

ASHLAND UNIVERSITY

CATERING & CONFERENCE SERVICES







BREAKFAST

CONTINENTAL BREAKFAST \$6.95 (V)

A variety of house baked pastries served with Crimson Cup Coffee and orange juice.

Add fresh cut fruit for an additional \$1

Add a yogurt bar for an additional \$1

SIGNATURE BREAKFAST BUFFETS

Served with Crimson Cup Coffee and orange juice

SOUTHWEST \$12.50

Build your own with scrambled eggs, chorizo, breakfast potatoes, Mexican style blended cheese, salsa and sour cream.

HOMESTEAD \$12.50

Build your own with scrambled eggs, sausage gravy, breakfast potatoes, sautéed onion and peppers with cheddar cheese.

MEAT LOVERS \$13.50

Build your own with scrambled eggs, chopped bacon, julienne ham, breakfast potatoes, sausage gravy, cheddar cheese and scallions.

WEST COAST (V) \$14.50

Build your own with scramble eggs, sautéed spinach, black bean salsa, Monterey Jack cheese and sour cream.

BREAKFAST CASSEROLE BUFFET \$12.95

Pick any one of our house-baked casseroles: Cinnamon French toast, three-cheese strata, spicy chorizo and potato, or blueberry French toast. Includes O'Brien potatoes, bacon and fresh-cut fruit, coffee and orange juice.

QUICHE BREAKFAST PACKAGE \$12.95

Pick any two of our house baked quiche: Ham and cheese, Florentine, three cheese, tomato and caramelized onion or wild mushroom. Served with fresh-cut fruit, muffin, coffee and orange juice.

ASHLAND FARMHOUSE BREAKFAST \$15.25

Fresh scrambled eggs, O'Brien potatoes, sausage, bacon, breakfast pastries, fresh-cut fruit, coffee and juice.

EARLY RISE BREAKFAST (V) \$11.50

Scrambled eggs, O'Brien potatoes, house-baked muffins and fresh-cut fruit. Served with Crimson Cup Coffee and orange juice.

BEVERAGES

BEVERAGE PACKAGE \$4.95

Coffee, decaf, tea, soda and bottled water.

ALL DAY BEVERAGE PACKAGE \$7.95

Coffee, decaf, tea, soda, ice water. Refreshed throughout the duration of your event.

ORANGE JUICE \$2

ASSORTED SODAS AND BOTTLED WATER \$3

BOTTLED WATER \$1.50

LEMONADE \$2.50

CRANBERRY PUNCH \$3

SPARKLING PUNCH \$3

COFFEE AND HOT CHOCOLATE BAR \$5.50

Freshly brewed coffee, decaf, rich hot chocolate with whipped cream, chocolate and caramel sauce, chocolate shavings, marshmallows and a variety of flavor syrups and traditional condiments.

HOT CHOCOLATE BAR \$4.50

Rich hot chocolate with whipped cream, chocolate and caramel sauce, chocolate shavings, marshmallows and a variety of flavor syrups.



(V) = Vegetarian | (GF) = Gluten Free



BOXED LUNCHES

**Not served in the Convocation Center.*

BOXED LUNCH \$12.95

Smoked turkey and gouda, roast beef and cheddar, ham and Swiss sandwich, Italian sub or vegetarian wrap served with potato chips, cookies and bottled water.

AU BOXED LUNCH \$14.75

Choice of smoked turkey and gouda sandwich, roast beef and cheddar sandwich, ham and Swiss sandwich, Italian sub or vegetarian wrap. Served with broccoli salad, pasta salad, potato chips, apple, cookies and bottled water.

CAESAR SALAD BOXED LUNCH \$11.50

Romaine lettuce, parmesan cheese, Caesar dressing and croutons served with bottled water and cookies.

CHEF SALAD BOXED LUNCH \$12.50

Romaine and iceberg lettuce blend, turkey, ham, cheddar cheese, Swiss cheese, tomato, cucumber, cooked egg and ranch dressing. Served with bottled water and cookies.

