

# HOTEL INDIGO®

CATERING by

| *El Gaucho*



Celebrating a special event or hosting an important business meeting at Hotel Indigo treats your guests to the exceptional service and dining provided by El Gaucho and Executive Chef Beau Carr. Our catering menu features Northwest flavors and local, seasonal ingredients. We offer a wide selection of menu choices and can accommodate dietary needs with advanced notice.

550 Waterfront Way, Vancouver, WA 98660

# HOTEL INDIGO®

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## BREAKFAST

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*Includes: Kafix Coffee & Teas, Aloha Apple & Orange Juice*

### BUFFETS

*(minimum 15 guests)*

#### LIGHT BREAKFAST

\$28

Marsee's Bakery Pastries, Danishes & Muffins  
Seasonal Sliced Fruit Display  
Ellenos Yogurt Parfaits, Northwest Berries & House Granola

#### WATERFRONT BREAKFAST

\$50

Eggs Benedict, Snake River Farms Kurobuta Ham, Sauce Hollandaise  
Hill's Applewood Smoked Bacon & Uli's Chicken-Apple Sausage  
House Made Columbia River Salmon Lox, Assorted Marsee's Bagels & Variety Spreads  
Papas Bravas, Yukon Golds, Bell Peppers, Onion, Gaucho Spice

#### *All Buffets Below Include*

*Marsee's Bakery Pastries, Danishes & Muffins, Seasonal Sliced Fruit Display*

*Ellenos Yogurt Parfaits, Northwest Berries & House Granola*

*Bob's Red Mill Steel Cut Oates, Brown Sugar, Cinnamon, Dried Cranberries, Hazelnuts & Milk\**

*\*Non Dairy available upon request*

#### SUNRISE BREAKFAST

\$34

Cage Free Eggs, Medosweet Farms, Lightly Scrambled

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#### BUFFET ACTION STATIONS

*(Includes chef attendant for 1.5 hours)*

#### OMELET STATION

\$21

Omelets made to order with classic fillings: SRF Kurobuta ham, Hill's bacon, Uli's sausage, Beecher's cheddar, imported Gruyere, spinach, onions, mushrooms, tomatoes, & bell peppers

#### CLASSIC BREAKFAST

\$38

Cage Free Eggs, Lightly Scrambled, Beecher's Flagship White Cheddar  
Hill's Applewood Smoked Bacon  
El Gaucho Breakfast Potatoes, Yukon Golds, Bell Peppers, Onion, Gaucho Spice

#### WAFFLE STATION

\$17

Freshly made Belgian waffles with assorted toppings: sweet butter, maple, chocolate & fruit syrups, fresh berries, nuts, & whipped cream

*+\$10 with Cornflake Fried Chicken*

#### FARMER'S BREAKFAST

\$44

Farmer's Frittata, Fresh Local Vegetables, Beecher's Flagship White Cheddar, House Made Salsa  
Hill's Applewood Smoked Bacon & Uli's Chicken-Apple Sausage  
El Gaucho Breakfast Potatoes, Yukon Golds, Bell Peppers, Onion, Gaucho Spice

*Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Consuming raw or under cooked meats may increase your risk of food borne illness.*

# HOTEL INDIGO®

## BREAKFAST

### PLATED BREAKFAST

#### *All Plated Breakfasts Include*

*Ellenos yogurt fruit & granola parfait*

*Kafix Coffee & Teas, Aloha orange & apple juice*

#### CLASSIC QUICHE LORRAINE \$27

Eggs with a golden flaky crust, Hill's applewood smoked bacon, caramelized onion, Gruyere, Mesclun salad & seasonal fruit

#### BRIOCHE FRENCH TOAST \$32

Cinnamon & vanilla, Hill's applewood smoked bacon, Uli's chicken & apple sausage, sweet butter, pure maple syrup, & seasonal fruit

#### CLASSIC FARM BREAKFAST \$37

Cage free egg scramble, Beecher's Flagship white cheddar, Hill's applewood smoked bacon, Uli's chicken & apple sausage, El Gaucho breakfast potatoes

#### EL GAUCHO BREAKFAST \$52

Niman Ranch USDA Prime petite top sirloin with chimichurri, cage free egg scramble with Beecher's cheddar & fresh salsa, papas bravas, banana bread with salted caramel butter

### ADDITIONAL ENHANCEMENTS

Cage Free Eggs, lightly scrambled, Beecher's Flagship White Cheddar \_\_\_\_\_ \$6

Marsee's Assorted Pastries, Danishes, and Muffins \_\_\_\_\_ \$6

Ellenos Yogurt Parfait, northwest berries & house granola \_\_\_\_\_ \$6

House Made Granola, 2% milk\* \_\_\_\_\_ \$6

Bob's Red Mill Steel Cut Oats, brown sugar, cinnamon, dried cranberries, hazelnuts & milk \_\_\_\_\_ \$6

Marsee's Assorted Bagels & Flavored Cream Cheeses \_\_\_\_\_ \$6

Gaucho Potatoes, bell peppers, onion, Gaucho spice \_\_\_\_\_ \$6

Hill's Applewood Smoked Bacon \_\_\_\_\_ \$6

Snake River Farms Kurobuta Ham \_\_\_\_\_ \$6

Uli's Chicken-Apple Sausage \_\_\_\_\_ \$6

Mini Quiche Lorraine, smoked bacon, caramelized onion, Gruyere \_\_\_\_\_ \$6

Mini Vegetable Quiche, spinach, caramelized onion, mushroom, tomato, cheddar \_\_\_\_\_ \$6

Eggs Benedict (1), Snake River Farms Kurobuta ham, poached egg, hollandaise \_\_\_\_\_ \$7

Breakfast Croissant Sandwich, cage free egg scramble, Hill's bacon, Tillamook cheddar, tomato aioli \_\_\_\_\_ \$10

Brioche French Toast, cinnamon & vanilla, sweet butter, pure maple syrup \_\_\_\_\_ \$8

Niman Ranch Petite Top Sirloin, 4oz USDA Prime, Certified Angus Beef, chimichurri \_\_\_\_\_ \$15

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# HOTEL INDIGO®

## MORNING BREAK PACKAGES

(minimum 15 guests)

