



# WEDDING GUIDE

IU Catering



## Your Wedding. Our Passion.

Delicious cuisine brought to you by IU Catering combined with our excellent service will make your wedding an event both memorable and joyous. Our extensive menu choices give you a wide range to reflect your tastes and your budget in the manner and style you have always envisioned. Everything is expertly prepared by our experienced chefs and served with an attention to detail that has become a hallmark of our team.

If we can offer you more information, or to make a wedding consultation appointment, please contact us at 812-855-1777 or email us at [iucater@indiana.edu](mailto:iucater@indiana.edu) or visit our website:

[catering.indiana.edu](http://catering.indiana.edu)

Sincerely,  
Your Wedding Team

# BUFFET WEDDING SELECTIONS

## BUFFET WEDDING SELECTIONS

### THE DELUXE BUFFET

#### BUTLERED HORS D'OEUVRES

Pistachio Encrusted Chèvre and Grape Truffles  
Spanakopita  
Lemon Basil Shrimp Skewers

#### DELUXE BUFFET

Fresh Baby Field Greens, Cucumber laces,  
and Oven Roasted Tomatoes  
with Balsamic Vinaigrette  
Pan Roasted Tarragon Chicken  
with Mushroom Duxelle  
Bourbon Glazed Sliced Sirloin  
with Caramelized Onions  
Herb Roasted Root Vegetables  
Fresh Roasted Asparagus with Garlic and Herbs  
Oven Roasted Rosemary Red Potatoes

#### VEGETARIAN ENTRÉE

Chèvre, Orzo & Basil Portobello

#### ENTRÉE EXCHANGES

Apricot & Goat Cheese Chicken Breast  
with Pan Jus  
Coriander Rubbed Pork Tenderloin  
with a Green Peppercorn Mustard Sauce  
Ginger Soy Glazed Salmon

#### VEGETARIAN EXCHANGES

Spinach, Wild Mushroom, and Ricotta Strudel  
Pasta Primavera with Pomodoro

**\$36.00 per guest**

### THE PREMIUM BUFFET

#### BUTLERED HORS D'OEUVRES

Smoked Gouda Risotto Croquette  
Bacon Wrapped Date with Almond  
Grilled Pita with Falafel and Vegetable Relish  
Jumbo Shrimp Shooter

#### PREMIUM BUFFET

Autumn Salad "Signature Salad" Romaine and  
Spinach, Dried Cranberries, Walnuts, Poached  
Pears, and Chèvre with Maple Vinaigrette  
Spinach and Boursin Stuffed Chicken Breast  
Beef Filet Bourguignon  
Fresh Broccoli, Cauliflower, and Carrots  
Balsamic Roasted Vegetables  
Fresh Parsley Roasted Fingerling Potatoes

#### VEGETARIAN ENTRÉE

Wild Mushroom Lasagna with a Marinara Sauce

#### ENTRÉE EXCHANGES

Citrus Chicken with Basil and Pine Nuts  
Chef Carved Roasted Prime Rib au Jus  
Jumbo Lump Crab Cake with Rémoulade

#### VEGETARIAN EXCHANGES

Vegetable Wellington  
with a Roasted Red Pepper Coulis  
Eggplant Pastitsio with Yogurt Béchamel

**\$46.00 per guest**

OUR BUFFET WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTO COFFEE, DECAFFEINATED ASPRETTO  
AN 18% SERVICE FEE AND 8% STATE TAX WILL BE ADDED TO THE PRICE OF EACH BUFFET MENU.  
COFFEE AND NUMI HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

# THE GRAND WEDDING BUFFET

## THE GRAND WEDDING BUFFET

Our Grand Packages are all inclusive and designed to provide your guests with a unique and custom dining experience. Please enjoy the additional hors d'oeuvre selections, our grandest entrée offerings, a champagne toast, 4 hour premium open bar, and finishing touches of your choice.

### BUTLERED HORS D'OEUVRES

Corn Blini with Smoked Salmon & Chive Cream  
Chipotle Maple Bacon-Wrapped Chicken  
Vegetable Sushi with Sweet Soy  
Shaved Peppered Beef Sirloin with  
Roasted Pepper on Crostini

### GRAND BUFFET

Mesclun Salad with Belgian Endive, Dried  
Cherries, and Toasted Almonds with  
Balsamic Vinaigrette  
Charleston Crab Cakes with  
a Rémoûlade Sauce  
Chef Carved Herb Encrusted Beef Tenderloin  
Roasted Baby Root Vegetables (Baby Zucchini,  
Baby Carrots, and Sunburst Squash)  
Wild Rice and Short Grain Rice Blend

