Our specialized staff of wedding professionals want to begin by expressing our CONGRATULATIONS and best wishes on your engagement! The upcoming months will be filled with lots of love and excitement on what is sure to be one of the most memorable days of your life. Of course, they will also be filled with plenty of decisions both big and small, and as such, our wedding specialists have put an immense amount of thought into all of our offerings to ensure that the process is as enjoyable as the event itself.

The legendary campus of Notre Dame, with its timeless grace and revered beauty, has always been a blessed choice for weddings. University Catering presents a variety of venues. From historical South Dining Hall with its beautiful woodwork, stately ceilings and gothic windows to Club Naimoli with its two balconies and exciting view of the football stadium, University Catering offers spaces for both small and large wedding events.

One of the most important elements of your wedding celebration is the cuisine. We believe the meal should reflect your personal style and tastes and our chefs have meticulously planned a variety of fresh seasonal choices to meet your wishes. Should you desire a one-of-a-kind menu, we invite you to meet with our chef and build a personalized menu for your special day.
General Information

PLANNING
In order to maintain the smoothest planning for your special event, we would like your menu selection, an estimated count, and a basic room layout no later than two (2) months in advance of your event. Ten (10) business days prior to your event, you will need to inform University Catering of your final guest count and table needs. If final payment will be made by cashier’s check, please provide final guest count seven (7) days prior to your event.

WEDDING MENU TASTINGS
Wedding menu tastings are scheduled three to four months prior to your wedding date. The menu tastings include your choice of two salads and two entrées for up to four guests and may be reserved for a weekday lunch or early dinner with two weeks advance notice. The menu tastings are not scheduled on or during major University events. Your final menu selection is due two months in advance of your wedding date. You may offer your guests a choice between three entrées, with the same side items, at no additional charge (for anything above three entrée options there will be an additional charge). In this case, guest place cards must indicate individual entrée selection. Quantities of each selection are due with your final guarantee count ten (10) days prior to your event.

ENHANCEMENTS TO YOUR WEDDING
Our experienced event planners are happy to assist with special enhancements. We can assist in providing the following details based on market prices:
- Specialty Linens
- Floral Services & Decor
- Lighting
- Ice Carvings
- Specialty Service Wares
- Draperies to Enhance Room Arrangements
- Specialty Charger Plates
- Preferred Vendor List

CAMPUS LOCATIONS
Once your wedding date has been established, it is imperative to reserve the reception space. To hold the space for your dream wedding, a non-refundable facilities deposit of $500 is required. For South Dining Hall, room arrangement and drapery charges will be incurred. For all athletic venues there is a room rental fee. Ask your wedding specialist for details regarding other venue costs. A Notre Dame security guard is required for the duration of your event. The cost of labor will be incurred.

POLICIES
All food and beverages left over from any function remain the property of University Catering and may not be removed from the location of service. Smoking is not allowed in buildings at the University of Notre Dame, including lobbies and restrooms. We reserve the right to restrict the service of alcoholic beverages in compliance with the policies of the University of Notre Dame and the State of Indiana. It is not the responsibility of University Catering to transport gifts or any other items not ordered through University Catering to or from the catering site.

PRICES
Prices are correct at the time of printing. We will confirm prices when you finalize your menu with your wedding specialist. Menu prices and items are subject to change up to fourteen (14) days prior to your event. Individual facility fees vary as per rental charges and space changes. Charges will be based on labor requirements. Your wedding specialist will provide you detailed pricing.

PAYMENT
We require a non-refundable $500 deposit to SECURE a reception space at the time of reservation. Two (2) months prior to your event, we require a non-refundable payment equal to 50% of your total final bill and a signed copy of your event contract. Ten (10) business days prior to your event, we require final payment. If desired, payment may be made by cashier’s check seven (7) days prior to your event. Any additional charges incurred at the event will be billed to the contact at the billing address given following your event, and payment is due within thirty (30) days of the event. Payment can be made with cash, personal check, or credit card (Mastercard or Visa only, please). The final invoice is based on the guaranteed number of attendance or the actual number of attendees, whichever is higher. Refer to our terms and conditions for complete information regarding fees and restrictions.

ADMINISTRATIVE FEE/TAXES
A 20% administrative fee and 7% Indiana state sales tax will be added to your bill.

