

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 off-site 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

Friday Evening Wedding Reception

\$2,600 facility fee + per guest price based on menu selection (food and beverage minimum applies)

Saturday Evening Wedding Reception

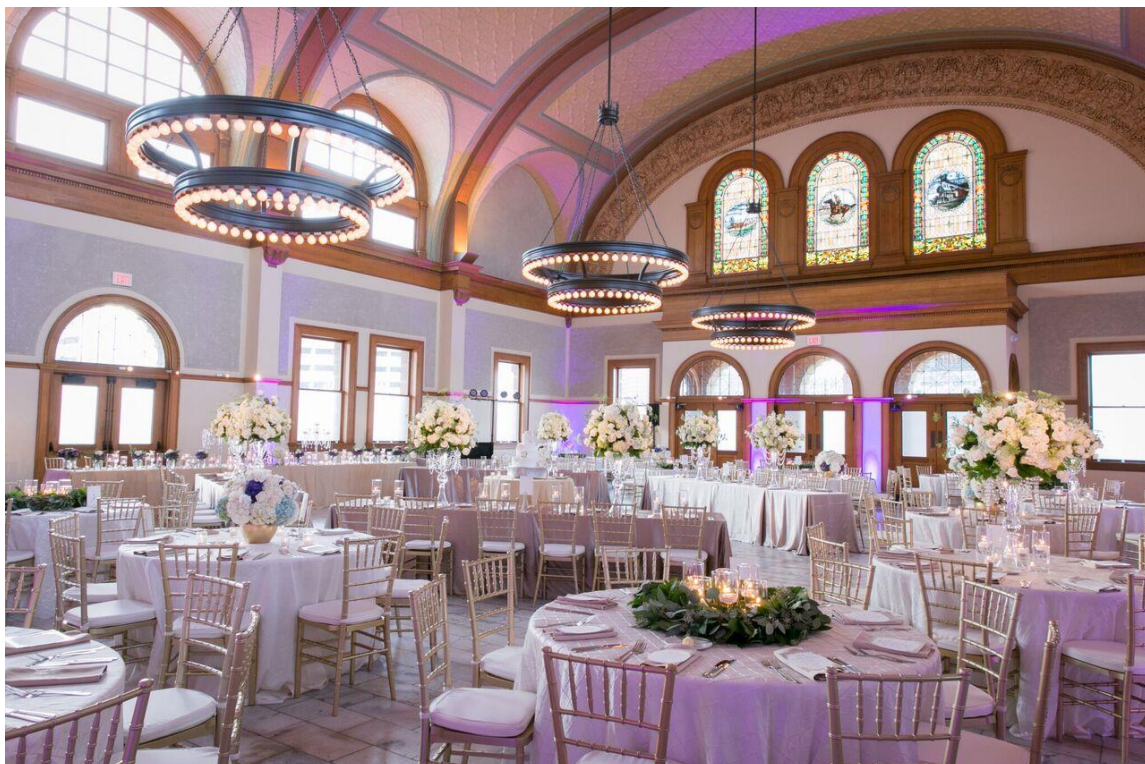
\$3,600 facility fee + per guest price based on menu selection (food and beverage minimum applies)

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

Our Wedding Reception Package includes:

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

Valet parking and security
Private tasting for up to four guests
Executive Chef and Banquet Manager
Event Manager to assist with timeline of events
Personal Butler for Bride and Groom
All Bartenders and Servers





Just Married

\$99 per guest

Meal Package (Select One)

Synchronized Plated

2 Butler Passed Hors D'oeuvres
1 Salad
1 Single Main
House Baked Breads with Unsalted Butter

Buffet

2 Butler Passed Hors D'oeuvres
1 Salad
2 Mains + 1 Side
House Baked Breads with Unsalted Butter

Food Stations

2 Butler Passed Hors D'oeuvres
3 Food Station Selections
House Baked Breads with Unsalted Butter

Bar Package: Beer and Wine

Four Hour Open Bar Selections

Signature Cocktail: Blackberry Jalapeno Margarita, Mango or Peach Mojito, Strawberry Basil, Snowflake, TX Whisky Smash, White Russian, etc.