### LIGHT BITE

\$8

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins  
Marsee's Assorted Bagels & Flavored  
Cream Cheeses  
Banana Bread, salted caramel butter  
Assorted Energy & Breakfast Bars

Choice of 1

Assorted Raised Donuts  
Ellenos Yogurt Parfait, northwest berries  
& house granola  
Mini Vegetable Quiche, spinach, caramelized  
onion, mushroom, tomato, cheddar  
Seasonal Fruit Cups  
Cage Free Deviled Eggs, Columbia River  
salmon lox, fresh dill

### RISE & SHINE

\$8

Quiche Lorraine &

Choice of 1

Assorted Raised Donuts  
Ellenos Yogurt Parfait, northwest berries  
& house granola  
Mini Vegetable Quiche, spinach, caramelized  
onion, mushroom, tomato, cheddar  
Seasonal Fruit Cups  
Cage Free Deviled Eggs, Columbia River  
salmon lox, fresh dill

### A LITTLE SOMETHING MORE

\$14

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins  
Marsee's Assorted Bagels & Flavored  
Cream Cheeses  
Banana Bread, salted caramel butter  
Assorted Energy & Breakfast Bars

Choice of 2

Assorted Raised Donuts  
Ellenos Yogurt Parfait, northwest berries  
& house granola  
Mini Vegetable Quiche, spinach, caramelized  
onion, mushroom, tomato, cheddar  
Seasonal Fruit Cups  
Cage Free Deviled Eggs, Columbia River salmon  
lox, fresh dill

### THE INDIGO

\$15

Quiche Lorraine &

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins  
Marsee's Assorted Bagels & Flavored  
Cream Cheeses  
Banana Bread, salted caramel butter  
Assorted Energy & Breakfast Bars

Choice of 1

Assorted Raised Donuts  
Ellenos Yogurt Parfait, northwest berries  
& house granola  
Seasonal Fruit Cups  
Cage Free Deviled Eggs, Columbia River salmon  
lox, fresh dill

### THE COLUMBIA

\$19

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins  
Marsee's Assorted Bagels & Flavored Cream  
Cheeses  
Banana Bread, salted caramel butter  
Assorted Energy & Breakfast Bars

Choice of 1

Assorted Raised Donuts  
Ellenos Yogurt Parfait, northwest berries &  
house granola  
Mini Vegetable Quiche, spinach, caramelized  
onion, mushroom, tomato, cheddar  
Seasonal Fruit Cups  
Cage Free Deviled Eggs, Columbia River salmon  
lox, fresh dill

Choice of 1

Breakfast Croissant Sandwich, Cage Free Eggs  
Medowsweet Farms,  
lightly scrambled, Hill's bacon, Tillamook  
cheddar, tomato aioli  
Breakfast Burrito, Cage Free Eggs Medowsweet  
Farms, lightly scrambled,  
Tillamook Cheddar, black beans, Pico de Gallo,  
Papas Bravas Yukon Gold with Tomato Aioli,  
Cilantro, Diablo Spice

# HOTEL INDIGO®

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## BREAK PACKAGES

(minimum 15 guests)

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### AFTERNOON BREAK PACKAGES

(minimum 15 guests)

#### HEALTHY CHOICE \$20

The Mediterranean, pita, lavash, vegetables, hummus, baba ghanoush, tapenade

Seasonal Sliced Fruit Display

#### THE CLASSIC \$40

Local Artisan & Farmstead Cheeses, preserves, honey, Marcona almonds, lavash

Charcuterie Board, cured meats, pate, pickled vegetables, fruit mustard, crackers

Marsee's Assorted Dessert Bars

#### SWEET BITES \$15

Seasonal Sliced Fruit Display

Chocolate Chip Cookies (2)

#### GAME TIME \$22

Mini Smoked Sausages, spicy barbecue sauce

Warm Bavarian Pretzel, grain mustard, Beecher's Flagship beer-cheese sauce

Caramel Popcorn

#### SWEET & SALTY \$20

Mini Smoked Sausages, spicy barbecue sauce

Chips & Dips, Tim's Cascade potato chips, onion dip, house tortilla chips, fresh salsa, guacamole

Marsee's Little Cup Cakes

### ALL DAY MEETING PACKAGE

(minimum 15 guests)

#### THE GORGE \$115

##### BREAKFAST

Cage Free Eggs Medowsweet Farms, Lightly scrambled

Marsee's Assorted Muffins & croissants

Gaucho Potatoes Yukon Golds, Bell Peppers, Onion & Gaucho Spice

Hills Applewood Smoked bacon & Uli's Chicken Apple Sausage

Seasonal fresh fruit

##### LUNCH

Marsee's Sweet French Rolls

CHEF'S TOMATO BISQUE cheddar croutons

MIXED GREENS SALAD shaved carrots and red cabbage, tomato, cucumber, garlic croutons, house dressings

FRESH FRUIT SALAD melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

GRILLED BREAST OF CHICKEN Sunrise Farms, preserved lemon-herb butter

CHILEAN SEA BASS lightly baked, tomato-basil beurre blanc

ANCIENT GRAIN RISOTTO roasted hazelnuts, dried cranberry

HERB & GARLIC ROASTED POTATOES Yukon golds

SEASONAL VEGETABLE MEDLEY

ASSORTED LITTLE CUPCAKES

##### AFTERNOON SNACK

Chocolate Chip Cookies (2)

Crudités, assorted vegetables for dipping, ranch and yogurt



# HOTEL INDIGO®

## ALL DAY MEETING PACKAGES

(minimum 15 guests)

### THE SANDIFER

\$115

#### MORNING SNACK

Marsee's Assorted Bagels & Flavored Cream Cheeses

Ellenos Yogurt Parfait, northwest berries & house granola

Seasonal Sliced Fruit Display

#### LUNCH

Garlic-Parmesan Rolls

BABA GHANOUSH roasted eggplant, tahini, garlic, lemon, toasted pita, lavash & raw vegetables

GREEK SALAD romaine, cucumber, olives, feta, vinaigrette

MANGO GAZPACHO citrus, cucumber, tomato, garlic, herbs

SUMAC CHICKEN BREAST garlic, mustard seed, lemon vinaigrette

AGNELLO CON LE OLIVE (LAMB & OLIVE) lamb leg, garlic, rosemary, tomato, red wine

GRILLED CORN POLENTA bell pepper, queso Manchego

RATATOUILLE, zucchini, eggplant, bell peppers, tomato, herbs de Provence

PORTOKALOPITA (GREEK ORANGE PHYLLO CAKE)

