

Weddings by ASHORE

OCEANFRONT HOTEL

Oceanfront I Do's

IMAGINE THE SOFT WHISPER OF THE OCEAN BREEZE, THE GOLDEN GLOW OF THE SETTING SUN, AND THE GENTLE RHYTHM OF WAVES AS YOUR SOUNDTRACK. A BEACH WEDDING ISN'T JUST A CEREMONY; IT'S A BREATHTAKING EXPERIENCE WHERE NATURE BECOMES YOUR CHAPEL AND THE HORIZON YOUR WITNESS.

WHETHER YOU DREAM OF BAREFOOT VOWS IN THE SAND, A ROMANTIC ARCH DRAPED IN FLOWING FABRIC, OR A SPIRITED CELEBRATION FOR UP TO 700 GUESTS UNDER THE STARS, WE'LL BRING YOUR VISION TO LIFE. FROM INTIMATE ELOPEMENTS TO GRAND SEASIDE GATHERINGS, EVERY DETAIL IS CRAFTED TO REFLECT YOUR LOVE STORY.

OUR AWARD-WINNING TEAMS, RECOGNIZED EACH YEAR AS A *BEST OF WEDDINGS* WINNER ON THE KNOT AND A *COUPLES' CHOICE AWARD* RECIPIENT ON WEDDINGWIRE, PROVIDE THE CONFIDENCE THAT AN UNFORGETTABLE EXPERIENCE AWAITS YOU. WITH OUR CERTIFIED SOMMELIER, EXECUTIVE CHEF, AND DEDICATED ON-SITE EVENT SPECIALISTS, EVERY DETAIL OF YOUR EVENT IS HANDLED SEAMLESSLY!



A little bit about us ~

A DEPARTURE FROM ANYTHING PRESENT IN THE MARKET, ASHORE IS A COASTAL, BEACHSIDE RETREAT THAT RAISES THE TIDE FOR THOSE EAGER TO EXPERIENCE THE MAGIC OF OCEAN CITY AT A MORE ELEVATED LEVEL. OCEAN CITY HAS ALWAYS BEEN A SHORELINE WHERE STORIES SETTLE LIKE FOOTPRINTS IN THE SAND—SOME DEEP, SOME FLEETING, ALL SHAPED BY THE CHANGING TIDES OF TIME.

AT ASHORE, YOU DON'T JUST ARRIVE—YOU LAND WITH INTENTION. WE'RE THE PLACE THAT WELCOMES YOU IN, GROUNDS YOU, AND REMINDS YOU YOU'RE EXACTLY WHERE YOU'RE MEANT TO BE. AT ASHORE, STYLE MEETS COASTAL COMFORT, CREATING A STAY WHERE EVERY NEW DAY FEELS LIKE A DAY AT THE BEACH—EASY, BREEZY, AND EFFORTLESSLY UPLIFTING. COME ASHORE!

AS THE CITY'S NEWEST TRUE LIFESTYLE HOTEL AND BECOMING PART OF MARRIOTT'S TRIBUTE PORTFOLIO, ASHORE RAISES THE TIDE FOR HOW OCEAN CITY CAN FEEL—WHERE THE LONG JOURNEY PAUSES AND THE MEMORIES BEGIN.

A GOOD TIME AT THE BEACH STARTS WITH US—BECAUSE AT ASHORE, EASE ISN'T AN AMENITY, IT'S A FEELING WE CREATE FROM THE MOMENT GUESTS ARRIVE. WITH OUR 40,000 SQ. FT. OF IMPECCABLE INDOOR AND OUTDOOR EVENT SPACES, WE'RE THE QUIET RHYTHM BEHIND UNFORGETTABLE WEDDINGS, CAREFREE FAMILY ESCAPES, AND ROMANTIC WEEKENDS.

All Packages Include:

- Complimentary Upgraded Ocean view Room for the Bride and Groom on the Night of the Wedding
- Reception room space fees included provided Event Minimums are achieved
- Special Discounted Room Rate | 10 Rooms or More
- Complimentary Menu Tasting
- House Floor Length Linens and Napkins
- Custom Floor Plans for Dinner Reception
- Tables, Chairs, Gift and DJ Tables
- Coffee and Tea Service with Dinner
- Dedicated Wedding Specialist to assist with your venue and menu planning
- Service charge/taxes not included

CEREMONIES

Plan an unforgettable ceremony like no other at Ashore, as you exchange vows to your love where burying your toes in the sand has never brought such pleasure! We offer spectacular sunrise and serene wedding ceremonies with the assistance of an experienced wedding team that will help guide you with everything you need to have for your wedding ceremony. Saying "I do" while overlooking the blue ocean will surely be an unforgettable experience.

