Weddings
Old Main at Arizona State University Menu
Old Main at Arizona State University offers a one of a kind historical venue with a rich history all its own, and is centrally located on the university's Tempe Campus.

Located on the third floor, Carson Ballroom features the original 28-foot high ceiling and beautiful chandeliers to hold your wedding and/or reception.

Old Main’s picturesque lawn provides the perfect setting for an outdoor ceremony. The surrounding campus of Arizona State University offers any couple a beautiful backdrop for wedding photos.

One of the many amenities Old Main has to offer is a complimentary room for the Bride and Groom to prepare for the special day. Our event team excels at assisting with menu planning, bar services, and preferred vendors to create your dream.

Our unique and sophisticated event space is matched by meticulous service and outstanding catering from our in-house catering department.

CATERING
(480) 965 - 1766
OldMain@ASU.edu
8:00 A.M. to 5:00 P.M.
MONDAY through FRIDAY
OldMainASU.com

Photos provided by:
Lauren B Photography
Maris Ehlers Photography
Buffet Dinner

Three Butler Passed Hors d’ Oeuvres (Begins Upon Guest Arrival)
Choice Of Salad
Two Entrée Selections with Accompaniments
Beverage Buffet: Water, Iced Tea, Coffee
Custom Wedding Cake by: Honey Moon Sweets or Barb's Barkery
Sparkling Cider Toast
Cake Cutting

ROOM SET-UP
Standard House Floor Length Linen For Head Table, Guest Tables, Gift Table, DJ Table, Cake Table & Place Card Table
China, Linen Napkin, Glassware & Flatware
Two Entrée Buffet with Service $69.99 per guest

Dance Floor $399.00
Plated Dinner

Three Butler Passed Hors d’ Oeuvres (Begins Upon Guest Arrival)
Choice Of Salad
One Entrée Selection with Accompaniments
Coffee & Iced Tea Service
Custom Wedding Cake by: Honey Moon Sweets or Barb's Bakery
Sparkling Cider Toast
Cake Cutting & Service

ROOM SET-UP
Standard House Floor Length Linen for Head Table, Guest Tables,
Gift Table, DJ Table, Cake Table & Place Card Table
China, Linen Napkin, Glassware & Flatware
One Entrée Plated with Service $84.99 per guest
Dual Entrée Plated with Service priced on request

Dance Floor $399.00
Bar Packages are Based on 4 Hour Service Time & 100 Guests

$30.00 per hour for Bartender

20% Service Charge

WINE AND BEER PACKAGE

Domestic House Beer (6 Varieties to Choose From)
Imported, Craft, or Specialty Beers Available at an Additional Fee
Chardonnay & Cabernet Sauvignon
Soft Drinks & Bottled Water

$12.00 per person for 4 Hours Based on 100 Guests or More
Each Additional Hour $2.75 per person
Parties of: 50-74 people add $2.75    75-99 people add $1.50

CALL BAR PACKAGE

Domestic House Beer (6 Varieties to Choose From)
Imported, Craft, or Specialty Beers Available at an Additional Fee
Chardonnay & Cabernet Sauvignon
Call Liquors
Soft Drinks, Bottled Water & Mixers

$17.00 per person
Each Additional Hour $3.00 per person Based on 100 Guests or More
Parties of: 50-74 people add $2.75    75-99 people add $1.50
Hors d'oeuvres

HOT
Orange Peel Beef Satay
Chipotle Steak Churrasco Skewers
Chili-Lime Chicken Kabob
Thai Peanut Chicken Satay
Lobster and Brie Quesadilla Triangle
Bacon Wrapped Casino Shrimp
Roasted Vegetable Quesadilla Triangle
Mushroom & Truffle Oil Risotto Phyllo Wheel

COLD
Prosciutto & Buffalo Mozzarella Skewer
Antipasto Stack on French Baguette
Spicy Shrimp with Candied Pineapple
Sesame Ahi Tuna with Wasabi on Asian Rice Cracker
Tequila Lime Smoked Salmon Rosette on Indian Corn Crisp Rosette
Asian Chicken Salad Spring Roll Cup
Chipotle Chicken Stuffed Wonton Cone
Southwest Sunset Chipotle Pepper Tartlet
Vegetable Napoleon Parmesan
Brie with Spicy Apple and Walnut Chutney
Old Main Salad
Romaine & Mesclun Lettuce, Tomato, Diced Cucumber, Shaved Carrot Garnish, Champagne or Balsamic Vinaigrette

