

*Hotel Indigo*  
*Wedding Packages*

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# Packages

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## CRYSTAL PACKAGE - \$140 per person

1 hour deluxe bar  
4 tray passed hors d'oeuvres  
3 course dinner with choice of soup or salad,  
entrée, and choice of dessert or custom wedding cake  
upgraded linens  
champagne toast

## Sapphire Package- \$175 per person

3 hour deluxe bar  
4 tray passed hors d'oeuvres  
3 course dinner with choice of soup or salad,  
entrée, and choice of dessert or custom wedding cake  
upgraded linens  
champagne toast  
wine service with dinner

## Emerald Package- \$190 per person

5 hour deluxe bar  
4 tray passed hors d'oeuvres  
3 course dinner with choice of soup or salad,  
entrée, and dessert  
custom wedding cake  
upgraded linens  
champagne toast  
wine service with dinner

## Diamond Package- \$245 per person

5 hour indigo bar  
domestic and imported cheese station  
antipasto station  
4 tray passed hors d'oeuvres  
4 course dinner with appetizer, starter,  
choice entrée tableside, and dessert  
custom wedding cake  
upgraded linens  
champagne toast  
wine service with dinner

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# Hors d'oeuvres

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## CHILLED SELECTIONS

kobe beef tartar • savory cone • truffle aioli  
chicken tacos • avocado • lime • cilantro  
mozzarella • heirloom cherry tomato • basil pesto • pine nuts  
hummus • flat bread • micro lettuce  
smoked salmon • potato pancake • lemon crème fraiche • caviar  
watermelon boxes • feta • thai basil  
maine lobster salad • spicy aioli • micro celery • brioche roll  
seared scallops • shiitake • micro basil  
ceviche spoons • jalapeno • cilantro  
brie • tomato • olive tapenade crostini  
curry chicken salad • pickled grapes • toasted brioche  
salmon tartar • lemon • capers • chives • flatbread  
goat cheese panna cotta • mission fig • pecan • honeycomb  
tuna poke • scallions • tempura bits  
mini crab salad • avocado aioli • micro cilantro • plantain chip

## HOT SELECTIONS

vegetable samosa • curried yogurt dip  
parmesan polenta puffs • wild mushroom • blue cheese  
seared scallop • quinoa • tomato meyer lemon sauce  
mushrooms • roasted tomatoes • vermont cheddar • tart  
quiche • asparagus • fontina  
mini potato lobster croquette • white truffle mayo  
petite wagyu beef burgers • onion marmalade • lettuce • tomatoes • brioche bun  
mini beef wellington • truffle sauce  
mini short rib taco • tomatillo • pickle onion  
vegetable dumpling • black vinegar • soy  
beef steak • maytag blue • crispy shallot • port jus  
chicken • mango • orange glaze • vol-au-vent  
coconut shrimp • sweet thai dipping sauce  
shrimp dumpling • soy • chile oil • micro cilantro  
mini grilled sandwiches • prosciutto • fig jam • provolone • baby arugula  
pigs in a duvet • spicy mustard  
chicken meatball yakitori • teriyaki glaze • sesame  
mac' & cheese bites • artisanal cheese  
not so old school crab cakes • marscapone mini crab cakes • romesco sauce

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# Stations

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## ARTISAN DOMESTIC AND IMPORTED CHEESE STATION - \$23 per person

chef's selection of imported and local artisan cheeses • assorted chutneys and stone fruit marmalades  
grapes • dried fruits and nuts • breadsticks • sliced baguettes • water crackers

## PASTA STATION\* - \$26 per person

choice of three of the following: spaghetti • rigatoni • orecchiette • cavatelli • penne  
fettuccine • sweet corn ravioli • ricotta spinach tortellini

choice of three of the following: bolognese • alfredo • marinara • roasted garlic • forest mushroom  
italian sausage • clam in white wine sauce • short rib and cipollini onion ragout • sun-dried tomato • pesto  
sauce • chef's assortment of rustic italian breads

