



2024


EVENT MENU

HOTEL
INDIGO

AUSTIN DOWNTOWN -
UNIVERSITY

BANQUET & EVENT MENUS

The culinary team at the Hotel Indigo Austin University Downtown combine creative menus with the freshest ingredients available to present culinary delights that are sure to complement every delicious diversion on your agenda. Locally sourced meats, cheeses and produce provide a regional flare, and a friendly, professional staff ensures every meal is as inspired as your event itself.

A top-down view of a breakfast menu. On the left, a stack of golden-brown crepes is on a wooden board, with some dusted in powdered sugar. Above it are two small white bowls of raspberries and blueberries. In the top center is a glass of orange juice. On the right, a white square plate holds a stack of crepes with a drizzle of syrup, topped with raspberries, blueberries, and a blackberry. A silver fork and a white napkin are also visible.

*BREAKFAST
MENU*



BREAKFAST

EXPRESS BREAKFAST

RED RIVER EXPRESS | \$31 PER PERSON

Orchard fresh orange juice

Orchard fruits—Apples, bananas, oranges

Greek yogurt—Vanilla, fruit flavors

Bakeshop fruit and cheese danish, flakey croissants

Assortment of scratch bakery muffins

Sweet butter, crafted fruit marmalades and jam

Freshly brewed coffees and gourmet teas

Enhancement Option:

Add scrambled eggs | \$4.50 per person

Pricing based on 1 hour of service. Full seating and/or table service will be subject to an additional \$4 per person.

Breakfast buffets require a minimum of 15 persons for smaller groups add \$4 per person.

Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

BREAKFAST ENHANCEMENTS

SELECTION OF PRE-MADE BREAKFAST SANDWICH | \$6.50 EACH

Scrambled farm fresh free-range eggs. Select three options below:

Bread Selection—NY bagel, buttermilk biscuit, english muffin, butter croissant

Meat Selection—Canadian bacon, applewood smoked bacon, black forest cured ham, country sausage patty

Cheese Selection—Aged cheddar, american, swiss

COLD SMOKED SCOTTISH SALMON DISPLAY | \$14 PER PERSON

Plain & herb cream cheeses, tomatoes, capers, red onions, NY style bagels

STEEL CUT OATMEAL | \$6 PER PERSON

Steel cut Irish oats with brown sugar, sun dried grapes, toasted sliced almonds, milk

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

BREAKFAST

BREAKFAST EXPERIENCES

RISE AND SHINE | \$37 PER PERSON

Orchard fresh orange juice

Market fresh seasonal fruit and berry display

Build Your Own Parfait Station to Include:

Cinnamon granola, vanilla Greek yogurt, seasonal berries

Farm fresh scrambled free-range eggs

Fluffy buttermilk pancakes with strawberry compote and Vermont maple syrup

Apple wood smoked bacon, country style sausage links

Red bliss O'Brien style breakfast potatoes

Seasonal fruit & cheese filled danish selection, assortment of scratch bakery muffins, flakey butter croissants, sweet butter, crafted fruit marmalades and jam

Freshly brewed coffee and gourmet teas

SOUTHERN TEXAS COMFORT | \$39 PER PERSON

Orchard fresh orange juice

Market fresh seasonal fruit and berry display

Stone ground country style grits with sharp cheddar, country ham, scallions, tomatoes

Farm fresh scrambled free-range eggs

“Me maws” buttermilk biscuits and country sausage gravy “hot sauce included”

Apple wood smoked bacon, country style sausage links

Red bliss O'Brien style breakfast potatoes

Blueberry muffins, fruit and cheese danish

Sweet Butter, crafted fruit marmalades and jam

Freshly brewed coffee and gourmet teas

Pricing based on 2 hours of service.

Breakfast buffets require a minimum of 15 persons for smaller groups add \$4 per person.

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

A close-up photograph of several cinnamon rolls. The rolls are golden-brown with a slightly darker, caramelized top. They are topped with a thick, white icing that has been drizzled over them. The rolls are arranged in a cluster, with some in the foreground and others in the background, creating a sense of depth. The background is softly blurred, focusing attention on the rolls in the foreground.

