

Hotel Indigo Nashville at the Countryopolitan Catering Menus

HOTEL
INDIGO
AN IHG HOTEL





INTRODUCTION

Hotel Indigo Nashville at the Countryopolitan offers unique and intimate venues, perfect for authentically Nashville events. Our modern, fully equipped meeting spaces are bathed in natural light and come with complimentary AV and free Wi-Fi. What truly sets us apart is our distinctive event space that captures the spirit of Music City. With a blend of character-filled settings, locally inspired cuisine, and a fun, knowledgeable staff, we create memorable experiences for private parties, wedding rehearsal gatherings, corporate functions, networking events, and more.

BREAKFAST

Based on a 10 person minimum and one hour of service unless otherwise noted.
There will be a \$150 surcharge for groups less than 10 or the minimums noted below.
Groups below 10 persons require a custom menu

SUNRISE CONTINENTAL

Sliced Seasonal Fruit Display

Assorted Pastries, Croissants & English Muffins
Assorted Fruit Preserves & Butter

Fresh Squeezed Orange Juice Freshly Brewed Regular
& Decaffeinated Coffee

\$32 Per Person

WAKE UP IN THE NEIGHBORHOOD

Sliced Seasonal Fruit Display

Assorted Pastries, Muffins & Bagels with Fruit
Preserves, Cream Cheese & Butter

Assorted Individual Yogurts

Steel Cut Oatmeal, Brown Sugar, Dried Fruits, Nuts,
Granola, Milk & Honey

Fresh Squeezed Orange Juice Freshly Brewed Regular
& Decaffeinated Coffee

\$39 Per Person



WRITERS BLOCK

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

WRITERS BLOCK BREAKFAST

Sliced Seasonal Fruit Display
Home Style Buttermilk Biscuits with Fruit Preserves,
Honey & Butter

Choice of One Egg:
Fresh Scrambled Eggs, Scrambled Eggwhites
Country Scramble with Peppers, Onions & Cheese

Choice of Two Proteins:
Smoked Apple Wood Bacon
Honey Ham, Sausage
Turkey Sausage Links
Vegetarian Sausage

\$49 Per Person

HEALTHY BREAKFAST

Whole Fruit

Berry Smoothies

Build Your Own Parfait
Greek Yogurt, Granola, Seasonal Berries

Southwest Wraps
Eggs, Grilled Onions & Peppers, Feta Cheese

Turkey Sausage

Steel Cut Oats with Nuts & Dried Fruit

\$47 Per Person



BUILD YOUR OWN BREAKFAST

Design your own bespoke breakfast using any of the following ingredients (minimum 4 items).

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

BAKERY

House Baked Pastries	8
Fruit Danish, Cinnamon Rolls, Nut Turnovers	
Assorted Muffins	8
Blueberry, Banana, Cheese, Chocolate	
Croissants	8
Fresh Baked Jumbo Croissants	
Bagels	8
Plain and Everything Bagels, Cream Cheese	
English Muffins	5
Large English Muffins, Jams, Butter Biscuits	5
Large Southern Buttermilk Biscuits, Butter	5

SIDES

Sliced Seasonal fruit	10
Pineapple, Cantaloupe, Honeydew, Red Grapes	
Greek Yogurt Parfait	10
Organic Berries, Granola, Banana	

HOT ITEMS

Breakfast Potatoes	10
Crispy Seasoned Red Potatoes	
Creamy Stone Ground Grits	10
Stone Ground White Grits, Butter	
Chef's Breakfast Casserole	10
Hash browns, Cheddar Jack Cheese, Cream Seasonings	

DELUXE SIDES

Applewood Bacon	12
Center Cut Applewood Bacon	
Pork Sausage Patties	12
Seasoned Sausage Patties	
Vegetarian Sausage Patties	12
Plant-Based Vegetarian Sausage	12
Smoked Ham	12
Hardwood Smoked Ham	
Turkey Sausage Patties	12
Lean Turkey Breakfast Patties	
Pan Cooked Scrambled Eggs	12
Fresh Cracked Scrambled Eggs	
Scrambled Egg Whites	13
Fresh Cracked Scrambled Egg Whites	



