# The Ashton Depot

# Wedding Reception Packages | Daytime

# <u>Facility Fee + Food and Beverage Minimum</u>

Saturday or Sunday Daytime Package | \$2,500 Facility Fee + \$5,000 Food and Beverage Minimum

# **Wedding Ceremony** | optional add-on

\$2,500 | 30-minute ceremony, 1-hour rehearsal, ceremony coordinator, security

# Package Includes:

#### **Time**

3 Hours of setup time
3 Hours of reception time
\*Must end by 3 PM
1 Hour of breakdown time
Use of the entire property

#### **Rentals**

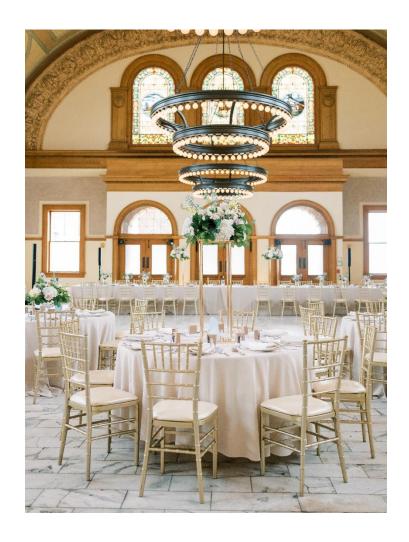
Tables | Variety of sizes Couture linens | Up to 25 Gold chivari chairs China, glassware, silverware

#### Coordination

Wedding checklists
Menu customization
Diagram customization
Timeline customization
Drop-off and storage of décor
Vendor/rentals communication
Unlimited email communication

#### Labor

Executive Chef Culinary Team Banquet Manager Captain Butler Bartenders Servers FWPD Officer



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#### Bar Packages | Select One

Includes 3-hour open bar, multiple bartenders | Drinks tray-passed as guests arrive

### Just Married | \$30/Guest

**Mimosa Bar with J. Roget Brut** | Accompaniments: Orange, Grapefruit, Cranberry and Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

**Bloody Mary Bar with Tito's Vodka** | Accompaniments: Apple Wood Smoked Bacon Strips, Pickle Spears, Cocktail Onions, Pickled Okra, Celery, Queen Olives, Lime, Mini Tabasco Bottles

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

### From This Day Forward | \$45/Guest

**Mimosa Bar with J. Roget Brut** | Accompaniments: Orange, Grapefruit, Cranberry and Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

**Bloody Mary Bar with Tito's Vodka** | Accompaniments: Apple Wood Smoked Bacon Strips, Pickle Spears, Cocktail Onions, Pickled Okra, Celery, Queen Olives, Lime, Mini Tabasco Bottles

**Beers**: Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Heineken Zero (nonalcoholic)

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

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

**Toast** | optional package add-on

**Sparkling Wine** | \$4/Guest **Prosecco** | \$6/Guest

#### Meal Packages | Select One

Includes all labor, servers and culinary staff | All packages may be modified and customized

#### Pony Express Breakfast Buffet | \$35/Guest

2 Tray-Passed Hors D'oeuvres 10 Breakfast Selections

#### The Steam Engine Brunch Buffet | \$45/Guest

2 Tray-Passed Hors D'oeuvres 8 Brunch Selections

**Buffet Stations** | \$10/Guest | optional add-on

### The Hell's Half Acre | Plated or Buffet \$50/Guest

2 Tray-Passed Hors D'oeuvres 1 Salad 1 Entrée + 2 Sides

House Baked Breads with Honey Butter

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# **Additional Options**

Extra event time – 30 minutes | \$6/Guest | \*Includes extra bar time, security and all labor Extra event time – 1 hour | \$8/Guest | \*Includes extra bar time, valet, security and all labor Extra setup time | \$250/Hour | \*Based on availability only Valet parking | \$60/Valet/Hour Tasting | \$100/Guest

#### For the Ballroom

Charger plates/Gold | \$2/Each
Chargers plates/Glass with gold rim | \$3/Each
The Ashton Depot Menu | \$4+/Each
Coat check attendant and coat room | \$200
Suite attendant for dedicated children's area | \$200/per attendant (5 children per attendant, ages 3-12)
Stage for band | Quote request based on size | \*Must be ordered through Ashton Depot

#### For the Courtyard

Café lights | \$200
Soundbar speaker and Spotify | \$200
Sparklers for departure | \$250 | \*Must be ordered through Ashton Depot
Heater | \$100/Each (5 available) | \*Must be ordered through Ashton Depot
Portacooler | \$100/Each (4 available) | \*Must be ordered through Ashton Depot
Tent – clear/white | Quote request | \*Must be ordered through Ashton Depot

#### **Bar Extras**

Specialty bars | \$8/Guest | Think Bubbles Bar, Margarita Bar, etc.
Upgraded specialty bars | \$10/Guest | Think Martini Bar, Old Fashioned Bar, etc.
Upgraded signature cocktail | \$4/Guest | Think Moscow Mule, Ranch Water, etc.
Gourmet coffee bar | \$350 | Regular, Decaf, Syrups, Whipped Cream, etc.
Tableside Wine & Cocktail Service | \$5/Guest | Preset wine glass on table

#### **Meal Extras**

Additional hors d'oeuvre | \$4/Guest Charcuterie display | \$10/Guest Afternoon snacks | \$4/Guest Afternoon stations | \$10/Guest Pre-ceremony drinks and snacks | Quote may be requested

#### <u>Service Charge and Sales Tax</u>

23% service charge 8.25% sales tax \*Both apply to total invoice

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