*BREAKS
MENU*

BREAKS

A LA CARTE SELECTIONS

A LA CARTE BREAK SELECTIONS

- Seasonal Fruit and Cheese Filled Danish Selection |\$42 per dozen
- Assortment of Scratch Bakery Muffins |\$42 per Dozen
- Sweet Butter or Chocolate Croissants |\$42 per Dozen
- New York Style Bagels With Plain and Chive Cream Cheese |\$48 per Dozen
- Bakery Fresh Assortment of Cookies |\$48 per Dozen
- Chocolate Fudge Brownies or Lemon Bars |\$52 per Dozen
- Warm Soft Pretzels with Ballpark Mustard |\$52 per Dozen
- Individual Chobani® Greek Yogurts |\$4 each
- Organic Cage-Free Hard-Boiled Eggs |\$30 per Dozen
- Whole Fresh Fruit |\$3 each
- Carved Seasonal Tropical Fruit |\$12 per Person

BREAK ITEMS

- Assorted Mar's® Brand Candy Bars |\$4 each
M&M, Kit Kat, Snickers, Hershey
- Protein Bars |\$5 each
- Granola Bars |\$4 each
- Lay's Potato Chips |\$4 each
Sea salt, BBQ, salt & vinegar

BEVERAGES

- Freshly Squeezed Orange & Grapefruit Juices |\$27 per Quart
- Assorted Bottled Juices |\$7 each
apple, lemonade, cranberry, V-8
- Coca-Cola® Sodas |\$5 each
Coke, diet coke, sprite
- Starbucks Iced Frappuccinos |\$6.75 each
Caramel, mocha , vanilla
- Bottled Spring Water |\$4 each
- San Pellegrino Bottled Sparkling Water
\$6.75 each
- Red Bull Energy Drink |\$6.75 each
- VOSS Bottled Water |\$6.25 each
- Kombucha |\$7 each
- Naked Juices & Smoothies |\$7 each
Green machine, blue machine, mango, vanilla protein
- Gatorade |\$6 each
- Freshly Brewed Shade Grown Organic
Regular Coffee |\$80 per Gallon
- Freshly Brewed Shade Grown Organic
Decaffeinated Coffee |\$80 per Gallon
- Assorted Gourmet Teas |\$80 per Gallon
- Freshly Brewed Southern Sweet or Unsweet
Iced Tea |\$80 per Gallon
- Freshly Made Lemonade |\$80 per Gallon
- Infused Ice Water |\$48 per Gallon
Cucumber, berry, ginger, citrus, mint

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

BREAKS

CHIP AND DIP BAR | \$14 PER PERSON

BBQ house made kettle chips - caramelized onion dip

Sea salt dusted corn tortilla chips - queso dip,
tomato salsa & guacamole

BAKE SHOP | \$15 PER PERSON

Oven fresh chocolate chip cookies

Double chocolate brownies

Assorted mini whoopie pies

Lemon Bars

COFFEE AND DONUTS | \$13 PER PERSON

A Selection of hand-crafted stuffed donuts

Mixed berry jam and chocolate hazelnut cream

Gourmet coffee station with flavored syrups and toppings

Starbucks Iced Frappuccinos

Caramel, mocha , vanilla

TAKE ME OUT..... | \$16 PER PERSON

Crispy tortilla chips, pickled jalapeños, black olives, cheese
sauce

Corn Dogs, mustard, ketchup

Jumbo bavarian style pretzels with jalapeño cheese “wiz”
sauce

Cracker Jacks

MARKET FRESH BREAK | \$16 PER PERSON

Garden fresh vegetable crudité

Creamy herb ranch

White bean hummus

Pimento cheese spread

Sea salt pita chips



*LUNCH
MENU*



LUNCH

HEALTHYLIVING | \$45 PER PERSON

KALE SALAD | Red grape, feta, sunflower seeds, cucumbers, blueberries, lemon vinaigrette