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

Wines: Chardonnay, Cabernet, Pinot Noir

Toast: J. Roget Brut

Beverages: Iced Tea, Coffee, Assorted Sodas

From This Day Forward

\$109 per guest

Meal Package (Select One)

Synchronized Plated

3 Butler Passed Hors D'oeuvres
1 Salad
1 Duo Main
House Baked Breads with Unsalted Butter

Buffet

3 Butler Passed Hors D'oeuvres
2 Salads
2 Mains + 2 Sides
House Baked Breads with Unsalted Butter

Food Stations

3 Butler Passed Hors D'oeuvres
3 Food Station Selections and 1 Action Station
House Baked Breads with Unsalted Butter

Bar Package: Standard Liquors

Four Hour Open Bar Selections

Signature Cocktail: Blackberry Jalapeno Margarita, Mango or Peach Mojito, Strawberry Basil, Snowflake, TX Whisky Smash, White Russian, etc.

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

Wines: Chardonnay, Cabernet, Pinot Noir

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

Toast: J. Roget Brut Toast

Beverages: Iced Tea, Coffee, Assorted Sodas

Ever Lasting

\$119 per guest

Meal Package (Select One)

Synchronized Plated

4 Butler Passed Hors D'oeuvres
1 Salad
1 Single Upgraded Main OR 1 Duo Main
House Baked Breads with Unsalted Butter

Buffet

4 Butler Passed Hors D'oeuvres
2 Salad
2 Upgraded Mains OR 3 Mains
2 Sides
House Baked Breads with Unsalted Butter

Food Stations

4 Butler Passed Hors D'oeuvres
Domestic and Imported Cheese Display
3 Food Station Selections + 1 Action Station
House Baked Breads with Unsalted Butter

Bar Package: Premium Liquors

Four Hour Open Bar Selections

Signature Cocktail: Blackberry Jalapeno Margarita, Mango or Peach Mojito, Strawberry Basil, Snowflake, TX Whisky Smash, White Russian, etc.

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

Wines: Hahn Estates Chardonnay, Cabernet, Pinot Noir

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

Toast: Stellina Prosecco

Beverages: Iced Tea, Coffee, Assorted Sodas

The Best is Yet to Come

\$129 per guest

Meal Package (Select One)

Synchronized Plated

4 Butler Passed Hors D'oeuvres
1 Salad
1 Upgraded Duo Main
House Baked Breads with Unsalted Butter
1 Late Night Snack

Buffet

4 Butler Passed Hors D'oeuvres
2 Salads
2 Mains + 1 Upgraded Main + 3 Sides
House Baked Breads with Unsalted Butter
1 Late Night Snack

Food Stations

4 Butler Passed Hors D'oeuvres
Antipasto and Cheese Display
3 Food Station Selections + 1 Action Station
House Baked Breads with Unsalted Butter
1 Late Night Snack

Bar Package: Platinum Liquors

Four Hour Open Bar Selections

Signature Cocktail: Blackberry Jalapeno Margarita, Mango or Peach Mojito, Strawberry Basil, Snowflake, TX Whisky Smash, White Russian, etc.

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

Wines: Hahn Estates Chardonnay, Cabernet, Pinot Noir

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

Toast: Stellina Prosecco Toast

Beverages: Iced Tea, Coffee, Assorted Sodas

Tray Passed Hors D'oeuvres

add extra hors D'oeuvres to any package for \$3.50 each

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 ~ 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

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

Synchronized Plated Options

Single Main

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

"Just Married"

Upgraded Single Main

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

"Ever Lasting"

Duo Main

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

"From This Day Forward or Ever Lasting"

Upgraded Duo Main

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

"The Best is Yet to Come"

