

Beer, Wine, Champagne Liquor & Soda

HARD LIQUOR	Price / Drink
Amaretto Di Saronno	\$8
Bacardi Rum	\$7
Beefeater Gin	\$7
Bulleit Bourbon	\$9
Captain Morgan's Spiced Rum	\$7
Cedar Ridge Whiskey	\$9
Crown Royal Canadian Whiskey	\$8
Grey Goose Vodka	\$9
Hendricks Gin	\$8
Jack Daniel's Tennessee Whiskey	\$8
Jameson Irish Whiskey	\$8
Jim Beam Bourbon Whiskey	\$8
Johnnie Walker Black	\$10
Jose Cuervo Tequila	\$7
Maker's Mark Bourbon Whiskey	\$9
Malibu Caribbean Rum	\$7
Patron Tequila	\$11
Tito's Vodka	\$7

SODA & JUICE	Price / Glass
Coke, Diet Coke, Sprite, Cherry Coke, Root Beer, Lemonade, Cranberry, Pineapple, Tonic Water	\$3

WATER	Price
Water station with self serve plastic cups	\$1 per guest
Water goblet at place setting	\$2 per guest

BEER & SELTZER	Price / Bottle
Blue Moon	\$5
Bud Light	\$5
Busch Light	\$5
Coors Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Modelo	\$5
Carbliss	\$7
High Noon	\$7
Truly	\$6
White Claw	\$6

WHITE WINES	Price / Bottle
Ashton Hill Farm Chardonnay	\$30
Ashton Hill Farm Pinot Grigio	\$30
Ashton Hill Farm White Zin	\$30
Moscato	\$35
RED WINES	Price / Bottle
Ashton Hill Farm Red Blend	\$30
Ashton Hill Farm Cabernet	\$30
Ashton Hill Farm Merlot	\$30
CHAMPAGNE	Price / Bottle
Champagne	\$30
Prosecco	\$35
Sparkling Cider	\$15
Mimosas (includes OJ or Pineapple Juice)	\$30

Prices are subject to change.

Seasonal Cocktails

APEROL SPRITZ

\$11 / drink

Aperol liquor, prosecco, and soda water, garnished with an orange slice.

BERRY MARRIED

\$10 / drink or \$325 / batch

Blueberry vodka, grape and cranberry juice, topped with fresh blueberries.

BLUSHING BRIDE

\$8 / drink

Sparkling wine infused with strawberry purée.

CARAMEL APPLE PIE

\$10 / drink or \$325 / batch

Crown Royal Regal Apple, salted caramel, apple cider, soda water and apple slice.

ESPRESSO MARTINI

\$12 / drink

Espresso, Mr Black, vanilla vodka, whipped cream.

FRENCH 75

\$10 / drink

Gin, lemon juice, simple syrup and champagne, garnished with a lemon slice. *Add lavender syrup for \$2 / drink*

LOVELY LEMONADE

\$10 / drink or \$325 / batch

Fruit-infused vodka and your choice of pink or traditional lemonade, fresh fruit of your choice and lemon slice.

MARRY ME MOJITO

\$10 / drink

Fresh mint from the garden, white rum, lime juice and soda water.

MOSCOW MULE

\$10 / drink

Tito's Vodka, ginger beer, lime juice and fresh lime wedge.

MR. & MRS. MARGARITA

\$10 / drink or \$325 / batch

Cuervo, triple sec, lime juice and fresh lime slice with sugar or salt rim. *Upgrade to spicy or strawberry for \$400 / batch.*

SANGRIA

\$10 / drink or \$325 / batch

Choice of white or red wine, triple sec, and two fresh fruit selections (strawberries, raspberries, blueberries, lemons, apples, oranges, or peaches).

WE'RE OLD-FASHIONED

\$12 / drink

Bourbon, bitters, sugar, orange slice and cherry garnish.

A 15% service fee will be added to the final bar tab.
Prices are subject to change. 40 cocktails per batch.

The Experience: Choose Between a Venue Manager or Day of Coordinator



When you work with Ashton Hill Farm you get more than just a beautiful wedding venue! You get a team of experienced wedding experts dedicated to making your wedding day dreams come true. From the time you book a venue tour through the last dance at your reception, you've got a team of people ensuring a fun and relaxed wedding experience. **Read below to learn the difference between a Venue Manager and hiring a Day of Coordinator!**

OPTION 1: VENUE MANAGER

Price: Included with Venue Rental

Initial wedding planning meeting and vendor selection process	Unlock/lock venue for the clients rehearsal
Create floorplan options in All Seated	Unlock the venue the morning of the event, prepare drinks for clients, and answer any questions
90 Day + 2 Week planning meetings onsite	Return to the venue 1 hour before guest arrival and remain onsite until end of event
Create timeline and share with the client	Transition of tables and chairs, as well as décor set up, if the ceremony is moved to indoors
Point of contact for the client the entire planning process	Management of bartenders, bussers and venue needs
Assist with bar selections and bar plan for the evening	Help to answer vendor questions during event as they relate to Ashton Hill

Things you are responsible for with Venue Management:

Running the ceremony at rehearsal or day of	Managing shuttle schedules
Set up and tear down of decor	Set up or management of dessert
Set up and tear down of florals	Late night snack or guest favor set up or management

OPTION 2: DAY OF COORDINATOR

Price: \$1,950

(\$975 deposit required to book – Balance of \$975 is due at 90 day Meeting)

Design Services	Document any items clients will be bringing and how they are to be arranged	Set out and pack up pre-determined décor
	Prepare document on what client wants to take with them and who will be taking items home	Florist will handle floral set up
Ceremony Coordination	Attendance and direction (with officiant) at ceremony rehearsal (1-hour maximum)	Know what décor items are needed and what to change if ceremony moves from outdoors to indoors
	Direct ceremony on wedding day with officiant	Assure programs are out as guests arrive
	Assure guests have arrived from prearranged shuttles	Provide ceremony instruction for family and wedding party
	Work with greeters/ushers on directing guests	Cue family and wedding party down the aisle
	Ensure musicians and DJ are in place and ready to go	
Reception Coordination	Create timeline	Coordinate all deliveries and installations with vendors
	Send communication to ALL VENDORS after two week meeting to confirm timeline	Oversee timely “flip” of the room from ceremony to reception if needed
	Point of contact all day for client and vendors	Cue all music changes with band/DJ for speeches
	Coordinate high points of timeline throughout the day with DJ and Photographer	Cue all family and wedding party for special moments
	Oversee check in of rental items	Set up of all desserts and snacks Cutting and plating of cake
Setup + Tear Down	Set up room, ceremony area and special spaces based on pre-determined décor layout	Monitoring end of night transportation for guests from venue
	Direct and assist other vendors with set up	Tear down of décor/pack-up ready by door by end of rental time
	Transition décor items throughout the event as needed	Make sure all guest items are taken or follow up after event for items left behind
	Packing of all cards, gifts, leftover snacks, food and desserts	

Day of Coordination Does NOT include:

Creating floral bouquets or centerpieces	Transportation of client or guests to/from venue and hotels
Picking up or returning rental items, clothing, or food	Negotiating contracts with vendors
Preparing or serving food (other than cut/plating of cake)	Making payments to vendors