### VEGETARIAN ENTRÉE

Vegetarian Stuffed Portobello with Roasted  
Tomato Vinaigrette

### ENTRÉE EXCHANGES

Broccoli and Smoked Gouda Stuffed Chicken  
Breast with Light Dijon Cream  
Seared Salmon with Tropical Salsa  
Pan Seared Pork Tenderloin with Caramelized  
Onions and Apples

### VEGETARIAN EXCHANGES

Portobello Mushroom Ravioli or  
Butternut Squash Ravioli with a  
Sage Beurre Blanc and Raisins

### GRAND FINISHING TOUCHES

Finish the evening in a Grand  
way...Choose to offer a savory Late Night  
Snack or your choice of three  
specialty desserts.

#### Late Night Snack Selections:

Cheese and Pepperoni Stuffed Breadsticks  
Nacho Bar  
Slider Bar  
Assorted Pizzas  
Specialty Popcorn

#### Specialty Dessert Selections:

Choice of Two or Three:  
Assorted Biscotti  
Assorted Filled Shortbread Cookies  
Truffle Brownie Bites  
Seasonal Fresh Fruit Kabobs  
Truffles

### Wedding Cake

Let our pastry chef create the wedding  
cake you'll remember for a lifetime.  
Choose from traditional, contemporary,  
rustic and everything in between.

### Toast

Choice of Champagne,  
Sparkling Cider or Juice

### Coffee Bar à Brown County Regular & Decaf Coffee

Fair Trade Aspreto Regular and Decaf-  
feinated Coffee Bar with Assorted Creams,  
Shaved Chocolate, and Flavored Syrups.  
Bar includes Numi Herbal and Non-Herbal  
Regular and Decaffeinated Teas Station  
with Local Honey and Fresh Lemon.

**\$68.00 per guest**

OUR BUFFET WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTO COFFEE, DECAFFEINATED ASPRETTO  
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COFFEE AND NUMI HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER.

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# SERVED WEDDING SELECTIONS

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### THE DELUXE SERVED

#### BUTLERED HORS D'OEUVRES

Spinach and Prosciutto Flatbread  
Twice Baked Baby Potato  
Jerk Chicken Skewer

#### DELUXE SERVED MEAL

Boston Bibb and Radicchio Salad  
with Julienne Vegetables and  
Creamy Tomato Dressing  
Broiled Strip Steak served with Demi-Glace  
Buttered Broccolini  
Horseradish Mashed Potatoes

#### VEGETARIAN ENTRÉE

Penne with Butternut Squash Puree  
and Portobello Mushrooms

#### ENTRÉE EXCHANGES

Sautéed Chicken with Sherry & Mushrooms  
Pesto Crusted Salmon  
with Parmesan Cream  
Roasted Prime Rib au Jus

**\$39.00 per guest**

### THE PREMIUM SERVED

#### BUTLERED HORS D'OEUVRES

Mediterranean Skewer  
Wild Mushroom Bruschetta  
Greek Pizza  
Smoked Salmon Pinwheel

#### PREMIUM SERVED MEAL

Spinach and Crisp Romaine tossed with  
Dried Cranberries, Mandarin Oranges,  
and Toasted Sunflower Seeds with  
Honey Lime Dressing  
Filet Mignon with Bordelaise  
Roasted Julienne Vegetables  
Roasted Red Potatoes

#### VEGETARIAN ENTRÉE

Vegetable Wellington with Roasted  
Red Pepper Coulis

#### ENTRÉE EXCHANGES

Sautéed Chicken with  
Creamy Chive Sauce  
Pan Seared Pork Tenderloin  
with Apples & Onions  
Roasted Rosemary Rack of Lamb  
with Red Wine Sauce

**\$47.00 per guest**

OUR SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTO COFFEE, DECAFFEINATED ASPRETTO COFFEE AND NUMI HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER. AN 18% SERVICE FEE AND 8% STATE TAX WILL BE ADDED TO THE PRICE OF EACH SERVED MENU.

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# THE GRAND SERVED WEDDING

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Our Grand Packages are all inclusive and designed to provide your guests with a unique and custom dining experience. Please enjoy the additional hors d'oeuvre selection, our grandest entrée offerings, a champagne toast, 4 hour premium open bar, and finishing touches of your choice.

