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 or visit our website:

catering.indiana.edu

Sincerely,
Your Wedding Team
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 Pomadoro

$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 Remoulade

VEGETARIAN EXCHANGES
- Vegetable Wellington with a Roasted Red Pepper Coulis
- Eggplant Pastitsio with Yogurt Bechamel

$46.00 per guest

OUR BUFFET WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTÒ COFFEE, DECAFFEINATED ASPRETTÒ 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
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

VEGETARIAN ENTRÉE
Vegetarian Stuffed Portobello with Roasted Tomato Vinaigrette

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

GRAND BUFFET
Mesclun Salad with Belgian Endive, Dried Cherries, and Toasted Almonds with Balsamic Vinaigrette
Charleston Crab Cakes with a Rémoulade 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

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

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 Aspretti 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

OUR BUFFET WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTI COFFEE, DECAFFEINATED ASPRETTI 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.
## SERVED WEDDING SELECTIONS

### THE DELUXE SERVED

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

#### PREMIUM SERVED MEAL
- Spinach and Crisp Romaine tossed with Dried Cranberries, Mandarin Oranges, 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

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OUR SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTRO COFFEE, DECAFFEINATED ASPRETTRO 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.

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 grandest entree 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 Remoulade 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 Asprettó Regular and Decaf-feeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Numi Herbal and Non-Herbal Regular and Decaffeeinated Teas Station with Local Honey and Fresh Lemon.

$75.00 per guest
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

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

$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.

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

$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’ŒUVRES 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’ŒUVRES 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

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 entrée 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 Fraîche 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 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

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

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, 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

- Sliders Station
  Delicately delicious mini versions of the Classic Cheeseburger, Hamburger, Pork BBQ, Crab Cake, and Buffalo Chicken Sandwiches
  $5.99 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

- Shanghai Duck Crêpe Station
  Succulent Grilled Duck paired with Hoisin Sauce and Julienne Vegetables, wrapped in a delicate Scallion Crêpe
  $5.99 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

- 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

AN 18% SERVICE FEE AND 8% STATE TAX WILL BE ADDED TO THE PRICE OF THE ACCOMPANIEMENTS 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, 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’ŒUVRES

Stationary hors d’œuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d’œuvres 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
$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

Nachos
$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 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 Station with Local Honey and Fresh Lemon.
$2.50 per guest
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.

AN 18% SERVICE FEE, AND 8% STATE TAX WILL BE ADDED TO THE OPEN 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.
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

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

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

House Wine
Guenoc
$4.50 per drink

William Hill
$5.00 per drink

Ravenswood
$5.50 per drink

Sparkling Wine/Champagne Selections
Blanc de Blanc Champagne
$28.00 per bottle

Segura Vidus Cava
$23.00 per bottle

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.

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

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 to schedule a meeting. Please visit our website 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, 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
**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**

**Traditional Buttercream**

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

**Raspberry Preserves**

**Strawberry Preserves**

**Lemon Curd**

**Cookies & Cream**

**Chocolate Ganache**

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

**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.*