

# Hotel Indigo Kansas City Downtown

Catering Menu



# INTRODUCTION

Housed in the beautifully renovated 1930s-era Brookfield Building which held ticket offices for various train stations, the Hotel Indigo Kansas City Downtown offers a reminder of the rail lines that put this city on the map. As a nod to this 12-story tower's past, our 118 guest rooms are styled with travel-themed touches — including postcard and postmark designs in rooms — and the lobby features a train mural.

# PRIVATE EVENT AMENITIES

**PRIVATE EVENT AND MEETING SPACE IN KANSAS CITY GUARANTEED TO IMPRESS.** Name your need – board retreats, executive meetings, cocktail gatherings, reception dinners, charitable events, product launches, and more – our experienced event team can handle it. With many flexible spaces available, Hotel Indigo Downtown Kansas City is ready to host private parties of 10-80 people, with catering provided by Dott Boss’s culinary team.

**CATERING** Chef Phillip James and the culinary team at Dott Boss Kitchen & Lounge oversee event catering at Hotel Indigo Downtown Kansas City. Menus showcase a bold and eclectic take on New American cuisine and playfully combine unexpected flavors while celebrating regional, seasonal products and vendors. Thirsty? A variety of bar packages are available. Have a favorite brew or Bourbon? The team at Dott Boss Kitchen & Lounge can help you navigate their list of local beers, creative cocktails and aperitifs, Bourbons and carefully selected wine offerings. Hotel Indigo Downtown Kansas City is proud to work with local farmers, ranchers, and sustainable fisheries to bring you local, fresh, and sustainable ingredients. We may occasionally need to substitute ingredients depending on market availability.

**MEETINGS** Need an inspiring venue for your next meeting? Hotel Indigo Downtown Kansas City’s conference room includes audiovisual capabilities for up to 45 and private meeting areas for groups of 10 and greater. Talk to our professional event team to learn more.

**WEDDINGS** Start anew. As a new chapter of your life unfolds, Hotel Indigo Downtown Kansas City’s offers a unique environment in which to gather the ones you love. To help make your day even more special—not stressful—we offer several wedding packages. Make your big day a unique experience by hosting your brunch, welcome reception, rehearsal, reception or wedding at Hotel Indigo Downtown Kansas City’s. Our Main event space seats groups of up to 55 and receptions as large as 80, while our more intimate spaces are perfect for brunch, welcome reception, rehearsal dinners, receptions, and small weddings. Out-of-town guests can enjoy Hotel Indigo Downtown Kansas City’s luxurious rooms, while the special couple can treat themselves to exclusive luxury room. Dott Boss’s culinary team and can prepare a catering menu specifically tailored to your needs.

**CELEBRATIONS & CORPORATE EVENTS** Hotel Indigo Downtown Kansas City is the perfect event venue for celebrations of all sorts, from corporate events, unions and reunions to milestones birthdays and anniversaries, to product launches and corporate kickoffs and holiday parties. Our dedicated event staff will help you treat your crew to an unforgettable occasion.

## BUSINESS SERVICES

- Full service 24-hour business center
- Audiovisual equipment
- Complimentary wireless high-speed Internet access
- Professional catering & meeting services
- Mail and package services



# BREAKFAST & HOSPITALITY TRAYS

HOTEL  
**INDIGO**  
AN IHG HOTEL



# BREAKFAST

We politely request a minimum of 12 guests for breakfast buffets. A \$150 set up fee will be charge for buffets of less than 12 guests. Pricing is per guest unless noted otherwise.

## PERFECT START / \$20 per person

assorted muffins & pastries with local whipped butter, house fruit preserves, yogurt with granola and honey, fresh-cut fruit, orange juice, locally roasted Roasterie coffee, tea, water

## FRESH START / \$24 per person

barham farm scrambled eggs, assorted muffins & pastries with local whipped butter, house fruit preserves, yogurt with granola and honey fresh-cut melon and berries, orange juice, locally roasted Roasterie coffee, tea, water

## FAIRFAX BREAKFAST / \$26 per person

barham farm scrambled eggs, skillet potatoes, barham farm hickory smoked bacon or local pig sausage assorted muffins & pastries garnishes local whipped butter, house fruit preserves, yogurt with granola and honey, fresh-cut melon and berries, orange juice, locally roasted Roasterie coffee, tea, water

## DELI BREAKFAST / \$28 per person

Barham farm scrambled farm eggs, hot oatmeal with candied pecans, seasonal fruit jam, everything bagels, fresh salmon with traditional garnishes whipped butter, fruit preserves, cream cheese, fresh-cut melon and berries, orange juice, locally roasted Roasterie coffee, tea, water

## BROOKFIELD BUFFET / \$34 per person

Barham farm scrambled eggs, skillet potatoes Barham farm hickory smoked bacon or local pig sausage, farm to market brioche french toast with maple syrup, muffins, pastries whipped yogurt with house granola and honey, local cheeses, house seasonal jam, crackers, pickled veg tables, fresh-cut melon and berries, orange juice, locally roasted roasterie coffee, tea, water | Add buttermilk biscuits and gravy for \$8

## BOXED BREAKFAST SANDWICHES TO GO / \$17 per person

Barham farm egg and local white cheese on english muffin whole fruit, orange juice, locally air roasted Roasterie coffee, tea, water | Add barham farm hickory smoked bacon or local pig sausage for \$2



# BRUNCH

We politely request a minimum of 12 guests for brunch buffets. A set-up fee of \$150 will be applied to all brunch buffets of fewer than 12 guests. Priced per guest unless otherwise noted.

## **RISE AND SHINE BRUNCH / \$45 per person**

Scrambled eggs, skillet potatoes, sausage, potato & cheese egg casserole, Barham farm hickory smoked bacon or local pig sausage, waffles, assorted muffins & pastries garnishes whipped butter, fruit preserves, yogurt with granola and honey, fresh-cut melon and berries, orange juice, locally roasted Roasterie coffee, tea, water

## **FINANCIAL DISTRICT BRUNCH / \$50 per person**

Scrambled eggs, seasonal vegetable frittata, skillet potatoes, fried chicken & biscuits, sausage, potato & cheese egg casserole, Barham farm hickory smoked bacon or local pig sausage, waffle, cheese & charcuterie, assorted muffins & pastries garnishes whipped butter, fruit preserves, yogurt with granola and honey, fresh-cut melon and berries, orange juice, locally roasted Roasterie coffee, tea, water