LUNCH

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

BUILD YOUR OWN SALAD BAR

BASE

Romaine, Mixed Sweet & Bitter Greens, Gluten Free Pasta

VEGETABLES

Grape Tomatoes, Cucumbers, Carrots, Avocado, Broccoli, Corn, Sliced Onion

PROTEINS

Grilled Chicken Breast, Smoked Ham, Boiled Eggs, Bacon, Tofu

CHEESE

Cheddar, Parmesan, Feta

DRESSINGS

Buttermilk Ranch, Italian, Caesar, Seasonal Vinaigrette

EXTRA TOPPINGS

Croutons, Olives, Cashews, Black Beans, Berries

\$40 Per Person (min 20 ppl)

\$45 Per Person (min 10 ppl)

Add Salmon \$8

Add Steak \$8

Add Shrimp \$8

Add a Dessert \$8

BUILD YOUR OWN BOWL

CHOICE OF (2) PROTEINS

Roasted Chicken Breast

Slow Braised Beef Baked Fresh Atlantic Salmon

Vegan Bratwurst

Grilled Shrimp

ASSORTED TOPPINGS

Rice, Red Quinoa, Cucumber, Tomatoes, Guacamole, Red Cabbage, Spinach, Broccoli, Carrots, Scallions, Toasted Peanuts, Olives, Zucchini, Berries & Black Eyed Peas

ASSORTED SAUCES

Hummus, Spicy Peanut Sauce, White Balsamic Vinaigrette, Italian Dressing, Taziki, Hot Sauce, Fresh Limes & Pico de Gallo

DESSERTS

Lavender Lemon Panna Cotta Strawberry Shortcake

\$49 Per Person

15 Person Minimum



LUNCH

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

FLATBREAD BUFFET

(Choose 3)

Nashville Hot Chicken

Chopped Hot Chicken, Pimento Spread, Dill Pickles, Buttermilk Ranch, Red Cabbage

Grilled Chicken Pesto

Grilled Chicken Breast, Fresh Mozzarella, Grape Tomatoes, Homemade Basil Pesto, Baby Arugula

Three Cheese Tomato

Fresh Mozzarella, Shaved Parmesan, Ricotta Cheese Spread, Marinara Dollops

BBQ Beef Brisket

Smoked Beef Brisket, White Cheese Spread, Peppadews, Red Onion, BBQ Sauce

Sweet & Spicy

Hot Capicola, Marmalade, Bacon, Basil

Veggie

Zucchini, Spinach, Mushroom, Peppadews, White Cheese Spread, Tomato Dollops, Pesto

Bacon Cheeseburger

Wagyu Beef, Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Pickles, Zesty Sauce

Smoked Salmon

Pastrami Smoked Salmon, Capers, Grape Tomatoes, Arugula, Lemon Oil, Goat Cheese Spread

The Italian Job

Fresh Mozzarella, Italian Sausage, Mushrooms, Olives, Tomato Sauce

Spicy Hawaiian

Smoked Ham, Hot Capicola, Pineapple, Pickled Jalapeno, White Cheese Spread

Salad & Snacks

Caesar Salad

Chopped Romaine Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing

Truffle Pecorino Zucchini Fries

Pecorino Crusted Zucchini Fries, Truffle Oil, Pecorino Romano, Aioli

Fresh Mozzarella Caprese

Sliced Tomatoes, Fresh Mozzarella, Basil Leaves, Balsamic Glaze

\$40 Per Person (min 20 ppl)

\$45 Per Person (min 10 ppl)

Add a Dessert \$8



LUNCH

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

TOASTED SUBS & SOUPS BUFFET

CHOOSE THREE SUBS AND TWO SOUPS

The Club

Roasted Turkey Breast, Smoked Ham, Bacon, Dijonnaise, Provolone, Lettuce, Tomato, Onion, Pickle, Herbed Pecorino, House Dressing

Tuna Melt

Handcrafted Tuna Salad, Cheddar, Lettuce, Tomato, Onion, Pickle, House Dressing

Nashville Hot Chicken

Hot Chicken, Pimento Cheese, Lettuce, Pickles, Buttermilk Ranch

Cheesy Garlic

Provolone, Cheddar, Cream Cheese, Mozzarella, Garlic Butter, Herbed Pecorino

Italiano

Smoked Ham, Genoa Salami, Hot Capicola, Black Olive, Provolone, Lettuce, Tomato, Onion, Pickle, Herbed Pecorino, House Dressing