The Beach

Guests can put their toes in the sand as you say "I do" with the Atlantic Ocean as the most romantic backdrop to your ceremony. Indoor options range from intimate spaces for 50 people to large ballrooms for up to 1,000 guests.

Dune Deck (additional fee may be requested)

Located right on the beach with lush natural habit surrounding an expansive deck with views of the Atlantic and the ability to tent, this is the perfect space for the couple that want direct oceanfront views with no sand!

Indoor options range from 50-person intimate venues to bold ballrooms accommodating up to 1,000 guests.



SUGGESTED RECEPTION VENUES

Shore Deck

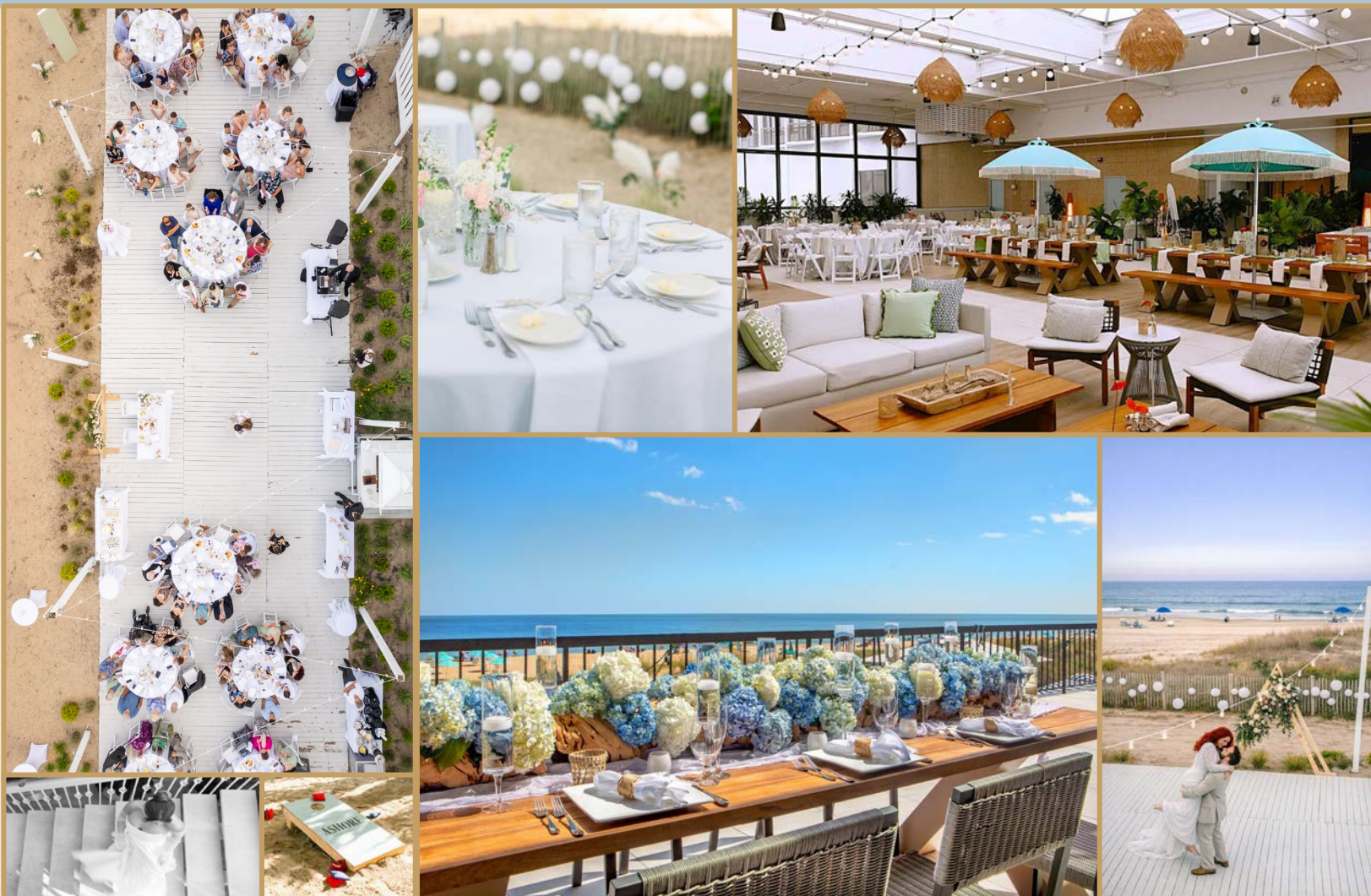
A plush and coastal chic space, boasting an adjacent outdoor space that has views of the Atlantic Ocean rendering it ideal for a reception style wedding celebration. Comfortable soft seating furniture staged with textured pillows make this setting one-of-a-kind on the Mid-Atlantic.