CANCELLATIONS
Written notice of cancellation must be received at least three (3) business days prior to the event. Refer to our terms and conditions for complete information regarding fees and restrictions.
# Wedding Packages

<table>
<thead>
<tr>
<th>PACKAGE ONE</th>
<th>PACKAGE TWO</th>
<th>PACKAGE THREE</th>
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<tbody>
<tr>
<td>Dedicated Wedding Event Specialist</td>
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<tr>
<td>Traditional Wedding Cake</td>
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<tr>
<td>Wedding Menu Tasting For Up To Four Guests</td>
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<tr>
<td>Choice of Two Butler Style Hors d’Oeuvres for Cocktail Reception</td>
<td>Choice of Three Butler Style Hors d’Oeuvres for Cocktail Reception</td>
<td>Choice of Four Butler Style Hors d’Oeuvres for Cocktail Reception</td>
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<tr>
<td>Four Hour Call Brands Bar. One Hour Reception Bar with Three Hour Bar Following Dinner</td>
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<td>Four Hour Platinum Brands Bar. Custom Designed per Bridal Party’s Desire</td>
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<tr>
<td>Sparkling Wine Toast For All Wedding Guests</td>
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<tr>
<td>Served Dinner to Include Choice of Poultry Entrée and Choice of Salad</td>
<td>Served Dinner to Include Choice between Two Entrées and Choice of Salad</td>
<td>Late Night Snacks</td>
</tr>
<tr>
<td>Cake Cutting</td>
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<td>Served Dinner to Include Choice between Two Entrées and Choice of Salad</td>
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<tr>
<td>White Linens for Guest Tables, Cake Table and Other Specialty Tables, Skirted Head Table</td>
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<td>Custom Room Layout</td>
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<td>Day Of Set Up of Special Items (Toasting Flutes, Favors, Gift Table, Cake Cutting Set)</td>
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<td>Custom Room Layout</td>
</tr>
<tr>
<td>Creation of Custom Timeline for the Reception</td>
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<td>Day Of Set Up of Special Items (Toasting Flutes, Favors, Gift Table, Cake Cutting Set)</td>
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<tr>
<td><strong>$75.00 per person</strong></td>
<td><strong>$95.00 per person</strong></td>
<td><strong>$115.00 per person</strong></td>
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**CHILDREN’S ARRANGEMENTS**
We can provide a special children’s menu as well as non-alcoholic reception arrangements for $19.00 per child.

**SPECIAL DIETARY ARRANGEMENTS**
Every guest deserves special treatment. University Catering will design specialty options for guests who require vegan, gluten free, lactose free, or any other dietary restrictions or needs.

Security is required at $50.00 per hour per 100 guests for length of reception.
**Chilled Hors D’oeuvres**

**PACKAGE ONE**
- Assorted Crostini
- Chicken, Salmon, & Vegetable Pate on Toast Points *with appropriate Garnish*
- Chicken Pate with Pickled Red Onion
- Salmon Pate with Caper & Dill
- Vegetable Pate with Pickled Radish

**PACKAGE TWO**
- Tomato Bocconcini Brochettes
- Pear & Gorgonzola Bruschetta
- Prosciutto Melon Wrap *with Balsamic Glaze*

**PACKAGE THREE**
- Jumbo Iced Shrimp *served with Cocktail Sauce*
- Beef Tenderloin Canapes *served with Horseradish Cream on Baguette Toast*
- Stuffed Vegetable *Endive stuffed Boursin & Walnuts*

**Hot Hors D’oeuvres**

**PACKAGE ONE**
- Mini Meatballs  
  *BBQ or Sweet & Sour*
- Mini Chicken Tacos
- Spinach & Feta Phyllo Triangles

**PACKAGE TWO**
- Cocktail Egg Rolls *served with Sweet & Sour Sauce*
- Assorted Mini Quiche  
  *Lorraine, Monterey Jack and Garden Vegetable*
- Bacon Wrapped Scallops *crispy Bacon wrapped around tender Sea Scallops*

**PACKAGE THREE**
- Mini Maryland Crab Cakes *served with Sweet Mango Chutney*
- Hibachi Chicken Skewer
- Pot Stickers

**Stations**

Fruit, Cheese & Vegetable Station - $9.50 per person  
Displays of fresh Fruits, fresh Vegetables, and a selection of regional & imported Cheeses *served with Dill Dip, Ranch Dressing, Strawberry Yogurt Dip, Roasted Red Pepper Hummus, sliced Cocktail Breads, and Lavosh*