## ANTIPASTO STATION - \$26 per person

shaved pecorino • fresh buffalo mozzarella cheese • vine ripe tomatoes • basil roasted baby vegetables  
caramelized onions • aged balsamic • sweet sopressata • prosciutto • serrano ham • capicola  
tuscan olives • grilled peppers with marinated white beans • aged reggiano with basil  
pita • ciabatta • herb focaccia

## CHARCUTERIE DISPLAY - \$26 per person

serrano ham • salami • copocollo • mortadella • sopressata • grilled and assorted sausages  
prosciutto • whipped mushroom and foie gras pate • dried fruits • assorted mustards • cornichons  
chutneys • breads

## MEZZE STATION - \$30 per person

fattoush salad • fava bean and chick pea salad • lemon hummus • grilled eggplant baba ghanoush  
smoked almonds • fresh organic dates • kalamata olives • pita and lavash chips • tabouleh  
chicken kebab with garlic yogurt sauce

## CURRY STATION - \$33 per person

grilled naan bread • vegetable samosa • chick pea salad and tandoori lamb chops • arugula chicken curry  
mango chutney prawns in coconut masala • basmati rice • cauliflower and potato curry  
house made chutneys: green tomato • mango • pineapple • apple

## TACO STATION - \$27 per person

carnitas • slow roasted pork shoulder • roasted organic chicken • soft corn tortillas  
pickled red onion • tomatillo sauce • chipotle chilles • avocado • queso cotija  
grilled onion • lime • crema • spicy aioli • cilantro • black beans • roasted garlic • marinated radish  
pickled jalapeno • assorted salsas

## PAELLA STATION - \$30 per dozen

a medley of seafood • chicken • spanish sausage • vegetables with saffron rice • preserved lemon

## STIR FRIED NOODLE STATION - \$28 per dozen

soba noodles • rock shrimp • chicken • wok fried with crispy veggies  
black bean sauce • cilantro

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# Stations cont

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## HARVEST VEGETABLE STATION - \$26 per person

watermelon and feta salad with garden herb dressing • crudité with fried onion dip and spinach dip  
balsamic grilled vegetables • romesco flat bread pizza with arugula, caramelized onion and goat cheese  
terra chips

## DIM SUM STATION - \$30 per person

vegetable pot stickers • steamed dumplings • shrimp har kow • pork and shrimp siu mai • soy  
spicy mustard • sweet chili

## SPORTS BAR STATION - \$32 per person

spicy chicken wings • pigs in a blanket • crispy onion rings • fried mozzarella sticks  
mini beef sliders with caramelized onions, american cheese and house special sauce  
parmesan dusted chips • buttermilk ranch dip • assorted mustards • marinara

## ULTIMATE TRUFFLE STATION - \$34 per person

truffle mac' and cheese • truffle grilled asparagus • truffle herb french fries • truffle grilled sandwiches  
truffle salad with cannellini beans, spring peas, confit cherry tomato, micro arugula  
truffle flat bread with pancetta, ricotta, caramelized onion, frisee  
truffle risotto with wild mushrooms & chives

## SLIDER STATION - \$28 per person

pulled pork, creamy slaw, pickles • crispy chicken, lettuce, tomatoes, ranch dressing  
portobello mushroom with caramelized onions, wild arugula, pesto • crispy sweet potato fries  
herb scented potato chips

## RISOTTO STATION - \$28 per person

choice of two of the following: roasted beet risotto with duck confit and chives  
wild mushroom risotto with black truffles • truffle oil rock shrimp risotto with lemon and black pepper  
pancetta green pea risotto • cipollini onions saffron risotto with bay scallops and chives

## SUSHI PRESENTATION\* - \$32 per person

assorted rolled to order: california • vegetable • spicy tuna • assorted sashimi  
soy • wasabi • pickled ginger

## CHILLED SEAFOOD DISPLAY - \$8 per piece

based on 4 pieces per person

jumbo pacific shrimp • stone crab claws • cocktail sauce • miso-mustard sauce  
lemons • mignonette

