



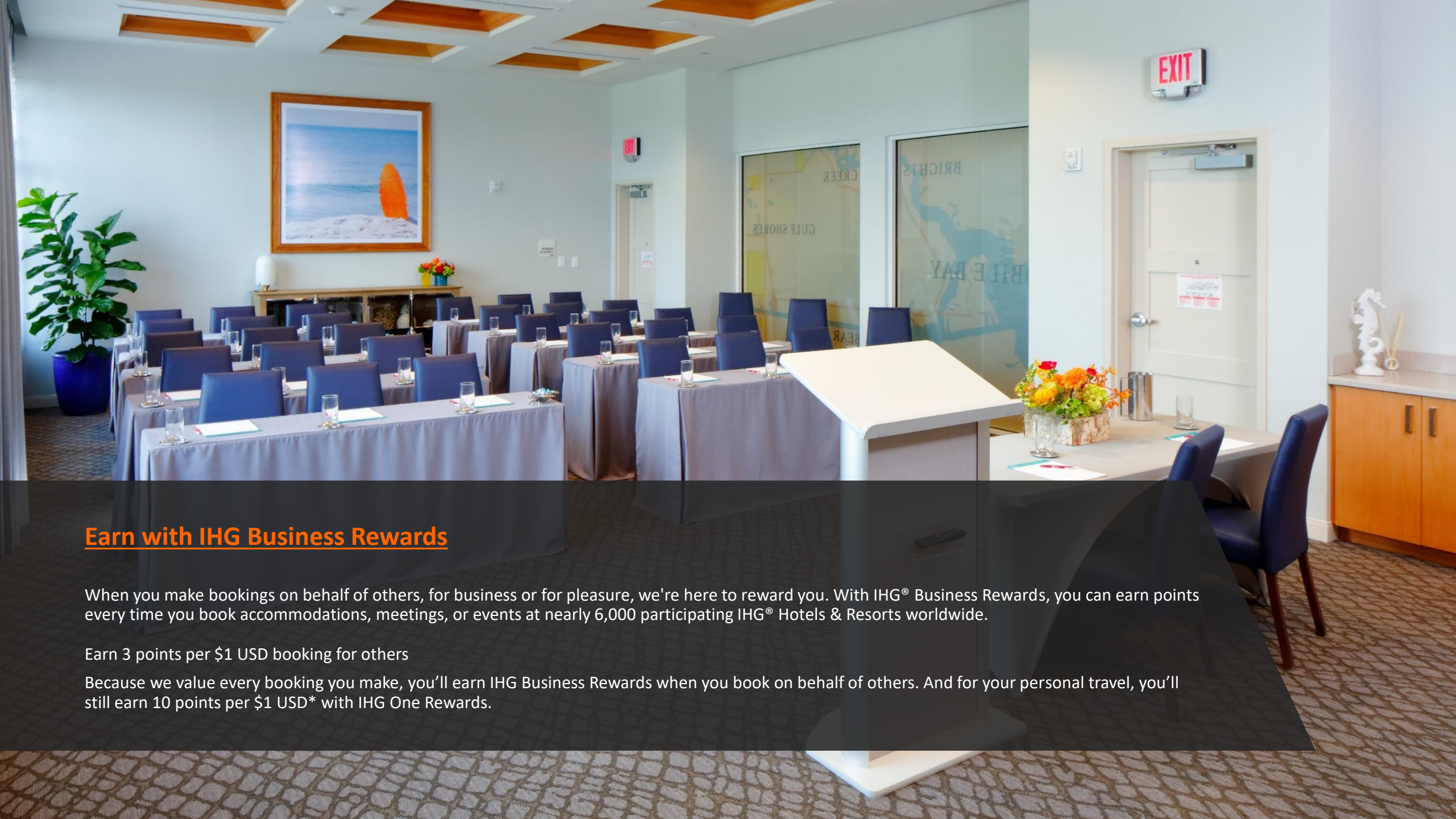
2025 Catering Menus

**HOTEL
INDIGO®**

AN **IHG®** HOTEL

ORANGE BEACH - GULF SHORES

22843 Perdido Beach Blvd. | Orange Beach | AL | 36561
251-981-1737 | beachindigo.com



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Audio Visual

Hotel Indigo properties aren't typical - That means your events & meetings here won't be either. Our flexible gathering & event spaces are indoor & out, offer adaptable, functional versatility that inspire collaboration & creativity.

