



ASHTON CREEK VINEYARD

Private Events

2025 & 2026 PRIVATE EVENTS BROCHURE



Cover photo by Alex C. Tenser Photography | Aerial still by MediaZilla

ASHTON CREEK VINEYARD



Photo by Ellie Richardson Photography

Welcome to
ASHTON  CREEK

A full-service, all-season event venue located in the heart of Virginia Wine Country and just 20 minutes south of Richmond. We believe that all of life's moments deserve to be celebrated and designed our grounds and offerings with just that in mind, making for an event that's as effortless as it is memorable.

Beyond our vineyard acreage and rustic-chic event spaces, you'll find everything you need to celebrate, all in one place. Enjoy a picturesque and relaxed backdrop for your corporate event, rehearsal dinner, shower, or gala, host with ease with our in-house catering & bar offerings featuring estate-grown vintages and carefully-curated fare, and work alongside expert events & culinary teams in bringing your vision to life.

Whether for 50 guests or 200, we're committed to delivering quality and sophistication in our refined selections and service and invite you to make our family-owned & operated venue your own for both intimate events and grand affairs alike.



Event Spaces

Photo by Stephanie Jenkins Photography
ASHTON CREEK VINEYARD

The Barn

MAIN RECEPTION HALL

Rustic-chic, climate-controlled event space featuring wrap-around views of our grounds, an indoor/outdoor stone bar, stained cement flooring and regal beams, customizable lighting, four stall restrooms, and so much more.

Capacity: 200 seated guests, 250 cocktail-style



Photo by Kylie Renae Photography

The Banquet Room

TOP FLOOR EVENT SPACE

An intimate event space boasting a bird's eye view of Ashton Creek Vineyard from its private balcony, located at the top floor of our Tasting Room. This quaint and sophisticated space is the perfect setting to elevate any of your smaller-scale celebrations.

Capacity: 50 guests

**Please note that the Banquet Room is only accessible by stairs*





Photo by Victoria Neill Photography



Private Event Rentals

ASHTON CREEK

PRIVATE EVENT RENTALS

THE BARN

Minimum 2-hour Venue Rental

MONDAY—THURSDAY	\$600/hour
FRIDAY/SUNDAY	\$800/hour
SATURDAY	\$1,000/hour

THE BANQUET ROOM

Minimum 2-hour Venue Rental

MONDAY—THURSDAY	\$200/hour
FRIDAY/SUNDAY	\$250/hour
SATURDAY	\$300/hour

SPECIALTY DECOR ITEMS AVAILABLE FOR BARN VENUE BOOKINGS

INTERIOR DRAPERY

(Set of four)

\$500

OUTDOOR FIRE PITS

(2 units available, pricing per unit)

\$150

ADDITIONAL DRAPERY WITH PIPE

(Can be used indoors or outdoors)

\$150

UPLIGHTING

(20 units available, pricing per unit)

\$25

STRING LIGHTING

(Wrapped around interior posts)

\$500

GIANT JENGA

\$50

IVORY OR NAVY LINENS

\$14 / table *(included with Banquet Room rentals)*

\$3.00 / napkin *(included with in-house catering)*

CORNHOLE

(2 units available, pricing per unit)

\$50



Photo by Victoria Neill Photography



Catering & Bar Packages

Photo by Lexie Hand Photography
ASHTON CREEK VINEYARD

A Vine to Glass Operation

AWARD-WINNING VINTAGES

At Ashton Creek, the art of winemaking is a revered family affair. We have an affinity for craftsmanship that translates to each bottle in our extensive list of Virginia wines, adding a meaningful touch to your celebrations that can be found in each sip. Raise a glass of award-winning vintages, local beers and ciders, and signature cocktails and spirits while our experienced staff takes care of the rest for the duration of your event.



Photography by: Top Right: Tyler Mahal | Bottom Left: Lexie Hand

BAR PACKAGES

Bartending Service | \$40 per hour, 2-hour minimum

**Minimum 2-hour and maximum 5-hour bar service
6% tax and 20% service fee added to each invoice**

OPEN BAR

Pick 4 of our estate-grown wines or beer/ciders for the duration of bar service

\$30.00 per guest

2 select spirits and mixers add-on

additional \$20.00 per guest

CONSUMPTION BASED

Pay for beverage total based on guest consumption at the close of your event

\$500.00 minimum spend

NON-ALCOHOLIC

Water and tea or lemonade

\$3.50 per guest

Soda add-on
additional \$1.50 per guest

Coffee service add-on
additional \$2.00 per guest

WINES

Select from 25+ handcrafted wines

BEERS & CIDERS

Domestic: Michelob Ultra | Bud Light | Natural Light

Local Craft: Legend Brown Ale | Vienna Lager 8 Point IPA | Devil's Backbone | Seasonal Belgian

Hardywood: Single Belgian Blonde Ale, Great Return IPA, Pils Pale Ale

Imports: Stella, Heineken

Ciders: Bold Rock, Sweet VA Apple

SPIRITS

Whiskey & Bourbon: Jack Daniels | Jim Beam

Vodka: Tito's | Absolut **Tequila:** Lunazul

Rum: Captain Morgan **Gin:** Bombay Sapphire

SODAS & MIXERS

Coke products | Cranberry | Orange Juice | Tonic | Club Soda | Ginger Ale

(Other beers, spirits, & mixers available upon request and subject to additional fees)



Photo by Lexie Hand Photography

Reimagined Southern Cuisine

PREPARED & SERVED BY AN EXPERT TEAM

Because no celebration is complete without great food, inspired by & sourced from the bountiful region in which we call home. Work alongside our expert culinary and events teams to curate the optimal menus and enjoy refined selections of rich, fresh flavors and thoughtful pairings, blending the comforts of staple southern dishes and the delicacy of haute cuisine.



