# Breakfast

**Continental Breakfast**
A variety of our homemade breakfast pastries served with orange juice and Seattle’s Best coffee. Starbucks coffee can be added for $1.00 per person.

$5.75

**Quiche Selections**
Served with fresh seasonal fruit, a large muffin, coffee and juice.
- Lorraine
- Three Cheese
- Sautéed Vegetable
- Sausage & Scallion

$7.95

**Breakfast Sandwich Bar**
Fresh croissants and flour tortillas to fill with your choice of scrambled eggs, chorizo, ham and a variety of cheeses. Accompanied by O’Brien potatoes, fresh salsa, coffee and juice.

$10.95

**Omelet Station**
Filled with your choice of ingredients – bacon, cheddar cheese, mushrooms, diced ham, peppers and onions. Served with O’Brien Potatoes, fresh seasonal fruit, coffee and juice.

$10.95

## Additional Accompaniments (prices when added to above selections)

- Fresh made doughnuts (dozen) .......................................................... $5.50
- Assorted home baked scones ................................................................. $1.50
- Pecan sticky buns .................................................................................. $1.25
- Large assorted muffins ....................................................................... $1.25
- Breakfast breads ................................................................................. $1.25
- Blueberry stuffed French toast .............................................................. $2.25
- Yogurt and granola breakfast ............................................................... $2.50
- Fresh seasonal fruit ............................................................................ $2.50

## Morning and Afternoon Breaks

- AU trail mix ......................................................................................... $1.75
- Salsa sizzler trail mix ......................................................................... $1.75
- Tropical trail mix ................................................................................ $1.75
- Hot cajun trail mix ............................................................................. $1.75
- Pub mix ................................................................................................. $1.75
- Tuffys trail mix ................................................................................... $1.75
- Gourmet cookie selection .................................................................. $1.25
- Pita chips with hummus ..................................................................... $1.50
- Carrot and celery sticks with dip ......................................................... $1.75
- Assorted soda & bottled water ............................................................. $1.75
- Bottled water ....................................................................................... $1.75
- Seattle’s Best Coffee Service ............................................................... $1.50
- Starbucks Coffee Service .................................................................... $2.50
Soup Selections
$1.95 per cup
Soup du jour will be selected for groups under 20 people.

<table>
<thead>
<tr>
<th>Pasta Fagioli</th>
<th>Rustic Tomato Bisque</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken &amp; Dumpling</td>
<td>Sautéed Beef and Vegetable</td>
</tr>
<tr>
<td>Hearty Chicken Noodle</td>
<td>Portobello Mushroom</td>
</tr>
<tr>
<td>Cream of Asparagus</td>
<td>Chilled Gazpacho</td>
</tr>
<tr>
<td>Roasted Sweet Corn Chowder</td>
<td>Ham and Bean</td>
</tr>
<tr>
<td>Cream of Potato with Bacon</td>
<td>Broccoli and Cheese</td>
</tr>
<tr>
<td>Beef Noodle</td>
<td>Cream of Chicken</td>
</tr>
<tr>
<td>Italian Wedding Soup</td>
<td>Country Vegetable</td>
</tr>
</tbody>
</table>

Salad Selections & Lighter Fare

All salads are served with a fresh roll and butter and choice of beverage Seattle's Best Coffee™ & Ice Tea.

**Chicken Caesar Salad** ................................................................. $9.25
Grilled chicken, romaine lettuce, Parmesan cheese and herbed croutons with Caesar dressing (served Cajun or herb-grilled).

**Traditional Chicken Cobb Salad** .............................................. $9.25
Herb-marinated chicken, bacon, egg, Roma tomato, cheddar and bleu cheese on crisp romaine lettuce with a roasted garlic vinaigrette

**Pear, Bleu Cheese and Toasted Walnut Salad** ........................... $9.25
Pears, bleu cheese and walnuts on mixed greens with a white balsamic vinaigrette

**Mediterranean Shrimp Salad** .................................................... $11.25
Shrimp, Feta cheese, tomatoes, cucumbers, Kalamata olives, red onions and crisp romaine lettuce with a Mediterranean Feta vinaigrette