### BUTLERED HORS D'OEUVRES

Lemon Saffron Chicken Skewers  
Tomato, Vidalia Onion & Goat Cheese Tart  
Crostini with Spicy Mango Shrimp Salsa  
Seared Tuna Lollipop

### GRAND SERVED MEAL WITH DUET ENTRÉE

Crisp Greens with Cranberries, Mandarin  
Oranges and Toasted Pumpkin Seeds  
accompanied by Citrus Vinaigrette  
Charleston Crab Cake with  
a Rémoulade Sauce  
Herb Crusted Beef Tenderloin  
with a Béarnaise Sauce  
Grilled Asparagus  
Gruyère Duchess Potatoes

### VEGETARIAN ENTRÉE

Polenta Lasagna with Eggplant Caponata

### ENTRÉE EXCHANGES

Steak au Poivre with a Peppercorn Demi  
Pistachio Crusted Chicken Breast  
with Warm Fig Compote  
BBQ Grilled Salmon

### GRAND FINISHING TOUCHES

**Finish the evening in a Grand way...**  
Choose to offer a savory Late Night Snack or  
your choice of three specialty desserts.

#### Late Night Snack Selections:

Cheese and Pepperoni Stuffed Breadsticks  
Nacho Bar  
Slider Bar  
Assorted Pizzas  
Specialty Popcorn

#### Specialty Dessert Selections:

Choice of Two or Three:  
Assorted Biscotti  
Assorted Filled Shortbread Cookies  
Truffle Brownie Bites  
Seasonal Fresh Fruit Kabobs  
Truffles

### Wedding Cake

Let our pastry chef create the wedding cake  
you'll remember for a lifetime.  
Choose from traditional, contemporary,  
rustic and everything in between.

### Toast

Choice of Champagne, Sparkling Cider or Juice

### Coffee Bar à Brown County Regular & Decaf Coffee

Fair Trade Aspetto Regular and Decaf-  
feinated Coffee Bar with Assorted Creams,  
Shaved Chocolate, and Flavored Syrups.  
Bar includes Numi Herbal and Non-Herbal  
Regular and Decaffeinated Teas Station with  
Local Honey and Fresh Lemon.

**\$75.00 per guest**

OUR GRAND SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FRESHLY BREWED ICED TEA AND ICED WATER.  
AN 18% SERVICE FEE AND 8% STATE TAX WILL BE ADDED TO THE PRICE OF THE GRAND SERVED MENU.

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# HORS D'OEUVRES RECEPTIONS

## HORS D'OEUVRES RECEPTIONS

Our hors d'oeuvres receptions are presented with both stationary and butlered items and include an elegant carved selection. This package provides an interactive dining experience that encourages guests to mix and mingle.

### THE DELUXE HORS D'OEUVRES

#### STATIONARY HORS D'OEUVRES

Fruit and Cheese Display  
Spanakopita  
Hot Crab Dip  
Vegetable Crudité

#### BUTLERED HORS D'OEUVRES

Sun-Dried Tomato &  
Gorgonzola Bruschetta  
Chicken Marrakesh Skewers  
Lemon Basil Shrimp Skewers  
Ham & Cheese Pinwheels

#### CHEF CARVING TABLE

Select one carved item.

All carved items include Assorted  
Mini Rolls and Appropriate Condiments

Maple Glazed Roast Turkey Breast  
Accompanied by Cranberry and  
Orange Compote and Creamy  
Dijon Mustard  
Oven Roasted Top Round Beef  
Accompanied by Horseradish Cream and  
Roasted Garlic Au Jus  
Brown Sugar Rubbed Pork Loin  
Accompanied by Chipotle Mayonnaise and  
Stone Ground Mustard Sauce

\$30.00 per guest

### THE PREMIUM HORS D'OEUVRES

#### STATIONARY HORS D'OEUVRES

Gourmet Cheese Display  
Chipotle Maple Bacon-Wrapped Chicken  
California Sushi Roll  
Grilled Tuscan Vegetable Display

#### BUTLERED HORS D'OEUVRES

Tomato Basil Bruschetta  
Artichoke Beignet  
Mini Crab Cakes with Rémoulade Sauce  
Coconut Chicken with Spicy Orange  
Marmalade

#### CHEF CARVING TABLE

Select one carved item.

All carved items include Assorted  
Mini Rolls and Appropriate Condiments

Grilled Marinated Flank Steak  
Accompanied by a Creamy Dijon Mustard  
Spread and Mango Chipotle Ketchup  
Turkey London Broil Accompanied by an  
Orange Balsamic Gastrique and Green  
Peppercorn Mustard Sauce  
Herbed Grilled Salmon Accompanied by a  
Tarragon Tomato Aioli and Cherry Tomato Salsa

\$38.00 per guest

### THE TRADITIONAL HORS D'OEUVRES

#### STATIONARY HORS D'OEUVRES

Fresh Fruit & Cheese Display  
BBQ Meatballs  
Fresh Vegetable Crudité  
Spinach Artichoke Dip

#### BUTLERED HORS D'OEUVRES

Tuscan Bruschetta  
Cool Salmon Canapés  
Spinach and Boursin Stuffed Mushroom

#### CHEF CARVING TABLE

Select one carved item.