TOMATO & FENNEL BISQUE

ROASTED GARLIC AND RED PEPPER HUMMUS |

Sea Salt and Sumac Pita Crisps

GRILLED SALMON | Roasted root vegetable & quinoa salad, warm tomato vinaigrette

OVEN ROAST CHICKEN WITH FIGS | Cilantro, lemon

CURRIED CAULIFLOWER AND GARBANZO BEAN STEW

FARRO RISOTTO WITH ROASTED SEASONAL SQUASH AND KALE

SEASONAL BERRY TART WITH LEMON CURD

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

AUSTIN CANTINA | \$44 PER PERSON

CANTINA STYLE TORTILLA SOUP | Limes, crispy tortilla strips

CHILI-LIME DUSTED TORTILLA CHIPS | Salsa verde, tomato salsa

CHICKEN TINGA, CARNE ASADA & ROASTED SQUASH | Pico de gallo, salsa verde, tomato salsa, pickled jalapeños, jack cheese, flour tortillas, sour cream, lime, onion, guacamole

SMOKED CHILI RICE

DRUNKEN BEANS WITH QUESO FRESCO

BEAN AND CHEESE ENCHILADAS | Ranchero sauce, cheddar & jack cheeses

COFFEE-SUGAR DUSTED CHURROS WITH ABUELITA CHOCOLATE SAUCE

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 15 persons

for smaller groups add \$4 Per Person.

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

LUNCH

ITALY IN TEXAS | \$47 PER PERSON

CAESAR SALAD | Kale & romaine, parmesan cheese, garlic herb croutons, creamy lemon garlic dressing

ARUGULA AND BEEF STEAK TOMATO SALAD |

Lemon, romano, balsamic dressing

CHEESE TORTELLINI WITH PARMESAN CREAM SAUCE | Sweet peas, crispy bacon

CHICKEN MUSHROOM MARSALA

MEATBALLS IN RED SAUCE | Penne pasta

BROCCOLINI WITH SWEET GARLIC AND TOMATO

GARLIC BREADSTICKS

TIRAMISU

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

SOUTHERN TABLE | \$48 PER PERSON

TOMATO AND CUCUMBER SALAD | Red onion, bacon, corn, green goddess dressing

SWEET AND SOUR COLESLAW

CRISPY BUTTERMILK CHICKEN WITH COUNTRY GRAVY

AUSTIN BOURBON BRINED PORK LOIN WITH SPICED PEACHES

CREAMY CHEDDAR GRITS | Andouille sausage & cajun shrimp

BROWN BUTTER GREEN BEANS WITH BACON & CARAMELIZED ONIONS

BUTTERY WHIPPED RED SKIN POTATOES | Dill

MINI CORN MUFFINS | Cinnamon honey butter

TEXAS PECAN BARS

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 15 persons for smaller groups add \$4 Per Person.

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.





LUNCH

GRILL OUT | \$46 PER PERSON

CHEFS GARDEN SALAD | Romaine, cucumber, carrots, tomatoes, ranch dressing and lemon vinaigrette

OLD FASHIONED MACARONI SALAD

INDIVIDUALLY BAGGED CHIPS

HOUSE BLEND ANGUS BEEF BURGERS AND ALL BEEF HOT DOGS

BBQ CHICKEN THIGHS

KAISER BUNS AND ROLLS

TOPPINGS | Lettuce, tomato, onion, pickles, mustard, mayonnaise, ketchup

EXTRA TOPPINGS | Applewood smoked bacon, tobacco onions ADD: \$2/PER PERSON

CREAMY MACARONI AND CHEESE

COCA COLA BAKED BEANS WITH BACON

CINNAMON APPLE EMPANADAS WITH CARAMEL DIP

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

INDIGO GOURMET DELI | \$45 PER PERSON

OVEN ROASTED TOMATO SOUP

MIXED SEASONAL GREENS | Carrots, grape tomatoes, croutons, cucumbers, creamy ranch dressing and red wine herb vinaigrette

PEARLED BARLEY SALAD | Roasted beets, pistachio, feta, parsley, lemon vinaigrette

PRE-MADE WRAP AND SANDWICH DISPLAY INCLUDES:

OVEN ROASTED TURKEY | Applewood, smoked bacon, cheddar, tomato, lettuce, pesto mayo, herb foccacia

ROAST BEEF WITH CHEDDAR | Caramelized onion, lettuce, horseradish mayo, tomato, kaiser roll

HEALTHY GRAINS WRAP | Brown rice, quinoa, tomato, garbanzo beans, cucumber, feta, lemon dressing, flour tortilla

CHICKEN SALAD | celery, scallions, tomato, lettuce, dijonnaise, butter croissant

CHOCOLATE CHIP COOKIES & FUDGE BROWNIES

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 15 persons
for smaller groups add \$4 Per Person.

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

LUNCH

ON THE GO

"GRAB AND GO" LUNCHES | \$32 PER PERSON†

Select of up to Three Sandwich/Entrée Options. Included in the Box is One Sandwich or Entrée Salad, One Composed Side Salad, Bag of Potato Chips, Gluten Free Chocolate Brownie, Bottle Of Water.

COLD SANDWICH OPTIONS

SOUTHWEST CHICKEN SALAD | Chipotle mayo, cheddar, tomato, lettuce on a croissant

OVEN ROAST TURKEY BREAST | Aged cheddar, lettuce, cranberry honey cup mustard, tomato, multigrain bread

SHAVED ROAST BEEF | caramelized onion, lettuce, cheddar, whole grain mustard aioli, kaiser roll

HEALTHY GRAINS WRAP | Brown rice, quinoa, tomato, garbanzo beans, spinach, cucumber, feta, lemon dressing, flour tortilla

BLACK FOREST HAM | Swiss, green apple, honey mustard aioli, pretzel roll

ITALIAN | Salami, coppa, pepperoni, provolone, lettuce, tomato, onion, banana peppers, hoagie roll

ENTREE SALADS

Can Be Selected in Place of One Sandwich Type

CHEF SALAD | Romaine, ham, turkey, cheddar, swiss, hard boiled egg, tomato, cucumber, pepperoncini

GREEK SALAD | Romaine, grilled chicken, feta cheese, tomatoes, kalamata olives, pepperoncini, cucumber, red onion, olive oil dressing

CAESAR SALAD | Romaine, grilled chicken, herb croutons, parmesan cheese, garlic lemon dressing

COMPOSED SIDE SALADS

Select One

Italian Style Pasta Salad tossed in a Vinaigrette

Southern Style Potato Salad

Black Bean and Corn Salad

Fruit Salad

Please note that gluten free bread is available upon request.





LUNCH

HOT PLATED

Three course plated lunches are inclusive of iced tea with florida lemon, coffee & hot teas, artisan rolls

YUCATAN BLCK BEAN TART | \$41 PER PERSON

KALE SALAD | Baby kale and frisee, grapes, feta, sunflower seeds, blueberries, lemon vinaigrette

YUCATAN ROASTED CORN & BLACK BEAN TART |

Sweet potato poblano hash, roasted tomato coulis

KEY LIME PIE | Raspberry sauce, vanilla bean whip, white chocolate

CHICKEN ALFREDO PASTA | \$52 PER PERSON

TOASTED GOAT SALAD | Watercress and frisee, strawberry, red onion, almond crusted goat cheese cucumber, zinfandel poppyseed dressing

HERB GRILLED CHICKEN PRIMAVERA PASTA |

Penne pasta, cherry tomatoes, broccoli, basil pesto cream sauce, shaved parmesan cheese

TIRAMISU | Mascarpone cream, cocoa powder, coffee-soaked lady fingers, chocolate sauce

FREE RANGE CHICKEN | \$43 PER PERSON†

INDIGO HOUSE SALAD | Farm lettuce greens, tomatoes, red onion, carrots, cucumbers, herb vinaigrette

ROAST FREE RANGE CHICKEN BREAST |

Buttery whipped Yukon gold potatoes, green beans, natural rosemary chicken jus

CHOCOLATE RASPBERRY CAKE | Raspberry sauce, chocolate sauce

ROAST BEEF SIRLOIN STEAK | \$48 PER PERSON

THE WEDGE | Iceberg lettuce, applewood smoked bacon, tomatoes, boiled egg, crispy onions, blue cheese dressing

ROAST SIRLOIN OF BEEF | Buttermilk and chive mashed potatoes, broccolini, wild mushroom marsala sauce

STRAWBERRY CHEESECAKE | Graham Cracker crust, strawberry compote, vanilla chantilly cream

CUSTOM MENUS

Mixing and matching salads and desserts with entrees may require price adjustments consult your catering/ conference manager for options and pricing.