The Atlantic Ballroom

The most beautiful event space in Ocean City has 18' vaulted ceilings and crystal chandeliers and can accommodate 150-1,000 guests for a spectacular reception.

Tideline Ballroom

An expansive ground-floor space accented by architectural elements, still offering an intimate atmosphere for up to 470 guests.



*I was lost at sea until I found you.
Now I'm Ashore — and I do.*

CURATED PLATED CELEBRATION PACKAGES

COASTAL CHIC

One-Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Four (4) Passed Hors d'oeuvres
- Choice of Reception Display

Four Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Two Course Plated Dinner
 - Choice of Salad
 - Choice of Two (2) Entrees + Vegetarian Entrée

TIDAL DREAM

One-Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Three (3) Passed Hors d'oeuvres
- Choice of One (1) Upgraded Hors d'oeuvre
- Choice of Reception Display

Four-Hour Dinner Reception

- Three-Hour Premium Open Bar
- Two Course Plated Dinner
 - Choice of Salad
 - Choice of Two (2) Entrees + Vegetarian Entrée

SEASIDE EXPERIENCE

One-Hour Cocktail Reception

- One Hour Beer, Wine and Soft Drink Bar
- Choice of Three (3) Passed Hors d'oeuvres
- Choice of Reception Display

Three-Hour Dinner Reception

- Two Hour Beer, Wine and Soft Drink Bar
- Two Course Plated Dinner
 - Choice of Salad
 - Choice of Two (2) Entrees + Vegetarian Entrée

ASHORE LUXURY

One-Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Four (4) Passed Hors d'oeuvres
- Choice of Reception Display

Four-Hour Dinner Reception

- Three-Hour Premium Open Bar
- Three Course Plated Dinner
 - Choice of Salad
 - Choice of Two (2) Entrees + Vegetarian Entrée
 - Platter of Miniature Desserts
- Choice of Late Nite Snack

*Every wave whispers
the same promise: forever.*



HORS D'OEUVRES & DISPLAYS

Select 4

Select 1

CHILLED SPECIALTIES

Deviled Eggs
Tomato Basil Bruschetta
Smoked Salmon Mousse | Cream Cheese on Cucumber
Caprese Skewer | Roma Tomatoes, Fresh Mozzarella, Pesto
Antipasto Skewers | Marinated Artichoke Hearts,
Kalamata Olives, Roasted Red Peppers (V, GF)
Melon Wrapped in Prosciutto
Miniature Dolma (VE)
Watermelon Skewer | Goat Cheese, Balsamic, Mint
Shrimp and Gazpacho Shooter
California Roll with Crab and Avocado | Add 2
Poached Jumbo Shrimp | Horseradish Cream Sauce | Add 2
Truffle Deviled Eggs with Crab | Add 2
Seared Tenderloin on Crostini | Horseradish Cream | Add 2

DISPLAYS

Artisanal Cheese

An Assortment of Domestic and Imported Cheeses
Dried Fruits, Nuts, Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

Crudités

Display of Crisp Garden Vegetables
Buttermilk Ranch and Creamy Hummus
Toasted Pita Chips

Whipped Potato Bar

Roasted Sweet Potato, Yukon Gold Potato
Savory | Applewood Smoked Bacon, Sharp Cheddar, Broccoli, Sautéed Mushrooms, Scallions, Sour Cream, Whipped Butter
Sweet | Pecans, Mini Marshmallows, Toasted Coconut, Brown Sugar, Whipped Butter

Mezza Table

Roasted Garlic Hummus (V, GF), Tzatziki, Baba Ghanoush
Spanakopita (V) and Dolma
Tomato and Parsley Tabbouleh
Herb Marinated Mediterranean Olives
Whipped Herb Feta
Toasted Pita Chips (V), Warm Naan

European Antipasti

Capicola, Genoa Salami, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted, Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

Chef's Grazing Table | Add 15 per hour

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto
Selection of Domestic and Imported Cheeses including Fresh Mozzarella and Aged Provolone
Crisp Garden Vegetables | Buttermilk Ranch and Creamy Hummus
Grilled Vegetable Display | Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
Grilled Crostini and Toasted Pita Chips
Dried Fruits and Grapes