#### AFTERNOON SNACK

Local Artisan & Farmstead Cheeses, preserves, honey, Marcona almonds, lavash

Crudités, assorted vegetables for dipping, ranch and yogurt

Marsee's Assorted Dessert Bars

### THE OVERLOOK

\$130

#### BREAKFAST

GREEK YOGURT PARFAITS with Northwest Berries & House Granola

MARSEE'S Bakery Pastries, Danishes & Muffins

Seasonal Fresh Fruit

#### MORNING SNACK

Mini Vegetable Quiche, spinach, caramelized onion, mushroom, tomato, cheddar

House Trail Mix

#### LUNCH

Marsee's Sweet French Rolls

NORTHWEST CLAM CHOWDER tender sea clams, potatoes, bacon

COLUMBIA WALDORF SALAD butter lettuce Oregon state apples, celery,

toasted pine nuts, dried cherries, Ellenos yogurt dressing

CLASSIC CAESAR SALAD hearts of romaine, garlic croutons, Parmesan

KING SALMON, caramelized D' Anjou pears, Poire William, citrus, roasted hazelnuts

FILET MIGNON Custom Aged Niman Ranch Certified Angus Beef, Sauce Marchand de Vin

WILD MUSHROOM RISOTTO vegetable stock, white wine, white truffle essence

ASPARAGUS, bagna cauda, toasted almonds

HERB ROASTED ROOT VEGETABLES, turnips, parsnips, sunchokes, carrots, celeriac, fennel

ASSORTMENT OF SEASONAL TARTS & PETIT FOURS

#### AFTERNOON SNACK

Crudités, assorted vegetables for dipping, ranch and yogurt

Seasonal Sliced Fruit Display

Marsee's Little Cup Cakes

# HOTEL INDIGO®

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## LUNCH BUFFET

(minimum 15 guests)

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### CHEF'S HANDCRAFTED SANDWICH BUFFET

\$42

Includes Kaflex Coffee & Teas, Chips

#### Select Two

FRESH FRUIT SALAD | melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

MESCLUN SALAD | shaved carrot, cucumber, grape tomato, radish, garlic croutons, Banyuls vinaigrette

HERB POTATO SALAD | baby reds, celery, onion, cornichons, egg, aioli

NORTHWEST COLESLAW | white cabbage, shaved carrots, spiced Washington hazelnuts, dried Oregon cranberries

CLASSIC CAESAR SALAD | hearts of romaine, Parmesan Reggiano, garlic croutons

CAVATAPPI PASTA SALAD | basil pesto vinaigrette, arugula, grape tomato, roasted red pepper, zucchini, black olives, Marcona almonds

#### Select Three

##### COLD

TURKEY BREAST | oven roasted, Marsee's rosemary focaccia, grain mustard-cranberry aioli, butter lettuce, tomato, Emmentaler

SMOKED HAM | Snake River Farms Black Berkshire, Marsee's rye, apple butter, Dijon-mayonnaise, shaved hearts of romaine, Beecher's Flagship white cheddar

HOUSE MADE PB & MARIONBERRY JAM  
open faced, Marsee's banana bread

COLUMBIA GORGE WALDORF CHICKEN SALAD  
Washington state apples, celery, toasted pine nuts, dried cherries, aioli, butter lettuce, Marsee's 5 grain bread

MEDITERRANEAN WRAP | mesclun greens, tomato, cucumber, olives, red onion, artichoke, feta, lemon-dill yogurt dressing

DIABLO SALMON CAESAR WRAP | El Gaucho Diablo spice, shaved romaine, Caesar dressing, garlic croutons, tomato, Parmesan

##### WARM

ROYAL REUBEN | beef pastrami, sauerkraut, Emmentaler, horseradish-tomato aioli, Marsee's grilled rye bread

MONTE CRISTO SRF | black Berkshire ham, house roasted turkey breast, Gruyere, honey-Dijon, artisan white bread, egg dipped & fried, Marionberry Jam

THE GRILLED CHEESE EXPERIENCE | Beecher's white cheddar, provolone, sliced tomato

CAPRESE | toasted Marsee's sourdough, mozzarella, thick sliced tomato, arugula, basil, balsamic vinaigrette

PORTOBELLO PATTY MELT | red wine marinated, caramelized onion, Emmentaler, Marsee's rye

WATERFRONT CHEESE STEAK | sauteed onions, bell peppers & mushrooms, American & provolone cheese, Marsee's soft hoagie

Cookies & Brownies

# HOTEL INDIGO®

## CUISINE LUNCH BUFFETS

(minimum 15 guests)

### BEACON ROCK

\$50

Marsee's Everything roll

SHRIMP COCKTAIL classic sauce with horseradish & lemon wedge

POTATO SALAD fresh dill, baby reds, celery, onion, cornichons, egg, aioli

COLESLAW cabbage, shaved carrots, celery seed, classic coleslaw dressing

GRILLED AMERICAN WAGYU BEEF HOT DOGS & SLIDERS Snake River Farms, Marsee's brioche buns

BBQ CHICKEN Sunrise Farms, house BBQ sauce

MAC & CHEESE bread crumb topping

BBQ BAKED BEANS bacon, molasses, brown sugar

WARM BERRY CRISP oatmeal crumble topping

### MEDITERRANEAN

\$65

Garlic-Parmesan Rolls

BABA GHANOUSH roasted eggplant, tahini, garlic, lemon, toasted pita, lavash & raw vegetables

GREEK SALAD romaine, cucumber, olives, feta, vinaigrette

MANGO GAZPACHO citrus, cucumber, tomato, garlic, herbs

SUMAC CHICKEN BREAST garlic, mustard seed, lemon vinaigrette

AGNELLO CON LE OLIVE (LAMB & OLIVE) lamb leg, garlic, rosemary, tomato, red wine

ISRAELI COUSCOUS vegetables, preserved lemon

RATATOUILLE, zucchini, eggplant, bell peppers, tomato, herbs de Provence

ROASTED CAULIFLOWER, curry, dates, gremolata

PORTOKALOPITA (GREEK ORANGE PHYLLO CAKE)

