

The Ashton Depot

Wedding Reception

Thank you for considering The Ashton Depot Catering and Events for your upcoming wedding reception! Our culinary team, led by our exceptionally talented Executive Chef, will provide a unique flare on the cuisine for your special day. Our Banquet Manager and his team of servers and bartenders will indulge your guests with the finest personal attention.

Optional Wedding Ceremony

\$2,000 ~ Single location convenience, ceremony assistant, 30-minute ceremony time, one-hour rehearsal

Friday Evening Wedding Reception

\$2,600 ~ Facility Fee + Package Selections (Food and Beverage minimum applies)

\$1,000 ~ Coordination Fee (may be waived with use of professional event planner)

Saturday Evening Wedding Reception

\$3,600 ~ Facility Fee + Package Selections (Food and Beverage minimum applies)

\$1,000 ~ Coordination Fee (may be waived with use of professional event planner)

*All Packages are subject to 8.25% Sales Tax and 23% Service Charge

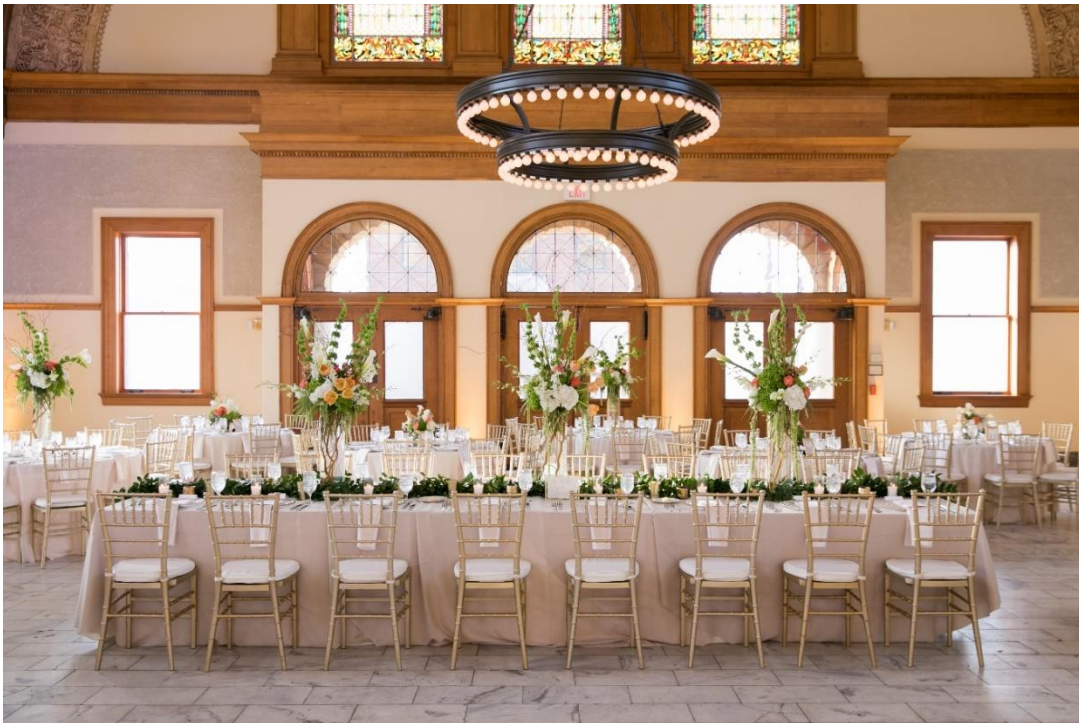
Wedding Reception Package includes:

Use of the entire Ashton Depot property
Four hours of Reception event time
Three hours of set-up time
Tables in various sizes
Gold chivari chairs
China, glassware, silverware
Couture linens (*up to 25)

Valet Parking and Security
Private tasting for up to four guests
Executive Chef and culinary team
Personal Event Manager
Banquet Manager and Captains
Personal Butler for Bride and Groom
All Bartenders and Servers