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

A wooden table is set with an assortment of baked goods and jars. In the foreground, there are several pastries, including what appear to be scones or biscuits, some topped with cream and fruit. To the right, there are jars of preserves, one containing a dark red jam. In the background, more breads and pastries are visible on a wooden tray. The overall scene is warm and inviting, suggesting a breakfast or brunch setting.

*RECEPTION
MENU*

RECEPTIONS

HORS D'OEUVRES

Choose the following:

Three cold or hot | \$18 PER PERSON

Four cold or hot | \$24 PER PERSON

Five cold or hot | \$30 PER PERSON

COLD

CHICKEN WALDORF SALAD IN A PHYLLO CUP

SMOKED DUCK | Celery heart, fig jam, crostini

BEEF CARPACCIO | Horseradish crema, chive, brioche

BEEF TARTARE | caper, shallot, mustard, brioche

SPICY TUNA TARTARE | Mango salsa, wonton crisp

GAZPACHO SHRIMP SHOOTERS

MELON & CRISP PROSCUITTO | Truffled honey

DEVILED FARM FRESH EGG | Bacon, radish & chive crème fraiche

MEDITERRANEAN ANTIPASTO | Artichokes, fire roasted tomatoes, kalamata olives, fresh mozzarella

HOT

CHICKEN EMPANADA | Tomatillo salsa

BUFFALO CHICKEN SPRING ROLL | Blue cheese

CRISPY MALIBU COCONUT SHRIMP | Orange-horseradish marmalade

MARYLAND CRAB CAKE | Tomato-caper remoulade

CRAB RANGOON | Thai sweet chili dipping sauce

BLACK ANGUS MINI CHEESEBURGERS | American cheese, pickle, ketchup & mustard

TERIYAKI BEEF SKEWER | Angus beef strip, sesame teriyaki glaze

PARMESAN CRUSTED ARTICHOKE BEIGNET | Creamy herb dipping sauce

HAND-BREADED CHEESE AND HERB STUFFED PEPPADEW PEPPERS | Chipotle ranch dipping sauce

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

RECEPTIONS

ENHANCEMENTS | MINIMUM 10 GUESTS

HOT PARMESAN SPINACH ARTICHOKE DIP | \$14 PER PERSON

Served with sea salt tortilla chips

WING BAR | \$18.50 PER PERSON

Four wings per person

Buffalo, Jamacian jerk, mesquite barbeque, carrot and celery sticks, blue cheese, ranch

INDIGO GARDEN DISPLAY | \$18 PER PERSON

An assortment of garden-fresh vegetables of the season

Select Two Dips:

Creamy buttermilk ranch

Chunky blue cheese and scallion

Sundried tomato and cannellini bean

Pimento cheese spread

CURED MEAT & CHEESE BOARDS | \$21 PER PERSON

Cured and dried meats and artisanal cheeses, fresh and dried fruits, accoutrements, french baguette, crackers

These stations will be continually replenished for 1 hour.

NOTE: Consult with your conference or catering manager about special package pricing for 4 or more stations/ selections.

