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CATERING BY NOTRE DAME

WEDDINGS

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CATERING BY NOTRE DAME

WEDDINGS

Packages

GOLDEN DOME PACKAGE

\$160 PER PERSON

- Five-hour premium bar
- Tray-passed red and white wine and sparkling water during cocktail hour
- Custom toast - LaMarca Prosecco
- Four hors d'oeuvres for one hour during reception
- Display of artisanal cheese and fruit
- Choice of any salad
- Chef tailored dual plate -OR- selection of two entrees
 - *Entree selection always includes a vegetarian offering in addition to your other selections*
- Choice of one vegetable side
- Wine service with bar package wine (selection of 1 red and 1 white)
- Custom wedding cake, includes up to three cake flavors
- Custom coffee station with flavored creams and syrups, hot tea or hot chocolate
- Choice of one late night snack display
- White or navy full length table linens
- Choice of colored napkins or Notre Dame logo napkins
- Gold framed table numbers
- Gold decorative chargers
- Complimentary Executive Suite for the night of your wedding, subject to availability.
Additional nights and/or other suite categories will be offered at best available rates at time of booking.

KIDS MEALS (AGES 4 - 11)

AVAILABLE WITH ALL PACKAGES, \$20

- Fruit cup, chicken tenders, mac & cheese

ALL WEDDING PACKAGES INCLUDE:

- *Dedicated Wedding Specialist to direct and assist you with your reception planning*
- *Menu tasting for up to four guests*
- *Set up of dance floor, standard tables and chairs specific to location*
- *White floor-length table linens, cake table, place card table and gift table, choice of colored napkins*
- *China, glassware and flatware*
- *Cake cutting service*
- *Dinner rolls & butter*
- *Inclusive food and beverage pricing for guaranteed guest count*
- *One bartender provided for every 75 guests. Additional bartenders provided at \$75 per hour per bartender*
- *Guest room block at Morris Inn at discounted rate for family and friends (based on availability)*
- *Security staff included in the cost of your event room rental fee.*

Packages

GROTTO PACKAGE

\$108 PER PERSON

- Four-hour standard bar
 - *Upgrade to a four-hour Golden Dome luxury bar - \$15 per guest*
- Prosecco toast
 - *Upgrade to champagne - available at a per bottle price, charged on consumption*
- Three hors d'oeuvres for one hour during reception
- Choice of seasonal fruits -OR- vegetable display
- Choice of one salad
- Choice of two entrees
 - *Entree selection always includes a vegetarian offering in addition to your other selections*
- Choice of one vegetable side
- Custom wedding cake, includes up to two cake flavors
- Tableside coffee service

KIDS MEALS (AGES 4 - 11)

AVAILABLE WITH ALL PACKAGES, \$20

- Fruit cup, chicken tenders, homestyle french fries

ALL WEDDING PACKAGES INCLUDE:

- *Dedicated Wedding Specialist to direct and assist you with your reception planning*
- *Menu tasting for up to four guests*
- *Set up of dance floor, standard tables and chairs specific to location*
- *White floor-length table linens, cake table, place card table and gift table, choice of colored napkins*
- *China, glassware and flatware*
- *Cake cutting service*
- *Dinner rolls & butter*
- *Inclusive food and beverage pricing for guaranteed guest count*
- *One bartender provided for every 75 guests*
- *Guest room block at Morris Inn at discounted rate for family and friends (based on availability)*
- *Security staff included in the cost of your event room rental fee.*

Packages

IRISH PACKAGE

\$80 PER PERSON

- Four-hour beer & wine bar
 - *Upgrade to four-hour Golden Dome premium bar - \$22 per guest*
 - *Upgrade to four-hour Grotto standard bar - \$14 per guest*
- Two hors d'oeuvres for one hour during reception
 - *Add a prosecco toast - \$5 per guest*
 - *Upgrade to champagne toast - available at a per bottle price, charged on consumption*
- Choice of one salad
- Choice of two entrees
 - *Entree selection always includes a vegetarian offering in addition to your other selections*
- Choice of one vegetable side
- Coffee available to guests upon request

KIDS MEALS (AGES 4 - 11)

