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**
$1,200 ~ one-hour of additional event time (30 minutes of extra set-up time and 30 minutes for ceremony) includes courtyard space, garden chairs, one-hour rehearsal the day before, a ceremony assistant to cue the processional and an extra hour of valet and security

**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
- Valet parking and security
- Four hours of Reception event time
- Private tasting for up to four guests
- Three hours of set up time
- Executive Chef and Banquet Manager
- China, glassware, silverware
- Event Manager to assist with timeline of events
- Couture linens
- Personal Butler for Bride and Groom
- All Bartenders and Servers
- 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

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**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
**Eve 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

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**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

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Thyme Crusted Chicken Breast</td>
<td>Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccolini, Oven Dried Tomato, Fennel Cream Sauce</td>
</tr>
<tr>
<td>24-Hour Braised Boneless Beef Short Ribs</td>
<td>Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi</td>
</tr>
<tr>
<td>Chicken Florentine Roulade</td>
<td>Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini and Eggplant, Lemon Verbena Cream Sauce</td>
</tr>
<tr>
<td>Herb Crusted Scottish Salmon Filet</td>
<td>Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce</td>
</tr>
<tr>
<td>Mustard Crusted Pork Tenderloin</td>
<td>Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream</td>
</tr>
<tr>
<td>Grilled New York Strip</td>
<td>Garlic Mushrooms, Horseradish Whipped Potatoes, Red Wine Jus, Crispy Truffle Onions</td>
</tr>
<tr>
<td>Rainbow Trout Almandine</td>
<td>Buttered Haricot Verts, Potato-Parsnip Puree, Red Pepper Rouille, Crispy Leeks</td>
</tr>
</tbody>
</table>

*“Just Married”*

### Duo Main

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>24-Hour Braised Boneless Beef Short Ribs and Lemon Thyme Crusted Chicken Breast</td>
<td>Butternut Squash Risotto, Grilled Asparagus, Oven Dried Tomato, Cabernet Demi, Fennel Cream Sauce</td>
</tr>
<tr>
<td>Herb Crusted Scottish Salmon Filet and 24-Hour Braised Boneless Beef Short Ribs</td>
<td>Smoked Cheddar Cheese Grits, Grilled Asparagus, Smoked Tomato Butter</td>
</tr>
<tr>
<td>Chicken Florentine Roulade and Rainbow Trout</td>
<td>Buttered Broccolini, Artichoke Risotto, Crawfish and Caper Lemon Butter Sauce</td>
</tr>
<tr>
<td>Mustard Crusted Pork Tenderloin and Chicken Breast</td>
<td>Butternut Squash Risotto, Roasted Baby Carrots, Whole Grain Mustard Demi, Crispy Sweet Potatoes</td>
</tr>
<tr>
<td>Grilled New York Strip Loin and Jumbo Garlic Herbed Shrimp</td>
<td>Pimenta and Mushroom Macaroni and Cheese Croquet, Crawfish Etouffee, Lemon Parsley Salad</td>
</tr>
<tr>
<td>Pan Seared Chicken Breast and Grilled Ribeye</td>
<td>White Cheddar and Truffle Macaroni and Cheese, Buttered Brussels Sprouts, Mushroom Demi Sauce</td>
</tr>
</tbody>
</table>

*“From This Day Forward or Ever Lasting”*

### Upgraded Single Main

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Beef Tenderloin</td>
<td>Truffle-Onion Crumble, Asparagus, Parmesan Whipped Potatoes, Tarragon Beurre Rouge</td>
</tr>
<tr>
<td>Stuffed Veal Tenderloin</td>
<td>Garlic Mashed Potatoes, Roasted Wild Mushrooms, Black Truffle-Marsala Sauce</td>
</tr>
<tr>
<td>Pan Seared Snapper</td>
<td>Creamy Lemon Risotto, Steamed Asparagus, Arugula Pesto, Tomato Fondue</td>
</tr>
<tr>
<td>Chili Buttered Jumbo Shrimp</td>
<td>Smoked Cheddar Grits, Avocado Puree, Jicama-Tortilla Salad</td>
</tr>
<tr>
<td>Blackened Halibut</td>
<td>Jambalaya Rice, Green Onion Beignets, Creole Mustard Sauce, Bacon Wrapped Haricot Verts</td>
</tr>
</tbody>
</table>

*“Ever Lasting”*

### Upgraded Duo Main

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Crusted Sea Bass and Grilled Beef Tenderloin</td>
<td>Truffle-Onion Crumble, Asparagus, Applewood Smoked Bacon Potato Confit, Tomato Butter Sauce</td>
</tr>
<tr>
<td>Grilled Beef Tenderloin and Firecracker Jumbo Shrimp</td>
<td>Roasted Poblano and Corn Grits, Ensalada de Nopalitos, Queso Fresco, Salsa Verde, Cilantro</td>
</tr>
<tr>
<td>Beef Tenderloin and Seared Diver Scallops</td>
<td>King Trumpet Mushroom, Jumbo Asparagus, Lobster Mac N Cheese Croquet, Becker Vineyards Zinfandel Reduction, White Cheddar Crema, Baby Mache</td>
</tr>
<tr>
<td>Red Onion Crusted Rack of Lamb and Grilled Atlantic Salmon</td>
<td>Cordon Bleu Potato Hash, Buttered Asparagus, Whole Grain Mustard Cream</td>
</tr>
</tbody>
</table>

*“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

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

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
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 Jars, 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
Baked 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 Fraîche, 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

**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 Pommes 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: 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

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2018