ASHLAND UNIVERSITY

CATERING & CONFERENCE SERVICES

BREAKFAST

CONTINENTAL BREAKFAST $6.95
A variety of breakfast pastries served with Crimson Cup Coffee and Orange Juice
Add fresh cut fruit for an additional $1.00

SOUTHWEST BREAKFAST BOWL $11.50
Build your own southwest breakfast bowl with scrambled eggs, chorizo, breakfast potatoes, salsa, and cheddar cheese. Served with Crimson Cup Coffee and orange juice.

CHICKEN & WAFFLE BREAKFAST $11.50
Belgian waffles, crisp fried boneless chicken breast, and sriracha syrup. Served with fresh cut fruit, Crimson Cup Coffee, and orange juice.

BREAKFAST CASSEROLE BUFFET $12.75
Pick one breakfast casserole: everything bagel breakfast casserole, spicy chorizo, egg, and tater tot casserole, peach French toast bake, or sweet orange cinnamon roll bake served with O'Brien potatoes, bacon, fresh cut fruit, Crimson Cup Coffee, and orange juice.

QUICHE BREAKFAST PACKAGE $12.75
Choice of two: Bacon & Cheese, Lorraine, Three Cheese, and Sautéed Vegetable. Served with fresh cut fruit, muffin, Crimson Cup Coffee and orange juice.

OMELET STATION – $16.95
Minimum of 25 Guests and Maximum of 100 guests
Station Price $50
Cooked to order omelets filled with your choice of ingredients – bacon, cheddar cheese, mushrooms, diced ham, peppers, and onions served with O'Brien potatoes, fresh cut fruit, Crimson Cup Coffee and orange juice.

ASHLAND FARMHOUSE BREAKFAST $14.95
Fresh scrambled eggs, O'Brien potatoes, and a choice of sausage or bacon. Served with breakfast pastries, fresh cut fruit, Crimson Cup Coffee and orange juice.

Additional Accompaniments available upon request.

BEVERAGES

BEVERAGE PACKAGE $4.95
Crimson Cup Coffee, Decaf, Tea, Soda, and Bottled Water

ALL DAY BEVERAGE PACKAGE $7.95
Crimson Cup Coffee, Decaf, Tea, Soda, Water refreshed throughout the duration of the event.

COFFEE AND HOT CHOCOLATE BAR $4.95
Freshly brewed Crimson Cup Coffee, decaf, rich hot chocolate with whipped cream, chocolate and caramel sauce, chocolate shavings, marshmallows, and a variety of flavored syrups and traditional toppings.

HOT CHOCOLATE BAR $4.50
Rich hot chocolate with whipped cream, chocolate and caramel sauce, chocolate shavings, marshmallows, and a variety of flavored syrups.

ORANGE JUICE $1.75

CRANBERRY JUICE $1.75

ASSORTED SODAS AND BOTTLED WATER $2.75

BOTTLED WATER $1.25

FRUIT INFUSED WATER $2.50

LEMONADE $2.50

CRANBERRY PUNCH $3.00

SPARKLING PUNCH $3.00

BOXED LUNCHES

**Not served in the Convocation Center.*

BOXED LUNCH $12.95
Choice of Smoked Turkey and Gouda, Roast Beef and Cheddar, Ham and Swiss Sandwich, Italian Sub, or Vegetarian Wrap. Served with chips, cookies, and bottled water.

AU BOXED LUNCH $14.75
Choice of Smoked Turkey and Gouda, Roast Beef and Cheddar, Ham and Swiss Sandwich, Italian Sub, or Vegetarian Wrap. Served with broccoli salad, pasta salad, potato chips, apple, cookies and bottled water.

CHICKEN CAESAR SALAD BOXED LUNCH $11.50
Romaine lettuce, grilled chicken, Caesar dressing, and croutons. Served with bottled water and cookies.

