

CARNEGIE LIBRARY

SPECIAL EVENTS

SPECIAL EVENTS



122 N. Hill Street, Mishawaka, IN
(574) 318-4983



WELCOME

Thank you for considering Carnegie Library to host your next special occasion.

Built in 1916 with a gift from Andrew Carnegie, our venue is listed on the National Register of Historic Places and has been lovingly restored to its original glory. The result is a one-of-a-kind setting that blends timeless architecture with modern comfort — a place designed for gathering, celebration, and unforgettable memories.

Our Ballroom and Fireplace Room offer the perfect balance of intimacy and elegance, featuring sparkling chandeliers, an original fireplace, and versatile layouts that can be tailored for weddings, receptions, and milestone events.

As part of a local restaurant family (Corndance Tavern, Evil Czech Brewery, and Jesús Latin Grill) our culinary program is guided by the same passion and expertise that make these restaurants community favorites. Menus are crafted and executed by our award-winning culinary team, ensuring every event reflects both creativity and excellence.

From the moment you book, our Events Coordinator will work with you to manage every detail, giving you peace of mind to simply enjoy the day. Our Chef is happy to design menus around your personal tastes, religious traditions, or dietary needs, so that every guest feels cared for.

At Carnegie Library, our mission is simple: to make your celebration seamless, memorable, and even better than you imagined.

Warm regards,
George Pesek

OUR HISTORY

In the early 1900s, philanthropist Andrew Carnegie donated more than \$300 million to build libraries across the United States. His foundation partnered with communities that pledged ongoing support, ensuring these new libraries would continue to grow and thrive.

In Mishawaka, local resident Fred G. Eberhart donated land at Hill and First Streets, and architect A.F. Wickes designed a distinctive building unlike most Carnegie libraries of the time. Construction began in 1915, and by May 5, 1916, the Mishawaka Carnegie Library opened its doors. The Mishawaka Enterprise proudly described it as “Carnegie’s Princely Gift.”

When a new public library was built in 1969, the Carnegie Library sat vacant and was even threatened with demolition. Over the years, the building narrowly escaped several fates, from being repurposed as offices to being converted into a private home.

In 2016, George Pesek (owner of Market Fresh Gourmet Restaurant Group) purchased the library with a vision to restore it to its original grandeur while giving it new life as a community gathering place. After two years of careful renovation, the building reopened as Jesús Latin Grill and Carnegie Library Special Events, blending historic charm with modern elegance.

Today, the Carnegie Library stands once again as a space for celebration — a place where history and hospitality come together to create unforgettable memories in the heart of Downtown Mishawaka.



THE GRAND BALL ROOM

ACCOMMODATES UP TO 125 FOR A SEATED MEAL, 175 FOR A COCKTAIL RECEPTION



FIREPLACE LOUNGE

ACCOMMODATES UP TO 36 FOR A SEATED MEAL, 50 FOR A COCKTAIL RECEPTION



EVERY EVENT INCLUDES THE ESSENTIALS TO MAKE PLANNING SIMPLE:

- Elegant tables, Chiavari chairs, linens, plates, flatware, and glassware
- Buffet and service equipment provided in-house
- Complete setup and cleanup of our equipment
- Access to our A/V system — televisions with HDMI hookups and integrated sound
- A personalized digital floorplan to map out your celebration

POLICIES & PROCEDURES

FOOD AND BEVERAGE

At Carnegie Library Special Events, we proudly provide all food and beverage for your celebration. Menu prices are updated regularly, and pricing is guaranteed 6 months prior to your event. Please note that any past pricing or menus found online or in print are considered void.

Outside food and beverage is not permitted, with the exception of wedding cakes and specialty bakery items. Please note that we cannot assume liability for outside desserts. For the safety of all guests, leftover food and beverage may not be taken off-site after the event.

Bar service is available and will be staffed by our trained professionals. All alcohol is served responsibly in accordance with Indiana state law. Guests may not bring in outside alcohol, and all beverages must remain within the event space.