Total of Meeting Rooms: 2
Total Area of Meeting Space: 966 SQ FT
Largest Room Capacity: 50
Largest Room Measurement: 714
Smallest Room Measurement: 252
Complimentary Wi-Fi



Flip Chart & Pens	85/each
TV Monitor	200/day
Sound System Speaker & Microphone	250/day
Projector & Screen	275/day
Power strip/extension cord	45/each
Polycom Phone (Boardroom only) (+ local or long-distance charges)	150/day
Laser Pointer	25/day
Audio Visual Cart	75/day

Policies

MENU SELECTIONS

To ensure availability of chosen food items, your menus should be selected & submitted to the hotel a minimum of four weeks prior to your function. Due to uncertain market conditions, prices are subject to change; substitutions may be necessary. All food items must be prepared & supplied by Hotel Indigo Orange Beach.

MEAL GUARANTEES & CHANGES

All details pertinent to your function should be finalized 30 days prior to the event date. Your final guaranteed number of expected guests must be given ten (10) business days prior to the start of your first catered event. After this time, the guaranteed number may not be reduced. In the event the actual attendance exceeds the guaranteed number or if there is an increase in guarantees within five (5) business days of a catered function, a ten percent (10%) per person increase will be added to your bill. The price increase will apply only to the increased number of covers & not to the guaranteed covers.

SERVICE & LABOR FEES

All food & beverage charges are subject to a 22% taxable service charge & 10% Alabama State Tax (subject to change without notice). Hotel Indigo Orange Beach does not supply any alcoholic beverages for consumption off-property.

- Carver & Attendant Fees are 125 each
- Bartender Fees are 150 per, for the first 3 hours and 50 for each additional hour.

SHIPPING & RECEIVING

Packages will be accepted no more than 5 business days prior to the event date.



A person wearing a white chef's coat is holding a blueberry muffin in their right hand, positioned over a large woven basket filled with various pastries like croissants, cinnamon rolls, and other muffins. The basket is lined with a light blue and white striped cloth. In the foreground, a white rectangular plate holds a selection of fresh fruit, including green grapes, red strawberries, and red cherries. The scene is set on a light-colored countertop, suggesting a professional kitchen or catering environment.

Complete Meeting Package

Complete Meeting Package

BREAKFAST

- Yogurt parfaits with fresh fruit & granola
- Whole fruit - banana, apple & oranges
- A flaky, golden brown croissant with scrambled eggs, ham & cheddar cheese
- Fresh orange juice

LUNCH

- Group choice of House salad or Caesar salad, with choice of dressing
- Group choice of one of the following: Turkey, bacon, avocado with lettuce & tomato in a grilled spinach wrap or Chicken salad croissant with walnuts, celery, dried cranberries, or Turkey club wrap with bacon, cheddar cheese, lettuce, tomato
- Bagged kettle chips
- Fresh chocolate chip cookie

BREAK

- Assorted chips & snacks

ALL-DAY BEVERAGES

- Bottled water
- The Southern Grind Coffee & Hot Teas
- Coca-Cola products

50/person

Includes Wi-Fi & TV Monitor Rental

- *does not include meeting room rental



BREAKFAST

- Oatmeal with brown sugar & dried cranberries
- Whole fruit - banana, apple & oranges
- Flour tortilla breakfast burrito with scrambled eggs, cheddar cheese, & bacon or sausage
- Fresh orange juice

LUNCH

- Cup of seasonal soup
- Group choice of one of the following: Turkey, bacon, avocado with lettuce & tomato in a grilled spinach wrap or Chicken salad croissant with walnuts, celery, dried cranberries, or Turkey club wrap with bacon, cheddar cheese, lettuce, tomato
- Fresh fruit salad

