

HUNTSVILLE MIDCITY

Catering Menu

HOTEL
INDIGO
AN IHG HOTEL

EST -2024
The **INDIE**
TAPAS | PLATES | COCKTAILS | MUSIC



The image shows a modern hotel lobby. In the foreground, there is a curved grey sofa with two patterned pillows, two pink armchairs, and a round coffee table. The floor is a light-colored, polished material. In the background, there is a large abstract painting on the wall and a long, narrow table with chairs. The ceiling has several long, thin light fixtures. A large white box with a black border is overlaid on the image, containing the text "INTRODUCTION" and a paragraph about the hotel.

INTRODUCTION

Hotel Indigo Huntsville MidCity offers intimate venues with creative offbeat alternatives for your events. While we have “get down to business” meeting areas, we celebrate our open event space that accommodates everything from a mingling cocktail party to personalized space on the Voyager Ballroom overlooking the Apollo Park. The blending of our unique space, relaxed local culinary offerings, fun and knowledgeable staff make us ideal for private parties, wedding rehearsal gatherings, corporate functions, networking affairs and more.

BREAKFAST



BREAKFAST

Pricing is calculated per person for each hour of replenishment.
This includes drip coffee, iced tea, and water.

LET'S GET DOWN TO BUSINESS

- Assorted Muffins
- Danishes
- Croissants
- Bagels with cream cheese
- Seasonal Salad

MORNING FUEL

- Scrambled Eggs
- Sausage
- Bacon
- Breakfast Potatoes
- Assorted Breads (croissants and bagels)
- Fresh Fruit Salad



AMP IT UP

Pricing is calculated per person for each hour of replenishment.
This includes drip coffee, iced tea, and water.

BREAKFAST SANDWICHES

Minimum of 15 to order

- Egg
- Cheese (optional)
- Choice of bacon or sausage on croissant

FRUIT PARFAIT

Minimum of 15 to order

- Vanilla yogurt
- Seasonal fruit puree
- Hour granola served with local honey

ADD

- Chicken & Waffles
- Biscuits & Gravy
- Cheesy Grits
- Bagel with Cream Cheese
- Assorted Muffins
- Assorted Pastries
- Individual Fruit Bowls



LUNCH



GARDEN GOODNESS & BETWEEN THE BREAD

All packages include water, iced tea, and drip coffee.

Soda is available for an additional \$2 per person.

Pricing is based on a per person rate for hourly replenishment.

**Individual boxed lunches available upon request and subject to a fee.*

CHOICE OF SALADS

Caesar Salad

Romaine, Parmesan Fresh Cracked Pepper and house made croutons

Garden Salad

Spring Mix, Carrots, Cherry Tomatoes, Cucumber, and Shaved Red Onion With Choice of Creamy Herbed Dressing or House Vinaigrette

Seasonal Little Gem Salad

See Restaurant Menu for seasonal changes

ADD

Chicken

Shrimp

BETWEEN THE BREAD

Assorted Deli Sandwiches

(Chicken Salad available upon request) on locally made artisan breads.
All sandwiches are served with your choice of a side of fresh fruit or kettle chips.

ADD

Bacon



LUNCH BUFFET

All packages include water, iced tea, and drip coffee.

Soda is available for an additional \$2 per person.

Pricing is based on a per person rate for hourly replenishment.

**Individual boxed lunches available upon request and subject to a fee.*

VIVA LA INDIE

Mexican style buffet with choice of Spanish or cilantro lime rice and refried or black beans, choice of fiery chicken breasts, fajita vegetables or classic ground beef.

Includes sour cream, shredded cheese, shredded lettuce, and pico de gallo.

Served with churros.

ADD

Guacamole and queso

Shrimp or Cilantro Lime Steak

Corn or Flour Tortillas

*Menu offerings will be pre-packaged and served in sustainable containers with utensils.
Please refer to our food terms and conditions outlined at the end of this document.



LUNCH BUFFET

All packages include water, iced tea, and drip coffee.
Soda is available for an additional \$2 per person.
Pricing is based on a per person rate for hourly replenishment.
**Individual boxed lunches available upon request and subject to a fee.*

CIAO BELLA!

House made Marinara Pasta (make it Bolognese \$5 per person) as well as Fettuccini Alfredo served with Caesar salad and Tiramisu.

ADD

Chicken Parmesan
Grilled Garlic Shrimp

ELEVATED PASTA OFFERINGS

Seafood Creamy Pesto Pasta
Ricotta and Spinach Stuffed Shells

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LUNCH & DESSERT

All packages include water, iced tea, and drip coffee.

Soda is available for an additional \$2 per person.

Pricing is based on a per person rate for hourly replenishment.

**Individual boxed lunches available upon request and subject to a fee.*

SPUD STATION

Choice of Idaho or Sweet Potato

Toppings include melted clarified butter, honey butter, shredded cheddar cheese, bacon bits, sour cream, green onions, salt and pepper and brown sugar.

Served with a Garden Salad and assorted cookies.

