Weddings

union.purdue.edu/catering

Facebook.com/PMUWeddings
Purdue Memorial Union Weddings

From everyone at the Purdue Memorial Union, congratulations on your engagement! We, as part of the Boilermaker family, are thrilled to be a part one of the most important days of your lives.

Taking on the task of planning a wedding can be overwhelming! Don’t worry, we’re here to help. Our event planners will guide you through all the details, from menus and decorations to contracts and timelines. We’re there every step of the way to ensure your special day is just as you dreamed.

Purdue Memorial Union has everything you could want or need for weddings large and small, from in-house catering to an on-site hotel to great working relationships with local vendors, providing the best possible setting for an unforgettable event. Start planning your dream wedding today!

Your Purdue Memorial Wedding Includes

A Truly Spectacular Array of Wedding Package and Menu Options
- One-Hour Butlered Hors d’Oeuvres Reception*
- Optional Open Bar Packages
- Hall of Music $100.00 sound package

White Imperial Stripe Floor-length Tablecloths
Complimentary Votive Candles, Mirror Tiles, and a Hurricane Lamp
- Our Signature “Bride and Groom” Tuxedo Strawberries
- Complimentary Cake Cutting and Plating Service
- After-Dinner “The Night is Young” Coffee/Dessert Station*
- Starbucks® Coffee

10% Discount on Friday and Sunday Weddings
10% Discount on all related Showers, Rehearsal Dinners and Brunches

Complimentary Weekend Parking

Complimentary Deluxe Hotel Room for the Bride and Groom**
Special Hotel Group Rates for your Out-of-Town Guests**

*Included in all packages except “The Tailored Wedding” package
**Subject to availability at the Union Club Hotel only
A minimum block of 10 sleeping rooms is required for special group rates
A 150-person minimum food and beverage guarantee is required for the complimentary bridal room

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
WEDDING GUIDELINES AND POLICIES

Reserve Your Day

Your deposit and signed contract are required to secure your date and event space. In all cases, your deposit will be applied as a credit in full toward your final bill.

You will have access to your reserved space no earlier than (6) hours prior to the scheduled start time of your event. If you have a significant amount of decorating and wish to request earlier access, we will be happy to accommodate whenever possible, however, additional fees may apply. Please ask your event planner for more information.

Plan Your Day

Decisions are never easy. We offer a wide variety of food and beverage options designed to complement your taste as well as your budget. A private tasting with our Banquet Chef will help you make that choice.

Your day is a day of celebration and hopefully a safe one for you and your guests. Purdue Memorial Union Catering and Events is committed to providing a safe and secure environment where guests can enjoy alcohol in a responsible manner. Licensed and regulated by the State of Indiana, we will comply with all regulations governing the sales and service of alcoholic beverages as well as the policies of Purdue University. Please review the “Responsible Alcohol Service Commitment” page for additional details. All Alcohol Request and Commitment Forms must be completed, signed and submitted at least one month prior to your event.

Decorations and favors will definitely make your wedding unique! Please help us comply with safety codes by ensuring there are no open flames at your event. Additionally, party favors and decorations which contain flammable substances require a State of Indiana exception. Therefore, notifying your event planner of your decorating plans as soon as possible will help ensure approval and avoid a last-minute surprise or disappointment.

All personal and rented items must be removed at the conclusion of your event.

All weddings will be charged a $100.00 fee for our basic sound and lighting services. If you have specialized needs your event planner can help you to determine what is needed and what, if any, additional charges apply.

Confirm Your Plan

One month prior to your day, you should confirm your timelines, menu selections, special dietary needs or requests. We cannot guarantee the availability of menu items selected within 30 days of your event. One-half of your estimated bill will be due at this time.

Finalize Your Details

Eight business days prior to your day, the final attendance guarantee is due, along with your seating chart, special dietary needs, and identification of guests under the age of 21. You will be billed for you guaranteed number or the actual number served, whichever is greater. Purdue Memorial Union Catering and Events cannot ensure menu or staffing availability should your numbers increase after the guarantee due date. If no guarantee is provided by your due date, the most recent attendance figure on record will automatically become your guarantee.

The remainder of your estimated bill is due at this time. Credit Card authorization will be required and any outstanding charges, incurred on the day of your event, will be applied post event.

Visa, American Express, Master Card, Discover or personal checks are accepted.

Friday and Sunday Weddings receive a 10% discount.

All prices are effective as of July 1, 2014.

