

The Ashton Depot

Daytime Wedding Reception

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 ~ One-hour of additional event time (30 minutes set-up/30 minutes ceremony)
Ceremony space, garden chairs, one-hour rehearsal, ceremony assistant to cue the processional

Saturday/Sunday Daytime Wedding Reception

\$1,200 ~ Facility Fee + Package Selections (Food and Beverage minimum applies)

\$1,000 ~ Coordination Fee (may be waived with use of professional event planner)

*All Packages are subject to 8.25% Sales Tax and 23% Service Charge

Wedding Reception Package includes:

Use of the entire Ashton Depot property
Three 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)

Executive Chef and culinary team
Banquet Manager and Captains
Personal Event Manager
Personal Butler for the couple
All Bartenders, Servers and Security
Valet Parking and Tasting NOT included
*Daytime weddings must end by 3 PM

Coordination includes:

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



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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
Chicken-Apple 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 ~ \$8.00 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 ~ \$6 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 ~ \$6 per guest

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

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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 ~ \$12 per guest

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

Bloody Mary Bar with Tito's Vodka ~ \$12 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 \$12 per guest**

Domestic/Imported 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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Plated Meal Selections

2 Tray-Passed Hors D'oeuvres
Salad
Single Main
House Baked Breads with Unsalted Butter
Iced Tea, Water with Lemon, Coffee

\$40.00 per guest

Tray-Passed Hors D'oeuvres

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

Single Main (Plated)

Lemon Thyme Crusted Chicken Breast

Roasted Garlic Parmesan Whipped Potatoes, Grilled Asparagus, Oven Dried Tomato, Fennel Cream Sauce

Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Red Wine Jus

Chicken Cordon Blue

Buttered Broccolini, Parmesan Whipped Potatoes, Brie Cheese Alfredo

Herb Crusted Scottish Salmon Filet

Pimento Mushroom Orzo Pasta, Grilled Asparagus, Lemon Cream

Single Mains (Buffet)

Lemon Thyme Crusted Chicken Breast

Fennel Cream Sauce

Griddled Chicken Picatta

Lemon Caper Butter

Braised Boneless Beef Short Ribs

Red Wine Jus

Chicken Cordon Blue

Brie Cheese Alfredo Sauce

Herb Crusted Scottish Salmon Filet

Lemon Cream Sauce

Buffet Meal Selections

2 Tray-Passed Hors D'oeuvres
Salad
2 Single Mains + 2 Sides
House Baked Breads with Unsalted Butter
Iced Tea, Water with Lemon, Coffee

\$45.00 per guest

Salad (Plated or Buffet)

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

Sides (Buffet)

Roasted Garlic Parmesan Whipped Potatoes
Grilled or Steamed Asparagus
Sautéed Broccolini
Angel Hair Pasta with Squash and Zucchini Noodles
Smoked Cheddar Cheese Grits
Oven Dried Tomatoes
Pimento Mushroom Orzo Pasta
Cordon Blue Potato Hash
Garlic Mushrooms
Bacon Wrapped Haricot Verts
Jambalaya Rice
Creamy Lemon Risotto
Grilled Mixed Vegetables
Garlic Mashed Potatoes
Scalloped Cheesy Potatoes
Haricot Verts
Sautéed or Steamed Broccoli
Honey Glazed Carrots