All carved items include Assorted  
Mini Rolls and Appropriate Condiments.

Herb Roasted Turkey Breast  
Accompanied by Cranberry and Orange  
Compote and Creamy Dijon Mustard  
Maple Peach Glazed Smoked Pit Ham  
Accompanied by Honey Mustard  
and Dijon Mayonnaise  
Southwest BBQ Pork Loin  
Accompanied by Chipotle Mayonnaise  
and Honey Mustard

\$25.00 per guest

OUR HORS D'OEUVRES SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FRESHLY BREWED ICED TEA AND ICED WATER.

AN 18% SERVICE FEE AND 8% STATE TAX WILL BE ADDED TO THE PRICE OF THE HORS D'OEUVRES MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.



# THE GRAND HORS D'OEUVRES WEDDING RECEPTION

## THE GRAND HORS D'OEUVRES WEDDING RECEPTION

Our grand hors d'oeuvres reception is all inclusive and designed to provide your guests with a unique and custom dining experience. Please enjoy the additional hors d'oeuvre selection, our grandest entree offerings, a Korbel champagne toast, 4 hour premium open bar, and finishing touches of your choice.

### STATIONARY HORS D'OEUVRES

Imported & Domestic Cheese Display with Fruit  
Poached Salmon Display  
Bacon Wrapped Dates with Almond  
Buffalo Shrimp Dip

### BUTLERED HORS D'OEUVRES

Cucumber Rounds with Feta & Tomato  
Olive and Feta Bruschetta  
Sausage Stuffed Mushroom Cap  
Chicken Empanadas  
Smoked Gouda Risotto Croquette  
Shrimp Shooters  
Potato Pancake with Crème Fraiche  
and Chives

### CHEF CARVING TABLE

Select one carved item.

All carved items include Assorted Mini Rolls and Appropriate Condiments.

Apricot Glazed Turkey Breast  
Accompanied by Cranberry and Orange  
Compote and Creamy Dijon Mustard  
Beef Tenderloin with Herb Crust  
Accompanied by Horseradish Aioli Cream and  
Stone Ground Mustard Sauce  
Roast Leg of Lamb with Fresh Rosemary and  
Mint Accompanied by Mint Jelly  
and Mediterranean Tzatziki

### GRAND FINISHING TOUCHES

Finish the evening in a Grand way...  
Choose to offer a savory Late Night Snack  
or your choice of three specialty desserts.

#### Late Night Snack Selections:

Cheese and Pepperoni Stuffed Breadsticks  
Nacho Bar  
Mini Slider Bar  
Assorted Pizzas  
Specialty Popcorn

#### Specialty Dessert Selections:

Choice of Two or Three:  
Assorted Biscotti  
Assorted Filled Shortbread Cookies  
Truffle Brownie Bites  
Seasonal Fresh Fruit Kabobs  
Truffles

### Wedding Cake

Let our pastry chef create the wedding  
cake you'll remember for a lifetime. Choose  
from traditional, contemporary, rustic and  
everything in between.

### Toast

Choice of Champagne, Sparkling Cider or  
Juice

### Coffee Bar à Brown County Regular & Decaf Coffee

Fair Trade Aspetto Regular and Decaf-  
feinated Coffee Bar with Assorted Creams,  
Shaved Chocolate, and Flavored Syrups.  
Bar includes Numi Herbal and  
Non-Herbal Regular and Decaffeinated  
Teas Station with Local Honey  
and Fresh Lemon

**\$67.00 per guest**

OUR GRAND HORS D'OEUVRES RECEPTION INCLUDES FRESHLY BREWED ICED TEA AND ICED WATER.  
AN 18% SERVICE FEE AND 8% STATE TAX WILL BE ADDED TO THE PRICE OF THE GRAND HORS D'OEUVRES MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

# MENU ACCOMPANIMENTS



## MENU ACCOMPANIMENTS

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

### SOUPS

All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection.

Italian Wedding Soup  
**\$2.00 per guest**

Cream of Parsnip Soup  
**\$2.00 per guest**

Cold Cantaloupe Mint Soup  
**\$2.00 per guest**

Roasted Corn and Lobster  
Bisque  
**\$3.95 per guest**

Curried Butternut Squash  
Soup  
**\$2.00 per guest**

### CHEF CARVING TABLE

A chef carved selection is a beautiful addition to a buffet meal or hors d'oeuvres package and provides a touch of grandeur to your event. All carved selections include assorted Mini Rolls and appropriate condiments.