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
The Duet Package

One-Hour Hors d’Oeuvres Reception

CHOICE OF THREE (3) “TIER # 1” HORS D’OEUVRES
passed butler-style

International Cheese Tray with Crackers
Garden Vegetable Crudités Tray with Ranch Dip

SERVED DINNER
Assorted Rolls and Butter,
Starbucks™ Verona Regular and Decaffeinated Coffee
Iced Tea

CHOICE OF ONE (1) SALAD
House Salad
Caesar Salad
Greek Salad
Mesclun de Lafayette Salad
Mixed Field Greens
with Toasted Walnuts,
Dried Cherries and Raspberry Vinaigrette

THE NIGHT IS YOUNG COFFEE STATION
Following dinner service
Fresh Seasonal Fruit Tray
with Passion Fruit Mousse
Our Signature “Bride and Groom”
Tuxedo Strawberries
Assorted Tea Cookies
Pillow Mints and Mixed Nuts
Choice of Wedding Punch
Starbucks™ Verona Regular and Decaffeinated Coffee, Assorted Hot Teas, Hot Chocolate
Whipped Cream, Chocolate Shavings,
Cinnamon Sticks and Assorted Flavored Syrups

CHOICE OF ONE (1) DUET ENTRÉE
Includes our Chef’s selection of two seasonal Vegetables

Herbed Chicken Breast and Grilled Salmon
Roasted Red Pepper Coulis with Parmesan Risotto

Roasted Tenderloin of Beef and Prosciutto-Wrapped Prawns
Boursin™ Cheese Demi Glace with Truffle Oil Smashed Potatoes

Grilled Petite Filet Mignon and Herbed Chicken Breast
Bordelaise Sauce with Sautéed Mushrooms with Herbed Couscous

Pork Cutlet and Italian-Marinated Chicken Breast
Bing Cherry Demi Glace with Wild Rice Blend

Your own Wedding Cake will be professionally cut, plated, and displayed on the dessert station.

$37.00

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
The Platinum Wedding Buffet Package

ONE-HOUR HORS D’OEUVRES RECEPTION

CHOICE OF THREE (3) “TIER # 1” HORS D’OEUVRES OR TIER # 2” HORS D’OEUVRES

passed butler-style

International Cheese Tray with Crackers
Garden Vegetable Crudités Tray with Ranch Dip

Build Your Own Bruschetta Station

Please see Reception Stations page to see what is included with this station

BUFFET DINNER

Served at your table

Assorted Rolls and Butter, Starbucks® Verona Regular and Decaffeinated Coffee, and Iced Tea

CHOICE OF ONE (1) SALAD

House Salad, Caesar Salad, Greek Salad, or Mesclun de Lafayette Salad

Mesclun contains Mixed Field Greens with Toasted Walnuts, Dried Cherries and Raspberry Vinaigrette.

DISPLAYED ON THE BUFFET

SELECT TWO (2) ENTREES:

Grilled Breast of Turkey with Cranberry Orange Relish
Carved Prime Rib of Beef au Jus with Creamy Horseradish
Oven-Roasted Sirloin of Beef with Thyme Demi-Glace
Carved Salmon en Croute Florentine with Dill Mayonnaise
Honey-Mustard Glazed Pullman Ham

Mélange of Grilled Vegetables

SELECT ONE (1) STARCH OPTION

POTATOES

Smashed Yukon Gold Potatoes with Truffle Butter
Smashed Yams with Honey

Toppings: Shredded Cheddar Cheese, Sour Cream, Chopped Apple Wood-Roasted Bacon, Crumbled Bleu Cheese, and Diced Tomatoes

PASTAS

Cheese Tortellini with Alfredo Sauce
Bowtie Pasta with Marinara

Hand-grated Parmesan Cheese

THE NIGHT IS YOUNG COFFEE STATION

Your own Wedding Cake will be professionally cut, plated, and displayed on the dessert station.

$36.00

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
The Tailored Wedding Package

Tailor your wedding to your particular taste and budget. Priced according to the highest-priced entrée selected and includes:

**SERVED DINNER**

*Assorted Rolls and Butter, Starbucks™ Verona Regular and Decaffeinated Coffee, and Iced Tea*

**CHOICE OF HOUSE SALAD OR CAESAR SALAD**

**CHOICE OF ENTRÉE**

**INCLUDES CHEF’S SELECTION OF TWO SEASONAL VEGETABLES**

**Chicken**

- Pecan-Crusted Breast of Chicken Dijonnaise
  - Stone-Ground Dijon Mustard Cream Sauce
  - Jasmine Rice Blend

- Pomegranate-Glazed Chicken
  - Parsnip Purée
  - $26.00

- Artichoke and Sun-dried Tomato Stuffed Chicken Breast
  - Orzo and Rice Blend
  - $26.50

