



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 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 up to 2 additional guests (Tastings include 2 entree choices and 2 side items)
- 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 choices 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.

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 canceled within the (3) day period will result in 50% payment of the total amount of the contract. Events canceled 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 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:

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

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

8.50 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 18.25

four cheese gratin stuffed mushrooms, basil oil 18.25

creamed goat cheese and citrus filo cups 20.50

caprese skewers 18.00

bruschetta parmesan crisps 18.25

bleu cheese tartlet, crisp pear and praline 18.25

Mediterranean turkey kabobs with tzatziki sauce 20.75

house-made barbeque meatballs 18.75

focaccia crostini with caramelized onion, bourbon glazed bacon, watercress 19.75

puff pastry wrapped asparagus with balsamic drizzle, shredded parmesan 17.75

Tier 2

seared beef tenderloin, blue cheese crostini, candied pecans, cranberry conserve 30.25

smoked salmon deviled egg, caper, shallot, lemon dill cream 24.00

bay leaf poached jumbo shrimp, horseradish cocktail sauce 28.25

east coast style mini crab cake with remoulade 28.25

black and blue local beef bite 30.25

applewood bacon and smoked gouda twice baked Yukon potato 25.75

APPETIZER DISPLAY AND PLATTER SELECTIONS

fresh fruit display 4.75 per person

selection of melons, pineapple and fresh berries

garden vegetable crudité 3.50 per person

seasonal vegetables served with hummus and house-made avocado dip

farmhouse cheese platter 5.00 per person

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

Italian antipasto platter 8.75 per person

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

Mediterranean trio 5.75 per person

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

BON APPETIT CLASSIC WEDDING 26.75 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
apple smoked pork, raspberry chipotle glaze
roasted chicken, boursin cream sauce
coffee rubbed roast beef, red wine sauce
parmesan crusted chicken, tomato basil reduction
local pork loin, apple bourbon glaze
braised beef, roasted mushroom sauce
roasted vegetable beggars purse, red pepper coulis

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)
cardamon apple honey carrots

WHITE CHAPEL FEAST BUFFET 30.75 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

roasted boursin and spinach stuffed airline chicken, white wine sauce
fennel dusted salmon, roasted tomato fondue
slow smoked roast pork, bourbon peach jam
black pepper roast beef, brandy peppercorn sauce
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 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)
cardamon apple honey carrots

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

MUSSALLEM UNION GALA BUFFET 37.25 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, truffled apple vinaigrette
caprese salad – arugula, fresh mozzarella, cherry tomato, basil, balsamic drizzle, local olive oil

entrée – choose two

roasted boursin and spinach stuffed airline chicken, white wine sauce
fennel dusted salmon, roasted tomato fondue
smoked local pork loin, bourbon peach jam
grilled local beef tenderloin, cabernet sauce
crab stuffed chicken, white wine sauce
east coast style crab cake, citrus hollandaise sauce
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)
cardamon apple honey carrots

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

HAND SERVED DINNER 36.50 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 filet mignon, demi-glace
roasted boursin and spinach stuffed airline chicken, white wine sauce
lemon garlic shrimp
pan seared salmon, herb beurre blanc
east coast style crab cake, smoked bacon and caper dressing
roasted vegetable beggars purse, red pepper coulis

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)
cardamon apple 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 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 70 guests at a rate of \$25 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, \$185.00 per bar for full bar service
Bartenders: \$25 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: \$17 per person
3 Hour Bar: \$19 per person
4 Hour Bar: \$21 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: \$21
3 Hour Bar: \$25
4 Hour Bar: \$29

Bottled Beer Options:

Bud Light
Michelob Ultra
Bells 2 Hearted
312 Goose Island

Liquor Options:

Tanqueray Gin
Jose Cuervo Tequila
Jack Daniels Whisky
Smirnoff Vodka
J&B Scotch
Dekuyper Amaretto
Bacardi Rum

Wine:

CK Mondavi Chardonnay
CK Mondavi Cabernet
CK Mondavi 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 mix

Absolutely no alcohol is to be brought into the building or removed from the reception room