SLIDER'S | \$19.50 PER PERSON

Three sliders per person. Choice of three options:

Jerked chicken, mango slaw, honey and lime aioli

Mini Burger Bites, bacon, cheddar, special sauce

Brisket, red onion jam & blue cheese

BBQ pulled pork, dill pickle, aged cheddar, potato bun

Roasted mushroom, tomato, basil pesto & goat cheese

NACHO STATION | \$20 PER PERSON

Corn tortilla chips, warm queso dip

Tequila-lime chicken, cumin spiced beef

Pico de gallo, guacamole, sour cream, green onions, tomato salsa, black olives, cheddar & jack cheese, pickled jalapeños



RECEPTIONS

BUTCHER BLOCK ROASTED AND CHEF CARVED

(***) ROAST TENDERLOIN OF BEEF | \$575**

SERVES 15

Buttermilk and chive crushed potatoes, garlic jus

(***) ARGENTINEAN CHURRASCO (SKIRT STEAK) | \$425**

SERVES 20

Roast potatoes, chimichurri

(***) PRIME RIB OF BEEF | \$600**

SERVES 20

Sea salt and garden herb crusted, garlic smashed yukon potatoes, horseradish crème fraiche

(***) SAGE AND ORANGE ROASTED TURKEY | \$225**

SERVES 10

Country brown gravy, cranberry relish, bread stuffing

(***) ROASTED CUBAN PORK PERNIL | \$425**

SERVES 30

Roasted plantains with tamarind glaze, mojo sauce

(***) SHICHIMI SPICED AHI TUNA LOIN | \$525**

SERVES 15

Chilled soba noodle salad, yuzu-apple ponzu

(***) Attendant Fee of \$225 for each Carver**

We Recommend One Carving Station for each 40 Persons and there is a Twenty Person Minimum for each Carving Station

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.





*DINNER
MENU*

DINNER

SPECIALTY BUFFETS

ZEN EXPERIENCE | \$68 PER PERSON

THAI SALAD WITH CABBAGE | Thai chile, mint, carrot, sweet lime dressing

KOREAN CUCUMBER SALAD | Green onion, carrots, sesame seeds, chili flakes, rice wine vinaigrette

SWEET AND SOUR CHICKEN | Pineapple, bell pepper, green onion

BROCCOLI AND BEEF

SPICY GARLIC SHRIMP | Edamame, carrot, sprouts, cashews, green onion, red chili teriyaki sauce

STEAMED JASMINE RICE

SUGAR SNAP PEAS | Ginger, garlic, bean sprout, red chile, hoisin

LEMON COCONUT CAKE

Freshly brewed coffees and gourmet teas, green tea

STEAKHOUSE EXPERIENCE | \$76 PER PERSON

NEW ENGLAND CLAM CHOWDER

WEDGE SALAD | Baby lettuce wedges, bacon, egg, tomato, buttermilk blue dressing

SPINACH SALAD | Local spinach, red onion, tomato, warm bacon dressing

BRAISED SHORT RIBS | Snap peas, natural jus

GRILLED FLANK STEAK | Caramelized onions, steak sauce

ROAST CHICKEN THIGHS | Wild mushroom ragout, kale

ARTISAN BAKED DINNER ROLLS

TRUFFLE MACARONI AND CHEESE

SCALLOPED SYLE POTATOES

CHOCOLATE LAYER CAKE

Freshly brewed coffees and gourmet teas

TOUR OF ITALY EXPERIENCE | \$73 PER PERSON

SAN MARZANO TOMATO BISQUE

TRADITIONAL CAESAR SALAD | Romaine, parmigiano - reggiano cheese, garlic herb croutons, creamy lemon garlic dressing

CAPRESE WITH VINE RIPE TOMATOES |

Fresh mozzarella, arugula, aged balsamic reduction, extra virgin olive oil

CAVATAPPI WITH SHORTRIB BOLOGNESE

CHEESE TORTELLONI WITH PANCETTA |

Sweet peas, roasted garlic cream

CHICKEN SALTIMBOCCA | Sage, proscuitto,

marsala sauce

GRILLED ITALIAN SAUSAGE POMODORO WITH ONIONS AND SWEET PEPPERS

ITALIAN GREEN BEANS WITH OVEN ROASTED TOMATO AND VIDALIA ONION COMPOTE

GARLIC BREADSTICKS

TIRAMISU

Freshly brewed coffees and gourmet teas

Dinner buffets require a minimum of 15 persons for smaller groups add \$6 Per Person