**Fish**

- Horseradish-Crusted Salmon Filet
  - Herbed Coucous

- Creamy Tilapia Parmesan
  - Rice Pilaf
  - $25.00

**Vegetarian**

- Vegetable Lasagna
  - Marinara Sauce
  - Grilled Polenta

- Moroccan Vegetable Ratatouille
  - (Vegan)
  - Grilled Cornmeal Polenta

- Spinach and Mozzarella Stuffed Portobello
  - Marinara Sauce
  - $23.00

**Pork**

- Pork Piccata
  - Lemon-Caper Sauce
  - Wild Rice Blend

- Raspberry-Barbecue Roast Loin of Pork
  - Raspberry-Laced Barbecue Sauce
  - Buttered Parsley-Red Potatoes
  - $25.00

**Beef**

- Roasted Prime Rib of Beef, Au Jus
  - Horseradish Sauce
  - Roasted Red and Yellow Potatoes
  - $30.50

Your own Wedding Cake will be professionally cut, plated, and displayed on the dessert station.

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
The Terrace Buffet Package

ONE-HOUR HORS D'OEUVRES RECEPTION
CHOICE OF THREE (3) “TIER # 1” HORS D’OEUVRES
passed butler-style

THIS BUFFET INCLUDES:
Assorted Rolls and Butter
*Starbucks™ Verona Regular and Decaffeinated Coffee
Iced Tea

SERVED ON YOUR BUFFET

Mixed Field Greens with your selection of two (2) dressings
Vegetable Crudité
Chilled Tortellini and Pesto Salad

SELECT TWO (2) ENTREES:
Sliced Sirloin of Beef with Mushroom Bordelaise
Scalloped Chicken
Creamy Parmesan Tilapia
Pan-Roasted Salmon Filet with a Mediterranean Salsa

CHOICE OF ONE (1) VEGETARIAN ENTREE:
Vegetarian Shepherds Pie, Vegetable Lasagna, or Moroccan Vegetable Ratatouille (Vegan)

CHOICE OF ONE (1):
Wild Rice, Jasmine Rice, or Jeweled Couscous

CHOICE OF ONE (1):
Buttered Parsley Red Potatoes, Garlic Smashed Potatoes, or Roasted Potatoes

Chef’s Seasonal Vegetable Medley

$33.00

“THE NIGHT IS YOUNG” COFFEE STATION

Your own Wedding Cake will be professionally cut, plated, and displayed on the dessert station.

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
The Golden Rings Package

This incredible package will have everyone talking until your Golden Wedding Anniversary! It includes all of the following:

**ONE-HOUR RECEPTION**
- Choice of any three (3) Hors d’Oeuvres passed butler-style
- International Cheese Tray with Crackers
- Garden Vegetable Crudités Tray with Ranch Dip
- Choice of one (1) Station or Display from the following:
  - Asian Stir-fry Station
  - Smashed Potato Martini Bar
  - Pasta Station
  - Build Your Own Bruschetta Station
  - Jumbo Shrimp Cocktail (3 pieces per person)

**THE GOLDEN RINGS DELUXE DESSERT TABLE AND COFFEE STATION**
- Our Special Dessert Fondue Station with choice of 3 Fondue Flavors and 6 Delightful Dippers
- Our Signature “Bride and Groom” Tuxedo Strawberries
- Assorted Miniature French Pastries
- Pillow Mints and Mixed Nuts
- Choice of Wedding Punch
- Starbucks™ Verona Regular and Decaffeinated Coffee, Assorted Hot Teas, Hot Chocolate
- Whipped Cream, Chocolate Shavings, and Assorted Flavored Syrups

**SERVED DINNER**
- Assorted Rolls and Butter
- Starbucks™ Verona Regular and Decaffeinated Coffee
- Iced Tea
- Choice of one (1) Salad
  - Mesclun de Lafayette with Raspberry Vinaigrette
  - House Salad with Two Dressings
  - Alpine Salad with Zinfandel-Poached Pear and Roasted Onion Vinaigrette
  - Baby Spinach, Mushrooms, Tomatoes and Onions with Warm Bacon Vinaigrette
  - Caesar Salad with Freshly-grated Parmesan Cheese

**YOUR CHOICE OF ANY TAILORED PACKAGE ENTRÉE OR DUET PLATE ENTRÉE**
with Your Choice of Vegetable & Starch

Please limit your selections to no more than two (2) different entrées and one (1) vegetarian option.

**Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.**
**THE CHILDREN’S CORNER**

**CHOICE OF ONE (1):**
2% Milk or Lemonade

**CHOICE OF ONE (1):**
Fresh Fruit Cup, Applesauce or Salad Selection

**CHOICE OF ONE (1) ENTRÉE:**
- Breaded or Grilled Chicken Tenders, Seasoned Steak Fries, Chef’s Vegetable
- Cheese Burger, Seasoned Steak Fries, Chef’s Vegetable
- Chicken, Beef, or Tofu Stir-Fry over Jasmine Rice
- Cheese or Pepperoni Pizza, Chef’s Vegetable
- Baked Macaroni and Cheese, Chef’s Vegetable

**Children’s Buffet (available for Terrace and Platinum Buffets)**

$10.95

**SUMPTUOUS STARTERS**

*Dress up your meal for a small additional charge*

**Pira**
- Arugula with Roasted Pear, Crumbled Bleu Cheese, Candied Almonds and Raspberry Vinaigrette

$2.50

**Spicy Mango**
- Mango, Red Onion, Jalapeños, and Fresh Cilantro on a bed of Mixed Greens topped with Passion Fruit Mousse

$2.00

**Mediterranean**
- Baby Spinach with Sliced Mushrooms, Grape Tomatoes, Artichoke Hearts, and Feta Cheese tossed in an Herb Vinaigrette and presented in a crisped Parmesan Cup

$2.00

*Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.*
**HORS D’ OEUVRES**

<table>
<thead>
<tr>
<th>TIER # 1</th>
<th>TIER # 2</th>
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<tbody>
<tr>
<td><strong>HOT</strong></td>
<td><strong>HOT</strong></td>
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<tr>
<td>Spinach Soufflé Stuffed Mushroom Caps</td>
<td>Mini Beef Wellington with Tarragon Mayonnaise</td>
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<tr>
<td>Parmesan-Breaded Artichokes with Ranch Dip</td>
<td>Fig and Lamb on Garlic-Toasted Flatbread</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Sweet Chili Sauce</td>
<td>Falafel with Tahini Sauce</td>
</tr>
<tr>
<td>Miniature Quiche</td>
<td>Teriyaki Salmon en Croûte with Ginger Mayonnaise</td>
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<tr>
<td>BBQ or Swedish Meatballs</td>
<td>Petite Nantucket Crab Cakes with Spicy Rémoulade</td>
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<tr>
<td>Chicken Pot Stickers with Ginger Soy Sauce</td>
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<tr>
<td><strong>COLD</strong></td>
<td><strong>COLD</strong></td>
</tr>
<tr>
<td>Fresh Mozzarella and Tomato Bruschetta</td>
<td>Smoked Salmon Mousse on Potato Pancake</td>
</tr>
<tr>
<td>Smoked Chicken with Mango Chutney on Herb Crouton</td>
<td>Ahi Tuna on Fried Wonton with Wasabi Mayonnaise</td>
</tr>
<tr>
<td>Tapenade and Goat Cheese on Endive</td>
<td>Medium-Rare Tenderloin</td>
</tr>
<tr>
<td>Sun-Dried Tomato &amp; Boursin Cheese on Pita Points</td>
<td>with Tarragon Mayonnaise on Crostini</td>
</tr>
<tr>
<td>Whitefish Ceviche Cordial</td>
<td>Crab &amp; Ginger Salad in a Cucumber Cup</td>
</tr>
<tr>
<td>70.00 per 50 pieces</td>
<td>Spicy Mango Compote with Passion Fruit Mousse</td>
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<tr>
<td></td>
<td>100.00 per 50 pieces</td>
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**ICE CARVINGS**
Hand-Carved by our Executive Chef for that elegant touch
350.00 AND UP

**CHEF’S COCKTAIL HOUR**
Minimum 20 guests
Our Chef will select an assortment of seasonal, butler-style hors d’oeuvre to be passed for one hour.
A vegetarian selection will be included.
3.50 per person

**PLATTERS AND DISPLAYS**

<table>
<thead>
<tr>
<th>Jumbo Shrimp Cocktail on Ice</th>
<th>Italian Antipasti Platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Sauce and Lemons</td>
<td>Assorted Marinated Vegetables, Italian Deli Meats and Cheeses</td>
</tr>
<tr>
<td>150.00 per 50 pieces</td>
<td>$175.00 per platter</td>
</tr>
<tr>
<td>Jumbo Shrimp Shooters</td>
<td>Focaccia Finger Sandwiches</td>
</tr>
<tr>
<td>SELECT ONE (1) TYPE PER ORDER:</td>
<td>Salami, Pepperoni, and Provolone with Pesto</td>
</tr>
<tr>
<td>Traditional with Cocktail Sauce and Lemon</td>
<td>Turkey, Swiss, and American Cheese with Guacamole</td>
</tr>
<tr>
<td>Key Lime-Grilled Shrimp with Picante</td>
<td>100.00 per 50 pieces</td>
</tr>
<tr>
<td>Teriyaki Marinated with Wasabi Guacamole</td>
<td>Roasted Red Pepper Hummus</td>
</tr>
<tr>
<td>150.00 per 50 pieces</td>
<td>Minimum order of 10 servings</td>
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<tr>
<td>Grilled Vegetable Platter</td>
<td>With House-Made Pita Chips</td>
</tr>
<tr>
<td>Grilled Zucchini, Summer Squash, Eggplant, Portobello Mushrooms, Peppers, Marinated Artichokes and Olives</td>
<td>1.50 per serving</td>
</tr>
<tr>
<td>with Smoked Tomato Dip</td>
<td>Baba Ghanouj</td>
</tr>
<tr>
<td>$150.00 per platter</td>
<td>Minimum order of 10 servings</td>
</tr>
<tr>
<td>Assorted Sushi Display</td>
<td>With House-Made Pita Chips</td>
</tr>
<tr>
<td>Soy Dipping Sauce, Wasabi and Pickled Ginger</td>
<td>1.50 per serving</td>
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<tr>
<td>$100.00 per 50 pieces</td>
<td>Baked Brie En Croute</td>
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<td></td>
<td>Wheel of French Brie wrapped in Golden Pastry Crust, filled with Orange Conserve and Almonds</td>
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<td>$125.00</td>
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Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
RECEPTION STATIONS