## **BRUNCH BEVERAGES COCKTAILS \$10**

Mimosa, Bellini, Bloody Mary

## **WINE BY GLASS \$10**

Pinot Grigio, Chardonnay, Cabernet Sauvignon

## **BEVERAGE ENHANCEMENTS**

ORANGE JUICE | \$55 GALLON

LEMONADE OR ARNOLD PALMER | \$45 GALLON

ICED TEA - SWEET OR UNSWEET | \$45 GALLON

ACQUA PANNA NATURAL SPRING WATER | \$5 EACH

SAN PELLEGRINO SPARKLING WATER | \$5 EACH

20oz COCA-COLA SOFT DRINKS | \$4 EACH

COCONUT WATER | \$5 EACH

FRESHLY BREWED COFFEE \$60 GALLON

ASSORTED HOT TEAS \$60 GALLON



# BREAKFAST & BRUNCH ENHANCEMENTS

**ASSORTED BOXED CEREALS** | \$6 per person

**STEEL CUT OATMEAL** | \$7 per person candied pecans, seasonal fruit jam

**Waffles** | \$7 per person maple syrup, seasonal berries

**BRIOCHE FRENCH TOAST** | \$8 per person maple syrup, seasonal berries

**SCRAMBLED EGG** | \$5.5 per person

**EGG WHITES** | \$6.5 per person

**FRIED CHICKEN WITH BISCUITS** | \$9 per person

**QUINOA POWER BOWL** | \$8 per person

**PARFAIT BAR** | \$8 per person yogurt, house fruit and nut granola, honey, berries

**SKILLET POTATOES** | \$7 per person

**SMOKED SALMON PLATTER** | \$15 per person capers, scallion cream cheese, red onion, arugula

**BARHAM FARM HICKORY SMOKED BACON OR LOCAL PIG SAUSAGE** | \$7 per person

**BUTTERMILK BISCUITS AND GRAVY** | \$8 per person

**EGG AND CHEESE ON ENGLISH MUFFIN** | **\$10 per person**

add Barham Farm hickory smoked bacon or Local Pig sausage for \$2

\*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.



# HOSPITALITY TRAYS

Estimated 10 guests served per platter or bowl

**ASSORTED GRANOLA BARS** / \$4 ea

**CLIFF BARS** / \$4 ea

**CINNAMON ROLLS** / \$42 per dz

**ASSORTED FRESHLY BAKED PASTRIES** / \$36 per dz

Danish | muffins | croissants

**BAGELS** / \$48 per dz

Regular & flavored cream cheese

**SCONES** / \$36 per dz

**FRESH-CUT MELON AND BERRIES** / \$50 per platter

**ASSORTED WHOLE FRESH FRUIT** / \$36 per bowl (12 pc)

**JUMBO FRUIT SKEWERS** / \$40 per dz

yogurt sauce

**GARDEN VEGETABLES** / \$50 per platter

with assorted dips

**PRETZELS | POTATO CHIPS | MIXED NUTS** / \$4 ea

**TRI-COLORED TORTILLA CHIPS** / \$28 per bowl

salsa & guacamole

**SELECTION OF COOKIES** / \$36 per dz

**BROWNIES** / \$36 per dz

**ASSORTED CANDY BARS** / \$36 per dz



# BREAKS & BEVERAGES

Prices are per person. Minimum 16 people. All lunch buffets include coffee and tea service. An additional \$150 service charge will apply to groups of less than 15 guests

## Executive Coffee Service

### SELECTION I: ESSENTIAL START | \$49 per person

Assorted muffins & pastries with whipped butter, fruit preserves yogurt with granola and honey, fresh-cut melon and berries, orange juice, locally roasted Roasterie coffee, tea, water

### ONE HOUR MID-MORNING SERVICE

locally roasted roasterie coffee, tea, water

### ONE HOUR MID-AFTERNOON SERVICE

locally roasted roasterie coffee, tea, assorted soft drinks and bottled waters a selection of cookies, brownies and blondies

### SELECTION II: EXECUTIVE START | \$65.00 per person

Scrambled eggs assorted muffins & pastries yogurt with granola and honey fresh-cut melon and berries orange juice, locally roasted roasterie coffee, tea, water

### ONE HOUR MID-MORNING SERVICE

locally roasted roasterie coffee, tea, water

### ONE HOUR MID-AFTERNOON SERVICE

Locally roasted roasterie coffee, tea, assorted soft drinks and bottled waters a selection of cookies and local miller's popcorn

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# ESSENTIAL 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.

**\$75 per person**

Includes room rental, WiFi, 1 Flip Chart w/Markers, Record Player, Creative Accessories, Executive Table Set: Pads, pens and Candies

Bottled and canned beverages are charged per consumption

## Breakfast | Perfect Start

assorted muffins & pastries with local whipped butter, house fruit preserves, yogurt with granola and honey, fresh-cut fruit, orange juice, locally roasted roasterie coffee, tea, water

## One Hour Mid-Morning Service

Locally Air Roasted Roasterie Coffee, tea, and water served with half and half, sugar and honey

## Lunch | Boxed Lunch Grab-and-Go

Choose 2 sandwiches |

ROASTED TURKEY BREAST mayonnaise, baby greens, pickled red onion.

SHAVED BLACK FOREST HAM provolone cheese, baby greens, mustard.

GRILLED MARINATED PORTABELLA basil aioli, arugula, basil

LOCAL BOLOGNA MUSTARD, caramelize onion, roasted jalapeño.

Open faced Chix salad grape mayo pecan wheat

1 side |

COLESLAW, POTATO CHIPS, POTATO SALAD, PASTA SALAD, WHOLE FRUIT, GARDEN SALAD

Served with bottled water, whole fruit, chocolate chip cookie

## One Hour Mid Afternoon Service

Milk and Cookies Break

- Prices are per person. Minimum 16 people. All lunch buffets include coffee and tea service. An additional \$150 service charge
- will apply to groups of less than 15 guests



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# FAIRFAX MEETING PACKAGE

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.

**\$85 Per Person**

Includes room rental, WiFi, 1 Flip Chart w/Markers, Record Player, Creative Accessories, Executive Table Set: Pads, pens and Candies

Bottled and canned beverages are charged per consumption

## Breakfast | Perfect Start

assorted muffins & pastries with local whipped butter, house fruit preserves, yogurt with granola and honey, fresh-cut fruit, orange juice, locally roasted roasterie coffee, tea, water



## One Hour Mid-Morning Service

Locally Roasted Parisi Coffee, tea, and water served with half and half, sugar and honey

## Lunch | Boxed Lunch Grab-and-Go

### Choose 2 sandwiches

- ROASTED TURKEY BREAST mayonnaise, baby greens, pickled red onion.
- SHAVED BLACK FOREST HAM provolone cheese, baby greens, mustard.
- GRILLED MARINATED PORTABELLA basil aioli, arugula, basil
- LOCAL BOLOGNA MUSTARD, caramelize onion, roasted jalapeño.
- OPEN FACED CHIX SALAD grape mayo pecan wheat

### Choose 1 side

- COLESLAW
- POTATO CHIPS
- POTATO SALAD
- PASTA SALAD
- WHOLE FRUIT
- GARDEN SALAD

Served with bottled water, whole fruit, chocolate chip cookie

## Local Treat |

- We welcome guests in a unique way with a thoughtfully picked local treat. This surprising touch creates a cheerful connection to the neighborhood as well as a memorable introduction to our delightful hospitality

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# BROOKFIELD MEETING PACKAGE

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.

\$100 Per Person

Includes room rental, WiFi, 1 Flip Chart w/Markers, Record Player, Creative Accessories, Executive Table Set: Pads, pens and Candies

Bottled and canned beverages are charged per consumption

## ► Breakfast | Fresh Start

- barham farm scrambled eggs, assorted muffins & pastries with local whipped butter, house fruit preserves, yogurt with granola, honey fresh-cut melon and berries, orange juice, locally roasted roasterie coffee, tea, water



## • One Hour Mid-Morning Service

Locally air Roasted Roasterie Coffee, tea, water served with sugar, half and half and honey.

