



# **WEDDING CATERING GUIDE**

Thank you for choosing Bon Appétit at Rose-Hulman Institute of Technology for your wedding reception. Our catering manager will be happy to meet and discuss all the details of your special day. The catering manager can be reached at [ryan.rogers@rose-hulman.edu](mailto:ryan.rogers@rose-hulman.edu) or 812.872.6037.

**Included in your wedding package are the following:**

- Meeting with catering manager to discuss options and start planning process
- Wedding tasting for bride, groom and 2 additional guests
- Ample, well lit parking on campus for you and your guests on the day of your special event
- A variety of delicious menu choices and options to fit your desires
- Table linen in black or white, linen napkins in black, white or burgundy. Additional linen can be rented at an additional charge.
- Ice water and iced tea standard for each package
- China, silverware and glassware
- Fully accessible facilities
- Air conditioned/heated facility
- Large restrooms located on same floor as reception
- Servers to cut and plate cake for placement on buffet table
- Set up of tables, linen and tear down following event (Bride and Groom are responsible for decorations and centerpieces)
- Complementary linen on buffet, bar, gift, DJ and head tables.
- Decorated buffet tables

**About Bon Appétit**

Our team is driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients featuring our regional, seasonal and artisan-produced products. We do this in a socially responsible manner for the well-being of our guests, our community and the environment.

**Catering with Bon Appétit**

We blend a tradition of fine service with creative planning, a commitment to sustainability and consistent memorable event execution. When you are ready to plan your event, we are here to assist in making your event everything it should be. Our catering guide offers a glimpse of the most requested menus to start your planning. Our catering team will work with you to design a custom event, perfectly tailored to your needs to inspire and create a memorable event for your guests

## **How to Contact Bon Appetit Catering**

To start the catering process, please contact our catering manager, Ryan Rogers, at (812) 872-6037 or email [ryan.rogers@rose-hulman.edu](mailto:ryan.rogers@rose-hulman.edu).

Please have the following information ready when creating the order: date, event start time, event end time, number of anticipated guests and location for your function, as well as the name, telephone number and billing information for the on-site contact. We ask that all catering orders be finalized fourteen days prior to the event. We will do our best to accommodate last minute requests, but please note that late requests may be subject to additional charges and/or limited menu offerings.

## **Event Guarantees and Cancellations**

Final guest count guarantees must be received at least (3) business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If the guarantee is not received within the time requested, billing will be based upon the original count given at the time the order is placed.

We require all cancellations to be in writing and received by our office (3) business days prior to the event. Any event that is not cancelled within the (3) day period will result in 50% payment of the total amount of the contract. Events cancelled within 24-hours of the start time will result in 100% payment of the contracted amount.

## **Event Payment**

Upon confirmation of your event, you will receive a copy of the catering contract listing all estimated charges. Bon Appétit must have a secured form of payment when booking an event.

Final event charges, if applicable, will appear on the final invoice, which is created at the conclusion of the event and is subject to change. All contracted payments must be made (3) days prior to the event.

Accepted forms of payment include Cash, Check, Visa, MasterCard or Discover.

**Food Safety Policy**

We try to plan your food quantities carefully, but sometimes there is excess food and/or beverages. Due to state health regulations, food and beverages may not be taken from the event and will not be packaged for removal off premise. Bon Appétit will not be held responsible for food items removed without our knowledge.

**Food-Allergic Guests**

Please be advised we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products and other potential allergens in our kitchens. Please direct questions or concerns to our catering team.

With the exception of the wedding cake, Bon Appetit is the exclusive caterer for all food and beverage service.

## hors d'oeuvres-all priced per dozen

suggested service key for your planning needs:

6.00 per person – choose 2 from Tier 1 and 1 from Tier 2

7.00 per person – choose 2 from Tier 1 and 2 from Tier 2 or 1 from Tier 2 and a display selection

8.00 per person – choose 2 from Tier 1 and 2 from Tier 2 and one display selection

