

A vintage movie projector is the central focus, with its light glowing brightly. Film reels are visible on the left side. The background is dark with a warm, golden light source on the right, creating a cinematic atmosphere.

hotel
INDIGO
AN IHG® HOTEL

catering menu

buffet breakfasts

scene one

\$13.95 per person

(8 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange Juice
- Fresh Sliced Fruit
- Freshly Baked Danish Assortment & Flaky Croissants served with Sweet Cream Butter & Fruit Preserves

**Add Hot Scrambled Eggs for an additional \$2.00 per person*

scene three

\$15.95 per person

(15 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Fresh Sliced Fruit
- Individual Housemade Biscuits with Fluffy Scrambled Egg, Sausage & Cheese
- Vidalia Onion & Red Potato Hash

scene two

\$17.95 per person

(15 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Fluffy Scrambled Eggs
- Vidalia Onion & Red Potato Hash
- Applewood Smoked Bacon & Breakfast Sausage
- Fresh Bread for Toast
- Served with Sweet Cream Butter & Fruit Preserves

Additionally, includes 1 of the following:

- Individual Yogurt Parfaits with Fruit & Granola
- Fresh Sliced Seasonal Fruit
- Hot Biscuits & Southern Gravy
- Cheese Grits
- Oatmeal "Bar" – hot oatmeal & toppings
- Freshly Baked Danish Assortment

final cut

\$16.95 per person

(15 person minimum)

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Ciabatta French Toast
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon
- Fresh Fruit Salad





intermission

Regular and Decaf Coffee.....	\$39/\$24	3 liters / 1.5 liters
Hot Tea	\$2.50	per bag
Assorted Sodas & Bottled Fiji Water	\$3.00	each
Bagel Bar – assorted with cream cheeses	\$30.00	per dozen
Hot Oatmeal “Bar” with toppings	\$45.00	serves 15
Kashi Granola Bars	\$3.00	each, on consumption
Individual Dannon® Yogurt Parfaits	\$4.50	each
Fresh Sliced Seasonal Fruit tray	\$45.00	serves 15
Whole Fresh Fruit	\$3.00	each, on consumption
Spinach & Artichoke Dip with Pita Chips	\$30.00	serves 15
Hummus with Vegetable Crudite & Flatbread	\$45.00	serves 15
Trail Mix.....	\$4.00	each, on consumption
Fresh Popped Popcorn	\$3.00	per person
Housemade Guacamole, Salsa & Chips.....	\$50.00	serves 15
Queso, Salsa & Chips.....	\$35.00	serves 15
Assorted Candy Bars	\$3.00	each, on consumption
Homemade Baked Cookies	\$20.00	per dozen
Homemade Chocolate Brownies	\$24.00	per dozen
Mini Cheesecakes.....	\$25.00	per dozen (assorted flavors)

break packages

power break **\$8.95**

Fresh Whole Fruit, Trail Mix
& Kashi Granola Bars

cookies & milk **\$5.95**

Fresh Baked Cookie Assortment
& Individual Glasses of Milk

cinematic **\$7.95**

Fresh Popped Popcorn,
Assorted Candy Bars & Candy Bags

**staged with movie-theme décor*

buffet lunches

the general

\$19.95 per person

(8 person minimum)

- Fresh Deli Meats, Cheeses & Gourmet Spreads Served on Fresh Ciabatta Bread (vegetarian option available)
- Pasta -OR- Potato Salad
- Fresh Mixed Greens, Tomatoes & Cucumbers*
- Balsamic Vinaigrette & Ranch Dressing
- Individual Bags of Chips
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

light & hearty

\$21.95 per person

(8 person minimum)

- A Selection of Chicken, Tuna & Egg Salads on Croissant
- Fresh Mixed Greens, Tomatoes & Cucumbers*
- Balsamic Vinaigrette & Ranch Dressing
- Individual Bags of Chips
- Fresh Fruit Salad
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

fiesta feature

\$23.95 per person

(15 person minimum)

- Seasoned Ground Beef & Chicken
- Rice & Black Beans
- Salsa, Sour Cream, Guacamole, Queso Dip
- Shredded Lettuce, Diced Tomatoes, Chopped Onion, Shredded Cheddar, Pico de Gallo
- Crisp Taco Shells, Soft Flour Tortillas & Crunchy Tortilla Chips
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water

the bertini

\$24.95 per person

(15 person minimum)

- Chicken Marsala with Fettucine Pasta
- Fresh Mixed Greens, Tomatoes & Cucumbers*
- Balsamic Vinaigrette & Ranch Dressing
- Roasted Vegetables
- Fresh Bread
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

soup & salad bar

\$23.95 per person

(8 person minimum, 25 person maximum)

- Choice of Hearty Lentil Soup -or- Tomato Bisque
- Toasted Ciabatta Bread Slices
- Fresh Mixed Greens
- Chopped Grilled Chicken & Ham*
- Chopped Boiled Egg, Bacon Bits & Shredded Cheese
- Tomatoes, Cucumbers, Red Onion, Bell Pepper
- Beans, Black Olives, Broccoli, Mushrooms
- Housemade Croutons
- Ranch, Italian & Balsamic Vinaigrette
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water
**tofu option available upon request*

the islander

\$23.95 per person

(15 person minimum)

- Teriyaki Chicken
- Vegetable Fried Rice
- Lo Mein Noodles
- Sauteed Cabbage, Broccoli & Carrots
- Fortune Cookies & Dessert Bars
- Fresh Brewed Iced Tea & Water
**upgrade to salad bar for \$5.00*

Prices are per person plus 22% Service Charge and 7% Sales Tax.
Menus required 14 days before event.
Final changes and counts due 3 business days prior to the event.



small meetings



(8 – 14 attendees)

Small groups of 10 attendees or less can order from our Bistro Menu for Breakfast or Lunch.