**General Tso's Chicken Salad** .................................................... $11.95
Diced breaded chicken, carrots, broccoli, red peppers, crisp romaine and spinach with a spicy Asian vinaigrette

**Mini Deli Sandwiches with Fruit Cup** ....................................... $8.95
A smaller version of our signature deli sandwiches featuring roast beef, ham & turkey on assorted breads

**Soup du Jour and Half Sandwiches** .......................................... $8.95
A half-size offering of our signature deli sandwich with Soup du Jour

**Chicken Salad Croissant** ......................................................... $7.95
A classic chicken salad served on a butter croissant with freshly cut fruit

**Assorted Finger Sandwiches on Silver Dollar Rolls** ................. $7.95
Ham, chicken and egg salad on silver dollar rolls served with freshly cut fruit
<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Sirloin of Beef</td>
<td>$12.25</td>
<td>Grilled sirloin topped with roasted red peppers and Bleu cheese on a foccacia bread with a roasted garlic mayonnaise</td>
</tr>
<tr>
<td>Italian Roast Beef Sandwich</td>
<td>$10.95</td>
<td>Slow roasted beef served with spicy gardiniera vegetables and provolone cheese on a hoagie roll</td>
</tr>
<tr>
<td>Croissant Club</td>
<td>$8.95</td>
<td>Peppered turkey and honey ham topped with lettuce, tomato and a sundried tomato bacon mayo</td>
</tr>
<tr>
<td>Grilled Herbed Chicken</td>
<td>$9.75</td>
<td>Grilled chicken topped with Fontina cheese, lettuce and tomato on a brioche roll with an aioli spread</td>
</tr>
<tr>
<td>Chicken Caesar Wrap</td>
<td>$8.95</td>
<td>Grilled chicken, crisp romaine, Parmesan cheese, homemade croutons and creamy Caesar dressing rolled in a fresh wrap</td>
</tr>
<tr>
<td>Steak House Sandwich</td>
<td>$10.95</td>
<td>Roast beef, caramelized onions and mushrooms, with Gruyere cheese on a hoagie roll. Served warm with a house made steak sauce</td>
</tr>
<tr>
<td>Pesto Chicken Sandwich</td>
<td>$10.50</td>
<td>Grilled chicken topped with prosciutto ham, fresh Mozzarella cheese, baby greens and pesto mayonnaise</td>
</tr>
<tr>
<td>Chicken Asiago and Artichoke Sandwich</td>
<td>$10.75</td>
<td>Grilled chicken with an Asiago and artichoke spread on a hoagie roll</td>
</tr>
<tr>
<td>Smoked Turkey and Gouda</td>
<td>$10.95</td>
<td>Slow-roasted turkey on cranberry walnut bread with mesclun greens and Gouda cheese with a sage mayonnaise</td>
</tr>
<tr>
<td>Chile Rubbed Chicken Wrap</td>
<td>$9.75</td>
<td>Grilled chicken with Monterey Jack cheese, lettuce, tomato and a guacamole ancho-chile sauce</td>
</tr>
<tr>
<td>Southern Fried Chicken Wrap</td>
<td>$10.95</td>
<td>Peppered chicken strips, cheddar cheese, Roma tomato, shredded lettuce and ranch dressing</td>
</tr>
</tbody>
</table>
Lunch Buffet Selections

Served with a choice of two sides (broccoli salad, pasta salad, savory potato salad, house salad or chips), soda and bottled water.

**Carving Board Sandwiches** ................................................................. $13.95
Herb turkey, smoked ham and rosemary garlic beef; Cheddar, Swiss and smoked Gouda cheese served with assorted gourmet breads. Accompanied with mustard, horseradish, roasted garlic mayonnaise, lettuce and tomato

**AU Deli Sandwiches** ........................................................................... $11.95
Herb turkey, smoked ham and rosemary garlic beef; Cheddar, Swiss and smoked Gouda cheese served with assorted gourmet breads. Accompanied with mustard, horseradish, roasted garlic mayonnaise, lettuce and tomato.

**Traditional Deli Tray** ......................................................................... $10.95
Smoked turkey, ham and roast beef on a variety of breads and rolls. Topped with lettuce, tomato and cheese. Served with condiments.

