

Hotel Indigo Chattanooga Downtown

Catering Menu

HOTEL
INDIGO[®]
AN IHG HOTEL





INTRODUCTION

At Hotel Indigo Chattanooga Downtown, our event spaces blend boutique charm with vibrant local flavor. From thoughtfully designed meeting rooms to open, flexible areas perfect for cocktail receptions or creative gatherings, we offer a fresh alternative to traditional venues. Our chef-curated catering menus, inspired by Chattanooga's culinary scene, pair perfectly with the warm service of our knowledgeable team. Whether you're planning a corporate function, intimate wedding event, networking mixer, or private celebration, our inviting spaces and downtown energy create the ideal setting to connect and celebrate.

BREAKFAST



BREAKFAST

Bottle/Canned beverages are charged per consumption at \$4 per beverage.

All Breakfast Buffets include Freshly Brewed Peet's Coffee.

A small group service fee of \$100 will apply to any meal function of 10 people or less.

CONTINENTAL BREAKFAST

\$16 Per Person

- Assorted Pastries
- Yogurt and Berry Parfait with Granola
- Fruit Salad

ALL AMERICAN BREAKFAST

\$27 Per Person

- Cheesy Scrambled Eggs
- Choice of Bacon or Sausage
- Herbed Breakfast Potatoes

Alternate: Sweet Potato Hash with Poblano Peppers and Onions **add \$2 per person**

- Choice of Texas Toast or French Toast
- Fruit Salad

OPTIONAL ALTERNATIVES

Southern Star (\$26): Includes grits and biscuits for a southern flair.

Replaces Herbed Potatoes and Toast options

On The Lighter Side (\$22): Features turkey sausage, toast, and yogurt parfait

- Optional Add On: Avocado Toast Crostini with egg, **add \$3 per person**

Replaces Protein Selection and Herbed Breakfast Potatoes

*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



LUNCH

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TACO SALAD BUFFET

\$32 Per Person

- Seasoned Steak, Grilled Chicken, Fajita Vegetables
- Pico de Gallo
- Cilantro Lime or Spanish Rice
- Black Beans
- Cilantro Lime Crema
- Local Corn Tortillas
- Mexi Salad – Romaine Tomatoes, Queso Fresca, Pickled Red Onion, and Zesty Ranch
- Guacamole

CHATTANOOGA BBQ BUFFET

\$30 Per Person

- Pulled Pork Mixed with Chattanooga Whiskey BBQ Sauce on a Toasted Kaiser Roll
- Southern Slaw
- Mac and Cheese
- Baked Beans

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BUILD YOUR OWN SALAD BUFFET

\$26 Per Person

- Mixed Greens or Spring Mix and Romaine Lettuce
- Fixings included:
Fire Roasted Corn, Cherry Tomatoes, Cucumber, Radish, Shredded Carrot, Pickled Beet, Broccoli Florets, Roasted Cauliflower, Sunflower Seeds, Candied Walnuts, Cheddar Cheese

Choose up to (3) Proteins – pick additional protein **add \$2 per person**

Avocado, Bacon Bits, Diced Grilled Chicken, Diced Roasted Ham, Diced Smoke Turkey, Pesto White Beans

Choose up to (2) Dressings

- Balsamic Vinaigrette, Ranch, Honey Mustard
- Served with Warm Rolls

DESSERT ADD ONS

\$7 Per Person (Choose 2) – pick additional protein **add \$3.50 per person**

- Seasonal Cheesecake
- Strawberry Shortcake
- Chocolate Flourless Torte
- Assorted Cookies, Platter

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DELI BOXED LUNCHES

\$26 per guest

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CHOICE OF SANDWICH

- Chicken Salad on White
- Egg Salad and Spinach on Whole Grain
- Turkey Swiss Avocado Wrap
- Ham and Cheddar

CHOICE OF SIDE

- Chips
- Pasta Salad
- Garden Salad – Mixed Greens, Red Onion, Cucumber, Cherry Tomato, Sliced Radish, Croutons, and Balsamic Vinaigrette | **Add \$2**