## Lunch | Soup & Salad with Grilled Chicken | 1 Soup, 2 Salads, 1 Dessert

### Choose 1 Soup

- POTATO LEEK BISQUE chive, crème fraîche
- WHITE BEAN SOUP local bacon, fresh herbs
- CORN CHOWDER sour cream crispy onion
- SAN MARZANO TOMATO SOUP cheese crouton
- BROCCOLI & WHITE CHEDDAR biscuit herb crouton

### Choose 2 Salads

- BABY LETTUCES radishes, tomatoes, cucumber, pumpkin seeds choice of ranch or balsamic vinaigrette
- STRAWBERRY AND ARUGULA feta, red onion, balsamic vinaigrette
- ROMAINE HEART SALAD kale, parmesan, croutons, creamy anchovy dressing
- SPINACH SALAD bacon, red onion, egg, balsamic vinaigrette
- TUSCAN KALE spiced pecans, apples, herb apple cider vinaigrette

### Choose 1 Dessert

- ASSORTED COOKIES
- CHEF'S SELECTION PETIT FOURS
- BLONDIES
- BROWNIES whipped cream, salty caramel

## One Hour Mid Afternoon Service | When I Dip, You Dip, We Dip Break

hummus, cucumber tzatziki, french onion dip, buttermilk dip with crudité, housemade kettle chips and pita chips, lemonade, brewed iced tea, sparkling and still water

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# BREAK MENU

Served for 30 minutes. Priced per guest unless noted otherwise.

## BEVERAGE ENHANCEMENTS

ACQUA PANNA STILL NATURAL SPRING WATER | \$5 EACH

SAN PELLEGRINO SPARKLING WATER | \$5 EACH

20oz COCA-COLA SOFT DRINKS | \$4 EACH

COCONUT WATER | \$4 EACH

REDBULL / \$5/EACH

## POP CULTURE / \$16 per person

local millers popcorn and popcorn mixes  
assorted local polly's pops sodas, sparkling  
and still water

## CANDY CRUSH / \$14 per person

m&m's, peanut m&m's, snickers, hersey's  
chocolate bar, skittles, 3 musketeers, reese's  
peanut butter cup & kit kats

## 7th INNING STRETCH / \$16 per person

soft pretzel bites, mustard, beer cheddar cheese  
sauce, tortilla chips with salsa, caramel  
popcorn, roasted peanuts, lemonade, brewed  
iced tea, assorted soft drinks and bottled water

## CHOCOLATE OBSESSION / \$15 per

person chocolate chip cookies, brownies,  
chocolate tidbits, hersey's chocolate bar, milk  
and chocolate milk

## WHEN I DIP, YOU DIP, WE DIP / \$16 per person

hummus, cucumber tzatziki, french onion dip,  
buttermilk dip with crudité, housemade kettle chips  
and pita chips lemonade, brewed iced tea, sparkling  
and still water

## "NACHO" AVERAGE BAR / \$16 per person

Freshly Made In House Tortilla chips (GF),  
Jalapeno white Cheddar sauce, Beans, Cotija  
Cheese, Pico de Gallo, Sour Cream, Green  
Onions

Add Chicken, \$8 per person

Add Ground Beef, \$10 per person

## EPIC ICE CREAM FLOAT STATION / \$14 per person

vanilla ice cream, coca cola, root beer,  
maraschino cherries, caramel, chocolate  
sauce (spike with rum, \$8 per person)

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# BREAK MENU

Served for 30 minutes. Priced per guest unless noted otherwise.

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## **NATURE HIKE / \$12 per person**

Make your own snack mix with a selection of nuts, grains, chocolate, dried fruit

## **DONUT HOLD BACK / \$13 per person**

doughnuts, fresh brewed coffee

## **THE BOSS CHEESE BREAK / \$16 per person**

assortment of house pickles and artisan cheeses, crackers, house made condiments

## **BEVERAGE ENHANCEMENTS**

ACQUA PANNA STILL NATURAL SPRING WATER | \$5 EACH

SAN PELLEGRINO SPARKLING WATER | \$5 EACH

20oz COCA-COLA SOFT DRINKS | \$4 EACH

COCONUT WATER | \$4 EACH

REDBULL / \$5/EACH

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## **DIPS AND SMEARS / \$16 per person**

hummus, buttermilk dip, french onion, seasonal vegetables, house crackers, pita, potato chips

## **CHARCUTERIE & CHEESE BOARD / \$20 per person**

local cured meats, local cheeses, seasonal jam, mustard, assorted relishes, pickles, house crackers, toast

## **CITY MARKET / \$10 per person**

vegetable crudité, hummus, green goddess dip, flatbread, crackers

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## **REJUVENATE / \$16 per person**

fresh-cut melon and berries, toasted almonds, yogurt, still and sparkling water

## **MILK AND COOKIES / \$8 per person**

assorted house cookies, whole or non-fat milk

## **SWEET + SALTY SNACK / \$14 per person**

housemade kettle chips, popcorn, m&m's & peanut m&m's

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# LUNCH PACKAGES



# DELI LUNCH PACKAGES

See choice selections on next page

## Boxed Lunch Grab and Go / \$22

choice of 2 sandwiches,

1 side

served with bottled water, whole fruit, chocolate chip cookie

Iced Tea & Pitchers of Water

## DELI SPREAD / \$26

sliced artisan meats, cheeses, lettuce, tomato, shaved red onion, pickle spears, gourmet condiments

Choose 2 sides

Choose 1 dessert

Iced Tea & Pitchers of Water

## DELI SANDWICH BUFFET SPREAD / \$33

served with sliced meats, cheeses, pickles, artisan breads

Choose 1 soup or salad,

Choose 1 side,

Choose 1 dessert

Iced Tea & Pitchers of Water

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# DELI LUNCH PACKAGES

All deli lunch options come with iced tea and pitchers of water.  
Priced per guest unless noted otherwise.  
All sandwiches are served on local artisan breads.

## SOUPS

### POTATO LEEK BISQUE

chive, crème fraîche

### WHITE BEAN SOUP

local bacon, fresh herbs

### CORN CHOWDER

sour cream crispy onion

### SAN MARZANO TOMATO SOUP

cheese crouton

### BROCCOLI & WHITE CHEDDAR

biscuit herb crouton

## SALADS

### BABY LETTUCES

radishes, tomatoes, cucumber, pumpkin seeds choice of ranch or balsamic vinaigrette

### STRAWBERRY AND ARUGULA

feta, red onion, balsamic vinaigrette

### ROMAINE HEART SALAD

kale, parmesan, croutons, creamy anchovy dressing

### SPINACH SALAD

bacon, red onion, egg, balsamic vinaigrette

### TUSCAN KALE

spiced pecans, apples, herb apple cider vinaigrette

## SANDWICHES

### ROASTED TURKEY BREAST

mayonnaise, baby greens, pickled red onion.

### SHAVED BLACK FOREST HAM

provolone cheese, baby greens, mustard.