Cali BLT

Bacon, Honey Sriracha, Mayo, Avocado, Provolone, Lettuce, Tomato, House Dressing

The Hawaiian

Smoked Ham, Honey Mustard, Pineapple, Swiss, Lettuce, Tomato, Onion, Pickle, House Dressing

BBQ Brisket

Beef Brisket, BBQ Sauce, Mushrooms, Provolone, Sautéed Onion

Roasted Mushroom

Roasted Mushrooms, Provolone Cheese, Sautéed Peppers & Onions, Herbed Pecorino, House Dressing

Tomato Bisque

Tomato, Cream, Croutons

Chicken Tortilla

Rich Broth, Vegetables, Chiles, Black Bean, Cilantro, Crispy Tortillas

Cream of Potato Bacon

Creamy, Potato Pieces, Smoked Bacon

Broccoli Cheddar

Creamy, Cheesy, Broccoli Pieces

Pasta Fagioli Soup

Rich, White Bean, Pancetta, Pasta, Tomato, Herbs, Parmesan

Chicken & Dumpling

Broth, Chicken, Vegetables, Biscuit Dumplings

Corn Chowder

Creamy, Sweet Corn, Potatoes, Herbs, Garlic

Curry Carrot

Smooth Puree, Carrot, Curry, Nuts

White Bean & Ham

Chunky, Northern Beans, Smoked Ham, Herbs, Parmesan

Sweet Potato Pie

Creamy, Smooth, Fall Spiced Whipped Cream

\$40 Per Person (min 20 ppl)

\$45 Per Person (min 10 ppl)

Add a Dessert for \$8



LUNCH

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

THE MEDITERRANEAN

GREEK SALAD

Romaine Lettuce, Cucumber, Tomato, Feta, Shaved Red Onion & Roasted Lemon Mint Vinaigrette

MEZZO SALAD

Roasted Garlic Hummus, Kalamata Olives, Quinoa Tabbouleh & Grilled Pita

CHOICE OF (2) ENTREES

Eggplant Napoleon Crispy Breaded Eggplant topped with Tomato Cream Sauce, Feta Cheese & Oregano

Lemon Roasted Chicken Airline Chicken Breast with Lemon, Olive Oil & Oregano

Baked Salmon Tzatziki

Fresh Baked Salmon with Cucumber Dill Sauce

Char Broiled Moroccan Kefte Tagine

Lamb & Beef Meatballs with Zesty Tomato Sauce

SIDES

Couscous, Roasted Vegetables

DESSERTS

Baklava with Lemon Yogurt & Seasonal Fruit Trifle

\$55 person

THE COUNTRYPOLITAN

CHOICE OF (1) SALAD

Traditional Caesar Salad

House Salad with Grape Tomatoes, Red Onions & Cucumbers

Artisanal Berry Salad with Candied Pecans

CHOICE OF (2) OR (3) ENTREES

Oven Roasted Chicken Breast with Lemon Caper Beurre Blanc

Meat or Vegetarian Lasagna

Pesto Grilled Salmon

Blackened Catfish with Remoulade Served with Warm Rolls & Butter

CHOICE OF (2) SIDES

Herb Roasted Fingerling Potatoes

Garlic Mashed Red Potatoes

Saffron Rice

Three Cheese Macaroni

Seasonal Vegetable Medley

Haricot Verts

CHOICE OF (2) DESSERTS

Seasonal Fruit Panna Cotta

Vanilla Bean Cheesecake with Seasonal Fruit Compote
Chocolate Decadence Cake

Southern Pecan Pie

Dark Chocolate Mousse with Candied Pecans

Two Entree Selection- \$59 Person

Three Entree Selection- \$69 Person



LUNCH

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

MEXICAN FIESTA

House Made Guacamole with Tri-Color Tortilla Chips
CHARRED CORN & QUINOA SALAD

Roasted Anaheim Peppers, Black Beans, Roasted Tomato & Jicama with Avocado Tequila Lime Dressing

BUILD YOUR OWN TACOS

Corn & Flour Tortillas
(Choice of 2)

