

Ashland House Restaurant and Tea Room

Contract for Special Luncheons, Wedding or Baby Showers, Graduation or Birthday Parties, Brunch or Tea Time

MINIMUM cost per person is \$27.50 (includes one (1) entrée, one (1) beverage and one (1) dessert) plus tax and gratuity. 18% gratuity will be added to parties of 14 or less. 20% gratuity will be added to parties of 15 or more.

Tables will have white linen tablecloths and bud vases with fresh flowers. Special flower arrangement will be at an additional cost. Other decorations may be brought in by host/ess.

There will be no room charge unless the event exceeds two (2) hours, in which case an additional \$50.00 per half-hour (30 minutes) will be added to the final bill. We allow 15 minutes prior to your event time for decorations and guests must arrive at the time of your reservation, not 30 minutes prior to.

NO OUTSIDE FOOD OR BEVERAGES WILL BE ALLOWED.

Brunch is from 9am – 11am and costs \$27.50 per person which includes fresh fruit, baked oatmeal with warm milk & sliced bananas, Morning Frittata, 3 breakfast meats, fresh baked cinnamon rolls, orange juice and coffee.

Tea Time is from 1pm – 3pm or 2pm – 4pm and costs \$27.50 per person which includes cheese crackers, ginger snaps with lemon curd, four (4) assorted tea sandwiches, one (1) scone with whipped cream and jam, assorted dessert tray and one (1) choice of iced or hot tea.

A non-refundable deposit of \$100.00 is required for ALL special events. If this deposit is secured by a Credit Card, no charge will be run through unless a cancellation occurs less than 48 hours prior to the event date. If this deposit is secured by a Personal Check, the deposit amount will be deducted from the final bill.

An approximate number of guests may be given at the time of booking; however the exact amount of guests must be confirmed 48 hours prior to the event date. This number will be charged in the final bill. Specific rooms or areas in the restaurant may be requested, but cannot be guaranteed.

For luncheons, children 8 years of age and under will be charged half price of the MINIMUM cost per person (\$13.75). Children 9 years of age and over will be charged full price of the MINIMUM cost per person (\$27.50). *This does not apply to Tea Time or Brunch.*

Contact Person's Name:	Ashland House Representative: Selena or Lori
Phone Number:	Date of Event:
Credit Card Number:	Type of Event (circle one): Brunch • Luncheon • Tea Time
Credit Card Expiration Date:	Time of Event:
Type of Occasion:	Gift Table Needed?
Approximate Number of Guests:	Final Number of Guests: Date & Time Received:
E-Mail Address:	
Luncheon Entrée Choice:	

We have three options to choose from:

BY RESERVATION ONLY

BRUNCH

Menu

Fresh Fruit

Baked Oatmeal with Warm Milk & Sliced Bananas

Morning Frittata

(Similar to an omelet with eggs, cheese, corn, strips of tortilla chips, chopped chilies then baked)

3 Breakfast Meats

Fresh Baked Cinnamon Rolls

Orange Juice & Coffee

\$27.50 per person

TEA TIME

Menu

Ginger Snaps with Lemon Curd

Cheese Crackers

Assorted Tea Sandwiches

Scones with Whipped Cream & Jam

Assorted Dessert Tray

Choice of Iced or Hot Tea

\$27.50 per person

SPECIAL LUNCHEON MENU CHOICES

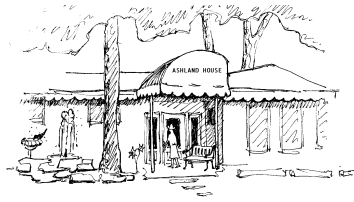
Eight entrees to choose from

Choice of Iced Tea & Coffee

And Dessert

\$27.50 per person

Menu on following page



Ashland House Restaurant
7611 Westview Dr.
Houston, Texas 77055
(713) 682-7611 phone
(713) 682-5664 fax

Special Luncheon Menu Choices
Please select one (1) of the following entrées:

- **Chicken Salad Sandwich** on cranberry walnut bread with choice of fresh fruit, soup or chips
- **Penne Pasta** with artichoke hearts, mushrooms, parmesan, onion and black olives in a creamy marinara sauce
- **Caesar Salad** with or without chicken
- **Tea Sandwiches** with choice of soup
- **Chicken in Pastry** – a simple chicken salad containing celery, onion, toasted almonds, mayo, wrapped in pastry topped with sesame seeds and baked, served with cheese sauce on top and a Waldorf fruit salad.
- **Stuffed Chicken Breast**- Chicken breast stuffed with red bell pepper, spinach, onion and carrot, sitting on a bed of roasted red bell pepper sauce, served with mashed potatoes, green beans and a hot roll.
- **Grilled Chicken and Berry Salad** – grilled chicken breast over baby greens with fresh mango, blueberries, raspberries, strawberries and sliced almonds served with Ashland House Raspberry Vinaigrette.
- **Spinach Salad** – Pecan crusted goat cheese, slice red onion, orange sections, tomatoes and Ashland House Orange Vinaigrette dressing.