Delicious cuisine brought to you by the Flavours of Sodexo combined with our excellent service will make your wedding at the Indiana Memorial Union 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 812-855-8855 or email us at bkuhlman@indiana.edu or visit our website: www.imu.indiana.edu

Sincerely,
Your Wedding Team
THE GRAND SERVED WEDDING BUFFET WEDDING SELECTIONS

Pictured: Wild Mushroom Lasagna with a Marinara Sauce

THE DELUXE BUFFET

COCKTAIL HOUR

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
Herb Roasted Root Vegetables
Fresh Roasted Asparagus with Garlic and Herbs
Oven Roasted Rosemary Red Potatoes
Pan Roasted Tarragon Chicken with Mushroom Duxelle
Bourbon Glazed Sliced Sirloin with Caramelized Onions

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

COCKTAIL HOUR

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 Creamed Spinach Fresh Broccoli, Cauliflower, and Carrots Balsamic Roasted Vegetables Fresh Parsley Roasted Fingerling Potatoes Spinach and Boursin Stuffed Chicken Breast Beef Filet Bourguignon

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 Remoulade

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

$46.00 per guest

THE TRADITIONAL BUFFET

COCKTAIL HOUR

Butlered Hors d’oeuvres
Chicken Marrakesh Skewers Roasted Tomato Bruschetta Artichoke Beignet

Traditional Buffet
Tossed Salad of Baby Field Greens, Iceberg, Romaine, Tomato, and Cucumber with Ranch Dressing Squash Oreganata Green Beans with Citrus Butter Seasoned Mashed Potatoes Grilled Chicken with Bruschetta Topping Savory Molasses Glazed Roasted Pork Loin with Applewood Bacon

Vegetarian Entrée
Baked Penne with Artichokes, Peppers, Tomato, and Feta Cheese

Entrée Exchanges
Horseradish Encrusted Chicken with Green Onion Veloute Garlic and Herb Rubbed Top Round of Beef with a Sherried Mushroom Demi-Glace Citrus Basil Tilapia with Lemon Beurre Blanc

Vegetarian Exchanges
Vegetable Risotto with Forest Mushrooms Eggplant Parmesan with Sautéed Spinach

$27.00 per guest

OUR SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTO COFFEE, DECAFFEINATED ASPRETTO COFFEE AND HUME 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

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.

COCKTAIL HOUR

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
Roasted Baby Root Vegetables (Baby Zucchini, Baby Carrots, and Sunburst Squash)
Wild Rice and Short Grain Rice Blend
Chef Carved Herb Encrusted Beef Tenderloin
Charleston Crab Cakes with a Remoulade Sauce

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 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
Mini Slider Bar
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
Fair Trade Aspretto 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.

$68.00 per guest
Served Wedding Selections

**THE DELUXE SERVED**

**COCKTAIL HOUR**

**BUTLERED HORS D’ŒUVRES**
Spinach and Prosciutto Flatbread
Twice Baked Baby Potato
Jerk Chicken Skewer

**DELUXE SERVED MEAL**
Broiled Strip Steak served with Demi-Glace
Boston Bibb and Radicchio Salad
with Julienne Vegetables and
Creamy Tomato Dressing
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**

**COCKTAIL HOUR**

**BUTLERED HORS D’ŒUVRES**
Mediterranean Skewer
Wild Mushroom Bruschetta
Greek Pizza
Smoked Salmon Pinwheel

**PREMIUM SERVED MEAL**
Filet Mignon with Bordelaise
Spinach and Crisp Romaine tossed with
Dried Cranberries, Mandarin Oranges,
and Toasted Sunflower Seeds with Honey Lime Dressing
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

**THE TRADITIONAL SERVED**

**COCKTAIL HOUR**

**BUTLERED HORS D’ŒUVRES**
Tomato Basil Bruschetta
Vegetarian Sushi Roll with Sweet Soy
Ham & Cheese Puffs

**TRADITIONAL SERVED MEAL**
Grilled Chicken Breast with Mushroom Cream Sauce
Caesar Salad
Fresh Green Beans
Soup Cream and Chive Mashed Potatoes

**VEGETARIAN ENTRÉE**
Ricotta Stuffed Pasta Shells with Marinara Sauce

**ENTRÉE EXCHANGES**
Parmesan Crusted Tilapia with a Chive Butter Sauce
Grilled Chicken with a Roasted Pepper Cream
Sundried Tomato Pesto Grilled Center-Cut Pork Chop

$28.00 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. A 18% administrative fee, and 7% state tax will be added to the price of each served 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 SERVED WEDDING

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 grandeest entrée offerings, a champagne toast, 4 hour premium open bar, and finishing touches of your choice.

