

HOTEL INDIGO OMAHA DOWNTOWN

Catering Menu

HOTEL
INDIGO

AN IHG HOTEL



TERMS AND CONDITIONS

Menus and pricing are subject to change. Catering orders and preliminary menu selections must be submitted at least thirty (30) days prior to arrival. Final menu selections and guaranteed attendance are due fourteen (14) days prior to the event and may not be reduced after that date.

The final guarantee represents the minimum number of guests billed. Attendance exceeding the guarantee will be charged at the contracted per-person price.

All meeting room rental, food and beverage, audio-visual, labor, and related services are subject to applicable taxes and a twenty-two percent (22%) service fee. The service fee is not a gratuity and is subject to applicable taxes.

Special dietary requests must be submitted with the final guarantee. Outside food and beverage is not permitted without prior written approval. Due to health regulations, leftover food may not be removed from the premises.

Events extending beyond the contracted time may incur additional charges. The client is responsible for any damage to hotel property or excessive cleaning. The hotel is not responsible for failure to perform due to circumstances beyond its control.

BREAKFAST BUFFETS

Priced per person based on guaranteed attendance. Designed for a minimum of 20 attendees. Includes iced water, orange juice, and coffee.

CLASSIC HOMESTYLE | \$26

Assorted Breakfast Pastries

Scrambled Eggs

Roasted Potatoes

Bacon and Sausage Links

HEARTY BREAKFAST | \$30

Sliced Fruit

Assorted Breakfast Pastries

Scrambled Eggs

Bacon and Ham Steaks

(choose one) Pancakes, Waffles, French Toast, Biscuits and Gravy

HEALTHY START | \$27

Sliced Fruit

Yogurt Parfaits

Scrambled Eggs

Turkey Sausage

Roasted Potatoes

BREAKFAST ON-THE-GO | \$28

Breakfast Sandwiches (choose one) Ham, Sausage, Bacon

Breakfast Burritos (choose one) Bacon, Sausage, Veggie

Individual Yogurt Cups

Individual Fruit Cups

To-Go Coffee Cups and Bottled Juice

BREAKFAST BUFFETS (continued)

Priced per person based on guaranteed attendance. Designed for a minimum of 20 attendees. Includes iced water, orange juice, and coffee.

OATMEAL BAR | \$12

Hot Oatmeal

Toppings raisins, cranberries, nuts, brown sugar, cinnamon, honey, cream, peanut butter, butter

BUILD-YOUR-OWN PARFAIT | \$14

Vanilla Yogurt

Toppings fresh berries and granola

BREAKFAST & MORNING BREAKS

Coffee <i>regular or decaf</i>	\$45 per gallon
Orange Juice	\$35 per gallon
Hot Tea <i>assorted tea bags</i>	\$3 each
Bottled Water	\$4 each
Protein Shakes	\$6 each
Breakfast Sandwiches <i>bacon or sausage</i>	\$84 per dozen
Breakfast Burritos <i>bacon, sausage, or veggie</i>	\$96 per dozen
Hardy Coffee Muffins	\$50 per dozen
Assorted Donuts	\$30 per dozen
Assorted Bagels and Cream Cheese	\$36 per dozen
Assorted Breakfast Pastries	\$36 per dozen
Assorted Breakfast Breads	\$36 per dozen
Yogurt Cups	\$4 each
Whole Fruit	\$4 each
Assorted Granola Bars	\$3.5 each
Assorted Protein Bars	\$5 each

AFTERNOON BREAKS

Coffee <i>regular or decaf</i>	\$45 per gallon
Hot Tea <i>assorted tea bags</i>	\$3 each
Bottled Water	\$4 each
Coke Products	\$4 each
Red Bull Energy Drinks	\$5 each
Protein Shakes	\$6 each
Popcorn	\$4 each
Pretzels	\$4 each
Trail Mix	\$5 each
Assorted Cookies	\$36 per dozen
Brownies	\$36 per dozen
Soft Pretzel Bites <i>with queso</i>	\$8 per person
Cheese Board <i>with crackers</i>	\$12 per person
Crudit� Board <i>assorted vegetables with dips</i>	\$8 per person

BEVERAGE PACKAGE PER PERSON

FULL DAY

provides up to 9 hours of continuous service

Hot Only | \$15

Cold Only | \$15

Hot & Cold | \$22

HALF DAY

provides up to 4 hours of continuous service

Hot Only | \$9

Cold Only | \$9

Hot & Cold | \$14

Hot Beverage Package includes Hardy Coffee Local Roast, Assorted Bigelow Teas, Customary Accompaniments, Decaf Coffee upon request

Cold Beverage Package includes Assorted Coke Products, Bottled Water, Bottled Iced Teas

LUNCH & DINNER BUFFETS

Priced per person based on guaranteed attendance. Designed for a minimum of 20 attendees. Buffet service is available for a maximum of two hours. Each buffet includes chef's choice dessert.

