

Continental

Early-Start Options for Your Hotel Indigo Meeting

All continental breakfast options include freshly brewed regular and decaffeinated Kaldi's coffee as well as an assortment of hot teas and juices.

Minimum Guest Requirement: 15

EASY EADS CONTINENTAL \$25

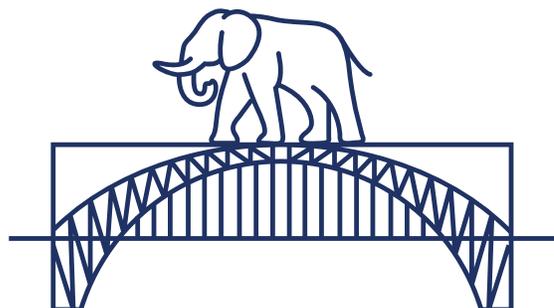
Assorted low-fat Greek yogurts
Fresh, sliced seasonal fruit
Whole apples & bananas
Assorted housemade muffins and scones

GATEWAY CONTINENTAL \$30

Fruit & Greek yogurt parfaits with granola
Fresh, sliced seasonal fruit
Whole apples & bananas
Assorted housemade muffins and scones
Bagel assortment with cream cheese

EXECUTIVE CONTINENTAL \$33

Assorted milks (2%, skim, soy, almond)
Fruit & Greek yogurt parfaits with granola
Fresh, sliced seasonal fruit
Whole apples & bananas
Assorted housemade muffins and scones
Bagel assortment with cream cheese
Oatmeal with dried apricots, candied pecans, and brown sugar



Breakfast Buffet

Buffet includes freshly brewed regular and decaffeinated Kaldi's coffee as well as an assortment of hot teas and juices.

Minimum Guest Requirement: 20

EADS BRIDGE BUFFET \$40

Assorted milks (2%, skim, soy, almond)

Fruit & Greek yogurt parfaits with granola

Fresh, sliced seasonal fruit

Whole apples & bananas

Assorted fresh muffins and scones

Bagel assortment with cream cheese

Oatmeal with dried apricots, candied pecans, and brown sugar

Scrambled eggs

Bacon and sausage

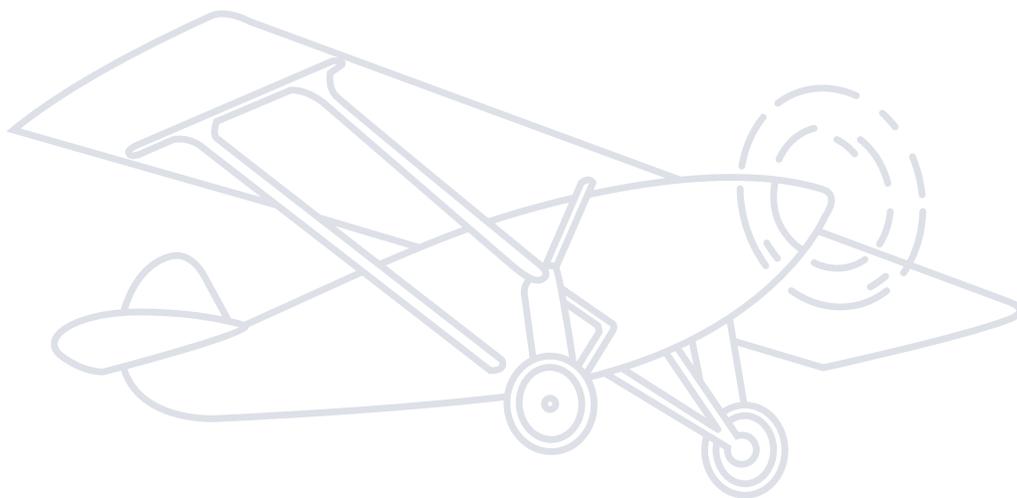
Breakfast potatoes

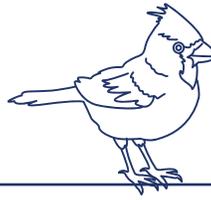
UPGRADES & ENHANCEMENTS

Freshly baked biscuits and housemade chorizo gravy \$6

Switch List breakfast sandwich with egg, avocado, and spicy aioli \$7

Pancakes or French toast \$6





Beverage Service & Meeting Breaks

Beverage service includes freshly brewed Kaldi's coffee, assorted Firepot hot teas, bottled water (still or sparkling), and assorted soft drinks. Prices are per person.