\*reception prices are based on 1 hour service

### Tier 1

roasted gold beet canapé, whipped goat cheese, tarragon lime apple,  
pine nut crumble 17.00

four cheese gratin stuffed mushrooms, basil oil 17.00

local goat cheese arancini, pomodoro sauce 19.00

tomato mozzarella crostini, balsamic 15.00

white bean crostini, picked kale and sweet pepper relish 17.00

bleu cheese tartlet, crisp pear and praline 17.00

turkey mushroom meatballs with lemon basil pesto 20.00

house-made barbeque meatballs 17.00

focaccia crostini with caramelized onion, hickory bourbon glazed bacon, watercress 19.00

prosciutto-wrapped asparagus with balsamic drizzle, shredded parmesan 17.00

### Tier 2

seared beef tenderloin, blue cheese crostini, candied pecans, cranberry conserve 29.00

smoked salmon deviled egg, caper, shallot, lemon dill cream 23.00

bay leaf poached jumbo shrimp, horseradish cocktail sauce 27.00

east coast style mini crab cake with remoulade 27.00

black and blue local beef bite 29.00

applewood bacon and smoked gouda twice baked Yukon potato 25.00

## APPETIZER DISPLAY AND PLATTER SELECTIONS

### **fresh fruit display 4.25 per person**

selection of melons, pineapple and fresh berries

### **garden vegetable crudité 3.00 per person**

seasonal vegetables served with hummus and house-made avocado dip

### **farmhouse cheese platter 4.50 per person**

variety of regional domestic and local cheeses with seasonal fruit, crackers and sliced baguette

### **Italian antipasto platter 8.00 per person**

cured local meats, marinated vegetables, olives, breadsticks, basil pesto, mozzarella and tapenade with crackers and sliced baguettes

### **Mediterranean trio 5.25 per person**

house-made hummus, twisted feta, baba ghanoush, olives, marinated peppers and local flatbreads

**BON APPETIT CLASSIC WEDDING 24.00 PER PERSON**

*salad – choose one*

house salad – mixed greens, grape tomato, English cucumber, carrot, house-made balsamic dressing and buttermilk dressing

Caesar salad – romaine lettuce, garlic croutons, shaved parmesan and Caesar dressing

*entrée – choose one*

lemon basil chicken, caramelized shallot veloute

slow cooked roast pork, spicy apricot chutney

roasted chicken, boursin cream sauce

black pepper roast beef, sherry jus

parmesan crusted chicken, tomato basil reduction

local pork loin, apple tarragon glaze

braised beef, roasted mushroom sauce

local polenta griddle cakes, red pepper chutney

*accompaniments – choose two*

basil roasted red skin potatoes

lemon herb three grain blend

sour cream mashed potatoes

roasted seasonal vegetables

asparagus, mushroom and bell pepper sauté (seasonal)

orange honey carrots

**WHITE CHAPEL FEAST BUFFET 28.00 PER PERSON**

*salad – choose one*

house salad – mixed greens, grape tomato, English cucumber, carrot, house-made balsamic dressing and buttermilk dressing

Caesar salad – romaine lettuce, garlic croutons, shaved parmesan and Caesar dressing

field green salad – baby greens, dried cherries, local bleu cheese, toasted pecans, champagne dressing

*entrée – choose one*

rosemary chicken, orange pistachio pesto

chili dusted salmon, grapefruit fennel salsa

slow cooked roast pork, spicy apricot chutney

black pepper roast beef, sherry jus

parmesan crusted chicken, tomato basil reduction

braised local beef short ribs, roasted mushroom jus

sweet corn crepe, heirloom beans, tarragon coulis

local polenta griddle cakes, red pepper chutney

*accompaniments – choose two*

basil roasted red skin potatoes

garlic her potato gratin

lemon herb three grain blend

sour cream mashed potatoes

roasted seasonal vegetables

sautéed green beans

asparagus, mushroom and bell pepper sauté (seasonal)

orange honey carrots

Complementary Chocolate dipped strawberries or Wedding colored macaroons on cake table.



**MUSSALLEM UNION GALA BUFFET 34.00 PER PERSON**

*salad – choose one*

house salad – mixed greens, grape tomato, English cucumber, carrot, house-made balsamic dressing and buttermilk dressing

Caesar salad – romaine lettuce, garlic croutons, shaved parmesan and Caesar dressing

field green salad – baby greens, dried cherries, local bleu cheese, toasted pecans, champagne dressing

roasted beet salad – baby kale, local goat cheese, shaved fennel, pine nuts, rasish, truffled apple vinaigrette

caprese salad – arugula, fresh mozzarella, cherry tomato, basil, balsamic drizzle, local olive oil

*entrée – choose two*

rosemary chicken, orange pistachio pesto

chili dusted salmon, grapefruit fennel salsa

roasted local pork loin, spicy peach relish

grilled local beef tenderloin, demi-glace

local sausage and spinach stuffed chicken, sauce Mornay

east coast style crab cake, smoked bacon and caper dressing

braised local beef short ribs, roasted mushroom jus

sweet corn crepe, heirloom beans, tarragon coulis

local polenta griddle cakes, red pepper chutney

*accompaniments – choose three*

basil roasted red skin potatoes

garlic herb potato gratin

lemon herb three grain blend

sour cream mashed potatoes

roasted seasonal vegetables

sautéed green beans

asparagus, mushroom and bell pepper sauté (seasonal)

orange honey carrots

Complementary Chocolate dipped strawberries or Wedding colored macaroons on cake table.