**Ciabatta Deli Sandwiches** .................................................................... $10.95
A smaller version of our original deli selections; with smoked turkey, roast beef and honey ham, cheddar and Swiss, lettuce and tomato.

**Slider Bar** ............................................................................................ $12.95
Mini hamburgers, chicken and bratwurst sandwiches with lettuce, tomato, cheese and condiments.

Our Most Popular Buffets

**Taco and Burrito Bar** .............................................................................. $13.95
Steak, chicken and chorizo served with flour tortillas. Toppings include cilantro-lime rice, pinto beans, sour cream and salsa.

**Sweet and Sour Chicken** ...................................................................... $13.95
Lightly breaded chicken with pineapple and sweet peppers. Served with steamed rice and egg rolls. Includes soda and bottled water.

**Soup Du Jour and Salad Bar** ................................................................. $10.95
A full salad bar and soup of the day served with fresh rolls. Includes soda and bottled water.

**Pasta Bar** ............................................................................................. $11.95
Penne and linguini pasta with meatballs, marinara and alfredo sauces. Accompanied with a house salad and garlic bread. Includes assorted soda and bottled water.

**Specialty Pizza Bar** .............................................................................. $7.50
(Choice of two kinds of pizza per group) Buffalo chicken, chicken alfredo, meat lovers, veggie lovers, portobella & asiago and Philly steak. Pizzas come with a house salad and Italian dressing, assorted soda and bottled water and assorted cookies.
Boxed Lunches

**Italian sub sandwich**
- $9.50
- Ham, salami and cappicola, topped with lettuce, tomato and Provolone cheese on a hoagie roll.
- Served with broccoli and pasta salad, potato chips, bottled water and cookies

**Tossed Chicken Caesar Salad**
- $9.50
- Classic salad served with a cornbread muffin, bottled water and cookies

**Fruited Chicken Salad**
- $9.50
- Grilled chicken tossed with mixed fruit and walnuts on a bed of mixed greens and topped with a honey yogurt dressing. Accompanied with bottled water and cookies

**AU Boxed Lunch**
- $9.50
- Smoked turkey on ciabatta with Swiss cheese, lettuce and tomato. Served with broccoli salad, pasta salad, an apple, bottled water, cookies and chips

**Sub Sandwich Boxed Lunch**
- $9.50
- Your choice of a roast beef, turkey or ham on a mini sub roll, served with broccoli salad, pasta salad, an apple, bottled water, cookies and chips

**One Topping Pizza**
- $9.50
- 12 slices per pizza, add additional toppings for $.50 each

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Quality, experience and outstanding accommodations await you at Ashland University.
Appetizers

(All charged per person)

Plantain Shrimp Skewers................................................................. $3.95
Buffalo Chicken Spring Rolls....................................................... $2.75
Pecan-Crusted Chicken Skewers.................................................... $2.50
Bacon-Wrapped Scallops ............................................................. $3.25
Deep-Fried Oysters with a Rémoulade Sauce ......................... $2.95
Mini Crab Cakes with a Dijon Dill Sauce ................................. $2.95
Olive Tapenade on a Crostini...................................................... $1.75
Bruschetta with Assorted Toppings ........................................... $1.75
Steak au Poivre Crostini ............................................................... $5.95
International Cheese and Crackers .......................................... $2.95

Add a sausage carving board...........$1.50

Domestic Cheese and Crackers.................................................. $1.95
Spinach and Artichoke Dip with Pita Chips ............................... $1.95
Vegetables with Ranch Dip ......................................................... $1.75
Fresh Seasonal Fruit ................................................................ $2.75
Mini Raspberry Brie .................................................................... $2.75
Prosciutto-Wrapped Asparagus ................................................ $2.95
Vegetable Spring Rolls with Dipping Sauce ............................. $2.95
Shrimp Cocktail with Sauce ...................................................... $5.95
Thai Chicken Saté ...................................................................... $2.50
Pistachio-Crusted Chicken Tenders with a Fruit Chutney ....... $2.50
Potstickers ................................................................................... $1.75
Fresh Mozzarella and Tomato Platter ....................................... $2.95
Stuffed Mushrooms .................................................................. $2.95

Chorizo & Monterey Jack Cheese
Boursin and Walnut
Italian Sausage

Buffalo Wings with Celery and Bleu Cheese .............................. $2.95
Dinner Buffet Selections