Buffet Options

Mains

Lemon Thyme Crusted Chicken Breast

Fennel Cream Sauce

24-Hour Braised Boneless Beef Short Ribs

Cabernet Demi

Chicken Florentine Roulade

Lemon Verbena Cream Sauce

Herb Crusted Scottish Salmon Filet

Chardonnay Butter Sauce

Mustard Crusted Pork Tenderloin

Whole Grain Mustard Cream

Charred New York Strip

Red Wine Jus

Rainbow Trout Almandine

Red Pepper Rouille

Grilled Ribeye

Mushroom Demi Sauce

Pan Seared Chicken Breast

Herbed Demi

Boudin Sausage Stuffed Quail

Smoked Tomato Butter Sauce

Crispy Cod Filets

Lemon and Horseradish Pickle Tartar Sauce

Upgraded Mains

Grilled Beef Tenderloin, Tarragon Beurre Rouge

Stuffed Veal Tenderloin, Black Truffle-Marsala Sauce

Pan Seared Snapper, Tomato Fondue

Chili Buttered Jumbo Shrimp

Blackened Halibut, Creole Mustard Sauce

Sides

Grilled Asparagus

Roasted Wild Mushrooms

Sautéed Broccolini

Grilled Mixed Vegetables

Glazed Baby Carrots

Haricot Verts

Parmesan Whipped Potatoes

Smoked Cheddar Cheese Grits

Risotto (Pick one): Artichoke, Butternut Squash, Tomato, Creamy Lemon, Goat Cheese

Garlic Mashed Potatoes

Lobster Mac and Cheese Croquet

Roasted Garlic and Herb Potatoes

Wild Rice Pilaf

Cordon Bleu Potato Hash

Roasted Poblano and Corn Grits

Twice Baked Potato

Food Station Options

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

Avocado Bar

Citrus Rubbed Hass Avocados Stuffed with Grilled Asparagus, Roasted Peppers Goat Cheese, and Blood Orange Vinaigrette or Smoked Chicken Breast, Pecans, Arugula, and Peppers or Red Snapper Ceviche, Queso Fresco, and Cilantro

Baked and Whipped Potato Bar

Roasted Tomato and Reggiano Potatoes, Whipped Yukon Gold Potatoes, Salt Crusted Organic Butterball Potato "Bakers", with Toppings to Include: 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

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

Action Stations

Tortilla Crusted Salmon Filet (Carved)

Buttered Broccolini, Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin (Carved)

Apple Slaw, Creole Mustard Cream

Roasted Breast of Turkey (Carved)

Corn Biscuit, Jalapeno Cranberry Relish Chorizo Gravy

Oven Roasted Prime Rib (Carved)

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

Roasted Tenderloin of Beef (Carved)

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

Signature Cocktails

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

Flavors: Classic, Mango, Peach, Jalapeno Blackberry, Passion Fruit, or Pomegranate

Mojito ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Agave

Flavors: Classic, Blackberry, Peach or Mango

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

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

Strawberry Basil Vodka ~ Vodka, Strawberries, Sprite, Fresh Basil Leaves

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

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

Twisted Pink ~ Malibu Rum, Fresh Grapefruit Juice, Cranberry Juice

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

White Russian ~ Kahlua, Vodka, Heavy Cream

Bar/Beverage Upgrades

Gourmet Coffee Station ~ \$350

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

Tableside Wine Service ~ \$4.00 per guest

Late Night Snacks

\$4.00 per guest (Minimum of 50)

Breakfast Tacos with Potato, Egg, Bacon & Cheese

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 Pommies Frites with Black Pepper Ketchup

Fried Horseradish Pickles with Dill Crème Fraiche

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

Mini Chocolate Chip Cookies and Milk Shooters

Hot Dog Station (Select Two)

All Beef Franks, Turkey, Veggie, or Spicy Bratwurst with your choice of toppings: 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, Assorted Graham Crackers: Chocolate, Honey and Cinnamon and Sugar Graham Crackers ~ Variety of Chocolates: Plain and Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

Donut Action Station

Cinnamon and Sugar Doughnuts, Powdered Sugar, and Glazed with Assorted Toppings to Warm Fudge, Sprinkles, Chopped Walnuts, Coconut Shavings, with 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

Vanilla and Chocolate Ice Cream with 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 ~ Truffle Butter