BREAK

- Individual granola bars & cookies

ALL-DAY BEVERAGES

- Bottled water
- The Southern Grind Coffee & Hot Teas
- Coca-Cola products

48/person

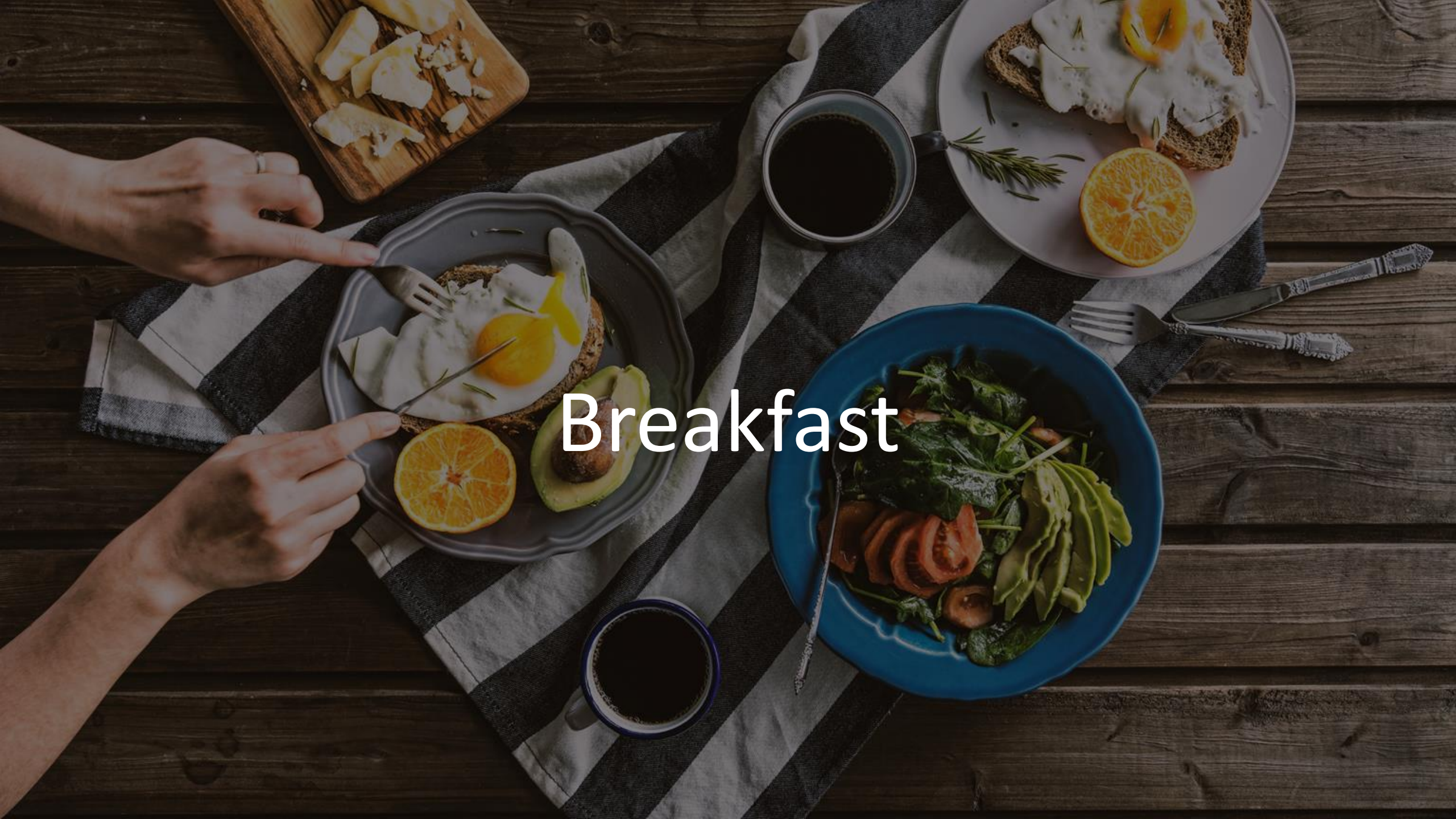
Includes Wi-Fi, & TV Monitor Rental

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Breakfast



Breakfast Plated

All breakfast entrees are accompanied by The Southern Grind Coffee and a selection of Organic Fine Teas.

