







Please Contact the Sales Department with Catering Menu Questions at 512-481-1000.

Menu Table of Contents

Breakfast

Buffets	Page 3
Breakfast Enhancements	Page 4
Lunch & Dinner	
Plated Lunches	Page 5
Plated Dinners	Page 6
All Day Buffets	Page 7 - 9
Boxed Meals	Page 10
All Day Package	Page11
Hors D'oeuvres	Page 12
<u>Breaks</u>	Page 13
A La Carte	Page 14
Bar Service	Page 15
Audio/Visual Equipment	Page 16
General Information	Page 17 – 18

NOTE: All prices listed in this menu are subject to a 24% service charge and an 8.25% sales tax. Please notify the Sales Department if your organization is sales tax exempt, or if you would like to request an item not specified in this menu.

Breakfast Buffets

All breakfast buffets include freshly brewed regular and decaffeinated coffee, a selection of Tazo hot tea, and juice.

Prices are per guest and are based on 60 minutes of continuous service. All breakfast buffets require of minimum of 10 guests. A plated breakfast can be served for no more than 50 guests.

Red River Continental Breakfast

Fresh Baked Muffins Croissants and Danishes Fresh Sliced Fruit with berry garnish Honey yogurt Dip Assorted Bagels with Cream Cheese and Preserves \$18.00

Indigo Healthy Choice Breakfast

Fresh Berry Yogurt Parfait Avocado Toast Apply Cinnamon Oatmeal Scramble Egg Whites with Salsa Turkey Sausage Whole Wheat Pancakes \$23.00

Southern Delight Breakfast

Sausage Patties
Applewood Bacon
Biscuits and Gravy
Smoked Gouda Grit and Scrambled Eggs
Assortment of breads
Home Fries
\$25.00

Southwestern Breakfast

Grilled Sirloin with Salsa Chorizo Fiesta Scrambled Eggs Breakfast Enchilada topped with Corn Salsa Roasted Red Potatoes with Peppers and Onions Avocado Toast Breakfast Burritos \$29.00

Tea Time

Eggs Benedict French Toast Apple Cinnamon Pancakes Applewood Bacon Scrambled Eggs Breakfast Potato \$30.00

Breakfast Enhancements

Breakfast enhancements are served a la carte or in addition to a breakfast buffet.

Oatmeal with Assorted Toppings	\$4.00/person
Buttermilk Biscuits with Country Gravy	\$4.00/person
Whole Fresh Seasonal Fruit	\$3.00/fruit
Fresh Sliced Seasonal Fruit	\$5.00/person
Individual Flavored Yogurts	\$3.00/yogurt
Granola Bars	\$3.00/bar
Bagels with Cream Cheese	\$3.00/person
Pastries, Muffins, and Croissants	\$3.00/person
Breakfast Tacos with Egg Choice of Fillings: Potato, Bacon, Chorizo or Sausage	\$30.00/dozen
Egg, Ham, and Cheese Croissants	\$40.00/dozen
Egg, Sausage, and Cheese Biscuits	\$40.00/ dozen

Plated Lunch

Plated lunches include a house salad and chef's choice dessert with freshly brewed regular or decaffeinated coffee and iced tea.

Prices are per guest. Plated lunches can be accommodated for a maximum of 50 guests.

Chicken Caesar Salad

Grilled Chicken tossed with Fresh Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing \$20.00

*Chili Lime Steak Salad

Flat Iron Steak with Mixed Greens, Black Beans, Tomato, Corn and Jalapeno Ranch Dressing \$25.00

Chicken Fried Steak

Breaded Cube Steak with Mashed Potatoes, Black Pepper Gravy and Seasonal Vegetables \$24.00

Grilled Chicken Breast

Grilled Chicken Breast with Poblano Cream Sauce, Southern Style Rice and Seasonal Vegetables \$22.00

*Blackened Salmon

Blackened Salmon with Avocado Cream Sauce, Cilantro Rice and Green Beans \$26.00

Chicken Parmesan Pasta

Breaded Chicken Breast served over Fettuccini Pasta with Zesty Marinara Sauce and Fresh Garlic Bread \$23.00

Prices are subject to 24% service charge and 8.25 sales tax
Special Dietary arrangements are be made through the Sales Office
810 Red River Street, Austin, TX 78701
512-481-1000 tel/512-481-1008 fax/ hotelindigoatx@gmail.com email

Plated Dinner

Plated dinners include a house salad, fresh bread, choice of two sides, chef's choice dessert with freshly brewed regular and decaffeinated coffee and iced tea. Prices are per guest. Plated dinners can be accommodated for a maximum of 50 guests.

