the ashton depot
catering + events

Wedding Reception

Venue

Friday Evening

Facility Fee | $5,500
Food & Beverage Minimum | $15,000
Service Charge | 23%
Sales Tax | 8.25%

Saturday Evening

Facility Fee | $6,500
Food & Beverage Minimum | $20,000
Service Charge | 23%
Sales Tax | 8.25%

Sunday Evening

Facility Fee | $5,500
Food & Beverage Minimum | $10,000
Service Charge | 23%
Sales Tax | 8.25%

Ceremony | $3,500

Ceremony Coordinator
Rehearsal | 1 Hour
Service Charge | 23%
Sales Tax | 8.25%

What's Included

Venue

Private Venue | Use of Entire Property
3 Hours | Setup Time
4 Hours | Reception Time
1 Hour | Breakdown Time
Tasting Day | 4 guests

Staff

Event Detailer
Valet Parking and Security Officer
Executive Chef and Culinary Team
Captain and Butler
Bartenders and Servers

Rentals

Tables | Variety of Sizes
Couture Linens | Up to 25
Chairs | Gold Chiavari
China and Glassware
Candles and Easels
Cake Stands

Coordination

Wedding Checklists
Menu Customization
Diagram Customization
Timeline Customization
Drop-off and Storage of Décor
Vendor Coordination

Wedding Reception

Bar Packages

Just Married | $50/Guest

One Signature Cocktail

Beers: Bud Light, Coors Light, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Heineken Zero, Assorted Seltzers

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

Toast: Sparkling Wine

Beverages: Coke, Diet Coke, Dr. Pepper, Sprite, Iced Water

From This Day Forward | $55/Guest

One Signature Cocktail

Beers: Bud Light, Coors Light, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Heineken Zero, Assorted Seltzers

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

Spirits: Jim Beam Bourbon, Beefeater Gin, Bacardi Superior Rum, J&B Scotch, Espolon Blanco Tequila, Tito's Vodka, Jack Daniels Whiskey, Crown Royal Blended Whiskey

Toast: Sparkling Wine

Beverages: Coke, Diet Coke, Sprite, Dr. Pepper, Iced Water

Everlasting | $60/Guest

Two Signature Cocktails

Beers: Bud Light, Coors Light, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Heineken Zero, Assorted Seltzers, Seasonal IPA

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

Tableside Wine Service

Spirits: Bombay Sapphire Gin, Mount Gay Rum, Johnnie Walker Red Scotch, La Pulga Blanco, Ketel One Vodka, Makers Mark Bourbon, TX Whiskey

Toast: Prosecco

Beverages: Topo Chico, Coke, Diet Coke, Dr. Pepper, Sprite, Iced Water

The Best is Yet to Come | $65/Guest

Two Signature Cocktails

Beers: Bud Light, Coors Light, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Heineken Zero, Assorted Seltzers, Seasonal IPA

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

Tableside Wine Service

Spirits: Knob Creek Bourbon, Tanqueray 10 Gin, Bacardi 8 Rum, Macallan 12yr Scotch, La Pulga Reposado Tequila, Grey Goose Vodka, Crown Royal Reserve Blended Whiskey

Toast: Prosecco

Beverages: Topo Chico, Coke, Diet Coke, Dr. Pepper, Sprite, Iced Water

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Meal Packages

Just Married | $65/Guest

Cocktail Hour | 2 Tray-Passed Hors D'oeuvres
First Course | Salad or Soup
Second Course | Single Entrée
Fresh Baked Breads | Honey Butter

From This Day Forward | $70/Guest

Cocktail Hour | 3 Tray-Passed Hors d'oeuvres
First Course | Salad or Soup
Second Course | Duo Entrée
Fresh Baked Breads | Honey Butter

Everlasting | $75/Guest

Cocktail Hour | 4 Tray-Passed Hors d'oeuvres
First Course | Salad or Soup
Second Course | Upgraded Single Entrée
Fresh Baked Breads | Honey Butter
Dancing | 1 Late Night Snack

The Best is Yet to Come | $80/Guest

Cocktail Hour | 4 Tray-Passed Hors d'oeuvres
First Course | Salad or Soup
Second Course | Upgraded Duo Entrée
Fresh Baked Breads | Honey Butter
Dancing | 1 Late Night Station

