

Reception & Conference Center

Ashley Manor is committed to making your special day enjoyable and stress free. We offer a beautiful facility, with accommodations for up to 500. Our facility layout includes 2 banquet rooms (one larger room and a smaller room) connected, two sitting areas in the front of the facility, and 2 dressing rooms with full length mirrors and bathrooms. Our property embraces 4.5 acres of land, with a pond, gazebo and barn. Ashley Manor can accommodate inside weddings, outside weddings and barn weddings along with your reception package. Greeters will greet your guest at the door and welcome them to Ashley Manor. The greeters will help guests get gifts to the gift table and remind them to sign your guest book. Our wait staff is dressed in black pants, white shirts and black monogrammed aprons to distinguish them from your guests. We pride ourselves not only on our fabulous food and accommodations but also on our staff and the service we provide. We want your guests leaving Ashley Manor not just remembering your special day but also remembering our delicious cuisine and our unique multi-venue options.

Pricing for a reception is for 3 hours. Additional hours can be added. If you choose to have your wedding also at Ashley Manor, there is a \$500 wedding fee and 30 minutes added to your reception time. If you choose to have a rehearsal at Ashley Manor the rehearsal is for one hour at a time convenient for both parties upon availability. We also offer a wedding coordinator for your rehearsal and ceremony at no extra charge. A \$1000 non-refundable, non-transferable deposit is required to hold a date. Four months prior to your event date, 25% of the remaining estimated balance is due. A meeting with your event coordinator is held two weeks prior to the event to go over all details of your event. Final menu choices, final head count and final payment is due at that time. Let us help you start planning your special day.

Perfect day, place and cuisine.....perfect memories at Ashley Manor.

Exception Pricing

Hosted Open Bar (3 hours serving time)

100-200 guests - \$42.50 per guest 201-300 guests - \$41.50 per guest

301+ guests - \$40.50 per guest

Sunday Pricing - \$37.50 per guest (75 guest minimum)

Package includes: 3 Entrées and 4 Hot or Cold Choices, Fresh Fruit, Vegetable & Cheese Display, Soft Drinks, Punch, Tea or Lemonade and Coffee Station

Additional Hour for Facility \$500.00

15% gratuity & 10% sales tax added to total bill

Gratuity may be adjusted according to services requested

Beer and Wine: \$11 per guest (additional hour \$2 per guest)

Includes: Canned Beer, House Wine

Beer, Wine and Vodka or Rum Signature Punch: \$12 per guest

(additional hour \$2.50 per guest)

Full Premium Bar: \$16 per guest (additional hour \$3 per guest) Includes: Premium Liquors, Canned Beer, and House Wines

Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet, Moscato

Beers: Yuengling Light, Coors Light, Bud, Bud Light, Miller Lite, Michelob Ultra

Premium Liquors: Crown, Jim Beam, VO, Jack Daniels, Johnny Walker Red, Jose Cuervo Gold, Bacardi, Parrot Bay, Tangueray, Absolut, Smirnoff Flavors,

Captain Morgan, Maker's Mark, Amaretto, and more

Menu Options
HOT AND COLD CHOICES: (Choo

ENTREES: (Choose 3)

Boudin Stuffed Chicken Breast Medallions with Tasso Cream Sauce

Blackened Chicken Alfredo over Rotini or Tortellini Pasta

Cajun Glazed Chicken Bites

Spinach Stuffed Chicken Breast Medallions with Cream Sauce

Seafood Stuffed Chicken Breast Medallions with Tasso Cream Sauce

Bacon Wrapped Duck Breast with Cajun Glaze

Fried Eggplant Pontchartrain

Creamy Grits and Southern Grillades

Creamy Grits Smothered in Shrimp and Andouille Sauce

Pepper Seared Pork Loin with Red Wine Glaze

Pepper Seared Pork Loin with Apricot Glaze

Bacon Wrapped Spinach Stuffed Pork Tenderloin with Cajun Glaze

Bacon Wrapped Pork Tenderloins with Cajun Glaze

Cajun Glazed Fried Shrimp

Shrimp Alfredo over Rotini or Tortellini Pasta

Shrimp Cocktail (3 per guest)

Baked Stuffed Shrimp with Crab Sauce

Louisiana Jumbo Bacon Wrapped Shrimp

Coconut Fried Shrimp with Creole Marmalade

Crawfish Etouffee with Steamed Rice

Fried Fish with Tarter and Cocktail Sauce

Mini Lump Crab Cakes

Grand Isle Seafood Cakes

Smoked Salmon Display

Rib Eye Bites with Chipolte Ranch Dip

Ashley Manor Jambalaya or Pastalaya

Mini Crawfish Pies & Mini Meat Pies

Shrimp Pasta Remoulade Salad

Seafood Pasta Salad

Marinated Tomato & Cucumber Salad

Sausage Rounds in a Cajun Glaze

Crab and Artichoke Dip with Pita Chips

Spinach and Artichoke Dip with Pita Chips

Cajun Crawfish Dip with Assorted Crackers

Chilled Louisiana Shrimp Dip with Pita Chips

Smoked Salmon Dip with Crackers

Cajun Fried Green Beans with Ranch Dip

Fried Cheese Ravioli with Marinara Sauce

Ashley Manor Meatballs

Garlic Mashed Potatoes with Andouille Cream Sauce

Pork or Vegetable Spring Rolls with Sweet and Sour Sauce

Ashley Manor Boudin Balls

Chicken Drumettes

Chicken Tenders with Ashley Manor Sauce

Crabmeat Stuffed Mushrooms

Spinach and Cheese Stuffed Mushrooms

Crawfish Etouffee in Phylo Shells

Mini Muffalettos

Assorted Finger Sandwiches

Smoked Chicken Salad Sliders

Specialty Meat and Cheese Skewers

Raspberry & Pecan Mascarpone with Fresh Fruit and Crackers

ADDITIONAL OPTIONS

Add an entrée \$3.00 per guest ~ Add a Hot or Cold Choice \$2.00 per guest ~ Add Gumbo or Soup \$3.00 per guest

Add a Butler Passed Item for 30 minutes \$2 per guest ~ Mashed Potato, Mac & Cheese, Grit, or Waffle Bar \$4.00 per guest

Carving Station - \$4.00 per guest (Choice of Honey Smoked Ham, Roasted Beef, Herb Roasted Pork Loin, Cajun Fried Turkey Breast and Prime Rib)

Many additional options.....just ask. Customize your event.

Ashley Manor is committed to creating a memorable experience for you and your guests. We provide beautifully presented great tasting food, along with the highest standards of service.

If you have questions at any time during your planning process, do not hesitate to contact our catering coordinator.

The professionals at Ashley Manor sincerely look forward to working with you to make your event unforgetable.