SECURING YOUR DATE

To make your day official, a room rental fee is due at the time of booking and is nonrefundable. This payment secures your space exclusively for your event.

If a contract and deposit are not received by the agreed-upon due date, the venue reserves the right to release the space. Should your event need to be cancelled, a cancellation fee will apply based on the estimated event cost outlined in your contract.

Final payment is due 7 days prior to your event.

SERVICE & PRICING

A 22% service charge and 7% sales tax are applied to all charges, including food and beverage. Food & beverage minimums do not include venue rental or service fees, nor tax.

Venue rates vary throughout the year based on availability and demand. Peak-season dates, including holidays, holiday weekends, Notre Dame graduation, and home game days, may be subject to increased rates. Please inquire for current pricing.

RATES

	Sun-Thu	Fri	Sat
Fireplace Bar	\$100 Room	\$300 Room \$2000 Food & Beverage	\$300 Room \$2000 Food & Beverage
Ballroom	\$200 Room	\$500 Room \$3000 Food & Beverage	\$500 Room \$3000 Food & Beverage
Full Venue	\$300 Room	\$800 \$5000 Food & Beverage	\$800 Room \$5000 Food & Beverage

APPETIZERS

PRICES LISTED ARE PER PIECE
SUBSTITUTIONS MAY RESULT IN ADDITIONAL CHARGES

PASSED HORS D'OEUVRES

- **COCONUT SHRIMP** - \$5.5
piña colada sauce
- **SHRIMP COCKTAIL** 🍷 - \$5.5
house-made cocktail sauce
- **GRILLED SHRIMP SKEWER** 🍷 - \$5.5
mezcal glaze
- **DEVIL'S TOAST** - \$5.5
dry-aged ribeye cap, sriracha aioli, capers
- **TENDERLOIN TIPS** 🍷 - \$5.5
horseradish aioli, pickled vegetables
- **CRISPY PORK BELLY** 🍷 - \$4
dark honey glaze
- **GRILLED CHICKEN SKEWER** 🍷 - \$ 4
pineapple chimichurri

STATIONARY HORS D'OEUVRES

- **HUMMUS BOARD** - \$8
house-made hummus, toasted pita points,
roasted poblanos, olives, grilled bell peppers,
zucchini, and squash
- **FIRE-ROASTED CRAB DIP** - \$8
jumbo lump crab meat, spicy rangoon sauce,
crunchy wonton chips
- **CHARCUTERIE BOARD** 🍷 - \$15
selection of artisan meats and cheeses,
crostini, crackers
- **CHICKEN TINGA NACHOS** 🍷 - \$7
chicken tinga, ají amarillo queso, crema, olive tapenade,
pickled onions & fresno chiles



- **ELOTE** 🍷 - \$3
mexican street-style corn off the cob
- **AVOCADO TOAST** - \$3
pico de gallo
- **CAPRESE SKEWERS** 🍷 - \$3
cherry tomato, buffalo mozzarella,
fresh basil, balsamic drizzle
- **FRESH FRUIT SKEWERS** 🍷 - \$3
assorted fresh cut fruit
- **CHEESEBURGER SLIDER** - \$5
beef patty, cheese, tomato, lettuce, brioche bun
- **PULLED PORK SLIDER** - \$5
house-smoked pork shoulder, stalin bbq sauce,
pickled red onion, brioche bun
- **QUESO FUNDIDO** 🍷 - \$4
baked goat cheese, toasted pepitas, roasted poblanos
and tomatillos, tortilla chips
- **GUACAMOLE & CHIPS** 🍷 - \$4
made fresh daily, tortilla chips
- **CARNE Y PAPAS** 🍷 - \$7
ancho chili crusted beef tips, chimichurri
potatoes, smoky peruvian aioli, cilantro
- **FRESH FRUIT DISPLAY** 🍷 - \$7
fresh cut fruit

PLATED LUNCH MENU

PRICES LISTED ARE PER GUEST | SUBSTITUTIONS MAY RESULT IN ADDITIONAL CHARGES

SELECT ENTRÉES FROM THE LIST BELOW:

