

HUNTSVILLE MIDCITY

Catering Menu

HOTEL
INDIGO[®] · *The* **INDIE** ·
AN IHG HOTEL EST -2024
TAPAS | PLATES | COCKTAILS | MUSIC



A modern lounge area with a grey sofa, pink armchairs, and a fireplace. The room features a dark ceiling with linear lighting fixtures and a large abstract painting in the background. The floor is a light-colored, polished material.

INTRODUCTION

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

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BREAKFAST



MORNING SOUND CHECK

Ease into the day, MidCity style.

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

LET'S GET DOWN TO BUSINESS

\$18.00 Per Person

- Pastries
- Bagels
- Seasonal Fruit
- Coffee, Tea, & Water

ADD ON TRACKS

\$4.00 - \$10.00 Per Person

- Breakfast Sandwiches
- Chicken & Waffles
- Biscuits & Gravy
- Parfaits & More

MORNING FUEL

\$28 Per Person

- Scrambled Egg
- Sausage
- Bacon
- Potatoes
- Fresh Breads
- Fruit



LUNCH



MIDDAY SETLIST

Fresh, vibrant, and built to keep the energy going

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

GARDEN GROOVES

Seasonal Salads with Optional Protein Add-ons

Caesar Salad

Romaine, Parmesan Fresh Cracked
Pepper and house made croutons

\$14.00 Per Person

Garden Salad

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

\$12.00 Per Person

Seasonal Little Gem Salad

See Restaurant Menu for seasonal changes

\$14.00 Per Person

ADD

Chicken
Shrimp

\$5.00 Per Person
\$6.00 Per Person

BETWEEN THE BREAD

Artisan Sandwiches, chips or fruit

Assorted Deli Sandwiches

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

\$15.00 per person

ADD

Bacon

\$2.00 per sandwich



GLOBAL JAM SESSIONS

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

Soda is available for an additional \$2 per person. Pricing is based on a per person rate for hourly replenishment.

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

VIVA LA INDIE

\$30.00 PER PERSON

A bold, street-inspired taco experience with all the fixings

ADD

Guacamole and queso Shrimp

\$2.00 Per Person

Cilantro Lime Steak Corn

\$5.00 Per Person

Flour Tortillas

\$2.00 Per Person

CIAO BELLA!

\$30.00 PER PERSON

Comforting Italian classics with a modern finish

ADD

Chicken Parmesan

\$5.00 Per Person

Grilled Garlic Shrimp

\$6.00 Per Person



GLOBAL JAM SESSIONS (CONT)

SPUD STATION

\$28.00 PER PERSON

Choice of Idaho or Sweet Potato Toppings include melted clarified butter, honey butter, shredded cheddar cheese, bacon bits, sour cream, green onions, salt and pepper and brown sugar. Served with a Garden Salad and assorted cookies.

ADD

Shredded Chicken or Pulled
Pork

\$6.00 Per Person



SWEET INTERLUDE

A quick break, a little indulgence.

Assorted Gourmet Cookies

Assorted Cheesecakes

Banana Pudding or Chocolate Mousse

\$3.00 - \$7.00 Per Person



DINNER & RECEPTION



NIGHTFALL ENCORE

When the lights dim, the flavors turn up.

NIBBLES

Seasonal hummus topped with tapenade and served with toast points.	\$6.00 Per Person
Bruschetta toast points topped with balsamic glaze and fresh basil	\$7.00 Per Person
Pimento cheese on homemade crackers	\$7.00 Per Person
Fried Crab Cakes topped with spicy remoulade sauce	\$8.00 Per Person
Fried Oysters with dill aioli	\$7.00 Per Person
Mini Pork Belly sliders with pepper jelly and hot honey	\$7.00 Per Person

SHOWSTOPPERS

CHEESE AND CHARCUTERIE DISPLAY

\$15.00 Per Person

Minimum of 25

Chef's selection of specialty:
Cheeses cured meats Pickled
vegetables Seasonal dips
House crackers
Bread
House made
preserves

FRESH SHUCKED OYSTER DISPLAY

\$15.00 Per Person

Minimum of 50

Live action shucking display.
Served with seasonal mignonette, mini tobacco bottles,
Lemon wedge and saltine crackers

CARVING STATION
Chef-attended, market selections
MARKET PRICE

MAIN STAGE DINING

The headliner. The moment everyone remembers.

Non-alcoholic beverages inclusive of water, tea, and coffee (soda +\$2 per person) included

STAR ATTRACTIONS BUFFET

Two protein options and two side items.

Served with your choice of salad
as well as house bread.

\$55.00 Per Person

Thoughtfully prepared dishes inspired by Southern roots and modern tastes.

SIGNATURE PLATES (Plated)

A refined, coursed experience:

\$38 Per Person

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

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

\$32 Per Person

Seared Airline Chicken Breast
Topped with chimichurri sauce
served with garlic whipped potatoes
and grilled haricot verts

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

SIGNATURE PLATES (Plated)

A refined, coursed experience:

\$41 Per Person

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

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

\$31 Per Person

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

Minimum headcount 25

Bottled and canned beverages
are charged per consumption

GRAND FINALE

End on a high note.

Cheesecake topped with house made whipped cream

\$8.00 Per Person

Tiramisu

\$8.00 Per Person

Flourless Chocolate Cake topped with ganache and fresh berries

\$8.00 Per Person



BEVERAGES



LIQUID RHYTHMS

Set the tone. Spark the conversation.

HYDRATION STATION

\$5.00 Per Person

Water Sodas
Sweet
Unsweetened
Tea

WAKE UP CALL

\$8.00 Per Person

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

CRAFT COFFEE COLLECTIVE

\$10.00 Per Person

House Brewed Drip Coffee
House Brewed Cold Brew

Milk Options include Oat Milk and Almond
Milk House Made Syrups



RAISE THE VOLUME

BREWS & VINO

\$14.00 Per Person
for the first hour

\$10 Per Person
for each additional hour
Domestic Beer & House Wine

LOCAL AMPLIFIED

\$16.00 Per Person
for the first hour

\$12.00 Per Person
for each additional hour
Regional craft beers & sommelier-selected wines

FEELING TIPSY

\$20.00 Per Person
for the first hour

\$11 Per Person
for each additional hour
Call spirits with classic mixers



PARTY BEVERAGES

LIQUID COURAGE

\$24.00 Per Person

for the first hour

\$14 Per Person

for each additional hour

Premium Spirits and Elevated Mixers

Signature Cocktail Moment

A custom drink designed for your crowd

\$7.00 Add-on

Private Bartender

\$80.00 /hour

(1 Bartender per 50 people)



THE FINE PRINT

Pricing subject to 22+% service charge & 9% tax
Final guest count due 14 days prior

Custom Experiences Available

In MidCity, every night has a rhythm.
Let's make yours unforgettable.

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THANK YOU

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