HALF DAY BEVERAGE SERVICE \$16

ALL DAY BEVERAGE SERVICE \$22

BEVERAGE UPGRADES

CBD seltzer \$4

Kaldi's cold-brew coffee \$4

Fever Tree premium seltzers \$3

A.M. BREAK UPGRADES

Housemade muffins or scones \$4

Whole apples & bananas \$4

Sliced seasonal fruit \$5

St. Louis-made Breakout nutrition bars \$5

P.M. BREAK UPGRADES

Housemade cookies \$4

Billy Goat chips \$4

Cayenne-roasted nuts \$4

Pimento cheese & crackers \$5

Crudité display with buttermilk ranch \$6

Boxed Lunch

All boxed lunches include Billy Goat Chips, whole apple or banana, housemade cookie and bottled water.

BOXED LUNCH TO-GO \$32

BOXED LUNCH DINE IN \$37

Groups up to 25 select two options.

Groups over 25 select three options.

Oven-Roasted Turkey

Gruyere, bacon, roasted garlic aioli

Curried Chicken Salad on Croissant

Golden raisins, pear, almond, yellow curry

St. Louis-Style Deli

Genoa salami, cappicola, banana peppers, provolone, Italian aioli

Roast Beef

Cheddar, caramelized onions, hot mustard

Veggie Wrap with Hummus

Chickpea hummus, roasted vegetables, spinach tortilla wrap



Lunch Buffet

Lunch buffets include freshly brewed Kaldi's coffee and assorted Firepot hot teas.

Minimum Guest Requirement: 20

LASALLE LUNCH BUFFET \$47

Chef's soup of the day

Switch List salad with golden raisins, shaved parmesan, cucumber, tomato, red pepper