AVAILABLE WITH ALL PACKAGES, \$20

- Fruit cup, chicken tenders, homestyle french fries

ALL WEDDING PACKAGES INCLUDE:

- *Dedicated Wedding Specialist to direct and assist you with your reception planning*
- *Menu tasting for up to four guests*
- *Set up of dance floor, standard tables and chairs specific to location*
- *White floor-length table linens, cake table, place card table and gift table, choice of colored napkins*
- *China, glassware and flatware*
- *Cake cutting service*
- *Dinner rolls & butter*
- *Inclusive food and beverage pricing for guaranteed guest count*
- *One bartender provided for every 75 guests*
- *Guest room block at Morris Inn at discounted rate for family and friends (based on availability)*
- *Security staff included in the cost of your event room rental fee.*

Hors D'oeuvres

Add extra hors d'oeuvres to your cocktail reception.

1 selection - add \$3 per guest

2 selections - add \$5 per guest

3 selections - add \$6.50 per guest

COLD

- **Beef Tenderloin Carpaccio** - truffled cream 🥛 🌾
- **Shrimp Cocktail** - bloody mary gazpacho 🍤 🐠
- **Smoked Salmon Tartare*** - dill vinaigrette, cucumber, endive spoon 🐠
- **Hummus** - cauliflower, golden raisin, pita 🌾 🌿
- **Mozzarella Skewer** - grape tomato, basil, aged balsamic, extra virgin olive oil 🥛
- **Beet Tartare*** - chevre, tarragon, endive spoon 🥛 🌿

HOT

- **Goat Cheese Toast** - bacon jam 🥛 🌾
- **Bacon Wrapped Dates**
- **Chicken Lollipop** - bourbon barbecue sauce
- **Bacon & Onion Tart** - brie 🥛 🌾
- **BBQ Meatballs** - crispy onions 🥛 🌾 🥚
- **Steak Kabob** - tomato, chimichurri
- **Beef & Cheddar Slider** - special sauce, red onion marmalade, dill pickle 🥛 🌾 🥚 🌿
- **Crab Cake** - tomato remoulade 🥛 🌾 🥚 🌿 🐠
- **BBQ Rubbed Smokies**
- **Stuffed Fingerling Potato** - stuffed potato, cheese, creme fraiche, chive 🥛
- **Ancient Grains Arancini** - traditional Italian fried grain ball, served with tomato sauce 🥛 🌾
- **Baked Brie Toast** - blackberry jam 🥛 🌾
- **Grilled Lamb Chop** - mint chimichurri
- **Cured Pork Belly Bites** - with smoked apple butter
- **Grilled Prawn** - sweet pepper glaze 🍤
- **Lobster Rolls** - mini brioche bun 🥛 🌾 🍤

VEGAN COLD

- **Taco Salad Cups** - plant based chorizo, tomatoes, kale, black beans & charred corn, crispy tortilla strips, agave lime vinaigrette 🌿
- **Seasonal Gazpacho Shooter** - strawberry, cucumber, jalapeño

VEGAN HOT

- **Mushroom Teriyaki Meatballs** 🌾 🌿 🌿
- **Falafel** - Jerusalem salad & vegan tzatziki 🥛

🥛 contains dairy 🌾 contains wheat 🥛 contains nuts 🌿 contains soy 🍤 contains shellfish 🥚 contains egg 🐠 contains fish 🌿 contains sesame

Reception Stations

Stations are served for a maximum of 90 minutes. Priced per guest; minimum of 12 guests.

Carvers or Action Station Attendants: \$150 per attendant per ninety (90) minutes, each additional hour at \$100 per hour.

GRAND CRUDITÉ

\$10

Fresh market vegetables and preserved vegetables accompanied by black garlic ranch and hummus.   