HAM & CHEESE OMELET 28/person

Three egg omelet with country ham, cheddar cheese, served with your choice of toast.

THE BURRITO 30/person

Three eggs, sauteed red peppers & red onion, avocado, cheddar cheese in a flour tortilla. Served with seasoned potatoes & fresh pico de gallo

ALL AMERICAN 30/person

Two eggs, choice of bacon, or sausage, seasoned potatoes & biscuit with preserves

BREAKFAST CROISSANT 30/person

A flaky, golden brown croissant with scrambled eggs, ham & cheddar cheese. Served with seasoned potatoes & fresh seasonal fruit

Ask about adding Bloody Mary's & Mimosas to
enhance your breakfast experience.



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Breakfast Buffet

THE PIPER 30/person

- Fresh baked muffins, cinnamon rolls & croissants
- Assorted bagels
- Jellies, cream cheese & butter
- Simply orange juice
- Fresh brewed coffee by The Southern Grind Coffee House
- Organic Fine Teas

THE PELICAN 32/person

- Yogurt parfaits & granola
- Fresh fruit display
- Oatmeal served with brown sugar & dried cranberries
- Breakfast Burrito: egg, sauteed red peppers & red onion, avocado, cheddar cheese in a flour tortilla wrap (substitute for egg whites + 1/person)
- Simply orange juice
- Fresh brewed coffee by The Southern Grind Coffee House
- Organic Fine Teas

THE BLUE HERON 40/person

- Fresh scrambled eggs
(substitute for egg whites + 1/person)
- Hickory smoked bacon & sausage patties
- Seasoned breakfast potatoes
- Cinnamon swirl French toast
- Assorted muffins
- Fresh fruit display
- Jellies & butter
- Simply orange juice
- Fresh brewed coffee by The Southern Grind Coffee House
- Organic Fine Teas