Coordination includes:

Multiple meetings
Unlimited communication
Timeline development
Custom diagram creation
Menu development
Vendor/rentals management
Drop-off/storage/setup of décor
Day-of hands on management



The Ashton Depot

Wedding Reception

Bar Packages

*Packages include a 4-hour hosted bar/unlimited drinks and multiple bartenders

**Signature Cocktail and Wine tray passed as guests arrive

Just Married

One Signature Cocktail

Domestic and Imported Beers:

Bud Light, Coors Light, Miller Lite, Heineken, Dos XX, Modelo, Michelob Ultra, Shiner Bock

Wines: Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, J. Roget Brut

Toast: J. Roget Brut

Beverages: Assorted Sodas, Iced Tea, Coffee

\$30 per guest

From This Day Forward

One Signature Cocktail

Domestic and Imported Beers: Bud Light, Coors Light, Miller Lite, Heineken, Dos XX, Modelo, Michelob Ultra, Shiner Bock

Wines: Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc

Standard Liquors: Tito's, Beefeater, Jim Beam, Bacardi, Jose Cuervo Gold, J&B, Jack Daniels, Crown Royal

Toast: J. Roget Brut

Beverages: Assorted Sodas, Iced Tea, Coffee

\$32 per guest

Everlasting

Two Signature Cocktails

Domestic and Imported Beers:

Bud Light, Coors Light, Miller Lite, Heineken, Dos XX, Modelo, Michelob Ultra, Shiner Bock, Rahr Blonde

Wines: Upgraded Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, J. Roget Brut

Tablesides Wine Service

Premium Liquors: Ketel One Vodka, Bombay Sapphire, Mount Gay Rum, Johnnie Walker Red, 1800 Reposada, Makers Mark, TX Whiskey

Toast: J. Roget Brut

Beverages: Assorted Sodas, Iced Tea, Coffee

\$38 per guest

The Best is Yet to Come

Two Signature Cocktails

Domestic and Imported Beers:

Bud Light, Coors Light, Miller Lite, Heineken, Dos XX, Modelo, Michelob Ultra, Shiner Bock, Rahr Blonde

Wines: Upgraded Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Stellina Prosecco

Tablesides Wine Service

Platinum Liquors: Grey Goose Vodka, Tanqueray 10, Knob Creek Bourbon, Bacardi 8, Patron Silver, Macallan 10yr Scotch, Crown Royal Reserve

Toast: J. Roget Brut

Beverages: Assorted Sodas, Iced Tea, Coffee

\$44 per guest

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Meal Packages

*Packages include all labor, servers and culinary staff

**All packages may be modified and customized!

Just Married

Synchronized Plated or Buffet Service

2 Tray Passed Hors D'oeuvres during Cocktail Hour
First Course: Salad or Soup
Main Course: Single Entrée with 2 Sides
Freshly Baked Breads and Homemade Honey Butter

Food Stations Service

2 Tray Passed Hors D'oeuvres during Cocktail Hour
3 Food Stations
Freshly Baked Breads and Homemade Honey Butter

\$69 per guest

From This Day Forward

Synchronized Plated or Buffet Service

3 Tray Passed Hors D'oeuvres during Cocktail Hour
First Course: Salad or Soup
Main Course: Duo Entrée with 2 Sides
Freshly Baked Breads and Homemade Honey Butter

Food Stations Service

3 Tray Passed Hors D'oeuvres during Cocktail Hour
3 Food Stations
1 Action Station
Freshly Baked Breads and Homemade Honey Butter

\$77 per guest

Everlasting

Synchronized Plated or Buffet Service

4 Tray Passed Hors D'oeuvres during Cocktail Hour
First Course: Salad or Soup
Main Course: Upgraded Entrée OR 1 Duo Entrée
Freshly Baked Breads and Homemade Honey Butter