COCKTAIL HOUR

BUTLERED HORS D’ŒUVRES
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 Grilled Asparagus, Gruyere Duchess Potatoes, Charleston Crab Cake and Herb Crusted Beef Tenderloin with a Béarnaise Sauce

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
Nachos Bar
Mini Slider Bar
Assorted Pizzas
Specialty Popcorn

Specialty Dessert Selections:
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
Fair Trade Asprettto 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.

$75.00 per guest

OUR GRAND SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FRESHLY BREWED ICED TEA AND ICED WATER. AN 18% ADMINISTRATIVE FEE, AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF THE GRAND SERVED 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.
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
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 Beignets
Mini Crab Cakes with Remoulade Sauce
Coconut Chicken
Jamaican Pork on Crostini

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 Peppercom 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
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 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:
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
Fair Trade Aspretto 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

$67.00 per guest

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

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

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 or Sweet Mashed Potatoes topped with your choice of toppings including Demi-Glace, Bacon, Cheddar, and Pecans $4.99 per guest
- Macaroni & Cheese Bar The ultimate comfort food made your way...with an incredible, mouth-watering assortment of toppings of Blackened Chicken, Grilled Chicken, Ground Beef and Ham 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

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
- Roast Loin of Pork
  Accompanied by Chipotle Mayonnaise and Stone Ground Mustard $3.95 per guest

AN 18% ADMINISTRATIVE FEE, AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF THE ACCOMPANIMENTS 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.
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.

**AN 18% ADMINISTRATIVE FEE, AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF THE ACCOMPANIMENTS 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.**

**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
- **Apricot with Boursin Cheese and Smoked Almond**
  - $2.79 per guest
- **Grilled Baby Lamb Chops**
  - $3.99 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

**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.

- **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
- **Apricot with Boursin Cheese and Smoked Almond**
  - $2.79 per guest
- **Grilled Baby Lamb Chops**
  - $3.99 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
    - $1.79 per drink
  - Bottled Water
    - $1.79 per drink
  - Sparkling Water
    - $2.50 per drink
  - Sparkling Cider
    - $18 per gallon
- **Coffee Bar**
  - Fair Trade Asprettos
    - Regular and Decaffeinated
  - Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups
  - Bar includes Numi Herbal and Non-Herbal, Regular and Decaffeinated Teas

**Pictured: Texas Bruschetta**
THE GRAND SERVED WEDDING
OPEN BAR PACKAGES

PREMIUM BRANDS
Included in Open Bar
Beefeater Gin
Smirnoff Vodka
Jim Beam Bourbon
Maker’s Mark Bourbon
Bacardi Silver Rum
Captain Morgan
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 or beer tastings may be arranged.

WINE AND CHAMPAGNE
House Wine – Included in Open Bar
Pepperwood .................. $18.00/bottle
William Hill “Central Coast” .... $22.00/bottle
Meridian and Raverswood.... $26.00/bottle
Annabelle .......................... $28.00/bottle

Please see our Wine List for more offerings
Sparkling Wine/Champagne
Korbel Champagne............... $28.00/bottle
Mirielle Brut Champagne.... $38.00/bottle
Segura Vidus Cava............. $32.00/bottle
St Julian Sparkling Juice...... $14.00/bottle

BEER
Domestic Beer
Budweiser
Bud Light

Imported and Craft Beer
Amstel Lite
Heineken
Bass Ale
Sierra Nevada Pale Ale
Bells’ Rotating Varieties

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.

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.
CONSUMPTION & CASH BAR

**Consumption Bar**
For those who wish to pay for each drink their guests actually consume. A $200.00 minimum sale is necessary to provide a consumption bar at your event. In the case of less than minimum sales, the shortfall will be added to the final bill. 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. A $200.00 minimum sale is required. 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.