Present in individual cones **add \$5**

ARTISAN MIDWESTERN CHEESE BOARD

\$12

Midwestern cheese selections served with artisan crackers, seasonal fruit and preserves  

Present in individual cones **add \$5**

ANTIPASTO BOARD

\$16

An assortment of cheeses, charcuterie and cured meats served with preserved vegetables, assorted breads, olives, mustards and preserves  

Present in individual cones **add \$5**

SALAD STATION: THE CLASSICS

\$18

A beautiful display of the classic steakhouse salads:

The Caesar - baby kale & romaine, roasted tomato, shaved parmesan, focaccia crouton, caesar dressing  

The Chopped - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette  

The Wedge - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill  

Present in individual disposable mason jars **add \$6**

GUACAMOLE AND QUESO STATION

\$18

Fresh tortilla chips, mashed avocados, red onion, tomatoes, limes, cilantro, queso fresco , toasted pumpkin seeds, scallions, roasted garlic, queso blanco 

SIDE OF SMOKED SLOW ROASTED SALMON

\$26

Slow roasted organic Scottish salmon served with herbed couscous, chef's choice of roasted vegetables, dill vinaigrette and dinner rolls  

TURKEY OR CHICKEN CARVING STATION

\$22 + chef fee

Slow roasted smoked turkey breast or whole chicken served with chef's choice of roasted vegetables, jus, and dinner rolls. Carving attendant required.  

PRIME RIB OR BEEF TENDERLOIN CARVING STATION

\$36 + chef fee

Slow roasted beef tenderloin or prime rib served with herb roasted fingerling potatoes, beef jus, horseradish creme fraiche, and dinner rolls. Carving attendant required.  

FRESH SLICED SEASONAL FRUIT DISPLAY

\$6

PETITE DESSERTS

\$14 per person
\$36 per dozen

Mini pastries are available as a selection for reception stations only. Choose 4. (not available for buffets or plated menus)

- **Petite Eclairs** - vanilla custard dipped in chocolate  
- **Petite Cream Puffs** - vanilla  
- **Petite Dessert Cups** - chocolate raspberry mousse  
tiramisu    , peaches n cream    , panna cotta with berry compote 
- **Petite Tarts** - salted caramel   , lemon meringue    
- **Assorted Macarons**  
- **Assorted Petit Fours (Mini Cakes)** - assortment of flavors    
- **Assorted Chocolate Truffles**   
- **Assorted Petite Cheesecakes**    

 contains dairy  contains wheat  contains nuts  contains soy  contains shellfish  contains egg  contains fish  contains sesame

Salads

GOLDEN DOME PACKAGE SELECTIONS

Available for Golden Dome package

Add to Grotto or Irish packages for an additional \$5 per guest.

- **Wedge Salad** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill   
- **Burrata Salad** - seasonal stone fruit, arugula, basil, toasted sunflower seeds, spiced honey, mozzarella and balsamic dressing 
- **Compressed Watermelon** - cucumber, arugula, cherry tomatoes, feta, pickled onions, agave lime dressing 
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, candied pecans, chives, cider vinaigrette 

GROTTO & IRISH PACKAGE SELECTIONS

Available for all wedding packages

- **Garden Salad** - mixed greens, heirloom tomatoes, cucumber, shaved radish, pickled red onion, marinated chickpeas, toasted sunflower seeds, lemon shallot vinaigrette
- **House Salad** - mixed greens, pickled red onion, garlic herb crutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing    
- **Compressed Watermelon** - cucumber, arugula, cherry tomatoes, feta, pickled onions, agave lime dressing 
- **Baby Kale Caesar** - sourdough crutons, parmesan cheese     

Entrees

GOLDEN DOME PACKAGE SELECTIONS

Available for Golden Dome package. Add to Grotto or Irish packages for an additional \$12 per guest.

SEA

served with choice of rice & leek pilaf or herbed couscous

- **Roasted Monk Fish** - brown butter cauliflower puree, orange lobster sauce 🍷🐟🥥
- **Ora King Salmon** - champagne smoked trout cream sauce 🍷🐟
- **Chilean Sea Bass** - miso glaze, carrot puree 🥕🥬

LAND

served with choice of potato fondant or parmesan polenta

- **Filet Mignon** - cognac peppercorn sauce
- **Lamb Chop** - fig lamb jus

GOLDEN DOME DUAL PLATES

Available for Golden Dome package. Add to Grotto or Irish packages for an additional \$20 per guest.