Food Stations Service

4 Tray Passed Hors D'oeuvres during Cocktail Hour
3 Food Stations
1 Action Station
Freshly Baked Breads and Homemade Honey Butter

\$81 per guest

The Best is Yet to Come

Synchronized Plated or Buffet Service

4 Tray Passed Hors D'oeuvres during Cocktail Hour
First Course: Salad or Soup
Main Course: Upgraded Duo Entrée with 2 Sides
Freshly Baked Breads and Homemade Honey Butter
1 Late Night Snack

Food Stations Service

4 Tray Passed Hors D'oeuvres during Cocktail Hour
3 Food Stations
1 Action Station
Freshly Baked Breads and Homemade Honey Butter
1 Late Night Snack

\$85 per guest

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Wedding Reception

Tray Passed Hors D'oeuvres

Ashton Depot Crab Cake with Mango Coulis
Baby Mozzarella, Heirloom Tomato, Balsamic Reduction, Crispy Basil
Bacon and Jalapeno Wrapped Quail, Truffle Honey
Beef Tenderloin, Horseradish Cream, Brioche
Chipotle Honey Shrimp, Crispy Plantain Tomato Relish
Twice-Baked Fingerling Potato, Chipotle, Bacon, Chive
Goat Cheese Mousse, Fig Marmalade, Toasted Walnuts
Mini Turkey Breast Slider, Sriracha Aioli, Sprouts
Heirloom Tomato, Basil, Mozzarella Bruschetta
Mini Beef Tenderloin Slider, Parmesan Aioli, Longhorn Cheddar
Pasilla Chile Braised Pork Tenderloin Empanada, Salsa Verde, Cilantro
Red Snapper Ceviche, Japanese Cucumber Cup, Cilantro Lime Crema
Grilled Brie Cheese, Port Wine Poached Pears
Prosciutto Wrapped Asparagus, Lemon Curd
Maple Sugar House Smoked Salmon, Lemon Dill Crema
Brie Cheese with Orange and Apple Chutney
Bloody Mary Shrimp Gazpacho Cocktail Shooters
Rosemary Hummus with Toasted Garlic Baguette
Boursin Cheese Stuffed Strawberries with Pecans and Mint

Salads

Artisan Mixed Green Salad

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

Baby Spinach Salad

Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Lemon Basil Dressing

The Caesar Salad

Hearts of Romaine, Parmesan Reggiano, Belgium Endive, Charred Avocado, Roasted Poblano Caesar Dressing, Crispy Plantain Chip

Butter Bibb Lettuce Wedge

Port Wine Poached Pear, Texas Goat Cheese, Heirloom Tomatoes, Candied Walnuts, Port Wine Vinaigrette

Lettuce Bouquet

Wrapped in Cucumber, Raspberries, Candied Pecans, Feta, Cherry Tomatoes, Burnt Honey Raspberry Vinaigrette

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Synchronized Plated or Buffet Service

Single Entrée

"Just Married" Package

Lemon Thyme Crusted Chicken Breast

Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccolini, Oven Dried Tomato, Fennel Cream Sauce

24-Hour Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi

Chicken Florentine Roulade

Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini and Eggplant, Lemon Verbena Cream Sauce

Herb Crusted Scottish Salmon Filet

Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce

Mustard Crusted Pork Tenderloin

Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream

Grilled New York Strip

Garlic Mushrooms, Horseradish Whipped Potatoes, Red Wine Jus, Crispy Truffle Onions

Rainbow Trout Almandine

Buttered Haricot Verts, Potato-Parsnip Puree, Red Pepper Rouille, Crispy Leeks

Upgraded Single Entrée

"Everlasting" Package

Grilled Beef Tenderloin

Truffle-Onion Crumble, Asparagus, Parmesan Whipped Potatoes, Tarragon Beurre Rouge