CHEF SALAD BOXED LUNCH $11.50
Romaine & iceberg blend lettuce, grilled chicken, bacon crumbles, diced roma tomatoes, and shredded cheddar cheese. Served with bottled water and cookies.

STRAWBERRY, SPINACH, AND CANDIED CASHEW SALAD BOXED LUNCH $12.00
Baby Spinach, candied cashews, strawberries, shredded parmesan cheese, and raspberry vinaigrette dressing. Served with bottled water and cookies.

SOUP $3.25
Smokey Cheddar Tomato Basil
Sautéed Beef and Vegetable
Hearty Chicken Noodle
Portabella Mushroom
Roasted Sweetcorn Chowder
Cream of Potato with Bacon
Broccoli, Cheese, and Noodle
Creamy Herbed Chicken
Italian Wedding Soup
Country Vegetable

ENTRÉE SALADS:

All salads served with a fresh roll, Crimson Cup Coffee, iced tea, and water.

CHICKEN OR SHRIMP GREEK SALAD $13.95
Spinach and romaine lettuce, Greek grilled chicken or shrimp, feta cheese, Kalamata olives, tomatoes and Mediterranean dressing.

CHICKEN, SHRIMP, OR SALMON CAESAR SALAD $13.95
Grilled chicken, shrimp, or salmon on a bed of romaine lettuce and topped with parmesan cheese and herbed croutons with Caesar dressing.

CHICKEN, APPLE, AND PECAN SALAD $12.95
Grilled chicken on a bed of romaine lettuce and topped with diced apples, dried cranberries, bacon, pecans, smoked cheddar, and Fuji apple vinaigrette.

GRILLED STEAK SALAD $14.95
Grilled sirloin steak on a bed of romaine lettuce and topped with caramelized onions, diced tomatoes, blue cheese, croutons, and roasted garlic vinaigrette.

SALAD BAR WITH ASSORTED TOPPINGS $15.95
Spinach and romaine lettuce with a variety of toppings: diced chicken, ham, bacon, shredded cheddar, blue cheese, tomato, cucumbers, red onion, diced eggs, mixed bell peppers, black olives, croutons, ranch and Italian dressing.

ENTRÉE SANDWICHES:

Served with two sides, Crimson Cup Coffee, Ice Tea, and Water.

GRILLED SIRLOIN BEEF SANDWICH $14.95
Grilled sirloin topped with roasted red peppers and blue cheese on focaccia bread with a roasted garlic mayonnaise.

GRILLED HERBED CHICKEN $13.95
Grilled chicken topped with fontina cheese, lettuce, and tomato on a brioche roll with an aioli spread.

CHICKEN CAPRESE WRAP $12.95
Herb grilled chicken in a tomato wrap with mesclun greens, roma tomatoes, and fresh mozzarella.

SMOKED TURKEY AND GOUDA $ 12.95
Smoked turkey, lettuce, tomato, and gouda on a croissant.

HUMMUS WRAP $11.50
Roasted Mediterranean vegetables and feta cheese with hummus in a spinach wrap.

SANDWICH BUFFETS

Served with Crimson Cup Coffee, Iced Tea, and Water or Soda and Bottled Water with a choice of two sides.

TRADITIONAL DELI SANDWICHES $13.95
Smoked turkey, honey ham, and roast beef served with assorted cheese and breads, lettuce, tomato and assorted condiments.

ASSORTED WRAP SANDWICHES $13.95
Includes Turkey Club Wrap, Italian Wrap, and Asian Chicken with Thai Peanut Sauce Wrap.

MINI DELI SANDWICHES $12.95
A smaller version of our traditional deli sandwiches with smoked turkey, honey ham, and roast beef served with assorted cheese and breads, lettuce, tomato and assorted condiments.

BUILD YOUR OWN LUNCH BUFFETS

Served with Soda and Bottled Water.