Raw Seafood Bar - market price  
*Oysters on the Half Shell, Crab Claws, Shrimp Cocktail, Baked Clams Casino, Sushi. Includes cocktail sauce, saltine crackers, wasabi, pickled ginger.*
Salads

Roasted Asparagus on a Bed of Bibb
with Bacon Crumbles, Hard Boiled Egg, Shaved Parmesan, Toasted Almonds and Cherry Tomatoes
served with a Lemon Emulsified Vinaigrette

Traditional Caesar Salad
with Parmesan Cheese and Seasoned Croutons

Spinach with Fresh Berries
with Toasted Almonds, Scallions and Sweet Shiitake Mushrooms

Caprese Salad
with Plum Tomato, fresh Mozzarella, Basil, Bibb, Arugula, and Toasted Crouton
served with a White Balsamic Vinaigrette

Fresh Garden Tossed Green Salad
served with fresh Vegetables and Ranch Dressing

Dinner Entrées

Beer Brined Herb Chicken Breast
Fresh Herb Risotto
Yellow Squash and Zucchini in a White Wine Sauce

Brined Airline Chicken Breast
Mushroom Raviolis topped with seared Broccoli Rabe and drizzles of fresh Pesto
Individual twice baked Tomato Soufflé

Crab Stuffed Prawn and Char Grilled Filet
fresh seasonal Vegetable and White Truffle Mashed Potatoes

Roast Prime Rib
slow roasted Prime Rib of Beef with Horseradish Cream
fresh seasonal Vegetable and Buttermilk Mashed Potatoes

Gratin of Gnocchi
with Braised Kale, Caramelized Onions, Grilled Zucchini, Yellow Squash, Portobella and Broccolini served with a Tomato-Eggplant Sauce

Grilled Polenta and Quinoa Cake
topped with a fresh Vegetable Bolognaise
served with sautéed Broccoli with Pearl Onions & Cauliflower Puree

Pan Roasted Chilean Sea Bass
Lobster ravioli and almond croquette potatoes, ratatouille & marinated plum roasted tomato, with seared swiss chard and a lemon butter pan sauce
(package 3 only)

Late Night Snack Stations

Nacho Bar - $7.00 per person
with Taco Meat, Cheddar Cheese, Shredded Lettuce, Diced Tomato, Shredded Cheddar Cheese

French Fry Bar - $6.00 per person
with Chili, Sour Cream, BBQ Sauce, Honey Mustard, Cheddar Cheese, Bacon and Ketchup

Mini Brats and Burgers - $6.00 per person
with Kettle Chips

Soft Pretzels - $5.00 per person
with Beer Cheese, Mustard, Carmel Sauce, and Cinnamon and Sugar

Donut Bar - $5.00 per person
with Icing, Carmel and Chocolate Sauce, and Sprinkles

Pizza Bar - $5.00 per person
Bar Service

FOUR HOUR OPEN BAR SERVICE INCLUDED IN DINNER PACKAGE
One Hour for the Cocktail Reception
Three Additional Hours Following Dinner
Call Brand Liquors, Wines, Imported and Domestic Beer
Soda, Juice, Water

OR UPGRADE TO PREMIUM BAR SERVICE
Platinum Liquor Selection and ND Wines
Additional $10 per person

COMPLIMENTARY CHAMPAGNE TOAST
with Nonalcoholic Sparkling Cider Available

WINE SERVICE WITH DINNER
House Wine - William Hill
$28 per bottle

Please note: we require proof of age/ID and reserve the right to restrict the service of alcoholic beverages in compliance with the policies of the University of Notre Dame and the State of Indiana. All prices are subject to a 20% administrative fee and a 7% Indiana state sales tax. Prices are subject to change.
Brunches

BRUNCH OPTION 1

Choose 4
Scrambled Eggs
Quiche Lorraine
Bacon
Sausage
Blueberry Pancakes
Roasted Red Skin Potatoes with Pine Nuts

Choose 2
Fresh Fruit Salad
Strawberry Spinach Salad
Caesar Salad
Assorted Breakfast Pastries