HOT SPECIALTIES

Vegetable Spring Roll | Duck Sauce
Edamame Pot Sticker | Sweet Chili, Soy Sauce (V)
BBQ or Swedish Meatballs
Mini Reubens
All-Beef Cocktail Franks en Croute | Dijon Mustard
Buffalo Chicken Bites | Blue Cheese Dip
Chicken Tenders | Mango-Ginger Sauce
Chicken Quesadilla Cones | Chipotle Sour Cream
Toasted Spinach and Feta Phyllo Pockets
Potato Skins | Cheddar, Bacon, Sour Cream
Baked Brie and Raspberry in Puff Pastry
Jerk Chicken on a Stick | Jamaican BBQ Sauce
Pork Pot Sticker | Soy Ginger Dipping Sauce
Punjabi Chicken Samosa
Four Cheese Arancini | Housemade Pomodoro
Beef Satay | Bangkok Peanut Sauce
Coconut Shrimp | Tropical Dip
Herb and Garlic Shrimp Skewer | Sweet & Hot Mustard Sauce
Tempura Shrimp | Thai Chili Sauce | Add 2
Crab Stuffed Mushroom | Add 2
Beef Wellington | Mushrooms Duxelle in Puff Pastry | Add 2
Seared Pepper Ahi Tuna | Crostini | Add 2
Bacon Wrapped Scallop | Add 3
Mini Maryland Crab Cake | Old Bay Aioli | Add 3
Lamb Lollipop Chops | Mint Marmalade | Add 3



PLATED DINNER SELECTIONS

ALL PLATED DINNERS INCLUDE ARTISANAL ROLLS , SWEET BUTTER AND ICED TEAS
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS SERVED UPON REQUEST
SPLIT MENU | CHEF'S CHOICE VEGETABLE AND STARCH | HIGHER PRICE PREVAILS

FIRST COURSE

SELECT ONE SALAD

- Ashore Salad | *Field Greens, Shaved Carrot, Grape Tomatoes, English Cucumbers, Orange Segments, Balsamic Vinaigrette*
- Crisp Caesar Salad | *Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing*
- Baby Spinach Salad | *Red Onion, Candied Pecans, Apple Slices, Goat Cheeses, Bacon, Maple Vinaigrette*
- Wedge of Iceberg | *Diced Tomato, Smoked Bacon, Danish Blue, Ranch Dressing*
- Baby Arugula and Kale Salad | *Shaved Brussels Spouts, Goat Cheese, Roasted Beets, Sunflower Seeds, Honey Basil Vinaigrette*
- Caprese Tower | *Sliced Beefsteak Tomato, Fresh Mozzarella, Basil Leaves, Balsamic Drizzle, Crostini Baton*

MAIN COURSE

SELECT (2) MAIN COURSE ENTREES PLUS A VEGETARIAN ENTRÉE
CHEF'S SELECTION OF SEASONAL VEGETABLE

- Olive Oil and Rosemary Seared French Breast Chicken | Garlic Mashed Potatoes, Aglio e Olio
- Chicken Picatta | Capers, Lemon Beurre Blanc
- Braised Short Rib | Soft Aged Cheddar Polenta, Pen Jus
- Herb Marinated NY Strip Steak | Yukon Gold Mashed Potato, Bordelaise Sauce | Add 8
- Seared Filet Mignon | Brown Butter Potato Gratin, Red Wine Demi | Add 10
- Pan Seared Salmon | Red Pepper Risotto, Beurre Blanc
- Grilled Branzino | Pearl Couscous, Roasted Tomato Relish
- Ashore Lump Crab Cakes | Mashed Potatoes | Green Beans | Citrus Beurre Blanc | MP

DUO ENHANCEMENT

- Crabcake +22 | 3-4oz Cold Water Lobster Tail +20 | Shrimp Scampi +\$10

SELECT VEGETARIAN ENTRÉE

- Butternut Squash Ravioli | Sage, Brown Butter
- Pasta Primavera | Seasonal Vegetables, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce
- Eggplant Norma | Bucatini, Pomodoro, Basil, Ricotta Salata
- Roasted Cauliflower Steak | Orange Wedges, Arugula, Pomegranate Seeds, Za'atar, Tahini Vinaigrette (VE, DF, GF)



DINNER TABLES

BUILD YOUR OWN BUFFET

INCLUDES ROLLS AND BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AND A SELECTION OF SPECIALTY TEAS

SELECT LEAF SALAD

SELECT ONE

SALADS WILL BE PRESET AT EACH PLACE SETTING

- Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- Ashore Salad | Field Greens, Sliced Carrot, Grape Tomatoes, English Cucumbers, Orange Segments
- Spinach Arugula Salad | Fresh Berries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette
- Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Wedge of Iceberg | Diced Tomato, Smoked Bacon, Smokey Blue Cheese, Blue Cheese Dressing