Crudité display with buttermilk ranch

Butcher platter with chef's selection of artisan meats and local cheese

Crispy Brussels sprouts with bacon, caramelized shallots, miso caramel sauce

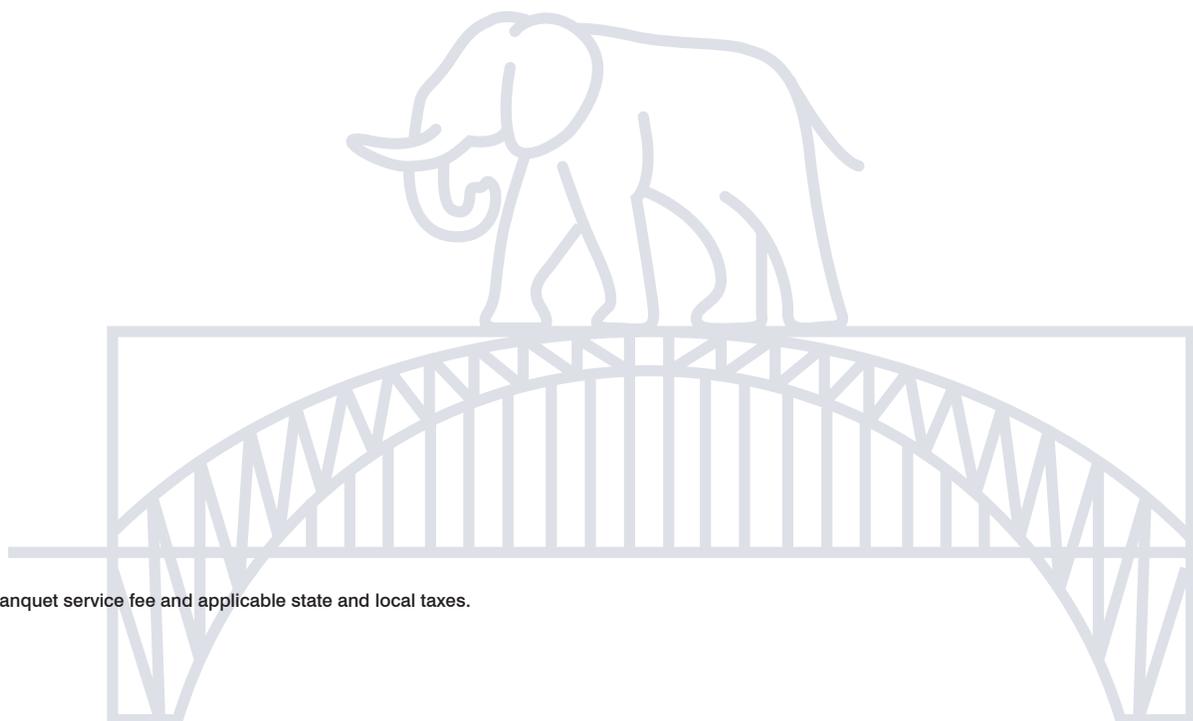
Creamy polenta with goat cheese

Apricot-glazed chicken

Grilled salmon with herbed compound butter

Chocolate pots de crème

Caramel bread pudding



Plated Dinner

All plated dinners include bread service, freshly brewed coffee, and soft drinks.

First Course (Select One)

Switch List Salad

mixed greens, red pepper, red onion, cucumber, golden raisins, parmesan, red wine vinaigrette

Caesar Salad

artisan romaine, shaved parmesan, red onion, crostini with roasted-garlic anchovy butter

Cobb Salad

chopped romaine, cage-free egg, blue cheese wedge, heirloom tomato, bacon

Second Course (Select One)

Ratatouille \$50

farmer's blend of zucchini, squash, & eggplant, herbed béchamel

Roasted Half Cornish Hen \$56

pistachio-apricot glaze, root vegetables, sautéed greens

Bourbon Pork Belly \$58

tomato-bacon jam over creamed kale, creminis & roasted tomatoes

Mike's Salmon Pasta \$58

asparagus, haricot vert, leeks, capers, white wine, dill cream

Braised Short Rib \$58

creamy polenta, sautéed asparagus

New York Strip \$62

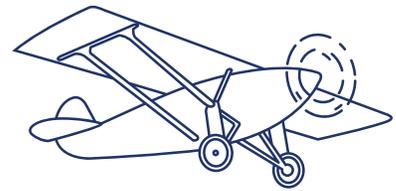
potato purée, fresh vegetables, house steak sauce

Third Course (Select One)

Stone-fruit galette with house ice cream

Salted crème caramel





Dinner Buffet

Lunch buffets include freshly brewed Kaldi's coffee and assorted Firepot hot teas.

Minimum Guest Requirement: 20

501 OLIVE BUFFET \$72

(Select one)

Chef's soup of the day

Herbed chicken & rice

Broccoli & cheddar

Roasted beet salad on arugula and scarlet kale with candied pecans and goat cheese