ASIAN STIR-FRY
Chef attended
Steamed White Rice

SELECT ONE (1) APPETIZER:
Vegetable Spring Roll, Crab Rangoon or Chicken Pot Sticker

SELECT TWO (2) STIR-FRIES
Scallion Chicken with Bok Choy
Orange Chicken
Chicken in Spicy Peanut Sauce
Ginger Lime Pork
Mongolian Beef
Sweet Chili Shrimp with Pineapple
Tofu with Snow Peas, Broccoli Florets, Carrots, Red Peppers, Bean Sprouts, Mushrooms, and Green Onions

7.00 per person

MINI TACOS
Chef attended
Mini Corn Tostadas

SELECT TWO (2):
Taco Beef, Chicken Fajita, Vegetable Fajita, Beef Fajita, Ceviche Pescado (cold)
Vegetarian Refried Beans, Jalapeños, Guacamole, Salsa, Sour Cream, Shredded Cheddar and Monterey Jack, Sliced Olives, Shredded Lettuce, Hot Sauce

6.00 per person

SMASHED POTATO MARTINI BAR
Chef attended.
Smashed Yukon Gold Potatoes with Truffle Butter, Sweet Basil Smashed Red Bliss Potatoes, Smashed Honey Yams

Toppings:
Shredded Cheddar Cheese, Caramelized Pearl Onions, Sour Cream,
Chopped Applewood-Roasted Bacon, Crumbled Bleu Cheese, Honey,
Brown Sugar, Diced Tomatoes and Bourbon-Mushroom Ragout

7.00 per person

PASTA
Chef attended
Hand-grated Parmesan Cheese

SELECT THREE (3):
Cheese Tortellini Alfredo with Julienne Vegetables
Farfalle Puttanesca with Shrimp
Penne Pasta with Grilled Chicken and Spinach Basil Pesto
Pan-Fried Potato-Cheddar Pierogi with Caramelized Onions and Sour Cream
Saffron Orzo with Chorizo, Sun-Dried Tomatoes, Braised Fennel, Olive Oil & Garlic

7.00 per person

BUILD YOUR OWN BRUSCHETTA

THE BREADS:
Parmesan Pita Triangles
Lavash
Crostini

THE SPREADS:
Roasted Red Pepper
Hummus
Baba Ghanouj
Greek Skordalia
Curry Roasted Cauliflower

THE TOPPINGS:
Diced Onions
Scallions
Egg Whites
Egg Yolks
Capers
Sliced Pepperoncini
Diced Tomatoes

4.00 per person

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
**DESSERT TABLE**
- Seasonal Sliced Fruit with Passion Fruit Mousse
- Chef’s Selection of Cookies and Brownies
- Assorted Petite French Pastries
- Tuxedo Strawberries
- Celebration Punch (cranberry), Golden Punch (orange), Mock Champagne Punch or Lemonade Fizz

$6.50 per person

**COFFEE STATION**
- Freshly Brewed Starbucks™ Coffee
- Selection of Teas, Hot Chocolate
- Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Assorted Flavored Syrups

$3.50 per person
with Assorted Tea Cookies

$4.50 per person

**MAKE-YOUR-OWN ICE CREAM SUNDAE STATION**
- Chocolate and Vanilla Ice Cream
- Chocolate, Caramel and Strawberry Sauces
- Cherries, Bananas, Pecans and Whipped Topping
- Assorted Gourmet Cookies and Brownies

$6.00 per person

**DESSERT FONDUE STATION**
*Each Station includes Seasonal Fruit Kabobs, Mini Pretzel Rods and Pound Cake Bites*

**MAKE YOUR OWN ICE CREAM SUNDAE STATION**
- Chocolate and Vanilla Ice Cream
- Chocolate, Caramel and Strawberry Sauces
- Cherries, Bananas, Pecans and Whipped Topping
- Assorted Gourmet Cookies and Brownies