- **BRAZILIAN PICANHA** 🍴 \$21
6 oz black angus top sirloin, smashed potatoes, grilled spring onion, chimichurri
- **LEMON GARLIC CHICKEN** 🍴 \$22
smashed potatoes, grilled vegetables
- **CHICKEN BRUSCHETTA** 🍴 \$24
airline chicken breast, roma tomato bruschetta, mozzarella, arugula & grilled endive salad
- **BISON MEATLOAF** \$24
bourbon shallot demi-glaze, tobacco road onions, smashed potatoes, garlic butter crostini
- **CHICKEN & SHRIMP FETTUCCINE** \$25
blackened chicken, black tiger shrimp, caramelized garlic, fines herbs, parmesan crisp
- **GRILLED SALMON** 🍴 \$22
steamed jasmine rice, grilled vegetables, lemon dill butter sauce or balsamic glaze

- **VEGAN CHAUFA** 🍴 \$16
cantonese & peruvian stir fried rice, edamame, beech mushrooms, choclo corn, bell peppers, carrots, snow peas, shallots, scallions
- **PERUVIAN CAESAR SALAD** 🍴 \$11
baby romaine, queso fresco, yuca croutons, spicy black mint dressing
- **MANZANA SALAD** 🍴 \$11
little gem lettuce, watermelon radish, granny smith apple, queso fresco, avocado, tortilla strips, aji panca vinaigrette

ADD PROTEIN TO YOUR SALAD:

- **PERUVIAN STREET CHICKEN** +\$6
- **TWO MEZCAL GLAZED SHRIMP** +\$10
- **DARK HONEY BRAISED PORK BELLY** +\$7
- **CARNE ASADA** +\$10

SELECT DESSERT FROM THE LIST BELOW:

- **TRES LECHES CAKE** \$8
- **BERRIES & WHITE CHOCOLATE MOUSSE** \$6



PLATED DINNER MENU

PRICES LISTED ARE PER GUEST
SUBSTITUTIONS MAY RESULT IN ADDITIONAL CHARGES

**SELECT ENTRÉES
FROM THE LIST BELOW:**

BRAZILIAN PICANHA 🍴 \$39
12 oz black angus top sirloin, smashed potatoes,
grilled spring onion, chimichurri

FILET MIGNON 🍴 \$45
6 oz, lingonberry steak sauce, charred potatoes,
grilled vegetables

NEW YORK STRIP 🍴 \$45
12 oz, lingonberry steak sauce, charred potatoes,
grilled vegetables

LEMON GARLIC CHICKEN 🍴 \$29
smashed potatoes, grilled vegetables

LAMB BIRRIA \$35
oaxacan slow braised lamb, onions, cilantro,
tomatillo and avocado crema, incan rice

SEASONAL FRESH FISH \$MKT
responsibly sourced, seasonal preparation

CHICKEN BRUSCHETTA 🍴 \$38
airline chicken breast, roma tomato bruschetta, mozzarella, arugula & grilled endive salad

GRILLED SALMON 🍴 \$38
6 oz, steamed jasmine rice, grilled vegetables, lemon dill butter sauce or balsamic glaze

PERUVIAN STREET CHICKEN \$30
peruvian street-style marinated chicken, charred potatoes, aji panca vinaigrette, grilled spring onion,
olive tapenade, peruvian herbs

BISON MEATLOAF \$30
bourbon shallot demi-glaze, tobacco road onions, smashed potatoes, garlic butter crostini

CHICKEN & SHRIMP FETTUCCINE \$36
blackened chicken, black tiger shrimp, caramelized garlic, fines herbs, parmesan crisp

VEGAN CHAUFU 🍴 \$20
cantonese & peruvian stir fried rice, edamame, beech mushrooms, choclo corn, bell peppers, carrots,
snow peas, shallots, scallions



BRUNCH BUFFET

PRICES LISTED ARE PER GUEST
SUBSTITUTIONS MAY RESULT IN ADDITIONAL CHARGES
INCLUDES FRESH FRUIT DISPLAY, COFFEE, AND ICED WATER