Wedge Salad Deconstructed
Romaine or Iceberg Lettuce Topped with Ranch Dressing, on the Plate Crumbled Bleu Cheese, Diced Tomatoes, Crispy Bacon

Classic Caesar
Crispy Romaine Lettuce, Caesar Dressing, House Made Garlic Croutons, Parmesan Tuille Garnish

Milano Salad
Arugula and Bibb Lettuce, Artichoke Hearts, Bias Cut Celery Hearts, Cherry Tomato, Kalamata Olives, Shaved Red Onion Slices, Capers, Red Wine Vinegarette

Chef’s Seasonal Salad

Rolls & Butter
Entrée

POULTRY
- Florentine Chicken Breast
- Sonoran Chicken Breast
- Classic Chicken Cordon Bleu
- Turkey Roulade

  Breast of Turkey with Cranberry Apple Walnut Stuffing

BEEF & PORK
- Southwestern Flank Steak with Pan Gravy
- Slow Roasted Beef Short Ribs
- Medallions of Beef Tenderloin Garlic Herb Seasoned
- Medallions of Pork Tenderloin Caribbean Spices & Tropical Salsa
- Grilled Pork Medallions with Caramelized Onion & Apples Cider Dijon Sauce

SEAFOOD

FROM THE WATER
- Fresh Salmon Filet Brown Sugar Glazed
- Baked Cod Brown Butter Wine Sauce

*Chef Attended Stations Chef Fee $100 per Chef
ENTRÉE

VEGETARIAN AND VEGAN

Eggplant Roulade
Thinly Sliced Eggplant Stuffed with Seasoned Ricotta
Topped with Spicy Arrabiata Sauce (Vegetarian)

Portabella Mushroom Stack (Vegan or Vegetarian)
Black Bean Cake, Quinoa & Polenta Stack
Served with a Red Pepper Coulis (Vegetarian or Vegan)

ACCOMPANIMENTS

Smashed Potatoes-Smoked Gouda, Garlic, or Horseradish
Roasted Potatoes-Parmesan or Rosemary Roasted
Risotto Mushroom or Parmesan
Brown Rice Pilaf
Fresh Green Beans-Almonds or Bacon
Honey Cinnamon Glazed Carrots
Seasonal Fresh Vegetable

ADDITIONAL OFFERINGS

THEMED MENUS
Italian, Mexican, Asian, Western
BRUNCH MENU
CUSTOM DESIGNED MENU
CUSTOM DESIGNED APPETIZER RECEPTIONS
DESSERT BUFFET
LATE NIGHT SNACKS
PAYMENT AND DEPOSIT POLICY
Please note all prices are subject to change. Additional charges may apply based on the size, length and requirements specific to your event. After your catering consultation you will receive a catering contract. The contract must be signed and returned in two weeks with a non-refundable $500.00 deposit. Your deposit will be applied towards the final payment. 50% is due 6 months prior to your wedding date. Balance and final guarantee is due 10 days in advance. Any additional charges will be settled the evening of the event.

CANCELLATION
Due to the expense incurred in scheduling and preparing for your function, it is necessary to notify us six (6) month’s prior to the date if it is necessary to cancel. If notice is not given, a cancellation fee equal to 50% of the total estimated cost will be assessed. If notice OR date change is 60 days or less you are responsible for the amount in full.

GUARANTEES
The final guest count is due by 1:00 pm ten business days prior to the event. The final number will be guaranteed and will be charged accordingly.

WEDDING CAKE
A custom tiered wedding cake by Honey Moon Sweets or Barb's Bakery is included in your package. Further details will be provided by your catering sales coordinator.
PLACE CARDS
For all served entrée meals, please provide cards for your guests. Each card should be coded with the following symbols based on your meal selections: C (chicken), B (beef), F (fish), V (vegetarian), K (kids). The symbol needs to be on the front of the place card and clearly visible.

EVENT PLANNING
To ensure the best possible service, a catering sales coordinator will assist you with the details of your wedding reception, including menus, linens and rentals. Customized menus are available. If you have any questions please contact the catering sales coordinator at (480) 965-1766.
OLD MAIN at ARIZONA STATE UNIVERSITY
400 East Tyler Mall
Tempe, Arizona 85281

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MONDAY thru FRIDAY

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Prices valid thru August 1, 2016