SOUTH OF THE BORDER | \$42

Southwest Salad *poblano ranch and cilantro lime vinaigrette*

Beef Taco Meat *served with hard and soft shell tortillas*

Chicken Fajitas OR Enchiladas (choose one)

Mexican Rice and Refried Beans

Toppings Red Salsa, Shredded Cheese, Sour Cream, Lettuce, Tomatoes

ITALIAN | \$38

Caesar Salad and Antipasto Salad

Seasonal Roasted Vegetables

Pasta (choose two)

Spaghetti with Meat Sauce, Fettuccine Alfredo, Chicken Pesto Penne, Meat Lasagna

Breadsticks

PICNIC TABLE | \$34

Soup (choose one)

Roasted Tomato Bisque, Loaded Potato, Homestyle Chili

Sandwiches (choose one)

Ham and Swiss, Turkey Cheddar, Pesto Chicken, Portobello Red Pepper Wrap

House Salad

Assorted Chips

NEBRASKA COOKOUT | \$40

Corn on the Cob

House Salad and Potato Salad

Brats and Burgers *with ketchup, mustard, relish, lettuce, tomatoes, onion, cheese*

Baked Beans

Assorted Chips

BUFFETS (continued)

Priced per person based on guaranteed attendance. Designed for a minimum of 20 attendees. Buffet service is available for a maximum of two hours. Each buffet includes chef's choice dessert.

BAKED POTATO BAR | \$36

Fresh Baked Potatoes

Accoutrements butter, sour cream, bacon, cheese, green onion, chili, shredded chicken

House Salad

SALAD BAR | \$34

Iceberg Lettuce and Spring Mix

Accoutrements sliced chicken, chopped ham, tomato, cucumber, carrots, croutons, egg, onion, cheese

Artisan Rolls *with butter*

SIGNATURE BUFFET | \$50

Mixed Greens Salad

Entree (choose one, additional entrée selections +\$5 per person)

Whiskey Barbecue Chicken, Tuscan Roasted Chicken, Garlic Herb Cream Chicken, Spanish Stuffed Peppers, Hot Honey Butter Salmon +\$6, Sirloin with Peppercorn Sauce +\$10

Starch (choose one)

Mashed Potatoes, Roasted Red Potatoes, Garden Orzo

Vegetable (choose one)

Garlic Green Beans, Roasted Asparagus, Hot Honey Carrots, Seasonal Mixed Vegetables

Artisan Rolls

BOXED LUNCH

Priced per guest based on guaranteed attendance.

One boxed lunch format will be selected for the group. You may choose either a Sandwich Boxed Lunch or a Salad Boxed Lunch. Once the format is confirmed, guests may select their individual option within that category.

SANDWICH BOXED LUNCH | \$28 PER PERSON

Includes sandwich pasta salad, bag of chips, dessert, and soda or bottled water.

Ham & Swiss

Turkey Cheddar

Club Sandwich

Portobello Red Pepper Wrap

SALAD BOXED LUNCH | \$28 PER PERSON

All salads are served with chicken and include a bag of chips, dessert, and soda or bottled water.

Caesar Salad romaine, parmesan, croutons, caesar dressing

Indigo Salad carrot, cucumber, tomato, cheddar, ranch

Seasonal Salad apple, cranberry, goat cheese, walnuts, poppyseed dressing

Individual boxed lunch selections are required 14 days prior to arrival. If individual selections are not provided, a mixed assortment of the selected boxed lunch format will be prepared for guests to select upon pickup.

PLATED DINNER

Priced per person. All plated dinner selections include starter course, entrée, dessert, dinner roll, iced water, and coffee. For events offering two or more entrée selections, the group is responsible for providing meal indicators for each guest.

Starter (choose one)

House Salad *mixed greens, carrot, celery, tomato, cheddar*

Greek Salad *tomatoes, feta, onion, kalamata olives, cucumbers*

Seasonal Salad *pickled beets, feta, onion, pears, walnuts*

Dressings (choose two)

Buttermilk Ranch, Italian, Balsamic, Caesar, Poppyseed, Avocado Poblano Ranch

Main (choose one) *multiple entrée selections +\$4 per guest*

Whiskey Barbecue Chicken | \$48

Tuscan Roasted Chicken | \$48

Garlic Herb Cream Chicken | \$48

Sirloin with Mushroom Demi | \$65

Steak Rockefeller | \$65

Sirloin with Peppercorn Sauce | \$65

Hot Honey Butter Salmon | \$55

Lemon Dill Salmon | \$55

Spanish Stuffed Peppers | \$45

Chimichurri Cauliflower Steak | \$45

Sides (choose one starch and one vegetable)

Starch: Mashed potatoes, Roasted Red Potatoes, Garden Orzo

Vegetable: Garlic Green Beans, Roasted Asparagus, Hot Honey Carrots, Seasonal Mixed Vegetables, Brussels Sprouts

Dessert (choose one)

Crème Brûlée Cheesecake

Chocolate Mousse Cake

Red Velvet Cake

RECEPTION HORS D'OEUVRES

Priced per dozen with a minimum order of two dozen per item selected.