Carne Asada, Cumin-Lime Chicken, Pork Carnitas

Toppings to Include: Shaved Lettuce, Cabbage Slaw, Grilled Onions & Peppers, Shredded Cheddar Cheese, Sour Cream & Pico de Gallo

SIDES

Spanish Rice & Black Beans

DESSERTS

Caramel Flan & Churros with Chocolate Sauce

Jarritos Mexican Sodas

\$55 Per Person

TENNESSEE COMFORT

Creamy Cole Slaw & Southern Style Potato Salad

CHOICE OF (2) ENTREES

Southern Fried Chicken BBQ Pulled Pork Smoked Beef Brisket
Nashville Style Hot Chicken

SIDES

Southern Collard Greens with Bacon
Three Cheese Mac

Slider Rolls & Cornbread Muffins

DESSERTS

Seasonal Fruit Cobbler & Pecan Pie

\$48 Per Person



DELI LUNCHES

Based on a 15 person minimum and one hour of service unless otherwise noted.

There will be a \$150 surcharge for groups less than 15 or the minimums noted below.

Groups below 15 persons require a custom menu

UNION STREET DELI

INDIGO SALAD

Garden Greens tossed with Cucumbers, Tomatoes & Croutons

Served with Ranch & Italian Dressing

BUILD YOUR OWN SANDWICH

Premium Selection of Sliced Roast Beef, Turkey & Ham
Swiss, Cheddar & Provolone Cheese

Accompaniments:

Mayonnaise, Mustard, Creamy Horseradish Aioli,
Lettuce, Sliced Red Onions, Tomatoes & Pickle Spears

Fresh Baked Breads, Pita & Tortilla Wraps

Assorted Individual Bags of Chips Assorted Fresh Baked
Cookies

\$42 Per Person

BOXED LUNCHES

Choice of (2)

Ham and Cheese Wrap - Herb Mayo, lettuce

Turkey Avocado Bacon Wrap

Caprese Wrap

Fresh Mozzarella, Tomato, Pesto, Balsamic, Arugula

Mediterranean Chicken Wrap

Grilled Chicken Breast, Griller Pepper & Onion, Hummus,
Zucchini, Yellow Squash

Choose (1) Side

Italian Pasta with Crisp Vegetables

Southern Style Potato Salad

Creamy Coleslaw

Fresh Fruit Salad

Boxed with a bag of Kettle Chips, Fresh Baked Cookie and
Bottled Water

\$40 Per Person



BREAKS + BEVERAGES

- **All Day Beverage Package** (up to 9 hours of service) \$32 per person
- Assorted Bottled Coca Cola Products. Bottled Water, Hot Tea Service with Varietal Teas, Lemons & Honey Freshly Brewed Regular & Decaffeinated Coffee with Cream & Sweeteners
- **Half Day Beverage Package** (4 hours) \$22 per person

HIT THE TRAIL

- Create your own mix. Chocolate Chips, Almonds, Cashews, Sunflower Seeds, Pretzels, Wasabi Peas, Dried Fruits, M&Ms, Marshmallows & White Chocolate Chips \$21 per person

HEALTH BREAK

- Chef's Hummus & Herb Dip served with Pita Chips & Vegetable Crudite Fruit Skewers with Chili Lime Glaze Assorted Energy & Granola Bars Vitamin Water \$27 per person

CHIPS & DIPS

- House Made Guacamole, Queso, Fresh Salsa Served with Tortilla Chips & Pita Chips Jarritos Mexican Sodas \$22 per person

LOCAL FLAVOR

- A Delicious Assortment of Local Favorites Moose Head Kettle Corn, Olive & Sinclair Brittle, Goo Goo Clusters, Moon Pies & Lemonade \$23 per person

THE COOKIE JAR

- Assortment of Fresh Baked Cookies, Goo Goo Cluster Brownies and Assorted Dairy & Non-Dairy Milk \$22 per person

PINWHEELS

- Cucumber Cream Cheese
- Caprese with fresh Mozzarella Tomato Basil Balsamic
- Ham and Cheese \$25 per person

Based on one hour of service unless otherwise noted. 15 person minimum.
\$150 surcharge for groups below 15. Groups below 10 people require custom menu.