Food Station Packages

Just Married | $65/Guest

Cocktail Hour | 2 Tray-Passed Hors D'oeuvres
Entrée Course | 3 Food Stations

From This Day Forward | $70/Guest

Cocktail Hour | 3 Tray-Passed Hors D'oeuvres
Entrée Course | 4 Food Stations

Everlasting | $75/Guest

Cocktail Hour | 4 Tray-Passed Hors D'oeuvres
Entrée Course | 3 Food Stations
Entrée Course | 1 Upgraded Food Station
Dancing | 1 Late Night Snack

The Best is Yet to Come | $80/Guest

Cocktail Hour | 4 Tray-Passed Hors D'oeuvres
Entrée Course | 3 Food Stations
Entrée Course | 1 Upgraded Food Station
Dancing | 1 Late Night Station

Wedding Reception

Signature Cocktails

Included | All Packages

Ashton Depot Smash | Whiskey, Mint, Lime Juice, Agave

Berry Basil Bliss | Vodka, Fresh Strawberries, Club Soda, Splash of Sprite, Basil

Blackberry Jalapeño Margarita | Tequila, Blackberry, Lime, Orange Liqueur, Agave Nectar, Jalapeño

Blackberry Kiss | Whiskey, Mint, Lime, Agave Nectar, Fresh Blackberries

Courtyard Gimlet | Gin or Vodka, Cucumber, Basil, Fresh Limeade, Lime Slices

Depot Mojito | White Rum, Fresh Mint Leaves, Lime, Club Soda, Agave Nectar

Half Acre Honey Highball | Bourbon, Lemon, Club Soda

Kir Royale | Champagne, Chambord

Lavender Sparkler | Vodka, Lavender, Club Soda, Lime

Mango Mojito | White Rum, Club Soda, Mango Nectar, Lime

Margarita | Tequila, Fresh Lime, Orange Liqueur, Agave

Paloma | Tequila, Grapefruit, Lime, Tajin

Santa Fe 75 | Gin, Champagne, Lemon, Lemon Spiral

Station Sunrise Margarita | Tequila, Lime, Peach Liqueur, Agave Nectar

Texas Paradise | Coconut Rum, Fresh Pineapple, Grenadine

Upgraded Signature Cocktails

$5/Guest

Chocolate Martini | Vodka, Chocolate Liquor, Baileys

Espresso Martini | Vodka, Coffee Liquor, Cold Brew

Moscow Mule | Vodka, Ginger Beer, Lime Juice, Fresh Mint

Old Fashioned | Bourbon, Orange Bitters, Sugar Cubes

Rose Royale | Champagne, Rose Syrup, Lemon, Rose Petal

Ranch Water | Tequila, Topo Chico, Lime

Putting on the Ritz | Add edible glitter to any cocktail

Cocktail Popsicles | $2/Each

Specialty Bars

$20/Guest | 2 Hours

Bubbles Bar
Kir Royale, French 75, French 50, Sparkling Wine, Sparkling Rose Wine, Prosecco

Orange, Cranberry, Grapefruit, Fresh Lemon, Strawberries, Blueberries, Raspberries, Orange Wheels

Beer and Pretzel Station
Assorted Local Craft Beers

Soft Pretzels, Pretzel Sticks, Mustard, Cheese Dip

Dessert Cocktail Bar
Grand Marnier, Chocolate Martini, Espresso Martini, Bailey's Irish Cream, Mudslide

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

Margarita Bar
Classic, Mango, Peach, Blackberry Jalapeño

Martini Bar | Select 3
Chocolate, Mexican, Espresso, Dirty, Lemon Drop, Cosmo, Manhattan

Old Fashioned Bar | Select 3
Classic, Blood Orange, Maple, Espresso

Hot Toddy Station
Classic Hot Toddy, Spiked Apple Cider, Irish Coffee
Cinnamon Sticks, Cloves, Whipped Cream, Caramel Sauce

South of the Border Station | Select 3
Paloma, Ranch Water, Mezcalita, Mexican Mule, Mexican Old Fashion

Southern Hospitality Bar | Select 3
Mint Julep | Peach Bellini | Southern Comfort Sour | Sweet Tea Vodka | Bourbon Lemonade

