



Images by Kaity Fujia, OMG Photography

## UNIVERSITY CATERING

# *Wedding Menus*

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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 and a 20% athletics facility charge on food and beverage. 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

## PACKAGE ONE

Dedicated Wedding Event Specialist  
Traditional Wedding Cake  
Wedding Menu Tasting For Up To Four Guests  
Choice of Two Butler Style Hors d'Oeuvres for Cocktail Reception  
Four Hour Call Brands Bar.  
One Hour Reception Bar with Three Hour Bar Following Dinner  
Sparkling Wine Toast For All Wedding Guests  
Served Dinner to Include Choice of Poultry Entrée and Choice of Salad  
Cake Cutting  
White Linens for Guest Tables, Cake Table and Other Specialty Tables, Skirted Head Table  
Custom Room Layout  
Day Of Set Up of Special Items (Toasting Flutes, Favors, Gift Table, Cake Cutting Set)  
Creation of Custom Timeline for the Reception  
\$75.00 per person

## PACKAGE TWO

Dedicated Wedding Event Specialist  
Traditional Wedding Cake  
Wedding Menu Tasting For Up To Four Guests  
Choice of Three Butler Style Hors d'Oeuvres for Cocktail Reception  
Four Hour Call Brands Bar.  
One Hour Reception Bar with Three Hour Bar Following Dinner  
Sparkling Wine Toast For All Wedding Guests  
Served Dinner to Include Choice between Two Entrées and Choice of Salad  
Cake Cutting  
White Linens for Guest Tables, Cake Table and Other Specialty Tables, Skirted Head Table  
Custom Room Layout  
Day Of Set Up of Special Items (Toasting Flutes, Favors, Gift Table, Cake Cutting Set)  
Creation of Custom Timeline for the Reception  
\$95.00 per person

## PACKAGE THREE

Dedicated Wedding Event Specialist  
Traditional Wedding Cake  
Wedding Menu Tasting For Up To Four Guests  
Choice of Four Butler Style Hors d'Oeuvres for Cocktail Reception  
Four Hour Platinum Brands Bar.  
Custom Designed per Bridal Party's Desire  
Sparkling Wine Toast For All Wedding Guests  
Late Night Snacks  
Served Dinner to Include Choice between Two Entrées and Choice of Salad  
Cake Cutting  
White Linens for Guest Tables, Cake Table and Other Specialty Tables, Skirted Head Table  
Custom Room Layout  
Day Of Set Up of Special Items (Toasting Flutes, Favors, Gift Table, Cake Cutting Set)  
Creation of Custom Timeline for the Reception  
\$115.00 per person

## 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, Portabella and Broccolini served with a  
Tomato-Eggplant Sauce*

Grilled Poletna and Quinoa Cake  
*topped with a fresh Vegetable Bolognese*  
*served with sautéed Broccolini 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

*All prices are subject to a 20% administrative fee and a 7% Indiana state sales tax. Prices are subject to change.*