**HAND SERVED DINNER 33.00 PER PERSON**

*salad – choose one*

house salad – mixed greens, grape tomato, English cucumber, carrot, house-made balsamic dressing and buttermilk dressing

Caesar salad – romaine lettuce, garlic croutons, shaved parmesan and Caesar dressing

field green salad – baby greens, dried cherries, local bleu cheese, toasted pecans, champagne dressing

roasted beet salad – baby kale, local goat cheese, shaved fennel, pine nuts, radish, truffle apple vinaigrette

caprese salad – arugula, fresh mozzarella, cherry tomato, basil, balsamic drizzle, local olive oil

*entrée – choose one*

rosemary chicken, orange pistachio pesto

grilled local fielt mignon, demi-glace

spinach boursin stuffed chicken

lemon garlic shrimp

pan seared salmon, herb beurre blanc

east coast style crab cake, smoked bacon and caper dressing

local polenta griddle cakes, red pepper chutney

*accompaniments – choose two*

basil roasted red skin potatoes

garlic herb potato gratin

lemon herb three grain blend

sour cream mashed potatoes

roasted seasonal vegetables

sautéed green beans

asparagus, mushroom and bell pepper sauté (seasonal)

orange honey carrots

Complementary Chocolate dipped strawberries or Wedding colored macaroons on cake table

**\*\*All catering is subject to local sales tax and an 18% banquet service fee will apply\*\***

All pricing is subject to change

## CATERING BAR SERVICE

### Bar Service

Bon Appetit is pleased to provide bar service for your special event. All events that require alcohol must be booked with the catering manager by contacting Ryan Rogers at [ryan.rogers@rose-hulman.edu](mailto:ryan.rogers@rose-hulman.edu) or by calling (812) 872-6037. To secure bar service for your event we require a minimum of (15) days' notice, due to documents needed by the Indiana Excise Police.

Depending on your events guest counts, Bon Appetit will staff and manage the bar throughout the event time. All bar options have a maximum bar time of (4) hours.

### Staffing Minimums

We provide (1) bartender for every 75 guests at a rate of \$24 per hour. Extra bartenders may be added by the host for an additional cost.

### Charges

Bar Set-Up Fee: \$125.00 per bar for partial bar service, \$165.00 per bar for full bar service  
Bartenders: \$24 per hour/per bartender

### Waivers

\$600 in bar sales: Set up Fee Waived  
\$1000 in bar sales: Bartender Fees Waived

### Bar Options

Cash Bar: All set-up fees and bartender fees are paid by the host of the event.  
All beverage purchases are paid by the guests

Host Bar: All set-up fees and bartender fees are paid by the host of the event.  
All beverages purchased are added to final invoice and paid by the host

Open Bar (Beer & Wine): All set-up fees and bartender fees are paid by the host of the event. All beverage purchases are included and paid by the host at the following rates:

2 Hour Bar: \$16 per person  
3 Hour Bar: \$18 per person  
4 Hour Bar: \$20 per person

Open Bar (Beer, Wine, and Liquor): All set-up fees and bartender fees are paid by the host of the event. All beverage purchases are included and paid by the host at the following rates:

2 Hour Bar: \$20

3 Hour Bar: \$24

4 Hour Bar: \$28

**Beer Options:**

Bud Light

Michelob Ultra

Bells 2 Hearted

Goose Island

**Liquor Options:**

Tanqueray Gin

Jose Cuervo Tequila

Jack Daniels Whisky

Smirnoff Vodka

J&B Scotch

Hiram Walker Amaretto

Bacardi Rum

**Wine:**

Cavit Chardonnay

Cavit Cabernet

Cavit Moscato

**Cash bar pricing:**

Soda or Bottled Water           \$3.00

Domestic beer                   \$4.00

Craft beer                       \$5.00

Wine                               \$5.00

Mixed drink                      \$6.00

all bars include: Pepsi, Diet Pepsi, Sierra Mist, tonic water, club soda, cranberry juice, orange juice, sweet and sour mix and Margarita