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

DINNER

HOT PLATED DINNERS

Three Course Plated Dinners are Inclusive of Iced Tea with Lemon, Coffee & Hot Teas, Artisan Rolls

FREE RANGE CHICKEN | \$62 PER PERSON

KALE SALAD | Baby kale and frisee, red grapes, feta, sunflower seeds, blueberries, lemon vinaigrette

GRILLED FREE RANGE AIRLINE CHICKEN BREAST |

Roasted vegetable barley salad, haricot vertes, charred tomato basil coulis

LEMON TART | Vanilla whipped cream, strawberries, mango sauce

ROAST ICELANDIC SALMON | \$64 PER PERSON

SPINACH SALAD | Baby spinach & frisee, strawberry, red onion, goat cheese, cucumber, poppyseed dressing

PAN ROASTED ICELANDIC SALMON | Dill whipped golden potatoes, garlicky green beans, lemon caper beurre blanc

CHOCOLATE RASPBERRY TORTE | Fresh raspberries, raspberry sauce, liquid chocolate sauce

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments.

Consult your catering, conference manager For options and pricing

GORGONZOLA CRUSTED FILET OF BEEF | \$80 PER PERSON

"CAPRESE" CAPRICCIOSO SALAD | Arugula, tomatoes, fresh mozzarella, basil, balsamic vinaigrette

GORGONZOLA CRUSTED FILET OF BEEF | Italian herb and parmesan polenta cake, roasted mediterranean vegetables, chianti wine sauce

TIRAMISU | Liquid chocolate, amaretto whipped cream

FILET OF BEEF AND JUMBO PRAWNS | \$95 PER PERSON

WATERCRESS SALAD | Frisee, radish, tomato, cucumber, feta cheese, olive oil herb vinaigrette

ALL NATURAL FILET OF BEEF WITH SCAMPI STYLE JUMBO PRAWNS |

Roasted lemon and thyme new potatoes, grilled asparagus, mushroom marsala sauce, lemon chive beurre blanc

STRAWBERRY CHEESECAKE |

Strawberry compote sauce, grand marnier whipped cream

CRISPY EGGPLANT TOWER | \$60 PER PERSON

"THE WEDGE" | Iceberg lettuce, tomatoes, boiled egg, crispy tobacco onions, buttermilk blue dressing

CRISPY EGGPLANT TOWER |

Herb and parmesan bread crumb breaded eggplant stacked with fresh mozzarella, vine ripe tomatoes, basil pesto, roasted red pepper sauce

PEACH TART | Melted bourbon ice cream, cinnamon whip

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.



*BEVERAGE
MENU*

BEVERAGES

BAR SELECTIONS

HOSTED BARS – ON CONSUMPTION

House Brand Cocktails |\$9.75 per drink
Premium Brands Cocktails |\$11.50 per drink
Domestic & Import Beer |\$7.50 per drink
Tier One Wine Selection |\$10 per drink
Tier Two Wine Selection |\$12.50 per drink
Soft Drinks & Bottled Water |\$5 per drink

HOSTED BARS – PER PERSON, PER HOUR

House Brands, Tier One Wines, Domestic Beer, Soft
Drinks and Bottled Water
First Hour |\$24
Additional Hours |\$11
Premium Brands, Tier Two Wines, Imported and Craft
Beer, Domestic Beer, Soft Drinks and Bottled Water
First Hour |\$28
Additional Hours |\$13

WINE BY THE GLASS

TIER ONE

Three Thieves Wines | St. Helena, California
Chardonnay, Pinot Grigio, Pinot Noir,
Cabernet Sauvignon

TIER TWO

Sonoma Cutrer Chardonnay
Whitehaven Sauvignon Blanc
Meoimi Pinot Noir
J.Lohr Cabernet Sauvignon

BEER

Standard Selections on Every Bar

DOMESTIC & IMPORT

512 Pils- Austin Based Beer
Budweiser Light
Michelob Ultra
Samuel Adams
Modelo Especial
Heineken
Corona Extra
Founders All Day IPA

