



Your Wedding Day

We are honored that you are considering The Morris Inn for your wedding reception. As the center of hospitality for the University of Notre Dame, our commitment to excellence will ensure cherished memories that will last a lifetime. The elegance and charm of our banquet rooms, the friendly, professional staff providing careful attention to details, and our skilled culinary team guarantee that your special day will be memorable.

We offer a variety of wedding package plans. Should you prefer a menu of your own design, our Banquet Manager and our Executive Chef will work with you to ensure a delicious meal prepared to your specifications. Menus for rehearsal dinners, Sunday wedding brunches, bridal showers and luncheons may also be planned.

All Wedding Packages Include the Following:

*Professionally trained staff to direct and assist you with planning
Complimentary menu sampling for four prior to your event
Floor length white table linens on tables of 8 with an array of napkin colors
Skirted cake table, placecard table and gift table
Silver stanchions with table assignment numbers
Complimentary champagne toast
Staff to cut and serve your wedding cake
The Morris Inn freshly made vanilla bean ice cream*

Reservations and Deposits

When you select The Morris Inn for your reception, a non-refundable \$750.00 deposit is required. A contract will be prepared for your approval and signature two months prior to your event, and an additional deposit equal to 30% of the anticipated cost will be necessary at this time. The estimated final deposit payment is due seven days prior to the event, with the guaranteed guest count.



Menu Sampling and Selection

Wedding samplings scheduled three months prior to your wedding date allow an opportunity to sample the food and discuss details for your event.

Tastings for up to four guests are reserved for a Saturday lunch with two weeks advance notice, and will include your choice of two entrees. You may also select two salads and sides to complement your entrees, or allow our Executive Chef to choose for you. Additional food items or alcoholic beverages may be added at your cost. We request your final menu selection two months in advance of your wedding date. Wedding package entrée selections should include one of the beverage plans offered.

Irish Courtyard

Our Irish Courtyard offers outdoor receptions in a garden setting. This is a beautiful environment in the spring, summer and fall months for those who wish to enjoy the natural beauty of the Notre Dame campus. For the comfort of our hotel guests, all Courtyard events must end by 10:00 P.M. A six dollar per person charge includes courtyard rental, tables, chairs, dance floor and security. Please note that any decorative elements attached to our tent must be provided by Michael Angelos.

McKenna Dining Room

McKenna Dining Room is available for wedding receptions based on scheduling in our Notre Dame conference center. Catered from The Morris Inn with the same excellent food and service, our staff will ensure the success of your special day. A \$300.00 room charge includes rental of the dining room, dance floor and security. Should the Atrium be available for a cocktail reception, an additional charge would apply.

Policies

Due to health department regulations, banquet food or beverages not consumed may not be removed from the location of service. We reserve the right to restrict the service of alcoholic beverages in compliance with the policies of the University of Notre Dame and the State of Indiana.

In concurrence with the policy of the University, smoking is not allowed in The Morris Inn or McKenna Hall. We reserve the right to confirm pricing 90 days prior to your event. All prices subject to an 18% service charge and 7% sales tax.

*We look forward to discussing the plans for your celebration.
Banquets by Sorin's at The Morris Inn can be reached at
574-631-2022.*



Chef's Combinations

Stuffed Chicken Breast and Grilled Beef Tenderloin Filet

chicken breast stuffed with fontina cheese, prosciutto and sage,
with a whole grain mustard demi-glace \$38.00

Petit Filet of Beef Tenderloin with Seared Australian Sea Bass

with peppercorn demi-glace and sweet chili sauce \$42.00

Seared Salmon and Grilled Chicken Breast

salmon with tarragon shallot butter and
chicken served with tomato cucumber relish \$33.00

Oak Smoked Beef Tenderloin with Pecan Stuffed Breast of Chicken

with Madeira sauce \$38.00

Grilled Shrimp and Tournedo of Beef

with green onion relish and Maytag blue cheese \$40.00

Grilled Tilapia and Breast of Chicken

with shrimp and scallop relish \$34.00

Pork Tenderloin with Grilled Chicken Breast

topped with basil pesto, tomato and fresh mozzarella,
served with roasted yellow pepper with saffron \$32.00

Dinners include salad, rolls, seasonal vegetable and starch, ice cream, coffees and teas.



Beef Selections

Filet Mignon

with sauce Robert \$45.00

Oak Smoked Roasted Tenderloin of Beef

with bearnaise compound butter \$40.00

Tournedos of Beef Tenderloin

with Maytag blue cheese and demi-glace \$42.00

Seafood Selections

Grilled Salmon

with grape tomato, shrimp and scallop relish \$30.00

Australian Sea Bass

with Dijon tarragon butter \$31.00

Grilled Mahi Mahi

with roasted sweet pepper relish \$32.00

Petite Lobster Tail and Halibut

with bearnaise butter and asparagus tomato relish \$42.00

Dinners include salad, rolls, seasonal vegetable and starch, ice cream, coffees and teas.



Poultry Selections

Sauteed Breast of Chicken

with white wine lemon caper sauce \$26.00

Shrimp and Crab Stuffed Chicken Breast

served with lobster brandy sauce \$30.00

Artichoke and Spinach Stuffed Chicken Breast

with basil pesto and Asiago cheese sauce \$27.00

Grilled Breast of Chicken

with tropical fruit relish \$27.00

Vegetarian Selections

Grilled Vegetable Torte

with Boursin cheese polenta and sherry red pepper coulis \$22.00

Tomato Tart with Squash Noodles

with fresh mozzarella, basil and pine nut relish \$22.00

Grilled Asparagus

with artichoke ragout and leek risotto \$22.00

Dinners include salad, rolls, seasonal vegetable and starch, ice cream, coffees and teas.