Stuffed Veal Tenderloin

Garlic Mashed Potatoes, Roasted Wild Mushrooms, Black Truffle-Marsala Sauce

Pan Seared Snapper

Creamy Lemon Risotto, Steamed Asparagus, Arugula Pesto, Tomato Fondue

Chili Buttered Jumbo Shrimp

Smoked Cheddar Grits, Avocado Puree, Jicama-Tortilla Salad

Blackened Halibut

Jambalaya Rice, Green Onion Beignets, Creole Mustard Sauce, Bacon Wrapped Haricot Verts

Duo Entrée

"From This Day Forward" Package

24-Hour Braised Boneless Beef Short Ribs and

Lemon Thyme Crusted Chicken Breast

Butternut Squash Risotto, Grilled Asparagus, Oven Dried Tomato, Cabernet Demi, Fennel Cream Sauce

Herb Crusted Scottish Salmon Filet and

24-Hour Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits, Grilled Asparagus, Smoked Tomato Butter

Chicken Florentine Roulade and Rainbow Trout

Buttered Broccolini, Artichoke Risotto, Crawfish and Caper Lemon Butter Sauce

Mustard Crusted Pork Tenderloin and Chicken Breast

Butternut Squash Risotto, Roasted Baby Carrots, Whole Grain Mustard Demi, Crispy Sweet Potatoes

Grilled New York Strip Loin and

Jumbo Garlic Herbed Shrimp

Pimento and Mushroom Macaroni and Cheese Croquet, Crawfish Etouffee, Lemon Parsley Salad

Pan Seared Chicken Breast and Grilled Ribeye

White Cheddar and Truffle Macaroni and Cheese, Buttered Brussels Sprouts, Mushroom Demi Sauce

Upgraded Duo Entrée

"The Best is Yet to Come" Package

Herb Crusted Sea Bass and Grilled Beef Tenderloin

Truffle-Onion Crumble, Asparagus, Applewood Smoked Bacon Potato Confit, Tomato Butter Sauce

Grilled Beef Tenderloin and Firecracker Jumbo Shrimp

Roasted Poblano and Corn Grits, Ensalada de Nopalitos, Queso Fresco, Salsa Verde, Cilantro

Beef Tenderloin and Seared Diver Scallops

King Trumpet Mushroom, Jumbo Asparagus, Lobster Mac N Cheese Croquet, Becker Vineyards Zinfandel Reduction, White Cheddar Crema, Baby Mache

Red Onion Crusted Rack of Lamb and Grilled Atlantic Salmon

Cordon Bleu Potato Hash, Buttered Asparagus, Whole Grain Mustard Cream

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Wedding Reception

Food Station Service

Euro Market Display

Prosciutto Wrapped Grilled Asparagus, Tomato and Mozzarella Skewers, Capicola with Port Salute Cheese, Genoa Salami with Creamy Danish Blue Cheese, Marinated Artichoke and Hearts of Palm with Blue Cheese Stuffed Olives and Kalamata

Baked Brie Display

Mini Baked Brie Cheese Wheels with Raspberry and Apricot Jams, with Assorted Seedless Grapes, Berries, Toasted Baguettes and Grilled Focaccia

Mini Salad Station (Select Two)

Artisan Mixed Green Salad
Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

The Caesar Salad

Baby Hearts of Romaine, Shaved Parmesan Reggiano, Belgium Endive, Charred Avocado, Roasted Poblano Caesar Dressing, Crispy Brioche Croutons

Butter Bibb Lettuce Wedge

Port Wine Poached Pear, Gorgonzola, Heirloom Tomatoes, Candied Walnuts, Port Wine Vinaigrette

Flatbread Pizzas (Select Two)

Basil, Pesto, Mozzarella (v)
Sausage, Mushrooms, Bell Peppers, Onions
Mozzarella, Pepperoni, Marinara

Avocado Bar (Select Two)

