

LEGENDS OF NOTRE DAME

CATERING MENU

INDIVIDUAL ITEMS

Priced per person

BBQ MEATBALLS with sauce	4
CHICKEN TENDERS with choice of sauce	5
CRUDITE PLATTER fresh veggies served with avocado ranch and hummus	4
DIP TRIO [hummus, elote dip, spinach artichoke] served with fried pita chips	6
FRENCH FRIES with choice of sauce	3
KETTLE CHIPS	2
PRETZEL BITES served with bar cheese	3
WINGS with choice of sauce	6

STATIONS

Priced per person

*Not available during Football Weekends

BUILD YOUR OWN SANDWICH STATION*	15
2 types of deli meat, various bread and condiments, Kettle chips	
MEDITERRANEAN STATION*	20
Pita, falafel, tzatziki, quinoa tabbouleh, gyro meat, house salad	
SOUP AND SALAD STATION*	18
Choice of 2 soups (tortilla, tomato, or cheesy broccoli) and deconstructed build your own salad bar with grilled chicken	
TACO STATION*	20
Southwest salad, flour and hard-shell corn tortillas, ground beef taco meat, refried black beans, Mexican rice, and accompaniments	
TAILGATE STATION	22
Grilled burgers, chicken strips, and hot dogs with traditional condiments Served with choice of fries or kettle chips	

DESSERTS

Priced per person

ASSORTED COOKIES	3
SALTED CARAMEL PRETZEL BROWNIES	5

DRINKS

COKE PRODUCTS	3.5
----------------------	-----

Non-Hosted Bar

Domestic Beer	5
Ecco Pinot Grigio	38 btl / 11 gl
Frei Brothers Chardonnay	48 btl / 13 gl
High Noon	6
House Bar Liquor	7
Imported Beer	6
Louis Martini Cabernet	48 btl / 13 gl
MacMurray Pinot Noir	60 btl / 13 gl
Mark West Pinot Noir	38 btl / 11 gl
Play Like a Champion Cabernet	42 btl / 14 gl
Play Like a Champion Chardonnay	30 btl / 11 gl
Premium Bar Liquor	11
Standard Bar Liquor	9
Whitehaven Sauvignon Blanc	48 btl / 13 gl
William Hill Cabernet	38 btl / 11 gl
William Hill Chardonnay	38 btl / 11 gl

Please inform our team of any severe allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame. While we take steps to minimize risk, please be advised that cross-contact may occur.

We serve alcohol in compliance with the policies of the University of Notre Dame and the State of Indiana, and reserve the right to restrict the service of alcohol to any guest. All bar service must have food available. Proper identification (photo I.D.) may be requested at time of service of any guest. A fifteen (15) day lead time is required for event alcohol permits.

A cake cutting fee of \$3 per guest will be added for outside desserts. Outside dessert must be approved by your event specialist.

A bartender fee of \$150 will be added to each bar. If an additional bar is requested, a charge of \$200 will be issued for the first hour and \$150 for each additional hour.

For hosted or non hosted bars, a \$150 bartender fee will be added per bar, per hour, if sales do not reach \$200 per bar, per hour.

Banquet menu prices do not include sales tax or administrative fees of 20%.

DON'T SEE WHAT YOU'RE LOOKING FOR? ASK ABOUT OUR CHEF SELECTED OPTIONS.



LEGENDS.ND.EDU

BAR PACKAGES

PACKAGE 1: PREMIUM BAR

Premium Spirits: Grey Goose Vodka, Hendrick’s Gin, Captain Morgan Spiced Rum, Jameson Irish Whiskey, Maker’s Mark Bourbon, Lot 40 Canadian Rye Whiskey, Glenlivet 12 yr Scotch

Premium Wines, Select 4: Frei Brothers Chardonnay, Whitehaven Sauvignon Blanc, Mark West Pinot Noir, Frei Brothers Cabernet Sauvignon, Louis Martini Cabernet Sauvignon

Select 4 Beers: Bell’s Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water, bar fruit

First Hour	24 per guest
Every Additional Hour	13 per guest

PACKAGE 2: STANDARD BAR

Standard Spirits: Tito’s Vodka, Tanqueray Gin Captain Morgan Spiced Rum, Bacardi Rum, Chivas Scotch, Fighting Irish 69 Whiskey

Standard Wines, Select 4: Frei Brother Chardonnay, Whitehaven Sauvignon Blanc, Louis Martini Cabernet Sauvignon, Play Like A Champion Today Chardonnay, Play Like a Champion Today Cabernet Sauvignon

Select 4 Beers: Bell’s Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water, bar fruit

First Hour	19 per guest
Every Additional Hour	11 per guest

PACKAGE 3: HOUSE BAR

House Spirits: New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Bourbon, Canadian Club Whiskey, Cane Run Rum, Chivas Scotch

House Wines: William Hill Chardonnay, Ecco Domani Pinot Grigio, William Hill Cabernet Sauvignon, Mark West Pinot Noir

All Beer Selections Available: Bell’s Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, limes, lemon slices

First Hour	17 per guest
Every Additional Hour	11 per guest

PACKAGE 4: BEER AND WINE BAR

Standard Wines, Select 4: William Hill Chardonnay, William Hill Cabernet Sauvignon, Ecco Domani Pinot Grigio, Mark West Pinot Noir, Play Like A Champion Today Chardonnay, Play Like a Champion Today Cabernet Sauvignon

All Beer Selections Available: Bell’s Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer

Includes Kaliber non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, limes, lemon slices

First Hour	16 per guest
Every Additional Hour	11 per guest

BAR PACKAGE ENHANCEMENTS

Add a spirit-free cocktail to any bar package	8 per drink
Add a signature cocktail to any bar package	12 per drink
Maximum 1 signature cocktail per event	
Add A Champagne Toast to your event with La Marca Sparkling Prosecco	12 per guest
Add wine service during dinner	See wine list for bottle pricing

IMMERSIVE EXPERIENCES

Create memorable Notre Dame experiences throughout your event with our customizable immersion menu. Minimum of 25 guests.

LEGENDARY BACKDROP	\$150
Create memorable photos at your event with a Notre Dame step & repeat [available for indoor events only].	

Cocktail Classes	\$150 bartender fee + \$7 per guest
Begin your cocktail hour with a demo from our bar team. Choose your favorite cocktail and we’ll give you the recipe and tips and tricks for making it like the pros. Option to add a cocktail kit takeaway gift for your guests [add \$14 per kit].	

Cooking 101	\$200 chef fee + \$8 per guest
Kick off your event with a cooking demonstration from one of our chefs. We will walk you through a simple and delicious dish you can add to your repertoire at home. Favorites include a simple caesar or wedge salad, or a quick and easy hummus. The cooking class will be accompanied by take-home recipe cards. Chef fee of \$500 applies for executive chefs.	