

WEDDINGS

AT ROSE-HULMAN INSTITUTE OF TECHNOLOGY



CATERING AT BON APPÉTIT

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 shawn.chambers@cafebonappetit.com or (812) 877-8554.

INCLUDED IN YOUR WEDDING PACKAGE:

- A meeting with a catering manager to discuss options and start the planning process.
- Wedding tasting for the bride, groom, and up to two additional guests (tastings include two entrée choices and two 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 linens in black or white, linen napkins in black, white, or burgundy. Additional linen choices can be rented at an additional charge.
- Iced water and iced tea are standard for each package.
- China, silverware, and glassware are included.
- Fully accessible facilities, as well as air conditioning/heated facilities.
- Large restrooms are located on the same floor as the reception.
- Servers will cut and plate the cake for placement on the buffet table.
- We will set up tables, linens, and take down the event (bride and groom are responsible for decorations and centerpieces).
- Complimentary linens on buffet, bar, gift, DJ, and head tables are included.
- Decorated buffet tables included.

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.

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.



GENERAL INFORMATION

CONTACT INFORMATION

To start the catering process, please contact our catering manager, Shawn Chambers, at (812) 877-8554 or email shawn.chambers@cafebonappetit.com.

Please have the following information ready when placing your order:

- Date
- Event start time
- Event end time
- Number of anticipated guests
- Location of your event
- Name, telephone number, and billing information for the onsite contact

We ask that all catering orders be finalized (14) 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 (7) 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.



ADDITIONAL INFORMATION

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, and 50% down 30 days prior to the 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 Appétit is the exclusive caterer for all food and beverage service.



HORS D'OEUVRES

All items are priced per dozen, unless otherwise noted. Please note reception prices are based on 1-hour service.

Below is our suggested service key for your planning needs:

8.25 per person | choose two from Tier One and one from Tier Two

9.25 per person | choose two from Tier One and two from Tier Two, or one from Tier Two, and one display selection

10.25 per person | choose two from Tier One and two from Tier Two, and one display selection

TIER ONE

Bruschetta, fresh mozzarella, garlic toasted crostini, balsamic reduction 19.25

Four cheese gratin stuffed mushrooms with red pepper aioli 19.25

Creamed goat cheese and citrus phyllo cups 21.25

Caprese skewers 19.25

Mini butternut squash and quinoa cake with sambal aioli 19.25

Smoked watermelon skewer with maple drizzle 19.25

Mediterranean turkey kabobs with tzatziki sauce 22.25

House-made barbecue meatballs 20.25

House-made Impossible meatballs (vegan) 20.25

Sati Bobi-style pork satay 21.25

Prosciutto wrapped asparagus with balsamic drizzle and shredded parmesan 19.25

TIER TWO

Seared beef tenderloin, blue cheese crostini, pepitas, cranberry conserve 32.25

Smoked salmon deviled egg, caper, shallot, lemon dill cream 25.25

Bay leaf poached jumbo shrimp, horseradish cocktail sauce 30.25

Black and blue local beef bite 32.25

Spinach, artichoke, and parmesan twice baked mini Yukon potato 27.25

TIER THREE

Tandoori spiced bacon 30.25

Barbecue bacon wrapped shrimp 34.25

Scallion crab dip stuffed tenderloin pinwheel with hollandaise 40.25

Jumbo shrimp cocktail, lemon, and horseradish sauce 36.25



APPETIZERS AND PLATTERS

All prices are per person unless otherwise noted.

APPETIZER DISPLAYS

Fresh fruit display 5.25

melons, pineapple, fresh berries, and grape clusters

Garden vegetable crudité 4.25

seasonal vegetables served with hummus and house-made avocado dip

PLATTERS

Chef-created cheese platter 5.25

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

Italian antipasto platter 9.25

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



CLASSIC PACKAGE

30.50 per person. All catering is subject to local sales tax and an 18% banquet service fee will apply. All pricing is subject to change.

SALADS

Choose one:

- House | mixed greens, grape tomatoes, English cucumbers, carrots, house-made balsamic dressing, buttermilk dressing
- Caesar | romaine lettuce, garlic croutons, shaved Parmesan, Caesar dressing

ENTRÉES

Choose one:

Beef and seafood entrées adjusted to market price

- Lemon chive chicken with sundried tomato
- Apple brined smoked pork with chipotle glaze
- Herb seared chicken with boursin cream sauce
- Coffee rubbed roast beef with red wine demi glace
- Parmesan crusted chicken with tomato basil reduction
- Charred local pork loin with bacon bourbon glaze
- Braised beef tips, caramelized onions, roasted mushroom sauce
- Heart of palm crab cake with remoulade sauce
- Spinach artichoke stuffed pork loin with apple brandy sauce

ACCOMPANIMENTS

Choose two:

- Italian herb potatoes
- Cous cous primavera
- Creamy mashed potatoes
- Seasonal vegetable sauté
- Tarragon honey glazed carrots
- Sun-dried tomato orzo
- White rice pilaf
- Buttered fettucine
- Herb-roasted fingerling potatoes



WHITE CHAPEL PACKAGE

35.25 per person. Includes complimentary chocolate covered strawberries or champagne toast for guests. All catering is subject to local sales tax and an 18% banquet service fee will apply. All pricing is subject to change.