### GRILLED MARINATED PORTABELLA

basil aioli, arugula, basil

### LOCAL BOLOGNA

Mustard, caramelize onion, roasted jalapeño.

### OPEN FACED CHIX SALAD

Grape, mayo, pecan, wheat

## SIDES

### COLESLAW

POTATO CHIPS

POTATO SALAD

PASTA SALAD

WHOLE FRUIT

GARDEN SALAD

## DESSERTS

ASSORTED COOKIES

CHEF'S SELECTION PETIT FOURS

BLONDIES

BROWNIES whipped cream, salty caramel

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# LUNCH BUFFETS

Includes water, iced tea, coffee, and artisan bread. We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets fewer than 15 guests. Priced per guest unless noted otherwise.

## OPTION ONE

Choice of 1 soup or 1 salad, 1 entrée, 1 sides, 1 dessert \$34 per guest

## OPTION TWO

Choice of 1 soup, 1 salad, 2 entree's, 2 sides, 2 desserts \$48 per guest

### ENTREES

ENTRÉES DROC PORK CHOP mustard jus  
HERB SEARED CHICKEN BREAST madeira sauce  
MARKET SEASONAL FISH citrus beurre blanc 6oz  
BASEBALL STEAK +\$8 au poive sauce

### VEGETARIAN ENTRÉES

WHOLE WHEAT PENNE PASTA tomatoes, grilled vegetables, pesto broth  
RIGATONI PRIMAVERA RIGATONI san marzano brodo, farm vegetables, parmesan

### VEGETARIAN GLUTEN FREE

#### ENTRÉES

RISOTTO WITH BRAISED GREENS, parmesan, fresh herbs  
POWER BOWL quinoa, chickpea, radish, broccoli, seasonal greens, lemon vinaigrette

#### SOUPS

POTATO LEEK BISQUE chive, crème fraîche  
WHITE BEAN SOUP local bacon, fresh herbs  
CORN CHOWDER sour cream crispy onion  
SAN MARZANO TOMATO SOUP cheese crouton  
BROCCOLI & WHITE CHEDDAR biscuit herb crouton

### SALADS

BABY LETTUCES radishes, tomatoes, cucumber, pumpkin seeds choice of ranch or balsamic vinaigrette  
STRAWBERRY AND ARUGULA feta, red onion, balsamic vinaigrette  
ROMAINE HEART SALAD kale, parmesan, croutons, creamy anchovy dressing  
SPINACH SALAD bacon, red onion, egg, balsamic vinaigrette  
TUSCAN KALE spiced pecans, apples, herb apple cider vinaigrette

### SIDES

Butter Whipped Potatoes  
Creamy Local White Cheddar Polenta  
Traditional Mac & Cheese w/ Herb Breadcrumbs  
Herbs & Garlic Roasted Fingerling Potatoes  
Roasted Broccoli  
Herb Risotto  
Seasonal Vegetables  
Braised Kale  
Green Beans & Tomatoes

### DESSERTS

Chef's Selection of Cookies  
Petit Fours  
Mini Cheesecakes  
Flourless Chocolate Cake, sea salt caramel, whipped cream  
Brownies, Whipped cream, salty caramel

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# QUICK MEETING LUNCH



# QUICK MEETING LUNCH

## SOUP AND SALAD

choice of 1 soup, 2 salads, 1 dessert

- with grilled chicken / \$24
- with grilled shrimp / \$28
- with pan seared salmon / \$30
- with grilled chicken and shrimp / \$32
- with grilled chicken and pan seared salmon / \$34

## SOUPS

POTATO LEEK BISQUE chive, crème fraîche

WHITE BEAN SOUP local bacon, fresh herbs

CORN CHOWDER sour cream crispy onion

SAN MARZANO TOMATO SOUP cheese crouton

BROCCOLI & WHITE CHEDDAR biscuit herb crouton

## PASTAS

CACIO E PEPE spaghetti, black pepper, butter, parmesan

STROZZAPRETI roasted vegetables, pecorino

BOLOGNESE Parmesan, herbs, cream, tomato, lamb

## SOUP, SALAD, AND PASTA

choice of 1 soup, 2 salads, 1 pasta, 1 dessert

- with grilled chicken / \$26
- with grilled shrimp / \$30
- with pan seared salmon / \$32
- with grilled chicken and shrimp / \$34
- with grilled chicken and pan seared salmon / \$36

## SALADS

BABY LETTUCES radishes, tomatoes, cucumber, pumpkin seeds choice of ranch or balsamic vinaigrette

STRAWBERRY AND ARUGULA feta, red onion, balsamic vinaigrette

ROMAINE HEART SALAD kale, parmesan, croutons, creamy anchovy dressing

SPINACH SALAD bacon, red onion, egg, balsamic vinaigrette

TUSCAN KALE spiced pecans, apples, herb apple cider vinaigrette

## DESSERTS

ASSORTED COOKIES

CHEF'S SELECTION PETIT FOURS

BLONDIES

BROWNIES whipped cream, salty caramel



We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to all buffets fewer than 12 guests. Served with assorted artisan rolls, whipped butters, iced tea and fresh brewed coffee

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# PLATED LUNCH

Includes pitchers of water, iced tea, regular coffee, and artisan bread. Priced per person unless noted otherwise.

Option One | Choice of 1 soup or 1 salad, 1 entrée, 1 side \$28 per person

Option Two | Choice of 1 soup or 1 salad, 1 entrée, 1 side, 1 dessert \$30 per person

Option Three | Choice of 1 soup or 1 salad, 1 entrée, 2 sides, 1 dessert \$40 per person

## SOUPS

POTATO LEEK BISQUE chive, crème fraîche

WHITE BEAN SOUP local bacon, fresh herbs

CORN CHOWDER sour cream crispy onion

SAN MARZANO TOMATO SOUP cheese crouton

BROCCOLI & WHITE CHEDDAR biscuit herb crouton

## SALADS

BABY LETTUCES radishes, tomatoes, cucumber, pumpkin seeds choice of ranch or balsamic vinaigrette

STRAWBERRY AND ARUGULA feta, red onion, balsamic vinaigrette

ROMAINE HEART SALAD kale, parmesan, croutons, creamy anchovy dressing

SPINACH SALAD bacon, red onion, egg, balsamic vinaigrette

TUSCAN KALE spiced pecans, apples, herb apple cider vinaigrette

## ENTRÉES

DROC PORK CHOP mustard jus

HERB SEARED CHICKEN BREAST madeira sauce

MARKET SEASONAL FISH citrus beurreblanc

6OZ BASEBALL STEAK +\$8 au poive sauce

## VEGETARIAN ENTRÉES

WHOLE WHEAT PENNE PASTA tomatoes, grilled vegetables, pesto broth

RIGATONI PRIMAVERA RIGATONI, san marzano brodo, farm vegetables, parmesan

## VEGETARIAN GLUTEN FREE ENTRÉES

RISOTTO WITH BRAISED GREENS, parmesan, fresh herbs

POWER BOWL, quinoa, chickpea, radish, broccoli, seasonal greens, lemon vinaigrette

## SIDES

WHIPPED POTATOES w/ butter

LOCAL POLENTA w/ white cheddar

TRADITIONAL MAC AND CHEESE w/ herb breadcrumbs

ROASTED FINGERLING POTATOES w/ herb & Garlic

ROASTED BROCCOLI

HERB RISOTTO

SEASONAL VEGTABLES

BRAISED KALE

GREEN BEANS AND TOMATOES

## DESSERTS

CHEF'S SELECTION OF COOKIES

PETIT FOURS

MINI CHEESECAKES seasonal fruits, bourbon caramel

FLOURLESS CHOCOLATE CAKE sea salt caramel, whipped cream

BROWNIES whipped cream, salty caramel.