- **Garlic Butter Roasted Lobster Tail & Filet Mignon** with cabernet bordelaise, parsnip puree, roasted potatoes 🍷🐟🥕
- **Ora King Salmon & Wagyu Strip Steak** - lemon dill sauce, A5 steak sauce, mashed potatoes 🍷🐟🥕
- **Grilled Prawns & Braised Short Ribs** - with short rib jus and parmesan polenta 🍷🐟🥕

GROTTO & IRISH PACKAGE SELECTIONS

Available for all wedding packages

SEA

served with choice of rice & leek pilaf or herbed couscous

- **Roasted Monk Fish** - brown butter cauliflower puree, orange lobster sauce 🍷🐟🥥
- **Ora King Salmon** - champagne smoked trout cream sauce 🍷🐟
- **Sea Bass** - orange lobster sauce 🥕

LAND

served with choice of potato fondant 🍷 or parmesan polenta 🍷

- **Grilled Strip Steak** - A5 sauce
- **Braised Short Rib** - short rib jus
- **Indiana Free Range Chicken** - mushroom marsala 🍷
- **Tuscan Style Chicken** - roasted yellow pepper sauce 🍷

VEGETABLE SIDES

Available with all wedding packages

- **Asparagus** - lemon, honey, thyme
- **Roasted Heirloom Carrots** - orange, dill 🍷
- **Steamed Haricots Verts** - garlic, parsley
- **Roasted Mushrooms** - rosemary (available as an addition to steak only for an additional \$3 per guest) 🍷
- **Seasonal Vegetable** - chef's choice 🍷

VEGETARIAN ENTREES

All wedding packages: Please select what you'd like to serve your vegetarian/vegan guests.

These entrees are also available as one of your selections for the larger guest list, if you desire.

- **Ricotta Ravioli** - blistered tomato-butter sauce, herbs, parmesan breadcrumb 🍷🍷🍷
- **Grain Bowl** - farro, quinoa, sweet potato, mushrooms, grilled tofu, cashew vinaigrette 🍷🥕🥬
- **Mushroom Rigatoni** - roasted mushrooms, white wine, thyme, parmesan cheese 🍷🍷
- **Cauliflower Steak** - rice pilaf, romesco and squash mole

Custom Wedding Cakes

Custom wedding cake is included in Golden Dome and Grotto packages.

GOLDEN DOME PACKAGE: select up to three cake flavors

GROTTO PACKAGE: select up to two cake flavors

Number of tiers proportionate to servings needed.

Add a cake flavor to any package - **\$4 per guest**

Add a filling flavor to any package - **\$4 per guest**

Cake Flavors

Strawberries and Champagne

Almond or Vanilla Cream Cake,
Champagne Cream, Strawberry Jam

Death by Chocolate

Dark Devil's Food Cake, Dark
Chocolate Ganache, Dark Chocolate
Buttercream

Double Vanilla

Vanilla Cream Cake, Vanilla Bean
Mousseline

Cookie Butter Red Velvet

Red Velvet Cake, Cookie Butter
Buttercream

Butter Pecan

Butter Cake, Salted Caramel, Butter
Pecan Buttercream

Carrot Cake

Carrot Cake, Cream Cheese Filling

Cookies n Cream

Devil's Food Cake, Oreo White
Chocolate Ganache

Blue-Gold Cake

Lemon Cake, Blueberry Jam,
Blueberry Cream

Chocolate Raspberry

Devil's Food Cake, Raspberry Jam,
Dark Chocolate Ganache

Almond Dulce de Leche

Almond Dulce de Leche Caramel,
Caramel Cream

Pistachio Cannoli

Pistachio Cake, Lemon Ricotta
Cream, Pistachio Crunch

Rocher

Chocolate Cake, Nutella Cream,
Hazelnut Crunch

Tiramisu

Coffee Cake, Mascarpone Cream

Berries n Cream

Vanilla Cream Cake, Mixed Berry
Cream, Berry Compote

Peaches n Cream

Vanilla Cream Cake, Peach Cream,
Peach Compote

Strawberry Shortcake

Vanilla Cream Cake, Vanilla
Mousseline, Strawberry

Pumpkin Spice

(September- January)
Pumpkin Cake, Cinnamon Cream
Cheese Filling

Apple Spice

(September- January)
Butter Cake, Cinnamon Apples,
Cream Cheese Filling

Late Night

Available for Golden Dome package; please select one station/display Add to Grotto or Irish packages for \$12 per guest.