### PEARSON FIELD

\$65

Marsee's Sweet French Rolls

CHEF'S TOMATO BISQUE cheddar croutons

MIXED GREENS SALAD shaved carrots and red cabbage, tomato, cucumber, garlic croutons, house dressings

FRESH FRUIT SALAD melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

GRILLED BREAST OF CHICKEN Sunrise Farms, preserved lemon-herb butter

CHILEAN SEA BASS lightly baked, tomato-basil beurre blanc

ANCIENT GRAIN RISOTTO roasted hazelnuts, dried cranberry

HERB & GARLIC ROASTED POTATOES Yukon golds

SEASONAL VEGETABLE MEDLEY

ASSORTED LITTLE CUPCAKES

### FORT VANCOUVER

\$75

Marsee's Sweet French Rolls

NORTHWEST CLAM CHOWDER tender sea clams, potatoes, bacon

COLUMBIA WALDORF SALAD butter lettuce Oregon state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

CLASSIC CAESAR SALAD hearts of romaine, garlic croutons, Parmesan

KING SALMON, caramelized D' Anjou pears, Poire William, citrus, roasted hazelnuts

FILET MIGNON Custom Aged Niman Ranch Certified Angus Beef, Sauce Marchand de Vin

WILD MUSHROOM RISOTTO vegetable stock, white wine, white truffle essence

ASPARAGUS bagna cauda, toasted almonds

HERB ROASTED ROOT VEGETABLES, turnips, parsnips, sunchokes, carrots, celeriac, fennel

SEASONAL TARTS & PETIT FOURS

*Includes Kaflex Coffee & Tea*



# HOTEL INDIGO®

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## LUNCH ON THE GO

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\$38

(Minimum 15 Guests)

### ARTISAN SANDWICHES

*Includes Potato Chips & Assorted Cookies*

#### SELECT ONE

FRESH FRUIT SALAD | melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

MESCLUN SALAD | shaved carrot, cucumber, grape tomato, radish, garlic croutons, Banyuls vinaigrette

NORTHWEST COLESLAW | white cabbage, shaved carrots, spied Washington hazelnuts, dried Oregon cranberries

CLASSIC CAESAR SALAD | hearts of romaine, Parmesan Reggiano, garlic croutons

CAVATAPPI PASTA SALAD | basil pesto vinaigrette, arugula, grape tomato, roasted red pepper, zucchini, black olives, Marcona almonds

HERB POTATO SALAD | baby reds, celery, onion, cornichons, egg, aioli

#### SELECT THREE

TURKEY BREAST | Marsee's rosemary focaccia, grain mustard-cranberry aioli, butter lettuce, tomato, Emmentaler

SMOKED HAM | Snake River Farms Black Berkshire, Marsee's rye, apple butter, Dijon-mayonnaise, shaved hearts of romaine, Beecher's Flagship white cheddar

HOUSE MADE PB & MARIONBERRY JAM | open faced, Marsee's banana bread

COLUMBIA GORGE CHICKEN SALAD | Oregon state apples, celery, toasted pine nuts, dried cherries, aioli, butter lettuce, Marsee's 5 grain bread

MEDITERRANEAN WRAP | mesclun greens, tomato, cucumber, olives, red onion, artichoke, feta, lemon-dill yogurt dressing

DIABLO SALMON CAESAR WRAP | El Gaucho Diablo spice, shaved romaine, Caesar dressing, garlic croutons, tomato, Parmesan cheese

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# HOTEL INDIGO®

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## PLATED LUNCH

(Minimum 20 Guests)

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### Salad

#### Select One

MESCLUN SALAD | seasonal fruit, goat cheese, candied nuts, vinaigrette

COLUMBIA GORGE WALDORF SALAD | butter lettuce, Washington state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

CLASSIC CAESAR SALAD | hearts of romaine, garlic croutons, Parmesan

FRESH FRUIT SALAD | melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

CORN CHOWDER | mirepoix, potatoes, bacon, oyster crackers

CHEF'S TOMATO BISQUE | cheddar croutons

### Entrées

#### Select Three

CHILEAN SEA BASS \$60  
Pan seared, tomato-basil beurre blanc

GRILLED CHICKEN BREAST \$35  
Sunrise Farms, preserved lemon-herb butter

BEEF LONDON BROIL \$50  
Marinated prime coulotte steak, thinly sliced, red wine demi

TENDER BEEF MEDALLIONS \$38  
Sauce Chasseur

GRILLED PORK LOIN CHOP \$38  
Apple cider demi

KING SALMON \$52  
Lightly baked, sauce Hollandaise

FILET MIGNON \$65  
Certified Angus, Sauce Marchand de Vin

GRILLED PORTOBELLA MUSHROOM \$30  
pomodoro sauce

SEASONAL VEGETABLE RAVIOLLI \$30  
Brown butter

GAUCHO COBB SALAD \$30  
El Gaucho Spiced Chicken, Lardons, Tomato, Avocado, Roquefort, Chopped Egg, Vinaigrette

DIABLO STEAK CAESAR \$35  
Classic El Gaucho Caesar with Reggiano, Pecorino, Garlic Croutons, Diablo Spiced Sirloin Steak

#### Select Two

Herb Roasted Potatoes  
Garlic Horseradish Mashed Potatoes

Ancient Grain Risotto

Cheesy Polenta

Roasted Root Vegetables

Roasted Zucchini

Roasted Green Beans

Grilled Corn

### Dessert

#### Select One

Chocolate Ganache Torte

Harvest Carrot Cake

New York Cheesecake, seasonal fruit sauce

Lemon Cream Cheesecake

All entrees served with selected sides except the entree salads

*Includes Marsee's Sweet French Rolls, Kafix Coffee & Teas*

# HOTEL INDIGO®

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## DINNER BUFFET

(minimum 15 guests)

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### Salad

#### Select Two

MESCLUN SALAD | seasonal fruit, goat cheese, candied nuts, vinaigrette

COLUMBIA GORGE WALDORF SALAD | butter lettuce, Washington state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

BABY SPINACH SALAD | chopped egg, candied nuts, bacon, Roquefort, Banyuls vinaigrette