Tray-Passed Hors d'oeuvres

Included | Refer to Package Options

Ahi Tuna Crudo | Coriander Crust, Avocado Mousse, Sriracha, Jicama Chip (GF)

Apple Chutney | Brie Cheese, Orange (V) (GF)

Ashton Depot Crab Cake | Mango Coulis

Avocado Mango Ceviche | Cucumber Cup (VG) (GF

Avocado Toast | Goat Cheese, Tomato, Buttered Toast, Black Salt (V)

Bacon Jalapeño Wrapped Quail | Truffle Honey (GF)

Bloody Mary Cocktail Shooter | Cocktail Shrimp, Gazpacho (GF)

Boursin Cheese Stuffed Strawberry | Pecan, Mint (V)

Beef Tenderloin Crostini | Caramelized Onion, Horseradish Cream, Buttered Toast

Beef Wellington | Mushroom Duxelle, Cabernet Reduction

Brie Puffed Pastry | Brie Cheese, Port Wine Poached Pear, Port Wine Reduction (V)

Buttermilk Chicken Waffles | Maple Syrup

Caprese Skewers | Mozzarella, Heirloom Tomato, Balsamic, Basil (V) (GF)

Compressed Pineapple | Champagne (V) (GF)

Compressed Cantaloupe | Tequila, Grand Marnier (V) (GF)

Dungeness Crab Cake | Lemon Caper Aioli

Fiery Chipotle Honey Shrimp | Shrimp, Crispy Plantain, Tomato Relish (GF)

Fried Mac N Cheese Rounds | Cheddar, Chives (V)

Heirloom Tomato Bruschetta | Basil, Mozzarella (V)

Lemon-Chive Tabouli | Hummus, English Cucumber Cup (VG) (GF)

Maple Sugar House Smoked Salmon | Toasted Brioche, Lemon Dill Crema

Mini Beef Tenderloin Slider | Parmesan Aioli, Cheddar

Mini Pigs in a Blanket | House Made Pastry

Mini Waffle Battered Corn Dogs | Raspberry Marmalade

Open Pulled Pork Empanada | Queso Fresco, Caramelized Onions, Salsa Verde (GF)

Pan Seared Scallops on Half Shell | Capers, Lemon Tartar

Pastrami Pretzel Bites | Honey Mustard, Cherry Marmalade (V)

Peruvian Summer Salad | Poached Yukon Gold Potato (vg

Petite Quiché | Spinach, Cheddar (V)

Pimento Croquettes | Pimento Cheese, Basil, Honey Cream (V)

Pulled Chicken Mini Taquitos | Cilantro Lime Crema, Salsa (GF)

Red Snapper Ceviche | Japanese Cucumber Cup, Cilantro (GF)

Rosemary Hummus | Toasted Garlic Baguette (V)

Sushi Roll | Avocado, Cucumber, Pickled Vegetables, Rice (VG) (GF)

Sweet & Spicy Chicken | Sriracha, Soy Chicken, Toasted Sesame Seeds

Thai Tofu | Crispy Tofu, Peanut Sauce (VG)

Twice-Baked Fingerling Potato | Chipotle, Bacon, Chive (GF)

Watermelon Mint Skewer | Seedless Watermelon, Feta Brule, Mint (VG) (GF)

Wedding Reception

Salad

Refer to Package Options

Artisan Romaine Wedge | Parmesan Croutons, Grana Panada, White Anchovy Caesar Dressing, Heirloom Tomatoes, Crispy Leeks, Prosecco Reduction

Artisan Mixed Green Bouquet | Edamame Beans, Spun Carrots, Feta, Heirloom Tomatoes, Pickled Red Onions, Hearts of Palm, Honey Balsamic Vinaigrette

Artisan Mixed Green Salad | Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette (V)

Baby Spinach Salad | Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Lemon Basil Dressing (V)

The Caesar Salad | Hearts of Romaine, Parmesan Reggiano, Avocado Croutons, Crispy Plantain Chip, Roasted Poblano Caesar Dressing (V)

Butter Bibb Wedge | Port Wine Poached Pear, TX Goat Cheese, Heirloom Tomatoes, Candied Walnuts, Port Wine Vinaigrette (V)