STRAWBERRY SPINACH AND CANDIED CASHEW SALAD BOXED LUNCH (V & GF) \$12.50

Baby spinach, candied cashews, strawberries, shredded parmesan cheese and raspberry vinaigrette dressing. Served with bottled water and cookies.

ORIENTAL SALAD BOXED LUNCH (V) \$11.50

Romaine lettuce, mandarin orange, red onion, cucumber, shredded carrot, chow mein noodles and sesame dressing. Served with bottled water and cookies.

Add Chicken \$4

Add Salmon \$5

Add Steak \$6

SOUP

SOUPS \$4

Smokey cheddar tomato basil (V & GF)

Hearty chicken noodle

Portabella mushroom

Cream of potato with bacon

Broccoli, cheese and noodle

Beef noodle

Creamy herbed chicken

Italian wedding soup

Country vegetable (V & GF)

Chicken gnocchi

SALADS

Served with a fresh roll, coffee, ice tea and water.

CHICKEN OR SHRIMP GREEK SALAD (GF) \$14.25

Spinach and romaine lettuce, Greek grilled chicken or shrimp, feta cheese, kalamata olives, tomatoes and feta dressing.

CHICKEN, SHRIMP OR SALMON CAESAR SALAD \$14.25

Grilled chicken, shrimp, or salmon, romaine lettuce, parmesan cheese and herbed croutons with Caesar dressing.

CHICKEN, APPLE and PECAN SALAD (GF) \$13.95

Grilled chicken, romaine lettuce, diced apples, dried cranberries, bacon, pecans, smoked cheddar and sweet & sour dressing.

GRILLED STEAK SALAD \$15.95

Grilled sirloin steak, romaine lettuce, red onion, diced tomatoes, bleu cheese, croutons and roasted garlic vinaigrette.





SPECIALTY LUNCH BUFFETS

Served with soda and bottled water.

BBQ BOWL \$16.95

Pulled beef brisket, smoked chicken, house-made macaroni and cheese, baked beans, coleslaw and fresh-baked cornbread muffins. Served with traditional sweet, Alabama white and Carolina gold BBQ sauces.

BUILD YOUR OWN CHICKEN SANDWICH BAR \$15.50

Fried and grilled chicken breast with toppings including: bacon, lettuce, tomato, onion, pickle, assorted cheeses and condiments. Served with choice of two sides.

LOADED BURRITO OR BURRITO BOWL \$16.95

Seasoned steak, chicken, chorizo, cilantro lime rice, corn and black bean salsa, lettuce, Mexican blend cheese, southwest ranch, guacamole, sour cream, pico de gallo and hot salsa with flour tortillas.

Add tortilla chips for additional .75 cents.

SLIDER BAR \$15.95

Miniature hamburgers and fried chicken sandwiches with lettuce, tomato, onion, pickle, assorted cheeses and condiments. Served with two sides.

SALAD BAR WITH ASSORTED TOPPINGS \$15.95

Spinach and romaine lettuce blend with a variety of toppings including diced chicken, ham, bacon, shredded cheddar and bleu cheeses, tomato, cucumbers, red onion, diced eggs, mixed bell peppers, black olives, croutons, ranch and Italian dressing.

PASTA BAR \$15.95

Penne and linguini pasta with meatballs, marinara, alfredo sauce and parmesan cheese. Served with tossed Italian salad and house made garlic bread.

GOURMET BURGER BAR \$16.95

Charbroiled 100% beef patty, with toppings including lettuce, tomato, onion, pickle, assorted cheeses, bacon, sautéed mushrooms, guacamole and condiments. Served with choice of two sides.

SANDWICHES

Served with two sides, coffee, ice tea and water.

GRILLED SIRLOIN BEEF SANDWICH \$15.95

Grilled sirloin topped with roasted red peppers and bleu cheese on focaccia bread with a roasted garlic mayonnaise.

GRILLED HERBED CHICKEN \$14.95

Grilled chicken topped with fontina cheese, lettuce and tomato on a brioche roll with an aioli spread.

TURKEY BLT \$13.95

Smoked turkey, Swiss cheese, bacon, lettuce and tomato on a croissant with pesto mayonnaise.