SELECT COMPOSED SALAD

- Caprese Salad | Arugula, Ciliegine. Fresh Mozzarella, Grape Tomatoes, Basil Chiffonade, Balsamic Reduction
- Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- Cucumber and Tomato Salad | Red Onion, Herb Vinaigrette
- Marinated Vegetable Display | Wild Mushrooms, Roasted Peppers, Seasonal Squash, Eggplant, Artichoke, EVOO, Herb Infused Vinegar
- Italian Pasta Salad | Macaroni, Black Olives, Sun Dried Tomatoes, Aged Provolone, Red Onion, Pepperoncini, Herb Vinaigrette (V)

ENTREES

SELECT THREE

- Parmesan Crusted Boneless Breast of Chicken | Roasted Garlic Tomato Sauce
- BBQ Chicken | Old Bay Seasoning
- Tuscan Chicken | Grilled Chicken, Rosemary, Roasted Potatoes, Aglio e Olio
- Chile-Rubbed Slow Roasted Pork Loin | Poblano and Sweet Corn Relish, Pan Jus
- Baked Rigatoni | Sausage, Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan
- Char-Grilled Marinated Skirt Steak | Chimichurri | Garlic, Onions and Fresh Herbs
- Carved Peppercorn Crusted Prime Rib | Horseradish Cream Sauce, Au Jus (Carver Optional but preferred | \$125)
- Grilled Mahi Mahi | Crab Imperial
- Grilled Salmon Puttanesca | Chopped Tomatoes, Olives, Capers
- Grilled Flank Steak | Balsamic Glaze, Fresh Herbs
- Eggplant Norma | Bucatini, Pomodoro, Basil, Ricotta Salata (V)
- Cheese Ravioli | Grilled Vegetables, Roasted Garlic Cream Sauce (V)

ACCOMPANIMENTS | SELECT TWO

- Sautéed Green Beans | Shallots and Garlic
- Wild Mushroom Risotto
- Seasonal Marinated and Grilled Vegetables (VE, CF, DF)
- Oven Roasted Steakhouse Asparagus (VE, GF, DF)
- Roasted Brussel Sprouts | Balsamic Glaze, Bacon
- Steamed Seasonal Vegetables
- Herb Roasted Fingerling Potatoes | Shallots and Fennel
- Smashed Potatoes, Olive Oil, Sea Salt, Chives
- Sweet Potato | Garlic, Lime and Cilantro
- Mashed Potatoes
- Mac and Cheese



UPTOWN RELAXED RECEPTION PACKAGE

This relaxed, well-rounded reception package includes a

Four-Hour Traditional Open Bar

Salad Station

Choice of four (4) Passed Hors d'oeuvres (selections on page 4)

Choice of one (1) Reception Display (selections on page 4)

Choice of two (2) Action Stations (selections on page 9)

Choice of one (1) Carving Station (below)

Choice of one (side) Side Dish (below)

FARM STAND SALAD STATION

Greens | Romaine Hearts, Soft Baby Field Greens and Baby Spinach Leaves

Included Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic and Citrus Olive Oil Vinaigrette
Fresh Rolls and Sweet Butter

CARVING STATION

- Roasted Turkey | Cranberry Relish, Basil Mayo
- Hickory Smoked Pork Loin | Chimichurri
- Bourbon Glazed Smokehouse Ham | Grain Mustard, Honey Mustard
- Slow Roasted Prime Rib of Beef | Horseradish Sauce, Au Jus | Add 8
- Slow Roasted Top Round | Horseradish Cream, Garlic Aioli, Grain Mustard | Add 5
- Filet Mignon | Cabernet Demi-Glace, Béarnaise, Horseradish Cream | Add 10

SIDE DISH

- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Grilled Mixed Vegetable (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Roast Root Vegetables (V, GF, DF)
- Braised Cinnamon Apples (GF, DF)
- Long Grain Rice (GF, DF)
- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
- Garlic Mashed Potatoes (GF)
- Roasted Yams | Garlic, Lime and Cilantro (GF, DF)

UPTOWN RECEPTION PACKAGE *continued*

ACTION STATIONS OPTIONS

Custom Pasta Creations

Pastas | Penne, Cheese Tortellini

Sauces | Basil Marinara, Alfredo Sauce, Garlic Butter,

Proteins | Sweet Italian Sausage, Sliced Grilled Chicken

Toppings | Roasted Peppers, Baby Spinach, Roasted Mushroom, Peas, Sun-Dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed Red Pepper, Parmesan Cheese