All prices subject to 9.75% tax and 24% Service Charge



RECEPTION

Hors d'oeuvres & Carvery Boards

Price per piece. Minimum of 50 pieces per selection. Additional \$1 per piece for passed Hors d'oeuvres

HOT

\$6 PER PIECE Vegetable Spring Roll with Ginger Soy Sauce Spanakopita Sausage Stuffed Mushroom Caps Chicken or Beef Satay with Thai Peanut Sauce Baked Brie & Raspberry Puff with Clover Honey Drizzle & Toasted Almond

\$7 PER PIECE Chicken Curry Tartlets Tender Beef Wellington with Creamy Horseradish Pan Fried Pork Dumpling with Ginger Soy Sauce Artichoke Parmesan Crisp

\$8 PER PIECE Nashville Hot Chicken Slider with Coleslaw & Aioli BBQ Pulled Pork Slider with Pickle Chip Petite Crabcake with Spicy Remoulade Bacon Wrapped Scallop

COLD

\$6 PER PIECE Caprese Skewers with Balsamic Glaze Goat Cheese Stuffed Peppadews Tomato Bruschetta with Garlic Basil on a Toasted Parmesan Crostini Grilled Fruit Skewer with Chili Lime Glaze

\$7 PER PIECE Miniature Caesar Shooter with Parmesan Twille Petite Reubens Antipasto Skewer with Olives, Tomatoes, Artichokes & Salami Walnut Chicken Salad Tartlets

\$8 PER PIECE Beef Carpaccio with Horseradish & Shaved Parmesan on Crostini Tuna Tartar Spoon with Wasabi Aioli Jumbo Shrimp Cocktail

CARVERY BOARDS

HERB CRUSTED BEEF TENDERLOIN

Serves Approximately (15) Guests Served with Horseradish Cream & Bordelaise (Market Price)

GARLIC RUBBED PRIME RIB

Serves Approximately (25) Guests Served with Au Jus & Bordelaise (Market Price)

ROASTED PORK TENDERLOIN

Serves Approximately (25) Guests Served with Champagne Mustard Cream. (Market Price)

RECEPTION

Bars and Boards

Minimum of three choices per group. Minimum of 25 people per display. \$150 surcharge for groups below 25. Groups below 15 require custom menu. Price is for two hours of service.

CHARCUTERIE BOARD

Varietal Selection of Import & Domestic Cheeses, Cured Meats, Market Vegetables, Nuts, Dried Fruits, Crackers & Flatbreads Accompanied by Chutney & Honey
\$23 per person

MAC & CHEESE BAR

Classic Creamy Cheddar Macaroni with Gourmet Toppings to Include: Applewood Smoked Bacon, Parmesan Cheese, Green Onions, Jalapeños, Mushrooms, Broccoli, Peppadew Pico de Gallo, Parmesan.
\$21 per person

LOADED BAKED POTATO BAR

Idaho Russet Potatoes with Butter, Sour Cream, Applewood Smoked Bacon, Cheddar Cheese, Broccoli, Tomatoes, Cheese Sauce and Salsa
\$23 per person

SLIDER BAR

Your Choice of (3)
Nashville Style Hot Chicken BBQ Pulled Pork with Coleslaw Mini Cheeseburgers with Pickle Chip Chicken & Waffle Slider with Honey Veggie Burger with Pickle Chip
\$21 per person

FARMERS MARKET VEGETABLES

An Array of Fresh Picked Vegetables served with Buttermilk Herb Dip, Pimento Cheese & Traditional Hummus Served with Crackers & Flatbreads \$17 per person

PASTA BAR

(CHOICE OF (2) PASTAS
Pappardelle, Fettuccini, Rigatoni, Penne
CHOICE OF (2) SAUCES
Parmesan Cream, Classic Marinara, Basil Pesto, A la Vodka
CHOICE OF (2) PROTEINS
Beef Meatballs, Chicken, Sausage, Shrimp

TOPPINGS TO INCLUDE:

Spinach, Mushrooms, Roma Tomatoes, Chopped Garlic, Broccoli, Zucchini, Peppers, Parmesan Cheese
Includes garlic bread, Caesar salad, tiramisu
\$55 per person

RAINBOW BOARD

Chef's Array of Colorful Fresh Sliced Seasonal Fruits & Berries with Chili Honey Lime Sauce
\$17 per person

BAR PACKAGES

Hosted Bars

1 Bartender required per 50 people for two hours at \$100 each.
Prices subject to an additional 15% Tennessee tax on beer, wine and distilled spirits.