BUILD YOUR OWN CHICKEN SANDWICH $16.95
Fried and grilled chicken breast with toppings including: bacon, lettuce, tomato, pickles, swiss cheese, cheddar cheese, mayo, pesto mayo, buffalo sauce, honey mustard, and ranch dressing with a brioche bun. Served with choice of two sides.

BUILD YOUR OWN BURRITO OR BURRITO BOWL $16.95
Chicken, chorizo, steak, corn and bean salsa, cilantro lime rice, shredded lettuce, Mexican blend cheese, southwest ranch, guacamole, sour cream, pico de gallo, and hot salsa with tortillas.

SLIDER BAR $14.95
Mini hamburgers and chicken sandwiches with lettuce, tomato, cheese, and condiments. Served with choice of two sides.

SOUP DU JOUR AND SALAD BAR $15.95
A full salad bar with soup du jour served with fresh rolls.

PASTA BAR $15.95
Penne and linguini pasta with meatballs, marinara, and alfredo sauce. Served with house salad and garlic bread.

ASHLAND COOK-OUT $16.95
Hamburgers and hot dogs with lettuce, tomato, cheese, and condiments. Served with choice of two sides.

BUILD YOUR OWN BURGER BAR $16.95
Charbroiled beef patty with toppings including: lettuce, tomato, onion, pickle, assorted cheeses, bacon, guacamole, sautéed mushrooms, and condiments. Served with choice of two sides.

SIDES:

Potato Salad

Pasta Salad

Broccoli Salad with Bacon

Romaine & Spinach Salad

Fresh Cut Fruit

Vegetables with Ranch Dip

Potato Chips

PIZZA

SPECIALTY PIZZA BAR $15.95
Choice of 2 varieties of pizza. Served with romaine and spinach salad with Italian dressing, gourmet cookie selection, soda and bottled water.

ONE TOPPING PIZZA $11.95
Add additional toppings for .25 each.

SPECIALTY PIZZAS: $15.25

Meat Lover's Pizza
Classic marinara with the ultimate combination of pepperoni, Italian sausage, ham, and bacon.

Bald Eagle Pizza
A white pizza brushed with olive oil, topped with cheese and cracked black pepper.

Ham & Pineapple Pizza
Classica marinara with mozzarella, provolone, ham, and pineapple.

Buffalo Style Chicken Pizza
Buffalo chicken, celery, blue cheese, and drizzled with Ranch dressing.

Taco Pizza
Lettuce, tomato, seasoned ground beef, olives, and sour cream.

Chicken Alfredo Pizza
Alfredo sauce, grilled chicken strips.

Chicken Parmesan Pizza
Oven baked chicken, marinara sauce, and topped with mozzarella.

Mediterranean Pizza
A Mediterranean spread of cream cheese, cucumbers, feta cheese, garlic, and dill. Topped with kalamata olives, red onions, cucumbers, deiced roma tomatoes, and Mediterranean dressing.

Vegetarian Pizza
Traditional marinara topped with mozzarella and provolone cheese, onions, sliced olives, banana peppers, green peppers, and mushrooms.

Make Your Crust Gluten Free for $4.00.
Add Dairy Free Cheese for $2.00.

APPETIZERS

Pecan Crusted Chicken Tenders $3.95

Tandoori Chicken Skewers $4.50

Coconut Chicken Bites $4.50

Chicken Wings with Celery and Blue Cheese $3.95

Pick 2 Sauces

- BBQ
- Garlic Parmesan
- Chipotle
- Buffalo
- Plain

Candied Bacon on a Grilled Crostini $4.95

Fried Pork or Vegetable Potstickers $3.25

Stuffed Mushrooms $4.95

- Crab Stuffed
- Boursin and Walnut
- Sausage and Parmesan

Bacon Wrapped Scallops $4.95

Mini Crab Cakes with Dill and Dijon Sauce $5.95

Shrimp Cocktail with Sauce $6.95

Pimento Mac and Cheese Balls $4.95

International Cheese and Crackers $3.95

Domestic Cheese and Crackers $2.95

Bruschetta with Assorted Toppings $2.95

Spinach and Artichoke Dip with Pita Chips $2.95

Pretzel Balls with Beer Cheese Dip $3.95

Vegetables with Ranch Dip $2.95

Vegetable Spring Rolls with Dipping Sauce $3.95

Grilled Flatbread & Hummus $2.95

SNACKS

FAMOUS AU CHOCOLATE CHIP COOKIE $3

TUFFY CHOW $3
The AU twist on the fan favorite chocolate and peanut butter covered cereal.

