

## 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

\$750 includes use of courtyard, in house garden chairs, setup, breakdown, clean up, dressing room for up to three hours' prior on the day of, and a one-hour day-before rehearsal

### Friday Evening Wedding Package

\$2,500 facility fee + per guest price based on menu selection (food and beverage minimum applies)

### Saturday Evening Wedding Package

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

\*All packages are subject to 22% service charge and 8.25% sales tax ~ Pricing is subject to change without notice

## Our Wedding Packages include:

- ~ Dedicated Executive Chef and culinary team
- ~ Banquet Manager, bartenders and server staff
- ~ Event Manager to assist with timeline of events
- ~ Personal Butler for Bride and Groom
- ~ Wedding ceremony and reception included for five hours (plus three hours' prior for setup, and one hour afterwards for teardown)
- ~ Private tasting for two guests
- ~ Valet parking and security
- ~ Tables, gold chivari chairs, linens
- ~ China, glassware, silverware
- ~ Wedding reception only, included for four hours, (plus three hours' prior for setup, and one hour afterwards for teardown)





## Just Married

\$99 per guest

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### Plated Meal Selections:

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

### Food Stations Meal Selections:

- ~ 2 Butler Passed Hors D'oeuvres
- ~ 3 Food Station Selections
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

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### Buffet Meal Selections:

- ~ 2 Butler Passed Hors D'oeuvres
- ~ 1 Salad
- ~ 2 Mains + (1) Side
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

### Four Hour Open Bar Selections:

- ~ Signature Cocktail (Please see list for options)
- ~ Domestic and Imported Beers
- ~ Kenwood Vineyards Chardonnay, Cabernet, Pinot Noir
- ~ J. Roget Brut Toast
- ~ Add Standard Liquors for \$6 per guest
- ~ See "Bar Upgrades" for more Options

## From This Day Forward

\$109 per guest

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### Plated Meal Selections:

- ~ 3 Butler Passed Hors D'oeuvres
- ~ 1 Salad
- ~ 1 Duo Main
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

### Food Stations Meal Selections:

- ~ 3 Butler Passed Hors D'oeuvres
- ~ 3 Food Station Selections and 1 Action Station
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

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### Buffet Meal Selections:

- ~ 3 Butler Passed Hors D'oeuvres
- ~ 2 Salads
- ~ 2 Mains + 2 Sides
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

### Four Hour Open Bar Selections:

- ~ Signature Cocktail (Please see list for options)
- ~ Domestic and Imported Beers
- ~ Kenwood Vineyards Chardonnay, Cabernet, Pinot Noir
- ~ Standard Liquors: Tito's, Beefeater, Jim Beam, Bacardi, Jose Cuervo Gold, J&B, Jack Daniels, Crown Royal
- ~ J. Roget Brut Toast
- ~ See "Bar Upgrades" for more Options



## Ever Lasting

\$119 per guest

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### Plated Meal Selections:

- ~ 4 Butler Passed Hors D'oeuvres
- ~ 1 Salad
- ~ 1 Single Upgraded Main
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

### Food Stations Meal Selections:

- ~ 4 Butler Passed Hors D'oeuvres
  - ~ Domestic and Imported Cheese Display
  - ~ 3 Food Station Selections + 1 Action Station
  - ~ House Baked Breads with Unsalted Butter
  - ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon
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### Buffet Meal Selections:

- ~ 4 Butler Passed Hors D'oeuvres
- ~ 2 Salad
- ~ 3 Mains + 2 Sides
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

### Four Hour Open Bar Selections:

- ~ Signature Cocktail (Please see list for options)
  - ~ Domestic and Imported Beers
  - ~ 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
  - ~ Chateau Ste. Michelle Brut Toast
  - ~ See "Bar Upgrades" for more Options
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## The Best is Yet to Come

\$129 per guest

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### Plated Meal Selections:

- ~ 4 Butler Passed Hors D'oeuvres
- ~ 1 Salad
- ~ 1 Upgraded Duo Main
- ~ 2 Late Night Snacks
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

### Food Stations Meal Selections:

- ~ 4 Butler Passed Hors D'oeuvres
  - ~ Antipasto and Cheese Display
  - ~ 3 Food Station Selections + 1 Action Station
  - ~ 2 Late Night Snacks
  - ~ House Baked Breads with Unsalted Butter
  - ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon
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### Buffet Meal Selections:

- ~ 4 Butler Passed Hors D'oeuvres
- ~ 2 Salads
- ~ 2 Mains + 1 Upgraded Main + 3 Sides
- ~ 2 Late Night Snacks
- ~ House Baked Breads with Unsalted Butter
- ~ Iced Tea, Coffee, Assorted Sodas, Water with Lemon

### Four Hour Open Bar Selections:

- ~ Signature Cocktail (Please see list for options)
- ~ Domestic and Imported Beers
- ~ 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
- ~ Cantine Maschio Prosecco Toast
- ~ See "Bar Upgrades" for More Options



### **Tray Passed Hors D'oeuvres**

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

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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

### **Salads (Plated or Buffet)**

add extra salads to any package for \$8.00 per guest

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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

Southwestern Chopped Salad, Chopped Romaine, Roasted Corn, Black Beans,  
Charred Avocado, Roasted Tomatoes, Cilantro, Chimichurri Dressing



## Single Mains (Plated)

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### **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 Mains (Plated)

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### **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 Mains (Plated)

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### **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 Mains (Plated)

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### **Herb Crusted Sea Bass & Grilled Beef Tenderloin**

Truffle-Onion Crumble, Asparagus,  
Applewood Smoked Bacon Potato Confit,  
Tomato Butter Sauce

### **Grilled Beef Tenderloin & Firecracker Jumbo Shrimp**

Roasted Poblano and Corn Grits, Ensalada de  
Nopalitos, Queso Fresco, Salsa Verde, Cilantro

### **Beef Tenderloin & 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



## **Mains (Buffet)**

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**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 (Buffet)**

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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 (Buffet)**

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**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

## **Stations & Displays**

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### **Breads and Spreads**

Warm Artichoke and Spinach Dip, Gruyere Fondue, Warm Creole Crab Dip, Roasted Red Pepper Cream Cheese Dip, Pico de Gallo, Hummus, Served with Assorted Crackers, Tortilla Chips, Baguette, Grilled Ciabatta, Focaccia

### **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

### **Slider Station (Select Two)**

Crab Cake Slider with 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, Turkey Burger Slider with Parmesan Aioli, Provolone on a Poppy Seed Roll, Crusted Scottish Salmon Filet with, Sriracha Aioli, Sprouts and Black Sesame Toasted Brioche

### **Street Tacos**

Grilled Steak & Green Chili Tacos "Al Carbon", and Chipotle and Shiner Marinated Chicken Tacos with Toppings to Include: Pasilla & Cascabel Chile "Salsa Roja", Queso Asadero, Queso Fresco, Monterey Jack, Sour Cream, Pickled Red Onions, Shaved Romaine Lettuce

### **Pasta Samplers (Select Two)**

Tortellini Pasta with Gorgonzola, Asparagus and Pancetta, Rigatoni with Pesto Cream, Roasted Red Peppers, and Cipollini Onions, Bowtie Pasta with Grilled Chicken Alfredo, Garlic and Basil, Penne Pasta with Marinara, and Italian Fennel Sausage Roasted Peppers

### **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

### **Mashed Potato Sampler 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

### **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

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

~ Southwestern Chopped Salad, Chopped Romaine, Roasted Corn, Black Beans, Charred Avocado, Roasted Tomatoes, Cilantro, Chimichurri Dressing

### **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

### **Marinated Grilled Mixed Vegetable Display**

Zucchini, Squash, Eggplant, Carrots, Asparagus, Red Bell Peppers, and Mushrooms

### **Baked Brie Display**

Mini Baked Brie Cheese Wheels with Raspberry and Apricot Jams, with Assorted Seedless Grapes, Berries, Toasted Baguettes, and Grilled Focaccia



## Action Stations

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**Tortilla Crusted Salmon Filet (Carved)**  
Buttered Broccollini, 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

**Grilled Cheese Action Station (Select Two)**  
Traditional Cheddar Cheese ~ Brie and Sliced  
Pears ~ Provolone and Sliced Bacon ~  
Mozzarella, Basil & Pesto ~ Smoked Gouda and  
Candied Bacon ~ BBQ Brisket and Pepper Jack  
~ Selection of Breads: Whole Wheat,  
Sourdough, Baguette, Pumpernickel, and 7-  
Grain