Garlic and Herb Bread Sticks

Gourmet Mac & Cheese

Penne | New York Sharp Cheddar Sauce

Cavatappi | Parmesan Cheese Sauce

Toppings | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green Onions, Fresh Peas

Asian Stir Fry

Fried Rice, Chow Mein Noodles

Select Three Proteins | Beef, Chicken, Pork, Shrimp, Tofu

Toppings | Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper

Sauces | Teriyaki, Korean BBQ, Soy Sauce, Asian Ginger

Street Tacos

Mini Corn and Flour Tortillas

Proteins | Chimichurri Marinated Flank Steak, Chipotle Shredded Chicken, Blackened Mahi Mahi

Toppings | Sweet Corn Pico De Gallo, Cilantro Shredded Cabbage, Pickled Onion, Lettuce, Guacamole, Sour Cream

Poke To Order (DF) | Add 10

Tuna, Salmon and Bay Shrimp Poke

Cooked and Seasoned Sushi Style Rice

Toppings | Shredded Romaine Lettuce, Cucumber, Avocado, Red Radishes, Tobiko, Jalapeno, Scallions, Fried Shallots, Edamame, Wakame Seaweed, Sesame Seeds and Furikake Rice Seasoning

Sauces | Teriyaki, Soy, Sweet Chili

Maryland Miniature Crab Cakes | MP

Sautéed to Order

Based on 2 Crab Cakes per Guest

Sea Salt Coleslaw, Remoulade, Cocktail Sauce



RECEPTION ADD-ONS

TRIO OF SLIDERS

CHOICE OF THREE | ONE OF EACH PER GUEST

SERVED ON APPROPRIATE SLIDER ROLLS AND HOUSEMADE POTATO CHIPS

- Beef Sliders | American Cheese, Red Onion
- Short Rib | Arugula, Sliced Tomato, Chipotle Mayo
- Bao Bun Orange Chicken | Hoisin, Cucumber
- Buffalo Chicken | Fried Chicken Tender, Blue Cheese, Buffalo Sauce
- Mini Mangers Half Hot Smoke Bangers | Peppers and Onions
- Fried Shrimp Po Boy | Creole Aioli, Lettuce, Tomato
- Impossible Burger (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- Maryland Crab Cake | Remoulade | Add 6

CHEF'S GRAZING TABLE

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto

Selection of Domestic and Imported Cheeses including Fresh Mozzarella and Aged Provolone

Crisp Garden Vegetables | Buttermilk Ranch and Creamy Hummus

Grilled Vegetable Display | Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Grilled Crostini and Toasted Pita Chips

Dried Fruits and Grapes

NACHO BAR

House Fried Corn Tortillas Chips

Toppings | Guacamole, Diced Tomato, Onion, Black Olives, Jalapenos, Sour Cream, Chopped Cilantro, Shredded Cheddar and Jack Cheese

Salsa | Roja, Verde, Pico De Gallo

- + Cowboy Caviar | Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Jalapeno, Cilantro Cream Dressing | Add 3/5
- + Seasoned Ground Beef | Add 4/6
- + Chipotle Shredded Chicken | Add 3/5

SIGNATURE SWEETS

Collection of Bakery Cakes, Cake Pops and European Style Petit Fours, Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

BAR PACKAGE & ENHANCEMENTS

TRADITIONAL BRANDS (INCLUDED)

Spirits I *Wheatley Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bois Triple Sec, Carpano Dry & Carpano Classico Vermouth*

Wine I *Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut*

Beers I (Select Five): *Bud Light, Millet Lite, Samuel Adams, Dog Fish IPA, Yuengling, Blue Moon Belgian White, Modelo Especial, Athletic Brewing Non-Alcohol, Michelob Ultra, Corona, Heineken, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea*



PREMIUM SPIRIT UPGRADE

Vodka I *Tito's Handmade, Absolut, Belvedere, Ketel One, Haku, Grey Goose, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka, St. George Green Chile*

Gin I *Fords, Aviation, Bombay Sapphire, Gray Whale, Hendrick's, Monkey 47, Roku, St. George Botanivore, The Botanist, Tanqueray London Dry*

Rum I *Captain Morgan Spiced, Malibu, Bacardi Aged, Rhum Clement, Diplomatico Reserva Exclusiva, Planteray 3 Stars, Rum haven, Ten to One Caribbean White, Sailor Jerry Spiced*

