

The Ashton Depot

Wedding Reception

Saturday Evening Wedding Reception

\$5,000 Facility + Coordination Fee + **\$20,000** Food and Beverage Minimum Spend**

Friday Evening Wedding Reception

\$4,000 Facility + Coordination Fee + **\$12,000** Food and Beverage Minimum Spend**

Thursday or Sunday Evening Wedding Reception

\$4,000 Facility + Coordination Fee + **\$7,000** Food and Beverage Minimum Spend**

Optional Wedding Ceremony

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

Facility & Coordination Fee Includes:

Use of the entire property
Setup - 3 hours
Reception - 4 hours
Breakdown - 1 hour
Tasting - 4 guests
All tables - Variety of sizes
Gold chivari chairs
China, glassware, silverware

Couture linens - up to 25
Event manager
Executive Chef & Culinary Team
Banquet Manager & Captain
Personal Butler
Bartenders & Servers
Valet Parking
FWPD Officer

6/4/2-week Wedding Checklist
Menu customization
Diagram customization
Timeline customization
Drop-off and storage of décor
Day-of setup of decor
Vendor/rentals communication
Unlimited email communication



The Ashton Depot

Wedding Reception

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

Bar Packages

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

**Signature cocktails tray passed as guests arrive

Just Married

One Signature Cocktail

Beers: Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock

Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir, Sparkling Wine

Toast: Sparkling Wine

Beverages: Coke, Sprite, Diet Coke, Dr. Pepper, Starbucks Veranda Blend Coffee, Iced Tea, Iced Water

\$40/Guest

Everlasting

Two Signature Cocktails

Beers: Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Rahr Blonde

Wines: Upgraded Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir, Sparkling Wine

Tablesides Wine Service

Mixed Drinks: Bombay Sapphire Gin, Mount Gay Rum, Johnnie Walker Red Scotch, 1800 Reposado Tequila, Ketel One Vodka, Makers Mark Bourbon, TX Whiskey

Toast: Prosecco

Beverages: Topo Chico, Coke, Sprite, Diet Coke, Dr. Pepper, Starbucks Veranda Blend Coffee, Iced Tea, Iced Water

\$50/Guest

From This Day Forward

One Signature Cocktail

Beers: Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock

Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir, Sparkling Wine

Mixed Drinks: Jim Beam Bourbon, Beefeater Gin, Bacardi Superior Rum, J&B Scotch, Jose Cuervo Gold Tequila, Tito's Vodka, Jack Daniels Whiskey, Crown Royal Blended Whiskey

Toast: Sparkling Wine

Beverages: Coke, Sprite, Diet Coke, Dr. Pepper, Starbucks Veranda Blend Coffee, Iced Tea, Iced Water

\$45/Guest

The Best is Yet to Come

Two Signature Cocktails

Beers: Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Rahr Blonde

Wines: Upgraded Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir, Sparkling Wine

Tablesides Wine Service

Mixed Drinks: Knob Creek Bourbon, Tanqueray 10 Gin, Bacardi 8 Rum, Macallan 12yr Scotch, Patron Silver Tequila, Grey Goose Vodka, Crown Royal Reserve Blended Whiskey

Toast: Prosecco

Beverages: Topo Chico, Coke, Sprite, Diet Coke, Dr. Pepper, Starbucks Veranda Blend Coffee, Iced Tea, Iced Water

\$55/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

\$60/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

\$65/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

\$70/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

\$75/Guest

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Wedding Reception

Tray Passed Hors d'oeuvres

Ashton Depot Crab Cake, Mango Coulis
Baby Mozzarella, Cherry Tomato Skewers (v)
Bacon, Jalapeno Wrapped Quail, Truffle Honey
Boursin Cheese Stuffed Strawberries, Pecans, Mint (v)
Bloody Mary Shrimp Gazpacho Cocktail Shooters
Beef Tenderloin, Caramelized Onions, Horseradish Cream, Buttered Toast
Beef Tenderloin, Cinnamon Stick, Maple Sugar Glaze
Brie Cheese. Orange, Apple Chutney (v)
Buttermilk Chicken, Waffles, Maple Syrup
Buttermilk Ranch Vegetable Shooters
Caprese Tomato, Mozzarella Basil, Balsamic (v)
Chilled Gazpacho Soup Shooter
Chipotle Honey Shrimp, Plantain
Compressed Pineapple, Champagne (v)
Compressed Cantaloupe, Tequila, Grand Marnier (v)
Compressed Honeydew, Mint, Rum (v)
Fresh Mozzarella, Heirloom Tomato, Balsamic, Basil (v)
Heirloom Tomato, Basil, Mozzarella Bruschetta (v)
Maple Sugar House Smoked Salmon, Lemon Dill Crema
Mini Beef Tenderloin Slider, Parmesan Aioli, Cheddar
Mini Deviled Egg Tea Sandwich (v)
Mini Pigs in a Blanket
Mini Spinach, Cheddar Quiche (v)
Mini Waffle Battered Corn Dogs, Raspberry Marmalade
Open-Face Pulled Pork Empanada, Queso Fresco, Caramelized Onions, Salsa Verde
Pastrami Pretzel Bites, Honey Mustard, Cherry Marmalade
Poached Shrimp Bloody Mary Gazpacho Shooter
Prosciutto Wrapped Asparagus, Lemon Curd
Red Snapper Ceviche, Japanese Cucumber Cup, Cilantro
Rosemary Hummus, Toasted Garlic Baguette (v)
Shrimp Ceviche in a Cucumber Cup
Spicy Chipotle Honey Shrimp, Crispy Plantain Tomato Relish
Stuffed Brie Cheese Pastry, Port Wine Poached Pear, Port Wine Reduction
Stuffed Strawberry, Cream Cheese, Walnuts (v)
Sweet & Spicy Sriracha, Soy Chicken. Toasted Sesame Seeds
Tomato Basil Soup Shooter (v)
Twice-Baked Fingerling Potato, Chipotle, Bacon, Chive