Chicken Entrées:

South Texas Breaded Chicken

Tortilla Crusted Chicken Breast with Chipotle Cream Sauce \$24.00

Chicken Parmesan

Breaded Chicken Breast with Zesty Marinara Sauce \$22.00

Beef Entrées:

New York Strip

Ten Ounce New York Strip drizzled with Ancho Demi-Glace \$38.00

Prime Rib

Eight Ounce Roasted Prime Rib with a Caramelized Onion Balsamic Sauce \$36.00

Seafood Entrées:

*Blackened Salmon

Six Ounce Salmon Fillet with Avocado Cream Sauce \$30.00

Plated Dinner Sides (Choice of Two): Sautéed Vegetable Medley, Steamed Broccoli, Seasoned Green Beans, Mashed Potatoes, Roasted Red Potatoes or Cilantro Rice

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All Day Buffets

Buffets include freshly brewed regular and decaffeinated coffee and iced tea

Prices are per guest and based on 90 minutes of continuous service. All buffets require of minimum of 15 guests.

Deli Buffet

Soup: Chicken Tortilla Soup
Choice of Salads: House Salad or Potato Salad
Deli Platters of Ham, Turkey and Roast Beef
Selection of Cheese
Selection of Fresh Bread
Lettuce, Tomato, Onion, and Pickle Spears
Assortment of Potato Chips
Served with a Variety of Condiments
Chef's Choice Dessert
\$24.00

Slider Session

Choice of 2 Sliders (BBQ Pulled Pork Sliders, Burger Sliders, Chicken Poboy Slider)
French Fries
Onion Rings
Shredded Lettuce, Tomato, Sliced Onions, Pickles, Jalapenos and BBQ Sauce
Choice of One Dessert: Caramel Brownies or Assortment of Freshly Baked Cookies
\$30.00

Taco Bar

Choice of 2 Entrees (Ground Beef, Shaved Chicken Shredded Beef, Pulled Pork) Vegetarian option upon request.

Lettuce, Tomato, Onion, Jalapenos, Roasted Corn, Sour Cream,
Flour or Corn Tortillas, Spanish Rice and Beans
Cheddar Cheese, Sour Cream and Pico De Gallo
Tortilla Chips with Salsa and Guacamole,
Chef's Choice Dessert
\$30.00

Sandwich Buffet

Pin Wheel Assortment Sandwich Smoked Chicken Salad Croissants Tea Sandwich Assortment Assorted Cookies and Cakes \$28.00

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All Day Buffets (continued)

Backyard BBQ

Choice of 2 Entrees (Grilled Burgers, Sausage, BBQ Chicken Breast, Brisket)

Choice of Two Sides: Potato Salad, Coleslaw, House Salad, Ranch Style Beans, Corn on the Cob or Green

Beans

Sliced Onions, Pickles, Jalapenos and BBQ Sauce Choice of One Dessert: Peach Cobbler or Pecan Pie

\$32.00

Salad Station

Chopped Romaine Lettuce, Arcadian Mix, Iceberg and Green Leaf Mix Assortment of Diced Ham, Diced Turkey, Diced Chicken Breast Assortment of Salad Toppings Assortment of Salad Dressing \$24.00

Pasta Buffett

Choice of 2 Pastas (Gluten Free Penne, Rigatoni, Bowtie, Spaghetti) Choice of 2 Sauces (Alfredo Sauce, Red Sauce, bolognese) Meatballs Sliced Grilled Chicken Garlic Bread Tiramisu \$30.00

Pizza Party

Pepperoni Pizza Margarita Pizza Cheese Pizza Sausage Pizza Hot Wings BBQ Wings Celery and Carrots \$24.00

All Day Buffets (continued)

Southern Buffett

Fried Chicken Meatloaf Mac and Cheese Collard Greens Yams Corn Bread Peach Cobbler \$28.00

Boxed Meals

Boxed Meals include a sandwich, potato chips, whole fresh fruit, a chocolate chip cookie, a variety of condiments, and bottled water.

All boxed meals require of minimum of 10 guests. Prices are \$20.00 per guest.