CHICKEN CAPRESE WRAP \$13.95

Marinated chicken in an herbed wrap with mesclun greens, roma tomatoes and fresh mozzarella.

HUMMUS WRAP (V) \$12.95

Black beans, tomato, roasted peppers, onion, spinach and traditional hummus in an herbed wrap.

SANDWICH BUFFETS

Served with coffee, iced tea and water or soda and bottled water with a choice of two sides.

TRADITIONAL DELI SANDWICHES \$13.95

Traditional deli sandwiches with smoked turkey, honey ham and roast beef with cheddar and Swiss cheese, lettuce and tomato.

ASSORTED WRAP SANDWICHES \$12.95

Includes turkey club wrap, Italian wrap, hummus wrap.

MINI DELI SANDWICHES \$12.95

A smaller version of our traditional deli sandwiches with smoked turkey, honey ham and roast beef with cheddar and Swiss cheese, lettuce and tomato.

SIDES

Potato salad (V & GF)

Pasta salad (V)

Broccoli salad with bacon (GF)

Romaine and spinach salad (V & GF)

Fresh-cut fruit (V & GF)

Vegetables with ranch dip (V & GF)

Individual bags of potato chips (V & GF)



APPETIZERS

PECAN-CRUSTED CHICKEN TENDERS \$4.25

SWEET AND SPICY SESAME CHICKEN SKEWERS \$4.25

COCONUT CHICKEN BITES WITH PEACH MANGO SALSA \$4.95

CANDIED BACON ON A GRILLED CROSTINI \$4.95

FRIED PORK OR VEGETABLE POTSTICKERS \$4.25

CHICKEN WINGS WITH CELERY AND BLEU CHEESE (GF) \$4.25

BBQ
Garlic parmesan
Buffalo
Plain
Mango habanero
Creole dry rub
Ginger soy dry rub

GOURMET STUFFED MUSHROOMS \$4.95

Maryland-style crab
Spinach and fontina

SEAFOOD APPETIZERS

Bacon-wrapped scallops (GF) \$5.25
Miniature Maryland-style crab cake with citrus aioli \$4.95
Classic shrimp cocktail (GF) \$7.95

VEGETARIAN APPETIZERS

Pimento mac and cheese balls (V) \$4.95
International cheese and crackers (V) \$5.95
Domestic cheese and crackers (V) \$3.95
Fresh seasonal fruit (V) \$3.50
Spinach and artichoke dip with pita chips (V) \$3.95
Vegetables with ranch dip (V) \$3.95
Vegetable spring rolls with dipping sauce (V) \$3.95
Grilled flatbread & hummus (V) \$3.95

BRUSCHETTA WITH ASSORTED TOPPINGS \$4.25

Artichoke-olive (V)
Wild mushroom (V)
Peach-mango (V)
Tomato-basil (V)
Roasted pepper (V)

BAVARIAN PRETZEL BITES \$4.95

Salted with pub cheese (V)
Cinnamon-sugar with amaretto cream (V)
Creole with spicy mustard (V)

PIZZA

SPECIALTY PIZZA BAR \$15.95

Choice of 2 kinds of pizza. Served with romaine and spinach salad, Italian dressing, assorted sodas & bottled water and gourmet cookie selection.

ONE TOPPING PIZZA \$11.95

- Each additional topping .25 cents

SPECIALTY PIZZAS \$15.95

MEAT LOVER'S PIZZA

House sauce, cheese blend, pepperoni, sausage, ham and bacon.

BALD EAGLE PIZZA

Olive oil, cheese blend, cracked black pepper and fresh basil.

BUFFALO STYLE CHICKEN PIZZA

Buffalo chicken, cheese blend, gorgonzola, celery and ranch dressing.

PESTO CHICKEN ALFREDO PIZZA

Garlic basil Alfredo, chopped chicken breast and cheese blend.

VEGETARIAN PIZZA (V)

House sauce, cheese blend, onion, mushroom, bell pepper, banana pepper and olives.

