



Venue

Saturday | Sunday

Facility Fee | \$2,500

Food and Beverage Minimum | \$5,000

Service Charge | 23%

Sales Tax | 8.25%

What's Included

Time

Private Venue | Use of Entire Property

3 Hours | Setup Time

3 Hours | Reception Time *Must end by 3 PM

1 Hour | Breakdown

Rentals

Tables | Variety of Sizes

Couture Linens | Up to 25

Chairs | Gold Chiavari

China and Glassware

Candles and Easels

Cake Stands

Staff

Event Detailer

Security Officer

Executive Chef and Culinary Team

Captain and Butler

Bartenders and Servers

Valet Parking May Be Added

\$60/Valet/Hour

Tasting

\$100/Guest

Optional Ceremony | \$2,500

Ceremony Coordinator

Rehearsal | 1 Hour

Service Charge | 23%

Sales Tax | 8.25%

Coordination

Wedding Checklists

Menu Customization

Diagram Customization

Timeline Customization

Drop-off and Storage of Décor

Vendor Coordination

Additional Options

For the Ballroom

Charger Plates/Gold | \$2.50 Each

Chargers Plates/Glass with Gold Rim | \$4.50 Each

The Ashton Depot Menu | \$4+ Each

Coat Check Attendant and Coat Room | \$200

Suite Attendant for Dedicated Children's Area
\$200/Attendant (5 Children per Attendant, ages 3-12)

Stage for Band | Quote request | Must be ordered through AD

For the Courtyard

Café Lights | \$200

Soundbar Speaker and Spotify | \$200

Heater | \$100/Each (5 available) | Must be ordered through AD

Portacooler | \$100/Each (4) | Must be ordered through AD

Tent | Quote request | Must be ordered through AD



Bar Packages

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

Just Married

Just Married | \$30/Guest

Mimosa Bar | Orange, Grapefruit, Cranberry and Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

Bloody Mary Bar | 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, Coffee

From This Day Forward

From This Day Forward | \$45/Guest

Mimosa Bar | Orange, Grapefruit, Cranberry and Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

Bloody Mary Bar | 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

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

Beverages | Coke, Sprite, Diet Coke, Dr. Pepper, Coffee

Toast

Optional Package Add-On

Sparkling Wine | \$4/Guest

Prosecco | \$6/Guest

Bar Extras

Optional Package Add-On

Specialty Bars | \$10/Guest | Think Bubbles Bar, Margarita Bar

Upgraded Specialty Bars | \$10/Guest | Think Martini Bar, Old Fashioned Bar

Upgraded Signature Cocktail | \$4/Guest | Think Moscow Mule, Ranch Water, etc.

Gourmet Coffee Bar | \$350 | Regular, Decaf, Syrups, Whipped Cream

Tablesides Wine & Cocktail Service | \$5/Guest | Preset wine glass on table



Meal Packages

Pony Express Breakfast Buffet | \$35/Guest

Hors d'oeuvres | Select 2

Mini Ham and Cheddar Quiche | Mini Chicken and Waffles | Mini Pigs in a Blanket | Stuffed Strawberry with Cream Cheese & Walnuts

Buffet | Select 10

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

Breakfast 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

The Steam Engine Brunch Buffet | \$45/Guest

Hors d'oeuvres | Select 2

Chipotle Honey Shrimp with Plantain | Buttermilk Chicken and Waffles with Maple Syrup

Caprese Tomato and Mozzarella Basil and Balsamic | Tomato Basil Soup Shooter

Buffet | Select 8

Traditional Eggs Benedict with Hollandaise Sauce

Smoked Salmon Platter with Dill, Capers, Scallion Cream Cheese, Chopped Eggs, Red Onions, Lemons, and Pumpnickel 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



Buffet Stations | \$10/Guest | Optional Add-On

Omelets | \$10/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 | \$10/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

Smores Action Station | \$10/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

Mini Donut Action Station | \$10/Guest

Made to order, with toppings: Warm Fudge, Sprinkles, Walnuts, Coconut Shavings, Cinnamon Sugar, Chocolate, Strawberry and Caramel Sauces

Coffee Station | \$3/Guest

Regular and Decaf Coffee in Copper Urns | Pure Sugar Cubes | Half and Half

Gourmet Coffee Station | \$6/Guest

Regular and Decaf Coffee in Copper Urns | Assorted Flavored Creamers, Pure Sugar Cubes | Mexican Hot Chocolate | Whipped Cream, Marshmallows



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

Hors d'oeuvres | Select 2

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

Salad | Select 1

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

The Caesar Salad | Baby Hearts of Romaine, Shaved Parmesan Reggiano, Avocado Croutons, Roasted Poblano Caesar Dressing, Crispy Plantain Chip

Entree | Select 1

Lemon Thyme Crusted Chicken Breast | Fennel Cream Sauce

Braised Boneless Beef Short Ribs | Red Wine Jus

Herb Crusted Scottish Salmon Filet | Lemon Cream Sauce

Chicken Cordon Blue | Brie Cheese Alfredo Sauce

Crispy Cod Filets | Lemon and Horseradish Pickle Tartar Sauce

Sides | Select 2

Garlic and Parmesan Mashed Potatoes

Grilled or Steamed Asparagus

Buttered Broccolini

Smoked Cheddar Cheese Grits

Bacon Wrapped Haricot Verts

Scalloped Cheesy Potatoes

Sautéed or Steamed Broccoli

Honey Glazed Carrots

Lemon Orzo Pasta

Scalloped Cheesy Potatoes

Cordon Bleu Potato Hash

Risotto | Select Artichoke, Butternut Squash, Tomato, Creamy

Lemon, Goat Cheese