Served with house salad, choice of two sides, assorted dinner rolls and Seattle’s Best Coffee™

Choice of two entrées $17.95
Choice of three entrées $19.95

CHICKEN
- Marsala
- Parmesan
- Pommery Cream
- Cacciatore

BEEF
- Roast Beef w/ Jardinière Vegetables
- Homemade Meatloaf
- Braised Pot Roast
- Beef Tips and Mushrooms

PASTA
- Penne with Sun-Dried Tomato Cream
- Chicken Rotini Alfredo
- Cheese Lasagna

PORK
- Herbed Loin with Apple Brandy Sauce
- Ham with a Pineapple Chutney
- Breaded Chop with a Honey Bourbon Sauce

Accompaniments

Vegetable Choices
- Green Beans
- California Medley
- Honey Carrots
- Buttered Corn
- Cauliflower Gratin

Starch Choices
- Herbed-Whipped Potato
- Roasted Red Skin Potatoes
- Wild Rice Pilaf
- Parmesan Risotto
- Maple-Whipped Sweet Potato
- Buttered Noodles
Specialty Buffet Selections

Served with house salad, choice of two sides, assorted dinner rolls, and Seattle's Best Coffee™

Choice of two entrées $21.50
Choice of three entrées $25.50

**CHICKEN**
- Pecan and Almond-Crusted
- Prosciutto and Gouda Stuffed
- Pommery Tarragon
- Florentine
- Scaloppini

**BEEF AND PORK**
- Braised Short Ribs
- Rosemary Flank Steak
- Pork Loin With a Dried Cherry Sauce
- Pistachio-Crusted Pork Loin

**CARVING STATION**
- Bone-in Ham
- Slow Roasted Prime Rib
- Strip Loin
- Oven Roasted Turkey

**PASTA**
- Bleu Cheese and Walnut Gnocchi
- Spinach Stuffed Ravioli in an Asiago Cream Sauce
- Seafood Pasta with Sautéed Shrimp and Scallops
- Pappardelle Bolognese

**SEAFOOD**
- Salmon in a Dill Cream Sauce
- Parmesan-Crusted Cod

**Accompaniments**

**Vegetable Choices**
- Julienne Vegetable Medley
- Asparagus Medley
- Parmesan Crusted Green Beans
- Parisian Carrots
- Sautéed Squash and Zucchini
- Garden Vegetable Medley

**Starch Choices**
- Sweet Potato Dauphinoise
- Garlic and Chive Mashed Potatoes
- Baked Potatoes
- Mushroom and Asparagus Risotto
- Fingerling Potato Medley
- Pesto Tossed New Potato Medley
We will customize your event to meet and exceed your expectations.

Pasta

Served with house salad, assorted dinner rolls and Seattle’s Best Coffee™

Papperdale Bolognese ................................................................. $15.75
Papperdale pasta tossed in a Bolognese sauce

Lasagna ..................................................................................... $14.25
Meat, cheese or vegetable alfredo

Seafood Pasta ........................................................................... $16.25
With shrimp and scallops, sautéed mushrooms, tomato and asparagus tips in an asiago cream sauce

Pasta Primavera ........................................................................ $17.95
Tossed vegetables on a bed of linguini topped with an herbed cream sauce

Penne Pasta ............................................................................... $14.95
Penne pasta with Italian sausage and a basil marinara sauce

Gnocchi and Gorgonzola .......................................................... $15.50
Gnocchi in a Gorgonzola cream sauce with toasted walnuts

Macaroni and Cheese with Chorizo ....................................... $14.75
Mini penne pasta tossed in a cheddar and Monterey Jack cheese with chorizo sausage

Penne Alfredo ............................................................................ $14.50
Penne pasta with mushrooms and a sundried tomato alfredo sauce

Buffalo Chicken Pasta ............................................................. $14.95
Farfalle pasta tossed with a spiced buffalo cream sauce
Chicken Selections

Served with house salad, choice of two sides, assorted dinner rolls and Seattle’s Best Coffee™

Chicken Wellington ................................................................. $14.95
  Chicken breast topped with a mushroom duxelle and baked in puff pastry