#### Roast Beef Tenderloin

Accompanied by Horseradish Aioli Cream and Stone Ground Mustard  
**\$10.00 per guest**

#### Mustard and Apricot Glaze Ham

Accompanied by Cranberry and Orange Compote and Dijon Mustard  
**\$3.95 per guest**

#### Roast Loin of Pork

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard  
**\$3.95 per guest**

#### Roasted Breast of Turkey

Accompanied by Cranberry Dijon Mustard  
**\$4.50 per guest**

### ACTION AND BAR STATIONS

Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef – attended action or bar stations and watch your event come alive!

#### Mashed Potato Bar

Smooth and Creamy Yukon Gold, Red Skin, and Sweet Potatoes with your choice of toppings that include Bacon Bits, Shredded Cheddar Cheese, Green Onions, Sour Cream, Whipped Butter and Brown Sugar  
**\$4.99 per guest**

#### Macaroni & Cheese Bar

The ultimate comfort food made your way...with an incredible mouth-watering assortment of toppings that include Grilled Chicken, Lobster, Bacon Bits, Fresh Vegetables, accompanied by Parmesan Cream and Aged Cheddar Cheese Sauces.  
**\$4.99 per guest**

#### Risotto Bar

Endlessly creamy Risotto with Seasoned Shrimp, Rosemary Chicken, Grilled Veggies or delectable combinations with fresh Shaved Parmesan Cheese  
**\$5.99 per guest**

#### Slider Station

Delicately delicious mini versions of the Classic Cheeseburger, Hamburger, Pork BBQ, Crab Cake, and Buffalo Chicken Sandwiches  
**\$5.99 per guest**

#### Shanghai Duck Crêpe Station

Succulent Grilled Duck paired with Hoisin Sauce and Julienne Vegetables, wrapped in a delicate Scallion Crêpe  
**\$5.99 per guest**



# MENU ACCOMPANIMENTS

## MENU ACCOMPANIMENTS , CONTINUED

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

### STATIONARY HORS D'OEUVRES

Stationary hors d'oeuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d'oeuvres display to any of our menu packages to enhance your event.

Seasonal Sliced/Cubed Fresh Fruit Catering Display served with a Raspberry Fruit Dip  
**\$3.79 per guest**

Seasonal Sliced/Cubed Fresh Fruit & Artisan Cheese Display served with an assortment of Crackers and Breads  
**\$4.95 per guest**

Imported and Domestic Cheese Display Wedges of Imported and Domestic Cheeses with Clusters of Grapes and assortment of Crackers and Breads.  
**\$4.99 per guest**

Gourmet Crudité Display Baby Vegetables and fresh, colorful seasonal favorites served with Bacon Ranch and Onion Cheese Dips  
**\$3.15 per guest**

Decorated Poached Salmon Table  
Poached Salmon with Chopped Egg, Bermuda Red Onions, Capers, and Sour Cream served with Flatbreads, Crostini and French Baguettes  
**\$5.99 per guest**

Gourmet Grilled Cheese Bar, Pasta Bar, Charcuterie Display  
**\$4.50 per guest**

Antipasto Platter  
**\$7.99 per guest**

Lox Platter  
Smoked Salmon Fillet with finely chopped Egg, Red Onion, Capers, French Baguettes and Flatbreads  
**\$7.99 per guest**

### BUTLERED HORS D'OEUVRES

Add a touch of elegance to your event with butlered hors d'oeuvres. These selections are offered to your guests on beautiful trays by our professional wait staff. Selections include two per guest unless otherwise noted.

Apricot with Boursin Cheese and Smoked Almond  
**\$1.79 per guest**

Grilled Baby Lamb Chops  
**\$3.59 per guest**

Mini Chicken Wellington  
**\$1.79 per guest**

Bacon Wrapped Scallops  
**\$2.25 per guest**

Seared Peppered Fresh Tuna Lollipops  
**\$2.25 per guest**

Shrimp Cocktail with Zesty Cocktail Sauce Six per guest  
**\$8.95 per guest**

### LATE NIGHT SNACKS

Cookies and Milk  
**\$2.50 per guest**

Nacho Bar  
**\$4.50 per guest**

Ice Cream Sundae Bar  
**\$4.50 per guest**

Pizza and Breadsticks  
**\$4.50 per guest**

### Punch Selections

Sparkling Fruit Punch  
**\$1.50 per drink**

Sparkling White Grape Punch  
**\$18.00 per gallon**

Orange Blossom Punch  
**\$18.00 per gallon**

### BEVERAGES

Prices listed are for self-serve beverages. Additional charges apply for served beverages.