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, Avocado Croutons, 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 Herb 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

24-Hour Braised Beef Short Rib Slider with Brie 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/Guest

(May be ordered for 75-100% 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

Late Night Stations ~ \$10/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

Made to order, with toppings: Warm Fudge, Sprinkles, Walnuts, Coconut Shavings, Cinnamon Sugar, 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 Cocktail Selections

Ashton Depot Smash ~ Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave
Blackberry Jalapeno Margarita ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave, Fresh Jalapeno Slice
Blackberry Ashton Depot Smash ~ Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave, Muddled Blackberries
Black Cat ~ Vodka, Cherry Juice, Cranberry Juice, Coca-Cola
Classic Margarita ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave
Classic Mojito ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Club Soda, Agave
French 75 ~ Gin, Champagne, Fresh Lemon Juice, Simple Syrup
Garden Gimlet ~ Gin, Cucumber, Basil, Fresh Limeade, Lime Slices
Kir Royale ~ Champagne, Crème de Cassis
Malibu Rum ~ Coconut Rum, Fresh Pineapple Juice, Grenadine
Mango Mojito ~ White Rum, Club Soda, Mango Nectar, Simple Syrup, Fresh Lime Juice, Agave
Peach Margarita ~ Tequila, Fresh Lime Juice, Peach Flavored Liqueur, Agave
Snowflake ~ Vodka, Butterscotch, White Chocolate Godiva Liqueur, Half and Half, Cinnamon Stick
Strawberry Basil Vodka ~ Vodka, Muddled Strawberries, Club Soda, Splash of Sprite . Fresh Basil Leaves

Upgraded Signature Cocktails ~ \$4/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
Cocktail Popsicles ~ \$2/Each

Specialty Bars ~ \$8/Guest

Bubbles Bar ~ Sparkling Wine, Sparkling Rose Wine, Prosecco, Kir Royale, French 75
Chambord, Gin, Fresh Lemon, Strawberries, Blueberries, Raspberries, Orange Wheels, Orange, Cranberry and Grapefruit Juice

Margarita Bar ~ Classic, Mango, Peach, Blackberry Jalapeno, Pomegranate

Cordials Bar ~ Grand Marnier, Frangelico, Bailey's Irish Cream, Kahlua, Amaretto and Courvoisier VSOP

Upgraded Specialty Bars ~ \$10/Guest

Martini Bar (Select 3) ~ Chocolate, Mexican, Espresso, Dirty, Lemon Drop, Cosmo, Manhattan

Old Fashioned Bar ~ Classic, Blood Orange, Maple

Non-Alcoholic Bar ~ \$20/Guest

One Signature Mocktail Selection

Beverages: Coke, Sprite, Diet Coke, Dr. Pepper, Sparkling Cider, Starbucks Veranda Blend Coffee, Iced Tea

Gourmet Coffee Bar ~ \$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 & Cocktail Service ~ \$5/Guest

Wine glasses preset on tables: servers to offer red and white wine tableside and provide cocktail service

A La Carte

Chargers - Gold - \$1.50 Each

Chargers - Glass - \$3.50 Each

Stage - Quote

Cooler of Water for Band - \$35

Coat Check - \$150

Suite Attendant (Kids) - \$200

Sparklers - \$250

Café Lights - \$200

Courtyard Heater - \$150 Each

Courtyard Portacooler - \$150

Courtyard Speaker - \$400

Tent - Clear/White - Quote

Extra Time - 30 minutes - \$4/Guest

Extra Time - 1 hour - \$6/Guest

Afterparty - Quote

Custom Menu - Quote

Pre-ceremony Food & Drinks - Quote