$6.00 per person

**DESSERT FONDUE STATION**
- Milk Chocolate
- Dark Chocolate
- White Chocolate

**MAKE YOUR OWN ICE CREAM SUNDAE STATION**
- Butterscotch
- Peanut Butter
- Chocolate Sandwich Cookies
- Assorted Dried Fruits
- Graham Crackers
- Marshmallows

$5.00 per person

**DELUXE DESSERT TABLE**
- Dessert Fodue Station
- Seasonal Sliced Fruit with Passion Fruit Mousse
- Assorted Cakes and Pies
- Assorted Petite French Pastries
- Tuxedo Strawberries
- Mock Champagne or Sherbet Punch

$10.00 per person
Requests for alcohol service should be made at least 30 days in advance of event date. Licensed and regulated by the State of Indiana, we will comply with all laws governing the sale and service of alcoholic beverages.

### BEER

**DOMESTIC SELECT TWO (2)**
- Coors Light, Miller Lite, Bud Light

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<thead>
<tr>
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<tr>
<td>3.25</td>
<td>3.00</td>
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**IMPORTED/PREMIUM SELECT TWO (2)**
- Heineken, Sam Adams, Corona, Sierra Nevada,
- Lafayette’s Own Micro-Brewery Selections:
  - People’s Mr. Brown, People’s Moundbuilder IPA

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### WINE

**HOUSE (20.00 PER BOTTLE) - CANYON ROAD**
- Chardonnay, Merlot, Cabernet Sauvignon, Moscato

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<td>4.75</td>
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**DELUXE (25.00 PER BOTTLE) - GUENOC (CALIFORNIA)**
- Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

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<td>6.00</td>
<td>5.75</td>
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**ELITE (30.00 PER BOTTLE)**
- Cabernet Sauvignon, Pinot Noir, Merlot, Zinfandel, Malbec, Shiraz, Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc

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<th>Cash</th>
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<tr>
<td></td>
<td>6.75</td>
<td>6.50</td>
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### SPARKLING WINES

- Wyeliff Brut
- Ballatore Red
- Spumante Freixenet Negro Brut
- Gloria Ferrer Blanc de Blancs

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<tr>
<td></td>
<td>20.00 per bottle</td>
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<td>24.00 per bottle</td>
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<td>28.00 per bottle</td>
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<td>35.00 per bottle</td>
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### SPIRITS

All bars include Sweet/Dry Vermouth, Triple Sec, Melon, Amaretto, and Peach Schnapps.

#### HOUSE
- Vodka, Rum, Gin, Scotch, Whiskey

<table>
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<tr>
<th></th>
<th>Cash</th>
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<td>4.50</td>
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</table>

#### DELUXE
- Smirnoff Vodka, Ron Rico Rum, Bombay Original Gin, Seagram’s 7, Jim Beam Bourbon, Johnny Walker Red Label, Jose Cuervo Tequila, Kahlua, Captain Morgan Spiced Rum, Bailey’s Irish Cream, Malibu Coconut Rum

<table>
<thead>
<tr>
<th></th>
<th>Cash</th>
<th>Hosted</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>5.50</td>
<td>5.25</td>
</tr>
</tbody>
</table>

#### ELITE
- Kettle One Vodka, Bacardi Rum, Bombay Sapphire Gin, Crown Royal Whiskey, Makers Mark Bourbon, Glenlivet Single Malt Scotch, Don Julio Anejo, Kahlua, Cointreau, Captain Morgan Spiced Rum, Myer’s Dark Rum, Bailey’s Irish Cream, Malibu Coconut Rum

<table>
<thead>
<tr>
<th></th>
<th>Cash</th>
<th>Hosted</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>6.00</td>
<td>5.75</td>
</tr>
</tbody>
</table>

Please ask your event planner about Specialty Bars and Signature Cocktails.

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
ALCOHOL POLICIES AND FEES

GUIDELINES AND PROCEDURES
1. Purdue University and the employees of Purdue Memorial Union Catering and Events take our responsibility, as Purdue’s exclusive provider of alcoholic beverages, very seriously.
2. The form entitled “Request for Service of Alcoholic Beverages at Closed, Catered Events” must be completely filled out and submitted for approval, no later than 30 days prior to your event date.
3. Licensed and regulated by the State of Indiana, we will comply with all laws governing the sale and service of alcoholic beverages.
4. All individuals purchasing and/or consuming alcoholic beverages must be a minimum of twenty-one (21) years of age. We reserve the right to refuse alcohol service to anyone who cannot provide proper identification to verify age. It must be verified that a clear majority of those attending will be of drinking age.
5. We reserve the right to remove any guest who purchases and supplies alcohol to a minor or to anyone who has already been refused service.
6. We reserve the right to refuse alcoholic beverage service to anyone who appears intoxicated.
7. We reserve the right to confiscate any alcoholic beverage brought in from outside sources.
8. Our Bartenders will not serve “shots” or serve drinks made from more than two liquors (i.e., Long Island Iced Tea).
9. Bar service may not exceed 4 hours duration.
10. Alcoholic beverages may not be self-poured.
11. We reserve the right to remove any guest, discontinue all alcohol service or discontinue an entire event for failure to abide by Indiana law, Purdue University regulation, and/or the instruction of the Purdue Memorial Union staff. Should any of these actions become necessary, payment for the event will remain due in full and no refund will be given for any inconvenience or embarrassment caused.