Choose 1
Sliced Chicken Breast
Sliced Bourbon Baked Ham

$27.00 per person

BRUNCH OPTION 2

Beet, Pear, Goat Cheese with Pecan Salad
Fresh Fruit Kebabs
Quiche Lorraine
Chicken and Waffles
with a maple syrup hot sauce drizzle
Shrimp and Grits
Apple Cinnamon Crepes
Mini Yogurt Parfaits

$34.00 per person

BRUNCH ENHANCEMENTS

Oatmeal Station - $8.50 per person
Yogurt Parfaits - $8.50 per person
Custom Omelet Station - $14.50 per person
Protein Carving Station - $11.50 per person
Waffle Station - $9.50 per person
Rehearsal Dinner Menu

Includes Salad, One Entrée, Two Sides, Rolls, One Dessert, Iced Tea and Intelligentsia Coffee

**SALADS**

Fresh Garden Greens  
*with Indiana Field Greens, Tomato, Carrots, Cucumber Slices, Croutons, and choice of Dressing Ranch, Bleu Cheese, Balsamic Vinaigrette or Caesar Dressing*

Caesar & Kale Salad  
*with Homestyle Croutons*

Chopped Salad  
*Local Indiana Greens, Cucumbers, Tomatoes, Olives, Broccolini, Feta, Garlic Croutons and Lemon Vinaigrette*

Spinach Salad  
*sliced Mushrooms, Red Onions, Chopped Egg and Bacon Vinaigrette*

**ENTRÉES**

Beer Brined Chicken  
*$23.50 per person*

Balsamic Chicken  
*$23.50 per person*

Prime Rib  
*$30.50 per person*

Beef Short Ribs  
*$25.50 per person*

Filet Mignon  
*$39.00 per person*

Salmon Filet  
*$27.00 per person*

**VEGETABLES**

Sautéed Haricot Vert  
*with Shallots, Garlic, and Scallions*

Roasted Root Vegetables

Braised Kale  
*with Cherry Tomato Halves, Garlic, and Shallots*

Italian Zucchini, Yellow Squash, Caramelized Onion & Mushroom

Broccolini with Pearl Onion & Cauliflower Puree

Chef’s Choice of Seasonal Sautéed Vegetables

**STARCHES**

Garlic Mashed Potatoes

Fresh Herb Risotto

Rice Pilaf

Crunchy Rosemary Roasted Potatoes

**DESSERTS**

Bailey’s Irish Cream Torte

*Chocolate Cake with Bailey’s Mousse*

Carrot Cake  
*with Walnuts and Raisins*

Assorted Mousses  
*Chocolate, Raspberry, Mango, Bailey’s and White Chocolate*

Caramel Flan  
*Caramel Custard*

Fresh Cut Fruit Salad

Coconut Mango Pastry Cream Tartlet

Lemon Chiffon Cheesecake

Chocolate Bouchons  
*with Creme Anglaise and fresh Fruit*

Fresh Strawberry Cream Cheese Filled Crepe  
*with Strawberry Sauce*
Rehearsal Dinner Bar Service

FULL BAR
Call Brands of Liquor, Domestic Beers and Notre Dame House Wine
Call Brand Liquors Include:
Old Grand-Dad, Bacardi, Beefeater, Grant’s, New Amsterdam Vodka, Seagrams VO
$11.00 per person for the 1st hour
$5.25 per person for each additional hour

PLATINUM FULL BAR
Premium Brands Include:
Grey Goose Vodka, Bacardi Rum, Tanqueray Gin, Crown Royal Whiskey, Dewar’s Scotch,
Jack Daniels Bourbon, Jameson Irish Whiskey, Import & Domestic Beers, and Notre Dame Wines
$15.00 per person for the 1st hour
$6.00 per person for each additional hour

PREMIUM BEER AND WINE BAR
Imported & Domestic Beers and Notre Dame Wines
$9.00 per person for the 1st hour
$5.25 per person for each additional hour

BAR PRICES INCLUDE
Bartender, Glassware, Non-Alcoholic Beverages, Mixers, and Bar Fruit.
Open bars will be charged in 1 hour increments.

DINNER WINE
Notre Dame House Wine: William Hill Chardonnay and Cabernet
$28.00 per bottle
or use our Notre Dame wine list to make a selection for your event

NON-ALCOHOLIC BAR PACKAGE
$2.25 per minor per hour
*for minors age 20 and under

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