



Wedding Catering Menu

Spring/Summer 2022

Embassy Suites by Hilton
South Bend at Notre Dame
www.embassysuitesnotredame.com

version 32822



Wedding Package Details

- Overnight accommodations for the bride and groom
- Special hotel room rates for your guests
- Complimentary parking
- Lavish cocktail hour with selection of three passed hors d'oeuvres
- 4 hour host blue bar with upgrade options
- Champagne toast with upgrade options
- Hot tea and coffee station
- Dance floor
- White, ivory, or black floor length linens
- Choice of napkin color
- Simple mirror centerpiece and votives

Our team of experienced catering specialists are eager to customize your wedding to make it a truly memorable event.

Additionally, we are pleased to extend added value to those planning a Friday or Sunday wedding. Please do not hesitate to contact the Sales & Catering Department at (574) 400-2600, to arrange an appointment and view the Champion Ballroom.

*100 person minimum on all Wedding Events



Menu pricing will not be finalized until 90 days prior to the start of the event. Final menu selections are due thirty (30) days prior to the start of the event. Orders placed within 10 days of the event are subject to lack of availability due to supplier obtainability. Final guest count must be confirmed 10 days prior to the start of the event. A service fee of 23% is added to all charges with the exception of a cash bar. The 23% is comprised of 17% gratuity and 6% administrative fees.

Plated Dinner Entrees

Select two entree options. Served with your choice of one salad, one starch, one vegetable, rolls and butter.

***6OZ. BEEF FILET**

market price

sauce options choose one: au poivre | forest mushroom demi | béarnaise | cajun rub with gorgonzola cream

***SURF & TURF**

Cold Water Lobster market price

Cajun Jumbo Shrimp market price

Salmon Filet market price

6oz. beef tenderloin with choice of surf & turf | Pricing available for other protein options

***12OZ. NEW YORK STRIP**

market price

sauce options choose one: au poivre | forest mushroom demi | béarnaise | cajun rub with gorgonzola cream

***CHICKEN OSCAR**

\$88 per person

jumbo lump crab | béarnaise | bordelaise | asparagus

PROSCIUTTO WRAPPED STUFFED CHICKEN

\$82 per person

spinach | alouette cheese | apricot beurre blanc

CHICKEN SCALLOPINI

\$80 per person

sauce options choose one: piccata | marsala | hunter's | puttanesca | tomato bruschetta with basil pesto

***ROASTED SALMON**

\$86 per person

sauce options: piccata | puttanesca | tomato bruschetta with basil pesto | lemon butter

***10OZ. PORK CHOP**

\$82 per person

chop options choose one: coffee rub with citrus butter | fire roasted apples and onions | au poivre | forest mushroom demi | bacon & onion jam

GRILLED TOFU

\$76 per person

braised leek | roasted peppers | forest mushroom | aged sherry vinaigrette | chili oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Salad & Accompaniments

Select one salad and one starch to compliment the plated dinner entree.

HOUSE SALAD

mixed greens | carrots | cucumber | tomato | ranch or balsamic vinaigrette

MEDITERRANEAN SALAD

Romaine lettuce | cucumber | tomato | red onion | feta | balsamic vinaigrette

STRAWBERRY FIELDS

spinach | frisee | cucumber | red onion | strawberry | spiced pecans | chevre | forest berry vinaigrette

CLASSIC CAESAR SALAD

romaine | croutons | shave parmesan | caesar dressing

KALE & QUINOA SALAD

kale | quinoa | dried cherry | dried apricot | candied seeds and nuts | red onion | gorgonzola crumbles | citrus champagne vinaigrette

TOMATO CAPRESE SALAD

fresh mozzarella | basil oil | balsamic | lemon | fresh basil

STARCH

whipped potatoes | roasted fingerling potatoes | cajun maple roasted sweet potatoes | au gratin potatoes | herb and cheese risotto | risotto alla milanese | wild rice pilaf

VEGETABLE

seasonal



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Dinner Buffets

BLUE BUFFET

\$62 per person

sausage and sauerkraut | fried chicken | *roast beef | mixed field green salad | seasonal vegetable | kluski noodles | germaine potato salad