Add Gluten Free Crust \$4 Serves 2

Add Dairy Free Cheese \$2

SNACKS

FAMOUS AU CHOCOLATE CHIP COOKIE \$3

TUFFY CHOW \$3

AU TRAIL MIX \$3

WHOLE FRUIT \$3

PRETZELS \$2

INDIVIDUAL BAGS POTATO CHIPS \$1.50

POPCORN BAR \$6.95

Buttered popcorn, assorted flavored seasonings (ranch powder, Cajun seasoning), peanuts, M&M's, Reese's pieces, parmesan cheese.

SIGNATURE STATIONS

25 guest minimum

Select a Minimum of two Stations.

ITALIAN PLATTER \$10.50

Crisp fried risotto, caprese skewers, antipasto platter.

STREET TACOS \$14.75

Chicken and chorizo taco with pico de gallo, Monterrey jack cheese and lime crema. Grilled steak taco with cotija cheese, pico de gallo and cilantro.

GOURMET SLIDERS \$15.75

Carved beef tenderloin on a brioche bun with baby arugula and horseradish cream. Ahi tuna slider with seared tuna loin, Asian slaw and ginger wasabi aioli on a brioche bun.

CHARCUTERIE \$10.50

Sopresetta, peppered salami, prosciutto, cappicola, fig jam, marmalade, assorted crackers, almonds, cashews, sugared walnuts, assorted cheeses, assorted upscale olives, artisan breads, fresh fruit.



CHICKEN ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, coffee, iced tea and water.

CHIPOTLE ORANGE CHICKEN (GF) \$17.95

Marinated chicken breast, charbroiled, with a sweet and smoky chipotle barbecue sauce.

HONEY DIJON CHICKEN (GF) \$17.95

Grilled chicken breast marinated in garlic and herbs with honey dijon sauce.

BRUSCHETTA CHICKEN (GF) \$17.95

Grilled marinated chicken breast, topped with fresh tomato basil tapenade infused with balsamic vinegar.

CARIBBEAN CHICKEN (GF) \$18.95

Boneless chicken thighs marinated in jerk seasonings, charbroiled, with fresh pineapple-cucumber salsa.

TUSCAN CHICKEN (GF) \$18.95

Sautéed chicken breast marinated in garlic and herbs with a creamy tomato spinach sauce

PROSCIUTTO AND GOUDA STUFFED CHICKEN \$18.95

Marinated chicken breast stuffed with smoked gouda and prosciutto served with an herbed Velouté sauce.

CHICKEN MARSALA \$16.95

Grilled chicken breast served with a wild mushroom marsala wine sauce.

CHICKEN FLORENTINE \$18.95

Chicken breast marinated with fresh basil and garlic, stuffed with spinach, ricotta and parmesan in a white wine and garlic sauce.

BEEF ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, coffee, iced tea and water.

BEEF BURGUNDY \$18.95

Braised beef in a rich stock with Burgundy wine, bacon, carrots, onion and mushrooms.

BEEF SIRLOIN WITH GARLIC MUSHROOMS (GF) \$25.95

Charbroiled sirloin with a dijon mustard sauce and roasted garlic mushrooms.

CLASSIC PRIME RIB (GF) \$30.75

Slow roasted and carved to order and served with a horseradish cream.

FILET MIGNON \$35.25

Beef tenderloin, lightly seasoned, charbroiled, with a Burgundy wine sauce and wild mushrooms.

HOME STYLE SWISS STEAK \$17.95

Seared and slow-roasted Swiss steak served with our signature hearty house made sauce.

BRAISED POT ROAST \$17.95

Slow-roasted beef served in a traditional gravy.



PORK ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, coffee, iced tea and water.

BRAISED PORK CHOP \$17.95

Dredged in flour, sautéed pork chop, slow roasted with a mushroom cream sauce.

BONE-IN PORK CHOP (GF) \$18.95

Bone-in pork chop marinated in herbs and garlic, topped with caramelized peaches and a blackberry balsamic glaze.

PORK DIJONNAISE (GF) \$16.95

Herb and garlic crusted pork loin, hand carved with a rich dijon mustard.