AU TRAIL MIX $3
Chocolate covered pretzels, yogurt covered raisins, dried cranberries, peanuts, M&Ms, and sunflower seeds.

WHOLE FRUIT $2

PRETZELS $1.00

POTATO CHIPS $1.00

POPCORN BAR $5.95

Buttered popcorn, caramel corn, assorted flavored seasonings, peanuts, M&Ms, Reese's Pieces, and parmesan cheese.

SIGNATURE STATIONS

25 guest minimum
Select a minimum of 2 unless accompanying a meal.

MASHED POTATO BAR $6.00
Mashed potatoes served with all your favorite toppings including: bacon, cheddar cheese, scallions, sweet corn, gravy, and sour cream.

ITALIAN PLATTER $10.50
Crisp fried risotto, caprese skewers, antipasto platter, spinach & fontina stuffed mushrooms, and toasted artisan bread with olive oil dipping sauce.

STREET TACOS $13.75
Chicken and chorizo taco with pico de gallo, Monterey jack cheese, and lime crema. Grilled steak taco with cotija cheese, pico de gallo, and cilantro.

GOURMET SLIDERS $12.00
Carved beef tenderloin slider on a brioche bun with baby arugula and horseradish cream. Ahi tuna slider with seared tuna loin, Asian slaw, and ginger wasabi mayonnaise, served on a brioche bun.

BBQ BOWL $10.95
Brisket, pulled pork, mashed potatoes, bbq beans, coleslaw, white bbq sauce, and corn bread.

CHARCUTERIE $9.50
Sopresetta, peppered salami, prosciutto, cappicola, fig jam, marmalade, assorted crackers, almonds, cashews, sugared walnuts, assorted cheeses, assorted olives, artisan breads, and fresh fruit.

CHICKEN ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

HONEY DIJON GARLIC CHICKEN $16.95
Grilled chicken breast marinated in garlic and herbs with honey dijon sauce.

TIKKA MASALA CHICKEN $16.25
Tender marinated Tikka Masala boneless chicken thighs chargrilled and served in spiced tomato cream sauce.

HONEY SRIRACHA CHICKEN $17.25
Grilled chicken breast marinated in honey, garlic, ginger, and sriracha with a gochujang sauce.

BRUSCHETTA CHICKEN $16.95
Parmesan breaded chicken breast topped with roma tomatoes, fresh basil, and red onion with a balsamic reduction.

HONEY BOURBON CHICKEN $16.95
Grilled chicken breast with honey bourbon sauce.

PROSCIUTTO AND GOUDA STUFFED CHICKEN $17.25
Chicken breast stuffed with Gouda cheese and prosciutto served with an herbed veloute sauce.

CHICKEN MARSALA $16.25
Sautéed chicken breast and mushrooms in a Marsala wine sauce.

PECAN-CRUSTED CHICKEN $16.95
Pecan crusted chicken breast topped with a honey bourbon sauce.

CHICKEN PARMESAN $16.95
Baked parmesan crusted chicken with a basil marinara sauce.

CHICKEN FLORENTINE $ 17.25
Chicken breast stuffed with spinach, ricotta, and parmesan cheese in a white wine and garlic sauce.

BEEF ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

SIRLOIN STEAK WITH CHIMICHURRI $19.95
Tender grilled marinated steak with chimichurri sauce.