IL ITALIANO

\$84 per person

*mediterranean pink peppercorn-crusted beef tenderloin with gremolata | chicken with choice of sauce: marsala, picatta or puttanesca | Italian sausage and peppers | orecchiette al pomodoro | risotto alla milanese | roasted garden vegetable | caesar salad | herb & garlic bread sticks

DIAMOND BUFFET

\$148 per person

*new york strip steak | *petite lobster or jumbo shrimp scampi | chicken puttanesca | *salmon with white wine butter sauce | asparagus or broccolini with *hollandaise | truffle macaroni and cheese | mascarpone whipped potatoes or roasted fingerling potatoes | strawberry field salad | caesar salad | assorted breads

SOUP DU JOUR | \$5.00 per person



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Hors D'Oeuvres

Passed

Select three items to be included with your package

CHICKEN & PORK

SWEET CHILI CHICKEN

JERK CHICKEN SKEWER

SPICED CANDIED BACON

CHERRY BBQ MEATBALLS

PORK POTSTICKER

BACON MAC & CHEESE BITES

BEEF & LAMB

BEEF CHIMICHURRI

BEEF YAKITORI

BEEF EN-CROUTE

CHARCUTERIE SPIRAL

VEGETARIAN & SEAFOOD

ROASTED VEGETABLE BRUSCHETTA

TOMATO BASIL BRUSCHETTA

SPANAKOPITA

ASPARAGUS & CHEESE PHYLLO

COCONUT SHRIMP

SHRIMP & LOBSTER SPRING ROLL

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Hors D'Oeuvre Upgrades

May be substituted for the additional cost

Passed

Minimum 100 pieces each.

BEEF & LAMB

BRAISED SHORT RIB CROSTINI

\$5 additional per piece

braised short rib | alouette cheese | confit onion

***ROSEMARY & GARLIC LAMB CHOPS**

\$7 additional per piece

***MEDITERRANEAN LAMB**

\$7 additional per piece

slow cooked lamb | cucumber relish | taziki | flatbread



SEAFOOD

***TUNA POKE CROUSTADE**

\$4.5 additional per item

***SESAME CRUSTED TUNA & SEAWEED SALAD**

\$4.5 additional per item

CHESAPEAKE CRAB CAKE

\$6 additional per item

smoked tomato aioli

***JUMBO SHRIMP COCKTAIL**

\$6 additional per item

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Reception Enhancements

WHAT A CATCH SEAFOOD BAR

\$42 per person

*fresh shucked oysters | *jumbo shrimp cocktail | *jumbo lump crab and endive canapé | accompaniments

CHOCOLATE COVERED STRAWBERRIES

\$34 per dozen

LEMON BARS

\$34 per dozen

COLORFUL CANDIE

\$14 per pound

M&M's™ | Hersey kisses | suckers | licorice | assorted gummies | Skittles® | gum balls | chocolate covered raisins

Add custom colors | \$8 per person

VERRINE MELANGE

\$14 per person

tiramisu | vanilla bean mousse | dark chocolate mousse | lemon | key lime | forest berry | panna cotta

GOURMET CUPCAKE

\$42 per dozen

artisan cupcake display

VIENNESE DISPLAY

\$16 per person

assorted verrines | chocolate covered strawberries | brownies | macaroons | cannoli | baklava

CAMP FIRE S'MORE

\$6 per item

marshmallow | graham cracker dust | oreo crumbles | toasted coconut | roasted nuts | chocolate fondue | caramel sauce | crushed toffee pieces | sea salt | sprinkles

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Bar Menus

	Blue Bar	Gold Bar	Diamond Bar
Vodka	Gordon's	Smirnoff	Absolut
Gin	Gordon's	New Amsterdam	Tanqueray
Rum	Ron Castillo	Myers's Platinum	Bacardi Superior
Tequila	Sauza Giro	Sauza Silver	1800 Silver
Bourbon	Early Times	Jim Beam	Jack Daniel's
Whiskey	Windsor Canadian	Canadian Club	Canadian Club
Scotch	Grant's Family	J&B	Dewar's White Label
Wine	Wycliff Brut Copper Ridge Chardonnay Copper Ridge Cabernet	Riondo Prosecco Proverb Chardonnay Proverb Cabernet	Domaine Ste Michelle Greystone Chardonnay Greystone Cabernet
Beer	Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken	Blue Moon, Bud Light, Miller Lite, Corona Extra, Stella Artois, Heineken	Blue Moon, Bud Light, Miller Lite, Corona Extra, Stella Artois, 3 Floyd's Alpha King
Pricing	4 hours included with package <i>Additional hour</i> <i>\$4/person</i>	\$4 per person for 4 hours <i>Additional hour</i> <i>\$6/person</i>	\$8 per person for 4 hours <i>Additional hour</i> <i>\$8/person</i>