PORK MARSALA \$16.95

Herb roasted pork loin, hand carved with a wild mushroom marsala wine sauce.

PASTA ENTREES

Served with house salad, choice of one side, assorted dinner rolls, coffee, iced tea and water.

THREE CHEESE STUFFED SHELLS (V) \$16.25

Mozzarella, provolone and ricotta cheese stuffed pasta shells in marinara sauce.

CAJUN CHICKEN PASTA \$17.25

Charbroiled Cajun marinated chicken breast, sautéed onion, peppers and tomatoes with cavatappi pasta in a Cajun alfredo.

HOUSE MADE LASAGNA \$16.25

Meat, cheese (V), or vegetable Alfredo (V) lasagna.

RAVIOLI FLORENTINE (V) \$17.25

Cheese-filled ravioli with a creamy spinach Alfredo, garnished with toasted walnuts.

SUNDRIED TOMATO PENNE (V) \$16.25

Penne pasta with wild mushrooms tossed in a sundried tomato Alfredo sauce.



SEAFOOD ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, coffee, iced tea and water.

MARYLAND STYLE CRAB CAKES \$23.95

Our signature house-made crab cakes, seared golden brown, with a citrus aioli.

SESAME GLAZED SALMON \$25.95

Fresh Atlantic salmon, marinated in honey, sriracha and ginger, then finished with a sesame glaze.

SWEET TERIYAKI MAHI MAI \$19.95

Lightly seasoned, charbroiled, with caramelized pineapple and sweet teriyaki glaze.

STUFFED SALMON FLORENTINE (GF) \$27.95

Fresh Atlantic salmon, stuffed with a garlic and herb spinach cream cheese, finished with a white wine sauce.





VEGETARIAN ENTREES

Served with house salad, choice of one side, assorted dinner rolls, coffee, iced tea and water.

RISOTTO PRIMAVERA (V) \$16.95

Fresh asparagus, yellow bell pepper, wild mushrooms, tomato and onion roasted in garlic oil, served over creamy parmesan risotto.

VEGETABLE PASTA ALFREDO (V) \$15.95

Garlic and herb roasted zucchini, yellow squash, mushroom, tomato and onion over penne pasta tossed in creamy Alfredo.

RIGATONI WITH VODKA SAUCE (V) \$15.95

Rigatoni pasta, tossed with a creamy tomato vodka sauce, topped with shredded parmesan cheese and fresh basil.

VEGAN ENTREES

Served with house salad, choice of one side, assorted dinner rolls, coffee, iced tea and water.

EGGPLANT PARMESAN (GF) (V) \$16.95

Grilled eggplant layered with vegan cheese and marinara.

RATATOUILLE STUFFED MUSHROOM (GF) (V) \$16.95

Oven roasted portabella mushroom filled with green zucchini, yellow squash, eggplant, garlic, with marinara sauce and topped with vegan cheese.

VEGETABLE PASTA MARINARA (V) \$16.95

Sautéed zucchini, squash, mushroom, bell peppers, onion and garlic with ziti and marinara.



CHEF'S SELECT BUFFET

Served with house salad, choice of two sides, assorted dinner rolls, coffee, iced tea and water.

PICK TWO \$22.95
PICK THREE \$25.95

CHICKEN

Chipotle orange (GF)
 Caribbean (GF)
 Honey Dijon (GF)
 Marsala

BEEF

Swiss steak
 Braised pot roast
 Beef Burgundy

PASTA

Sundried tomato penne (V)
 Rigatoni with vodka sauce (V)
 Stuffed shells with marinara (V)

PORK

Marsala
 Dijonnaise (GF)

ACCOMPANIMENTS

VEGETABLES

Green beans with caramelized shallots (V & GF)
 Fresh buttered California blend (V & GF)
 Buttered sweet corn (V & GF)
 Julienne vegetable medley (V & GF)
 Green beans with sautéed onion and bacon (GF)
 Garlic-buttered broccoli with Parmesan (V & GF)
 Honey bourbon glazed carrots (V & GF)

CHEF'S PRIME BUFFET

Served with house salad, choice of two sides, assorted dinner rolls, coffee, iced tea and water.