Breakfast

BREAKFAST ADDITIONS

CINNAMON ROLLS
42/dozen

ASSORTED MUFFINS
42/dozen

YOGURT PARFAITS
10/each

BAGELS W/SPREADS
42/dozen

CINNAMON SWIRL FRENCH TOAST
14/person

BACON, EGG & CHEESE BISCUIT
11/each

SIMPLY ORANGE JUICE
38/1 gal

THE SOUTHERN GRIND COFFEE & HOT SPECIALTY TEAS
40/1 gal

ASSORTED COCA-COLA PRODUCTS
4/each

BOTTLED WATERS
5/each

CHICKEN BISCUIT
9/each

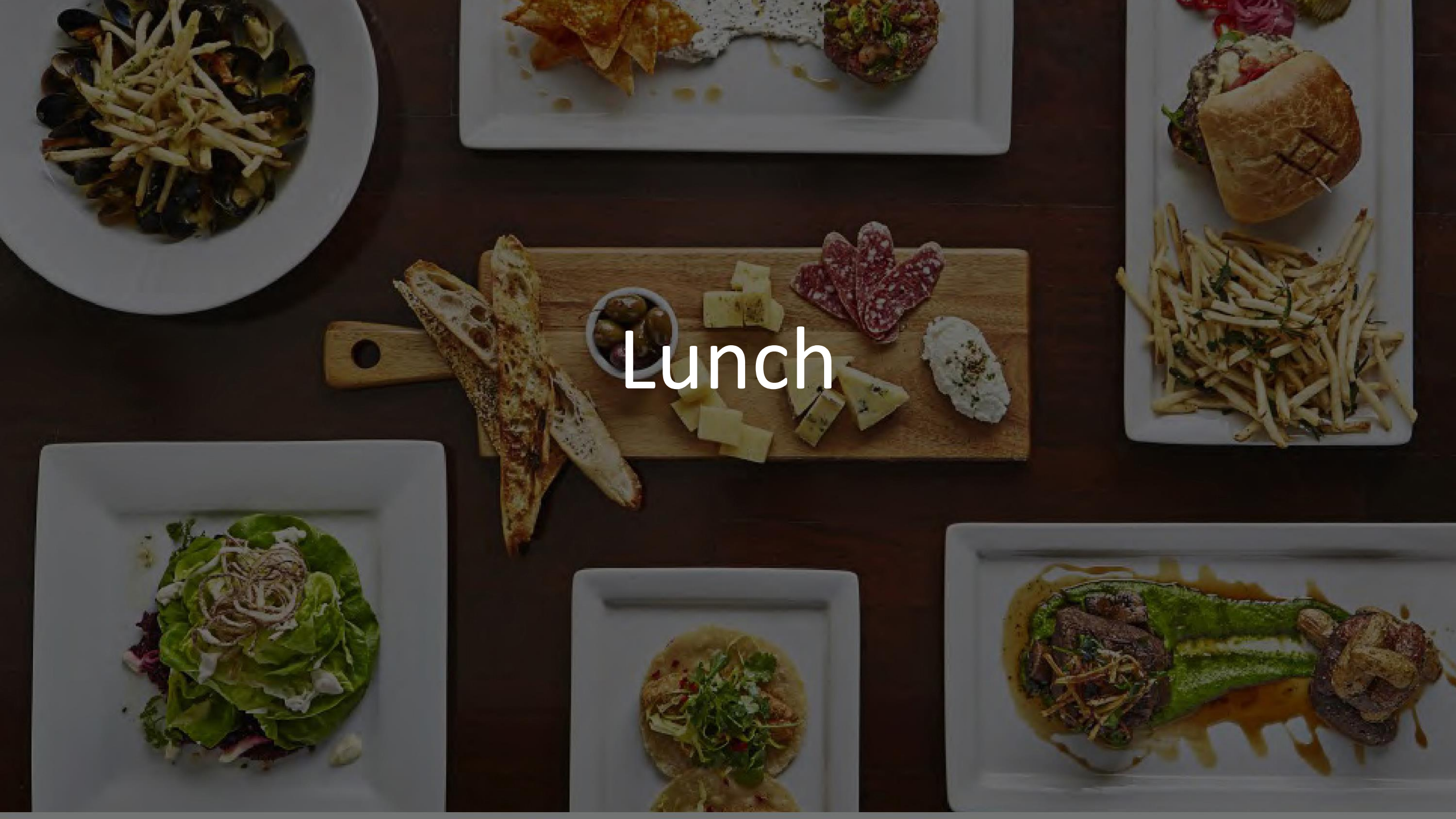
SAUSAGE, CHEESE BISCUIT
9/each

GRANOLA & KIND BARS
36/dozen

SEASONAL FRUIT
11/person

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Lunch

Lunch Plated



Each lunch includes a fresh fruit cup, potato chips, and a chocolate chip cookie

TURKEY BACON AVOCADO WRAP 30/person

Turkey, bacon, avocado with lettuce & tomato in a grilled spinach wrap

CHICKEN SALAD CROISSANT 30/person

Chunks of grilled chicken breast, honey, walnuts, red grapes, celery, onion, mayo & spices served on a toasted buttery croissant

MOZZARELLA, TOMATO & BASIL PANINI 30/person

Mozzarella, fresh basil, vine ripe tomatoes drizzled with sweet balsamic reduction served on a pressed ciabatta roll

CHICKEN PESTO PANINI 30/person

Grilled chicken breast, mozzarella, pesto, vine ripe tomatoes served on a pressed ciabatta roll

TURKEY CLUB 30/person

Sliced smoked turkey breast, hickory smoked bacon, romaine lettuce leaf, vine ripe tomatoes, chipotle mayo served on toasted sourdough bread

GRILLED CHICKEN CAESAR SALAD 30/PERSON

Chopped romaine with shredded parmesan cheese and garlic butter parmesan croutons and tossed in our signature Caesar dressing topped with grilled chicken

HUMMUS VEGGIE WRAP 30/PERSON

Spinach and herb wrap with hummus, avocado, spinach, cucumber, tomato, and red onion

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Lunch Buffet



All buffets include appropriate condiments, water service, freshly brewed sweet & unsweet tea

THE SANDBAR 40/person

- Broccoli Cheddar Soup
- House Salad
- Chicken Salad on a Croissant
- Turkey, bacon, avocado with lettuce & tomato in a grilled spinach wrap
- Assorted Chips
- Cookies

