



At Hotel Indigo, we really do live, work and play in the neighborhood we call home.

It's more than a philosophy- it's who we are.

We go out of our way to make our neighborhood easy to discover and appreciate. You can taste it in the local flavors on our menu, hear it in the musicians who create a distinct neighborhood vibe, but most of all, you can trust it when one of our staff members tells you where to find that “perfect little something” somewhere off the beaten path.

Our hotel features unique design from meeting rooms to guest rooms with plush bedding, spa-style bathrooms, hard surface flooring and our signature murals which provide for a truly refreshing stay.

Those personal touches and helpful conversations are how we provide our inspired service, and it begins the moment you walk through our doors.

Breakfast | Break | Lunch

Hotel Indigo Nashville Downtown | 301 Union Street | Nashville, TN 37201 | (615) 891-6000

Breakfasts Served Buffet Style



All Breakfast Selections include Chilled Orange Juice, and Fresh Brewed Regular and Decaffeinated Coffee

Union Street Continental

Assorted Bagels and Cream Cheese

Assorted Danish

Sliced Seasonal Fruits with

Yogurt Dipping Sauce

\$16 per person

Wake up in the Neighborhood

Get your day started with these local Nashville favorites

Assortment of Fresh Baked Muffins and Pastries from

Sophia Isabella Bakery

Fresh Sliced Seasonal Fruits and Berries

With Yogurt Dipping Sauce

Purity Dairy Skim, 2% and Chocolate Milk

\$22 Per Person

Writer's Block Breakfast Buffet

Created for groups of 20 or more

Fresh Sliced Seasonal Fruit with Yogurt Dipping Sauce

Homemade Warm Biscuit Bar to Include Sausage Gravy, Locally

Made Homemade Preserves, Butter, Local Honey

Fresh Scrambled Eggs

Smoked Applewood Bacon & Breakfast Sausage

Country Style Breakfast Potatoes

\$27 per person

Made to Order Chef Stations

Enhance your Breakfast Buffet with a little something extra!

(Chef's Fee of \$75 per station—1 Chef per 40 guests)

Omelet Station- Chef prepared omelets customized to your guests taste. Choice of onions, bell peppers, cheddar cheese, diced tomatoes, fresh salsa, smoked ham, sausage, spinach and mushrooms.

\$12 per person

Waffle Station- Chef prepared warm Belgian waffles with choice of strawberry sauce, warm maple flavored syrup, butter, toasted pecans, fresh seasonal berries and powdered sugar.

\$12 per person



Ala Carte Enhancements



7 Days | 10:00am - 11:00pm

Nutri Grain Granola Bars	\$3 each
Clif Energy Bars	\$5 each
Assorted Candy Bars	\$3 each
Individual Bags of Chips	\$3 each
Deluxe Mixed Nuts	\$5 per person
Basket of Breakfast Breads & Pastries	\$38 per dozen
Bagels with Cream Cheese	\$40 per dozen
Seasonal Sliced Fruit & Berries	\$8 per person
Gourmet Cheese Tray with Assorted Crackers and Breads	\$13 per person
Whole Apples, Oranges and Bananas	\$3 per piece
Fresh Baked Cookies (per dozen)	\$40 per dozen



BEVERAGES

Assorted Soft Drinks (Coca Cola Products)	\$3.00 each
Bottled Water	\$3.00 each
Assorted Vitamin Water	\$4.00 each
Assorted Bottled Juices	\$4.50 each
Panna Water (8.8 oz Bottle)	\$5.50 each
Pellegrino Water (8.5. oz Bottle)	\$5.50 each
Freshly Brewed Coffee (Regular/Decaf)	\$45.00 per gal
Iced Tea	\$45.00 per gal
Hot Tea Service (minimum 10 people)	\$5.50 per person



LOCAL FAVORITES

Brittle Brothers Peanut Brittle (3 oz Bag—minimum 10)	\$6 per bag
Assortment of Fresh Baked Cookies	\$40 per dozen
Cupcakes by Sophia Isabella (Assortment of Delicious Flavors)	\$55 per dozen
Krispy Kreme Donut Assortment	\$36 per dozen
Goo Goo Clusters (minimum order of 10)	\$4 each
Colts Bolts (minimum order of 10)	\$4 each
Deluxe Pastry Assortment from Sophia Isabella	\$65 per dozen
Bang Candy Company Artisan Marshmallows	\$42 per dozen