PICK TWO \$26.95
PICK THREE \$30.95

CHICKEN

Tuscan
 Prosciutto and gouda-stuffed
 Bruschetta chicken (GF)
 Florentine

BEEF

Beef sirloin with garlic mushrooms (GF)
 Carved prime rib (GF)

PORK

Braised chop with mushroom cream
 Peach, blackberry and balsamic bone-in chop (GF)

PASTA

Ravioli Florentine (V)
 White vegetarian lasagna (V)
 Cajun pasta (V)

SEAFOOD

Sesame-glazed salmon
 Sweet teriyaki mahi mahi

STARCHES

Our house signature mashed gold potatoes:

- Garlic and chive (V & GF)
- Peppered Parmesan (V & GF)
- Gorgonzola bleu cheese (V & GF)

Creole potato medley (V & GF)
 Baked Idaho or sweet potato with toppings (V & GF)
 Traditional rice pilaf (V & GF)
 Parmesan risotto (V & GF)
 Herb-roasted redskin potatoes (V & GF)

DESSERTS

ASSORTED LAYER CAKES (V) \$4.25

Lemon, Chocolate, Strawberry

HOMEMADE ALL TO MYSELF CHEESECAKES (V) \$4.25

Variety of flavors available

NEW YORK CHEESECAKE WITH ASSORTED TOPPINGS (V) \$5.25

ASSORTED BAKED PIES (V) \$4.25

Apple, peach, pumpkin, cherry, coconut cream, peanut butter, cookies and cream, chocolate mint cream or blueberry.

SIGNATURE HOUSE MADE

CRÈME BRULEE (V & GF) \$6.95

Traditional Crème Brulee

Dutch Chocolate Crème Brulee

Pumpkin Crème Brulee

Raspberry Crème Brulee

Maple Crème Brulee

ASSORTED HOUSE MADE CUPCAKES (V) \$3.95

(variety of flavors available)

ASSORTED BROWNIES (V) \$1.95

(variety of flavors available)

GOURMET COOKIE ASSORTMENT (V) \$1.95

ASSORTED DESSERT BARS (V) \$2.95

MINI DESSERT ASSORTMENT (V) \$3.95

ICE CREAM SUNDAE BAR (V) \$6.50

Hand-scooped vanilla ice cream with chopped nuts, candy pieces, whipped cream, cherries and chocolate, strawberry and caramel sauces.



BAR INFORMATION

BAR MENU AND PRICING

Ashland University Catering and Conference Services is the licensee responsible for the sale and service of alcoholic beverages at Ashland University. In accordance with Ohio Liquor Authority regulations, no alcoholic beverages may be brought into the facility. Alcoholic beverages may be dispensed only by Ashland University Catering and Conference Services server and bartenders. Leftover alcoholic beverages are not permitted to leave the facility.

Bar set-up services is \$200 for all bars. At the discretion of the department, a security officer will be assigned to your event. This fee is \$400 and will be included on your contract. All bars are served in standard plasticware, bars can be upgraded to glassware for \$3 per guest. All bar prices are for draft beer, bottles can be substituted for an additional charge.

BEER, WINE and SOFT DRINK BAR

The beer, wine and soft drink bar is charged per person, the rate is determined by the number of hours the bar is open. Select two house beer selections or one house beer and one specialty beer selection. Includes four house wine selections and unlimited soft drinks.

House Beer Selections Budweiser, Bud Light, Yuengling, Coors Light, Miller Lite, Michelob Ultra

Specialty Beer Selections Sam Adams, Great Lakes, Rhinegeist, Columbus Brewing, Blue Moon

House Wine Selections Chardonnay, Moscato, Pinot Noir, Cabernet Sauvignon.

Three hours \$13.95

Four hours \$15.95

Five hours \$16.95



FULL BAR

The full bar is charged per person, the rate is determined by the number of hours the bar is open. Select two house beer selections or one house beer and one specialty beer selection. Includes selection of house standard liquor, four house wine selections and unlimited soft drinks.

Substitute wine or one draft beer selection for hard seltzers.