Sandwich Choices

Roast Beef

Sliced Roast Beef and Monterey Jack Cheese on Wheat or White Bread with Lettuce, Tomato and Red Onion

Ham and Swiss

Ham and Swiss on Ciabatta Bread with Lettuce and Tomato

Turkey and Cheddar

Smoked Turkey with Cheddar Cheese, on a Croissant with Lettuce and Tomato

Veggie Wrap

Shredded Iceberg Lettuce, Shredded Carrots, Sautéed Bell Peppers, Diced Tomato, and Shredded Cheese and Tossed with Ranch Dressing

All Day Package

Continental Breakfast

Freshly Baked Muffins, Croissants, and Danish Sliced Seasonal Fruit with Berry Garnish Display Honey Yogurt Dip Assortment of Bagels with Cream Cheese and Preserves House Coffee, Decaffeinated Coffee & Hot Tea Fresh Cream & Sugar

Orange, Apple and Cranberry Juice

Morning Refresh

Coffee, Decaffeinated Coffee & Hot Tea Fresh Cream & Sugar Orange, Apple and Cranberry Juice

Lunch Choose one

Pasta Buffett

Choice of 2 Pastas (Gluten Free Penne, Rigatoni, Bowtie, Spaghetti)
Choice of 2 Sauces (Alfredo Sauce, Red Sauce, Brown Sauce, Meat Sauce)
Meatballs
Sliced Grilled Chicken
Garlic Bread

Deli Buffet

Soup: Chicken Tortilla Soup
Choice of Salads: House Salad or Potato Salad
Deli Platters of Ham, Turkey and Roast Beef
Selection of Cheese
Selection of Fresh Bread
Lettuce, Tomato, Onion, and Pickle Spears
Assortment of Potato Chips
Served with a Variety of Condiments

Southern Buffett

Fried Chicken
Meatloaf
Mac and Cheese
Collard Greens
Yams
Corn Bread

Dessert Choose one

Cheesecake
Brownies
Lemon Bars
Pecan Pie
Lava Cake

Afternoon Break

Freshly Baked Cookies, Individual Packages of Nuts and Trail Mix Sodas, Bottled Waters and Teas, Vitamin Waters

\$85.00 per person

Prices are subject to 24% service charge and 8.25 sales tax Special Dietary arrangements are be made through the Sales Office

Hors d'oeuvres

Hors d'oeuvres require a minimum of 25 guests. Prices are listed as per person or per piece.

Vegetable Tray

Assortment of Seasonal Vegetables and Grilled Vegetables served with Buttermilk Ranch and Onion Dip \$7.00/person

Fruit Tray

Fresh Sliced Seasonal Fruit served with Honey Yogurt Dipping Sauce \$7.00/person

Finger Sandwiches

Southwest Chicken Salad	\$5.00/piece
Ham and Swiss	\$5.00/piece
Turkey and Cheddar	\$5.00/piece
Roast Beef and Cheddar	\$5.00/piece

Stuffed Jalapenos

Deep Fried Jalapenos with Cream Cheese and Buttermilk Ranch \$4.00/piece

Vegetable Spring Rolls

Served with Soy sauce \$4.00/piece

Chicken or Beef Quesadillas

Served with Salsa \$4.00/piece

Chicken Fingers

Served with Honey Mustard and BBQ Sauce \$4.00/piece

Sliders

Burger, BBQ Pulled Pork, Buffalo Chicken, Chicken Po Boy Slider \$4.00/piece

Mini Sweet Desserts

Assorted Chocolate Dipped Strawberries \$3.00/piece Cheesecake Squares \$3.00/piece

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Breaks

Price is per guest and based on a maximum of 60 minutes of continuous service.

Fiesta Break

Nacho Bar to Include: Tortilla Chips, Cheese Sauce, and Jalapenos Pico de Gallo, Sour Cream, and Salsa Iced Tea \$17.00/person

Sports Break

Jumbo Soft Pretzels Mini Corn Dogs with Mustard Roasted Peanuts Assorted Gatorade \$18.00/person

Smart Start Break

Bagged Trail Mix and Pretzels Fresh Sliced Seasonal Fruit Nutri Grain and Granola Bars Bottled Water \$15.00/person

Tea Time Break

Pin Wheel Assortment Sandwich Smoked Chicken Croissants Tea Sandwich Assortment Assorted Cookies and Cakes Iced Tea \$15.00/person

Dessert Deli

Assortment of cheesecake bites Cookie Sampler Brownies Ice Cream Bars \$15.00/person

Beverage Package

House Coffee, Decaffeinated Coffee & Hot Tea Bottled Sodas, Teas and Water Refreshed all day \$20.00

A La Carte

Assorted Cookies	\$35.00/dozen
Chocolate Chip and Caramel Brownies	\$35.00/dozen
Jumbo Soft Pretzels with Mustard	\$30.00/dozen
Chips with Salsa	\$4.00/person
Chips with Queso	\$5.00/person
Bagged Chips, Pretzels or Trail Mix	\$3.00/each
Candy	\$3.00/each
Ice Cream Bar	\$4.00/each
Fruit Juice	\$3.00/each
Soda	\$3.00/each
Bottled Water	\$3.00/each
Coffee (Regular or Decaffeinated)	\$40.00/gallon
Tazo Tea	\$35.00/gallon
Iced Tea	\$35.00/gallon
Fruit Punch or Lemonade	\$38.00/gallon