HOUSE

Titos Vodka, Fords Gin, Jose Cuervo Silver Tequila, Dewars Scotch, Bacardi Silver Rum, Old Forester Bourbon, Jack Daniel's Whiskey, Domestic, Craft & Import Beers

One Hour- \$28 person

Two Hours- \$43 person

Each Additional Hour Add \$15 person

PREMIUM

Ketel One Vodka, Bombay Sapphire Gin, Don Julio Blanco Tequila, Johnnie Walker Red Scotch, Plantation Dark Rum, Captain Morgan Rum, Makers Mark Bourbon, 14 Hands Wines, Domestic, Import & Craft Beers

One Hour- \$36 person

Two Hours- \$59 person

Each Additional Hour Add \$16 person

TOP SHELF

Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila, Glenlivet 12, Ron Zacapa Rum, Buffalo Trace Bourbon, 14 Hands Wine, Domestic, Import & Craft Beers

One Hour- \$38 person

Two Hours- \$61 person

Each Additional Hour Add \$18 person

TENNESSEE LOCAL

Pickers Vodka, Corsair Gin, Chattanooga Whiskey, Jack Daniel's Whiskey, Local Craft Beer

One Hour- \$35 per person

Two Hours- \$55 per person

Each Additional Hour Add \$16 per person

DRINK TICKETS

Top Shelf \$18

Premium \$16

House \$12

Beer & Wine \$11

BEER & WINE

14 Hands Wine- Chardonnay, Pinot Grigio, Cabernet & Merlot, Domestic, Import & Craft Beers

One Hour- \$28 person

Two Hours- \$45 person

Each Additional Hour Add \$16 person

BAR PACKAGES

Consumption & Cash Bars

1 Bartender required per 50 people for two hours at \$100 each.

Prices subject to an additional 15% Tennessee tax on beer, wine and distilled spirits.

HOUSE BRANDS \$12

Titos Vodka, Fords Gin, Jose Cuervo Silver Tequila, Dewars Scotch, Bacardi Silver Rum, Old Forester Bourbon, Jack Daniel's Whiskey

WINE

HOUSE \$13 Chardonnay, Pinot Grigio, Merlot, Cabernet
PREMIUM \$16 14 Hands- Chardonnay, Pinot Grigio, Merlot, Cabernet

HOUSE BRANDS \$15

Titos Vodka, Fords Gin, Jose Cuervo Silver Tequila, Dewars Scotch, Bacardi Silver Rum, Old Forester Bourbon, Jack Daniel's Whiskey

WINE

HOUSE \$14 Chardonnay, Pinot Grigio, Merlot, Cabernet
PREMIUM \$17 14 Hands: Chardonnay, Pinot Grigio, Merlot, Cabernet

REMIUM BRANDS \$14

Ketel One Vodka, Bombay Sapphire Gin, Don Julio Blanco Tequila, Johnnie Walker Red Scotch, Plantation Dark Rum, Ca

CASH BAR

Prices include 24.75% Taxes

PREMIUM BRANDS \$17

Ketel One Vodka, Bombay Sapphire Gin, Don Julio Blanco Tequila, Johnnie Walker Red Scotch, Plantation Dark Rum, Captain Morgan Rum, Makers Mark Bourbon

TOP SHELF BRANDS \$17

Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila, Glenlivet 12 Scotch, Ron Zacapa Rum, Buffalo Trace Bourbon

BEER

DOMESTIC \$9

Bud Light, Budweiser, Michelob Ultra

IMPORT & CRAFT \$10

Blue Moon, Stella Artois, Yuengling, Bell's Two Hearted Ale

TOP SHELF BRANDS \$20

Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila, Johnnie Walker Black Scotch, Ron Zacapa Rum, Buffalo Trace Bourbon