Grilled Asparagus, Roasted Peppers, Goat Cheese and Blood Orange Vinaigrette
Smoked Chicken Breast, Pecans, Arugula, and Peppers
Red Snapper Ceviche, Queso Fresco, and Cilantro

Baked and Whipped Potato Bar

Roasted Tomato and Reggiano Potatoes
Whipped Yukon Gold Potatoes
Salt Crusted Butterball Potato "Bakers"
Grated Aged Colby Cheddar and Fontina Cheeses,
Black Pepper Maple Cured Bacon, Avocado, Pico de Gallo, Crème Fraiche, Garlic Chives, Whipped Butter

Marinated Grilled Vegetable Display

Zucchini, Squash, Eggplant, Carrots, Asparagus, Red Bell Peppers, Mushrooms and Seasonal Selections

Macaroni and Cheese Bar (Select Two)

Truffle Macaroni and Cheese
Lobster Macaroni and Cheese
Parmesan Crusted Macaroni and Cheese
Jalapeno Macaroni and Cheese
Smoked Gouda Macaroni and Cheese
Classic Macaroni and Cheese

Slider Station (Select Two)

Crab Cake Slider, Sriracha Aioli on Sweet Milk Bread

California Chicken Slider with Swiss, Avocado, Bacon & Sprouts on Sesame Brioche

Shiner Bock Braised Beef Short Rib Slider with Camembert Cheese & Caramelized Onions on Smoked Cheddar Bread

Crusted Scottish Salmon Filet with Sriracha Aioli, Sprouts and Black Sesame Toasted Brioche

Basil Pesto with Mozzarella, Heirloom Tomato and Sprouts on Parmesan Crusted Brioche

Tater Tot Station

Fries and Tots with Sauces - Garlic Aioli, Ranch, Cheddar Cheese with Pulled Short Ribs and Sriracha Ketchup

Street Tacos

Grilled Steak & Green Chili Tacos "Al Carbon"
Chipotle and Shiner Marinated Chicken Tacos with Toppings: Pasilla & Cascabel Chile "Salsa Roja", Queso Asadero, Queso Fresco, Monterey Jack, Sour Cream, Pickled Red Onions, Shaved Romaine Lettuce

Fajita Station

Chipotle and Shiner Bock Marinated Beef and Chicken Tomatillo and Fire Roasted Tomato Salsas
Cilantro, Lime, Cheddar
Corn and Flower Tortillas

Mini Composed Entrée (Select One)

24-Hour Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits, Grilled Asparagus, Cabernet Demi

Chicken Florentine Roulade

Parmesan Whipped Potatoes
Haricot Verts, Lemon Verbena Cream Sauce

Herb Crusted Scottish Salmon Filet

Butternut Squash Risotto, Roasted Carrots, Chardonnay Butter Sauce

Carved Action Stations

Tortilla Crusted Salmon Filet

Buttered Broccolini, Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin

Apple Slaw, Creole Mustard Cream

Roasted Breast of Turkey

Corn Biscuit, Jalapeno Cranberry Relish Chorizo Gravy

Roasted Tenderloin of Beef

Honey Wheat Rolls, Horseradish Cream, Dijon Mustard Mayonnaise, Cabernet Sauce

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Late Night Snacks ~ \$4.00 per guest

(Must be ordered for 75% of guest count)

Breakfast Tacos with Potato, Egg, Bacon & Cheese

Buttermilk Honey Chicken Biscuit

Fried Horseradish Pickles with Dill Crème Fraiche

Mini Buttermilk Chicken & Waffles with Maple Syrup

Mini Waffle Battered Corn Dogs with Raspberry Marmalade

Mini Tenderloin Beef Sliders with Cheddar and Sesame Brioche Bun

Truffle and Parmesan Pommes Frites with Black Pepper Ketchup

Frito Pie in a Bag Ancho Beef Tenderloin Chili with Mimolette Cheddar

Mini Chocolate Chip Cookies and Milk Shooters

Action Stations ~ \$6 per guest

(Must be ordered for 100% of guest count)

