

WEDDINGS

AT

ASHBOURNE

— FARMS —







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Welcome To Ashbourne Farms

*Located just twenty miles outside of Louisville
and far beyond your expectations.*

Years of care and thoughtful planning went into the restoration of Ashbourne Farms to bring it to its modern-day splendor. Our watchwords are simple: above and beyond. From the exquisite event barn to the finest cuisine this side of the bluegrass, we've spared no expense in creating a place that lures magic.



Our Story

Our love story began in 1937 when newlyweds W.L. Lyons Brown and Sally [Shallenberger] Brown were gifted several Scottish Shorthorn cows and a champion bull for their wedding by Sally's grandfather, Ashton Cokayne Shallenberger. Ashton Cokayne Shallenberger, also the fifteenth governor of Nebraska, bred and raised shorthorns for a living at his farm in Nebraska which he called Ashbourne. After his death in 1938, W.L. Lyons and Sally named their budding property Ashbourne Farms in her grandfather's honor.

From meager beginnings, the Browns built the farm from the ground up, suffusing the property with a deep love of agriculture and nature. Their legacy and devotion to the land is the foundation upon which the modern-day iteration of Ashbourne Farms stands today.





Ashbourne Farms is currently owned by Austin Musselman, the grandson of W.L. Lyons and Sally, and his wife Janie. Together, they have dedicated years to thoughtfully caring for and restoring the property to the picturesque splendor of its heyday.

With a deep commitment to preservation and natural conservation, they have nurtured the farm's legacy with intention and care. In 2018, Austin and Janie opened Ashbourne Farms to the public so that its beauty and history could be cherished by others for generations to come.

A Note From The Owners

“As the third generation to care for Ashbourne Farms, it's more than a venue to us—it's a piece of our family's story. What began as a working farm built by our grandparents has grown into a place where couples come to start their own journeys. It's a joy and an honor to welcome people here, knowing that the love shared on this land continues to plant roots that will last a lifetime. This farm has held love for decades—now it holds yours too.”

Our Philosophy

The legacy of Ashbourne Farms is built on its agricultural tradition, from its early days breeding Shorthorn cattle to its history as a notable Inn that served some of the original farm-to-table cuisines. With the passage of time came an even deeper understanding of the oft-misused phrase. Here, it is tied to the importance of responsibly raised animals, sustainably grown produce, and the utmost care for the land.

Ashbourne Farms is the region's only full-service venue offering a genuine farm-to-table experience, shaped by the land and guided by its stewards. Located just outside of Louisville, the food program rests on the values perpetuated by its farmers. Their seasonal harvest directly informs the menu, where our Executive Chef explores terroir with the season's freshest ingredients from the garden. From casual barbecue affairs to elegant, plated dinners, the goal is to share the rich bounty of the land through custom menus derived from an intimate collaboration with the chef and farmers. Inside the greenhouses and hoop houses that dot the property are menu possibilities brought to life by a world-class culinary team. Guests will find house-made charcuterie prepared with Ashbourne's pasture-raised hogs, eggs gathered daily from the farm's happy flock, and seasonal pickles paired with wild ingredients foraged from the surrounding landscape. Inspiration abounds where nature and agriculture meet thoughtful execution and a deep reverence for the land.





THE SHOW BARN



VENUE RENTAL FEES

Low Season January, February, March, July, November	\$8,000
High Season April, June, August, December	\$10,000
Peak Season May, September, October	\$12,000

The Show Barn offers 15,000 sq. ft. of elegantly designed indoor event space featuring a stunning private library, two custom built in bars, and exquisite light fixtures throughout. With unparalleled attention to detail, touches like the restored silo wine cellar and glass spiral staircase create unforgettable moments for your guests.

Rental of the venue includes four hours of event time with exclusive access to the venue and the grounds surrounding the venue including our beautifully manicured event lawn and Indiana limestone patio.

Also included in this price: custom wood farm tables, leather back dining chairs, white hemstitch linen napkins, beautiful *Bernardaud* china, antique silver-plated flatware, *Laguiole* steak knives, *Riedel* wine glasses for dinner, as well as all other glassware and barware.

Complimentary valet parking and coat check are also provided.

CEREMONY FEE

\$3,500

Includes an additional hour of event time, ceremony chairs set up and breakdown.