BEER

DOMESTIC \$9

Bud Light, Budweiser, Michelob Ultra

IMPORT & CRAFT \$12

Blue Moon, Stella Artois, Yuengling, Bell's Two Hearted Ale

A LA CARTE

Beverages and Snacks

Individual Orders charged on Consumption Per Piece, Dozen or Gallon

BEVERAGES

Assorted Soft Drinks (Coca Cola)	\$5
Bottled Water	\$5
Assorted Vitamin Waters	\$6
San Pellegrino Sparkling Water (16oz)	\$9
San Pellegrino Sparkling Water (8oz)	\$6
Acqua Panna Still Water (16oz)	\$9
Assorted Red Bull Energy Drinks	\$7
Freshly Brewed Coffee	\$78
Cranberry, Orange or Apple Juice	\$59
Freshly Brewed Unsweetened Iced Tea	\$69
Varietal Hot Teas with Lemon & Honey	\$75
Fresh Squeezed Lemonade	\$65
Fruit Infused Strawberry, Raspberry or Lemon Mint Water	\$69

SNACKS

Assorted Granola & Energy Bars	\$6
Candy Bar Assortment	\$5
Assorted Individual Bags of Chips	\$5
Deluxe Peanut Trail Mix Assorted	\$56
Whole Fresh Fruit (Apples, Oranges & Bananas)	\$4

BY THE DOZEN

Individual Almond, Soy, Whole or Chocolate Milk	\$72
Individual Sabra Hummus Cups	\$78
Individual Fruit Flavored Yogurts	\$55
Locally Made Goo Goo Clusters	\$59
Locally Made Mini Moon Pies	\$59
Olive & Sinclair Bourbon Brittle (per person)	\$12
Locally Made Moose Head Kettle Corn	\$99
	\$99
Fresh Baked Cookies or Brownies	\$55
Assorted Gourmet Cupcakes	\$70
Fresh Baked Muffins, Croissants or Pastries	\$65
Locally Made Doughnut Assortment	\$75
Assorted Bagels with Cream Cheese, Butter & Preserves	\$60
	\$60

DINNER BUFFETS

All buffet dinners come with artisan breads and butter, water, freshly brewed iced tea.
Based on one hour of service. 25 person minimum. \$150 surcharge for groups below 25 people.

TENNESSEE COMFORT

FARMHOUSE SALAD

Sweet & Tart Greens with English Cucumbers, Grape Tomatoes, Aged Cheddar, Biscuit Croutons and White Balsamic Basil Vinaigrette
Cornbread Muffins & Biscuits

CHOICE OF (2) ENTREES

Nashville Style Hot Chicken
Southern Fried Chicken
BBQ Pulled Pork
Smoked Beef Brisket
Cornbread Catfish
Blackened Catfish

CHOICE OF (3) SIDES

Southern Style Potato Salad
Three Cheese Mac
Rosemary Roasted New Potatoes
Tangy Pineapple Coleslaw
Haricot Verts
Braised Collard Greens
Brown Butter Baby Carrots

DESSERTS

Seasonal Fruit Cobbler & Pecan Pie
\$75 Per Person

MEDITERRANEAN

MEDITERRANEAN GREEK SALAD

Romaine Lettuce, Cucumber, Tomato, Feta, Shaved Red Onion & Roasted Lemon Mint Vinaigrette

MEZZO SALAD

Roasted Garlic Hummus, Kalamata Olives, Quinoa Tabbouleh & Grilled Pita

CHOICE OF (2) ENTREES

Eggplant Napoleon Crispy Breaded Eggplant topped with Tomato Cream Sauce, Feta Cheese & Oregano
Lemon Roasted Chicken Airline Chicken Breast with Lemon, Olive Oil & Oregano
Baked Salmon Tzatziki Fresh Baked Salmon with Cucumber Dill Sauce
Char Broiled Moroccan Kefte Tagine Lamb & Beef Meatballs with Zesty Tomato Sauce

SIDES

Couscous, Roasted Vegetables

DESSERTS

Baklava with Lemon Yogurt & Seasonal Fruit Trifle
\$75 Per Person



THE COUNTRYPOLITAN

All buffet dinners come with artisan breads and butter, water, and freshly brewed iced tea.
Based on one hour of service. 25 person minimum. \$150 surcharge for groups below 25 people.