All Boxed Lunches Served with a Chocolate Chip Cookie and Honey Crisp Apple

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BREAKS + BEVERAGES



BREAKS, BEVERAGES + SHAREABLES

BREAK OPTIONS

- **Rise and Shine, \$14 per person**
 - Assorted Pastries, Muffins, Granola Bars, Greek Yogurt, Fresh Fruit and Berries
- **Fast Break, \$12 per person**
 - Granola Bars, Brown Butter Rice Crispy Square, Trail Mix, Fresh Fruit
- **Second Breakfast, \$13 per person**
 - Bagels and Cream Cheese Platter, Fruit Salad, Strawberry Banana Protein Smoothie
- **Red Beet Hummus and Pita, \$10 per person**
 - Chickpea Red Beet Hummus, Pita Bread and Assorted Vegetables
- **Pimento Cheese, \$10 per person**
 - Pimento Cheese, Lavish, Assorted Vegetables
- **Fruit Plate \$7 per person**
 - Assorted seasonal Fruit plate
- **Vegetable Plate \$8 per person**
 - Assorted seasonal Vegetable plate with dip
- **Pastry Plate \$10 per person**
 - Assorted Pastries and Muffins

BEVERAGES

- Freshly Brewed Peet's Coffee in Regular and Decaffeinated \$67 per Station
- Assorted Loose Leaf Hot Herbal Tea \$2 per bag
- Assorted Sodas, Bottled Water or Juices \$4 per beverage
- Complimentary Water Station in Meeting Space

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DINNER & RECEPTION



THE CHEF'S TABLE PLATED DINNER

Plated Dinner includes appetizer, first course, choice of entrée, and dessert.
\$67 per person

SHARE PLATES FOR THE TABLE

- Charcuterie Plate: regionally sourced cheeses, rotating selection of cured meats, olives, pepper bacon jam, and lavash
- Red Beet Hummus: red beet hummus with fresh vegetables and grilled pita
- Salmon Dip: creamy smokey salmon, capers, and grilled breads

FIRST COURSE

- Southern Caesar: romaine, parmesan, cornbread croutons, house Caesar dressing

ENTRÉES - SELECT ONE

- Steak Frites: Ten-ounce Prime Rib, truffle fries, herbed garlic butter, horseradish aioli
- Roasted Chicken and Penne Pasta: Parmesan creamy alfredo sauce
- Honey Bourbon Glazed Salmon: Tarragon chive jasmine rice, seasonal vegetable *or choose Honey Bourbon Glazed Tempeh*

DESSERTS

- Flourless Chocolate Torte: served with vanilla ice cream chocolate drizzle and berries
- Seasonal Cheesecake
- Moon Pie Bread Pudding

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THE NEIGHBORHOOD TABLE PLATED DINNER

Plated Dinner includes choice of appetizer, entrée, and dessert.

\$47 per person

SHARE PLATES FOR THE TABLE

- Truffle & Parmesan Fries: white truffle oil, fresh herbs, parmesan, horseradish aioli
- Buffalo Fried Cauliflower: buttermilk cauliflower, garlic buffalo sauce and ranch
- Pulled Pork Nachos: Kettle Chips topped with pulled pork, pimento cheese, black eyed peas, charred corn, pico de gallo, and cilantro lime crema

ENTRÉES – SELECT ONE

- Black Bean Burger Wrap: red beet hummus, mixed greens, tomato, avocado, cheddar and sriracha ranch
- Honey Bourbon Glazed Salmon: Tarragon chive jasmine rice, seasonal vegetable *or choose Honey Bourbon Glazed Tempeh*

DESSERTS

- Flourless Chocolate Torte: served with vanilla ice cream chocolate drizzle and berries
- Seasonal Cheesecake
- Moon Pie Bread Pudding

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DINNER BUFFET

Choose your preferred dinner package

CHEF'S TABLE

\$67 Per Person
x3 starter options
x1 salad option
x3 entrée options
x3 dessert options

Minimum headcount 30

Bottled and canned beverages
are charged per consumption

NEIGHBORHOOD TABLE

\$47 Per Person
x3 starter options
x2 entrée options
x3 dessert options

Minimum headcount 30

Bottled and canned beverages
are charged per consumption

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BEVERAGES

Choose your preferred package

\$150 Bartender fee required. One bartender per 50 guests required. Minimum of 2 hours required for service. Prices of exclusive of 23% taxable service charge and all applicable sales tax.