Soup

Refer to Package Options

Butternut Squash Soup | Black Mission Figs, Moscato Reduction (V)

Cream of Wild Mushroom Soup | Sherry, Truffle Oil (V)

Tomato Bisque | Basil Oil, Mozzarella Salted Cream, Cherry Tomato, Black Salt, Crispy Basil (V)

Vichyssoise | Chilled Potato and Leek Soup, Crisp Potato, Chive Oil (V)

Yellow Tomato Gazpacho | Heirloom Tomato, Dill, Crispy Arugula, Peppered Olive Oil, Balsamic Reduction, Black Lava Salt, Crispy Basil (V)

Soup Shooter Hors d'oeuvre

Refer to Package Options

Roasted Tomato and Mozzarella Soup Shooter | Grilled Cheese

Potato Leek Soup Shooter | Skewered Bacon

Butternut Squash Soup Shooter | Goat Cheese Toast

Wedding Reception

Entrée Selections

Just Married

Lemon Thyme Crusted Chicken Breast | Fennel Cream | Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccolini, Oven Dried Tomato

24-Hour Braised Boneless Beef Short Ribs | Cabernet Demi | Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps

Chicken Florentine Roulade | Lemon Verbena Cream | Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini, Eggplant

Herb-Crusted Scottish Salmon Filet | Chardonnay Butter | Butternut Squash Risotto, Grilled Asparagus

Mustard Crusted Pork Tenderloin | Whole Grain Mustard Cream | Tomato Risotto, Glazed Baby Carrots, Broccolini

Rainbow Trout Almandine | Red Pepper Rouille | Potato Parsnip Puree, Buttered Haricot Verts, Crispy Leeks

From This Day Forward

Braised Beef Short Ribs and Lemon Thyme Crusted Chicken | Cabernet Demi and Fennel Cream | Butternut Squash Risotto, Grilled Asparagus, Oven Dried Tomato

Herb-Crusted Scottish Salmon Filet and Braised Beef Short Ribs | Smoked Tomato Butter | Smoked Cheddar Cheese Grits, Grilled Asparagus

Chicken Florentine Roulade and Rainbow Trout | Lemon Verbena Cream and Caper Lemon Butter | Artichoke Risotto, Buttered Broccolini

Mustard Crusted Pork Tenderloin and Pan Seared Chicken Breast | Whole Grain Mustard Demi | Butternut Squash Risotto, Roasted Baby Carrots, Crispy Sweet Potatoes

Pan Seared Chicken Breast and Grilled Ribeye | Mushroom Demi | White Cheddar and Truffle Macaroni and Cheese, Buttered Brussels Sprouts

Everlasting

Grilled Beef Tenderloin | Tarragon Beurre Rouge | Parmesan Whipped Potatoes, Asparagus, Truffle-Onion Crumble

Red Onion Crusted Rack of Lamb | Whole Grain Mustard Demi | Cordon Bleu Potato Hash, Buttered Asparagus

Pan Seared Snapper | Tomato Fondue | Creamy Lemon Risotto, Steamed Asparagus, Arugula Pesto

Macadamia Crusted Sea Bass | Champagne Beurre Blanc | Bosc Pear Barley Risotto, Glazed Baby Carrots, Broccolini

Blackened Halibut | Creole Mustard | Jambalaya Rice, Green Onion Beignets, Bacon Wrapped Haricot Verts

The Best is Yet to Come

Red Onion Crusted Rack of Lamb and Atlantic Salmon | Whole Grain Mustard and Lemon Caper | Cordon Bleu Potato Hash, Buttered Asparagus

Herb Crusted Sea Bass and Grilled Beef Tenderloin | Smoked Tomato Butter | Applewood Smoked Bacon Potato Confit, Asparagus, Truffle-Onion Crumble

Grilled Beef Tenderloin and Firecracker Jumbo Shrimp | Salsa Verde | Roasted Poblano and Corn Grits, Ensalada de Nopalitos, Queso Fresco, Cilantro

Beef Tenderloin and Seared Diver Scallops | Zinfandel Reduction | White Cheddar Crema Lobster Mac N Cheese Croquette, King Trumpet Mushroom, Jumbo Asparagus, Baby Mache