### Non-Alcoholic Beverages

Soft Drinks  
**\$1.89 per drink**  
Bottled Water  
**\$1.89 per drink**  
Sparkling Water  
**\$2.50 per drink**  
Sparkling Cider  
**\$18 per gallon**

### Coffee Bar à Brown County Regular & Decaf Coffee

Fair Trade Aspetto Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Numi Herbal and Non-Herbal, Regular and Decaffeinated Teas Station with Local Honey and Fresh Lemon.  
**\$2.50 per guest**



# OPEN BAR PACKAGES

## OPEN BAR PACKAGES

### FULL OPEN BAR

Open bar provides your guests with unlimited beverages from the bar including; Premium liquor, beer, house wine, soft drinks, and water for a set price per guest. One bartender per 75 guests is guaranteed at no charge. All necessary bar items are provided with this service and includes glassware, non-alcoholic beverages, ice, mixers, napkins and stirrers. Upgrade to Top Shelf Brands for \$15 per guest. Champagne and Table Wines are not included.

1-hour - \$12.00 per guest

2-hour - \$18.00 per guest

3-hour - \$24.00 per guest

4-hour - \$30.00 per guest

Additional Hours of Open Bar - \$3.00 per guest

Open bar fees are charged for the whole group with the exception of guests under 21, pregnant guests, and vendors.

### PREMIUM BRANDS

Included In Open Bar

Beefeater Gin  
Smirnoff Vodka  
Maker's Mark Bourbon  
Jack Daniel's Whiskey  
Bacardi Silver Rum  
Captain Morgan Rum  
Canadian Club  
Dewar's Scotch  
Jose Cuervo Tequila

### TOP SHELF BRANDS

Bombay Sapphire Gin  
Grey Goose Vodka  
Jameson Irish Whiskey  
Meyer's Dark Rum  
Crown Royal  
Johnny Walker Red  
Patron Silver

### SPECIAL ORDERS

Special orders will be accommodated. Please inquire about single malt scotch, boutique bourbon, or cordial bars.

### WINE

Guenoc House Wine - Included in Open Bar

Guenoc.....\$18.00/bottle  
William Hill "Central Coast".....\$24.00/bottle  
Ravenswood.....\$26.00/bottle

Please see our Wine List for more offerings

### CHAMPAGNE

Blanc de Blanc Champagne..\$28.00/bottle  
Segura Vidus Cava.....\$23.00/bottle  
Sparkling Cider.....\$12.00/bottle

Champagne not included in open bar

### BEER

**Domestic Beer**

Budweiser  
Bud Light

**Imported and Craft Beer**

Yuengling  
Heineken  
Bell's Two-Hearted

**Locally-Brewed Beer**

Upland Wheat  
Upland Dragonfly

### TABLE WINES

Served wine for the dining tables may be purchased by the bottle. Charges are based upon bottles opened.

### SIGNATURE DRINKS

This is a fun way to bring the color palate of your wedding to your guests. Signature drinks come in many styles and types. We can create fun drinks based on your favorite libation. Signature drinks are a custom menu item. Please ask a member of our Wedding Team for details.

# CONSUMPTION & CASH BARS

## CONSUMPTION & CASH BARS

### Consumption Bar

For those who wish to pay for each drink their guests actually consume. Liquor is charged by the tenth of the bottle. Wine is charged by the number of bottles opened. Beer is charged by the bottle. A set up charge of \$2.50 per guest includes all set up, service and non-alcoholic drinks for the event.

### Cash Bar

For those who wish for their guests to pay for their own drinks. See Consumption Bar for the amount your guests will pay for each drink. Prices are inclusive of tax and service fee.

A \$200.00 minimum sale is required for all consumption and cash bars. In cases where sales do not meet the minimum, the shortfall will be added to the final bill. If the event runs for more than six hours, bartender fees will be assessed at \$15.00 per hour per bartender.

### Premium Brands

\$100.00 per bottle  
\$4.50 per drink

Beefeater Gin  
Smirnoff Vodka  
Maker's Mark Bourbon  
Jack Daniel's Whiskey  
Bacardi Silver Rum  
Captain Morgan Rum  
Canadian Club  
Dewar's Scotch  
Jose Cuervo Tequila

### Top Shelf Brands

\$125 per bottle  
\$6.00 per drink

Bombay Sapphire Gin  
Grey Goose Vodka  
Jameson Irish Whiskey  
Meyer's Dark Rum  
Crown Royal  
Johnny Walker Red  
Patron Silver

### Beer

#### Domestic Beer

Budweiser  
Bud Light  
\$3 per bottle

#### Imported and Craft Beer

Yuengling  
Heineken  
Bell's Two-Hearted

#### Locally-Brewed Beer

Upland Wheat  
Upland Dragonfly  
\$4 per bottle

### House Wine

Guenoc  
\$4.50 per drink

William Hill  
\$5.00 per drink

Ravenswood  
\$5.50 per drink

### Special Orders

Special orders will be accommodated. Please inquire about single malt scotch, boutique bourbons, or cordial bars. Wine or beer tastings may be arranged.