All prices subject to a 22% service charge and applicable sales tax

All Day Beverage Station

Up to 8 Hours of Service

Replenish throughout meeting as needed

Assorted Bottled Coke Products

Bottled Water

Assorted Hot Tea Service with Lemon Wedges,
Honey, Cream, Sweetener & Sugar

Freshly Brewed Regular and Decaffeinated
Coffee

\$15 per person

Health Break

Vegetable Crudite with Herb Dipping Sauce
Assortment of Whole Fresh Fruit
Clif Energy Bars
Assorted Granola Bars
Assorted Vitamin Water and Spring Water

\$15 per person

Snack Attack

Assortment of Individual Bags of
Kettle Chips

Assorted Candy Bars

Mixed Nuts

Nutri Grain Bars

Bottled Water

Assorted Soft Drinks

\$14 per person

Local Flavor

A delicious assortment of Local Favorites

Brittle Brothers Peanut, Cashew and Pecan
Brittle (in individual 3 oz bags)

Goo Goo Clusters

Colt Bolts

The Bang Candy Company—Artisan
Marshmallows

\$22 per person



Hit The Trail

Peanuts, Almonds, Cashews, Sunflower
Seeds, Pretzels, Raisins, Cran Raisins,
Cheerios, Teddy Grahams, M&Ms, Reese's
Pieces, White Chocolate Bark,
Assorted Dried Fruits

Create Your Own Mix!

\$13 per person



The Cookie Jar

Assortment of Fresh Baked Cookies

Decadent Chocolate Brownies

Individual containers of 2% and Chocolate
Milk

Freshly Brewed Coffee

\$12 per person



Lunches Served Buffet Style



Corner Deli

Tossed Garden Salad with Fresh Vegetables with choice of Ranch or Balsamic Vinaigrette

Premium selection of Sliced Roast Beef, Turkey, Ham
Swiss, Cheddar and Smoked Gouda Cheese

Accompaniments include Mayo, Mustard, Creamy
Horseradish, Lettuce, Sliced Red Onions, Tomatoes
and Pickle Spears

Fresh Baked Bread

Assorted Individual Bags of Chips

Assorted Fresh Baked Cookies

\$26 per person

Taste of Italy

Caesar Salad with Shaved Parmesan, Garlic Crostini

Traditional Meat and Cheese Lasagna

Spaghetti with Chef's own Sauce and Mozzarella
Stuffed Meatballs

Eggplant Parmesan

Roasted Seasonal Vegetables

Italian Style Garlic Bread

Dessert Table with Assorted Cannoli,

Chocolate Dipped Biscotti, Coffee

\$38 per person

Picnic Basket

Potato Salad

Fresh Fruit Salad

Mediterranean Couscous Salad

Selection of Gourmet Sandwiches to include Turkey Caprese,
Muffaletta and Roasted Vegetable

Chicken Salad

Assorted Kettle Chips

Dessert Assortment of Brownies and Fresh Baked Cookies

\$32 per person

*All Buffets include Iced Tea and
Water Service*

*Hot Buffets Require a Minimum
of 20 people*



Tennessee Comfort

Spinach Salad with Candied Pecans,

Berries, Blue Cheese Tossed in

Balsamic Vinaigrette

Southern Fried Chicken

Made from Scratch Meatloaf

Oven Baked Three Cheese Macaroni

and Cheese

Chef's Choice of Seasonal Southern Style

Vegetables

Fresh Baked Biscuits & Cornbread Muffins

Assorted Pies—Pecan, Fudge and Chess

\$33 per person



Taste of Blues

Creamy Cole Slaw

BBQ Chicken Breast

BBQ Pulled Pork

Southern Style Green Beans

Mashed Potatoes

Molasses Baked Beans

Cornbread Muffins and Rolls

Candied Pecan Bread Pudding with

Crème Anglaise

\$35 per person



All prices subject to a 22% service charge and applicable sales tax

Box Lunches

Boxed up and ready for guests to take with them as they go out and explore Nashville!

(Must choose one sandwich and one accompaniment that will be served in all box lunches for event– minimum order of 10 required)

Choose One Sandwich

Muffaletta

Salami, Ham, Provolone and Mozzarella with Olive Tapenade

Grilled Chicken

Grilled Chicken, Provolone, Aioli and Spinach on Focaccia

Turkey Caprese

Oven Roasted Turkey, Sliced Tomato, Thick Sliced Mozzarella, Olive Oil , Fresh Basil
on Ciabatta Bread

Roasted Vegetable

Roasted Portabella Mushroom, Zucchini, Eggplant, Sliced Tomato, Chevre Cheese. Red Pepper
Tapenade on Focaccia

Chose One Accompaniment

Pasta Salad with Crisp Vegetables tossed in Italian Vinaigrette

Southern Style Potato Salad

Fruit Salad

Bag of Kettle Chips

Fresh Baked Cookie

Soft Drink or Bottled Water

\$19 per person