TWO ENTRÉES AND TWO SIDES \$26

TWO ENTRÉES AND THREE SIDES \$30

SELECT ENTRÉES FROM THE LIST BELOW:

- **SCRAMBLED EGGS** ⓘ
queso fresco on the side
- **SPANISH FRITTATA** ⓘ
bell peppers, olives, manchego cheese
- **CHORIZO GRAVY & BISCUITS**
barrera biscuits, bourbon & butcher chorizo
aji panca peppers
- **STUFFED FRENCH TOAST**
lemon cream cheese, cornflake crusted
brioche bread, fresh berries, tres leches
anglaise, agave caramel
- **CHILAQUILES** ⓘ
tomatillo salsa, corn tortilla chips,
yucatan-style pork, goat cheese,
queso fresco, pickled fresnos, cilantro
- **LEMON GARLIC GRILLED CHICKEN**
lemon butter sauce
- **COCHINITA PIBIL**
traditional yucatán-style slow-roasted pork
- **CHICKEN TINGA ENCHILADAS** ⓘ
fire-roasted chicken tinga, oaxaca cheese,
crema mexicana, cilantro, olive tapenade
- **VEGAN CHAUFU** ⓘ
cantonese & peruvian stir fried rice, edamame, beech
mushrooms, choclo corn, bell peppers, carrots, snow
peas, shallots, scallions



SELECT SIDES FROM THE LIST BELOW:

- **PAPAS BRAVAS** ⓘ
smashed potatoes, aji panca aioli
- **CHIMICHURRI POTATOES**
roasted yukon potatoes, herb chimichurri
- **YUCA FRIES** ⓘ
pesto chimichurri, aji panca aioli
- **STEAMED JASMINE RICE** ⓘ
- **INCAN RICE** ⓘ
traditional smoky, sweet, and spicy rice,
onion, fire-roasted tomato, grilled corn
- **FIRE-GRILLED VEGETABLES** ⓘ
zucchini, yellow squash, red onion
- **ELOTE** ⓘ
mexican street-style corn off the cob



DINNER BUFFET

PRICES LISTED ARE PER GUEST
SUBSTITUTIONS MAY RESULT IN ADDITIONAL CHARGES

TWO ENTRÉES AND TWO SIDES \$32

TWO ENTRÉES AND THREE SIDES \$36



SELECT ENTRÉE FROM THE LIST BELOW:

- **LEMON GARLIC GRILLED CHICKEN** 🌱
lemon butter sauce
- **GRILLED SALMON** 🌱
balsamic glaze
- **PERUVIAN CHICKEN**
peruvian street-style marinated chicken,
olive tapenade
- **COCHINITA PIBIL** 🌱
traditional yucatán style slow-roasted pork
- **CHICKEN TINGA ENCHILADAS** 🌱
fire-roasted chicken tinga, oaxaca cheese,
crema mexicana, cilantro, olive tapenade
- **LAMB BIRRIA** 🌱
oaxacan slow braised lamb,
tomatillo and avocado crema
- **CHAUFA** 🌱
cantonese & peruvian stir fried rice, carrots,
edamame, beech mushrooms, choclo corn,
bell peppers, snow peas, shallots, scallions
- **VEGETARIAN PENNE PASTA**
roasted mushrooms and vegetables,
marinara sauce, fresh parmesan



SIDES

SELECT SIDES FROM
THE LIST BELOW:

- **MACARONI & CHEESE**
- **ROASTED POTATOES** 🌱
- **GARLIC MASHED POTATOES** 🌱
- **CHARRED BROCCOLINI** 🌱
- **GRILLED ASPARAGUS** 🌱
- **PAPAS BRAVAS** 🌱
smashed potatoes, aji panca aioli
- **YUCA FRIES** 🌱
pesto chimichurri, aji panca aioli
- **INCAN RICE** 🌱
traditional smoky, sweet, and spicy rice,
onion, fire-roasted tomato, grilled corn
- **FIRE-GRILLED VEGETABLES** 🌱
zucchini, yellow squash, red onion, herbs
- **ELOTE** 🌱
mexican street-style corn off the cob