CLASSIC CAESAR | hearts of romaine, garlic croutons, Parmesan

ICEBERG SALAD | grape tomato, chopped egg, bacon, croutons, Roquefort dressing

CORN CHOWDER | mirepoix, potatoes, bacon, crackers

CHEF'S TOMATO BISQUE | cheddar croutons

CARAMELIZED ONION SOUP | garlic croutons, Parmesan & Gruyere

### One Entrées \$75

### Two Entrées \$85

### Three Entrées \$95

KING SALMON | sauce Hollandaise

GULF PRAWNS | basil-tomato beurre blanc

NEW YORK STRIP ROAST | dry aged, USDA Prime, Peppercorn Sauce

BEEF COULOTTE ROAST | USDA Prime, Sauce Chasseur

GRILLED CHICKEN BREAST | shallots, wild mushrooms, tomato, chicken jus

GRILLED PORK LOIN CHOP | apple cider demi

VEGAN RISOTTO | seasonal vegetables, preserved lemon, pine nuts, gremolata

SEASONAL VEGETABLE RAVIOLI | roasted vegetables, brown butter

### Sides

#### Select Two

Herb Roasted Potatoes

Garlic Horseradish Mashed Potatoes

Ancient Grain Risotto

Cheesy Polenta

Roasted Root Vegetables

Roasted Zucchini

Roasted Green Beans

Grilled Corn

### Dessert

Assorted Petite Fours, Tarts & Cheesecakes

### Add an Additional Entrée Carving Station

Includes 1.5 hour of Chef Service

(\$75 each additional hour)

Prime Rib of Beef Au Jus \$15 per person

Roasted Beef Tenderloin \$20 per person

Roasted Pork Loin \$10 per person

*Includes Marsee's Sweet French Rolls, Kafix Coffee & Teas*

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# HOTEL INDIGO®

## PLATED DINNER

(Minimum 20 Guests)

### Salad

#### Select One

MESCLUN SALAD | seasonal fruit, goat cheese, candied nuts, vinaigrette

COLUMBIA GORGE WALDORF SALAD | butter lettuce, Washington state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

BABY SPINACH SALAD | chopped egg, candied nuts, bacon, Roquefort, Banyuls vinaigrette

CLASSIC CAESAR | hearts of romaine, garlic croutons, Parmesan

ICEBERG SALAD | grape tomato, chopped egg, bacon, croutons, Roquefort dressing

### Entrées

#### Select Two

SEASONAL FRESH FISH (market price)  
Basil-tomato beurre blanc, saffron basmati rice,  
Chef's choice seasonal vegetable

KING SALMON \$79  
Lemon-pesto butter, oven roasted potatoes,  
asparagus

GULF PRAWNS \$65  
Lemon-dill cream, cavatappi, roasted zucchini

BASEBALL TOP SIRLOIN ROAST \$72  
Sauce au Poivre, herb roasted potatoes,  
Chef's choice seasonal vegetable

TENDERLOIN ROAST \$90  
Certified Angus Beef, Sauce Chasseur,  
horseradish mashed potatoes, Chef's choice  
seasonal vegetable

NEW YORK STEAK \$100  
Dry aged, USDA Prime, Peppercorn Sauce, herb  
roasted potatoes, Chef's choice seasonal  
vegetable

GRILLED PORK LOIN CHOP \$60  
Apple cider demi, cheesy polenta, roasted  
green beans

GRILLED CHICKEN BREAST \$60  
Oregon bay shrimp, lemon-caper beurre blanc,  
wild rice, asparagus

VEGAN RISOTTO \$50  
Seasonal vegetables, preserved lemon, pine  
nuts, gremolata

SEASONAL VEGETABLE RAVIOLI \$50  
Roasted vegetables, brown butter

### Create Your Own Surf & Turf

Served with Chef Selection Seasonal Sides

#### Select Two

FILET MIGNON 6oz \$58  
NY STEAK 6oz \$56  
TOP SIRLOIN 6oz \$35  
LOBSTER TAIL 7-8oz \$63  
SALMON 4oz \$28  
PRAWNS (3) \$28

### Dessert

#### Select One

Tiramisu Torte  
Chocolate Ganache Torte  
Harvest Carrot Cake  
Lemon Cream Cheesecake  
Chocolate Toffee Torte  
Marionberry Cheesecake

*Includes Marsee's Sweet French Rolls, Kafex Coffee & Teas*

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# HOTEL INDIGO®

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## HORS d'OEUVRES

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### STAGED APPETIZERS

Price Per Person - Minimum 12 Guests

Artisan Cheese Display_____ \$15 honey, quince, fig, Marcona almonds, lavash	Seafood Display_____ \$30 chilled prawns, oysters on the shell, snow crab claws, smoked salmon, sashimi
Charcuterie Board_____ \$20 cured meats, salami, pâté, pickled vegetables, fruit mustard, lavash and baguette	Add Lobster Tail_____ market price
Charcuterie & Cheese Display_____ \$18	Vegetable Crudités_____ \$12 raw, grilled and pickled, green hummus, hazelnut romesco
Seasonal Sliced Fruit Display_____ \$10	

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### STAGED OR BUTLER STYLE PASSED

Price Per Dozen - Minimum 2 Dozen

#### COLD

Gazpacho Shots_____ \$60 Hama Hama oysters, tomato, bell pepper, cucumber, fresh herbs	Sonoma Pate de Foie Gras Canape_____ \$96 cranberry orange bread, Sauternes gelée
Ahi Tuna Tartare_____ \$72 ginger, wasabi, soy, fried wontons	Melon Ball & Salami Skewers_____ \$72 cantaloupe, dry salami, cotija vinaigrette
Bagel Bites_____ \$84 salmon lox, Portland Creamery chevre, capers	Crostini Caprese_____ \$42 mozzarella, basil, tomato, Balsamic glaze
Beef Tartare_____ \$72 Dijon, capers, shallots, Worcestershire, crostini	Stuffed Dates_____ \$54 goat cheese, hazelnut
Smoked Duck Canapé_____ \$84 burgundy cherry, Roquefort	Belgian Endive_____ \$48 Caponata, pine nuts, mint
Iced Prawns_____ \$45 housemade cocktail sauce	Gougeres, apple & Gruyere_____ \$48

#### HOT

Chicken Diablo Skewers_____ \$48 Cajun cream sauce	Corn Hushpuppies_____ \$42 Bob's Red Mill grits, harissa aioli
Wicked Shrimp Skewers_____ \$60 custom wicked spiced sauce	Goat Cheese & Fig Tart_____ \$72 black mission figs, Portland Creamery chevre
Rye Toast Points_____ \$72 smoked salmon, avocado pickled onion, fried capers	Roasted Lamb Lollipops_____ \$96 mint-pistachio crust
Arancini di Riso_____ \$55 mushrooms, peas, Parmesan	Mini Dungeness Crab Cakes_____ \$84 charred lemon aioli

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Consuming raw or under cooked meats may increase your risk of food borne illness.