\*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.

# DINNERS & RECEPTIONS



# BUFFET DINNERS

Includes water, iced tea, coffee, and artisan bread. Priced per guest unless noted otherwise.

Option One | Choice of 1 soup or 1 salad, 1 entrée, 1 side \$38 per person

Option Two | Choice of 1 soup or 1 salad, 1 entrée, 2 side, 1 dessert \$48 per person

Option Three | Choice of 1 soup and 2 salads, 2 entrées, 2 sides, 2 dessert \$62 per person

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## SOUPS

POTATO LEEK BISQUE chive, crème fraîche

WHITE BEAN SOUP local bacon, fresh herbs

CORN CHOWDER sour cream crispy onion

SAN MARZANO TOMATO SOUP cheese crouton

BROCCOLI & WHITE CHEDDAR biscuit herb crouton

## SALADS

BABY LETTUCES radishes, tomatoes, cucumber, pumpkin seeds  
choice of ranch or balsamic vinaigrette

STRAWBERRY AND ARUGULA feta, red onion, balsamic  
vinaigrette

ROMAINE HEART SALAD kale, parmesan, croutons, creamy  
anchovy dressing

SPINACH SALAD bacon, red onion, egg, balsamic vinaigrette

TUSCAN KALE spiced pecans, apples, herb apple cider  
vinaigrette

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## ENTRÉES

CHICKEN BREAST madeira sauce

PAN SEARED SALMON citrus beurre blanc add \$6 per person

ROASTED NORWEGIAN COD Pineapple salsa

BASEBALL STEAK sherry-shallot sauce

BOLO PASTA

CHICKEN PESTO

GRILLED PORK LOIN mustard jus

KC STRIP au poive sauce add \$10 per person

## VEGETARIAN ENTRÉES

WHOLE WHEAT PENNE PASTA, tomatoes, grilled vegetables, pesto broth

RIGATONI PRIMAVERA RIGATONI, san marzano brodo, farm vegetables,  
parmesan

## VEGETARIAN GLUTEN FREE ENTRÉES

RISOTTO WITH BRAISED GREENS, parmesan, fresh herbs

POWER BOWL, quinoa, chickpea, Radish, broccoli, seasonal Greens,  
lemon vinaigrette

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## SIDES

WHIPPED POTATOES w/ butter

LOCAL POLENTA w/ white cheddar

TRADITIONAL MAC AND CHEESE w/ herb breadcrumbs

ROASTED FINGERLING POTATOES w/ herb & garlic

ROASTED BROCCOLI

HERB RISOTTO

SEASONAL VEGETABLES

BRAISED KALE

~~GREEN BEANS AND TOMATOES~~

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## DESSERTS

CHEF'S SELECTION OF COOKIES

PETIT FOURS

MINI CHEESECAKES

FLOURLESS CHOCOLATE CAKE sea salt toffee crumble, whipped cream

BROWNIES whipped cream, salty caramel

\*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.

# PLATED DINNER

Includes pitchers of water, iced tea, regular coffee, and artisan bread. Priced per guest unless noted otherwise.

Option One | Choice of 1 soup or 1 salad, 1 entrée, 2 sides \$32 per person

Option Two | Choice of 1 soup or 1 salad, 1 entrée, 2 sides, 1 dessert \$42 per person

Option Three | Choice of 1 soup or 1 salad, 2 entrée, 2 sides, 2 dessert \$58 per person

## SOUPS & SALADS

POTATO LEEK BISQUE chive,  
crème fraîche

WHITE BEAN SOUP local bacon,  
fresh herbs

CORN CHOWDER  
sour cream crispy onion

SAN MARZANO TOMATO SOUP  
cheese crouton

BROCCOLI & WHITE CHEDDAR  
biscuit herb crouton

BABY LETTUCES radishes, tomatoes,  
cucumber, pumpkin seeds choice of  
ranch or balsamic vinaigrette

STRAWBERRY AND ARUGULA feta,  
red onion, balsamic vinaigrette

ROMAINE HEART SALAD kale,  
parmesan, croutons, creamy  
anchovy dressing

SPINACH SALAD bacon, red onion,  
egg, balsamic vinaigrette

TUSCAN KALE spiced pecans,  
apples, herb apple cider vinaigrette

## DINNER ENTREES

CHICKEN BREAST madeira sauce

PAN SEARED SALMON add \$6 pp  
citrus beurre blanc

ROASTED NORWEGIAN COD Pineapple  
salsa

BASEBALL STEAK sherry-shallot sauce

BOLO PASTA

CHICKEN PESTO

GRILLED PORK LOIN mustard jus

KC STRIP au poive sauce Add \$10 pp

### VEGETARIAN ENTREES |

WHOLE WHEAT PENNE PASTA,  
tomatoes, grilled vegetables, pesto  
broth

RIGATONI PRIMAVERA RIGATONI, san  
marzano brodo, farm vegetables,  
parmesan

### VEGETARIAN GLUTEN FREE |

RISOTTO WITH BRAISED GREENS,  
parmesan, fresh herbs

POWER BOWL, quinoa, chickpea,  
Radish, broccoli, seasonal Greens,  
lemon vinaigrette

## SIDES

WHIPPED POTATOES w/ butter

LOCAL POLENTA w/ white  
Cheddar

TRADITIONAL MAC AND CHEESE  
w/ herb breadcrumbs

ROASTED FINGERLING POTATOES  
w/ garlic & herb

ROASTED BROCCOLI HERB

RISOTTO SEASONAL VEGETABLES

BRAISED KALE

GREEN BEANS AND TOMATOES

## DESSERTS

CHEF'S SELECTION OF COOKIES

PETIT FOURS

MINI CHEESECAKES FLOURLESS

CHOCOLATE CAKE sea salt  
toffee crumble, whipped cream

BROWNIES whipped cream, salty  
caramel

\*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.

