

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

\$1,200 ~ One-hour of additional event time (30 minutes set-up/30 minutes ceremony)
Ceremony space, garden chairs, one-hour rehearsal, ceremony assistant to cue the processional, valet and security

Friday Evening Wedding Reception

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

Saturday Evening Wedding Reception

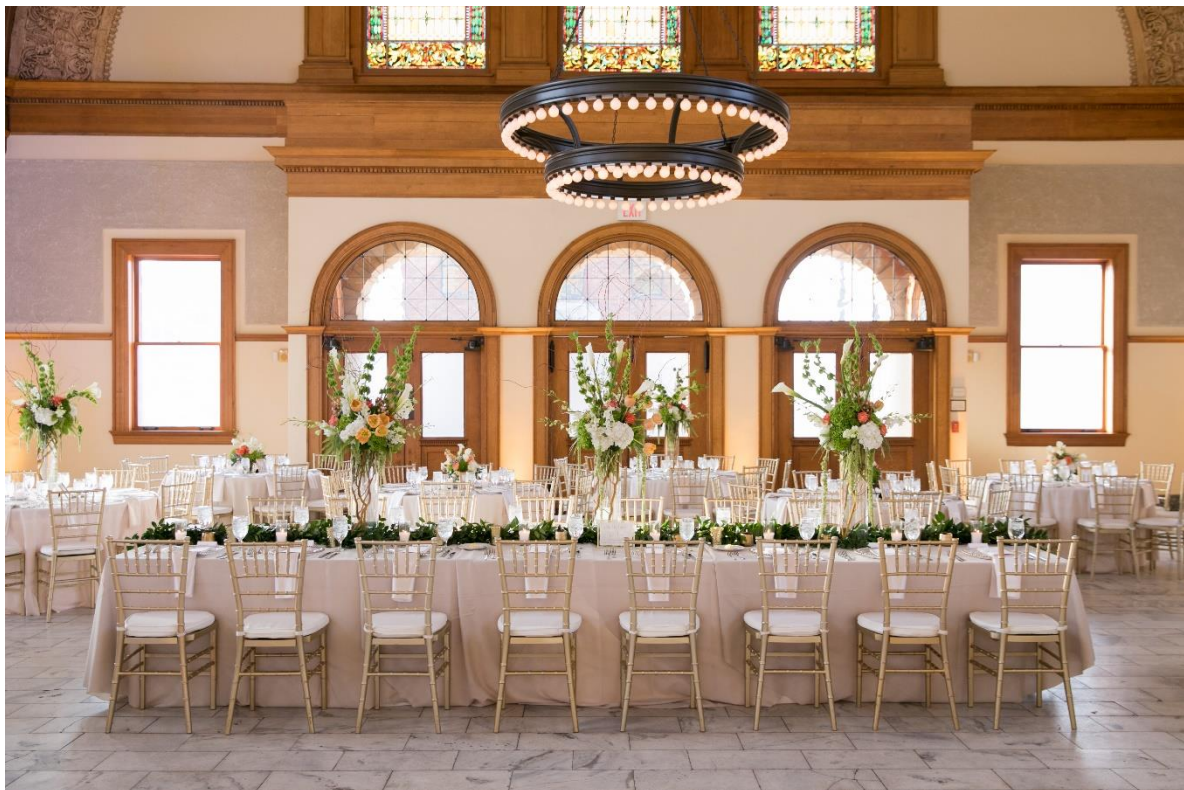
\$3,600 ~ Facility Fee + Package Selections (Food and Beverage minimum applies)

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

Our Wedding Reception Packages include:

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
Banquet Manager to run your event on the day of
Event Manager to help detail your wedding
Personal Butler for Bride and Groom
All Bartenders and Servers



The Ashton Depot

Wedding Reception

Bar Packages

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

**Wine and Signature Cocktails are 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

Toast: J. Roget Brut

Beverages: Iced Tea, Coffee, Assorted Sodas

\$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

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

Toast: J. Roget Brut

Beverages: Iced Tea, Coffee, Assorted Sodas

\$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: Premium Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

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

Toast: J. Roget Brut

Beverages: Iced Tea, Coffee, Assorted Sodas

\$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: Premium Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, 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

Beverages: Iced Tea, Coffee, Assorted Sodas

\$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

2 Tray Passed Hors D'oeuvres
Salad
Single Main Entrée + Sides
House Baked Breads with Unsalted Butter

Buffet

2 Tray Passed Hors D'oeuvres
Salad
2 Main Entrées + 1 Side
House Baked Breads with Unsalted Butter

Food Stations

2 Tray Passed Hors D'oeuvres
3 Food Stations
House Baked Breads with Unsalted Butter

\$69 per guest

From This Day Forward

Synchronized Plated

3 Tray Passed Hors D'oeuvres
Salad
Duo Main Entrée + Sides
House Baked Breads with Unsalted Butter

Buffet

3 Tray Passed Hors D'oeuvres
2 Salads
2 Main Entrées + 2 Sides
House Baked Breads with Unsalted Butter

Food Stations

3 Tray Passed Hors D'oeuvres
3 Food Station + 1 Action Station
House Baked Breads with Unsalted Butter

\$77 per guest

Everlasting

Synchronized Plated

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

Buffet

4 Tray Passed Hors D'oeuvres
2 Salads
2 Upgraded Main Entrées OR 3 Mains Entrées
2 Sides
House Baked Breads with Unsalted Butter

Food Stations

4 Tray Passed Hors D'oeuvres
3 Food Stations + 1 Action Station
House Baked Breads with Unsalted Butter

\$81 per guest

The Best is Yet to Come

Synchronized Plated

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

Buffet

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

Food Stations

4 Tray Passed Hors D'oeuvres
3 Food Stations + 1 Action Station
House Baked Breads with Unsalted Butter
1 Late Night Snack

\$85 per guest

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

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

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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

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

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

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

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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

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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

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

Oven Roasted Prime Rib

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

Roasted Tenderloin of Beef

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

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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 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

Action Stations ~ \$6 per guest

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

Donut Action Station

Glazed and Cinnamon Sugar Doughnuts Warm Fudge, Sprinkles, Walnuts, Coconut Shavings 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 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