SALADS

Choose one:

House | mixed greens, grape tomatoes, English cucumbers, carrots, house-made balsamic dressing, buttermilk dressing

Caesar | romaine lettuce, garlic croutons, shaved Parmesan, Caesar dressing

Mixed greens | mixed greens and romaine blend, roasted corn, cucumber, roasted tomatoes, pickled onions, grilled mangoes, croutons, house-made lime dressing

ENTRÉES

Choose one:

Beef and seafood entrées adjusted to market price

Stuffed boursin chicken, Italian velouté

Fennel roasted salmon, sweet pepper sauce

Slow smoked local pork, sweet whiskey sauce

Seared bacon-wrapped filet, port demi glace

Parmesan crusted chicken, tomato basil reduction

Bacon wrapped pork medallions, bacon onion jam

Vegan stacked lasagna

Fried cauliflower steak with artichokes and pickled vegetables

ACCOMPANIMENTS

Choose two:

Garlic, leek, parmesan potato au gratin

Wild rice pilaf

Truffle mashed potatoes

Sautéed green beans with shallots

Pasta primavera

Seasonal vegetable sauté



MUSSALLEM UNION GALA PACKAGE

41.25 per person. Includes complimentary chocolate covered strawberries or champagne toast for guests. All catering is subject to local sales tax and an 18% banquet service fee will apply. All pricing is subject to change.

SALADS

Choose one:

- House | mixed greens, grape tomatoes, English cucumbers, carrots, house-made balsamic dressing, buttermilk dressing
- Caesar | romaine lettuce, garlic croutons, shaved Parmesan, house-made Caesar dressing
- Field green | baby greens, dried cherries, local blue cheese, sunflower seeds, champagne dressing
- Roasted beet | baby kale, local goat cheese, shaved fennel, pepitas, radishes, truffle apple vinaigrette
- Caprese | arugula, fresh mozzarella, cherry tomatoes, basil, balsamic drizzle, local olive oil

ENTRÉES

Choose two:

Beef and seafood entrées adjusted to market price

- Roasted boursin and spinach stuffed airline chicken, white wine sauce
- Sweet Thai chili salmon
- Smoked local pork loin, bourbon peach jam
- Grilled local beef tenderloin, cabernet sauce
- Thermidor lobster stuffed chicken, white wine sauce
- East coast-style crab cake, citrus hollandaise sauce
- Braised local beef short ribs, roasted mushroom jus
- Eggplant parmesan
- Local polenta griddle cakes, red pepper chutney
- Fried cauliflower steak with artichokes and pickled seasonal vegetables

ACCOMPANIMENTS

Choose three:

- Basil roasted red skin potatoes
- Garlic herb potato gratin
- Lemon herb three grain blend
- Sour cream mashed potatoes
- Sautéed green beans
- Asparagus, mushroom, and bell pepper sauté (seasonal)
- Roasted agave tricolor rainbow baby carrots



SEATED AND SERVED

42.25 per person. Includes complimentary chocolate covered strawberries or champagne toast for guests. All catering is subject to local sales tax and an 18% banquet service fee will apply. All pricing is subject to change.

SALADS

Choose one:

House | mixed greens, grape tomatoes, English cucumbers, carrots, house-made balsamic dressing, buttermilk dressing

Caesar | romaine lettuce, garlic croutons, shaved Parmesan, house-made Caesar dressing

Field green | baby greens, dried cherries, local blue cheese, sunflower seeds, champagne dressing

Roasted beet salad | baby kale, local goat cheese, shaved fennel, pine nuts, radishes, house-made truffle apple dressing vinaigrette

Caprese | arugula, fresh mozzarella, cherry tomatoes, basil, balsamic drizzle, local olive oil

Seasonal summer | arugula, watermelon, feta, sunflower seeds, champagne vinaigrette

Seasonal fall | mixed greens, roasted pears, dried figs, pepitas, goat cheese, blueberry vinaigrette

ENTRÉES

Choose one:

Beef and seafood entrées adjusted to market price

Rosemary chicken, orange pesto with pepitas

Grilled local filet mignon, demi glace

Roasted boursin and spinach stuffed airline chicken, white wine sauce

Lemon garlic shrimp scampi

Pan seared salmon, herb beurre blanc

East coast-style crab cake, smoked bacon and caper dressing

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)

Roasted agave tricolor rainbow baby carrots



BAR SERVICE

Bon Appétit is pleased to provide bar service for your special event. All events that require alcohol must be booked with the catering manager by contacting Shawn Chambers at shawn.chambers@cafebonappetit.com or by calling (812) 877-8554. 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 Appétit 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 28.00 per hour. Extra bartenders may be added by the host for an additional cost.

CHARGES BAR

Setup fee: 125.00 per bar for partial bar service, 185.00 per bar for full bar service
Bartenders: 28.00 per hour, per bartender

WAIVERS

600.00 in bar sales: setup fee waived. 1,000.00 in bar sales: bartender fees waived.

BAR OPTIONS

Please note we are a cashless campus.

Debit/Credit Bar: All setup fees and bartender fees are paid by the host of the event. All beverage purchases are paid by the guests.

Host Bar: All setup 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 and Wine): All setup 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: 18.00 per person

3 Hour Bar: 20.00 per person

4 Hour Bar: 22.00 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: 21.00

3 Hour Bar: 25.00

4 Hour Bar: 29.00



BAR BEVERAGES

Please note absolutely no alcohol can be brought into the building or removed from the reception room.

BEER

Bud Light
Michelob Ultra
Bells 2 Hearted
Goose 312 Wheat Ale

LIQUOR

Gin
Tequila
Whiskey
Vodka
Scotch
Amaretto
Rum

WINE

Moscato
Chardonnay
Cabernet Sauvignon

CREDIT/DEBIT BAR PRICING

Soda or bottled water 2.00
Domestic beer 5.00
Craft beer 6.00
Wine 6.00
Mixed drink 7.00



NOTES



BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————