# ENHANCEMENTS

## FAMILY STYLE SIDES add for additional \$10 per table

BUTTER WHIPPED POTATOES  
CREAMY LOCAL WHITE CHEDDAR POLENTA  
TRADITIONAL MAC & CHEESE WITH HERB BREADCRUMBS  
HERBS & GARLIC ROASTED FINGERLING POTATOES  
ROASTED BROCCOLI  
HERB RISOTTO  
SEASONAL VEGETABLES  
BRAISED KALE  
GREEN BEANS & TOMATOES

## BAR ENHANCEMENTS

### LEMONADE STAND

First hour \$24 per person, each additional hour \$12 per person  
Zero proof options available

### KANSAS CITY'S BREWERS

First hour \$22 per person, each additional hour \$11 per person  
Zero proof options available

### BUBBLE BAR

First hour \$22 per person, each additional hour \$11 per person  
Zero proof options available

## BEVERAGE ENHANCEMENTS

ORANGE JUICE \$55 gallon	20oz COCA-COLA SOFT DRINKS \$4 each
LEMONADE or ARNOLD PALMER \$45 gallon	COCONUT WATER \$5 each
ICED TEA – SWEET OR UNSWEET \$45 gallon	FRESHLY BREWED COFFEE \$60 gallon
ACQUA PANNA NATURAL SPRING WATER \$5 each	ASSORTED HOT TEAS \$60 gallon
SAN PELLEGRINO SPARKLING WATER \$5 each	

\*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.



# STATIONED SNACKS

Priced per *guest* unless noted otherwise.

## **CRUDITÉ / \$14 per person**

vegetable crudité, hummus, buttermilk dip

## **SEASONAL FRUIT DISPLAY / \$14 per person**

seasonal fruits, melons and berries with yogurt dipping sauce

## **DIPS AND SMEARS / \$16 per person**

hummus, buttermilk dip, french onion, seasonal vegetables, Pita, crackers, potato chips

## **CHARCUTERIE AND CHEESE BOARD / \$20 per person**

local cured meats, local cheeses, seasonal jam, mustard, assorted relishes, pickles, house crackers, toast

## **CHILLED GULF SHRIMP STATION / \$24 per person**

chilled shrimp, cocktail sauce, horseradish, lemons

add crab remoulade and house crackers for / \$16

add seafood dip and house crackers for / \$10

## **SLIDER STATION per person**

choice of 2 sliders and 1 enhancement / \$20

choice of 3 sliders and 1 enhancement / \$24

- **Chopped Pork Shoulder** black pepper, coriander, salt
- **Barham Farms Burger** cheddar cheese, special sauce  
add bacon for \$2
- **Fried Chicken** shredded iceberg, buttermilk dressing, choice of Nashville Hot or traditional

### Enhancements

- Butter Whipped Potatoes
- Creamy local White Cheddar Polenta
- Traditional Mac & Cheese w/ her breadcrumbs
- Herbs & Garlic Roasted Fingerling Potatoes
- Roasted Broccoli
- Herb Risotto
- Seasonal Vegetables
- Braised Kale
- Green Beans & Tomatoes



# SPECIALTY STATIONS

\*Minimum 25 guests for each station

## PASTA STATION

\$38 per person  
requires attendant, attendant fee \$150.00  
**choose 2**

CACIO E PEPE spaghetti, black pepper, butter, parmesan

STROZZAPRETI roasted vegetables, pecorino

BOLOGNESE parmesan, herbs

PENNE ALLE VODKA tomato, garlic, cream

includes: minestrone, romaine heart salad, pasta salad, focaccia bread italian lemon pomegranate spritz

## PASSED OR PLATED APPETIZER

\$6 per person /per additional option  
**Choose 1**

Rosemary whipped ricotta with flatbread

heirloom cherry tomato, mozzarella, basil en bruschetta

skewered caprese

meatballs

skewered antipasto, oregano lemon oil drizzle

## KICK IT UP A NOTCH

\$10 per person /per additional option  
**Choose 2**

Garlic bread sticks

chicken

assorted marinated mushrooms

biscotti

raspberry, mango and strawberry italian sodas

caprese salad

meatballs

cheese tortellini with marinara

marinated grilled vegetables

lemon cake

wild mushroom risotto

bacon

add shrimp for \$4 additional a per person

san pellaqueo sparkling water & aqua pana still water

tiramisu

## DRINKS

**Choose up to 1 option.**

First hour \$22 per person per hour  
each additional hour \$11 per person per hour requires attendant, bartender fee \$150.00

beer & wine

aperol & campari spritz or soda

americano & negroni sbagliato

rossini & bellini

\*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.

# SPECIALTY STATIONS

\*Minimum 25 guests for each station

## SLIDER BAR

\$40 per person  
Requires attendant, attendant fee \$150.00

### choose 2 options

barham farms ground beef

pulled pork

fried chicken & marinated mushroom

includes: coleslaw, ketal chips, garnish game sautéed mushrooms, cheddar cheese, swiss cheese caramelized onions, lettuce, tomato, pickles, mustard, ketchup, mayonnaise, Artisan Buns

## PASSED OR PLATED APPETIZER

\$6 per person/ per add  
**choose 1 option**

Stuffed mushrooms

Meatballs

Pretzel bites

Deviled eggs

Fried pickles

## KICK IT UP A NOTCH

\$10 per person/ per add  
**choose up to 2 options**

Mac & Cheese

Sweet Potato Fries

Coke & Root beer

Pretzels & cheese sauce

Brownies

fresh fruit salad

Steak fries

Seasonal fruit cobbler

Crispy onion straws

Bacon

Tater tots

Fruit pies

Cookies

Strawberry lemonade

## DRINKS

### choose up to 1option.

first hour \$22 per person per hour  
each additional hour \$11 per person per hour  
requires attendant, bartender fee \$150.00

beer & bourbon

marvelous bloody marys

whiskey sours & beer & wine

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# SPECIALTY STATIONS

\*Minimum 25 guests for each station

## PICNIC IN THE PARK

\$50.00 Per person  
requires attendant, attendant fee \$150.00

### choose 2:

fried chicken

sliced beef brisket

rosemary garlic chicken breast,

marinated vegetables

includes: potato salad, garden salad with ranch, ketal chips, sliced watermelon, sliced white bread, hot sauce, pickle, raspberry peach tea

## PASSED OR PLATED APPETIZER

\$6 per person/ per add.

### Choose 1 option

Deviled eggs

watermelon, mint & Mozzarella skewers

gazpacho

melon & prosciutto

shrimp cocktail \$4 additional a per person

## KICK IT UP A NOTCH

\$10 per person/ per add

### choose up to 2 options.

Mac & cheese

baked beans

arnold palmer

broccoli salad

brownies

fresh fruit salad

corn on the cob

seasonal fruit cobbler

biscuits with honey whipped butter

coleslaw

fruit pies

cookies

strawberry lemonade

## DRINKS

### choose up to 1 option.

First hour \$22 per person per hour  
each additional hour \$11 per person per hour  
requires attendant, bartender fee \$150.00

beer & bourbon

strawberry, honey mint or mango vodka lemonade

beer & wine

strawberry, mango or peach vodka arnold palmer

\*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.