Spinach salad with fresh seasonal fruit and shaved parmesan

Potatoes dauphinoise

Baked rigatoni with ricotta

Grilled asparagus with slivered almonds

Glazed rainbow carrots

Slow-roasted pork loin with cherry chutney

Wild salmon with dill cream sauce

Braised beef short rib

New York cheesecake

Fresh-fruit tartlets

Reception

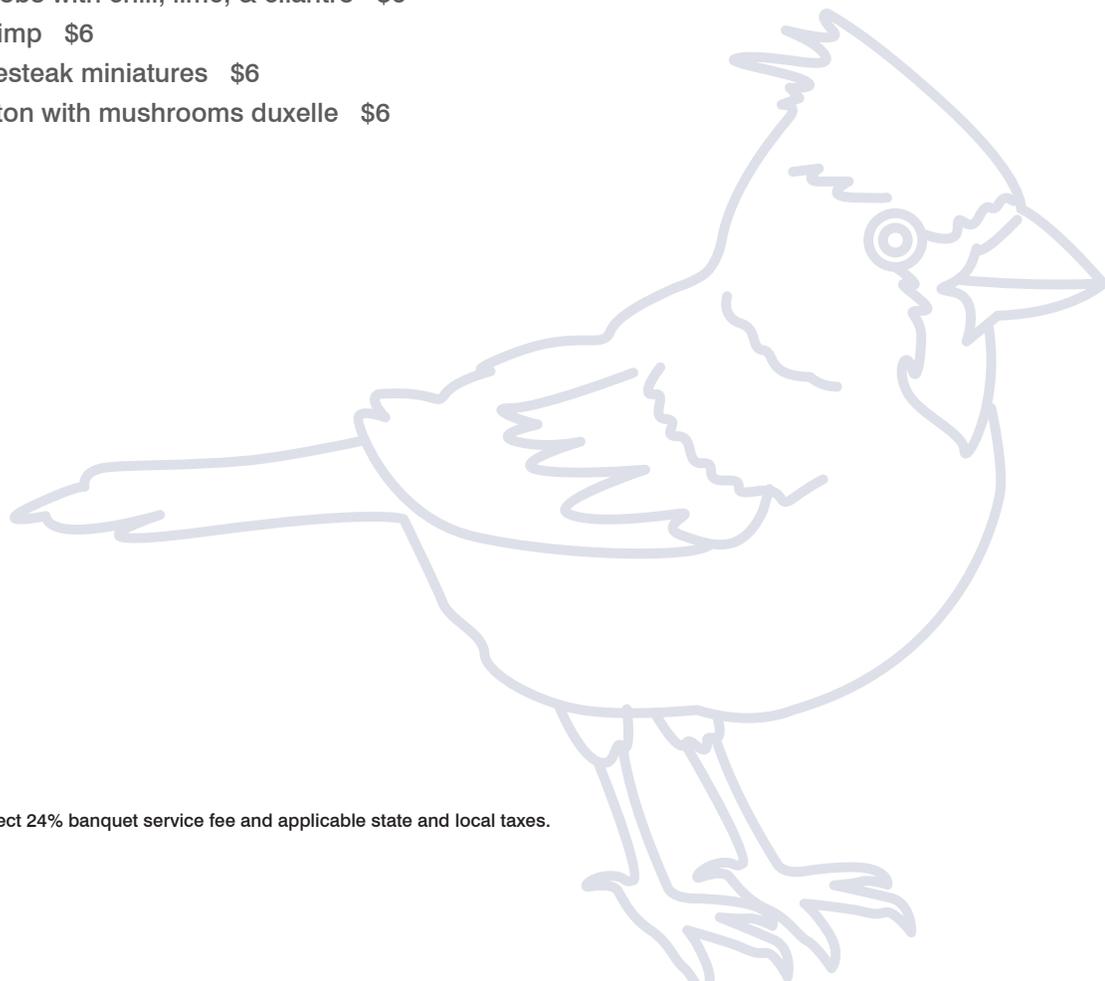
Reception hors d'oeuvres are priced per piece with a minimum order of 25 pieces per selection.

COLD

- Housemade deviled eggs with caper relish \$4
- Roasted shrimp cocktail Louis \$6
- Antipasto skewers with mozzarella, marinated artichoke, sundried tomato, & Kalamata olive \$5
- Smoked salmon dip on wholegrain cracker \$5
- Prosciutto-wrapped melon \$5
- Roasted beet & goat cheese balls \$4
- Chilled flank steak with chimichurri on crostini \$6

HOT

- Pimento mac & cheese bites \$4
- Pork bao with Thai chili sauce \$4
- Edamame potsticker \$4
- Crispy asparagus wrapped in phyllo \$5
- Roasted vegetable tartlets \$5
- Toasted ravioli with marinara \$5
- Chicken kabobs with chili, lime, & cilantro \$6
- Coconut shrimp \$6
- Philly cheesesteak miniatures \$6
- Beef wellington with mushrooms duxelle \$6





Reception Displays

Reception displays are priced per guest with a minimum guest count of 20.

Artisan Cheese Display \$16

An assortment of local and imported cheese served with crackers and crostini
Add charcuterie \$5

Crudité Display \$10

Seasonal vegetables with buttermilk ranch or hummus

Fruit Display \$10

Fresh sliced melon, pineapple, and berries

Action Stations

Action stations are priced by one to two hours of service and require a minimum count of 20 guests. Each requires a chef attendant at a flat rate of \$100.

Create Your Own Pasta \$20/30

Pasta (select two)

orecchiette, penne, linguini, spaghetti, cheese ravioli

Sauces (select two)

roasted tomato, spicy vodka cream, pesto, alfredo

Proteins (select two)

blackened chicken, grilled shrimp, thick-cut pork lardons

Toppings

broccoli, roasted red peppers, sundried tomatoes, capers, artichoke hearts, haricot vert, shaved parmesan

Taco Bar \$20/30

sliced flank steak, grilled chicken breast, fish of the day
avocado, crema, tomatillo salsa, queso fresco, tomato, onion, lettuce
corn and flour tortillas



HOTEL INDIGO®

ST. LOUIS – DOWNTOWN

Bar Packages

Bar packages are priced per person.