SLIDER STATION

- **Beef** - beef and cheddar slider with special sauce, red onion marmelade, dill pickle 🥛🍷🥚🥗
- **Turkey** - havarti cheese, green goddess, romaine 🥛🍷🥚🥗

CHICKEN WING AND POTATO WEDGE STATION

Chicken wing station with bone in and fried boneless chicken wings, house ranch, buffalo sauce, bourbon BBQ sauce, teriyaki sauce, honey mustard, crudite sticks and potato wedges. 🥛🍷🥚

TAQUERIA

- **Ensalata** - chopped romaine, fire roasted peppers & onions, roasted corn, jicama, radish, cherry tomatoes, queso fresco 🥛, crispy tortilla strips, cilantro, agave lime vinaigrette
- **Protein, choice of 2** - cocoa chicken mole, smoked beef barbacoa, grilled citrus shrimp (add \$3 per guest), plant based chorizo 🥗
- **Wraps, choice of 2** - flour 🍷 or corn tortillas, lettuce wrap
- **Sides** - refried pinto beans with queso fresco & crispy onions 🥛🍷, cilantro lime rice
- **Sauces, choice of 2** - avocado crema 🥛, salsa verde, salsa roja, seasoned sour cream
Add \$1.75 for each additional sauce
- **Toppings** - queso fresco, pickled onions, cilantro, limes

ADD ON A GUACAMOLE AND QUESO ENHANCEMENT

- **Includes** - fresh tortilla chips, mashed avocados, red onion, tomatoes, limes, cilantro, queso fresco 🥛, toasted pumpkin seeds, scallions, roasted garlic, queso blanco 🥛

BUILD-YOUR-OWN CHICAGO HOT DOG BAR

Vienna beef hot dogs, steamed buns, mustard, pickle relish, onion, sport pepper, tomato, dill pickle, celery salt. (Don't worry, ketchup will be served too.)

MINI SWEETS DISPLAY

Your choice of four:

- Chocolate Dipped Eclairs 🥛🍷🥚🥗
- Vanilla Cream Puffs 🥛🍷🥚
- Assorted Mousse Chocolate Cups 🥛🥗
- Petite Lemon Tart 🥛🍷🥚🥗
- Petite Fruit Tart 🥛🍷🥚🥗
- Assorted Macarons 🥛🥚🥗
- Assorted Petit Fours (mini cakes) 🥛🍷🥚🥗
- Assorted Truffles 🥛🥚🥗
- Chocolate Covered Strawberries 🥛🥚🥗

🥛 contains dairy 🍷 contains wheat 🥚 contains nuts 🥗 contains soy 🦞 contains shellfish 🥚 contains egg 🐟 contains fish 🌿 contains sesame

Beverage

GOLDEN DOME BAR: LUXURY

- **Premium spirits:** Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Teeling Small Batch Irish Whiskey, Lot 40 Canadian Rye, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Don Fulano Blanco Tequila
- **Luxury wines:** Select 3 red, 3 white. See wine list below.
- **Selection of 4 beers + 1 N/A beer:** Blue Moon, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can, Guinness 0 Non-Alcoholic, Coors Edge Non-Alcoholic, Blue Moon Non-Alcoholic
- **Package includes:** High Noon Seltzer, Coke, Diet Coke, Sprite, ginger ale, orange and cranberry juices, sparkling water, club soda, tonic water, bitters, sweet and dry vermouth, limes, lemons, cherries, olives, oranges
- **Additional hour:** \$15 per guest