Pistachio-Crusted Chicken Breast ........................................... $14.75
  Pistachio-breaded chicken breast served with a mango chutney

Stuffed Chicken Breast ............................................................ $14.95
  Chicken breast stuffed with Gouda cheese and prosciutto served with an herbed veloute sauce

Chicken Marsala ....................................................................... $14.25
  Sautéed chicken breast and mushrooms in a marsala wine sauce

Pecan-Crusted Chicken ............................................................. $14.75
  Pecan-breaded chicken breast topped with a honey balsamic sauce

Mediterranean Chicken ............................................................ $14.25
  Chicken breast tossed with vine ripened tomatoes, olives and feta cheese

Chicken Parmesan .................................................................... $14.95
  Baked parmesan-crusted chicken with a basil marinara sauce

Chicken Florentine .................................................................... $15.95
  Breast of chicken stuffed with spinach, ricotta and Parmesan cheese in a white wine & garlic sauce

Dijon and Tarragon Chicken ...................................................... $14.25
  Grilled breast of chicken with a Dijon and tarragon cream sauce

Chicken Cacciatore ................................................................... $14.25
  Boneless chicken braised with white wine, tomatoes, sweet peppers and mushrooms

Chicken Forestiere ................................................................... $14.75
  Chicken breast sautéed and served with a tomato, mushroom and bacon sauce

Almond-Crusted Chicken ........................................................ $14.95
  Sautéed chicken with a dried cherry and Riesling sauce

Chicken Scaloppini ................................................................. $14.25
  Sautéed chicken topped with peppers and prosciutto, in a Marsala wine sauce
Pork Selections

Served with house salad, choice of two sides, assorted dinner rolls and Seattle’s Best Coffee™

- **Chili-Spiced Pork Loin** ................................................... $15.95
  Chili-rubbed pork loin with a peach poblano sauce

- **Kansas City Ribs** ............................................................ $15.25
  Brown sugar chili-rubbed pork ribs brushed with Kansas City barbecue sauce

- **Roasted Pork Loin** ......................................................... $15.95
  Herb-roasted pork loin in a dried cherry sauce

- **Cajun-Spiced Pork Loin** .................................................. $15.25
  Cajun-infused pork loin in a Creole cream sauce

- **Stuffed Pork Chops** ....................................................... $15.95
  Boneless pork chop with an herbed dressing in an apple brandy sauce

- **Carved Smoked Ham** ..................................................... $15.95
  Smoked bone-in ham roasted with a brown sugar glaze

- **Honey Bourbon Pork** .................................................... $17.95
  Herb-breaded pork chop in a honey bourbon sauce

- **Pork Tenderloin** ............................................................ $16.75
  Carved pork tenderloin with a corn, bacon and shiitake mushroom sauce

National award winning catering and conference services.
Beef Selections

Served with house salad, choice of two sides, assorted dinner rolls and Seattle’s Best Coffee™

**Beef Sirloin with Caramelized Onions** ............................................................ $20.75
Grilled sirloin of beef in a Dijon mustard sauce

**Roast Beef with Sautéed Mushrooms** ............................................................ $14.75
Slow-roasted sliced beef in a Cabernet wine reduction

**Homemade Meatloaf** ..................................................................................... $14.95
Classic meatloaf with a pan roasted mushroom gravy

**Beef Stroganoff** ............................................................................................... $14.50
Seared beef tips and button mushrooms

**Braised Pot Roast** ........................................................................................... $14.95
Slow roasted beef served in a traditional gravy

**Carved Strip Loin** ........................................................................................... $18.95
Carved beef loin in a forestiere sauce

**Stuffed Beef Tenderloin** ................................................................................ $23.95
Tenderloin of beef with Maytag bleu, wrapped in applewood smoked bacon finished with a Cabernet demi-glace

**Beef Tenderloin** .............................................................................................. $21.95
Hand-carved beef tenderloin medallions and shiitake mushrooms in a Port wine reduction

**Beef Short Ribs** ............................................................................................... $18.95
Braised beef short ribs in a Merlot reduction

*Consistency is our key to delivering outstanding events.*
Seafood Selections

Served with house salad, choice of two sides, assorted dinner rolls and Seattle's Best Coffee™

- **Shrimp Scampi** ............................................................ $16.75
  
