

A vintage movie projector is the central focus, with its light glowing brightly. The projector is dark and metallic, with various gears and levers visible. Two large film reels are positioned on the left side of the frame. The background is dark and out of focus, with a warm, golden light source creating a soft glow behind the projector.

hotel
INDIGO
AN IHG® HOTEL

catering menu

buffet breakfasts

scene one

\$13.95 per person

(8 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange Juice
- Fresh Sliced Fruit
- Freshly Baked Danish Assortment & Flaky Croissants served with Sweet Cream Butter & Fruit Preserves

**Add Hot Scrambled Eggs for an additional \$2.00 per person*

scene three

\$15.95 per person

(15 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Fresh Sliced Fruit
- Individual Housemade Biscuits with Fluffy Scrambled Egg, Sausage & Cheese
- Vidalia Onion & Red Potato Hash

scene two

\$17.95 per person

(15 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Fluffy Scrambled Eggs
- Vidalia Onion & Red Potato Hash
- Applewood Smoked Bacon & Breakfast Sausage
- Fresh Bread for Toast
- Served with Sweet Cream Butter & Fruit Preserves

Additionally, includes 1 of the following:

- Individual Yogurt Parfaits with Fruit & Granola
- Fresh Sliced Seasonal Fruit
- Hot Biscuits & Southern Gravy
- Cheese Grits
- Oatmeal "Bar" – hot oatmeal & toppings
- Freshly Baked Danish Assortment

final cut

\$16.95 per person

(15 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Ciabatta French Toast
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon
- Fresh Fruit Salad



intermission

Regular and Decaf Coffee.....	\$39/\$24	3 liters / 1.5 liters
Hot Tea	\$2.50	per bag
Assorted Sodas & Bottled Fiji Water	\$3.00	each
Bagel Bar – assorted with cream cheeses	\$30.00	per dozen
Hot Oatmeal “Bar” with toppings	\$45.00	serves 15
Kashi Granola Bars	\$3.00	each, on consumption
Individual Dannon® Yogurt Parfaits	\$4.50	each
Fresh Sliced Seasonal Fruit tray	\$45.00	serves 15
Whole Fresh Fruit	\$3.00	each, on consumption
Spinach & Artichoke Dip with Pita Chips	\$30.00	serves 15
Hummus with Vegetable Crudite & Flatbread	\$45.00	serves 15
Trail Mix.....	\$4.00	each, on consumption
Fresh Popped Popcorn	\$3.00	per person
Housemade Guacamole, Salsa & Chips.....	\$50.00	serves 15
Queso, Salsa & Chips.....	\$35.00	serves 15
Assorted Candy Bars	\$3.00	each, on consumption
Homemade Baked Cookies	\$20.00	per dozen
Homemade Chocolate Brownies	\$24.00	per dozen
Mini Cheesecakes.....	\$25.00	per dozen (assorted flavors)

break packages

power break **\$8.95**

Fresh Whole Fruit, Trail Mix
& Kashi Granola Bars

cookies & milk **\$5.95**

Fresh Baked Cookie Assortment
& Individual Glasses of Milk

cinematic **\$7.95**

Fresh Popped Popcorn,
Assorted Candy Bars & Candy Bags

**staged with movie-theme décor*

buffet lunches

the general

\$19.95 per person

(8 person minimum)

- Fresh Deli Meats, Cheeses & Gourmet Spreads Served on Fresh Ciabatta Bread (vegetarian option available)
- Pasta -OR- Potato Salad
- Fresh Mixed Greens, Tomatoes & Cucumbers*
- Balsamic Vinaigrette & Ranch Dressing
- Individual Bags of Chips
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

light & hearty

\$21.95 per person

(8 person minimum)

- A Selection of Chicken, Tuna & Egg Salads on Croissant
- Fresh Mixed Greens, Tomatoes & Cucumbers*
- Balsamic Vinaigrette & Ranch Dressing
- Individual Bags of Chips
- Fresh Fruit Salad
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

fiesta feature

\$23.95 per person

(15 person minimum)

- Seasoned Ground Beef & Chicken
- Rice & Black Beans
- Salsa, Sour Cream, Guacamole, Queso Dip
- Shredded Lettuce, Diced Tomatoes, Chopped Onion, Shredded Cheddar, Pico de Gallo
- Crisp Taco Shells, Soft Flour Tortillas & Crunchy Tortilla Chips
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water

the bertini

\$24.95 per person

(15 person minimum)

- Chicken Marsala with Fettucine Pasta
- Fresh Mixed Greens, Tomatoes & Cucumbers*
- Balsamic Vinaigrette & Ranch Dressing
- Roasted Vegetables
- Fresh Bread
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

soup & salad bar

\$23.95 per person

(8 person minimum, 25 person maximum)

- Choice of Hearty Lentil Soup -or- Tomato Bisque
- Toasted Ciabatta Bread Slices
- Fresh Mixed Greens
- Chopped Grilled Chicken & Ham*
- Chopped Boiled Egg, Bacon Bits & Shredded Cheese
- Tomatoes, Cucumbers, Red Onion, Bell Pepper
- Beans, Black Olives, Broccoli, Mushrooms
- Housemade Croutons
- Ranch, Italian & Balsamic Vinaigrette
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water
**tofu option available upon request*

the islander

\$23.95 per person

(15 person minimum)

- Teriyaki Chicken
- Vegetable Fried Rice
- Lo Mein Noodles
- Sauteed Cabbage, Broccoli & Carrots
- Fortune Cookies & Dessert Bars
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

Prices are per person plus 20% Service Charge and 7% Sales Tax.
Menus required 14 days before event.
Final changes and counts due 3 business days prior to the event.



small meetings



(8 – 14 attendees)

Small groups of 10 attendees or less can order from our Bistro Menu for Breakfast or Lunch.

