

# The Ashton Depot

## Wedding Reception

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### Saturday Evening Wedding Reception

**\$5,000** Facility + Event Management + **\$20,000** Food and Beverage Minimum Spend\*\*

### Friday Evening Wedding Reception

**\$4,000** Facility + Event Management + **\$12,000** Food and Beverage Minimum Spend\*\*

### Thursday or Sunday Evening Wedding Reception

**\$4,000** Facility + Event Management + **\$7,000** Food and Beverage Minimum Spend\*\*

### Optional Wedding Ceremony

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

\*\*23% Service Charge + 8.25% Sales Tax Applies

### **Facility & Event Management 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  
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  
Vendor/rentals communication  
Unlimited email communication



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\*\*23% Service Charge + 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

##### Tableside 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

##### Tableside 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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### 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