BRAND BY CATEGORY

HOUSE BRANDS

Vodka |Smirnoff
Gin |Beefeater
Bourbon |Jim Beam
Scotch |Dewars White Label
American Whiskey |Jack Daniels
Rum |Bacardi Superior
Tequila |Jose Cuervo Silver

PREMIUM BRANDS

Vodka |Titos
Gin |Bombay Sapphire
American Whiskey |Jack Daniel's
Scotch |Johnny Walker Black
Bourbon |Wild Turkey
Rum |Bacardi Superior
Tequila |Casamigos Blanco

LABOR CHARGES

Bartender Fee |\$175.00 each
Cashier Fee (Cash Bars Only) |\$125 each

POLICIES

GENERAL INFORMATION

All food and beverage must be provided by Hotel Indigo Austin University and consumed on the premises. All alcoholic beverages must be properly received and served under the direction of Hotel Indigo Austin University staff.

Our Chef's will accommodate those guests with special dietary needs. Please advise your Catering/Conference Services Manager of any special needs as early as possible.

SERVICE CHARGES

All prices are subject to a 24% service charge and

8.25% Texas State sales tax. (Note: Service Charge is Taxable)

An additional \$4.00 per person shall be added to any Continental Breakfast that requires seating and/or table service.

An additional per person charge will be added and will be applied to any serviced meal function of less than 50 guests.

A service fee of \$250.00 per Chef/Attendant will be charged to any Chef Attended carving or other preparation station.

A Bartender fee of \$175.00 will be applied to any package bar for groups of less than 50 guests

A Bartender fee of \$175.00 will be applied to any consumption or cash bar where the sales per bartender do not exceed \$500.00.

NOTE: If the Hotel receives a Room Set-up Change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$275.00, for ballroom sections the charge is \$550.00 each.

A 24% service charge and 8.25% sales tax will be applied to all food and beverage pricing.

GUARANTEES

Hotel Indigo Austin University requires a food guarantee Three (3) Business Days in advance of the event for all catered food and beverage events.

If Hotel Indigo Austin University does not receive a (3) business day guarantee, the Group's expected attendance as listed on the BEO will be used as the food guarantee.

Hotel Indigo Austin University will prepare food portions for five percent (5%) above your food guarantee for functions up to 40 guests and three percent (3%) for functions over 100 guests. Hotel Indigo Austin University is not responsible for any meals exceeding the five/three percent (5/3%) overage; however, we will accommodate such occurrences to the best of our ability. Omni ChampionsGate catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

The Group will be charged for the food and beverage guarantee or actual attendance, whichever is greater.

Any menu changes or increase in guaranteed attendance received after the (3) day food guarantee will be accommodated to the best of our ability and additional charges will apply.

MEETING AND EVENT ARRANGEMENTS

Hotel Indigo Austin University provides linen for all functions. Should you wish to order specialty linens, we will be happy to make arrangements at an additional charge. Please ask your catering/conference services representative for a list of linen options and pricing.

Your Catering/Conference Services Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme décor packages to compliment your event.

The use of confetti is not permitted.

Hotel Indigo Austin University does not permit the affixing of anything to walls, floors or ceilings without prior written approval and supervision of the Hotel. The client will be responsible for any damages done to the facilities by the vendor during the period of time they are under your control, or the control of contractors hired by you and/or your organization.

Seating for Meal Functions

Types of seating include: seated cocktail rounds of four (4), standing cocktail rounds and 72" round tables. The amount and type of seating provided for your event will be determined based on the event venue, menu and duration of the event.

OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 30% or more chance of precipitation in the area
- Temperatures below 65 degrees
- Wind gusts in excess of 15 mph.
- Lightning

The Hotel will decide by 8:00 p.m. the evening prior for breakfast, by 7:00am the day of the event for lunch, and by 12:00pm for evening functions.

The hotel reserves the right to make the final decision on event location

I have read and agree to the above catering guidelines:

Signed: _____

Print Name: _____

Date: _____



CALL TO TODAY TO SPEAK WITH AN EVENT SPECIALIST

737-203-9085

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