All packages require 1 bartender per 100 guests (\$125).

Beer and Wine Bar First Hour \$14
Each Additional \$6

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Heineken, Heineken NA, Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Merlot, & Cabernet Sauvignon, assorted Coca Cola products, bottled water, and juices

Hotel Indigo Silver Bar First Hour \$18
Each Additional \$8

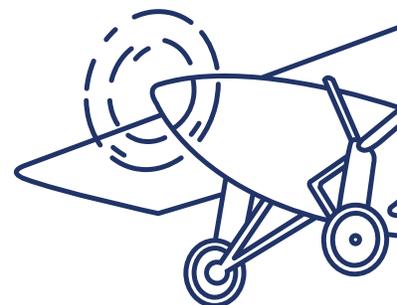
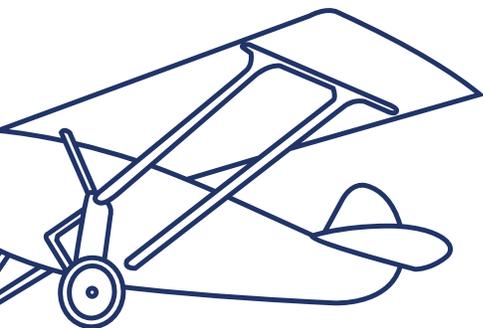
Ezra Brooks Bourbon, New Amsterdam Vodka, New Amsterdam Gin, Bacardi Superior White Rum, Famous Grouse Finest Scotch, Espolon Tequila Blanco, Budweiser, Bud Light, Michelob Ultra, Miller Lite, Heineken, Heineken NA, Chardonnay, Pinot Gris, Rosé, Merlot, & Cabernet Sauvignon, assorted Coca Cola products, bottled water, and juices

Hotel Indigo Gold Bar First Hour \$22
Each Additional \$10

Maker's Mark Bourbon, Appleton Rum, Tito's Handmade Vodka, Bombay Sapphire Gin, Dewars White Label Scotch, Patron Silver Tequila, Budweiser, Bud Light, Michelob Ultra, Miller Lite, Heineken, Heineken NA, Boulevard Single Speed IPA, City Water Hard Seltzer, Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Merlot, & Cabernet Sauvignon

Hotel Indigo Local Bar First Hour \$25
Each Additional \$12

Missouri Spirits Bourbon, Still 360 Expedition Rum, Souldard Island Citrus-Flavored Vodka, 1220 Spirits Origin Gin, J. Rieger's Whiskey, Budweiser products, Rotating portfolio of STL Craft beer,



Prices do not reflect 24% banquet service fee and applicable state and local taxes.

Bar by Consumption

Bar Selections	Host	Cash
Silver	\$8	\$9
Gold	\$9	\$10
Local	\$10	\$11
Domestic Beer	\$5	\$6
Import & Craft Beer	\$7	\$8
House Wine	\$8	\$9
Cordials & Aperitifs	\$9	\$10
Soft Drinks	\$4	\$4
Bottled Water	\$4	\$4
Platinum*		

Silver

Ezra Brooks Bourbon, New Amsterdam Vodka, New Amsterdam Gin, Bacardi Superior White Rum, Famous Grouse Finest Scotch, Espolon Tequila Blanco

Gold

Maker's Mark Bourbon, Appleton Rum, Tito's Handmade Vodka, Bombay Sapphire Gin, Dewars White Label Scotch, Patron Silver Tequila

Domestic

Budweiser, Bud Light, Micheloba Ultra, Miller Lite

Import & Craft

Heineken, Heineken NA, Boulevard Single Speed IPA, Stella Artois, Glutenberg GF Blonde Ale, Urban Chestnut Zwickel, 4Hands Single Speed, City Water Hard Seltzers

Local

Missouri Spirits Bourbon, Still 360 Expedition Rum, Soulard Island Citrus-Flavored Vodka, 1220 Spirits Origin Gin, J. Rieger's Whiskey

Platinum

Additional top-shelf selections from our bar are also available and priced upon request.

