut, Rosé, Crémant de Bourgogne, France | \$65
- Champagne: Domaine Bernard Lonclas, “Selection,” Brut, Champagne, France | \$105

White

- Chardonnay: Domaine Jean Marc Brocard, “Saint Claire”, Chablis | \$65
- Sauvignon Blanc: Domaine Christian Lauerjat, Sancerre, Loire Valley | \$65
- Riesling: Thomas Schmitt, Estate Bottle, Mosel, Germany | \$65
- Chardonnay: Paul Hobbs Winery, “Crossbarn”, Sonoma Coast | \$85
- Sauvignon Blanc: Domaine de la Moussière, Alphonse Mellot, Sancerre | \$85
- Riesling: Schloss Vollrads Estate, Qualitätswein, Rheingau | \$85

Red

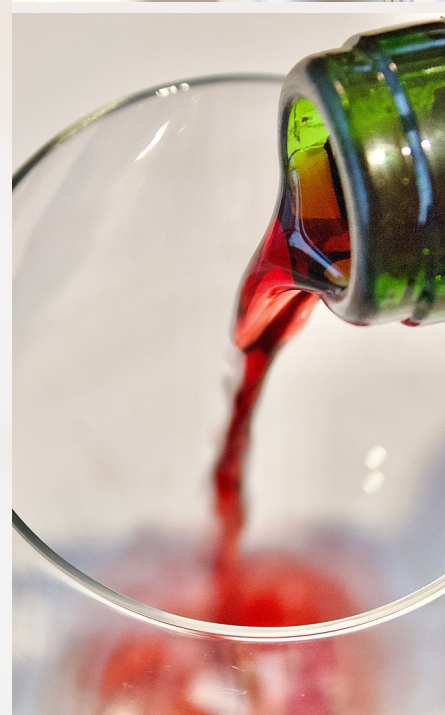
- Pinot Noir: Copain Wines “Tous Ensemble”, Sonoma Coast | \$65
- Grenache: Coudoulet de Beaucastel, Cotes du Rhone | \$65
- Malbec: Chateau du Cedre, Cahors | \$65
- Pinot Noir: Paul Hobbs Winery, “Crossbarn”, Sonoma Coast | \$85
- Merlot: Closieries des Bouries, Cotes de Bordeaux, Bordeaux | \$85
- Cabernet Sauvignon: Ancient Peaks, Paso Robles, Central Coast | \$85

Champagne & Sparkling Toast

- Champagne Toast: \$15 per guest
- Sparkling Wine Toast: \$10 per guest

Beer – \$6 Per Bottle

- Bud Light, Lager
- Stella Artois, Pilsner
- Heineken, Lager
- Seasonal Local IPA





Cocktail Packages

Mixer Package – \$7 per person

- Sodas
- Tonic Water
- Soda Water
- Pineapple Juice
- Cranberry Juice
- Grapefruit Juice
- Bitters
- Orange Slices
- Lemon Slices
- Lime Slices
- Olives
- Cherries

Gold Bar Package – \$15 per drink

- Makers Mark
- Dewars
- Bombay Sapphire
- Captain Morgan
- 1800 Silver
- Ketel One

Platinum Bar Package – \$18 per drink

- Knob Creek
- JW Black Label
- Hendricks
- Mt Gay
- Grey Goose
- Patron Silver

Bottled Water Service – \$9 per bottle - Saratoga Sparkling and Still

Full Bar Package (Gold)

- \$75/Person, 4-Hour Allotted timeframe
- (Each additional hour @\$20 per person)
- Includes the Gold Bar Package Plus Mixed Beverages

Full Bar Package (Platinum)

- \$95/Person for 4-Hour Allotted timeframe (Each additional hour @\$25 per person)
- Includes the Platinum Bar Package Plus Mixed Beverages.

Add our Ashby White or Red Wine for \$40 per person for a 4-hour event or ask for a customized package!





Wedding Add - Ons and Amenities



Picnic Lunch on the Lawn (serves 2) | \$165

- Charcuterie, Assorted Cheeses, Nuts, Sweets, Fruit, Breads, Choice of Sandwich, House Salad
- Includes an Ashby Inn & Restaurant memento.

Something Sweet

- Chocolate Truffles (in your room upon arrival) | \$25
- Fruit Plate | \$25
- Chocolate-dipped Strawberries (seasonal) | \$18

Onsite Massage via Angelic Healing Hands | starting at \$120

Romance - Prices increase around Valentine's Day

- One Dozen Red Roses in a vase | \$100
- Small Seasonal Arrangement | \$85
- Large Seasonal Arrangement | \$150

***Subject to Virginia State tax and 23% gratuity.**



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Preferred Vendor List

Rental Companies:

Capital Party Rental: (703) 661-8290
www.partyrentalltd.com

Grand Event Center: (540) 667.1400
www.grandeventcenter.net

Photographers:

Amie Otto Photography: (703) 969-6217
www.amieottophotography.com

John Fleming Photography: (703)-209-0175
www.jonflemingphotography.com

Andrew Sample: (703) 405-3483
www.asamplephotography.com

Florists:

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

Cakes:

Cakes by Marium: (703) 618-7661
<https://www.cakesbymarium.net>

Market Salamander: (540) 687-9720
Jason Reaves, Pastry Chef

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



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:

Fox Meadow Winery (540) 636-6777 {3310 Freezeland Rd, Linden, VA}
Chateau O'Brien (540) 364-6441 {3238 Railstop Rd, Markham, VA}
Barrel Oak Winery 540-364-6402 {3623 Grove Lane, Delaplane, VA}
Blue Valley Vineyard 540-364-2347 {9402 Justice Ln, Delaplane, VA}
Delaplane Cellars 540-592-7210 {2187 Winchester Road, Delaplane, VA}
Three Fox Vineyards 540-364-6075 {10100 Three Fox Lane, Delaplane, VA}
Linden Vineyards 540-364-1997 {3708 Harrels Corner Road, Linden, VA}
RdV Vineyards* 540-364-0221 {2550 Delaplane Grade Road, Delaplane, VA}
RdV-By Appointment only*

Breweries:

Dirt Farm Brewing 540-554-2337 {18701 Foggy Bottom Rd, Bluemont, VA}
Backroom Brewery 540-869-8482 {150 Ridgemont Rd, Middletown, VA}
Old Bust Head 540-347-4777 {7134 Farm Station Rd, Warrenton, VA}
Wort Hog 540-300-2739 {41 Beckham St, Warrenton, VA}

Activities:

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



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