Bar Service

All Catering Events require a bartender at a rate of \$85/bartender per hour (2 hour minimum) \$45 each additional hour

LIQUOR

Premium Liquors Hosted: \$6.50 Cash: \$7.00

Beefeater Gin, Bombay, Smirnoff, Absolut, Canadian Club, Jose Cuervo Gold Jim Beam, Jack Daniels Black, Dewars, Chivas, Seagram's 7

BEER

Domestic Hosted: \$5.00 Cash: \$5.50

Michelob Ultra Budweiser Miller Lite Coors Lite Bud Light

WINE

Hosted: \$7.00/Glass Cash: \$7.50/Glass

Canyon Road Chardonnay Canyon Road White Zinfandel Canyon Road Merlot Canyon Road Cabernet Sauvignon Top Shelf Liquor Hosted: \$7.50 Cash: \$8.00

Grey Goose Crown Johnny Walker Black Tanqueray Captain Morgan 1800 Tequila Jack Daniel

Imported/Microbrews

Hosted: \$6.00 Cash: \$6.50

Austin Amber Corona Extra Dos XX

Audio/Visual Equipment

All prices are subject to a 24% service charge and an 8.25% sales tax. Additional equipment provided by quote.

Projection Equipment	
LCD	\$400
Screen	\$50
Microphones, Mixers and Speakers	
Speaker Phone	\$55
Pecan Street Room Rental & TV	\$700
Presentation and Meeting Aid	
Podium	\$25
Flip Chart Pad	\$30
Flip Chart Easel	\$30
Flip Chart Easel with Pad and Markers	\$30
White Board on Easel with Markers	\$30
Extension Cord	\$15
Power Strip	\$15

General Information

FOOD AND BEVERAGE

No food, beverage or alcoholic beverage product or service may be brought into the hotel by patrons attending a meeting or event without special written permission of the Hotel. The Hotel reserves the right to levy a surcharge of such services.

All catering menus and prices quoted are subject to change without notice. Please contact the Sales Department for current menus and price quotations.

A taxable 24% service charge and an 8.25% state sales tax will be added to all audio visual, food and non-alcoholic beverage purchases. Any group with a valid tax exemption must submit their form prior to the event

MEETING AND FUNCTION ROOMS

A taxable 24% service charge and a 6% room rental tax will be added to all meeting and function room rentals. Any group with a valid tax exemption form must submit their form prior to the event.

Our meeting and function rooms are assigned according to the anticipated number of guests attending. If attendance changes the Hotel reserves the right to change meeting and function rooms accordingly.

In the unlikely event the Hotel is unable to provide the contracted function space, the Hotel will provide a comparable alternative arrangement. Determination of a "comparable alternative arrangement" is within the Hotel's sole discretion. If the customer does not approve of the comparable arrangement the Hotel can terminate the contract without penalty and the Hotel is released from any liability associated with the meeting or function.

Management will not permit any items to be affixed to the walls, floors or ceilings without prior approval.

MEETING AND FUNCTION LIABILITY

Charges for damages to the premises by any guest, attendee or other persons attending a meeting or function will be charged to the persons responsible for hosting the meeting or function. The Hotel will not assume responsibility for damage or loss of merchandise or materials.

GUARANTEES

We require a final guarantee, not subject to reduction, of attendance no later than 3:00 PM, three (3) business days prior to your meeting or function. If a guarantee is not received the Hotel will prepare and charge for the number of persons estimated on the contract, or actual number of attendees, whichever is greater. The Hotel will be prepared to serve 5% above the guaranteed number specified but reserves the option to substitute meals of equal or greater value should the actual meal count exceed the 5% overage. Hotel reserves the right to change room assignments should attendance drop or increase, without prior notification.

BILLING AND CREDIT

To confirm you meeting or function on a definite basis:

If paying with cash or check payment for the total estimated amount is due no later than 7 days prior to the meeting or function.

General Information (continued)

BILLING AND CREDIT (CONTINUED)

If paying by credit card, a credit card authorization form must be received no later than 7 days prior to the meeting or function. The card will be authorized for the full estimated amount no less than 30 days prior to the start of the event.

CANCELLATION POLICY

Should it become necessary to cancel or substantially reduce your contracted meeting or function the Hotel will be entitled to damages based on the scale provided in your contract.

ALCOHOLIC BEVERAGE SERVICE

If alcoholic beverages are to be served on the Hotel premises the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the Hotel's judgment appears intoxicated.

LEFTOVERS

Due to health concerns, the Hotel cannot provide leftovers, and leftovers may not be removed from the premises.