Tequila and Mezcal I *Casamigos, Casa Noble, Cincoro, Don Julio Silver, Don Julio Reposado, LALO, Espol6n Blanco, Herradura Reposado, Maestro Dobel Blanco, Mijenta, Patron, Siete Leguas, Tequila Ocho Blanco, Del Maguey Vida Mezcal, Dos Hombres Mezcal, Illegal Joven Mezcal, 400 Conejos Mezcal*

Bourbon, Whiskey, Rye I *Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Jameson Irish, Maker's Mark, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Nelson Brothers Classic, Woodford Reserve, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye*

Scotch and Cognac I *Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS*

Cordials I *Averna Amaro, Montenegro Amaro, Ancho Reyes, Aperol, Bailey's Irish Cream, Bois Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Chiola Passion Fruit, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain*

ASHORE CRUSH BAR

Assorted New Amsterdam Flavored Vodkas
(Pick 3) Fresh Crushed Orange, Lemon, Lime, Grapefruit, Pineapple, Watermelon
Club Soda
Sprite

BOURBON BAR

- Bourbon Twist I Jack Daniel's, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- Spiked Fruit I Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Mixers Ginger Beer, Peach Slice, Mint Sprig
- Apple of My Eye I Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

WINE ENHANCEMENT

SPARKLING

- Bollinger Special Cuvee, Brut, Champagne, France
- Decoy Brut Cuvee, Sparkling, CA
- Gloria Ferrer Blanc de Noirs, Sparkling Rose
- Moët & Chandon, Rose Imperial, Epernay, France
- Villa Sandi NV II Fresco, Prosecco, Prosecco DOC
- Veuve Clicquot Yellow Label, Brut, Champagne, France
- 2009 Dom Perignon, Brut Cuvee Champagne, Epernay, France
- FRE Non-Alcoholic Sparkling Brut, Napa, CA

WHITES + ROSE

- Cakebread Cellars, Chardonnay, Napa Valley, CA
- Chateau Montelena, Chardonnay, Napa Valley, CA
- Far Niente, Chardonnay, Napa Valley
- Louis Latour Macon-Lugny "Les Genievres", Chardonnay, Maconnais, France
- Goldschmidt "Singing Tree", Chardonnay, Sonoma, CA
- Wente Vineyards Riva Ranch Single Vineyard, Chardonnay, Arroyo Seco, Monterey, CA
- Bella Union, Sauvignon Blanc, Napa, CA
- Blindfold Blanc De Noir, White Pinot Noir, Sonoma County, CA
- August Kessler "R", Riesling, Rheingau, Germany
- Chateau d'Esclans Whispering Angel, Rose, Provence, France
- Duckhorn Vineyards, Sauvignon Blanc, North Coast, CA
- Kim Crawford, Sauvignon Blanc, Marlborough, NZ

REDS

- Austin Hope, Cabernet Sauvignon (IL), Paso Robles, CA
- Beringer, Cabernet Sauvignon, Knights Valley, CA
- DETAILS by Sinegal, Cabernet Sauvignon, Sonoma County, CA
- Greenwing, Cabernet Sauvignon, Columbia Valley, WA
- Silver Oak, Cabernet Sauvignon, Alexander Valley, CA
- Unshackled by The Prisoner, Cabernet Sauvignon, CA
- Vina Cobos Felino, Malbec, Mendoza, Argentina
- Rutherford Hill, Merlot, Rutherford, CA
- Seven Hills Walla Walla, Merlot, Walla Walla, WA
- Belle Glos Las Alturas, Pinot Noir, Santa Lucia Highlands, CA
- Cambria Julia's Vineyard, Pinot Noir, Santa Maria Valley, CA
- Gary Farrell, Pinot Noir, Russian River Valley, CA
- Goldeneye, Pinot Noir, Anderson Valley, CA
- Four Graces, Pinot Noir, Willamette Valley, OR | 70
- Joseph Faiveley, Bourgogne Pinot Noir, Burgundy, France
- Sanford Estate, Pinot Noir, Sta. Rita Hills, CA
- The Prisoner, Pinot Noir, Sonoma Coast, CA
- Trimbach Reserve, Pinot Noir, Alsace, France
- Orin Swift 8 Years in the Desert, Red Blend, CA
- Marques de Caceres "Excellens" Cuvee Especial, Rioja, Rioja, Spain
- Albert Bichot Santenay 1er Cru "Clos Rousseau", Burgundy, Cote de Beaune

BY THE GLASS

- Sparkling: Chandon Brut
- Pinot Grigio: Ferrari-Carano
- Sauv Blanc: Kim Crawford
- Red Blend: Decoy
- Pinot Noir: Banshee
- Cabernet: Greenwing
- House Red or White: Silvergate