BEEF WELLINGTON $26.95
Seared beef tenderloin filet wrapped in pastry with mushroom duxelle.

BEEF BURGUNDY $17.95
Beef braised in a rich stock with burgundy wine, bacon, onion, carrot, and mushrooms.

BEEF SIRLOIN WITH CARAMELIZED ONIONS $24.95
Grilled beef sirloin in a Dijon mustard sauce.

ROAST BEEF WITH SAUTÉED MUSHROOMS $16.95
Slow roasted sliced beef in a cabernet wine reduction.

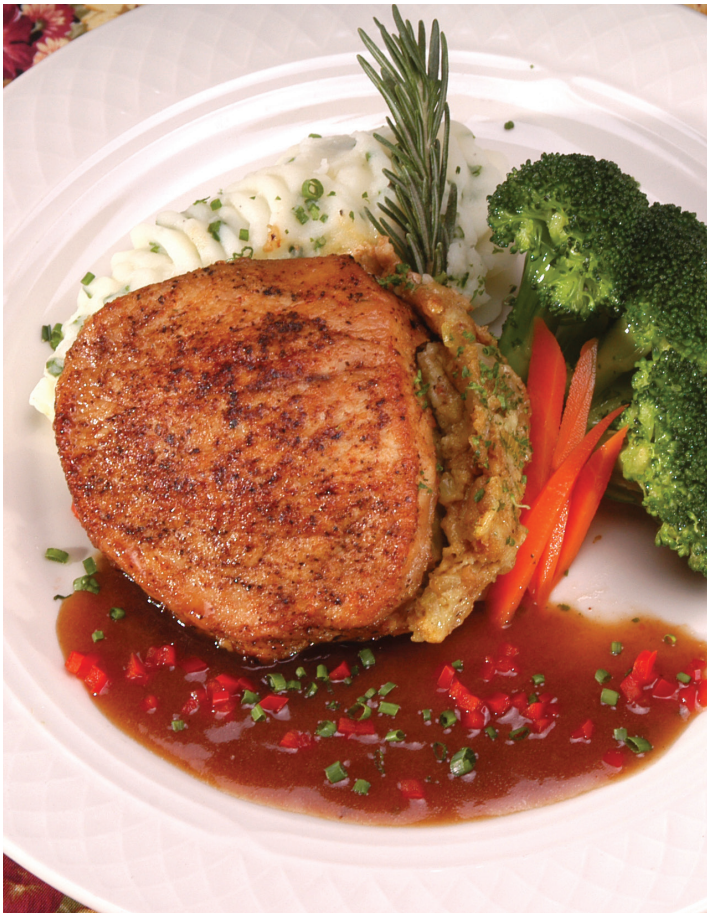
CLASSIC PRIME RIB $29.95
Slow roasted and carved to order and served with a horseradish cream.

HOME STYLE SWISS STEAK $15.95
Seared and slow roasted Swiss steak served with signature house made sauce.

BRAISED POT ROAST $16.95
Slow roasted beef served in a traditional gravy.

BEEF TENDERLOIN $28.95
Hand carved beef tenderloin medallions and shiitake mushrooms in a port wine reduction.

BEEF SHORT RIBS $19.95
Braised beef short ribs in a red wine reduction.



PORK ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

PORK MEDALLIONS IN MUSHROOM CREAM SAUCE $16.95
Sautéed pork loin braised in a mushroom cream sauce.

BONE IN PORK WITH BLACKBERRY, PEACH AND BALSAMIC GLAZE $18.95
Bone in pork chop marinated in herbed garlic topped with caramelized peaches and a blackberry balsamic glaze.

SHALLOT AND DIJON PORK $16.95
Roasted herb crusted pork loin with Dijon mustard sauce.

STUFFED PORK CHOP $16.95
Boneless pork chop with an herbed dressing in an apple brandy sauce.

HONEY BOURBON PORK $17.95
Herb breaded pork chop in a honey bourbon sauce.

