

Congratulations on Your Engagement

Thank you for considering The Ashton Depot Catering + Events as the perfect choice for your upcoming wedding reception. Our downtown location is the ideal setting for wedding ceremonies, receptions, luncheons, wedding showers, rehearsal dinners and banquets. We will also work with you at any offsite location and can provide full or partial catering services to suit your event.

Our expertly trained staff will assist with the planning and execution of your personal event. Our culinary team, led by our exceptionally talented Executive Chef, will provide a unique flare on culinary cuisine for your special day. Our Banquet Manager and his team of servers and bartenders will indulge your guests with the finest personal attention.

Wedding Ceremony

\$950 ~ one hour of ceremony event time, use of courtyard and garden chairs
Includes a rehearsal the day before and a ceremony assistant to cue the processional

Saturday/Sunday Daytime Reception Wedding Package

\$950 facility fee + per guest price based on menu selection (food and beverage minimum applies)

*All packages are subject to 22.5% service charge and 8.25% sales tax ~ Pricing is subject to change without notice

Use of the entire Ashton Depot property
Three hours of Reception event time
Three hours of set up time
Tables and gold chivari chairs
China, glassware, silverware
Couture linens

Executive Chef and Banquet Manager
Event Manager to assist with event timeline
Personal Butler for Bride and Groom
All Bartenders, Servers and Security
Valet parking and tasting **not** included
*Daytime weddings must end by 3 PM



Breakfast and Brunch Buffet Selections

Buffets require a minimum of 25 guests. Additional \$3.50 per guest applies for less than 25 guests. Selections include Iced Tea, Regular Coffee, Decaffeinated Coffee, & Mighty Leaf Tea Selections

The Pony Express

Hors D'oeuvres (Select Two)

Mini Ham and Cheddar Quiche
Mini Chicken and Waffles
Mini Pigs in a Blanket
Stuffed Strawberry with Cream Cheese & Walnuts

Buffet

Farm Fresh Eggs Scrambled with Garden Herbs
White Cheddar Drop Biscuits with Cream Gravy
Skillet Potatoes with Tomatoes, Onion & Smoked Cheddar Cheese
Baked and Seasoned Sweet Potatoes
Apple Wood Smoked Bacon
Chicken-Apple Sausage Links
Yogurt Parfaits with Granola, and Berries
Banana Pecan Bread with Whipped Cream Cheese,
Seasonal Fruit and Berries
Apple Danish and Cinnamon Rolls
Orange, Apple and Cranberry Juices

\$30.00 per person

Add New York Strip Chicken Fried Steak ~ \$6pp

The Ashton Depot

Hors D'oeuvres (Select Two)

Chipotle Honey Shrimp with Plantain
Buttermilk Chicken and Waffles with Maple Syrup
Caprese Tomato and Mozzarella Basil and Balsamic
Tomato Basil Soup Shooter

Buffet

Traditional Eggs Benedict with Hollandaise Sauce
Smoked Salmon Platter with Dill, Capers, Scallion Cream Cheese, Chopped Eggs, Red Onions, Lemons, and Pumpernickel Bread
Chocolate Chip, Cherry and Orange Scones with Fresh Fruit Preserves
Seasonal Sliced Fruit and Berries Served with Charred Honey and Vanilla Yogurt
Airline Chicken with Tarragon Butter
Mushroom Risotto and Roasted Carrots
Texas Field Greens with English Cucumber, Heirloom Tomatoes, Candied Walnuts, Feta Cheese and White Balsamic Vinaigrette

\$40.00 per person

Stations

Stations must accompany Buffet Selections

Waffle "Action" Station

Fresh Waffles, made to order, with choice of toppings:
Strawberries, Blueberries, Sliced Bananas, Chocolate Chips, Whipped Cream, Butter, Vanilla Maple Syrup, Blueberry Syrup, Strawberry Syrup and Chocolate Sauce

\$8.00 per person

\$85 Chef Attendant Fee per 75 guests

Omelets

Omelets, made to order, with choice of toppings:
Cheddar Cheese, Jack Cheese, Onions, Mushrooms,
Diced Honey Ham, Black Olives, Tomatoes, Jalapenos,
Apple Wood Smoked Bacon Bits, and Baby Spinach

