

# The Ashton Depot

## Wedding Reception

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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

**\$2,000** ~ Single location convenience, ceremony assistant, 30-minute ceremony time, one-hour rehearsal

### Friday Evening Wedding Reception

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

### Saturday Evening Wedding Reception

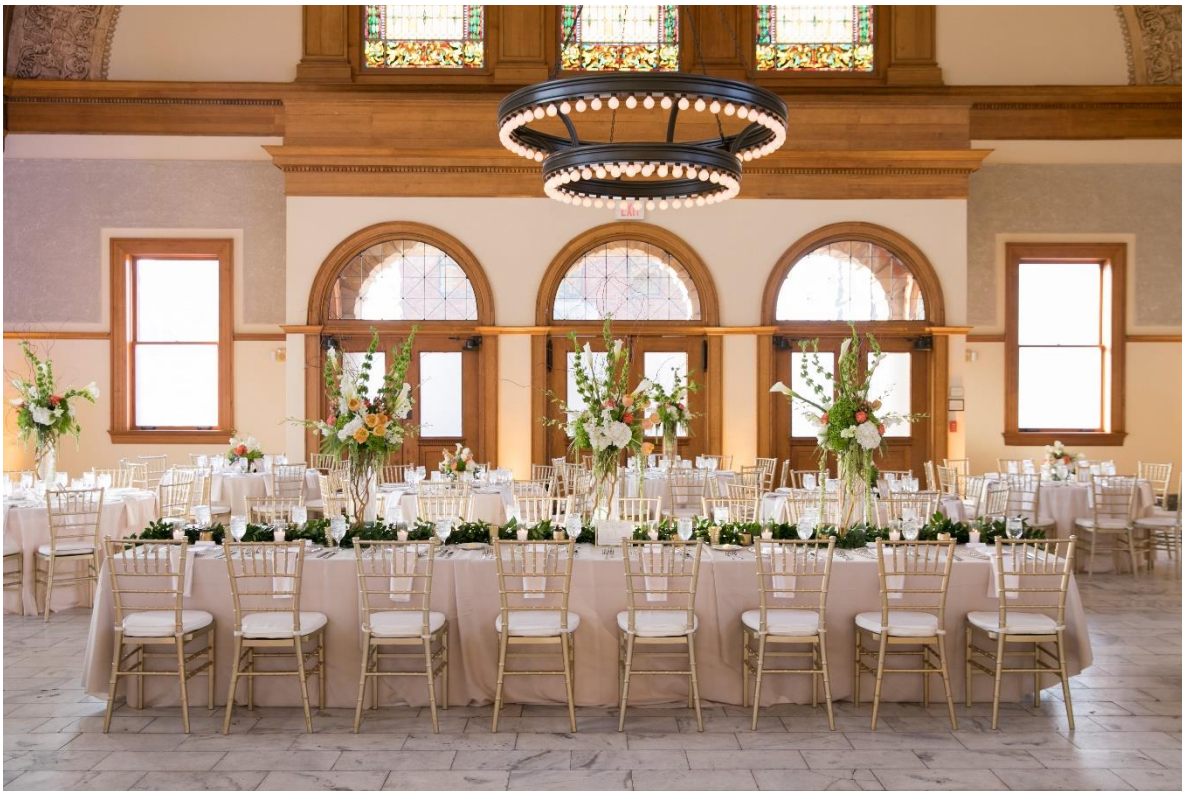
**\$3,600** ~ Facility Fee + Package Selections (Food and Beverage minimum applies)

\*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



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### Bar Packages

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

\*\*Signature Cocktail and Wine 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, Sauvignon Blanc, J. Roget Brut

**Toast:** J. Roget Brut

**Beverages:** Assorted Sodas, Iced Tea, Coffee

**\$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, Sauvignon Blanc

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

**Toast:** J. Roget Brut

**Beverages:** Assorted Sodas, Iced Tea, Coffee

**\$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:** Upgraded Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, J. Roget Brut

##### Tablesides Wine Service

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

**Toast:** J. Roget Brut

**Beverages:** Assorted Sodas, Iced Tea, Coffee

**\$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:** Upgraded Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Stellina Prosecco

##### Tablesides Wine Service

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

**Toast:** J. Roget Brut

**Beverages:** Assorted Sodas, Iced Tea, Coffee

**\$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 or Buffet Service**

2 Tray Passed Hors D'oeuvres during Cocktail Hour  
First Course: Salad or Soup  
Main Course: Single Entrée with 2 Sides  
Freshly Baked Breads and Homemade Honey Butter

##### **Food Stations Service**

2 Tray Passed Hors D'oeuvres during Cocktail Hour  
3 Food Stations  
Freshly Baked Breads and Homemade Honey Butter

**\$69 per guest**

#### From This Day Forward

##### **Synchronized Plated or Buffet Service**

3 Tray Passed Hors D'oeuvres during Cocktail Hour  
First Course: Salad or Soup  
Main Course: Duo Entrée with 2 Sides  
Freshly Baked Breads and Homemade Honey Butter

##### **Food Stations Service**

3 Tray Passed Hors D'oeuvres during Cocktail Hour  
3 Food Stations  
1 Action Station  
Freshly Baked Breads and Homemade Honey Butter

