



*The* **ASHTON**  
The Jewel on Main Street  
A Historic Gem

# *The* ASHTON

## **The Pearl**

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### **Cocktail Hour**

Choice of two (2) butler-passed hors d' oeuvres (butler fees included. \$100.00 value)

### **Libations**

Silver Level Bar Package for all guests for two (2) hours, cash bar options to follow (\* bartender and cashier fees will apply)

### **Dinner and Dancing (Sideboard Style Dining)**

Choice of one (1) starter

Choice of two (2) entrées for the buffet

Choice of two (2) entrée sides

Fresh breads and butter

Coffee, iced tea, and hot teas

Cake cutting services included (\$200.00 value)

**\$95.00 per person, \$132.00 per person all inclusive**

# *The* ASHTON

## **The Emerald**

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### **Cocktail Hour**

Choice of three (3) butler-passed hors d' oeuvres (butler fees included. \$100.00 value)

### **Libations**

Gold Level Bar Package for all guests for three (3) hours, cash bar options to follow (\* bartender and cashier fees will apply)

### **Dinner and Dancing (Please ask about sideboard options)**

Choice of one (1) starter

Choice of two (2) entrées (requires place cards for identifying markers for service staff)

Choice of two (2) entrée sides

Fresh breads and butter

Coffee, iced tea, and hot teas

Cake cutting services included (\$200.00 value)

**\$120.00 per person, \$164.00 per person all inclusive**

# *The* ASHTON

## **The Sapphire**

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### **Cocktail Hour**

Choice of four (4) butler-passed hors d' oeuvres (butler fees included. \$100.00 value)

Choice of one (1) Reception Display

### **Libations**

Platinum Level Bar Package for all guests for four (4) hours

\* bartender and cashier fees will apply

### **Dinner and Dancing (Please ask about sideboard options)**

Choice of one (1) starter

Choice of one (1) duo-entrée

Choice of two (2) entrée sides

Fresh breads and butter

Coffee, iced tea, and hot teas

Cake cutting services included (\$200.00 value)

Champagne Toast Package for up to 150 Guests included (\$700.00 value)

**\$145.00 per person, \$221.00 per person all inclusive**

# *The* ASHTON

## **Sunday Morning Kind of Love**

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### **Sideboard Style Brunch**

Sliced Fresh Fruit and Berries

Assortment of Breakfast Pastries

Toaster Station with Bagels, English Muffins, and Whole Grain Breads, served  
With Cream Cheese, Butter and Preserves

Freshly Scrambled Eggs

French toast with Strawberries,

Applewood Smoked Bacon, Smoked Sausage Links

Country Style Breakfast Potatoes with Peppers & Onions

Waffle Station with fresh berries and Devonshire cream

### **Libations**

Mimosa/Bubble and Bloody Mary Bar for all guests for three (3) hours

**\$65.00 per person, \$89.00 per person all inclusive**

## Upgraded Décor Rental Package Options

Prices vary on product and headcount

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- ~ Polyester or Lamour Table Linens
- ~ Polyester or Lamour Napkins
- ~ Chargers
- ~ Chiavari Chairs
- ~ Chameleon Chairs
- ~ Vineyard Cross Back Chairs
- ~ Ghost Chairs
- ~ Uplighting

## Menu Options

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### Hors D'Oeuvres

Chipotle Honey Shrimp on a crispy plantain with a tomato relish

Goat cheese mousse and fig marmalade served on a toasted crostini with crushed walnuts

Grilled Brie Cheese served on Port Wine Poached Pears

Bloody Mary Shrimp Gazpacho Shooter

Red Bell Pepper Hummus on a toasted baguette

Toasted coconut chicken Skewer with lavender honey glaze

Watermelon, honey dew melon, yellow tomato, mozzarella skewer with balsamic drizzle

Fresh Mozzarella cheese on a Kumato tomato slice topped with julienned basil and balsamic vinegar

### Entrée Starters

House Tortilla Soup

Chilled Tomato Gazpacho with Smoke Truffle Oil

The Jewel Salad- artisanal greens, grape tomatoes, shaved carrots, purple onion, candied pecans with creamy balsamic vinaigrette

Baby Ice Berg Wedge dressed with smoked bacon, diced tomatoes, goat cheese and champagne vinaigrette

## Menu Options

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### Sideboard Style Dining and Plated Entrée Choices

Pan Seared Red Fish served on a bed of Roasted Red Pepper and Cayenne Cream sauce with wild rice and grilled asparagus

Pistachio Crusted Chicken on a bed of mushroom risotto with seasonal vegetables

Seared Beef Filet topped with House Brown Butter paired with cheesecake potatoes and seasonal vegetables

Bourbon Brown Butter Chicken paired with rosemary purple potatoes and seasonal vegetables

### Duo Entrée Choices

Grilled Cowboy Ribeye topped with a red wine shallot butter, House Brown Butter drizzled Seared Diver Scallops paired with Fondant Potatoes and seasonal vegetables

Blackened Mahi Mahi, Chipotle BBQ Glazed Short Ribs served on a bed of smoked cheddar grits with seasonal vegetables

Mushroom Asiago Chicken, Seared Filet Mignon topped with an Espresso Bourbon Sauce on a bed of smashed garlic potatoes with seasonal vegetables