Wine Spectator



AWARD
OF
EXCELLENCE
2026



SUITE PACKAGES

****MUST ORDER AT LEAST TWO WEEKS IN ADVANCE****

SUITE DELIGHTS

Priced Per Platter | *Serve up to 12 Guests*

- Locally Sourced crudite | Cucumber Dill and Caramelized Onion Dips |
- Hot Artichoke Dip | Roasted Garlic and Crispy Bacon
- Brie en Croute | Apricot or Raspberry Jam | Crackers
- Miniature Pastries, Tarts and Tea Cakes
- Seasonal Fruit Salad
- Assorted Sandwich Platter
- Scones | Raspberry Preserves, Creme Fraiche

PRICED PER GUEST

Based on 90 Minutes of Service / Minimum 10 Guests / Max 20

Garden Party |

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip,

Crispy Wafers, French Baguettes

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Sweet and Savory

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Fingerlicious

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds,

Almonds, Mixed Dried Fruits,

Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Hole-in-the-Wall Grub

All American Beef Sliders

Fried Chicken and Slaw Biscuit | Honey Butter

French Fries

House Fired Tortilla | Guacamole, Salsa

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

• Add Bucket of Assorted Domestic Beer (6)

• Add Bucket of Assorted Imported Beer (6)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

BUILD YOUR OWN MIMOSAS

Priced for up to 10 Guests / Additional Guests

Based on 90 Minutes of Service

- Veuve du Vernay Brut
- Flavors I Please Select Three | Watermelon, Strawberry, Pineapple, Grapefruit, Orange, Mango, Cranberry
- Seasonal Fruits and Berries for Garnish

SANGRIA

Priced for Up To 10 Guests

Based on 90 Minutes of Service

Served in Pitchers/ Select Two

- White Sangria #1 | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- White Sangria #2 | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Mixers Soda Water, Mint
- White Sangria #3 | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Mixers Soda Water
- Red Sangria #1 | Vina Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Mixers Ginger Beer
- Red Sangria #2 | Silver Gate Cabernet, Absolut Mandrin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Mixers Soda Water



FAREWELL

BRUNCH IT UP!

Orange and Cranberry Juice
Seasonal Fruits
Freshly Baked Morning Pastries and Muffins
Selection of NY Style Bagels I Plain and Flavored Cream Cheeses with Toaster
Individual Flavored Greek Yogurts
Farm Fresh Scrambled Eggs

Choice of Two Salads:

Crisp Caesar Salad I *Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing*
Ashore Salad I *Field Greens, Shaved Carrot, Grape Tomatoes, English Cucumbers, Orange Segments, Balsamic Vinaigrette*
Mediterranean Quinoa Salad I *Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette*
Cucumber and Tomato Salad I *Red Onion, Herb Vinaigrette*
Italian Pasta Salad I *Macaroni, Black Olives, Sun Dried Tomatoes, Aged Provolone, Red Onion, Pepperoncini, Herb Vinaigrette (V)*
Smoked Salmon Display I *Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions*
Grilled Vegetables I *Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms*

Choice of One Entree:

Pan Seared Chicken Breast I *Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes*
Baked Rigatoni I *Sausage, Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan*
Grilled Flank Steak I *Peppers, Green Onion, Balsamic Jus*
Grilled Salmon I *Herbed Garlic Butter and Garlic Parmesan Orzo*
Cheese Enchiladas I *Salsa Verde, Mexican Crema (V)*
Cheese Ravioli I *Grilled Vegetables, Roasted Garlic Cream Sauce (V)*

Chef's Selection of Sweet Endings

BLOODY MARY ACTION BAR

BARTENDER REQUIRED

Poisons (*Select Two*): *Wheatley, Absolut, Tito's Handmade*

Garden I *Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapenos, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions*

Protein I *Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky*

Flavor I *Lemons, Limes, Tabasco, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce, Pickle Juice, Olive Brine*

Season I *Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper*

SPARKLING COCKTAILS

SPECIALTY COCKTAILS SOLD BY THE BATCH OF 25 COCKTAILS

Sweet and Berrilicious I *Veuve du Vernay Brut, Hendrick's, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig*

Bubble Jito I *Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint*

Sparkling Pear I *Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf*

Weddings by
ASHORE
AUDIO VISUAL
ENHANCEMENTS

Ceremony **Sound Package**
(2 mics + speakers)

LED Uplights with color matching (12 pack)

See your name or occasion in lights
with our **Gobo Package**

Share your memories or bring in your
online friends on our **75" TV Package**

Screen & Projector Package

Truss Towers to elevate your décor

* Prices do not include service charge, labor, or tax