**Cash Bar**
For those who wish for their guests to pay for their own drinks. See Consumption Bar for amount your guests will pay for each drink. Prices are inclusive of tax and service. Please keep in mind that many of your guests will not have thought to bring cash and credit cards are/or are not accepted at the cash bars.

An 18% administrative fee, and 7% state tax will be added to the price of the bar 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.

### Premium Brands
- $100.00 per bottle
- $4.50 per drink
- Beefeater Gin
- Smirnoff Vodka
- Maker’s Mark Bourbon
- Jack Daniel’s
- Bacardi Silver Rum
- Captain Morgan
- Canadian Club
- Dewar’s Scotch
- Jose Cuervo Tequila

### Domestic Beer
- $3.00 per drink
- Budweiser
- Bud Light

### Imported/Craft Beer
- $4.00 per drink
- Amstel Lite Heineken
- Bass Ale
- Sierra Nevada
- Upland Wheat
- Upland Dragonfly
- Bells Rotating Varieties

### House Wine
- Peppperwood
- William Hill
- Meridian Ravenswood

### Sparkling Wine/Champagne Selections
- Korbel Champagne
- Mirabelle Champagne
- Segura Vidus Cava

### 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.

### 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

### Special Orders
Special orders will be accommodated. Please inquire about single maltscotch, boutique bourbons, or cordial bars. Wine or beer tastings may be arranged.
PLANNING YOUR WEDDING

Thank you for selecting the Indiana Memorial Union to cater your special day. The following information, along with our sales staff, will assist you with planning your special 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) 855-8855 or by email bkuhlman@indiana.edu to schedule a meeting. Please visit our website www.imu.indiana.edu.

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
The Indiana Memorial Union Dining and Catering can accommodate your event on or off site. Indiana Memorial Union caters 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 IMU catering. Indiana Memorial Union policy does not permit other caterers or food service vendors to operate in the building with the exception of wedding cakes from licensed provider. Donated foods are not permitted for catered events. All leftover food and beverages remain the property of IMU Catering and Dining Services and may not be removed from the event.

Bar Service at private functions held within the Indiana Memorial Union is permissible. IMU 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. IMU 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
There is a deposit and contract 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 7% state tax and 18% service charge. Acceptable forms of payment include cash 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, CONTINUED

CANCELLATION POLICY
Deposits are non-refundable.

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
The Indiana Memorial Union prepares exquisite wedding cakes in our on-site pastry shop. Our wedding specialist will work with you to design and taste the perfect cake for your special day. Please visit our online gallery to view our wedding and specialty cakes. Indiana Memorial Union Dining and Catering will permit bridal clients to provide a wedding cake from a licensed provider. For this exception a cake-cutting fee for $1 per guest will be incurred to cut and serve the cake to your guest.

LINENS
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
The Indiana Memorial Union 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 the Indiana Memorial Union personnel. Proof of age will be required to serve your guests. No “shots” of alcohol or pitchers will be poured. Indiana Memorial Union 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 the Indiana Memorial Union. Non-alcoholic beverages and food must be served the entire duration that alcohol is served. All bars will include sodas 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 in the IMU, a minimum food purchase must be met. All food and beverage sales are subject to Indiana state sales tax of 7%. Sales tax cannot be waived without documentation of your tax-exempt status. This should be presented while booking your event. A gratuity of 18% will be charged for all wedding events.
### Cake Flavors
- Vanilla
- Chocolate
- Red Velvet
- Carrot
- Italian Cream
- Marble
- Cream & Crimson
- Strawberry
- Lemon
- Spice
- Pumpkin
- Trix ® Funfetti
- Poppy Seed
- Lemon Poppy Seed
- Espresso
- Almond
- Coconut

### Filling Flavors
- Same as Icing
- White Chocolate Ganache
- Dark Chocolate Ganache
- Mocha
- Marshmallow

### Nut Flavors
- Hazelnut
- Almond
- Peanut Butter
- Pistachio

### Fruit Flavors
- Strawberry
- Mango
- Raspberry
- Apricot
- Cherry
- Banana
- Lemon
- Pineapple
- Orange
- Peach
- Passion Fruit
- Key Lime

### Icing Flavors
- Vanilla Buttercream
- Chocolate Buttercream
- Chocolate Fudge
- Cream Cheese
- Whipped Cream
- White Rolled Fondant
- Chocolate Rolled Fondant

$2.25 per serving