Special request/out of package items are available for single bottle purchases.

Custom Bar Packages

Selections from the the Embassy Suites inventory.
Host Bar only.



HIGH END BAR

\$12 per person

Choice of 2 high end liquors | mid-range OR diamond bar for remaining | 1 red, 1 white, 1 sparkling from non-reserve list | 3 domestic beers | 3 import beers OR 2 import and 1 local craft

TOP SHELF BAR

\$16 per person

Choice of 2 top shelf liquors* | mid-range OR diamond bar for remaining | 1 red, 1 white, 1 sparkling from non-reserve list | 3 domestic beers | 3 import beers OR 2 import and 1 local craft

*exclusions apply

Vodka

Gin

Rum

Tequila

Bourbon

Whiskey

Scotch

High End Liquors

Tito's, Ketel One

Bombay Sapphire

Captain Morgan

Patron Silver

Maker's Mark

Jameson, Wild Turkey

Chivas, Glenmorangie

Top Shelf Liquors

Grey Goose, Belvedere

Hendrick's, Botanist

Don Julio Reposado

Angel's Envy, Bulleit

Crown Royal

Johnny Walker Black,

Glenlivet, Glenfiddich

Special request/out of package items are available for single bottle purchases.

Bar Enhancements

Selections from the the Embassy Suites inventory.

COUPLE'S SIGNATURE COCKTAIL

pricing based on spirits selected
cocktails served from the event bar(s).
passed cocktail | add \$8 per person

WINE SERVICE

\$15 per person
wine pour during dinner of package wines

SANGRIA DISPLAY

\$8 per person
red or white sangria served with various fruits and garnishes

FROSÉ DISPLAY

\$8 per person
frozen rosé mixed with spirits and various accoutrement

SPIKED LEMONADE STATION

\$8 per person
variety of lemonades including but not limited to: traditional lemonade | raspberry
lemonade | honey lavender lemonade served with spirits *Non-alcoholic
option available.

STRAWBERRIES & CHAMPAGNE

\$1 per glass
strawberry garnish for champagne toast

Send Off Brunch

Minimum of 20 guests.

TRADITIONS BREAKFAST

\$28 per person

fresh sliced seasonal fruit and berries | *scrambled eggs | bacon | sausage | potatoes | buttermilk pancakes or french toast | breakfast syrup, sugar free syrup | assorted breakfast breads | cream cheese, assorted jellies and butter | hot oatmeal with granola, raisins, brown sugar, cinnamon toppings | yogurt parfaits

CHAMPION BREAKFAST

\$22 per person

fresh sliced seasonal fruit and berries | mini egg frittatas | choice of bacon or sausage | assorted muffins | yogurt parfaits | regular and decaf coffees, hot tea assortment, assorted juices

HEALTHY HEART BREAKFAST

\$26 per person

*farmer's garden frittata | canadian bacon | turkey sausage | roasted vegetable hash | whole wheat pancakes or waffles | breakfast syrup, sugar free syrup | fresh sliced fruit and berries | yogurt parfait | hot oatmeal with granola, raisins, brown sugar, cinnamon toppings | artisan breakfast breads | cream cheeses, jellies, butters

SWEET & SAVORY BREAKFAST

\$30 per person

cream cheese waffle with berry compote | *four topping custom frittata | *smoked lox with bagels accompaniments | fresh sliced fruit and berries | bacon | sausage | breakfast potatoes | artisan breakfast breads | yogurt parfait