Food Station Selections

Refer to Package Options

Charcuterie Board
Shaved Prosciutto di Parma, Peppered Salami, Pancetta, Olives, Shaved Parmesan, Crumbled Goat Cheese, Port Wine Cheddar, Mozzarella, Hearts of Palm, Seedless Grapes, Apricot & Raspberry Jam Crackers, Sliced French Bread

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 Olives

Avocado Bar | Select 2
Roasted Peppers, Goat Cheese, Blood Orange Vinaigrette
Smoked Chicken Breast, Pecans, Arugula, Peppers
Red Snapper Ceviche, Queso Fresco, Cilantro

Mini Salad Station | Select 2
Artisan Mixed Green Salad | Strawberries, Candied Walnuts, English Cucumbers, Texas Feta White Balsamic Strawberry Vinaigrette
The Caesar Salad | Hearts of Romaine, Parmesan Reggiano, Avocado Croutons, Crispy Plantain Chip Roasted Poblano Caesar Dressing
Butter Bibb Wedge | Port Wine Poached Pear, TX Goat Cheese, Heirloom Tomatoes, Candied Walnuts Port Wine Vinaigrette

Whipped and Baked Potato Bar | Select 2
Whipped Chipotle Sweet Potatoes
Whipped Yukon Gold Reggiano Potatoes
Baked Salt Crusted Butterball Potatoes
Toppings | Grated Aged Colby Cheddar and Fontina Cheeses Black Pepper Maple Cured Bacon, Avocado, Pico de Gallo, Crème Fraiche, Garlic Chives, Whipped Butter

Macaroni and Cheese Bar | Select 2
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

Carving Station | Select 1
Tortilla Crusted Salmon Filet | Tequila Orange Butter
Oven Roasted Mustard Crusted Pork Loin | Creole Mustard Cream | Fresh-Baked Breads
Roasted Turkey Breast | Jalapeno Cranberry Relish, Chorizo Gravy | Fresh-Baked Breads

Upgraded Carving Station | Select 1
Oven Roasted Prime Rib | Horseradish Cream, Dijon Mustard, Mayonnaise, Sauce Bourguignonne | Fresh-Baked Breads
Roasted Beef Tenderloin | Horseradish Cream, Dijon Mustard Mayonnaise, Cabernet Sauce | Fresh-Baked Breads

"Composed" Entree Station | Select 1
24-Hour Braised Boneless Beef Short Ribs | Cabernet Demi
Chicken Florentine Roulade | Lemon Verbena
Herb-Crusted Scottish Salmon Filet | Chardonnay Butter
*Served with fresh-baked bread

Upgraded "Composed" Entree Station | Select 1
Herb Crusted Sea Bass | Champagne Beurre Blanc
Firecracker Jumbo Shrimp | Smoked Tomato Butter Sauce
Seared Diver Scallops | White Cheddar Crema
*Served with fresh-baked bread

Depot Slider Station | Select 2
Crab Cake Slider | Sriracha Aioli, Sweet Milk Bread
California Chicken Slider | Swiss, Avocado, Bacon, Sprouts, Sesame Brioche
24-Hour Braised Beef Short Rib Slider | Brie Cheese, Caramelized Onions, Smoked Cheddar Bread
Crusted Scottish Salmon Filet | Sriracha Aioli, Sprouts, Black Sesame Toasted Brioche
Basil Pesto | Mozzarella, Heirloom Tomato, Sprouts, Parmesan Crusted Brioche (V)

Pasta Station
Penne Pasta | Bowtie Pasta
Alfredo Sauce | Basil Marinara Sauce
Grilled Chicken | Assorted Vegetables
Grated Parmesan Cheese | Crushed Red Pepper

Marinated Grilled Vegetable Display
Seasonal Selections which may include Zucchini, Squash, Eggplant, Carrots, Asparagus, Red Bell Peppers, Mushrooms

Wedding Reception

Wedding Sheet Cake

$6/Guest | Must Order for 100% of Guest Count

Flavors | Chocolate, Vanilla, Red Velvet, Lemon, Almond, Hazelnut, Banana
Frosting | Chocolate Buttercream, Pistachio Buttercream, Nutella Buttercream, Salted Caramel Frosting, Cream Cheese Frosting
Filling | Raspberry, Strawberry, Lemon Curd, Cherry, Apricot