Hot Dog Station (Select Two)

All Beef Franks, Turkey, Veggie, or Spicy Bratwurst

Diced Onions, Sauerkraut, Diced Tomatoes, Pickles, Relish ~ Add Chili \$2.00 ~ Add Hot Dog Cart \$350

Smore's Action Station

Make Your Own S'mores with Jumbo Marshmallows, Chocolate, Honey and Cinnamon and Sugar Graham Crackers ~ Plain and Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

Mini Donut Action Station

Glazed and Cinnamon Sugar Mini Cake Doughnuts with Warm Fudge, Sprinkles, Walnuts, Coconut Shavings Toppings and Chocolate, Strawberry and Caramel Sauces

Mini Pie Bar (Select Two)

Key Lime Pie, Meringue, Raspberry Garnish

Whiskey Pecan Pie, Vanilla Cream Cheese, Caramel, Blackberry Garnish

Banana Pudding Pie, Vanilla Whipped Cream, Vanilla Wafer Crumbles

Dark Chocolate S'mores Pie with Bruleed Marshmallows and Graham Crackers

Ice Cream Sundae Bar

Homemade Vanilla and Chocolate Ice Cream

Strawberry Halves, Chocolate Chunks, Maraschino Cherries, Whipped Cream, Sprinkles, Candied Pecans, Reese's Pieces, Toasted Coconut Shavings, Caramel, Raspberry and Chocolate Sauce

Popcorn Bar (Select Two)

Traditional Cheddar

White Chocolate and Strawberries

Caramel and Peanuts

Oreo Cookies and Chocolate

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Wedding Reception

Signature Cocktails

Blackberry Jalapeno Margarita ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave, Fresh Jalapeno Slice

Peach Margarita ~ Tequila, Fresh Lime Juice, Peach Flavored Liqueur, Agave

Classic Margarita ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave

Kir Royale ~ Champagne, Crème de Cassis

Black Cat ~ Vodka, Cherry Juice, Cranberry Juice, Coca-Cola

French 75 ~ Gin, Champagne, Fresh Lemon Juice, Simple Syrup

Strawberry Basil Vodka ~ Vodka, Muddled Strawberries, Club Soda, Fresh Basil Leaves

Snowflake ~ Vodka, Butterscotch, White Chocolate Godiva Liqueur, Half and Half, Cinnamon Stick

Garden Gimlet ~ Gin, Cucumber, Basil, Fresh Limeade, Lime Slices

TX Whiskey Smash ~ Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave

Blackberry TX Whiskey Smash ~ Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave, Muddled Blackberries

Classic Mojito ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Club Soda, Agave

Mango Mojito ~ White Rum, Club Soda, Mango Nectar, Simple Syrup, Fresh Lime Juice, Agave

Malibu Rum ~ Coconut Rum, Fresh Pineapple Juice, Grenadine

White Russian ~ Kahlua, Vodka, Fresh Cream

Upgraded Signature Cocktails ~ \$4.00 per guest

Moscow Mule ~ Vodka, Ginger Beer, Lime Juice, Fresh Mint

Ranch Water ~ Tequila, Topo Chico, Lime

Sangria ~ Red Wine, Blood Orange Juice, Triple Sec, Club Soda, Sliced Oranges, Fresh Apples

Bar/Beverage Upgrades

Gourmet Coffee Station ~ \$350

Regular & Decaf Coffee in Copper Urns, Caramel, Vanilla, Peppermint and Hazelnut Flavored Syrups, Pure Sugar Cubes, Whipped Cream, Chocolate Mousse and Marshmallows

Tablesides Wine Service ~ \$4.00 per guest

Champagne Toast ~ \$4.00 per guest

Signature Cocktail Popsicle Garnish ~ \$2.00 per guest