HOT

Bacon Wrapped Dates | \$36

Jalapeno Poppers | \$20

Mozzarella Bites | \$20

Pork Belly with Candied Apples | \$40

Cordon Bleu Bites | \$30

Beef Wellington Bites | \$40

Buffalo Chicken Empanadas | \$28

Spanakopita | \$28

Mini Franks in Puff Pastry | \$22

Bacon Wrapped Scallops | \$45

Meatballs *BBQ, honey siracha, or marinara* | \$28

Chicken Satay *teriyaki, thai peanut, sweet chili, or BBQ* | \$32

COLD

Shrimp Cocktail | \$56

Crudit  Cups | \$26

Bruschetta | \$30

Cheese and Fruit Skewer | \$30

Caprese Skewer | \$28

Prosciutto Wrapped Melon | \$32

Deviled Eggs | \$28

Brie & Fig Jam Crostini | \$28

Smoked Salmon Crostini | \$36

Steak Crostini with Horseradish | \$38

Prosciutto Wrapped Asparagus | \$28

Whipped Goat Cheese Tartlet | \$26

BOARDS & DISPLAYS

Priced per guest based on guaranteed attendance.

Crudit  Board | \$8

Seasonal fresh vegetables with ranch, hummus, and dill dip.

Cheese Board | \$12

Assorted domestic and imported cheeses with crackers and garnish.

Cheese & Fruit Board | \$14

Domestic and imported cheeses with fresh and dried fruit.

Charcuterie Board | \$15

Domestic and imported cheeses with fresh and dried fruit.

BEVERAGE OFFERINGS

Outside beverages are not permitted. All alcoholic and non-alcoholic beverages must be provided and served by the hotel. Valid identification is required for all alcoholic beverage service, and the hotel reserves the right to refuse service in accordance with local and state laws. Comparable brand substitutions may be made based on availability.

TIER ONE - SIGNATURE SIPS

New Amsterdam Vodka
Bombay Original
Bacardi Rum
Jack Daniel's Whiskey

Four Roses Bourbon
Dewars White Label Scotch
Corazon Tequila
Proverb Wine (Red & White)

TIER TWO - ELITE SPIRITS

Tito's Vodka
Gray Whale Gin
Mount Gay Eclipse Rum
Maker's Mark Whiskey

High West Rye
Espolòn Tequila Blanco
Monkey Shoulder Scotch
Chloe Wine (Red & White)

CANS & BOTTLES (INCLUDED IN ALL TIERS)

Budweiser
Heineken
Coors Light
Bud Light
Miller Lite
Michelob Ultra

Blue Moon
Sam Adams Lager
Corona
Athletic NA Beer
Truly Seltzer
Glacial Till Cider

NON-ALCOHOLIC (INCLUDED IN ALL TIERS)

Coke Products
Club Soda
Tonic Water
Orange Juice
Cranberry Juice
Ginger Beer

BEVERAGE PACKAGES

TIER ONE - SIGNATURE SIPS

<u>Hours</u>	<u>Price Per Person</u>
Two	\$28
Three	\$38
Additional Hour	\$11

TIER TWO - ELITE SPIRITS

<u>Hours</u>	<u>Price Per Person</u>
Two	\$34
Three	\$46
Additional Hour	\$13

Beverage packages are priced per guest for attendees 21+ and include bartender fees.

Pricing is based on the final guaranteed number of guests ages 21+. Should actual attendance exceed the guaranteed count, beverage charges will be billed at the higher number of guests served. All beverage package hours are consecutive. Partial hours are billed as full hours.

CONSUMPTION BAR

Prices listed per drink.

Signature Cocktail	\$9
Elite Cocktail	\$10
Signature Wine	\$9
Elite Wine	\$10
Domestic Beer	\$6
Specialty Beer	\$7
Bottled Water	\$4
Sparkling Water	\$5
Assorted Coke Products	\$4
Assorted Juice	\$3
Red Bull	\$5
Batched Cocktails	Based on Selections
Keg Beer	Based on Selections

Consumption bars require one bartender per 75 guests at a rate of \$100 per bartender. Bartender fees are subject to a 22% service fee and applicable taxes. Bar service extending beyond the contracted time will incur additional charges.