INDIVIDUAL ITEMS

WINGS 150
(BBQ and buffalo on side)
100 wings and choice of sauces

BBQ MEATBALLS 125
3/person, 50 servings with sauce

PRETZEL BITES 140
(served with bar cheese)
3/person, 50 servings

DIP TRIO 250
(hummus, elote dip, spinach artichoke) served
with fried pita chips
50 servings

CHICKEN TENDERS 250
100 tenders with choice of sauces

CRuditE PLATTER 215
(fresh veggies served with avocado ranch and hummus)
50 servings

FRENCH FRIES 100
50 servings

KETTLE CHIPS 65
50 servings

BARS

SOUP AND SALAD BAR 775
Choice of 2 soups (tortilla, tomato, or cheesy broccoli) and deconstructed build your own salad bar with grilled chicken
50 people

BUILD YOUR OWN SANDWICH BAR 750
2 types of deli meat, various bread and condiments, Kettle chips
50 people

MEDITERRANEAN BAR 850
Pita, falafel, tzatziki, quinoa tabbouleh, gyro meat, house salad
50 people

GRILL BAR 1050
Grilled burgers, chicken strips, and hot dogs
Served with choice of fries or kettle chips
50 people

TACO BAR 950
Southwest salad, flour and hard-shell corn tortillas, ground beef taco meat, refried black beans, Mexican rice, and accompaniments
50 people

DESSERTS

ASSORTED COOKIES 300
2/person, 50 servings

Drinks

COKE PRODUCTS 3.5

NON-HOSTED BAR

Domestic Beer 5
Imported Beer 6
High Noon 6

William Hill Chardonnay 38 btl / 11 gl
William Hill Cabernet 38 btl / 11 gl
Ecco Pinot Grigio 38 btl / 11 gl
Mark west Pinot Noir 38 btl / 11 gl

Play Like a Champion Chardonnay 30 btl / 11 gl
Play Like a Champion Cabernet 48 btl / 14 gl
Louis Martini Cabernet 48 btl / 13 gl
Frei Brothers Chardonnay 48 btl / 13 gl
Whitehaven Sauvignon Blanc 48 btl / 13 gl

MacMurray Pinot Noir 60 btl / 13 gl

Standard Bar Liquor 9
Premium Bar Liquor 11
House Bar Liquor 7

Please inform your server of any severe allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame. While we take steps to minimize risk, please be advised that cross-contact may occur.

We serve alcohol in compliance with the policies of the University of Notre Dame and the State of Indiana, and reserve the right to restrict the service of alcohol to any guest. All bar service must have food available. Proper identification (photo I.D.) may be requested at time of service of any guest. A fifteen (15) day lead time is required for event alcohol permits.

A cake cutting fee of $3 per guest will be added for outside desserts. Outside dessert must be approved by your event specialist.

A bartender fee of $150 will be added to each bar. If an additional bar is requested, a charge of $200 will be issued for the first hour and $150 for each additional hour.

For hosted or non-hosted bars, a $150 bartender fee will be added per bar, per hour, if sales do not reach $200 per bar, per hour.

Banquet menu prices do not include sales tax or administrative fees of 20%.

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BAR PACKAGES

Package 1: Premium Bar

Premium Spirits: Grey Goose Vodka, Hendrick's Gin, Captain Morgan Spiced Rum, Jameson Irish Whiskey, Maker's Mark Bourbon, Lot 40 Canadian Rye Whiskey, Glenlivet 12 yr Scotch

Premium Wines, Select 4: Frei Brothers Chardonnay, Whitehaven Sauvignon Blanc, Mark West Pinot Noir, Frei Brothers Cabernet Sauvignon, Louis Martini Cabernet Sauvignon

Select 4 Beers: Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water, bar fruit

First Hour 24
Every Additional Hour 13

Package 2: Standard Bar

Standard Spirits: Tito's Vodka, Tanqueray Gin Captain Morgan Spiced Rum, Bacardi Rum, Chivas Scotch, Fighting Irish 68 Whiskey


Select 4 Beers: Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water, bar fruit

First Hour 19
Every Additional Hour 11

Package 3: House Bar

House Spirits: New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Bourbon, Canadian Club Whiskey, Cane Run Rum, Chivas Scotch

House Wines: William Hill Chardonnay, Ecco Domani Pinot Grigio, William Hill Cabernet Sauvignon, Mark West Pinot Noir

All Beer Selections Available: Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, limes, lemon slices

First Hour 17
Every Additional Hour 11

Package 4: Beer and Wine Bar

Standard Wines, Select 4: William Hill Chardonnay, William Hill Cabernet Sauvignon, Ecco Domani Pinot Grigio, Mark West Pinot Noir, Play Like A Champion Today Chardonnay, Play Like a Champion Today Cabernet Sauvignon

All Beer Selections Available: Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, limes, lemon slices

First Hour 16
Every Additional Hour 11

Bar Package Enhancements

Add a spirit-free cocktail to any bar package 8 per drink

Add a signature cocktail to any bar package 12 per drink

Maximum 1 signature cocktail per event

Add A Champagne Toast to your event with La Marca Sparkling Prosecco 12 per guest

Add wine service during dinner See wine list for bottle pricing