## CAVIAR AND VODKA STATION – market price per person

ice carving available at an additional charge

osetra with belinis • black bread • crème fraiche • onions • chopped egg white and yolks • parsley  
selection of premium vodkas

## OYSTERS XO\* – market price per person

roaming oyster shucker • lemon juice • shallot vinaigrette • bloody mary mix • tabasco  
cocktail sauce • black pepper

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# Carving Stations

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**ROASTED ORGANIC TURKEY BREAST\*** - \$325 each, serves 25 people  
cranberry chutney • country gravy • mini brioche rolls  
choice of maple mashed sweet potatoes or sausage stuffing

**CLASSIC DELI CARVING STATION\*** - \$350 each, serves 25 people  
choice of hot corned beef or pastrami  
cole slaw and sauerkraut • kosher and half sour pickles • german potato salad  
assorted mustards • pretzel rolls

**FRENCH RACK OF COLORADO LAMB\*** - \$405 each, serves 25 people  
herb and panko crusted with Dijon mustard • yogurt and coriander • rosemary fingerling potatoes  
garlic roasted green beans

**CLASSIC DELI CARVING STATION\*** - \$375 each, serves 25 people  
ny strip loin • kosher horseradish cream • béarnaise sauce • crusty rolls  
choice of two of the following:  
creamed spinach • wild mushroom and cipollini onion • glazed carrots  
whipped potato puree • potato gratin

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# Appetizers

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## CHILLED SELECTIONS

chili seared tuna • seaweed • pickled cucumber • ginger sesame dressing  
beet cured salmon • pear, walnut and fennel salad  
melon prosciutto • gorgonzola • port wine reduction  
parmesan crème brulee • tomato onion salad • pancetta chip  
seafood martini • mixed seafood salad • mango salsa  
baby beets roasted baby carrots • asparagus • radishes • goat cheese mousse  
mozzarella • micro arugula • heirloom tomatoes • garlic crouton • basil oil • aged balsamic

## HOT SELECTIONS

butter poached lobster • green pea veloute • lardon • pepper oil  
mushroom tart • goat cheese • port wine glaze • mache  
seared scallops • warm apple and bacon vinaigrette • watercress salad  
three cheese risotto • duck confit • basil  
braised pork belly • orange gastrique • asparagus  
truffle scented chicken pot pie • mire poix veggies • puff pastry top

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# Starters

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## CHILLED MELON SOUP

melon salad • prosciutto crisp

## TOMATO GAZPACHO

quinoa • crumbled feta • micro basil

## CAULIFLOWER VELOUTE

pickled asparagus • rosemary oil

## CORN CHOWDER

dungeness crab • roasted corn salsa

## CREAM OF CARROT SOUP

stilton • ginger crostini

## SWEET PEA PUREE

lemony crème fraîche

## FRISÉE SALAD

poached pears • heirloom tomatoes • whipped goat cheese • toasted almond • citrus emulsion

## BABY ROMAINE

mandarin orange • cashews • sugar peas • shiitake mushroom • wonton chips • ginger-soy dressing

## SPINACH SALAD

candied pecan • strawberry • red onion • crisp bacon • white balsamic and honey vinaigrette

## BEET SALAD

watercress • orange • grape • pistachio • prosecco vinaigrette

## ICEBERG WEDGE PANCETTA CRISP

maytag blue • red onion • grape • radish • garlic crouton • blue cheese dressing

## TRADITIONAL CAESAR

hearts of romaine • brioche croutons • parmesan dressing

## BABY ORGANIC GREENS

english cucumber • marinated tomato • flax seed • balsamic vinaigrette



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# Entrees

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## GRILLED BREAST OF CHICKEN

