

The Ashton Depot

Daytime Wedding Reception

Thank you for considering The Ashton Depot for your wedding reception. Our culinary team, led by our talented Executive Chef Cesar Gallegos will provide a unique flare on the cuisine for your special day. Our Banquet Manager and team of servers and bartenders will indulge your guests with the finest personal attention.

Saturday or Sunday Daytime Wedding Reception

\$1,500 Facility Fee + **\$1,000** Coordination Fee* + **\$5,000** Food and Beverage Minimum Spend**

Optional Wedding Ceremony

\$2,000 Single location convenience, ceremony assistant, 30-minute ceremony time, one (1) hour rehearsal

*Coordination Fee waived with use of professional wedding planner

**23% Service Charge and 8.25% Sales Tax applies

Facility Fee includes:

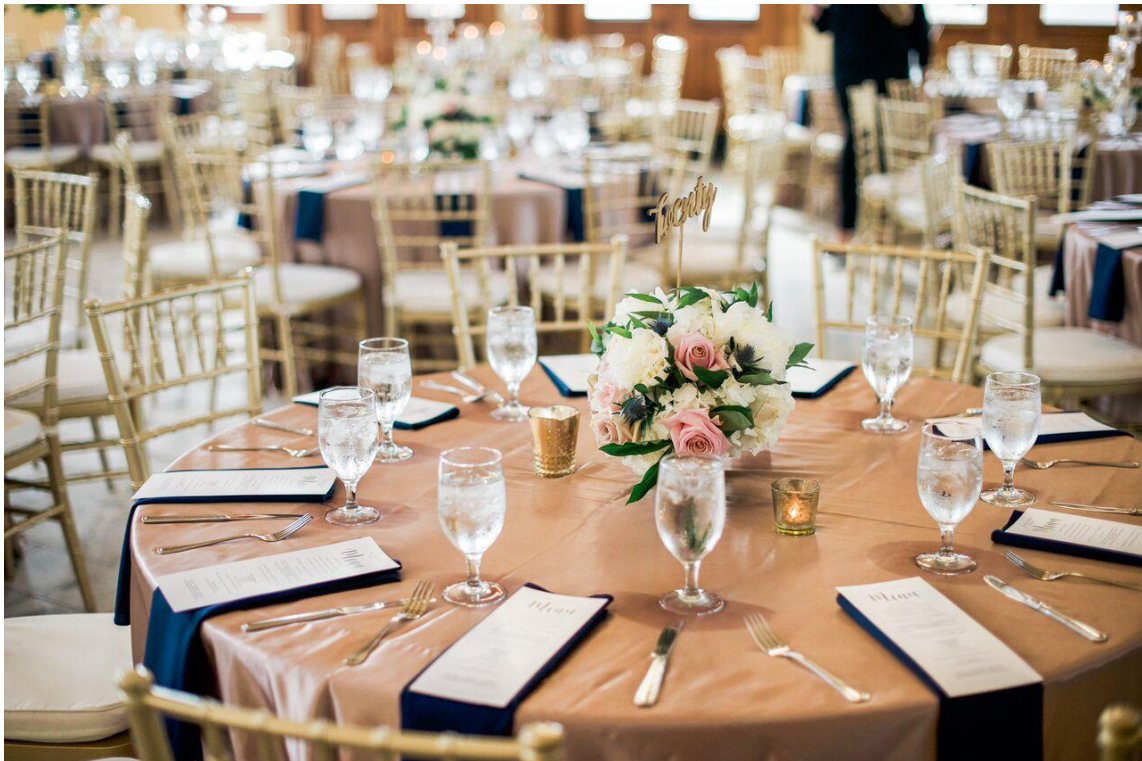
Three (3) hours of reception time	Use of the entire property
Three (3) hours of setup time	Couture linens (*up to 25)
One (1) hour of breakdown time	Banquet Manager and Captain
Cocktail/dinner tables in various sizes	Personal Butler for the couple
Gold chivari chairs	All Bartenders and Servers
China, glassware, silverware	FWRD Officer

Coordination Fee includes:

- Day-of hands on management
- Drop-off/setup of décor
- Vendor/rentals management
- Menu development
- Custom diagram creation
- Timeline development
- Multiple meetings
- Unlimited communication

~ Valet Parking and/or Private Tasting may be added for an additional fee

~ Daytime weddings must end by 3 PM



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Breakfast and Brunch Buffet Selections

Selections include Regular Coffee, Decaffeinated Coffee & Mighty Leaf Tea Selections

The Pony Express

Hors d'oeuvres (Select Two)

Mini Ham and Cheddar Quiche
Mini Chicken and Waffles
Mini Pigs in a Blanket
Stuffed Strawberry with Cream Cheese & Walnuts

Buffet

Farm Fresh Eggs Scrambled with Garden Herbs
White Cheddar Drop Biscuits with Cream Gravy
Skillet Potatoes with Tomatoes, Onion & Smoked Cheddar Cheese
Baked and Seasoned Sweet Potatoes
Apple Wood Smoked Bacon
Breakfast Sausage Links
Yogurt Parfaits with Granola, and Berries
Banana Pecan Bread with Whipped Cream Cheese,
Seasonal Fruit and Berries
Apple Danish and Cinnamon Rolls
Orange, Apple and Cranberry Juices