**Risotto Action Station**  
Arborio Rice, Asparagus, Cremini Mushrooms,  
Prosciutto, Capicola Ham, Garlic, Chardonnay  
and Parmesan Reggiano

**Fajita Action Station**  
Chipotle and Shiner Bock Marinated Beef and  
Chicken Fajitas, Sliced to Order, with Tomatillo  
Salsa, Fire Roasted Tomato Salsa, Cilantro Lime  
Cream, Queso Quesadilla, Cheddar, Corn  
Tortillas

## Late Night Snacks

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Add to your package for \$4.00ea  
(Minimum of 50)

Truffle and Parmesan Pommies Frites with  
Black Pepper Ketchup

Mini Kobe Beef Sliders with Cheddar and  
Sesame Brioche Bun

Mini Corn Dogs with Yellow Mustard

Truffle Buttered Popcorn

Fried Horseradish Pickles with Dill Crème  
Fraiche

Breakfast Tacos with Potato, Egg, Bacon &  
Cheese

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

Mini Bratwurst with house made Sauerkraut  
and Shiner Molasses Mustard

**Hot Dog Station ~ Choice of two franks:**  
All Beef Franks, Turkey, Veggie, or Spicy  
Bratwurst with your choice of toppings:  
Diced Onions, Sauerkraut, Diced Tomatoes,  
Pickles, Relish ~ Buffalo Chili add + \$2.00

**Cookie Bar**  
**(Select Two Cookies or Brownies)**  
Macadamia Nut, Oatmeal Raisin,  
Chocolate Chunk, or Peanut Butter  
Cookies, Cheesecake Brownies or  
Traditional Chocolate Brownies with Pecans  
~ Add Carafes or Mini Cartons of Whole Milk  
or Chocolate Milk for \$1.00 per Milk  
~ Add extra cookies or brownies for \$2.00  
each

**Ice Cream Sundae Bar**  
Vanilla and Chocolate Ice Cream with The  
Following: Strawberry Halves, Chocolate  
Chunks, Maraschino Cherries, Whipped  
Cream, Sprinkles, Candied Pecans, Reese's  
Pieces, Toasted Coconut Shavings,  
Caramel, Raspberry and Chocolate Sauce





## 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

### **Standard Liquors ~ Add to your package for \$6.00 per guest**

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

### **Premium Liquors ~ Add to your package for \$8.00 per guest**

Ketel One Vodka, Bombay Sapphire, Mount Gay Rum, Johnnie Walker Red, 1800 Reposado, Makers Mark, TX Whiskey

### **Platinum Liquors ~ Add to your package for \$10.00 per guest**

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

### **Tablesides Wine Service ~ Add to any package for \$4.00 per guest** (Not included in any bar packages)

### **Coffee Bar Served with Cordials ~ \$10.00 per drink**

Grand Marnier, Frangelico, Bailey's Irish Cream, Kahlua, Remy Martin VSOP, Amaretto, Grand Marnier, B&B

### **Scotch Bar ~ \$12.00 per drink**

Chivas, Macallan 10 year, Glenlivet 12 year, Talisker 10 year, Oban, Bushmills

### **Martini Bar ~ \$12.00 per drink**

Vodka or Gin Martini's, Made to Order with Jumbo Pimento Stuffed Olives, Jumbo Blue Cheese Stuffed Olives, Cucumber Slices, Lemon Twists

## Signature Drinks

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**(one selection included with each bar package ~ additional selections available for \$6 per drink)**

**Mojito** ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Agave (Flavors: Classic, Blackberry, Peach or Mango)

**Margarita** ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave (Flavors: Classic, Mango, Peach, Jalapeno Blackberry, Passion Fruit, or Pomegranate)

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

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

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

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

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

**The Winter Chill** ~ Vodka, Limoncello, Blood Orange Juice, Sugar Sticks

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

**White Russian** ~ Kahlua, Vodka, Heavy Cream

**Whiskey & Coffee** ~ Whiskey, Coffee, Whipped Cream, Brown Sugar

**Gin Sip** ~ Gin, Cranberry Juice, Lemon Juice, Club Soda

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