# SPECIALTY STATIONS

\*Minimum 25 guests for each station

## BREAKFAST FOR DINNER

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\$40.00 per person  
Adult requires attendant, attendant fee \$150.00

includes: waffles, scrambled eggs bacon, sausage  
(chicken or pork) breakfast potato, sparkling mango  
orange juice

## PASSED OR PLATED APPETIZER

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\$5 per person/ per add  
choose 1 option

French toast sticks  
mini quiche  
candied bacon  
pigs in a blanket  
donuts

## KICK IT UP A NOTCH

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\$10 per person/ per add  
choose up to 2 options

Assorted pastries  
egg & cheese croissant  
seasonal fruit  
breakfast burrito  
fresh orange juice  
biscuits & gravy  
zero proof coffee bar  
kids cereal  
flavored milk  
bagels and cream cheese  
fried chicken & biscuits

## DRINKS

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Choose up to 1 option.  
first hour \$22 per person per hour  
each additional hour \$11 per person per hour

coffee cart bar  
bubble bar  
marvelous bloody mary  
beer & wine

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# SPECIALTY STATIONS

\*Minimum 25 guests for each station

## BBQ STATION

\$50.00 per person  
requires attendant, attendant fee \$150.00

### choose up to 2 protein choices:

beef brisket

Chicken

pulled pork

includes: baked beans, garden salad with ranch, coleslaw, sliced watermelon, cornbread, sliced white bread, bbq sauces, pickles, onions, Iced tea and lemonade

## PASSED OR PLATED APPETIZER

\$6 per person per add  
choose 1 option

deviled eggs

watermelon, mint & Mozz skewers

gazpacho 'shot'

onion rings

BBQ shrimp \$2 additional a per person

## KICK IT UP A NOTCH

\$10 per person per add  
choose up to 2 options.

mac & cheese

potato salad

arnold palmer

green beans

fresh fruit salad

corn on the cob

seasonal fruit cobbler

cole slaw

fruit pies

strawberry lemonade

## DRINKS

choose up to 1 option.  
first hour \$22 per person per hour  
each additional hour \$11 per person per hour

beer & bourbon

strawberry, honey mint or mango vodka lemonade

beer & wine

strawberry, mango or peach vodka arnold palmer

\*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.

# SPECIALTY STATIONS

\*Minimum 25 guests for each station

## TACO BAR

\$42 per person  
requires attendant, attendant fee \$150.00  
three tacos per person

### choose up to 2 protein choices:

Chicken

braised pork

beef brisket or vegetable

add fish as a protein / \$5 additional a per person

includes: beans, rice, sautéed peppers & onions,  
corn or flour tortillas, garnish game shredded  
cabbage, cilantro, onion, cheese, pico, salsa, crema,  
agua fresca- hibiscus

add avocado /\$3 per person

## PASSED OR PLATED APPETIZER

\$6 per person/ per add  
**choose 1 option**

Flautas

ceviche 'shots' \$2 additional a per person

street corn salad cups

empanadas

## KICK IT UP A NOTCH

\$10 per person/ per add  
**choose up to 2 options.**

horchata

sopapilla

chips with guacamole and salsa bar

street corn

churros

veggie quesadillas

tortilla soup

black bean & corn salad

street-cart fruit

spiced rice pudding

mexican hot chocolate

chips & queso blanco with fresh salsa

Mexican coke

## DRINKS

### Choose 1 option

first hour \$22 per person per hour  
each additional hour \$11 per person per hour

tequila, mezcal, salt and lime

mojitos

red or white sangrias

margarita station

\*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.

# NEVER A DULL MOMENT

An inspiring and rewarding event begins with guests feeling motivated, engaged and stimulated. To encourage this, we integrate a variety of objects and ideas in the environment that each guest can interact with organically. They help them focus, offer a refreshing break, or spark creativity – resulting in a more enjoyable and productive event.

## SIGNATURE MOMENT

## CREATIVE ACCESSORIES

We introduce a sense of play to the meeting routine, with a selection of accessories that each guest can enjoy individually. From mindful activities to stimulating games, we provide a range that activates different sides of the brain.



# MEETING ADD-ONS

# SETTING THE SCENE

A well-crafted environment elevates the mood and enables meaningful connections. So, at Hotel Indigo we pay attention to every detail. While the bespoke, stylish and neighborhood-inspired design of the venue sets the perfect backdrop, the right tools ensure a seamless experience. We top it all off, with the special touch of a signature moment.

## SIGNATURE MOMENT

### VINYL RECORD PLAYER

There's nothing like music to set the tone and liven up the atmosphere. Infuse it into the ambience in way that's rich in character – with a vinyl record player and a collection of music that reflects your neighborhood's cultural scene.

GATHERINGS & EVENTS PLAYBOOK | BIG 2024



# MEETING ADD-ONS

# A TASTE OF LOCAL

Every Hotel Indigo experience is deeply connected to the neighborhood it is in. No matter what event we host, we find ways to enrich it with a taste of the local culture. We bring sights, sounds and flavors from the heart of our unique neighborhood to excite and entice guests.

## SIGNATURE MOMENT

### LOCAL TREAT

Welcome guests in a unique way with a thoughtfully picked local treat. This surprising touch creates a cheerful connection to the neighborhood as well as a memorable introduction to our delightful hospitality.

GATHERINGS & EVENTS PLAYBOOK | IHG 2024



## MEETING ADD-ONS

# MEETING ADD-ONS

Priced per person unless otherwise noted.

## Creative Accessories

<u>Board Game Break</u>	\$30
assorted board games provided choice of three snacks: butter & sea salt and seasonal popcorn brownies   cookies   candy   spiced nuts pretzels and beer cheese	
<u>Art Class</u>	Price Varies
one hour art class with art instructor	
<u>R&amp;R Break</u>	Price Varies
personal chair massages provided by a local therapist total of six 10 minute individual sessions per hour	
<u>Stretch it Out</u>	Price Varies
revitalize your mind and body with a private yoga class provided by a local instructor mats and yoga blocks provided limit 20 per class 30 min option available	

## Setting the Scene

<u>Centerpieces</u>	Price Varies
green or floral centerpieces provided by local florist	
<u>Movie Night</u>	\$30
private movie showing on projector screen with choice of three snacks: butter & sea salt and seasonal popcorn brownies   cookies   candy   spiced nuts pretzels and beer cheese	
<u>Daydream Break</u>	Price Varies
design your own meeting room for the ultimate brainstorm- ing session. Lounge furniture rental pricing will vary based on your selections.	
<u>Scavenger Hunt</u>	Price Varies
test your powers of perception with scavenger hunt for your team limit 25 per hunt	

## A Taste of Local

<u>Make Your Own Cookies</u>	\$30
private two hour cookie decorating session we will provide baked sugar cookies, buttercream, and sprinkles, colored sugars and assorted toppings approximately three cookies per person	
<u>Bourbon Tastings</u>	\$32
choose three bourbons for a two-hour tasting woodford reserve   four roses yellow label   four roses single barrel   knob creek   bulleit   bulleit rye rittenhouse rye   old overholt rye   templeton	
<u>Make it Local</u>	
rieger   union dark horse   union dark horse rye toms town royal gold	

\*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.