House Beer Selections Budweiser, Bud Light, Yuengling, Coors Light, Miller Lite, Michelob Ultra

Specialty Beer Selections Sam Adams, Blue Moon, Great Lakes, Rhinegeist, Columbus Brewing

House Wine Selections Chardonnay, Moscato, Pinot Noir, Cabernet Sauvignon

House Standard Liquor Titos Vodka, Jack Daniels Whiskey, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Silver Rum, Jose Cuervo Gold Tequila, Fireball Whiskey.

One hour \$11.95

Two hours \$13.95

Three hours \$17.95

Four hours \$19.95

Five hours \$21.95

Make it top shelf \$6 per guest

A LA CARTE

House draft beer by the keg \$300

Specialty draft beer by the keg \$500

La Marca Prosecco by the bottle \$25

House Chardonnay, Moscato, Pinot Noir, Cabernet Sauvignon, by the 12 bottled case. \$240

Additional selections can be arranged to meet all the needs of your event.

Cash Bar

We provide your event with a fully stocked bar where guests may purchase beer, wine and liquor. The host may select the beverages that are available for a cash bar. Cash bars require a \$100 minimum.

Host Pre-Paid Bar

As the event host, choose a dollar amount you wish to spend and beverage selections, you would like to offer and pre-pay that amount prior to the event.

REDWOOD HALL

If your event is taking place at Redwood Hall and you would like to serve alcohol you will need to provide the alcohol and we will provide the bartenders and event security.

MIXER, GARNISH, AND CUP PACKAGE

Includes cups for wine and cocktails. Garnishes including cherries, limes, lemons, and olives. Mixers including orange juice, cranberry juice, pineapple juice, ginger ale, club soda, tonic, sweet & sour mix, margarita mix, Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mountain Dew.

\$4.95 per guest

Let Ashland University Catering and Conference Services customize the bar to fit the needs of your event.



TECHNOLOGY

We offer built-in projection systems with video and data inputs and built-in audio system in all event rooms. A variety of microphones are available including podium microphones, stand microphones, handheld wireless microphones, lapel microphones and tabletop microphones. We recommend that all clients use our laptop computers for their presentations, bring all presentations on a flash drive or saved in a cloud drive, wireless remotes are available.

Equipment

Our facilities include the use of tables, chairs and staging. If additional staging, pipe and drape, or dance floor is required, it may be rented at an additional charge.

Linen

Our house-standard linen includes a variety of colors and is charged per table cloth and per napkin. Our upscale specialty linen offers a larger variety of colors, fabrics, lengths, materials, chair covers and sashes. Contact the Sales and Marketing Office for pricing.

Centerpieces

We provide an array of centerpieces and décor to fit any budget and theme including full centerpieces to vase rental. Pricing varies depending on décor design, for design inspiration check out our Instagram @aucatering.

ADDITIONAL SERVICES

ADDITIONAL HOURS (over five)

\$500/hour (Must be arranged in advance through Catering Manager)

CUT AND SERVE CAKE

\$150

SECURITY FOR EVENTS WITH ALCOHOL

\$400

SPLIT PLATED MEALS

When more than two-plated entrees are selected for an event and additional charge of \$2 per person will be added.

OFF-SITE CATERING AND SERVICES

Ashland University Catering offers full-service events or delivery only events all catered to the unique location of your choice.

Off-site, full-service events require a \$500 minimum or at our discretion.

Off-site, full-service events are only available within a 30 minute radius of Ashland University Main Campus.

Off-site deliveries within Ashland City Limits incur no delivery fee.

Off-site events or deliveries outside of Ashland City Limits require a \$10-a-mile, round-trip delivery fee.



Welcome

Thank you for your interest in having Ashland University Catering and Conference Services host your event. We are a full-service catering company with multiple venues, full catering, bar service and a variety of linen and decor options. We pride ourselves on being a one-stop shop and our dedicated staff is here to help you in the planning and execution of your event. Whether it big or small Ashland University Catering and Conference Services can't wait to host your event.





TO CONTACT:

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@AUCatering

**ASHLAND
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