**\$77 per guest**

#### Everlasting

##### **Synchronized Plated or Buffet Service**

4 Tray Passed Hors D'oeuvres during Cocktail Hour  
First Course: Salad or Soup  
Main Course: Upgraded Entrée OR 1 Duo Entrée  
Freshly Baked Breads and Homemade Honey Butter

##### **Food Stations Service**

4 Tray Passed Hors D'oeuvres during Cocktail Hour  
3 Food Stations  
1 Action Station  
Freshly Baked Breads and Homemade Honey Butter

**\$81 per guest**

#### The Best is Yet to Come

##### **Synchronized Plated or Buffet Service**

4 Tray Passed Hors D'oeuvres during Cocktail Hour  
First Course: Salad or Soup  
Main Course: Upgraded Duo Entrée with 2 Sides  
Freshly Baked Breads and Homemade Honey Butter  
1 Late Night Snack

##### **Food Stations Service**

4 Tray Passed Hors D'oeuvres during Cocktail Hour  
3 Food Stations  
1 Action Station  
Freshly Baked Breads and Homemade Honey 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

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

#### Butter Bibb Lettuce Wedge

Port Wine Poached Pear, Texas Goat Cheese, 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 or Buffet Service

#### Single Entrée

##### **"Just Married" Package**

###### **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 Entrée

##### **"Everlasting" Package**

###### **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 Entrée

##### **"From This Day Forward" Package**

###### **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 Entrée

##### **"The Best is Yet to Come" Package**

###### **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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### Food Station Service

#### **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

#### **Flatbread Pizzas (Select Two)**

Basil, Pesto, Mozzarella (v)  
Sausage, Mushrooms, Bell Peppers, Onions  
Mozzarella, Pepperoni, Marinara

#### **Avocado Bar (Select Two)**

Grilled Asparagus, Roasted Peppers, Goat Cheese and Blood Orange Vinaigrette  
Smoked Chicken Breast, Pecans, Arugula, and Peppers  
Red Snapper Ceviche, Queso Fresco, and Cilantro

#### **Baked and Whipped Potato Bar**

Roasted Tomato and Reggiano Potatoes  
Whipped Yukon Gold Potatoes  
Salt Crusted Butterball Potato "Bakers"  
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

Basil Pesto with Mozzarella, Heirloom Tomato and Sprouts on Parmesan Crusted Brioche

#### **Tater Tot Station**

Fries and Tots with Sauces - Garlic Aioli, Ranch, Cheddar Cheese with Pulled Short Ribs and Sriracha Ketchup

#### **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

#### **Fajita Station**

Chipotle and Shiner Bock Marinated Beef and Chicken Tomatillo and Fire Roasted Tomato Salsas  
Cilantro, Lime, Cheddar  
Corn and Flower Tortillas

#### **Mini Composed Entrée (Select One)**

##### **24-Hour Braised Boneless Beef Short Ribs**

Smoked Cheddar Cheese Grits, Grilled Asparagus, Cabernet Demi

##### **Chicken Florentine Roulade**

Parmesan Whipped Potatoes  
Haricot Verts, Lemon Verbena Cream Sauce

##### **Herb Crusted Scottish Salmon Filet**

Butternut Squash Risotto, Roasted Carrots, Chardonnay Butter Sauce

#### **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

##### **Roasted Tenderloin of Beef**

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

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### **Late Night Snacks ~ \$4.00 per guest**

**(Must be ordered for 75% of guest count)**

Breakfast Tacos with Potato, Egg, Bacon & Cheese

Buttermilk Honey Chicken Biscuit

Fried Horseradish Pickles with Dill Crème Fraiche

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

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

Mini Chocolate Chip Cookies and Milk Shooters

### **Action Stations ~ \$6 per guest**

**(Must be ordered for 100% of guest count)**

#### **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

#### **Mini Donut Action Station**

Glazed and Cinnamon Sugar Mini Cake Doughnuts with Warm Fudge, Sprinkles, Walnuts, Coconut Shavings Toppings and 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**

Homemade 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

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### Signature Cocktails

**Blackberry Jalapeno Margarita** ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave, Fresh Jalapeno Slice

**Peach Margarita** ~ Tequila, Fresh Lime Juice, Peach Flavored Liqueur, Agave

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

**Kir Royale** ~ Champagne, Crème de Cassis

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

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

**Strawberry Basil Vodka** ~ Vodka, Muddled Strawberries, Club Soda, Fresh Basil Leaves

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

**Garden Gimlet** ~ Gin, Cucumber, Basil, Fresh Limeade, Lime Slices

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

**Blackberry TX Whiskey Smash** ~ Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave, Muddled Blackberries

**Classic Mojito** ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Club Soda, Agave

**Mango Mojito** ~ White Rum, Club Soda, Mango Nectar, Simple Syrup, Fresh Lime Juice, Agave

**Malibu Rum** ~ Coconut Rum, Fresh Pineapple Juice, Grenadine

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

### Upgraded Signature Cocktails ~ \$4.00 per guest

**Moscow Mule** ~ Vodka, Ginger Beer, Lime Juice, Fresh Mint

**Ranch Water** ~ Tequila, Topo Chico, Lime

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

### Bar/Beverage Upgrades

**Gourmet Coffee Station** ~ \$350

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

**Tablesides Wine Service** ~ \$4.00 per guest

**Champagne Toast** ~ \$4.00 per guest

**Signature Cocktail Popsicle Garnish** ~ \$2.00 per guest