THE DOCKS 42/PERSON

- Caesar Salad
- Chicken Gruyere (button mushroom & Gruyere cream sauce)
- Lasagna
- Bruschetta
- French style Green Beans
- Garlic Bread
- Sorbet

THE SEASIDE MKT/PERSON

- Blackened Chicken in a Creole cream sauce
- Seafood Boil (to include shrimp, sausage, corn, and red potatoes)
- Coleslaw
- Hush puppies
- Gouda Grits
- Cornbread
- Pecan Pie



A still life arrangement of various snacks and drinks on a wooden table. In the upper left, a white marble platter with a gold rim holds several cookies, including chocolate chip and round butter cookies. To its right, a tall glass jar with a glass stopper is filled with macarons in various colors. Next to it, a glass holds several long, thin pretzels. In the lower left, a white bowl is filled with fresh strawberries. In the lower center, a small glass dish contains dark chocolate chunks. To the right, three glass bottles are visible: one with white milk, one with dark chocolate milk, and one with light pink milk. In the foreground, a small glass dish holds a few more macarons, and a glass of white milk is partially visible. The entire scene is set on a rustic wooden table.

Breaks & Beverages

Breaks & Beverages

WATER'S EDGE 14/person

- Yogurt parfait & granola bars
- Fresh seasonal fruit
- Bottled water & coffee

SURFSIDE 14/person

- Individual assorted chips & snacks
- Mini chocolate bars
- Bottled water & Coke products

THE TIDES 14/person

- Fresh seasonal fruit
- Assorted muffins & scones
- Bottled water & coffee

SUNSET 16/person

- Assorted baked cookies
- Brownie bites
- Fresh seasonal fruit
- Bottled water & Coke products

COOKIE TRAY 30/dozen

- Assorted homemade cookies per dozen



HALF DAY BEVERAGE PACKAGE 20/person

- Half day of unlimited services, refreshed as needed
- Regular coffee by The Southern Grind Coffee House
- Assorted hot teas
- Coke products

ALL DAY BEVERAGE PACKAGE 40/person

- Full day of unlimited services, refreshed as needed
- Regular coffee by The Southern Grind Coffee House
- Assorted hot teas
- Coke products

THE SOUTHERN GRIND COFFEE & HOT SPECIALTY TEAS

40/1 gal

FRESHLY BREWED SWEET OR UNSWEET ICED TEA

38/1 gal

LEMONDADE

38/1 gal

ASSORTED COCA-COLA PRODUCTS

4/each

BOTTLED WATERS

5/each



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Reception & Dinner

Reception

HOR D'OEUVRES

BACON WRAPPED SCALLOPS

300/100 count

VEGETABLE EGG ROLLS

150/100 count

PIGS IN A BLANKET

160/100 count

ASPARAGUS & ASIAGO IN FILO DOUGH

250/100 count

BOURBON BBQ MEATBALLS

225/100 count

BOOM BOOM SHRIMP

275/100 count

BRUSCHETTA

175/100 count

MINI CHEESECAKES 1.2 OZ.

275/100 count

ARTISAN FRUIT & CHEESE BOARD

275/50 servings

POT ROAST SLIDERS

275/100 count

STUFFED MUSHROOMS

175/100 count

SPANAKOPITA

275/100 count

CAPRESE SKEWERS

225/100 count

ANTIPASTO SKEWERS

175/100 count

DEVEILED EGGS

175/100 count

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Dinner Plated

All plated dinners include group choice of a soup OR salad, choice of dessert, choice of sweet tea or freshly brewed Southern Grind coffee. Plated dinners require a 15-person minimum. All guests must receive the same selections, with exceptions made for food allergies, Gluten Free, Vegetarian or Vegan preferences.

SALAD	SOUP	DESSERTS
Traditional Caesar salad	Mushroom Port	Key Lime Pie
Mixed green salad	Lobster Bisque	Blood orange sorbet
Pear & pecan salad		Tiramisu
		Pecan Pie

CHICKEN GRUYERE 43/person

*6 oz. chicken breast topped with a button mushroom and Gruyere cream sauce. Served with garlic redskin mashed potatoes & French style green beans.