BAR MINIMUMS
One bar will be provided for every 100 people unless event dynamics dictate otherwise. All bar minimums must be met or the event sponsor will pay the difference between the minimum expected revenue and the actual beverage sales, exclusive of fees, service charges and taxes. Minimums are established for up to two (2) hours of service and will be based on your attendance guarantee. An additional sales minimum of 50.00 per hour is expected for each additional hour of service up to the four-hour maximum. Bar minimums are calculated as follows:

<table>
<thead>
<tr>
<th>Number of Guests</th>
<th>Minimum Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 35 Guests</td>
<td>125.00</td>
</tr>
<tr>
<td>36 - 50 Guests</td>
<td>175.00</td>
</tr>
<tr>
<td>51 - 75 Guests</td>
<td>225.00</td>
</tr>
<tr>
<td>76 - 100 Guests</td>
<td>325.00</td>
</tr>
</tbody>
</table>

HOSTED BARS
The event sponsor pays for all beverages served and is responsible for all associated fees and bar minimums. The current service charge and Indiana Sales Tax will be applied to all sales. There is a 50.00 fee for each Host Bar setup at the Purdue Memorial Union and Stewart Center. There is a 100.00 setup fee per bar at all other locations. This fee covers labor for one bartender per bar, setup/tear down and delivery/transportation to and from the event location.

CASH BARS
Guests purchase their own drinks. The sponsor is responsible for all fees and bar minimums. Drink prices include Indiana sales tax. Service charges do not apply to cash bars. Prices have, therefore, been adjusted accordingly. There is a 75.00 fee for each Cash Bar setup at the Purdue Memorial Union and Stewart Center. There is a 125.00 setup fee for all other locations. This fee covers labor for one bartender per bar, setup/tear down and delivery/transportation to and from the event location.

GLASSWARE
Glassware is included at PMU and Stewart Center events and is an additional 1.00 per person at all other locations.

ADDITIONAL BARTENDERS
As soon as your event details have been finalized, the Beverage Manager will review your requirements and determine if additional bartenders are needed to meet your service expectations. Should you decide to accept our recommendations, you will be charged 15.00 per hour, including setup and breakdown hours, for each additional bartender. Please remember that alcoholic beverages may only be dispensed by licensed professionals. Should you choose to have alcoholic beverages passed during a reception and/or poured during dinner, you will not incur any setup fee, however, bartender charges and bar minimums will apply.

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REQUEST FOR SERVICE OF ALCOHOLIC BEVERAGES
AT CLOSED, CATERED PRIVATE EVENTS

IMPORTANT: YOU MUST COMPLETE BOTH PAGES

REQUESTS FOR ALCOHOL SERVICE SHOULD BE MADE AT LEAST 30 DAYS IN ADVANCE OF EVENT DATE.

1. Name of Event ____________________________________________
2. Date of Event ____________________________________________
3. Location of Event: Building: ___________ Room #: _______ Number Attending: ___________

   Start Time: _________ am/pm   End Time: _________ am/pm

4. Type of Event: Dinner, Cocktail Reception, Dance, Wedding Reception, Other (Please Explain)

5. Name of Person Responsible: __________________________________________

   Relationship to Event (i.e. Father of the Bride, Company President, etc.) __________________________

   Primary Phone Number: __________________________________________

   Billing Address: __________________________________________

   Email Address: __________________________________________

6. Description of alcohol service requested (i.e. Cash Bar before dinner, etc.)

   __________________________________________

7. Will anyone under the age of 21 be attending this event? Yes  No

   If yes, please explain: __________________________________________

8. Will you certify that over 50% of those who attend the event will be 21 years of age or older? Yes  No

9. Will you certify that the proposed event is a “closed, catered event” in the sense that it is not open to the general public and that each person in attendance has either been personally invited or has purchased a ticket in advance? Yes  No

10. Will you agree to ensure that food and non-alcoholic beverages are available to participants at all times that alcohol is being served? Yes  No

11. Will you agree not to use the name of any alcohol product, manufacturer or distributor in announcing or promoting this event and not to use any term or phrase which might convey that the consumption of alcohol is a major focus of this event? Yes  No

12. Will you hold this event on campus even if alcohol is not approved? Yes  No

13. The document titled “Purdue Memorial Union Catering and Events Responsible Alcohol Service” must be read, signed, and submitted to the Event Planner responsible for this event.