### Sparkling Wine/ Champagne Selections

Blanc de Blanc Champagne  
\$28.00 per bottle

Segura Vidus Cava  
\$23.00 per bottle

### Signature Drinks

This is a fun way to bring the color palate of your wedding to your guests. Signature drinks come in many styles and types. We can create fun drinks based on your favorite libation. Signature drinks are a custom menu item. Please ask a member of our Wedding Team for details.

# PLANNING YOUR WEDDING



## PLANNING YOUR WEDDING

Thank you for selecting IU Catering to cater your special day. The following information, along with our sales staff, will assist you with planning your event. We specialize in beautiful, creative, personalized wedding and look forward to designing one especially for you. You may contact the wedding department at (812) 855-1777 or by email [iucater@indiana.edu](mailto:iucater@indiana.edu) to schedule a meeting. Please visit our website [go.iu.edu/weddings](http://go.iu.edu/weddings).

## RESERVING THE DATE

The Indiana Memorial Union has several spaces that are ideal for your wedding and designed to meet your event needs. Please contact our wedding sales office to discuss room availability.

## OFF SITE CATERING

IU Catering can accommodate your event on or off site. We cater at many of Bloomington's most notable venues and locations and also regional venues. These locations include but are not limited to rustic outdoor areas, well appointed downtown locations, city view, performing art centers, and historical buildings on campus. Minimal deposit is required to secure the date. Please contact the wedding department for more information.

## SELECTING A MENU

This guide is meant to give you an overview of our vast menu options. However, we are not limited to these selections and are able to customize a menu to meet your specific taste. All wedding packages include a maximum of six hours of services built into the price of the meal. Additional labor charges will be incurred if your event exceeds this limit. After the deposit has been received, we will gladly schedule a complimentary tasting to assist you in making menu selections. Once you have selected your menu you will receive a confirmation document for your review and agreement.

## SPECIAL DIETARY NEEDS

We are pleased to provide quality meals for your special needs guests. Please plan to provide us with a guarantee of vegetarian, vegan, kosher, gluten free, or special plates needed for your guests. Special meal arrangements must be made in advance.

## FOOD AND BEVERAGE INFORMATION

All food and beverages served in the Indiana Memorial Union must be arranged through IU Catering. Indiana Memorial Union policy does not permit other caterers or food service vendors to operate in the building.

Donated foods are not permitted for catered events. All leftover food and beverages remain the property of IU Catering and may not be removed from the event.

Bar Service at private functions held within the Indiana Memorial Union is permissible. IU Catering must provide service of alcoholic beverages. Food and non-alcoholic beverages must accompany all events where alcohol is served. Alcohol may not be consumed or carried in open containers in the public areas or lounges of the Indiana Memorial Union. Alcohol may only be consumed in the room reserved for that function. Bar service is not allowed at functions open to the general public. IU Catering reserves the right to refuse service of alcoholic beverages to individuals or groups that appear to exhibit signs of intoxication.

## GUEST COUNT GUARANTEES

Event preparations are based on the specified number of guests. An estimated guest count is due at the time of booking and a final guaranteed guest count must be provided **one week** in advance of your event.

## DEPOSIT AND PAYMENT

A deposit and contract are required to reserve our services for your wedding. A second deposit of 75% of the total projected cost of the catered event is expected 60 days in advance. Final payment will be billed after your event. All prices are subject to a 8% state tax and 18% service charge. Acceptable forms of payment include cash, checks and all major credit cards. All deposits will be deducted from the final bill. Statements are mailed on the 25th of each month and have a 30-day remittance period.

# PLANNING YOUR WEDDING



## PLANNING YOUR WEDDING, CONTINUED

### CANCELLATION POLICY

If the cancellation of your wedding becomes necessary, to avoid forfeiture of any deposits paid or penalties, we must receive written notice a minimum of **6 months** prior to the date of the function. If written notice of the cancellation is received less than 6 months prior, the entire advance deposit will be forfeited.

### ADDITIONAL SERVICES

In addition to your catering cost your event will incur additional fees. These will include room rental fees, additional or upgraded linen, sound support, special labor requests and any additional equipment.