Late Night Snacks

$5/Guest | May be Ordered for 75% of Guest Count

Beef Tenderloin Slider | Cheddar, Sesame Brioche Bun

Bite Sized Buttermilk Chicken & Waffle | Maple Syrup

Breakfast Taco | Potato, Egg, Bacon, Cheese

Buttermilk Honey Chicken Biscuit

Chicken Mini | Strawberry Jam, Honey Butter Roll

Chocolate Chip Cookie | Milk Shooter

Fried Horseradish Pickle | Dill Crème Fraiche Potato

Frito Pie in a Bag | Ancho Beef Tenderloin, Mimolette Cheddar

Glazed Churro Shooter

Mini Waffle Battered Corn Dog | Raspberry Marmalade

Truffle and Parmesan Pommes Frites | Black Pepper Ketchup

Late Night Stations

Must Order for 100% of Guest Count

Mini Popcorn Bar | Select 2 | $10/Guest
Traditional Cheddar Cheese
White Chocolate and Strawberries
Caramel and Peanuts
Oreo Cookies and Chocolate

Mini Pie Bar | Select 2 | $10/Guest
Key Lime, Meringue, Raspberry Garnish
Whiskey Pecan, Vanilla Cream Cheese, Caramel, Blackberry
Banana Pudding, Vanilla Whipped Cream, Vanilla Wafer
Dark Chocolate S'mores, Bruleed Marshmallows, Graham Crackers

Gourmet Coffee Station | $6/Guest
Regular and Decaf Coffee | Assorted Flavored Creamers and Syrups, Pure Sugar Cubes

Hot Chocolate Station | $3/Guest
Mexican Hot Chocolate | Whipped Cream | Marshmallows

Coffee Station | $3/Guest
Regular and Decaf Coffee | Sugar Cubes | Half and Half

Hot Dog Station | Select 2 | $12/Guest
All Beef Franks, Turkey, Veggie, Spicy Bratwurst
Diced Onions, Sauerkraut, Diced Tomatoes, Pickles, Relish
Add Chili | $2.00, Add Hot Dog Cart | $350

Ice Cream Sundae Bar | $12/Guest
Homemade Vanilla and Chocolate Ice Cream
Caramel, Raspberry, Chocolate, Strawberry Halves, Chocolate Chunks, Maraschino Cherries, Whipped Cream, Sprinkles, Candied Pecans, Reese's Pieces, Toasted Coconut Shavings

Smore's Action Station | $12/Guest
Jumbo Marshmallows, Chocolate, Assorted Graham Crackers
Hershey Candy Bars | Classic, Almond, Oreo, Reese's Pieces

Mini Doughnut Action Station | $12/Guest
Glazed and Cinnamon Sugar Doughnuts
Warm Fudge, Sprinkles, Walnuts, Coconut Shavings
Chocolate, Strawberry, Caramel Sauces

Wedding Additional Options

Additional Options

Extra Event or Setup Time

Setup Time | Extra 1 Hour | Based on availability | $300

Event Time | Extra 30-Minutes | May be added for $6/Guest
Includes Use of Entire Property, Bar Package, Staff, Valet, Security

Event Time | Extra 1 Hour | May be added for $12/Guest
Includes Use of Entire Property, Bar Package, Staff, Valet, Security

After Party in Courtyard | $25/Guest
Includes 1 Hour, Open Bar, 1 Late Night Station or 2 Late Night Snacks, Speakers, Spotify, Staff, Valet, Security

For the Ballroom

Stage | Request a Quote

Chargers | Gold | $2/Each

Chargers | Glass | $4/Each

Chargers | Hammered Glass | $6/Each

55" Monitor | $200

Easels | Complimentary

Custom The Ashton Depot Menu | $4/Each

Coat Check Attendant and Coat Room | $200

Coat Rack | Complimentary | Ideal for up to 100 Guests

Cooler of Bottled Water for Band | $50

For the Courtyard

Tent | Request a Quote

Café Lights | $200

Courtyard Speakers + Spotify | $200

Sparklers for Departure | $250

Patio Heater (5) | $100/Each

Portacooler (4) | $100/Each

Cornhole (2) | $50/Each