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Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.
15. Please list the person’s name who will be present throughout the entire event who will be the sole contact person for your organization. This person must identify himself/herself to the PMU staff person present at the start of the event. The above individual will have the responsibility to communicate with event participants on any issues relating to alcoholic beverage consumption.

16. By my signature below, I certify that I am an official representative of the unit or organization sponsoring this event and that I am authorized to enter into this agreement. My signature also certifies that I agree to comply with all University policies, rules and regulations, as well as all state statutes and that I agree to bear the cost of personnel necessary to ensure compliance with said policies, rules, regulations and state statutes. I further agree that should the event not comply with any of the above, the University reserves the right to immediately terminate alcohol service at said event, with the sponsoring organization remaining responsible for all costs associated with the event as planned. I understand that Purdue University reserves the rights to limit quantities of alcoholic beverages served at an approved event, to limit hours and dates when such service may occur and to withhold approval of possession, consumption, provision and sale of alcoholic beverages to any organization, group or individual at any time and for any reason deemed appropriate by the University and its agents. That decision is discretionary and lies wholly with Purdue University, subject to its best interests as it determines them.

Signature of Person Responsible for Event ___________________________ Date __________
(Note: The above signature must be from the same individual listed in item #6 on this request)

When completed, please submit the signed request form to:

Purdue Memorial Union
Catering and Events Office
101 North Grant Street, Room 160
West Lafayette, IN 47906

or you may either FAX to (765) 494-8851 or mail the signed document.
Requests for alcohol service should be made at least 30 days in advance of event date.

REMEMBER TO ATTACH: Copy of Space Confirmation (where applicable)
Copy of Catering Contract Describing Food & Beverage Service (where applicable)

(For office use only)

Approved: ___________________________ Date __________
(For Housing and Food Services)

Approved: ___________________________ Date __________
(For the Executive Vice President and Treasurer)

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ALCOHOL CHOICE SHEET

Request for alcohol service should be made at least 30 days in advance of event date. Licensed and regulated by the State of Indiana, we will comply with all laws governing the sale and service of alcoholic beverages.

Event Name: ___________________________ Date: ________________ Time: __________
Event Manager: _________________________ BEO#: ___________ # of People: _______

Prices are subject to change. An 18% Service Charge and applicable Indiana Sales Tax are standard on every order.

<table>
<thead>
<tr>
<th>Domestic Beer:</th>
<th>Import / Premium Beer:</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Please select two)</td>
<td>(Please select two)</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Sierra Nevada</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Sam Adams</td>
</tr>
<tr>
<td>Coors Light</td>
<td>Corona</td>
</tr>
</tbody>
</table>

Non - Alcohol Beer (by request only):
- O'Douls

Wines:
(Please select one tier)
- House - Canyon Road (Chardonnay, Moscato, Merlot, Cabernet Sauvignon)
- Deluxe - Guenoc (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon)
- Elite (Please select two White Wines and two Red Wines)

<table>
<thead>
<tr>
<th>Elite Whites</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
</tr>
<tr>
<td>Riesling</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
</tr>
<tr>
<td>Pinot Grigio</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Elite Reds</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir</td>
</tr>
<tr>
<td>Malbec</td>
</tr>
<tr>
<td>Merlot</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Shiraz</td>
</tr>
<tr>
<td>Zinfandel</td>
</tr>
</tbody>
</table>

Spirits:
- House
- Deluxe
- Elite

<table>
<thead>
<tr>
<th></th>
<th>House</th>
<th>Deluxe</th>
<th>Elite</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rum</td>
<td>Bellow’s</td>
<td>Ron Rico</td>
<td>Bacardi</td>
</tr>
<tr>
<td>Scotch</td>
<td>Bellow's</td>
<td>Johnnie Walker</td>
<td>Glenlivet 12</td>
</tr>
<tr>
<td>Vodka</td>
<td>Bellow’s</td>
<td>Smirnoff</td>
<td>Kettle One</td>
</tr>
<tr>
<td>Gin</td>
<td>Bellow’s</td>
<td>Bombay Original</td>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td>Tequila</td>
<td>-</td>
<td>Jose Cuervo</td>
<td>Don Julio Blanco</td>
</tr>
<tr>
<td>Bourbon</td>
<td>-</td>
<td>Jim Beam</td>
<td>Makers Mark</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Bellow’s</td>
<td>Seagram’s 7</td>
<td>Crown Royal</td>
</tr>
</tbody>
</table>

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