\$10.00 per person

\$85 Chef Attendant Fee per 75 guests

Bar Selections

May be added to any Package

3-Hour Hosted Bar

Unlimited Mimosa Bar with J. Roget Brut

Accompaniments: Orange, Grapefruit, Cranberry and Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

\$12 per person

Unlimited Bloody Mary Bar with Tito's Vodka

Accompaniments: Apple Wood Smoked Bacon Strips, Pickle Spears, Cocktail Onions, Pickled Okra, Celery, Queen Olives, Lime, Mini Tabasco Bottles

\$12 per person

Unlimited Mimosa Bar or Bloody Mary Bar

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

Wines: Chardonnay, Cabernet, Pinot Noir

\$24 per person

Plated or Buffet Service

Plated Meal Selections

2 Butler Passed Hors D'oeuvres
1 Salad
1 Single Main
House Baked Breads with Unsalted Butter
Iced Tea, Water with Lemon, Coffee

\$40.00 per person

Buffet Meal Selections

2 Butler Passed Hors D'oeuvres
1 Salad
2 Single Mains + 2 Sides
House Baked Breads with Unsalted Butter
Iced Tea, Water with Lemon, Coffee

\$45.00 per person

Tray Passed Hors d' Oeuvres

Ashton Depot Crab Cake with Mango Coulis
Caprese Tomato and Mozzarella Basil and Balsamic
Buttermilk Chicken and Waffles with Maple Syrup
Chilled Gazpacho Soup Shooter
Tomato Basil Soup Shooter
Grilled Cheese with Port Wine Pears and Brie
Prosciutto Wrapped Asparagus with Lemon Curd
Pulled Pork Tenderloin Empanada with Salsa Verde

Salad (Plated or Buffet)

Artisan Mixed Green Salad

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta & Balsamic Vinaigrette

Baby Spinach Salad

Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Honey White Balsamic Vinaigrette

Single Main (Plated)

Lemon Thyme Crusted Chicken Breast

Roasted Garlic Parmesan Whipped Potatoes, Grilled Asparagus, Oven Dried Tomato, Fennel Cream Sauce

Griddled Chicken Picatta

Broccolini, Angel Hair Pasta, Squash and Zucchini Noodles, Lemon Caper Butter

Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Red Wine Jus

Chicken Cordon Blue

Buttered Broccolini, Parmesan Whipped Potatoes, Brie Cheese Alfredo

Grilled Beef Tenderloin

Cordon Blue Potato Hash, Garlic Mushrooms, Cabernet Demi

Herb Crusted Scottish Salmon Filet

Pimento Mushroom Orzo Pasta, Grilled Asparagus, Lemon Cream

Blackened Halibut

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

Pan Seared Red Snapper

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

Single Mains (Buffet)

Lemon Thyme Crusted Chicken Breast

Fennel Cream Sauce

Griddled Chicken Picatta

Lemon Caper Butter

Braised Boneless Beef Short Ribs

Red Wine Jus

Chicken Cordon Blue

Brie Cheese Alfredo Sauce

Herb Crusted Scottish Salmon Filet

Lemon Cream Sauce

Pan Seared Red Snapper ~ Add \$5.00 per person

Tomato Fondue

Grilled Beef Tenderloin ~ Add \$6.00 per person

Cabernet Demi

Blackened Halibut ~ Add \$7.00 per person

Creole Mustard Sauce

Sides (Buffet)

Roasted Garlic Parmesan Whipped Potatoes

Grilled or Steamed Asparagus

Sautéed Broccolini

Angel Hair Pasta with Squash and Zucchini Noodles

Smoked Cheddar Cheese Grits

Oven Dried Tomatoes

Pimento Mushroom Orzo Pasta

Cordon Blue Potato Hash

Garlic Mushrooms

Bacon Wrapped Haricot Verts

Jambalaya Rice

Creamy Lemon Risotto

Grilled Mixed Vegetables

Garlic Mashed Potatoes

Scalloped Cheesy Potatoes

Haricot Verts

Sautéed or Steamed Broccoli

Honey Glazed Carrots