BAR PACKAGES

Beer and Wine Only Package

One Hour	\$17
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Additional Hours	\$10
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House Package

One Hour	\$18
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Additional Hours	\$15
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Premium Package

One Hour	\$28
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Additional Hours	\$18
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HOSTED CONSUMPTION BAR

House Cocktail	\$12
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Premium Cocktail	\$16
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House Wine	\$12/Glass \$46/Bottle
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Domestic Beer	\$5
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Imported Beer	\$7
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Bottled Beer	\$7
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Canned Beer	\$6
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Sparkling Water	\$4
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Assorted Soft Drinks	\$4
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Assorted Juices	\$4
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Energy Drinks	\$5
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Mocktails	\$6
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Batch Cocktails	Inquire with Hotel
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Upon request

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AUDIOVISUAL

Additional A/V services thru our exclusive provider, Encore Global.

Please reach out for pricing menus for Encore's Services

EQUIPMENT AND ACCESSORIES

Extension Cord	\$10
HDMI Cable	\$10

Power Strip	\$10
Flip Chart Package – includes easel, markers, and pad	\$25

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FULL DAY MEETING



MEETING PACKAGE : LIVING LIKE A LOCAL

Local institutions, old standby's, and neighborhood essentials, this menu spotlights the ingredients and places people are flocking to right now. Enriched with our neighborhood story, some of these food & drink collaborations are exclusive to our hotel and are our special local insider gift to you.

\$165 Per Person

Includes room rental, WiFi, limited AV

Bottled and canned beverages are charged per consumption

BREAKFAST

- ▶ Selection of locally renowned donuts from Donut House
- ▶ Selection of locally baked pastries from Alon's bakery served with whipped butter and preserves from the Jelly man
- ▶ Seasonal sliced fruit
- ▶ Herbed breakfast potatoes
- ▶ Shrimp & grits with poached shrimp, Anson Mills grits, aged cheddar and andouille sausage
- ▶ Choice of local bacon from Norman's farm

LUNCH

- ▶ Artisan bread and butter
- ▶ Market salad with feta cheese, walnuts, cucumber, radish and a lemon herb vinaigrette
- ▶ Little gem salad with marinated manchego, fine herbs, olive oil croutons and a yuzu vinaigrette
- ▶ Herb roasted chicken with white wine mustard sauce
- ▶ Pan roasted salmon with citrus farmer's market honey glaze
- ▶ Farmer Norman's vegetables
- ▶ Garlic & herb roasted potatoes
- ▶ Popsicles from the Pop Stand

BREAK

- ▶ Farmer's Market fruit smoothie station
- ▶ House pickled veggies and assorted dips
- ▶ House roasted pistachios and pecans from The Nut House
- ▶ The Chocolate hut's famous chocolate chip cookies

ALL-DAY BEVERAGES

- Bottled water
- La Colombe canned cold brew coffee
- Batdorf & Bronson™ locally roasted coffee and assorted Numi™ organic hot teas
- Assorted sodas and bottled water

SEE YOU SOON GIFT & RECIPE

- Chef's Great Grandmother's Brown Butter and Sea Salt Chocolate Chip Cookies
- Recipe included with takeaway gift

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MEETING PACKAGE : CELEBRATE THE DAY

A menu curated that is all about sprinkling joy and connection throughout your day. Savor every moment and find a reason to celebrate the big and the small.

Salute the start of the day, cheers after work, memorialize your event and toast to friends, old and new.