FIN & FORK 48/person

*8oz Mahi filet blackened & topped with our made from scratch gremolata butter with parsley, fresh lemon juice, & garlic. Served with wild rice & roasted Brussel sprouts with a balsamic glaze.

FILET MIGNON 62/person

*6 oz. Filet topped with herb butter & served with fresh asparagus & Parmesan white wine risotto.

ADD ON'S

SHRIMP COCKTAIL	25/lb. (2 servings)	CRAB CAKE BITES	14/person
BRUSHETTA	12/person		

*Substitute baked potato or French fries in place of garlic mashed potatoes or vegetables.

Dinner Buffet

All buffets include appropriate condiments, water service, freshly brewed sweet & unsweet tea. Buffet dinners require a 25-person minimum.

THE PALM 67/person

- House salad
- Cajun Honey Pork Tenderloin
- Brisket
- Parmesan White Wine Risotto
- Fire Roasted Corn
- French style Green Beans
- Dinner Rolls
- Apple Cobbler

THE REEF 70/person

- Caesar Salad
- Lasagna (vegetarian option available)
- Blackened Chicken Alfredo OR Eggplant Parmesan
- Roasted Brussel sprouts with a balsamic glaze
- Garlic Knots
- Tiramisu

THE WAVE 90/person

- Strawberry & Blue Cheese Salad
- Blackened Mahi w/ gremolata butter
- Prime Rib
- Garlic Mashed Potatoes
- Parmesan & Garlic Roasted Asparagus
- Hawaiian Rolls
- Blood orange sorbet



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A bartender wearing a bright blue shirt is pouring a clear liquid from a silver cocktail shaker into a martini glass. The glass is partially filled with a light-colored liquid. The background is a blurred bar with various bottles and warm lighting. The word "Cocktails" is overlaid in white text in the center of the image.

Cocktails

Cocktails

150/Bartender Fee (for the first 3 hours, \$50.00 each additional hour)

House Bar 12/each

- New Amsterdam Vodka
- Bombay London Dry Gin
- Four Roses Yellow Label Bourbon
- Dewar’s White Label scotch
- Plantation 3 White Rum
- Corazon Blanco Tequila

Premium Bar 14/each

- Grey Goose Vodka
- Kettle One Vodka
- Titos Vodka
- Hendricks Gin
- Bombay Sapphire Gin
- Lunazul Reposado Tequila
- Montelobos Mezcal Tequila
- Jameson Irish Whisky
- Makers Mark
- Bulleit Bourbon
- Monkey Shoulder Scotch
- Blue Chair Bay White Rum
- Sailor Jerry Spiced Rum

Non-Alcoholic Beverages

- Coca-Cola products 4, Bottled Water 5, Saratoga Springs Sparkling Water 5
- Fever Tree Club Soda, Tonic, Ginger Ale, & Ginger Beer 4



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Domestic beer 5/each

- Coors Light, Miller lite, Michelob Ultra

Local, Craft & Imported beer 6/each

- Blue Moon, Modelo Especial,
- Athletic Light(non-alcoholic)
- Local seasonal

Draft beer 7/each

- Stella Artois
- New Belgium Voodoo Hazy IPA

House Wines Red

- Proverb Pinot Noir 10 Glass
- Proverb Cabernet Sauvignon 10 Glass

Premium Wines Red

- Catena Malbec 12 Glass
- 7 Moons Red Blend 12 Glass
- Banfi Red Blend 12 Glass
- Erath Resplendent Pinot Noir 14 Glass
- Elouan Pinot Noir 15 Glass
- Luke Cabernet Sauvignon 16 Glass

House Wines White

- Proverb Pinot Grigio 10 Glass
- Proverb Chardonnay 10 Glass

Premium Wines White

- Emmolo Sauvignon Blanc 12 Glass
- Sea Sun Chardonnay 12 Glass
- Seaglass Pinot Grigio 12 Glass
- Kung Fu Girl Riesling 12 Glass
- DAOU Rose’ 14 Glass

Sparkling

- LaMarca Prosecco 10 Glass
- Domaine Michelle Brut 12 Glass
- Piper Sonoma Brut 16 Glass