  Pan-sautéed shrimp in a white wine garlic butter

- **Parmesan-Crusted Cod** ................................................. $17.25
  
  Basil and lemon cod fillet with vine-ripened tomatoes

- **Poached Salmon** ........................................................... $18.95
  
  Salmon poached in white wine, served in a Dijon-dill sauce

- **Grilled Swordfish** ........................................................ $18.95
  
  Grilled swordfish with artichokes, roasted sweet peppers, olives and capers

- **Pecan-Crusted Walleye** ................................................ $19.95
  
  Walleye fillet lightly breaded with pecans and served with a rémoulade sauce

- **Citrus Halibut** ............................................................... $23.75
  
  Fresh halibut in a citrus beurre blanc

- **Prosciutto-Wrapped Cod** ............................................. $17.25
  
  Cod fillet wrapped in prosciutto ham, served with a sundried tomato tapenade

- **Sautéed Scallops** ........................................................ $18.95
  
  Sautéed sea scallops served with a pesto cream sauce

- **Lemon Pepper Salmon** ............................................... $18.25
  
  Grilled salmon in a beurre blanc sauce

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Committed to quality and excellence.
Vegetarian & Dietary Accommodations

**Vegetarian Meals**

**Polenta with Marscapone** ................................................................. $14.25
   Marscapone cheese polenta served with roasted herb mushroom medley

**Ravioli Florentine** ................................................................................. $14.95
   Ravioli filled with spinach and cheese in creamy alfredo with toasted walnuts and fresh basil

**Roasted Vegetable Strudel** ................................................................ $14.25
   Roasted vegetables with Parmesan cheese baked in pastry served with balsamic reduction

**Eggplant Parmesan** .............................................................................. $14.75
   Herb breaded eggplant in marinara topped with Parmesan

**Grilled Vegetable Napoleon** .............................................................. $15.25
   Grilled vegetables layered with fresh mozzarella served with roast red pepper sauce

**Black Bean Cakes** .............................................................................. $14.50
   Chili spiced black bean and vegetable cake served with cilantro-lime rice and fresh pico de gallo

**Gluten Free Meals**

   All salad options with gluten free dressing  
   All sandwiches can be served with gluten free bread option.

**Grilled Shrimp Kabobs** ................................................................. $18.25
   Shrimp marinated on skewers with peppers and onions served with herbed rice and grilled Roma tomatoes

**Sun Dried Tomato Crusted Salmon** ................................................... $18.95
   Salmon with sun dried tomato pesto served with whipped Yukon gold potatoes and Julienne vegetable medley

**Grilled Herb Chicken** ........................................................................ $14.95
   Herb grilled chicken with roasted potatoes and garden vegetable medley

**Grilled NY Strip** ................................................................................ $18.95
   NY strip grilled and served with horseradish whipped potato and buttered green beans with toasted almonds
Desserts

**Assorted Cakes and Desserts** ............................................................... $3.75
- Orange Layer Cake
- Strawberry Layer Cake
- Lemon Layer Cake
- Chocolate Layer Cake
- Italian Almond Layer Cake
- Carrot Cake
- Red Velvet Cake
- Lemon Berry Streusel Cake
- Tiramisu
- Homemade Honey Biscuits With Blueberries
- Crème Brûlée
- Vanilla and Sour Cream Cheesecake
- Turtle Cheesecake
- Lemon and Blueberry Tart

**Individual Cake Assortment**
- Key Lime Pie
- Red Velvet Cake
- Tiramisu
- Turtle Cream Pie
- Lemon Cake
- Cheesecake

**Assorted Pies** .................................................................................. $2.95
- Key Lime
- Pecan
- Assorted Fruit
- Pumpkin
- Coconut Crème

**Mousse (Berry and Chocolate)** ......................................................... $1.75

**Brownies And Cookies** ................................................................. $1.25
- Baby Eagle Cookie
- Chocolate Chip Brownie
- Macadamia Nut Cookie
- Zebra Brownie
- Caramel Apple Oatmeal Cookie
- Candy Piece Brownie
- Sugar Cookie
- Candy Pieces Cookie

**Assorted Dessert Bars** .................................................................. $1.50
- Lemon
- Buckeye
- Pumpkin
- Key Lime
- Chocolate Chip

**Mini Dessert Assortments** .............................................................. $3.25
- Tarts
- Cannoli
- Mousse
- Truffles
- Cheesecake Bites
- Mini Cookies
Bar Information

Bar Menu & Pricing

Ashland University Catering & 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 & Conference Services servers and bartenders. Leftover alcoholic beverages are not permitted to leave the facility.