ADD

Shredded Chicken or Pulled Pork

SWEET LITTLE THINGS

Assorted gourmet cookies

Assorted Cheesecakes

Banana Pudding or Chocolate Mousse (mini mason jars)

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DINNER & RECEPTION



NIGHTFALL NOSH

NIBBLES

Seasonal hummus topped with tapenade and served with toast points.

Bruschetta toast points topped with balsamic glaze and fresh basil

Pimento cheese on homemade crackers

Fried Crab Cakes topped with spicy remoulade sauce

Fried Oysters with dill aioli

Mini Pork Belly sliders with pepper jelly and hot honey

CHEESE AND CHARCUTERIE DISPLAY

Minimum of 25

Chef’s selection of specialty:

Cheeses cured meats

Pickled vegetables

Seasonal dips

House crackers

Bread

House made preserves

FRESH SHUCKED OYSTER DISPLAY

Minimum of 50

Live action shucking display.

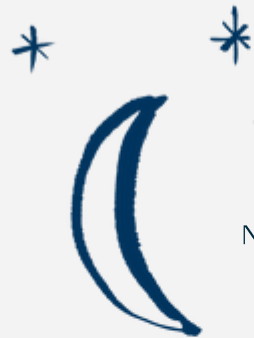
Served with seasonal mignonette, mini tobacco bottles,

Lemon wedge and saltine crackers

CARVING STATION

*Market Price. Please inquire for more information.
Prime Ribeye, Beef Tenderloin or Honey Glazed Ham available.*

**An attendant fee of \$100 will be applied to all action stations*



STAR ATTRACTION

Non-alcoholic beverages inclusive of water, tea and coffee (soda +\$2 per person) included
Buffet style dinner service with *two protein* options and *two side items*.
Served with your choice of salad as well as house bread.

PROTEIN OPTIONS

Airline Chicken Breasts
Steak Medallions
Salmon

ADD ONS

Prime Rib, seasonal white fish
Whole chicken

SIDE OPTIONS

Baked Mac and cheese with a bread crumb topping

Oven roasted seasonal vegetables

Garlic whipped potatoes

Southern style collard greens

Herb roasted fingerling potatoes

Butter herbed rice pilaf

SALAD OPTIONS

Caesar Salad
Romaine, Parmesan, fresh cracked pepper and house made croutons

Garden Salad
Spring mix, carrots, cherry tomatoes, cucumber, and shaved red onion
with choice of creamy herbed dressing or house vinaigrette

Seasonal Little Gem Salad
See Restaurant menu for seasonal changes

SIGNATURE PLATES

Plated dinner selections must be finalized two weeks prior to the event.

Lemon Honey Glazed Salmon
Served with an herb rice pilaf and
Roasted seasonal vegetables

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

Seared airline chicken breast topped with
chimichurri sauce served with garlic
whipped potatoes and grilled haricot verts

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

SIGNATURE PLATES

Plated dinner selections must be finalized two weeks prior to the event.

Beef filet served with blue cheese demi
glaze, garlic whipped potatoes

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

Cauliflower Steak served with an
herb rice pilaf sautéed oyster
mushrooms and romesco sauce

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

SWEET ENDINGS

Fresh Fruit Cobbler topped with vanilla ice cream

Cheesecake topped with house made whipped cream

Tiramisu

Flourless Chocolate Cake topped with ganache and fresh berries



BEVERAGES



BORING BEVERAGES

All pricing is based on a **Per Person** basis for an hour replenishment

BASIC

Water
Sodas
Sweet
Unsweetened Tea

WAKE UP CALL

House Brewed Drip Coffee
Tea (your choice of Hot Tea or Iced),
Energy Drinks
Soda and Water

CRAFT COFFEE BAR

House Brewed Drip Coffee
House Crewed Cold Brew
Milk Options includes Oat Milk and Almond Milk
Three (3) House Made Flavor Syrup Options:
(your choice of hot or iced)
Water



PARTY BEVERAGES

All pricing is based on a **Per Person** basis for an hour replenishment

BREWS & VINO

Domestic Beer
House Wine

LOCAL BREWS & SPECIALTY WINE

Craft Beers selected from local breweries
Specialty Wines hand selected for your event (4 different varietals.)

FEELING TIPSY

Call liquor brands and Mixers
Tito’s
Bacardi
Jack Daniels
Horinitos



PARTY BEVERAGES

All pricing is based on a **Per Person** basis for an hour replenishment

LIQUID COURAGE

Premium Liquor Brands and Mixers

Grey Goose
Maker's Mark
Mt. Gay
Don Julio
House Wine

ADD SOME FLAIR

Make your event unique and let's curate a specialty cocktail just for your group.

PRIVATE BARTENDER & CONSUMPTION BAR



TERMS & CONDITIONS

Menus and prices subject to change.

All pricing is subject to a 24% service charge 9% sales tax.
All catering orders are to be finalized no later than 14 days before the date of the event.

Any applicable taxes also will be added.
Consuming raw or undercooked meats may increase your risk of foodborne illness.





THANK YOU

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