rosemary new potato • grilled vegetables • elephant garlic demi

## HERB DRENCHED CHICKEN BREAST

olive oil whipped potato • haricot vert • natural pan jus

## CHICKEN BREAST

oyster mushroom • roasted tri color carrots • truffle lyonnaise potato

## CHICKEN SALTIMBOCCA

gorgonzola polenta • asparagus • port wine mushroom demi

## SEARED DUCK BREAST

sweet potato • heirloom beets • green beans • pan jus

## PAN SEARED BRANZINI

fennel puree • nicoise olive • saffron-orange emulsion

## PAN SEARED ATLANTIC SALMON

whipped purple potatoes • asparagus • vine ripe tomatoes • basil cream

## OVEN ROASTED MONKFISH

sweet pea and rock shrimp risotto • pickled carrots • herb buerre blanc

## ROASTED SEA BASS

hen of the wood • baby bok choy • lotus chips • lemongrass broth

## BRAISED SHORT RIB

mascarpone mash • baby vegetables

## BEEF TENDERLOIN

baby carrot • broccolini • gratin potato • thyme jus

## SEARED BEEF TENDERLOIN

truffle scented risotto • asparagus • baby zucchini • port wine reduction

## CARVED FLANK STEAK

creamed spinach • twice baked mini potatoes

## GRILLED NY STEAK

au poivre sauce • cauliflower whip • asparagus • toasted shallots

## VEAL CHOP

brie • proscuitto • broccolini • garlic mashed potatoes

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# Dessert

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## CUSTOM WEDDING CAKE

designed in partnership with Vanilla Bake Shop

## OPERA CAKE

raspberry paint

## CHOCOLATE VELVET PYRAMID

white chocolate shavings

## LEMON TART

pomegranate syrup

## OLD SCHOOL CHEESECAKE

berry salad

## YOGURT PANNA COTTA

dried fruit salad

## FLOURLESS CHOCOLATE CAKE

whipped cream • seasonal berry compote

## KEY LIME PIE

coconut cream • raspberry

## DECONSTRUCTED BAKED ALASKA

whipped meringue • strawberry ice cream

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# Drinks

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## HOUSE WINE OFFERINGS

three thieves wines  
sterling prosecco

## DELUXE BRANDS BAR

tito's vodka  
beefeaters gin  
bacardi rum  
cuervo silver tequila  
dewar's scotch  
jack daniels whiskey  
wild turkey bourbon

## INDIGO BRANDS BAR

grey goose vodka  
hendricks gin  
malahat rum  
herradura blanco tequila  
Courvoisier brandy  
martini and rossi dry vermouth  
makers mark whiskey  
johnnie walker black scotch  
woodford reserve bourbon  
park cognac  
Cointreau, Kahlua, midori, and grand marnier cordials

\*Bartender Fee- \$195.00 Per Bartender\*

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# Late Night Delights

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## BAKED BRIE - \$20 per person

warm brie • dried orchard fruit compote • mixed nuts

## SLIDERS - \$25 per person

tomato • lettuce • onion • cheddar • salt and pepper potato chips

## WINGS - \$20 per person

buffalo • bbq • teriyaki • blue cheese • ranch • chipotle • carrot and celery crudite

## STREET TACOS - \$24 per person

grilled carne asada • marinated chicken • soft taco shells • back beans and corn  
pickled veggies • lime • sour cream • salsa

## PIZZA - \$21 per person

cheese • pepperoni • vegetarian

## ICE CREAM SUNDAE BAR - \$21 per person

chocolate ice cream • vanilla ice cream • assorted toppings

## COOKIE JAR - \$60 per dozen

freshly baked cookies

## CUPCAKES - \$55 per dozen

assorted mini cupcakes

## CANDY BARS - \$63 per dozen

assorted mini chocolate bars

## DONUT BAR - \$55 per dozen

assorted donuts

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# Amenities

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tenured and passionate staff to attend to your guests' needs

elegant floor length solid poly table linen and napkins provided by Elegant Designs

hardwood dance floor- 20' x 20'

private photography room for pre-ceremony photos

complimentary upgraded accommodations for the couple on their wedding night

two complimentary guestrooms upgrades to use towards the couples' parents on the wedding night

complimentary day-use changing rooms for your wedding party

reduced-rate guest rooms for your wedding guests to complete the downtown Los Angeles experience

packages and inclusions applicable with a minimum of 50 guests



photograph by cloud 9 photography