Ashland University Convocation Center is a non-tipping facility.

Bar set-up service is $150 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.

Beer, Wine & Soft Drink Bar

Choice of one House selection: Budweiser, Budweiser Light, Miller Lite, Miller Genuine Draft, Coors, Coors Light or Blue Moon; and one Specialty Selection: Corona, Sam Adams Boston Lager, Great Lakes Dortmunder Gold, Great Lakes Eliot Ness, Killians, Amstel Light, Michelob Amberbock, Yuengling, Heineken or Heineken Light

- House Chardonnay, White Zinfandel, Cabernet Sauvignon, Riesling
- 3 Hours = $11.95
- 4 Hours = $12.95
- 5 Hours = $13.95

Glassware is available for an additional charge.

All bar prices are for draft beers, bottles can be substituted for an additional charge.

Rehearsal Dinner Bar Package

We will provide your group with two of our house beer selections and a minimum of three house wines. This includes glassware and unlimited fountain drinks. A surcharge of $50 will be added for groups of 40 people or less who wish for specific types of beer.

- 2 Hours = $8.95
Hosted Bar Reception Packages

Full Bar

Choice of one House selection: Budweiser, Budweiser Light, Miller Lite, Miller Genuine Draft, Coors, Coors Light or Blue Moon; and one Specialty selection: Corona, Sam Adams Boston Lager, Great Lakes Dortmunder Gold, Great Lakes Eliot Ness, Killians, Amstel Light, Michelob Amberbock, Yuengling, Heineken or Heineken Light

House Chardonnay, White Zinfandel and Cabernet Sauvignon

Unlimited fountain soft drinks

1 Hour = $10.95
2 Hour = $12.95
3 Hour = $15.95
4 Hours = $18.95
5 Hours = $19.95

Glassware is available for an additional charge.
All bar prices are for draft beers. Bottles can be substituted for an additional charge.

Top Shelf Bar

Premium Liquor Brands: Absolut, Bombay Sapphire, Crown Royal, Jack Daniel's Black, Johnny Walker Red, Jose Cuervo, Captain Morgan Spiced Rum, Bacardi Silver, Canadian Club, Disaranno Amaretto

Choice of two draft beer selections and two bottle beer selections. Budweiser, Budweiser Light, Miller Lite, Miller Genuine Draft, Coors, Coors Light or Blue Moon, Corona, Sam Adams Boston Lager, Great Lakes Dortmunder Gold, Great Lakes Eliot Ness, Killians, Amstel Light, Michelob Amberbock, Heineken or Heineken Light

House Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, Riesling

Unlimited Fountain Soft Drinks

1 Hour = $11.95
2 Hour = $13.95
3 Hour = $17.95
4 Hours = $21.95
5 Hours = $22.95

Glassware is included with the top shelf bar.
All bar prices are for draft beers. Bottles can be substituted for an additional charge.
Hosted Bar Reception Packages

A La Carte Pricing

- House Draft Beer – $250 per keg
- House Specialty Selections – $300 per keg
- House Champagne – $25 per bottle
- House Chardonnay, Merlot, White Zinfandel – $25 per bottle
- House Riesling, Cabernet Sauvignon, Pinot Noir, Moscato – $30 per bottle

Additional selections can be arranged to accommodate various palates or family favorites.

Cash Bar Options

We will provide your group with a fully stocked bar where guests may purchase beer, wine and liquor or the host may choose to pre-pay for a certain amount of drinks. Let us help you customize a bar package to fit your event needs.
Frequently Asked Questions

How Do I Make a Reservation?

Reservations are made by calling the Sales & Marketing Office at 419.289.5915. You may also E-mail at jmisel@ashland.edu, however, reservations are not confirmed until speaking with the Sales & Marketing office.

How can I find you online?

www.ashland.edu/catering, download our menu and brochure, view our facilities and get more information.