Top Right Photo by Lexie Hand Photography



ASHTON
CREEK
VINEYARD

CATERING MENU



Final pricing based on selections and total guest count.
Itemized pricing per guest available below

HORS D'OEUVRE MENU

SEAFOOD

	*TUNA TARTARE	\$15
	Sushi grade yellowfin. Cucumber. Scallion. Sesame Citrus marinade. Served in Phyllo Shell	
	CRAB CAKES	\$10
	Mini broiled lump crab cakes served with Bay-style Remoulade	
<i>GF</i>	SHRIMP COCKTAIL	\$8
	Seasoned, steamed and chilled. Served over ice with Cocktail sauce	
	PIMENTO CRAB DIP	\$9
	Pimento Cheese blend. Old Bay. Herbed Crostini	

VEGETARIAN

<i>GF</i>	STRAWBERRY SPRING ROLL	\$9
	Fresh Strawberry. Cucumber. Goat Cheese. Vibrant greens. Wrapped in rice paper and Served with Sesame Ginger sauce	
	MAC & CHEESE CROQUETTES	\$9
	Four Cheese mac-n-cheese. Deep Fried. Served with Red Pepper Jelly	
	BRAIDED PUFF PASTRY	\$7
	Spinach & Feta stuffed puff pastry	
<i>GF</i>	CAPRESE SKEWERS	\$6
	Cherry tomato. Olives. Mozzarella Pearls. Balsamic reduction. Basil	
<i>GF</i>	STUFFED MUSHROOMS	\$7
	Spinach. Artichoke. Herbed Fromage	
	SPINACH & ARTICHOKE DIP	\$7

POULTRY

<i>GF</i>	CHICKEN SKEWERS	\$9
	Marinated and Grilled chicken thigh. Choice of- Sweet Chili, BBQ, or Garlic Parmesan	
	BLACKENED CHICKEN SLIDERS	\$9
	Blackened chicken breast. Marinated cucumber. Pickled red onion. Spicy Mayo. Brioche bun	
	THAI CHILI CHICKEN BITES	\$6
	Chicken breast seasoned with Thai Chili, lemongrass and ginger in a puff pastry	

PLATTERS

	CHARCUTERIE	\$9
	Assortment of cured meats, pickled vegetables and spreads	
	FRUIT & CHEESE	\$9
	Assortment of fresh cut fruit and Artisanal Cheeses	
<i>GF</i>	*SASHIMI ROLLIN'	\$21
	Assortment of sushi rolls, nigiri and sashimi	
	GRAZING TABLE	\$19
	Assortment of meats, cheeses, and breads paired with grilled vegetables, fresh fruit, and spreads	

BEEF & LAMB

	MINI BEEF WELLINGTON	\$11
	Mushroom Duxelles. Puff Pastry	
	ALL BEEF SLIDERS	\$13
	Wagyu ground beef. Red wine-onion Jam. American cheese. Arugula. Chipotle mayo. Brioche bun	
<i>GF</i>	LAMB DOLMAS	\$6
	Ground Lamb & rice filling with notes of allspice and fresh herbs. Wrapped in grape leaves, steamed in olive oil-lemon broth	
	BRAISED LAMB TACOS	\$10
	Chipotle and Red wine braised leg of lamb. Fire-roasted corn salsa. Pickled red onion. Avocado-Lime crema	

PORK

	CUBAN SLIDERS	\$8
	Roasted pulled pork. Sliced ham. House pickles. Honey Dijon mustard. Brioche bun	
<i>GF</i>	PORK WINGS	\$7
	Mini Pork shanks marinated and roasted. Choice of Jerk BBQ, Honey BBQ, or Sweet Chili	
	BACON & BRIE SLIDERS	\$9
	Smoked bacon. Creamy Brie cheese. Green apple. Chipotle mayo. Brioche bun	

GF = Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

ENTREE MENU

SEAFOOD

BAKED SALMON \$17

Choice of Blackened, Lemon Pepper, or
Garlic Herb

CRAB STUFFED SALMON \$26

Salmon Filet stuffed with lump crab and
broiled. Topped with herbed bacon cream
sauce

SHRIMP SCAMPI \$20

Jumbo Shrimp. Garlic Butter. White
Wine. Lemon Zest. Parmesan. Fettuccine.