Starters

Melon ball and fresh fruit medley with honey lime mint vinaigrette \$5.00

Melange of fruit with lace cracker and prosciutto ribbons \$6.00

Chilled white wine poached shrimp with horseradish vinaigrette and tomato compote \$9.00

Lobster bisque soup finished with brandy and creme fraiche \$5.00

Salads

*Spring greens with endive, grape tomatoes, cucumber and red onion
with herb vinaigrette*

or

*Spinach and frisee with Mandarin orange, strawberries and toasted almonds
with strawberry balsamic vinaigrette*

or choose from our Chef's Selection Salads

Tomato and fresh mozzarella with basil balsamic vinaigrette \$3.00

Caesar salad with brioche croutons and Parmigiano-Reggiano \$2.00

Asparagus salad and smoked salmon with Boursin cheese with champagne vinaigrette \$4.50

Dinners include salad, rolls, seasonal vegetable and starch, ice cream, coffees and teas.



Intermezzo

Citrus, Champagne, Mango, Strawberry or Raspberry Sorbet \$2.50

Vegetables: choose two

Chef 's selection fresh seasonal vegetables and appropriate starch or:

Sauteed yellow squash, zucchini and shallots

Haricots verts with baby carrots

Green beans with toasted almonds

Broccolini

Asparagus

Fingerling potatoes with bacon and onions

Dauphinoise potato

Herb roasted new potato wedges

White cheddar mashed potatoes

Risotto Parmesan with fresh herbs

Dessert

Our vanilla bean ice cream served with your wedding cake

Dinners include salad, rolls, seasonal vegetable and starch, ice cream, coffees and teas.



Chef's Hallmark Wedding Buffet

Fresh Fruit Display

*Spring greens with grape tomatoes,
perline fresh mozzarella and pine nuts with balsamic vinaigrette*

Strawberry spinach salad with white balsamic vinaigrette

Fresh Breads and Rolls

Grilled Salmon

with tomato cucumber relish and lobster mashed potatoes

Roasted Strip Loin of Beef

with horseradish mashed potatoes and baby carrots

Sauteed Chicken Breast

with artichoke tomato relish and lemon couscous

Mascarpone Risotta a la Jardiniere

Vanilla Bean Ice Cream

Coffees and Teas

\$42.00



DeLuxe Hors d'oeuvres Reception

Gourmet Cheese and Fruit Display

Garden Fresh Vegetable Display

Tapas Bar

with marinated mozzarella, assorted olives, roasted peppers and artichoke salad

*Vegetable and Seafood Sushi Display
with wasabi, pickled ginger and soy sauce*

*Cooking station: Shrimp and Scallops
with tomatos, green onion and pasta*

*Carving station: Steamship Pork Roast
with mustard sauce and Brioche rolls*

Veal meatballs with pomodoro sauce

Sesame chicken tenders wtih sweet and spicy sauce

Bacon wrapped cipollini onions

Vegetable spring rolls with peanut sauce

Crab stuffed mushrooms

\$58.00

Ice Carving

Custom designed sculptures begin at \$350.00



Wedding Brunch

*Mimosas
served butler style upon guest arrival*

Fruit Display with Fresh Berries

Smoked Salmon Display

*Spinach and Frisee Salad
with Mandarin oranges, strawberries, toasted almonds
with strawberry balsamic vinaigrette*

Cherry Smoked Ham and White Cheddar Strata

Blueberry Pecan French Toast

Applewood Bacon and Sausage Links

*Grilled Breast of Chicken
with lemon, capers and Mediterranean orzo salad*

Omelet Station

Freshly Baked Rolls and Pastries

Juices, Coffees and Teas

\$29.00



*Butler Passed Hors d'oeuvres
(choose 2 Hot and 2 Cold)*

Cold Hors d'oeuvres

Melon ball fruit skewers

Mini BLT crostini

Goat cheese and sun-dried tomato crostini

Assorted Chef's canapes

Strawberry and Brie skewers

Artichoke and spinach pita crisps

Blue cheese mousse on brioche

Hot Hors d'oeuvres

Bacon wrapped cipollini onion

Chicken saltimbocca skewers with prosciutto and sage

Shrimp and scallop skewers

Sesame crusted chicken bites

Vegetable egg rolls with sweet chili sauce

Boursin spinach stuffed mushrooms

Mini vegetable quesadillas with lime sour cream

\$5.00 per person



Wedding Beverage Packages

*Four hour beverage packages are based on one hour service prior to dinner
and three hours of service following dinner.*

Complimentary Champagne Toast

Full Bar Packages

Full bar with call brand liquors, wine, beer and soda: \$23.00 per person

*Call brand liquors: Smirnoff Vodka, Bacardi Rum, Captain Morgan Rum, Beefeaters Gin,
Canadian Club Whiskey, Old Grand-Dad Whiskey, Cutty Sark Scotch and Peach Schnapps*

Full bar with well brand liquors: \$21.00 per person

Beer/Wine Bar Package

Beer, wine and soda package: \$19.00 per person

Beverage Package for Minors

Soda and juice: \$8.00 per person

Wine List

*You may choose to offer wine with your dinner. Please ask to see our wine list.
We will confirm wine availability and pricing 3 months prior to your reception.*