CHOICE OF (2) SALADS:

Traditional Caesar Salad House Salad with Grape Tomatoes, Red Onions & Cucumbers
Artisanal Berry Salad with Candied Pecans

Mediterranean Pasta Salad with Feta Cheese, Tomatoes, Black Olives & Oregano with Italian Dressing

CHOICE OF (2) OR (3) ENTREES

Baked Salmon Lemon Herb Butter
Mushroom Marsala Chicken

Mushroom Ravioli with Vodka Tomato Cream

Herb Crusted Beef Tenderloin Creamy Horseradish & Stone Ground Mustard (+\$10)

CHOICE OF (2) SIDES

Truffle Mashed Red Potatoes

Herb Roasted Fingerling Potatoes

Saffron Rice

Haricot Verts with Herb Butter

Roasted Asparagus with Garlic Butter & Parmesan

CHOICE OF (2) DESSERTS

Mini Dark Chocolate Mousse, Vanilla Creme Brûlée, Red Velvet Cake,
Carrot Cake, Vanilla Bean Cheesecake, Key Lime Pie, Flourless Chocolate Torte

Two Entree Selection- \$79 Per Person

Three Entree Selection- \$89 Per Person



DESSERT BARS

Your Sweet Indulgence

Note: Hotel may need to substitute items based on availability.

All displays are priced for up to two hours. Minimum of 25 people required. \$150 surcharge for groups below 25.

Groups below 15 require custom menu.

CHOCOLATE INDULGENCE

Triple Chocolate Cake, Flourless Chocolate Torte,
Chocolate Pecan Pie & Mini Chocolate Mousse
Parfaits

\$20 person

Assorted Dessert Bars

Assortment of Dessert Bars to Include: Raspberry
White Chocolate, Toffee Crunch Caramel Apple,
Lemonberry

\$23 person

DECANDENCE DESSERTS

Chocolate Chip Cannoli, Creme Brulee with Fresh
Berries, Flourless Chocolate Torte, Vanilla Bean
Cheesecake & Tiramisu

\$22 person

PIES SO SWEET

Southern Pecan Pie, Fudge Pie, Key Lime Pie,
Apple Pie, Lemon Bars, Goo Goo Brownies &
Cookies

\$22 person

GOURMET COFFEE BAR

Freshly Brewed Regular & Decaffeinated Coffee, Hot
Tea & Hot Cocoa with Gourmet Toppings: Flavored
Syrups, Whipped Cream, Chocolate Shavings, Rock
Candy, Marshmallows, Cinnamon Sticks, Honey,
Lemon Zest, Orange Zest & Crushed
Peppermint Served with Biscotti & Tea Cookies

\$22 person

TERMS & CONDITIONS

MENUS AND PRICES SUBJECT TO CHANGE.

All food and beverage is subject to 9.75% state sales tax and a 24% taxable service charge. Tennessee also charges 15% tax on alcohol sales. Any applicable taxes also will be added.

AUTHORIZATION

To secure your event, we require pre- authorization of the full amount of your event when you book with us. This hold will be processed seven (7) business days prior to the first day of your event and final charges will be processed at the conclusion of your event.

MINIMUMS & GUARANTEES

All Menu Buffets & Breaks require a minimum number of guests as listed on the menus. Any function not attaining listed minimums will be subject to a Surcharge that will be based on the menu item and confirmed with our Hotel Event Planner.

All Meal Functions require a Guaranteed Number of Guests. The Guarantee is due Seven (7) business days prior to your first event. The number guaranteed will be charged in full even if guest attendance is lower. If we do not receive a guaranteed number of guests by the event planner (7) business days prior we will move forward with the numbers noted on the Banquet Event Order at that time.

BANQUET EVENT ORDERS

Event details are required (30) days prior to arrival. Each event requires a Banquet Event Order regardless if food and beverage is ordered. You will work closely with our Hotel Event Planner in coordinating these details prior to your arrival. Once details are finalized your Event Planner will send you BEOs to review. All BEOs must be signed and approved prior to your groups arrival. Any changes after BEOs are signed must be handled and approved by Hotel Event Planner.

ONSITE EVENT CHANGES

All changes prior to and onsite must be approved by our Hotel Event Planner. There will be a service fee of \$250 for any changes that occur (72) hours prior to your event. There will be exceptions made for certain situations, these exceptions can only be approved by your Hotel Event Planner and must be in writing and signed by both parties

HOTEL
INDIGO
AN IHG HOTEL