POULTRY

CHICKEN MARSALA \$19

Lightly crusted chicken breast in a
mushroom Marsala sauce

CHAMPAGNE CHICKEN \$20

Chicken Breast topped with mushrooms
in a creamy champagne sauce

ROASTED CHICKEN \$17

Bone-in Chicken thigh. Garlic Herb
crusted. Served with Peppercorn Ranch &
Honey Mustard

BAKED CHICKEN BREAST \$17

Boneless Chicken Breast. Choice of
Garlic Herb, Lemon Pepper or
Blackened. Served with Peppercorn
Ranch & Honey Mustard

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BEEF & LAMB

GF **FLANK STEAK** \$24

Caramelized Onion. Chimichurri.

GF **LAMB CHOPS** \$27

Mediterranean style rub. Fresh Herbs.
Sideway's Gastrique

GF **SMOKED BRISKET** \$18

Beef Brisket. Served with Smokey-Sweet
and Carolina style BBQ sauces

GF **PRIME RIB** \$29

Served with Creamy Horseradish & Red
Wine Au Jus

PORK

GF **BBQ PULLED PORK** \$10

Slow smoked pulled pork. Served with
Smokey-Sweet and Carolina style BBQ
sauces

GF **HONEY GARLIC RIBEYE** \$18

Thick cut pork ribeye. Seared with a soy-
honey garlic glaze

VEGETARIAN

GNOCCHI \$12

Tossed in a spinach cream garlic sauce
served with sun-dried tomatoes

GF **PORTABELLA STEAK** \$15

Balsamic Reduction. Caramelized Onion.
Garlic Herb butter

SIDES MENU

<i>GF</i> BROCCOLI RABE	\$4	<i>GF</i> COLESLAW	\$2
<i>GF</i> ASPARAGUS	\$4	<i>GF</i> PARMESAN RISOTTO	\$5
BAKED MAC & CHEESE	\$5	GREEK PASTA SALAD	\$5
<i>GF</i> MASHED POTATOES	\$4	<i>GF</i> MIXED GARDEN SALAD	\$4
<i>GF</i> ROASTED ROOT VEGETABLES	\$5	VINEYARD CAESAR SALAD	\$4
<i>GF</i> GREEN BEANS	\$3	CORNBREAD	\$2
<i>GF</i> ROASTED BABY POTATOES	\$4	DINNER ROLLS	\$1
RICE PILAF	\$4	COLLARD GREENS	\$4

INCLUDED WITH ENTREES

WHITE CHINA PLATES & SILVERWARE
DISPENSED WATER STATION WITH DISPOSABLE CUPS

INCLUDED WITH HORS D'OEUVRES

DISPOSABLE PLATES, NAPKINS, SILVERWARE
DISPENSED WATER STATION WITH DISPOSABLE CUPS

PACKAGE ADD-ONS

NAVY OR IVORY TABLE LINENS	\$14/EACH
MATCHING CLOTH NAPKINS	\$3/EACH

Table linens included with all Banquet Room rentals

CATERING REQUIREMENTS

\$500 MINIMUM ORDER

6% tax & 20% Service fee added to all invoices



Photo by Lexie Hand Photography



FAQ's

Photo by Amanda Owen Photography
ASHTON CREEK VINEYARD

FREQUENTLY ASKED QUESTIONS

FACILITIES, SERVICES, & GUIDLINES

WHAT IS YOUR GUEST CAPACITY?

The main Reception Hall can accommodate up to 200 seated guests and 250 guests for cocktail-style events, while our Banquet Room can seat up to 50.

CAN I USE OUTSIDE CATERING?

Ashton Creek Vineyard in-house catering is required with all event packages. If you'd like items served at your celebration that are not listed on our menu, please inquire with our culinary & events teams to learn more about additional customizations.

**Please note that Ashton Creek Vineyard Bar Packages are also requirement for all event bookings.*

ARE YOUR EVENT SPACES WHEELCHAIR ACCESSIBLE?

Yes—the main Reception Hall, Patio & Veranda, and Lawn are all wheelchair accessible. However, our Banquet Room is located on the top floor of our Tasting Room and is only accessible by stairs.

CAN I BRING IN MY OWN DECORATIONS?

Absolutely! Our spaces are yours to make your own, but we kindly ask that no backdrops, photos, streamers, or other decor items be taped to interior walls.

CAN MY GUESTS ARRIVE BY SHUTTLE/TRANSPORTATION SERVICE?

Absolutely! Though we offer ample parking in our main and overflow lots, transportation services and shuttles are welcome and may drop off guests just steps away from the main doors of our Reception Hall.

CAN I OFFER SUGGESTIONS OF OTHER MENU ITEMS/DRINKS?

Yes—some of our offerings (available spirits and beer, catering items) are flexible and may be adjusted to accommodate your preferences for additional fees.

MAY WE SUPPLY OUR OWN ALCOHOL?

In accordance with our ABC license, hosts and guests are not permitted to bring outside alcohol onto the property. We ask that you work alongside our events team in sourcing your preferred selections to enjoy behind the bar for compliance and liability purposes.



Photo by Focus on Joy Photography



Photo by Willow Britt Studios
ASHTON CREEK VINEYARD