Visit the *INTERMISSION* page for snack and beverage options.

scene one

\$13.95 per person

- Freshly Brewed Regular & Decaf Coffee
 - Orange Juice
 - Fresh Sliced Fruit
 - Freshly Baked Danish Assortment & Flaky Croissants served with Sweet Cream Butter & Fruit Preserves
- *Add Hot Scrambled Eggs for an additional \$2 per person*

the general

\$21.95 per person

- Fresh Deli Meats, Cheeses & Gourmet Spreads Served on Fresh Ciabatta Bread (vegetarian option available)
 - Pasta -OR- Potato Salad
 - Fresh Mixed Greens, Tomatoes & Cucumbers*
 - Balsamic Vinaigrette & Ranch Dressing
 - Individual Bags of Chips
 - Chef's Choice of Dessert
 - Fresh Brewed Iced Tea & Water
- *upgrade to salad bar for \$5.00*

light & hearty

\$21.95 per person

- Selection of Chicken, Tuna & Egg Salads on Croissant
 - Fresh Mixed Greens, Tomatoes & Cucumbers*
 - Balsamic Vinaigrette & Ranch Dressing
 - Individual Bags of Chips
 - Fresh Fruit Salad
 - Fresh Brewed Iced Tea & Water
- *upgrade to salad bar for \$5.00*

hors d'oeuvres & stations

Fruit & Cheese Display with Crackers
-or- Vegetable Crudités with Dip

Small.....	\$75	serves 25
Medium.....	\$140	serves 50
Roasted Red Pepper Hummus Fresh Baked Pita Chips	\$75	serves 25
Spinach & Artichoke Dip Served with Fresh Baked Pita Chips	\$75	serves 25
Heirloom Tomato Crostini with Feta Whip	\$85	50 pieces
Antipasta Skewers	\$95	50 pieces
Shrimp Cocktail	MKT	
Buffalo Style Chicken Wings & Drums	\$75	50 pieces
Pretzel Bites w/ Dipping Sauce.....	\$75	serves 25
Housemade Meatballs (choose marinara, sweet chili or BBQ)	\$85	50 pieces
Ham, Cheese & Herb Puff Pastry Pinwheels.....	\$85	50 pieces
Pulled Pork Sliders	\$85	50 pieces
Mini Mac & Cheese Bites	\$95	50 pieces
Spanikopita.....	\$135	50 pieces
Mediterranean Shrimp Skewer.....	\$135	50 pieces
Short Rib Empanadas.....	\$135	50 pieces
Mini Kobe Cheeseburgers	\$135	50 pieces

Taco Bar

Seasoned Ground Beef with Soft Flour Tortillas & toppings	\$12.95	per person
Petite Dessert bars, assorted.....	\$50	per 2 dozen
Mini Cheesecakes, assorted	\$50	per 2 dozen

Carving Stations

Fresh Sliced Ham with Rolls & Whole Grain Mustard	\$230	serves 50
Freshly Carved Turkey Breast with Rolls & Gravy	\$200	serves 50
Top Round with Rolls, Au Jus & Horseradish Spread	\$250	serves 50

Banquet Bar

Bottled Fiji Water & Assorted Sodas	\$3.00	
Beer by the Bottle	\$4/\$5	domestic/import
House White Wine	\$8.00	
House Red Wine	\$8.00	
Call Brand Liquors	\$10.00	
Premium Brand Liquors	\$12.00	

(Prices are per person plus 20% Service Charge and 7% Sales Tax)



buffet dinners

cult classic

\$39.95 per person

- Herb Roasted Chicken with Pan Gravy
- Salmon Piccata
- Fresh Mixed Greens, Tomatoes & Cucumbers
- Balsamic Vinaigrette & Ranch Dressing
- Roasted Vegetables
- Rice Pilaf
- Fresh Bread
- Classic Cheesecake with Fresh Berries
- Fresh Brewed Iced Tea & Water

the valentino

\$35.95 per person

- Chicken with Mushrooms & Marsala Sauce
- Shrimp Scampi with Angel Hair Pasta
- Caprese Salad
- Yukon Gold Garlic Mashed Potatoes
- Roasted Green Beans
- Fresh Bread
- Tiramisu
- Fresh Brewed Iced Tea & Water

norman's reel deal

\$35.95 per person

- Country Style Ribs & Roasted Chicken
- Fresh Mixed Greens, Tomatoes & Cucumbers
- Balsamic Vinaigrette & Ranch Dressing
- Creamy Cole Slaw
- Roasted Garlic Mashed Potatoes
- Country Style Green Beans
- Cornbread
- Apple Cobbler
- Fresh Brewed Iced Tea & Water

15 person minimum for all dinner buffets

Prices are per person plus 20% Service Charge and 7% Sales Tax. Menus required 14 days before event.
Final changes and counts due 3 business days prior to the event.

behind the scenes

Tapestry Room Rental 624 square feet section	\$300 section per day
Nautilus Boardroom Rental Seats up to 10 & includes LCD HD TV, screen & whiteboard	\$200 per day
Podium/Microphone Package	\$50 per day
Microphone	\$50 per day
LCD projector	\$75 per day
Speaker Phone	\$25 per day
Flipchart Package	\$25 per day
Flipchart (stand & markers only)	\$15 per day
Screen	included
Bartender Fee (up to 3 hours)	\$50 per bartender
Carver Fee	\$50 per carver

(Prices are per person plus 20% Service Charge and 7% Sales Tax)

contact us

Thank you for your interest in Hotel Indigo Jacksonville – Deerwood Park!

Please contact us for more information about hosting your event, including availability and customization.

Samara Gilbert

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