



Venue

Saturday | Sunday

Facility Fee | \$2,500

Food and Beverage Minimum | \$7,500

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 Cake Stands

Staff

Event Detailer

Security Officer

Executive Chef and Culinary Team

Captain and Butler

Bartenders and Servers

Coordination

Wedding Checklists

Menu Customization

Diagram Customization

Timeline Customization

Drop-off and Storage of Décor

Vendor Coordination

Optional Ceremony | \$3,500

Ceremony Coordinator

Rehearsal | 1 Hour

Service Charge | 23%

Sales Tax | 8.25%

Additional Options

Valet Parking May Be Added

\$60/Valet/Hour

Tasting May Be Added

\$100/Guest

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

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

For the Courtyard

Tent | Request a Quote

Patio Heater (5) | \$100/Each

Portacooler (4) | \$100/Each

Cornhole (2) | \$50/Each



Bar Packages

Includes 3-hour Open Bar, Bartenders | Drinks Tray-Passed as Guests Arrive

Just Married

Just Married | \$30/Guest

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

Bloody Mary Bar | Tito's Vodka | Applewood Smoked Bacon Strips, Pickle Spears, Cocktail Onions, Pickled Okra, Celery, Queen Olives, Lime, Mini Tabasco Bottles

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

From This Day Forward

From This Day Forward | \$45/Guest

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

Bloody Mary Bar | Tito's Vodka | Applewood 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

Toast

Optional Package Add-On

Sparkling Wine | \$6/Guest

Prosecco | \$8/Guest

Bar Extras

Optional Package Add-On

Specialty Bars | \$20/Guest

Upgraded Signature Cocktail | \$5/Guest

Tablesides Wine Service | \$5/Guest



Meal Packages

Pony Express Breakfast Buffet | \$50/Guest

Hors d'oeuvres | Select 2

Buttermilk Chicken Waffles | Maple Syrup
Petite Quiche | Ham and Cheddar
Mini Pigs in a Blanket
Boursin Cheese Stuffed Strawberry | Pecan, Mint (V)

Buffet Selections

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 | \$60/Guest

Hors d'oeuvres | Select 2

Chipotle Honey Shrimp | Crispy Plantain, Tomato Relish (GF)
Buttermilk Chicken Waffles | Maple Syrup
Caprese Skewers | Mozzarella, Heirloom Tomato, Balsamic, Basil (V/GF)
Tomato Basil Soup Shooter (V)

Buffet

Classic 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
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 | Must Accompany a Buffet Option

Omelets | \$15/Guest

Made to Order | Cheddar Cheese, Jack Cheese, Onions, Mushrooms, Diced Honey Ham, Black Olives, Tomatoes, Jalapenos, Apple Wood Smoked Bacon Bits, and Baby Spinach

Waffle Station | \$15/Guest

Made to Order | Strawberries, Blueberries, Sliced Bananas, Chocolate Chips, Whipped Cream, Butter, Vanilla Maple Syrup, Blueberry Syrup, Strawberry Syrup and Chocolate Sauce

Dessert Stations

S'mores 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

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 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, Bruleed Marshmallows, Graham Crackers

Beverage Stations

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 | Pure Sugar Cubes | Half and Half



Hell's Half Acre Luncheon | \$60/Guest

Cocktail Hour | 2 Tray-Passed Hors D'oeuvres

First Course | Salad or Soup

Second Course | Single Entrée

Fresh Baked Breads | Honey Butter

Meal Selections | Plated or Buffet

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
 Butternut Squash Risotto
 Bacon Wrapped Haricot Verts
 Scalloped Cheesy Potatoes
 Sautéed or Steamed Broccoli
 Honey Glazed Carrots
 Lemon Orzo Pasta
 Scalloped Cheesy Potatoes
 Cordon Bleu Potato Hash