# RECEPTION CANAPES

Served by the Dozen

## SERVED COLD

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DEVILED EGGS dill, paprika, bacon \$36

SHRIMP SALAD TOSTADAS avocado crème, jalapeno, lime \$60

ROSEMARY WHIPPED RICOTTA with flatbread \$48

HEIRLOOM CHERRY TOMATO BRUSCHETTA mozzarella, basil \$48

SKEWERED CAPRESE oregano lemon oil drizzle \$48

SKEWERED ANTIPASTO oregano lemon oil drizzle \$54

TOMATO & BLACK FOREST HAM CROSTINI roasted tomato and serrano ham on a garlic olive oil crostini \$54

ROAST BEEF BAGUETTE horseradish cream, shaved Romano, arugula on a toasted baguette \$60

SMOKED SALMON ON CROSTINI dill cream cheese with caper berries \$60

JUMBO TIGER SHRIMP traditional cocktail sauce \$60

MELON & PROSCIUTTO \$54

## SERVED HOT

---

TRADITIONAL SPANAKOPITA TRIANGLES \$54

CHICKEN SATAY peanut sauce \$56

EMPANADA avocado crema \$56

VEGETABLE SPRING ROLL soya glaze \$56

MINIATURE CHEESEBURGERS white cheddar, comeback sauce \$54

STUFFED MUSHROOM sausage, parmesan gratinée \$56

PORK GYOZA sesame sauce \$56

COCONUT SHRIMP plum sauce \$60

JUMBO CRAB CAKES citrus aioli \$66

LAMB CHOP mint chimichurri \$66

MEATBALL tomato aioli, parmesan, basil, garlic bread \$56

MINI GRILLED CHEESE SANDWICHES with tomato bacon jam \$54

\*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.

# TERMS & CONDITIONS

**GUARANTEE AGREEMENT** A guaranteed attendance is due 3 business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The hotel will be prepared to serve 3% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to attention of your Catering Manager when placing your guarantee. Last minute requests will be honored to the best of our ability.

**FOOD AND BEVERAGE MINIMUM** A Food and Beverage Minimum will apply, based on food and beverage revenue exclusive of service, administrative, and tax fees. Menu pricing subject to change. All food and beverage and room rental charges are subject to 11.6% Sales Tax and a 24% taxed service charge. In the event the Food and Beverage Minimum is not met, the difference plus service charge & tax will be charged to the final bill.

**REQUEST FOR MULTIPLE ENTRÉES** Multiple entrée selections are permitted with proper notice. You may choose up to two (2) entrées (plus a vegetarian option), or alternately, a duet entrée (plus a vegetarian option) with a guarantee of each ten (10) days prior to the event. You must provide a method by which our wait staff can determine each guest's selection. For groups of 14 or fewer, a la carte service is available for an additional fee. The highest priced selection determines the menu price for all selections. The client is responsible for providing place cards denoting each guest's entrée choice. If place cards and guarantees are not provided, or if a "choice-on-site" is requested, menu cost will increase by \$10.00 per person.

**ATTENDED STATIONS** When selecting an attended Station, we require one attendant for every fifty (50) guests. A Fee of \$150 is applicable per station.

**MENU SUBSTITUTIONS** All menu substitutions are subject to review by the Executive Chef and additional charges

**BY APPS FOR SMALL GROUPS** We are happy to provide buffet options for smaller parties (under 14). There will be a \$150.00 labor fee to offset additional labor and food product.

**SET UP** We allow two hours for your vendors to set up, and one hour for breakdown. If additional time is required, please let your Catering Manager know; additional fees may apply.

Room set up requirements will be outlined in your Banquet Event Order(s). If there is a fluctuation in the number of attendees or a change to set up instructions after the Hotel has received signed BEOs, additional labor fees may apply.

**FOOD AND BEVERAGE** All food and beverage items consumed in Meeting/Function Space, Hotel outlets and hospitality rooms must be purchased at the Hotel. Food and beverage purchased through the Hotel may not be removed from the premises and must be served only by hotel employees. No Outside Food or Beverages are Allowed on the Premises. Failure to Comply Will Result in a \$1,000.00 Fee. All alcoholic beverages to be served on the Hotel premises for the function must be provided by and dispensed only by our servers and bartenders. Proper identification (i.e. photo ID) of any person to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel Indigo Downtown Kansas City's Management's sole judgment, appears intoxicated. Liquor drinks served as shots (no ice or mixers) are not permitted. We provide one (1) bartender for every fifty (50) guests at a cost of \$150 per bartender based On Two Hours of Service. All buffet menus are designed and priced for (60) minutes of service and/or replenishing. Buffets opened longer than (60) minutes are subject to a \$10.00 per person surcharge per hour extended.



# TERMS & CONDITIONS

**DIETARY RESTRICTIONS & RAW ITEMS** Items May Contain nuts and nuts by products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**UTILITIES** All electrical services and utilities, including phone and riggings, are contracted through the Hotel Sale's Department. Signage and Décor: Signs, banners or other decorations are not allowed in public areas without permission from the Sales Department. Any signage in private areas must be professionally made and approved by us and may not be affixed to walls, floor or ceiling with push pins, nails, staples, carpet tape or other like materials. There is a surcharge of \$50.00 per banner to hang banners in meeting space.

Confetti, bird seed, rice and glitter may not be used at Hotel, Failure to Comply Will Result in a \$1,000.00 Cleaning Fee. We shall not be responsible for damage or loss of any items brought into the Hotel or items left unattended. The Hotel reserves the right to assign another room for your event in the event the room originally designated for your event shall be unavailable or inappropriate, in the Hotel's sole opinion. In the event of unavailable commodities or menu items, the Hotel may, at its option, make reasonable substitutions in menu items.

**GROUP'S MATERIALS BROUGHT INTO HOTEL** The Hotel is not responsible for any loss or damage no matter how caused, to any samples, displays, properties, or personal effects brought into the Hotel, and/or for the loss of equipment, exhibits or other materials left in meeting rooms. All displays and/or decorations proposed by Group will be subject to the prior written approval of hotel in each instance. Any personal property of Group or Group's guests or invitees brought onto hotel premises and left thereon, either prior to or following the event, will be at the sole risk of the Group and Hotel will not be liable for any loss of or damage to this property for any reason.

The storage of boxes and delivery to room location incur a fee as stated in the group contract. All return shipping must be arranged by the client through your Catering or Conference Service Manager. The Hotel is not responsible for any shipment that is delivered to the Hotel and reserves the right to refuse any shipment. Materials which are perishable or flammable, will not be accepted. Please contact your Catering or Conference Service Manager for shipping and pricing information.

**GUESTROOM DELIVERIES** Deliveries and handouts can be arranged through our Guest Service Department. Room deliveries and items given out at front desk check-in incur a fee beginning at \$4.00 per guest or per room delivery.

**AUDIO VISUAL** Audio visual equipment is available through our in-house supplier, on a rental basis. All audio-visual orders are to be placed directly through the hotel and will be billed to your Master Account. Audio visual Services not provided by hotel must have Hotel approval and surcharges for electrical requirements, liability, insurance, etc. may apply. A Liaison fee may also apply. Existing TV's in meeting rooms come with a \$100.00 charge for use.

**PARKING** The Hotel offers day of event valet parking at \$18.00 per vehicle (with no in/out privileges) and overnight valet for \$40.00 per vehicle. Self-parking is available using numerous parking garages in the surrounding area for \$12 to \$18 for parking. Guests parking may be added to your master account or on an "individual pay on own" basis. Advise your hotel to contact how you would like this charge to be billed, otherwise it will be noted as "individual pay on own".





THANK YOU

HOTEL  
**INDIGO**<sup>®</sup>  
AN IHG HOTEL