\$30.00 per guest

Stations

Stations must accompany Buffet Selections

Omelets ~ \$10.00 per guest

Omelets, made to order, with choice of toppings:
Cheddar Cheese, Jack Cheese, Onions, Mushrooms,
Diced Honey Ham, Black Olives, Tomatoes, Jalapenos,
Apple Wood Smoked Bacon Bits, and Baby Spinach

Waffle Station ~ \$10.00 per guest

Fresh Waffles, made to order, with choice of toppings:
Strawberries, Blueberries, Sliced Bananas, Chocolate
Chips, Whipped Cream, Butter, Vanilla Maple Syrup,
Blueberry Syrup, Strawberry Syrup and Chocolate Sauce

Smore's Action Station ~ \$10.00 per guest

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 ~ \$10.00 per guest

Glazed and Cinnamon Sugar Doughnuts
Warm Fudge, Sprinkles, Walnuts, Coconut Shavings
Chocolate, Strawberry and Caramel Sauces

The Steam Engine

Hors d'oeuvres (Select Two)

Chipotle Honey Shrimp with Plantain
Buttermilk Chicken and Waffles with Maple Syrup
Caprese Tomato and Mozzarella Basil and Balsamic
Tomato Basil Soup Shooter

Buffet

Traditional Eggs Benedict with Hollandaise Sauce
Smoked Salmon Platter with Dill, Capers, Scallion Cream
Cheese, Chopped Eggs, Red Onions, Lemons, and
Pumpernickel Bread
Chocolate Chip, Cherry and Orange Scones with
Fresh Fruit Preserves
Seasonal Sliced Fruit and Berries Served with Charred
Honey and Vanilla Yogurt
Airline Chicken with Tarragon Butter
Mushroom Risotto and Roasted Carrots
Texas Field Greens with English Cucumber, Heirloom
Tomatoes, Candied Walnuts, Feta Cheese and
White Balsamic Vinaigrette

\$40.00 per guest

Bar Selections

May be added to any Package

3-Hour Hosted Bar

Choice of Mimosa Bar or Bloody Mary Bar

Mimosa Bar with J. Roget Brut ~ \$20 per guest

Accompaniments: Orange, Grapefruit, Cranberry and
Pomegranate Juice, Strawberries, Blueberries,
Raspberries, Blackberries, Orange Slices

Bloody Mary Bar with Tito's Vodka ~ \$20 per guest

Accompaniments: Apple Wood Smoked Bacon Strips,
Pickle Spears, Cocktail Onions, Pickled Okra, Celery,
Queen Olives, Lime, Mini Tabasco Bottles

***Add Beer/Wine to Mimosa/Bloody Mary Bar \$20 per guest**

Beers: Bud Light, Coors Light, Miller Lite, Heineken, Dos
XX, Modelo, Michelob Ultra, Shiner Bock

Wines: Chardonnay and Cabernet Sauvignon

Beverages: Iced Tea, Coffee, Assorted Soft Drinks

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Lunch Selections ~ Plated or Buffet

Selections include Iced Tea, Iced Water, and Starbucks Verbena Coffee

The Hell's Half Acre

2 Tray-Passed Hors D'oeuvres

1 Salad

1 Entrée + 2 Sides

House Baked Breads with Honey Butter

\$45.00 per guest

Hors d'oeuvres (Select 2)

Ashton Depot Crab Cake with Mango Coulis

Caprese Tomato and Mozzarella Basil and Balsamic

Buttermilk Chicken and Waffles with Maple Syrup

Chilled Gazpacho Soup Shooter

Tomato Basil Soup Shooter

Grilled Cheese with Port Wine Pears and Brie

Prosciutto Wrapped Asparagus with Lemon Curd

Pulled Pork Tenderloin Empanada with Salsa Verde

Salad (Select 1)

Artisan Mixed Green Salad

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta & Balsamic Vinaigrette

Baby Spinach Salad

Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Honey White Balsamic Vinaigrette

The Caesar Salad ~ Baby Hearts of Romaine, Shaved Parmesan Reggiano, Avocado Croutons,

Roasted Poblano Caesar Dressing, Crispy Plantain Chip

Entree (Select 1)

Lemon Thyme Crusted Chicken Breast . Fennel Cream Sauce

Braised Boneless Beef Short Ribs . Red Wine Jus

Herb Crusted Scottish Salmon Filet . Lemon Cream Sauce

Chicken Cordon Blue . Brie Cheese Alfredo Sauce

Crispy Cod Filets . Lemon and Horseradish Pickle Tartar Sauce

Sides (Select 2)

Garlic and Parmesan Mashed Potatoes

Grilled or Steamed Asparagus

Buttered Broccolini

Smoked Cheddar Cheese Grits

Bacon Wrapped Haricot Verts

Scalloped Cheesy Potatoes

Sautéed or Steamed Broccoli

Honey Glazed Carrots

Lemon Orzo Pasta

Scalloped Cheesy Potatoes

Cordon Bleu Potato Hash

Risotto (Select 1): Artichoke, Butternut Squash, Tomato, Creamy Lemon, Goat Cheese