Visit the *INTERMISSION* page for snack and beverage options.

scene one

\$13.95 per person

- Freshly Brewed Regular & Decaf Coffee
 - Orange Juice
 - Fresh Sliced Fruit
 - Freshly Baked Danish Assortment & Flaky Croissants served with Sweet Cream Butter & Fruit Preserves
- *Add Hot Scrambled Eggs for an additional \$2 per person*

the general

\$21.95 per person

- Fresh Deli Meats, Cheeses & Gourmet Spreads Served on Fresh Ciabatta Bread (vegetarian option available)
 - Pasta -OR- Potato Salad
 - Fresh Mixed Greens, Tomatoes & Cucumbers*
 - Balsamic Vinaigrette & Ranch Dressing
 - Individual Bags of Chips
 - Chef's Choice of Dessert
 - Fresh Brewed Iced Tea & Water
- *upgrade to salad bar for \$5.00*

light & hearty

\$21.95 per person

- Selection of Chicken, Tuna & Egg Salads on Croissant
 - Fresh Mixed Greens, Tomatoes & Cucumbers*
 - Balsamic Vinaigrette & Ranch Dressing
 - Individual Bags of Chips
 - Fresh Fruit Salad
 - Fresh Brewed Iced Tea & Water
- *upgrade to salad bar for \$5.00*

hors d'oeuvres & stations

Fruit & Cheese Display with Crackers -or- Vegetable Crudités with Dip

Small.....	\$75	serves 25
Medium.....	\$140	serves 50
Roasted Red Pepper Hummus Fresh Baked Pita Chips	\$75	serves 25
Spinach & Artichoke Dip Served with Fresh Baked Pita Chips	\$75	serves 25
Heirloom Tomato Crostini with Feta Whip	\$85	50 pieces
Antipasta Skewers	\$95	50 pieces
Shrimp Cocktail	MKT	
Buffalo Style Chicken Wings & Drums	\$75	50 pieces
Pretzel Bites w/ Dipping Sauce.....	\$75	serves 25
Housemade Meatballs (choose marinara, sweet chili or BBQ)	\$85	50 pieces
Ham, Cheese & Herb Puff Pastry Pinwheels.....	\$85	50 pieces
Pulled Pork Sliders	\$85	50 pieces
Mini Mac & Cheese Bites	\$95	50 pieces
Spanikopita.....	\$135	50 pieces
Mediterranean Shrimp Skewer.....	\$135	50 pieces
Short Rib Empanadas.....	\$135	50 pieces
Mini Kobe Cheeseburgers	\$135	50 pieces

Taco Bar

Seasoned Ground Beef with Soft Flour Tortillas & toppings	\$12.95	per person
Petite Dessert bars, assorted.....	\$50	per 2 dozen
Mini Cheesecakes, assorted	\$50	per 2 dozen

Carving Stations

Fresh Sliced Ham with Rolls & Whole Grain Mustard	\$230	serves 50
Freshly Carved Turkey Breast with Rolls & Gravy	\$200	serves 50
Top Round with Rolls, Au Jus & Horseradish Spread	\$250	serves 50

Banquet Bar

Bottled Fiji Water & Assorted Sodas	\$3.00	
Beer by the Bottle	\$4/\$5	domestic/import
House White Wine	\$8.00	
House Red Wine	\$8.00	
Call Brand Liquors	\$10.00	
Premium Brand Liquors	\$12.00	

(Prices are per person plus 22% Service Charge and 7% Sales Tax)



buffet dinners

cult classic

\$39.95 per person

- Herb Roasted Chicken with Pan Gravy
- Salmon Piccata
- Fresh Mixed Greens, Tomatoes & Cucumbers
- Balsamic Vinaigrette & Ranch Dressing
- Roasted Vegetables
- Rice Pilaf
- Fresh Bread
- Classic Cheesecake with Fresh Berries
- Fresh Brewed Iced Tea & Water

the valentino

\$35.95 per person

- Chicken with Mushrooms & Marsala Sauce
- Shrimp Scampi with Angel Hair Pasta
- Caprese Salad
- Yukon Gold Garlic Mashed Potatoes
- Roasted Green Beans
- Fresh Bread
- Tiramisu
- Fresh Brewed Iced Tea & Water

norman's reel deal

\$35.95 per person

- Country Style Ribs & Roasted Chicken
- Fresh Mixed Greens, Tomatoes & Cucumbers
- Balsamic Vinaigrette & Ranch Dressing
- Creamy Cole Slaw
- Roasted Garlic Mashed Potatoes
- Country Style Green Beans
- Cornbread
- Apple Cobbler
- Fresh Brewed Iced Tea & Water

15 person minimum for all dinner buffets

Prices are per person plus 22% Service Charge and 7% Sales Tax. Menus required 14 days before event.
Final changes and counts due 3 business days prior to the event.

behind the scenes

Tapestry Room Rental 624 square feet section	\$300 section per day
Nautilus Boardroom Rental Seats up to 10 & includes LCD HD TV, screen & whiteboard	\$200 per day
Podium/Microphone Package.....	\$50 per day
Microphone	\$50 per day
LCD projector	\$75 per day
Speaker Phone	\$25 per day
Flipchart Package	\$25 per day
Flipchart (stand & markers only)	\$15 per day
Screen	included
Bartender Fee (up to 3 hours)	\$50 per bartender
Carver Fee	\$50 per carver

(Prices are per person plus 22% Service Charge and 7% Sales Tax)

contact us

Thank you for your interest in Hotel Indigo Jacksonville – Deerwood Park!

Please contact us for more information about hosting your event, including availability and customization.

Samara Gilbert

Meetings & Group Sales Manager

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