# HOTEL INDIGO®

## ALL DAY SELECTIONS

### APPETIZER STATIONS

(minimum 25 guests)

THE BALLPARK \_\_\_\_\_ \$23  
mini sausages, spicy bbq sauce, bavarian  
pretzels, hot mustard, cheese sauce, mixed  
nuts, caramel corn

BUILD A TACO \_\_\_\_\_ \$25  
corn & flour tortillas, seasoned beef, pork, and  
chicken, frijoles, fresh salsa, sour cream,  
lettuce, tomato, guacamole, jalapeno jack

CREATE A PASTA \_\_\_\_\_ \$30  
fresh pasta, cheese & garlic bread, alfredo  
sauce, pesto, pomodoro, mini meatballs, grilled  
shrimp, sautéed vegetables, parmesan cheese

RAW BAR \_\_\_\_\_ \$35  
pacific oysters on the half shell, mignonette,  
sashimi, wasabi, pickled ginger, shoyu, scallop  
crudo, citrus, soy, ginger, chilies, mint

JUST DESSERT \_\_\_\_\_ \$18  
petit fours, assorted fruit tarts, brownies &  
cookies, mini cheesecakes

### IN THE MORNING

(Per Dozen – minimum 10 guests)

Marsee's Assorted Pastries \_\_\_\_\_ \$48  
danishes & muffins

Marsee's Assorted Bagels \_\_\_\_\_ \$48  
flavored cream cheeses

Banana Bread \_\_\_\_\_ \$48  
salted caramel butter

Assorted Raised Donuts \_\_\_\_\_ \$60

Ellenos Yogurt Parfait \_\_\_\_\_ \$60  
northwest berries & house granola

Assorted Energy & Breakfast Bars \_\_\_\_\_ \$48

Mini Vegetable Quiche \_\_\_\_\_ \$60  
spinach, caramelized onion, mushroom, tomato,  
cheddar

Seasonal Fruit Cups \_\_\_\_\_ \$60

Cage Free Deviled Eggs \_\_\_\_\_ \$60  
columbia river salmon lox, fresh dill

Mini Quiche Lorraine \_\_\_\_\_ \$72  
smoked bacon, caramelized onion, gruyere

Breakfast Croissant Sandwich \_\_\_\_\_ \$120  
cage free egg scramble, hill's bacon, tillamook  
cheddar, tomato aioli

### IN THE AFTERNOON

(Per Person – minimum 10 guests)

Crudités \_\_\_\_\_ \$10  
assorted vegetables, ranch and yogurt

Seasonal Sliced Fruit Display \_\_\_\_\_ \$10

Local Artisan & Farmstead Cheeses \_\_\_\_\_ \$15  
preserves, honey, marcona almonds, lavash

Charcuterie Board \_\_\_\_\_ \$20  
cured meats, pate, pickled vegetables, fruit  
mustard, crackers

Warm Bavarian Pretzel \_\_\_\_\_ \$9  
grain mustard, becher's flagship beer-cheese  
sauce

Mini Smoked Sausages \_\_\_\_\_ \$8  
spicy barbecue sauce

The Mediterranean \_\_\_\_\_ \$12  
pita, lavash, vegetables, hummus, baba  
ghanoush, tapenade

Chips & Dips \_\_\_\_\_ \$6  
tim's cascade potatochips, onion dip, house  
tortilla chips, fresh salsa, guacamole

### SWEETS

(Per Person)

Chocolate Chip Cookies (2) \_\_\_\_\_ \$4

House Trail Mix \_\_\_\_\_ \$4

Caramel Popcorn \_\_\_\_\_ \$5

Marsee's Assorted Dessert Bar \_\_\_\_\_ \$5

Marsee's Little Cup Cakes \_\_\_\_\_ \$5

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# HOTEL INDIGO®

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## WEDDING PACKAGES

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### THE WATERFRONT \$95

*One hour Reception*

ARTISAN CHEESE DISPLAY

MEDITERRANEAN PLATTER, pita, lavash, vegetables, hummus, olives

#### SELECT TWO

BEEF TARTARE | Dijon, capers, shallots, Worcestershire, crostini

WICKED SHRIMP SKEWERS | custom wicked spiced sauce

CHICKEN DIABLO SKEWERS | Cajun cream sauce

MELON BALL & SALAMI SKEWERS | cantaloupe, dry salami, cotija vinaigrette

CROSTINI CAPRESE | mozzarella, basil, tomato, Balsamic glaze

BELGIAN ENDIVE | Caponata, pine nuts, mint

GOUGERES | apple & Gruyere

#### SELECT ONE

CLASSIC CAESAR SALAD | hearts of romaine, garlic croutons, Parmesan

FIELD GREEN | seasonal Fruit, candied walnuts, local cheese, Banyuls vinaigrette

BABY SPINACH SALAD | chopped egg, candied nuts, bacon, Roquefort, Banyuls vinaigrette

#### SELECT TWO

BASEBALL TOP SIRLOIN ROAST | Sauce au Poivre, herb roasted potatoes, roasted vegetables

GRILLED CHICKEN BREAST | Oregon bay shrimp, lemon-caper beurre blanc

GRILLED PORK LOIN CHOP | apple cider demi, cheesy polenta, green beans

GULF PRAWNS | sauteed, lemon & garlic beurre blanc, saffron rice pilaf, asparagus