HERBED PORK CHOP IN A MARSALA WINE SAUCE $16.95
Boneless pork chop with garlic and rosemary and a Marsala wine sauce.

PASTA ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

STUFFED SHELLS $16.95
Mozzarella and provolone cheese stuffed pasta shells in a marinara sauce.

RIGATONI WITH VODKA SAUCE AND ROSEMARY CHICKEN $16.95
Rigatoni tossed with grilled rosemary chicken in a vodka sauce with fresh basil and parmesan cheese.

GOURMET LOBSTER MAC AND CHEESE $20.95
Cavatappi pasta, in sharp cheddar and ruyére cheese sauce tossed with lobster and topped with toasted bread crumb topping.

CAJUN CHICKEN PASTA $17.95
Grilled Cajun chicken, sautéed onions, peppers, and tomatoes with bowtie pasta in a Cajun cream sauce.

CLASSIC PASTA WITH MEATBALLS $15.25
Rigatoni tossed with marinara sauce and meatballs.

LASAGNA $16.95
Meat, Cheese or Vegetable Alfredo lasagna.

RAVIOLI FLORENTINE $17.95
Ravioli filled with spinach and cheese in a creamy Alfredo sauce tossed with toasted walnuts and fresh basil.

SUN DRIED TOMATO PENNE $16.95
Penne pasta and mushrooms tossed in a sundried tomato cream sauce.

SEAFOOD ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

SEAFOOD RISOTTO $22.95
Pan seared shrimp and scallops with sundried tomatoes in a parmesan risotto.

HONEY SRIRACHA SALMON $25.95
Roasted salmon marinated in honey, garlic, sriracha, and ginger topped with a sesame glaze.

SWEET TERIYAKI MAHI MAHI $19.95
Mahi Mahi with caramelized pineapple and sweet teriyaki glaze.

POACHED SALMON $21.95
Salmon poached in white wine and served in a Dijon Dill sauce.

LAKE ERIE PERCH $19.95
Beer battered and deep-fried Lake Erie perch fillets with lemon and a classic tartar sauce.

VEGETARIAN ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

RISOTTO PRIMAVERA $18.95
Asparagus, peas, peppers, and sun-dried tomatoes in a parmesan risotto.

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

SUN DRIED TOMATO PENNE $16.95
Penne pasta and mushrooms tossed in a sundried tomato cream sauce.

VEGAN ENTREES

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee service and Ice Tea .

SOUTHWEST STUFFED MUSHROOM $17.95
Oven roasted portabella mushroom cap, filled with black beans, roasted corn, tomatoes, and cilantro lime rice.

RATATOUILLE STUFFED MUSHROOM $17.95
Oven roasted portabella mushroom filled with green zucchini, yellow squash, eggplant, and garlic with marinara sauce and topped with breadcrumbs.

VEGGIE PASTA WITH MARINARA $16.95
Sautéed mushrooms, peas, broccoli, and bell peppers tossed with pasta and marinara.

DINNER BUFFET

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

PICK 2 $21.25
PICK 3 $24.25

CHICKEN
Honey Dijon Garlic
Honey Sriracha
Chicken Parmesan
Honey Bourbon

BEEF
Home Style Swiss Steak
Braised Pot Roast
Sirloin Steak with Chimichurri

PASTA
Sun Dried Tomato Penne
Cheese Lasagna
Rigatoni with Vodka Sauce and Rosemary Chicken
Stuffed Shells

PORK
Honey Bourbon Pork
Herbed Pork Chop in a Marsala Wine Sauce
Shallot and Dijon Pork

CHEF'S PRIME BUFFET

Served with house salad, choice of two sides, assorted dinner rolls, and Crimson Cup Coffee Service and Ice Tea.