- **CAESAR SALAD** 🌱
baby romaine, yuca croutons,
parmesan, house caesar dressing
- **VERDE SALAD** 🌱
baby spinach, arugula, edamame, jicama,
choclo corn, white beans, picked onion,
toasted pepitas, charred onion,
buckwheat honey-garlic dressing
- **MANZANA SALAD** 🌱
little gem lettuce, watermelon radish,
granny smith apple, cotija cheese, avocado,
tortilla strips, aji panca vinaigrette

BUFFET UPGRADES:

- **ADDITIONAL SIDE** +\$4 per guest
- **PAGAN BAKERY BREAD SERVICE** +\$1 per guest
- **BRAZILIAN PICANHA*** +\$10 per guest
- **NEW YORK STRIP*** +\$8 per guest
- **ROASTED PORK LOIN*** +\$5 per guest

*AVAILABLE AS CARVING STATION,
REQUIRES \$125 FEE FOR CHEF ATTENDANT

DESSERT BAR

CHOOSE FOUR DESSERTS - 11

CHOOSE FIVE DESSERTS - 13

CHOOSE SIX DESSERTS - 15

SELECT DESSERTS FROM THE LIST BELOW:

- LIMONCELLO CHEESECAKE
- CHOCOLATE CHEESECAKE
- RED VELVET CHEESECAKE
- TRES LECHES CAKE
- LEMONADE LAYER CAKE
- SALTED CARAMEL BROWNIE BITES
- BERRIES & WHITE CHOCOLATE MOUSSE
- FRUIT SKEWERS
- LEMON BARS
- MINI CHURROS

PLATED DESSERTS

PRICED PER GUEST

- LIMONCELLO CHEESECAKE - 12
- CHOCOLATE CHEESECAKE - 12
- RED VELVET CHEESECAKE - 12
- TRES LECHES CAKE - 11
- BERRIES & WHITE CHOCOLATE MOUSSE - 9

CAKE IN A CAN

PRICED PER CAN

- MAMA'S BLUEBERRY SOUR CREAM CAKE - 11
mama pesek's original recipe! layers of hand-dipped vanilla wafers in a sweetened sour cream mixture with blueberry compote
- OLD FASHIONED CAKE - 11
layers of rich espresso chocolate cake, bourbon mascarpone cheesecake, and luxardo cherry & orange jam, finished white chocolate mousse and luxardo cherry
- BIRRAMISU - 11
light spanish cake soaked in vanilla rye porter and lavazza espresso, topped with sweetened mascarpone mousse and a dusting of valrhona cocoa powder
- HEAVEN & HELL CAKE - 11
a heavenly creation with peanut butter mousse, crushed butterfingers, and lingonberry jam, capturing the nostalgic essence of peanut butter and jelly in cake form



- FLOURLESS CHOCOLATE TORTE - 10
- SALTED CARAMEL CRUNCH CAKE - 11
- CHOCOLATE LOVIN' SPOON CAKE - 11
- LEMONADE LAYER CAKE - 10

TACO BAR

INCLUDES TWO PROTEINS,
CORN TORTILLAS, LETTUCE,
SERVED WITH INCAN RICE

\$23 PER PERSON

20 PERSON MINIMUM

** ADDITIONAL PROTIEN +\$5 PER PERSON**



SELECT TWO PROTEIN(S) FROM THE LIST BELOW:

- **CHICKEN TINGA** 🌱
shredded chicken in tomato-chipotle sauce
- **CARNE ASADA**
anticucho marinated new york strip steak
- **LAMB BIRRIA** 🌱
oaxacan-style slow braised lamb
- **CAMPECHANO** 🌱
crispy pork belly, chorizo, fried potatoes
- **VEGAN MARIA SABINA** 🌱
sautéed beech mushrooms, fire-grilled corn,
roasted poblano, herb chimichurri

A LA CARTE SIDES:

- **ELOTE** 🌱 - \$4
mexican street-style corn off the cob
- **CHIPS & SALSA** 🌱 - \$4
tortilla chips, salsa verde
- **PAPAS BRAVAS** 🌱 - \$4
smashed potatoes, aji panca aioli
- **YUCA FRIES** 🌱 - \$4
pesto chimichurri, aji panca aioli
- **FIRE-GRILLED VEGETABLES** 🌱 - \$4
zucchini, yellow squash, red onion

BAR PACKAGES

PRICED PER GUEST | BARTENDER SERVICE — \$50 PER HOUR, PER BAR

Your celebration comes with a professional bartender, ensuring every guest enjoys great drinks and smooth service.

BY THE HOUR

Everyone can enjoy drinks for a set time, with pricing by the guest. A great way to keep the party moving.

STANDARD OPEN BAR

2 Domestic Bottled Beers, Smirnoff, Beefeater, Bacardi Superior, Captain Morgan, Mi Campo, Jack Daniel's, Jim Beam, Dewars White Label. Includes soda and water.

\$9 for the first hour, \$3 each additional hour

PREMIUM OPEN BAR

2 Domestic Bottled Beers, 1 Imported Bottled Beer, 1 Local Craft Beer, Ketel One, Tito's Handmade, Bombay Sapphire, Tanqueray, Myers's Dark, 1800, Espolon, Crown Royal, Jameson, Maker's Mark, Johnnie Walker Black, Fundador. Includes soda and water.

\$10 for the first hour, \$4 each additional hour

BEER & WINE BAR

Domestic Beer, House Wine & Soda

\$8 for the first hour, \$2 each additional hour

NON - ALCOHOLIC BAR

\$4 first hour, \$1 each additional hour

LUXURY OPEN BAR

2 Domestic Bottled Beers, 1 Imported Bottled Beer, 1 Local Craft Beer, Grey Goose, Hendrick's, Diplomatico, Don Julio, Patrón, Woodford Reserve, Glenlivet 12. Includes soda and water.

\$12 for the first hour, \$4 each additional hour

CONSUMPTION BAR

A flexible option where you pay only for what's poured. Guests may run their own tabs, or the host can treat everyone. You choose the selection of beverages featured at the bar.

SIGNATURE COCKTAILS

Bring a personal touch to your celebration with custom signature cocktails, available with any bar package. Guests will enjoy classic favorites or drinks designed just for you, complete with stylish garnishes and presentation.

For just +\$3 per guest, we'll feature 2–3 specialty cocktails of your choice. Create His & Hers selections, showcase seasonal flavors, or design drinks that reflect your style — a memorable way to make your bar stand out.

FOUR HOURS

One flat price per guest for four hours of service. Simple, stress-free, and ready for a full evening of fun.

STANDARD OPEN BAR

2 Domestic Bottled Beers, Smirnoff, Beefeater, Bacardi Superior, Captain Morgan, Mi Campo, Jack Daniel's, Jim Beam, Dewars White Label. Includes soda and water.

\$36 for four hours, \$3 each additional hour

PREMIUM OPEN BAR

2 Domestic Bottled Beers, 1 Imported Bottled Beer, 1 Local Craft Beer, Ketel One, Tito's Handmade, Bombay Sapphire, Tanqueray, Myers's Dark, 1800, Espolon, Crown Royal, Jameson, Maker's Mark, Johnnie Walker Black, Fundador. Includes soda and water.

\$10 for the first hour, \$4 each additional hour

BEER & WINE BAR

Domestic Beer, House Wine & Soda

\$32 for four hours, \$2 each additional hour

NON - ALCOHOLIC BAR

\$6 for four hours, \$1 each additional hour

LUXURY OPEN BAR

2 Domestic Bottled Beers, 1 Imported Bottled Beer, 1 Local Craft Beer, Grey Goose, Hendrick's, Diplomatico, Don Julio, Patrón, Woodford Reserve, Glenlivet 12. Includes soda and water.

\$48 for the first hour, \$4 each additional hour