\$185 Per Person

Includes room rental, WiFi, limited AV

Bottled and canned beverages are charged per consumption

BREAKFAST

- ▶ Sparkling wine toast to kick off the meeting
- ▶ Selection of housemade pop tarts with seasonal and vibrant fillings ; Matcha, Strawberry or Ube
- ▶ Gravlax Tower ; house-made gravlax, bagels, assorted cream cheeses, accoutrements
- ▶ Seasonal sliced fruit bowl
- ▶ Rainbow croissant French-toast ; maple syrup, nuts, sprinkles
- ▶ Chicken fried steak & eggs
- ▶ Fresh fruit juices
- ▶ Bellini bar with Prosecco

BRUNCH / LUNCH

- ▶ Artisan bread and butter
- ▶ Market salad with feta cheese, walnuts, cucumber, radish and a lemon herb vinaigrette
- ▶ Ruben Sandwiches with local pastrami
- ▶ BLAT : Bacon, Lettuce, Avocado and Tomato Seasonal vegetables
- ▶ Patty Melt ; wagyu smash patties, caramelized onions
- ▶ Chef's birthday flavored cupcakes

BREAK

- ▶ Truffle salted and herbed popcorn
- ▶ Red & Blue Corn Tortilla Chips and Guacamole
- ▶ Cake & Pie bar ; assorted pies including birthday cake, apple pie, red velvet cake
- ▶ Spritz bar ; proof and non-proofed
- ▶ Chocolate covered espresso beans

ALL-DAY BEVERAGES

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- Assorted sodas and bottled water

AFTERGLOW PARTY

- Cheeseburger sliders
- French Fry and Truffle salt bar
- Lobster Mac & Cheese Fritters, Yuzu Aioli
- Mini grilled cheese sandwiches
- Flavored coconut water bar
- Vitamin Waters
- Espresso martini station by Borghetti

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MEETING PACKAGE : HEALTHY INDULGENT

Wellness inspired yet naturally nostalgic, triggering happy memories from childhood, the menu offers sweet and savory items, decadent and nourishing, shared as family style or individually served.

\$195 Per Person

Includes room rental, WiFi, limited AV

Bottled and canned beverages are charged per consumption

BREAKFAST

- ▶ Egg white frittata with butternut squash, baby kale, and dried tomato
- ▶ Seasonal sliced fruit
- ▶ Housemade granola and organic Greek yogurt
- ▶ Sliced tomato and cottage cheese
- ▶ Steel cut oatmeal with soy and almond milk, nuts and dried fruit
- ▶ Fresh fruit juices

LUNCH

- ▶ Artisan bread and butter
- ▶ Chicken Noodle Soup with farmer's market vegetables
- ▶ Kale Caesar salad with sourdough croutons and grana Padano
- ▶ Eggplant lasagna with roasted tomato, ricotta and torn basil
- ▶ Roasted Joyce Farms chicken breast stuffed with herb butter
- ▶ Chef's seasonal fruit tart

BREAK

- ▶ Build your own trail mix bar
- ▶ Fresh assorted fruit smoothies
- ▶ Acai sorbet bowl station
- ▶ Matcha lemonade stand
- ▶ Fresh Fruit shooters ; orange-ginger, ginger-lemon and cayenne, cherry & strawberry
- ▶

ALL-DAY BEVERAGES

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TERMS & CONDITIONS

Menus and prices subject to change.

Food & Beverage

All food and beverages must be purchased and served by the hotel. Menu prices are subject to change without notice. Due to health codes, food and beverages may not be taken off property. Custom menu options are available, including vegan, vegetarian, and gluten-free.

Service Charge & Taxes

A 23% taxable service charge and 9.25% state sales tax apply to all food, beverage, and banquet charges. Of the service charge, 5% is distributed to service staff; 18% is retained as an administrative fee. Alcoholic beverages are subject to applicable liquor taxes.

Guarantees

Final guest count is due seven (7) days prior to your event. If not received, the contracted number will serve as the guarantee. Charges will be based on the guaranteed minimum or actual attendance, whichever is greater. If the food & beverage minimum is not met, the difference will be charged.

Parking

Valet-only parking is available with in/out privileges. Discounted event rates are available—please ask your hotel contact for current pricing. Rates subject to change.

Room Rental Inclusions

Rental includes tables, chairs, and basic linens (limited colors). Clients may bring in event decorations.

Health Advisory

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.





THANK YOU

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