ADMINISTRATIVE FEE

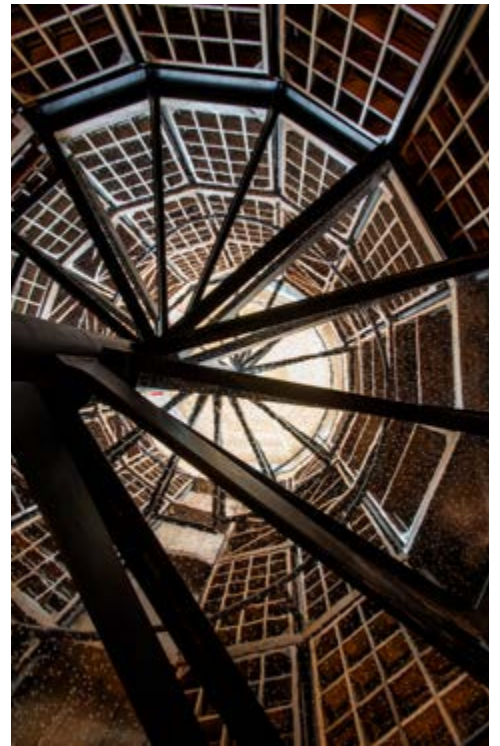
18.00% on all costs

SALES TAX

6.00% on all costs







Furniture & Place Settings





FOOD & BEVERAGE SERVICE



PER PERSON CATERING COST \$300 based on a minimum of 150 guests

Our culinary and beverage offerings are led by Cooper Vaughan and his exceptional team of professionals at Apiary Fine Catering & Events. The Apiary has earned national recognition for their attention to detail, culinary taste, and exceptionally high service standards – all of which bring a level of creativity and meticulous execution that ensure your wedding is the occasion you and your guests will remember for a lifetime.

Ashbourne Farms and Apiary are a perfect match as we both strive for and accept nothing less than excellence in food, beverage, and hospitality. Our commitment to excellence is evident in every detail, from thoughtfully crafted menus to elegant presentation.

Cooper and his team will guide you through the bespoke menu consultation process – during which a menu is crafted specific to your tastes and preferences. Our seasonally driven culinary offerings include passed hors d'oeuvres and a choice of either a two-course plated dinner or heavy hors d'oeuvres with elevated food stations. Our pricing is also inclusive of an open premium bar, custom his and her cocktails, and tableside wine service with dinner.





THE BRIDAL SUITE



BRIDAL SUITE AND LUNCH

\$2,800 for up to 15 people

The Bridal Suite at Ashbourne Farms offers an effortless way to ease into your big day. Step into timeless elegance in our beautifully restored farmhouse, original from the 1800's. With five bedrooms and five full bathrooms, this luxurious home blends historic charm with refined modern comforts, setting the tone for a celebration filled with grace, beauty, and meaningful moments.

A thoughtfully curated spread of Haymarket lunch offerings will be waiting to welcome you. Enjoy chef-crafted tea sandwiches, our signature house-made charcuterie, locally sourced artisan cheeses, fresh seasonal fruit, and more – all perfect for grazing throughout your morning of preparation.

To sip and celebrate, we'll provide a selection of beverages including wine, champagne, and Haymarket's own cold-pressed orange juice for mimosas. Access to the Farm House begins at 9:00 am, giving you ample time to relax and prepare just steps from the venue. Pricing includes up to 15 guests, with a **\$50 fee for each additional guest** joining you in the Bridal Suite that morning.

BRIDAL SUITE BREAKFAST

\$300 for up to 15 people

Available as an optional addition to your Bridal Suite experience.







THE GROOMSMEN QUARTERS



GROOMSMEN QUARTERS AND LUNCH

\$2,800 for up to 15 people

Designed with comfort and camaraderie in mind, the Groomsmen Quarters offers a rustic yet refined retreat where the groom and his closest friends can relax, connect, and prepare for the day ahead. Tucked further back on the property, The Lodge is a welcoming three-bedroom, two-bathroom house featuring serene waterfront views and a sense of peaceful seclusion – an ideal setting for unwinding before the ceremony begins.

A heartier lunch, featuring Haymarket's signature shorthorn roast beef sliders and a selection of gourmet sides, will be provided for you and your groomsmen to enjoy. To toast the occasion, a complimentary bottle of Woodford Reserve is included, along with an assortment of local craft beers and a variety of other beverages. Access to the Lodge begins at 11 am, with earlier arrivals available upon request. Pricing includes up to 15 guests, with a **\$50 fee for each additional guest** joining you in the Groomsmen Quarters on your special day.