GROTTO BAR: STANDARD

- **Standard spirits:** Tito's Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Dark Rum, Tullamore D.E.W. Irish Whiskey, Rittenhouse Rye, Buffalo Trace Bourbon, Dewar's Scotch, Camarena Tequila
- **Standard wines:** Select 2 red, 2 white. Frei Brothers Chardonnay, Whitehaven Sauvignon Blanc, Trovati Pinot Grigio, J Vineyards Pinot Noir, Louis Martini Cabernet Sauvignon, Hahn Merlot, Hampton Water Rosé
- **Selection of 4 beers + 1 N/A beer:** Blue Moon, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can, Guinness 0 Non-Alcoholic, Coors Edge Non-Alcoholic, Blue Moon Non-Alcoholic
- **Package includes:** High Noon Seltzer, Coke, Diet Coke, Sprite, ginger ale, orange and cranberry juices, sparkling water, club soda, tonic water, bitters, sweet and dry vermouth, limes, lemons, cherries, olives, oranges
- **Additional hour:** \$13 per guest

IRISH BAR: BEER & WINE

- **Standard wines:** William Hill Chardonnay, Ecco Domani Pinot Grigio, Mark West Pinot Noir, William Hill Cabernet Sauvignon
- **Selection of 4 beers + 1 N/A beer:** Blue Moon, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can, Guinness 0 Non-Alcoholic, Coors Edge Non-Alcoholic, Blue Moon Non-Alcoholic
- **Package includes:** High Noon Seltzer, Coke, Diet Coke, Sprite, still water
- **Additional hour:** \$10 per guest

Add wine service during dinner - priced per bottle. One tableside pour, guests to select either red or white. Wine selections will mirror what is being served at your bar.

WINE

- Bargetto Pinot Noir
- Crossbarn Chardonnay
- Ecco Domani Pinot Grigio
- Frei Brothers Cabernet Sauvignon
- Frei Brothers Chardonnay
- Hahn Merlot
- Hampton Water Rosé
- J Vineyards Pinot Noir
- Louis Martini Cabernet Sauvignon
- Mark West Pinot Noir
- Maso Pinot Grigio
- Trovati Pinot Grigio
- Twomey Sauvignon Blanc
- Whitehaven Sauvignon Blanc
- William Hill Cabernet Sauvignon
- William Hill Chardonnay

BEER

- Blue Moon
- Bell's Two Hearted IPA
- Angry Orchard
- Stella Artois
- Coors Lite
- Miller Lite
- Guinness Can

N/A BEER

- Guinness 0 Non-Alcoholic
- Coors Edge Non-Alcoholic
- Blue Moon Non-Alcoholic

Policies

POLICIES

Menu selection ninety (90) days in advance of your event is required. Guaranteed guest count three (3) weeks prior to your event. Changes in your order placed fewer than three (3) weeks prior to the event are subject to product and staffing availability and may be assessed additional fees.

From the date of your guaranteed guest count (three weeks out) until seven business days prior to your event, you may add to your guest count but will not be able to decrease. You will be charged for the guarantee or actual attendance, whichever is greater.

The balance is due when the attendance guarantee is given, and a credit card is required for the final payment. Any additional charges will be charged post event.

CHANGE FEE

Group may incur additional fees for any changes made within seven business days prior to the event. Changes may include the Banquet Event Order, the Floor Plan, the set-up request, the audio/visual specifications, and the guest count.

A minimum charge of (\$500.00) will be assessed on the final invoice.

Group should advise the Event Specialist of any special requirements for the event, such as dietary restrictions. An excel seating chart will be provided; group will need to return the completed sheet three (3) weeks prior to the event.

All food and beverage prices do not include state and local taxes or Venue administrative fees. Prices quoted herein may be subject to change, given market fluctuations.

Our menus are subject to change, and ingredients may be based on seasonality or availability. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All food and beverages, including alcohol, must be purchased through Notre Dame Catering and served by Notre Dame staff.

Upon approval from your Wedding Specialist, the only outside food and beverage permitted on premise are the wedding cake and edible favors placed on the dining tables. All pricing is guaranteed ninety (90) days prior to your event date.

Additional charges may apply for added service enhancements including: handling and placement of rental or outside decor items, menu cards, place cards, additional favors, and specialty napkin folds.

Per Indiana State Law, we cannot serve anyone who appears intoxicated.



three leaf

CATERING BY NOTRE DAME