PICK 2 $25.25
PICK 3 $29.25

CHICKEN
Pecan Crusted Chicken
Bruschetta Chicken
Chicken Florentine
Proscuitto & Gouda Stuffed Chicken

BEEF
Beef Burgundy
Beef Short Ribs
Beef Sirloin with Caramelized Onions

PASTA
Cajun Chicken Pasta
Gourmet Lobster Mac and Cheese
Vegetable Alfredo Lasagna

PORK
Bone in Pork with Blackberry, Peach and Balsamic Glaze
Pork Medallions in Mushroom Cream Sauce
Stuffed Pork Chop

CARVING
Prime Rib
Oven Roasted Turkey

SEAFOOD
Honey Sriracha Salmon
Seafood Risotto
Sweet Teriyaki Mahi Mahi

ACCOMPANIMENTS

VEGETABLES
Green Beans
Buttered Corn
Fresh Buttered Broccoli
Julienne Vegetable Medley
California Medley
Garden Vegetable Medley
Parmesan Crusted Green Beans
Parisian Carrots

STARCHES
Garlic and Chive Mashed Potatoes
Roasted Red Skin Potatoes
Baked Potatoes
Fingerling Potato Medley
Potato Dauphinoise
Parmesan Risotto
Ruby Wild Rice Pilaf

DESSERTS

ALL TO MYSELF CHEESECAKE $3.75
Chocolate Amaretto Cheesecake, Cinnamon and Spice Sour Cream Cheesecake, Cookies and Cream Cheesecake, Pumpkin Cheesecake, Raspberry White Chocolate Cheesecake.

NEW YORK CHEESECAKE WITH ASSORTED TOPPINGS $4.75

PIE $3.95
Pumpkin Pie, Coconut Cream Pie, Boston Cream Pie, Key Lime Pie, Sweet Potato Pie, Chocolate Mint Cream Pie, Cookies and Cream Pie, Strawberry Pie, Apple Pie, Dutch Apple Pie, Blueberry Pie, Peach Pie, Cherry Pie, Blackberry Pie.

CRÈME BRULEE $4.95
Traditional Crème Brulee, Chocolate Crème Brulee, Pumpkin Crème Brulee, Raspberry Crème Brulee

SPECIALTY DESSERTS $4.75
Homemade Honey Biscuits with Blueberries,
Pound Cake with Caramelized Peaches,
Bread Pudding

ASSORTED CUPCAKES
Variety of flavors available **$3**

ASSORTED BROWNIES
Variety of flavors available **$1.75**

GOURMET COOKIE ASSORTMENT $1.75

ASSORTED DESSERT BARS $2.25

MINI DESSERT ASSORTMENT $3.25

ICE CREAM SUNDAE BAR $5.50
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 servers and bartenders. Leftover alcoholic beverages are not permitted to leave the facility.

Bar set-up fee 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.

The beer, wine, and soft drink bar, full bar, ohio craft beer bar, and wine bar are charged per person and the rate is determined by the number of hours selected for the bar to be open.

BEER, WINE, AND SOFT DRINK BAR
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, Budlight, Yuengling, Coors Light, Miller Lite, Michelob Ultra

Specialty Beer Selections: Fat Heads Brewing, Great Lakes, Rhinegeist, Columbus Brewing, Blue Moon

House wine selections: Chardonnay, Moscato, Pinot Noir, Cabernet Sauvignon

You may substitute wine or one draft beer for seltzers.

3 Hours: $13.95

4 Hours: $14.95

5 Hours: $15.95

FULL BAR
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.

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

Specialty Beer Selections: Fat Heads Brewing, 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

You may substitute wine or one draft beer for seltzers.