Room Charges

There is no room charge with an accompanying food order. Prices for events with no food will be determined through the Sales & Marketing office.

Are Deposits Required?

For non-University groups, 50 percent of the total of the event is required in advance.

Other Charges

- A 12 percent service charge and 6.75 percent sales tax will be added to the food and beverage sales for events held at the John C. Myers Convocation and Redwood Hall.
- There will be a linen charge, price dependent on usage.
- Additional hours (over 5) $250 an hour (Must be arranged in advance through the sales and marketing office.)
- Cut & serve cake $150
- Security for events with alcohol $400

Cancellations and Guarantees

Ashland University requires a seven-day, in advance guarantee. If the event cancels within one week of the event date, you will be invoiced for 100 percent of the cost of the event.
Ashland University is a private institution that blends liberal arts and sciences with professional curricula in its undergraduate study and offers graduate programs in business, education, history and theology.

The 120-acre campus is home to 2,100 full-time undergraduate students, while Ashland’s total enrollment, including graduate programs and off-campus program centers, is approximately 6,500.

Ashland University believes in its philosophy of “Accent on the Individual” and the school's class size combined with its caring and dedicated faculty are important factors in the University’s reputation of academic excellence.

The University is located in Ashland, Ohio (population 20,000), midway between Cleveland and Columbus. The campus is easily accessible, only four miles west of Interstate 71. This north central Ohio location offers many recreational opportunities at nearby Mohican State Park and the surrounding resort areas.

Ashland University has focused on using quality products and preparing them in a professional and creative way. In doing so we purchase from local and regional producers as much as possible. We are proud to serve and promote the variety and quality of Ohio produce, meat, cheeses and grains.

Ashland University offers the peacefulness and security of a small town and a friendly atmosphere where your conference needs are important.

**DIRECTIONS**

**GPS Address:**
Convocation Center, 638 Jefferson Street, Ashland, Ohio 44805
Redwood Hall, 1005 King Road, Ashland, Ohio 44805

**Coming from the north or south on I-71**
Take Exit #186, Route 250, Ashland. Turn left on Route 250. Do not take the Route 250 Bypass. At the eighth traffic light, turn left on Claremont Avenue. Proceed through the second traffic light and turn right onto Jefferson Street. Turn right into parking lot E, the J. C. Myers Convocation Center is straight across the parking lot.

**Coming from the Ohio Turnpike**
Take Gate 7, Route 250 and travel south on Route 250 (east) approximately 37 miles to Ashland. Do not take the Route 250 Bypass, continue straight into Ashland. This will be Cottage Street. As you approach the third traffic light, be sure to stay in the center lane. When you cross Main Street you will now be on Claremont Avenue. Proceed through the second traffic light and turn right onto Jefferson Street. Turn right the parking lot E. The J. C. Myers Convocation Center is straight across the parking lot.

**Coming from the west on Route 30**
Take Route 30 east to Route 42 north to Ashland. Exit at Claremont Avenue. Continue on Claremont Avenue, then turn left onto Jefferson Street. Turn right into parking lot E. The J. C. Myers Convocation Center is straight across the parking lot.

**Coming from the east on Route 30 or Route 250**
When Routes 30 and 250 split, take 250 West to Ashland. Do not take the Route 250 Bypass. At the eighth traffic light, turn left on Claremont Avenue. Proceed through the second traffic light and turn right onto Jefferson Street. Turn right into parking lot E, the J. C. Myers Convocation Center is straight across the parking lot.
Technology

Ashland University has recently completed a technology and sound upgrade to the Convocation Center. We offer built-in HD projection system in our rooms with video and data inputs, portable LCD projectors and all rooms have overhead speakers and feature built-in audio systems. Both wireless hand-held and lavaliere microphones are available, as well as, wireless remotes. If your group needs internet access, please inform us when arrangements are being made so a temporary password may be issued in advance.

If your group requires an AV Technician the cost is $25 per hour

Other University Services

• EagleEye Photography
   www.ashland.edu/eagleyephoto
• Printing & Imaging Solutions
   www.ashland.edu/printing-imaging-solutions
• Campus Store
   Specialty printed items
   Custom apparel
   Shipping solutions
   www.ashlandbookstore.com