GRILLED PORTOBELLA MUSHROOM | spinach, bell pepper, zucchini, pomodoro sauce

SEASONAL VEGETABLE RAVIOLLI | seasonal vegetables, brown butter

*Includes Marsee's Sweet French Rolls, Kafex Coffee & Teas*

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# HOTEL INDIGO®

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## WEDDING PACKAGES

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### THE CASCADIA \$125

One hour Reception

ARTISAN CHEESE DISPLAY

MEDITERRANEAN PLATTER | pita, lavash, vegetables, hummus, olives

#### SELECT THREE

BEEF TARTARE | Dijon, capers, shallots, Worcestershire, crostini

WICKED SHRIMP SKEWERS | custom wicked spiced sauce

CHICKEN DIABLO SKEWERS | Cajun cream sauce

MELON BALL & SALAMI SKEWERS | cantaloupe, dry salami, cotija vinaigrette

CROSTINI CAPRESE | mozzarella, basil, tomato, Balsamic glaze

BELGIAN ENDIVE | Caponata, pine nuts, mint

GOUGERES | apple & Gruyere

#### SELECT ONE

CLASSIC CAESAR SALAD | hearts of romaine, garlic croutons, Parmesan

FIELD GREEN | seasonal Fruit, candied walnuts, local cheese, Banyuls vinaigrette

BABY SPINACH SALAD | chopped egg, candied nuts, bacon, Roquefort, Banyuls vinaigrette

COLUMBIA GORGE WALDORF SALAD | butter lettuce, Washington state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

ICEBERG SALAD | grape tomato, chopped egg, bacon, croutons, Roquefort dressing

#### SELECT TWO

BASEBALL TOP SIRLOIN OSCAR | dungeness crab, asparagus, sauce bearnaise, garlic & herb roasted potatoes

KING SALMON | grilled, saffron basmati rice, asparagus, sauce Hollandaise

GRILLED BREAST OF CHICKEN DIABLO | cajun cream Sauce, wild rice, grilled sweet corn

GULF PRAWNS | sautéed, lemon & garlic beurre blanc, pasta, asparagus

GRILLED PORK LOIN CHOP | apple cider demi, cheesy polenta, roasted green beans

VEGAN RISOTTO | seasonal vegetables, preserved lemon, pine nuts, gremolata

SEASONAL VEGETABLE RAVIOLI | seasonal vegetables, brown butter

#### ADDITIONAL ENTRÉE UPGRADE \$15

STEAK EL GAUCHO | Certified Angus Beef filet, lobster medallions, sauce bearnaise, asparagus, pommes purée

*Includes Marsee's Sweet French Rolls, Kafex Coffee & Teas*

# HOTEL INDIGO®

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## WEDDING PACKAGES

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### THE GAUCHO \$130

One hour Reception

ARTISAN CHEESE DISPLAY

CHARCUTERIE BOARD

#### SELECT THREE

AHI TUNA TARTARE | ginger, wasabi, soy, fried wontons

BEEF TARTARE | dijon, capers, shallots, worcestershire, crostini

STUFFED DATES | goat cheese, hazelnut

BELGIAN ENDIVE | caponata, pine nuts, mint

CROSTINI CAPRESE | mozzarella, basil, tomato, balsamic glaze

WICKED SHRIMP SKEWERS | custom wicked spiced sauce

SMOKED SALMON TOAST POINTS | avocado, pickled onion, fried capers

DUNGENESS CRAB STUFFED MUSHROOMS | sauce bearnaise

LOBSTER LOLLIPOPS | asparagus, tomato, beurre blanc

#### SELECT ONE

CLASSIC CAESAR SALAD | hearts of romaine, garlic croutons, Parmesan

FIELD GREEN | seasonal fruit, candied walnuts, local cheese, Banyuls vinaigrette

BABY SPINACH SALAD | chopped egg, candied nuts, bacon, roquefort, banyuls vinaigrette

COLUMBIA GORGE WALDORF SALAD | butter lettuce, washington state apples, celery,  
toasted pine nuts, dried cherries, Ellenos yogurt dressing

ICEBERG SALAD | grape tomato, chopped egg, bacon, croutons, Roquefort dressing

#### SELECT TWO

TENDERLOIN ROAST | Certified Angus Beef, sauce chasseur, horseradish, mashed potatoes,  
seasonal vegetables

NEW YORK STEAK | 10oz, dry aged, USDA Prime, peppercorn sauce, herb roasted potatoes,  
vegetable medley

GRILLED BREAST OF CHICKEN DIABLO | gulf prawns, cajun cream sauce, wild rice,  
grilled sweet corn

KING SALMON | grilled, saffron basmati rice, asparagus, sauce hollandaise

GRILLED PORK TENDERLOIN | apple cider demi, cheesy polenta, roasted green beans

VEGAN RISOTTO | seasonal vegetables, preserved lemon, pine nuts, gremolata

SEASONAL VEGETABLE RAVIOLLI | seasonal vegetables, brown butter

#### ADDITIONAL ENTRÉE UPGRADE \$15

STEAK EL GAUCHO | Certified Angus Beef filet, lobster medallions, sauce bearnaise,  
asparagus, pommes purée

*Includes Marsee's Sweet French Rolls, Kaflex Coffee & Teas*

# HOTEL INDIGO®

## BEVERAGES

### Beverages per Gallon

Kaflex Coffee & Hot Tea	70
Half Gallon Kaflex Coffee & Hot Tea	35
Ice Tea	35
Fresh Squeezed Aloha Orange Juice or Apple Juice	70
Lemonade or Raspberry Lemonade	50
Infused Water, Chef's Choice	30

### Beverage Service

*Includes coffee, hot tea, soft drinks, flavored sparkling water*

All Day Per Person	25
Half Day Per Person	12

### On Consumption

CocaCola® Soft Drinks	5
Red Bull®	9
Red Bull® Sugar Free	9

## WINE SELECTION

### SPARKLING & CHAMPAGNE

Sparkling, House, Rotating Seasonal Brut, Argyle	-		\$40
Champagne, Veuve Clicquot, Brut	Willamette Valley, OR FR	NV NV	\$68 \$150

### WHITES & ROSÉ

Rosé, Seven Hills	Columbia Valley	2021	\$45
Chardonnay, House, Rotating Seasonal	-	-	\$40
Chardonnay, Cake Bread	Napa Valley, CA	2021	\$72
Chardonnay, Cristom	Eola-Amity Hills, OR	2020	\$45
Chardonnay, Walter Scott, La Combe Verte	Eola-Amity Hills, OR	2021	\$85
Sauvignon Blanc, Justin	Central Coast	2021	\$50
Pinot Gris, Ponzi	Willamette Valley	2021	\$50
Riesling, Chateau Ste. Michelle, Eroica	Columbia Valley	2021	\$50