FULL HOT COOK-TO-ORDER BREAKFAST

\$18 per person

hosted in the Great Room of Traditions Restaurant & Bar

Brunch Enhancements

Available with the purchase of a breakfast or lunch buffet

***OMELET STATION**

\$12 per person plus \$85 chef fee

tomatoes | mushrooms | onions | peppers | spinach | ham | bacon | sausage | cheddar cheese | feta cheese

*serves minimum 30 guests

HOMEMADE BUTTERMILK BISCUITS WITH COUNTRY GRAVY

\$7 per person

WAFFLE STATION

\$6 per person

syrup, strawberry sauce, banana foster, sautéed apples, chocolate chips, mixed berries, pecans, whipped cream, whipped butter

INFUSED WATER DISPLAY

\$3 per person

BUBBLES BAR

\$8 per person

orange juice | pineapple juice | grapefruit juice | seasonal fruit and berries

BLOODY MARY BAR

\$12 per person

pickle spears | artisan cheese | olives | celery | jalapeno | tomato | spiced candied bacon | horseradish | tabasco

Add Shrimp Cocktail | \$5 per person

COFFEE SHOP

\$8 per person

hot and iced coffee | flavored syrups | accoutrements

Rehearsal Dinner

Minimum 30 People.

Includes coffee, iced tea, water. Bar package not included with pricing.

SOUTH OF THE BORDER BUFFET

\$40 per person

served buffet style

pork carnita | adobo chicken | beef pastor | mixed field greens salad with assorted dressings | elote (mexican streetcorn) | tortillas | guacamole & sour cream | tortilla chips with salsa | spanish rice | refried beans | churros | tres lechescake

NOODLE BAR

\$38 per person

served buffet style

steamed rice | vermicelli noodle | sliced chicken | *poached shrimp | bok choy | bean sprouts | carrot | jalapeno | basil & cilantro | lime | chicken miso broth | asian salad | vegetable egg roll | pork pot stickers | chefs choice dessert

MEDITERRANEAN

\$42 per person

served buffet style

romaine | heirloom tomatoes | herring vert | fingerling potatoes | hard cooked egg | white beans | roasted olives | pepperoncini | grilled chicken | *grilled ahi tuna | tomato bisque | *Italian deli sandwich | white bean hummusGF | garlic herb naan | fresh fruit | baklava | rice pudding

IL ITALIANO

\$48 per person

served buffet style

grilled or scallopini chicken with choice of sauce: marsala, picatta or puttanesca | italian sausage and peppers | garganellial pomodoro | roasted fingerling potatoes | roasted garden vegetable | caesar salad | herb & garlic bread sticks | tiramisu | cannoli

BLUE BUFFET

\$38 per person

served buffet style

sausage and sauerkraut | fried chicken | *roast beef | mixed field green salad | seasonal vegetable | kluski noodles | german potato salad | new york style cheese cake | assorted fruit pies

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Additional Information

TAXES & SERVICE CHARGES

A service fee of 23% is applied to all charges with the exception of a cash bar, It is comprised of 17% gratuity and 6% administrative fees. An 7% sales tax is charged for all food items and 7% sales tax is charged for beverages.

THIRD PARTY VENDORS

The Embassy Suites South Bend at Notre Dame must have a COI, Hold Harmless, Third Party Vendor agreement for all vendors affiliated with the event.

GUARANTEES

Attendance for your event must be submitted to your Sales Manager at least ten business days prior to your event. This will be considered a guarantee not subject to reduction and charges will be made accordingly. The Hotel will set up and prepare for 5% above the guaranteed number.

MENU SELECTIONS

All menu selections must be made and submitted to your sales manager 30 days prior to your event. Specialty items will have a minimum of 45 days.

FOOD & BEVERAGE

Please note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Due to Health Regulations, Liquor Ordinance and Liability Insurance, it is required that all food and beverage be supplied and prepared by the Embassy Suites and may not be removed from the property. No food or beverage with the exception of kosher events' will be permitted to be brought from the outside into the Hotel by the patron or guests. Hosted bars require one bartender per 100 guests.

COAT ROOM

Our coatroom is a self-service amenity. Attendants to assist your guests are available at \$25 per hour.

SET UP FEE

A change fee of \$200 will be added to the final bill if there is a room set change in the room or set up within 72 hours of the start of the event.