### WEDDING CAKE

IU Catering prepares exquisite wedding cakes in our on-site pastry shop, Sugar & Spice. Our wedding specialist will work with you to design and taste the perfect cake for your special day. IU Catering will permit wedding cakes and desserts from a licensed provider at off site venues, with a required service fee included. Should you choose a vendor other than our in-house bakery, Sugar & Spice, a fee of \$3 per guest will apply for cutting, equipment, and service.

### LINENS

Standard floor-length linen, in any color, is included for all guest tables. Additional linens not directly used for dining can be provided for additional fee. Prices will vary depending on size, color, and style. Specialty linens are also available upon request for an additional fee. Your Wedding Specialist will be happy to discuss choices and details with you.

### EVENT LENGTH AND SERVICE STAFF

All wedding and special events include six hours of event time. This does not include set up or tear down. Service staff and bartenders are included in the price of all menu selections.

## OPEN BAR PACKAGES AND CONSUMPTION & CASH BARS

### ALCOHOL SERVICE POLICY

IU Catering provides alcohol in accordance with university policies and state law. All alcoholic beverages must be provided by the Wedding Specialist and must be served by IU Catering personnel. Proof of age will be required to serve your guests. **No "shots" of alcohol or pitchers will be poured. No kegs will be provided.** IU Catering reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

### ALCOHOL PROCEDURE

All beverages are to remain within the facility. Beverages not consumed will remain the property of IU Catering. Non-alcoholic beverages and food must be served the entire duration that alcohol is served. All bars will include soft drinks and waters.

### PRICING

Food and beverage prices listed in our brochure are for all events, both on and off premise. Prices are subject to change at any time. Our weddings are planned and priced with a maximum of six-hour event time. Additional labor charges will be incurred if your event exceeds this limit. In order to reserve several of the larger dining rooms, a minimum food purchase must be met. All food and beverage sales are subject to Indiana state sales tax of 8%. A gratuity of 18% will be charged for all wedding events.

Please refer to our Policy Manual for additional details

# WEDDING CAKES

## FLAVORS

Vanilla  
Chocolate  
Red velvet  
Marble  
Almond  
Strawberry  
Lemon  
Carrot  
Funfetti  
Cream & Crimson  
*Vanilla Bean*  
*Pink Champagne*  
*Apple Spice*  
*Custom Flavors*

## FROSTING

**Buttercream**  
A sweet, creamy European Buttercream.  
Excellent in taste, beautifully white in color.

### Classic Rolled Fondant

Soft, malleable, and made from powdered sugar. Beautiful & artistic. Can be made in almost any color.

### White Chocolate Buttercream

Uniquely created with real white chocolate.  
Rich in taste & ivory in color.

### Cream Cheese Icing

A tart twist on creamy buttercream. Rich in taste & ivory in color.

## FILLINGS

Traditional Buttercream  
Flavored Buttercreams

- Peanut Butter
- Salted Caramel
- Cappuccino
- Hazelnut
- Mixed Berry
- Cream Cheese

Raspberry Preserves  
Strawberry Preserves

Lemon Curd  
Cookies & Cream  
Chocolate Ganache  
*Chocolate Mousse*  
*French Pastry Cream*  
*Seasonal Fresh Fruit*

- *Strawberries*
- *Raspberries*
- *Blueberries*

## PREMIER COMBINATIONS

*Pink Champagne Cake filled with Strawberry Preserves; finished with Vanilla Bean Buttercream.*  
*Vanilla Bean Cake filled with French Pastry Cream & Fresh Strawberries; finished with Vanilla Buttercream.*  
*Lemon Cake, Lemon Curd, and finished with Vanilla Buttercream & Fresh Blueberries.*  
*Vanilla Cake, Raspberry Preserves & Fresh Raspberries; finished with White Chocolate Buttercream.*  
*Espresso Cake filled with rich, Chocolate Mousse; finished with White Chocolate Buttercream.*  
*Apple Spice Cake finished with Cream Cheese Buttercream.*

## DESSERT DISPLAYS & FAVORS

Cupcakes, Cookies, & Cake Pops  
Custom-designed Dessert Buffets  
Monogrammed Wedding Favors  
Truffles, Eclairs, & Mousses  
Pies, Tarts, & Cannoli  
Let your imagination run wild . . .

We can happily accommodate your custom requests and dietary restrictions including, vegan, gluten-free, organic, locally sourced ingredients, and more. Let's talk about your SWEET wishes!

Build Your Own Creation starting at \$3.00 per serving  
Premier Combinations starting at \$3.25 per serving

*Italics: Denotes Premier items available seasonally and may require an additional lead-time, and/or carry a premium.*

NOTES



**CATERING**