

## Congratulations on Your Engagement

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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

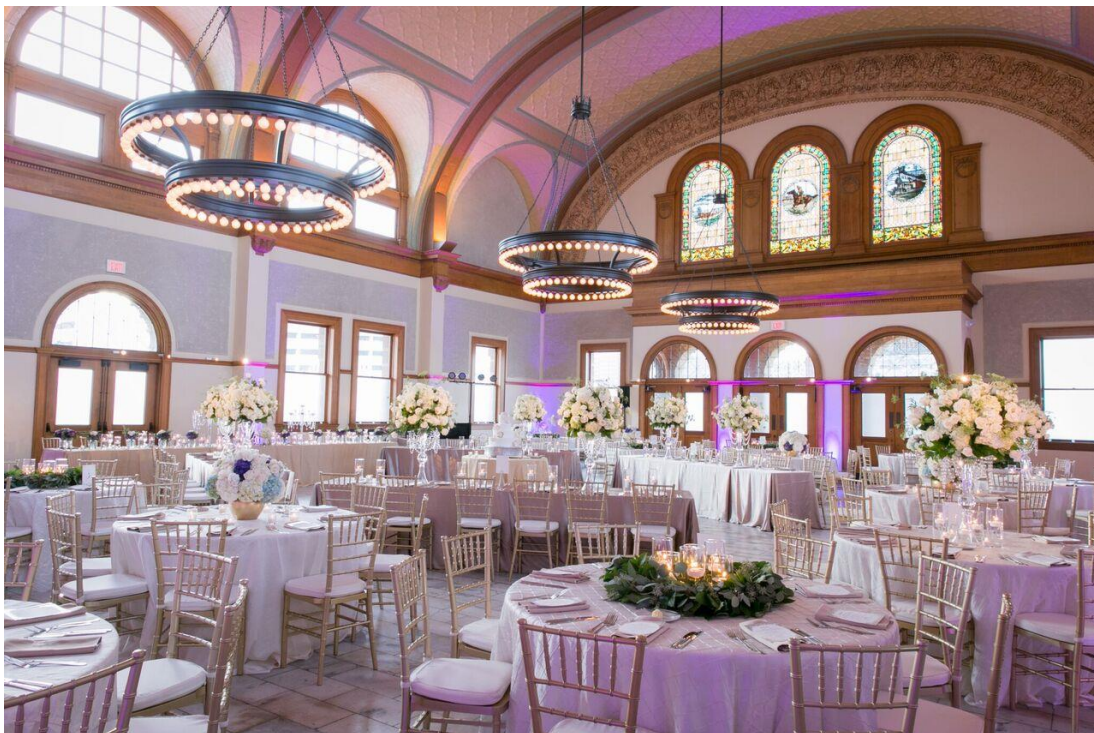
\$3,600 facility fee + per guest price based on menu selection (food and beverage minimum applies)

\*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  
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**

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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**

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**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

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### 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**

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### **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

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### **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

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### **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

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**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

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**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

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\$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: 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