1 Hour: $11.95

2 Hours: $13.95

3 Hours: $16.95

4 Hours: $19.95

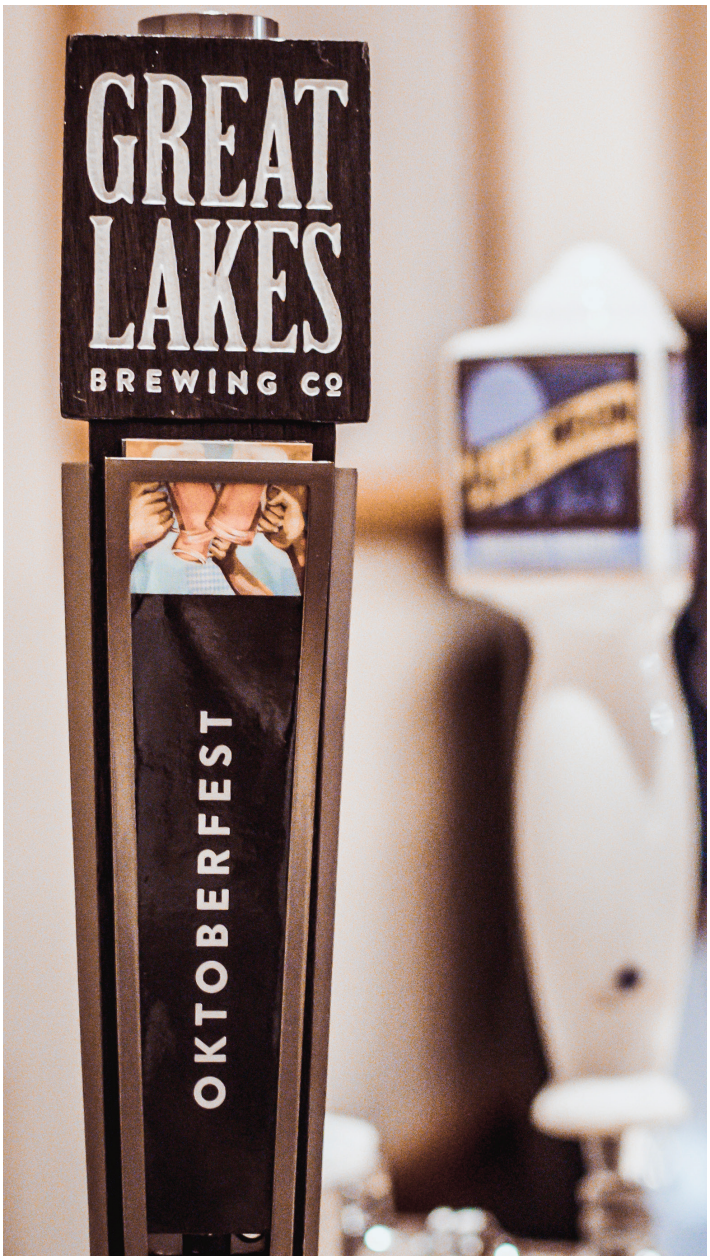
5 Hours: $20.95

Make it Top Shelf for an additional $5.00 per guest.

A LA CARTE PRICING
House Draft Beer $300 per keg
Specialty Draft Beer $500 per keg
La Marca Prosecco $25 per bottle
House Chardonnay, Moscato, Pinot Noir, Cabernet Sauvignon $200 per 12 Bottle Case
Smirnoff Seltzers $55 per case

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 at 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.



AMENITIES

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 including podium microphones, stand microphones, handheld wireless microphones, lapel microphones, and tabletop microphones are available. We recommend that all clients use our laptop computers for their presentations and 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 & 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, 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. Ashland University Catering and Conference Services is proud to be a one stop wedding shop allowing your wedding day to be hassle free. Pricing varies depending on décor design, for design inspiration check out our **Instagram @aucatering**.

ADDITIONAL SERVICES

- Additional Hours (over 5)
  $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 an additional charge of $2 per person will be added.

OFF-SITE CATERING AND SERVICES

Only applies if your event in not on campus

Ashland University Catering offers full service event services or delivery only, 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 are complimentary.
- 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 Conferences 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 Conferences can't wait to host your event.

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TO CONTACT:

419.289.5249

aucatering@ashland.edu

www.ashland.edu/catering

@aucatering

@AUcatering

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