### REDS

Merlot, L'Ecole No. 41	Columbia Valley, WA	2017	\$60
Pinot Noir, Cristom, Mt. Jefferson Cuvée	Willamette Valley, OR	2018	\$75
Pinot Noir, Domaine Serene, Yamhill Cuvée	Dundill Hills, OR	2018	\$144
Red Blend, Delille Cellars D2	Columbia Valley, WA	2016	\$86
Cabernet Sauvignon, House, Rotating Seasonal	-	-	\$40
Cabernet Sauvignon, Rodney Strong, Knights Valley	Sonoma County, CA	2017	\$75
Cabernet Sauvignon, Amavi Cellars	Columbia Valley, WA	2018	\$65
Cabernet Sauvignon, Abeja	Columbia Valley, WA	2016	\$88

*Wine availability and vintages are subject to change without notice*

*Additional Selection of Wine is Available Upon Request*

*\$20 Corkage Fee per bottle of Wine*



# HOTEL INDIGO®

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## BAR SERVICE

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Includes 4 Hours for Staffed Bar  
\$125 Set Up Fee For Each Soft Bar: Beer, Wine & Non-Alcoholic  
\$200 Set Up Fee For Each Full Bar: Beer, Wine, Non- Alcoholic & Spirits  
\$125 Per Hour for Each Additional Hour of Service

### BEERS & CIDERS

\$8

Available Brands Include Bud Light, Modelo Especial, pFriem Pale Ale, Deschutes Fresh Squeeze IPA, Pelican Brewery Hefeweizen, Alaskan Amber, Sam Adams Boston Lager, Incline House Cider, Claustaller Non-Alcoholic

### RESERVE

Reserve Level Includes Pinnacle, Cruzan Rum, Bombay Dry, Pueblo Viejo Blanco, Evan Williams, Dewars White  
\$12 Cocktails | \$14 Martinis

### LEGACY

Legacy Level Includes Tito's Handmade, Bacardi Superior, Tanqueray, Cazadores Repo, Buffalo Trace, Bulleit Rye, Johnnie Red  
\$14 Cocktails | \$16 Martinis

### GAUCHO

Gauche Level Includes Grey Goose, Ron Zacapa 23 Year, Hendricks, Casamigos, Woodford Reserve, Angels Envy, Glenmorangie 10 Year  
\$16 Cocktails | \$18 Martinis

## BAR PACKAGES

*Three hours of bar service per guest. Beverage packages do not include doubles, shots, or martinis. Beverages also available upon consumption.*

### BEER, WINE & BUBBLES

Assorted Beers  
House Wine  
Sparkling Wine  
Non-Alcoholic Beverages  
\$40 per guest

### LEGACY SPIRITS, BEER, WINE & BUBBLES

Legacy Level Spirits  
Assorted Beers  
House Wine  
Sparkling Wine  
Non-Alcoholic Beverages  
\$50 per guest

### RESERVE SPIRITS, BEER, WINE & BUBBLES

Reserve Level Spirits  
Assorted Beers  
House Wine  
Sparkling Wine  
Non-Alcoholic Beverages  
\$45 per guest

### GAUCHO SPIRITS, BEER, WINE & BUBBLES

Gauche Level Spirits  
Assorted Beers  
House Wine  
Sparkling Wine  
Non-Alcoholic Beverages  
\$55 per guest

### BAR PACKAGE UPGRADES

Specialty Mocktail \$3 per guest  
Specialty Cocktail \$5 per guest

# HOTEL INDIGO®

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## GENERAL INFORMATION

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### FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel. All food and beverage is subject to a 24% service charge. Menu selections and other details should be supplied to your event coordinator no later than ten (30) business days prior to the date of your event. Please note that due to our culinary team's direction to use the highest quality of seasonal & sustainable ingredients menu items & prices are subject to change without prior notice. Seasonal menus may be created by our culinary team upon request.

### GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by NO LATER THAN 12:00PM, ten (10) working days prior to the event. This number will be considered your final guarantee, and you will be charged for this number even if less should attend. The guarantee for each station equals the guarantee for the event. A non-refundable deposit is required for all Catering Functions. Payment in full shall be made five (5) business days prior to your event. If payment is not received, Hotel Indigo reserves the right to cancel your event. Hotel Indigo requires a credit card authorization on file for any additional charges that occur during the event.

### SERVICE CHARGE

A 24% service charge will be assessed on all food and beverage to offset administrative expenses for supervisory, sales and other banquet personnel.

### ROOM ASSIGNMENTS

Hotel Indigo reserves the right to assign alternate function space, should a specified room be unavailable or final attendance figures change.

### PARKING

Hotel Indigo offers valet parking for an event fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self-parking is also available at multiple city parking lots.

### MEETING SPACE

There will be a \$200.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will hang any banners that you require for your event and post the cost to your account. Please notify the hotel in advance so that proper arrangements and prior approval can be made. The Hotel will not permit affixing of anything to the walls, floor, or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

### AUDIO VISUAL

Hotel Indigo maintains a complete in-house Audio Visual Service. This equipment is available for rental and will be set-up and tested 30 minutes prior to your function. Additional charges will be incurred for any special electrical requirements above room capacity. No Audio Visual equipment may be brought into the hotel without prior approval from Hotel Management.

### SECURITY

Hotel Indigo does not assume responsibility for any damage or loss of merchandise or articles left in the Hotel, prior to, during, or following an event. Arrangements can be made for security of exhibits, merchandise, or articles set up prior to the planned event. The Hotel will handle these arrangements and the cost billed to your account. The Hotel reserves the right to require security on any specific function and the cost be billed to your account.

### PACKAGES, SHIPPING & DELIVERY

All incoming packages should be addressed to the person who will be claiming the packages. Please mark the name and date of your meeting or event on the shipping label. Due to limited storage space, packages will be accepted no earlier than two (2) days prior to your event. A storage fee of \$5.00 per day will be assessed to each package that is received more than two (2) days prior to the start of your event or stored more than two (2) days following the completion of your event. Packages left on premises longer than ten (10) days after the event will be discarded.