GROOMSMEN QUARTERS BREAKFAST

\$300 for up to 15 people

Available as an optional addition to your Groomsmen Quarters experience.





A LA CARTE OPTIONS



ON SITE ENGAGEMENT PHOTOS: \$500

Capture the magic of your engagement with a private photo session at the farm. Engagement photoshoots include exclusive access to the Show Barn and the surrounding grounds, allowing you and your chosen photographer to explore the most scenic spots. Scheduling to be coordinated and approved by an Ashbourne representative in advance.

Photoshoots available to non-contracted clients for \$1,200.

CUSTOM MENU TASTING: \$500 per person

In addition to the tasting experience included in your wedding package, custom menu tastings are available for couples who wish to preview the exact dishes selected for their wedding day. Custom tastings are held at Apiary by appointment on a mutually agreed upon date.

BURY THE BOURBON EXPERIENCE: \$100

Embrace the timeless Kentucky tradition and ward off bad weather by burying a bottle of bourbon on the farm one month before your wedding day. Whether you bring your favorite bottle or choose one from our collection, we'll provide a personalized marker to place in our bourbon garden – waiting to be unearthed on your special day.

SPORTING CLAYS EXPERIENCE: \$2,500 up to 12 people

Returning Fall 2025. Experience our new and improved World Class sporting clays course for up to 12 guests. Includes shotguns, ammunition, clays, guides, safety gear, and expert instruction. Add guests for just \$200 each, and enhance your experience with optional food and beverage services.

REHEARSAL DAY PACKAGE WITH LUNCH: \$1,600 for up to 30 people

Enhance your on-site ceremony rehearsal with a beautifully curated lunch catered by Haymarket. Enjoy a seasonal lunch spread accompanied by mimosas, rose, and soft drinks – perfect for toasting, connecting, and setting the tone for the celebration to come. Held the day before your wedding, the ceremony space will be set and ready upon arrival, ensuring a seamless rehearsal experience. Pricing includes up to 30 guests, with a \$50 fee for each additional guest joining the lunch.



EVENT ENHANCEMENTS



OUTDOOR BAR TRAILER:

\$1,500

Add a unique and stylish touch to your celebration with our outdoor bar trailer. Perfectly suited for showcasing specialty cocktails, mocktails, or some of Kentucky's finest bourbons, this charming mobile bar creates an inviting focal point for cocktail hour or late-night festivities.

OUTDOOR MARKET LIGHTING:

\$1,800

Elevate your outdoor event design with market lighting, elegantly strung above the Indiana limestone patio. This enhancement creates a warm, romantic ambiance, adding both charm and function to your event.

OUTDOOR HEATERS:

\$1,000

Up to four portable heaters available to incorporate into your event design, providing warmth and extending the enjoyment of outdoor spaces well into the evening.

PIN SPOT LIGHTING ON CENTERPIECES:

\$1,000

Up to 60 pin spot lights that can be used to accentuate the details of your event design. These lights create a dramatic effect and enhance the visual appeal of your event, drawing attention to key features and adding a sophisticated touch.

INSULATED CANOE:

\$500

Make a memorable statement with our insulated canoe, a distinctive and charming way to present raw bars or chilled beverages during your event. Styled to complement both rustic and refined aesthetics, this functional display piece adds a creative touch to your cocktail hour or reception. Price does not include the cost of food or additional beverages.

ADDITIONAL EVENT TIME:

\$50 Per Person Per Hour

Extend your reception past the contracted event end time. Additional event time to be determined in advance.





CULINARY & BEVERAGE ADDITIONS

CHAMPAGNE TOAST: Starting at \$4 per person

BOURBON TASTING EXPERIENCE: \$25 per person

BITE SIZED DESSERT DISPLAY: \$7 per person

PASSED LATE NIGHT SNACK: \$5 per person

VENDOR MEALS:

Boxed Vendor Meal | Haymarket: \$35 per person

Hot Vendor Meal | Buffet: \$35 per person

Hot Vendor Meal | Plated: \$85 per person

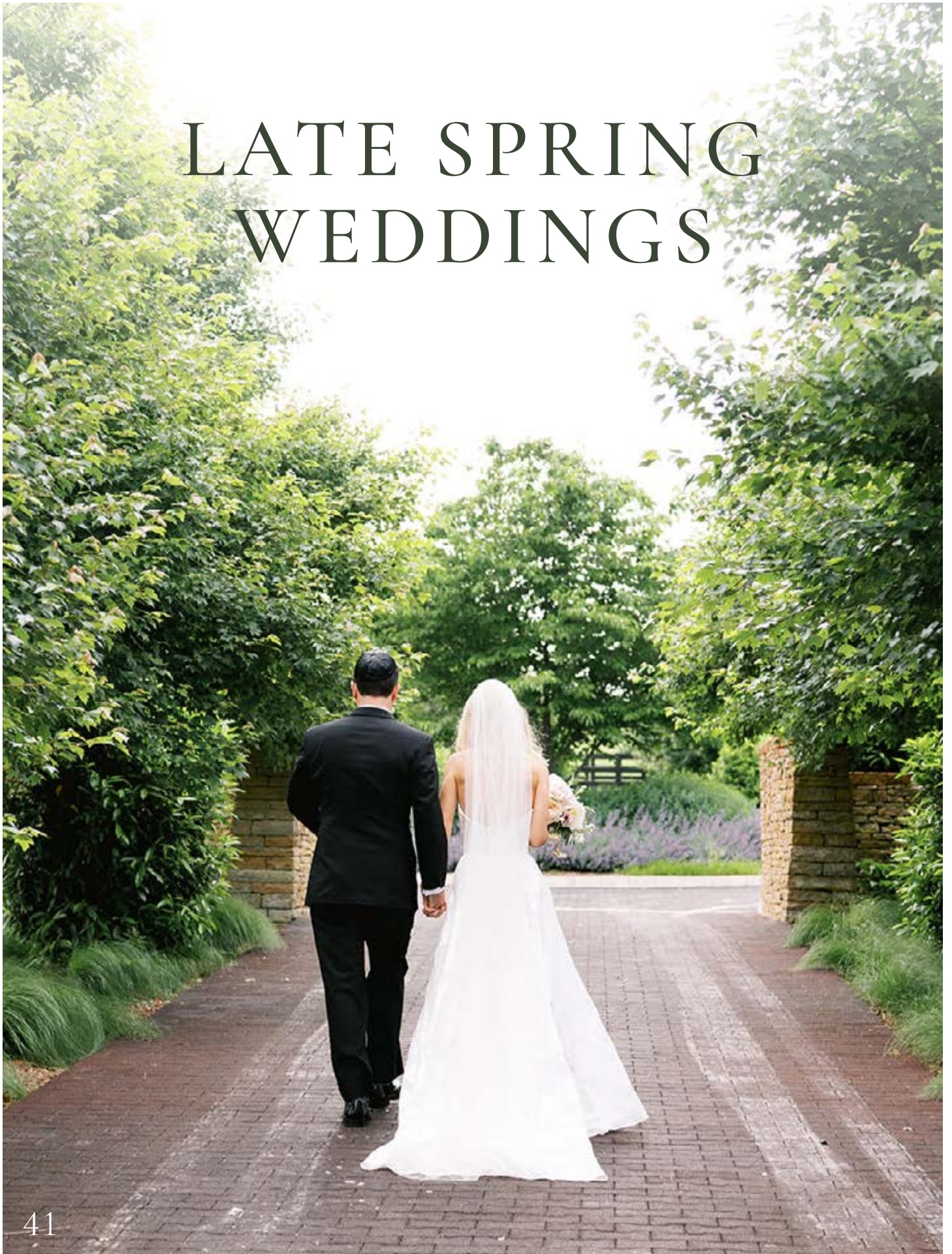


EARLY SPRING WEDDINGS





LATE SPRING WEDDINGS





A close-up photograph of lavender flowers in bloom, with the text 'EARLY SUMMER WEDDINGS' overlaid in the center. The flowers are a mix of purple and pinkish-purple, and the background is a soft-focus green garden.

EARLY SUMMER WEDDINGS



LATE SUMMER WEDDINGS





EARLY FALL WEDDINGS



LATE FALL WEDDINGS





WINTER WEDDINGS





Thank You.

Contact Information

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ASHBOURNE
— FARMS —

Thank You

To Our Photographers!

Andrew Hyslop Photography

Avistoria Photography

Bella Grace Studios

Carl S. Miller Weddings

Chelsey Barhorst Photography

Conrhod Zonio Photography

Josh Meredith Photography

Lang Thomas Photography

Mike Cassimatis Photography

Todd Pellowe Photography

Tracy Burch Photography

Wholehearted Photo