

# EVENT MENU

A photograph of several people's hands holding wine glasses filled with red wine, clinking them together in a toast. The background is slightly blurred, showing a dining table with plates of food and glasses. The lighting is warm and intimate.

**HOTEL  
INDIGO®**

TALLAHASSEE  
COLLEGETOWN



# BREAKFAST

## BREAKFAST BUFFET

### LOCAL LIVING | \$30 PER GUEST

- Lucky Goat Regular Coffee
- Orange & Apple Juice
- Southern Scrambled Eggs
- Bradley's Sausage
- Hickory Smoked Bacon
- Seasoned Breakfast Potatoes
- Vanilla Yogurt with Berries & Local Granola
- Sweet Grass Dairy Cheese Platter
- Seasonal Cut Fruit
- Bradley's Sausage Gravy & Biscuits
- Tasty Pastry Bakery Pastries Assortment

### TASTE OF HOME | \$24 PER GUEST

- Freshly Brewed Regular and Decaf Coffee
- Orange & Apple Juice
- Fluffy Scrambled Eggs
- Hickory Smoked Bacon
- Smoked Link Sausage
- Seasoned Breakfast Potatoes
- Seasonal Cut Fruit
- Muffins, Danishes & Pastries

## CONTINENTAL BREAKFAST

### CASCADES | \$20 PER GUEST

- Freshly Brewed Regular and Decaf Coffee
- Orange Juice & Apple Juice
- Croissant Breakfast Sandwich
- Greek & Fruit Individual Yogurt
- Whole Fruit
- Muffins, Danishes, & Pastries

### ELLA | \$16 PER GUEST

- Freshly Brewed Regular and Decaf Coffee
- Orange Juice
- Yogurt Parfait with Berries & Local Granola
- Seasonal Cut Fruit
- Muffins, Danishes & Pastries

### CANOPY | \$14 PER GUEST

- Freshly Brewed Regular and Decaf Coffee
- Orange Juice
- Greek & Fruit Individual Yogurt
- Whole Fruit
- Muffins



# BREAKFAST ENHANCEMENTS

## BREAKFAST STATIONS

### OMELETTE STATION | \$12 PER GUEST

ONE ATTENDANT PER 20 GUESTS

Farm Fresh Eggs  
Spinach, Tomato, Onion, Mushrooms  
Bacon, Sausage, Ham  
Shredded Cheese  
Salsa

### WAFFLE STATION | \$8 PER GUEST

Waffle Iron  
Fresh Batter  
Fruit Toppings  
Chocolate Chips  
Whipped Cream  
Maple Syrup

### BRADLEY'S GRITS BAR | \$10 PER GUEST

Bradley's Stone Ground Grits  
Assorted Cheese  
Bacon Bits & Sausage Crumbles  
Tomato, Jalapeno & Scallions

## BEVERAGE ENHANCEMENTS

### MIMOSA BAR | \$10 PER DRINK

House Champagne  
Orange Juice  
Pomegranate Juice  
Grapefruit Juice

### BLOODY MARY BAR | \$10 PER DRINK

Bloody Mary Mix  
Celery Sticks  
Green Olives  
Pepperoncini  
Cherry Tomatoes  
Lemon & Lime Wedges  
Horseradish & Tobasco Sauces

A \$100 BARTENDER FEE APPLIES FOR EVERY 50 GUESTS FOR ALL BAR SERVICES.

A \$75 OMELETTE STATION ATTENDANT FEE APPLIES FOR EVERY 20 GUESTS.



# LUNCH

## LUNCH BUFFET

### TALLY DELI | \$26 PER GUEST

FEATURING SWEET GRASS DAIRY'S CHEESE  
Creamy Pimento Cheese Soup  
Arugula Salad with Blue Cheese Crumbles  
Roast Turkey, Honey Ham & Veggie Wraps  
Freshly Baked Cookies

### TAILGATE | \$28 PER GUEST

Homemade Yukon Gold Potato Salad  
Grilled Bratwurst with Peppers and Onions  
Angus Beef & Cheddar Sliders  
Classic Baked Macaroni & Cheese  
Brown Sugar and Bacon Baked Beans  
Double Chocolate Brownies

### LA FIESTA | \$28 PER GUEST

Tortilla Soup  
Seasoned Ground Beef & Pulled Chicken  
Crisp Taco Shells, Flour Tortillas & Nachos  
Spanish Rice & Black Beans  
Vegetables, Salsa, Sour Cream & Queso  
Tres Leches Cake

## BOXED LUNCH

### RAILROAD SQUARE | \$18 PER GUEST

Fresh Whole Fruit

#### Sandwiches *Select 2*

Roast Turkey & Swiss  
Honey Ham & Gouda  
Veggie  
Roast Beef & Cheddar  
Grilled Chicken Caesar  
Chicken Salad Croissant

#### Sides *Select 1*

Pasta Salad  
Cole Slaw  
Country Style Potato Salad  
Potato Chips

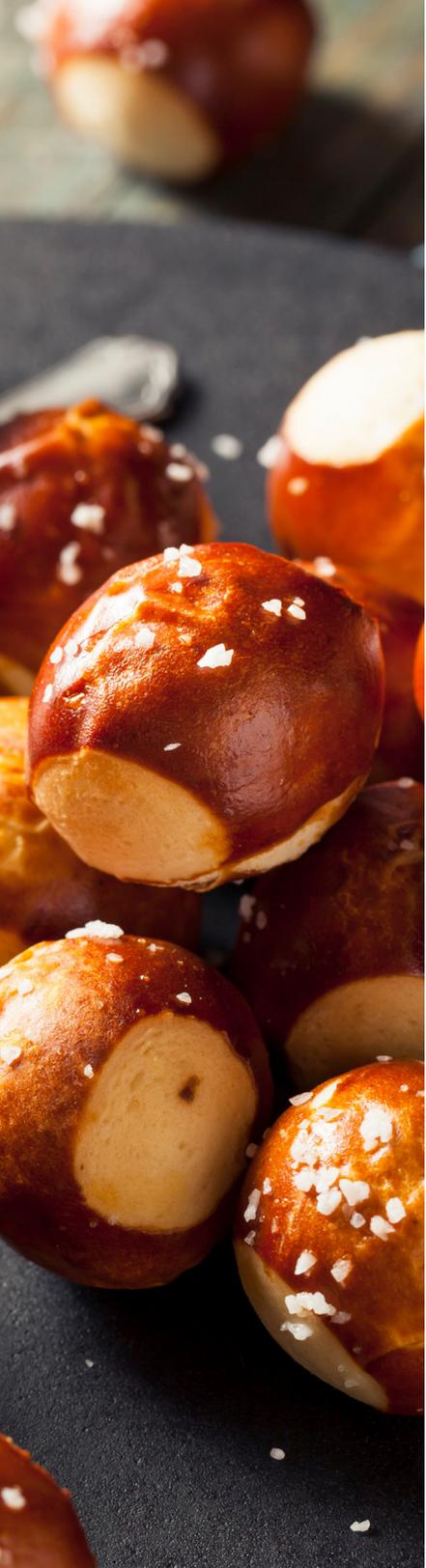
#### Dessert *Select 1*

Double Chocolate Brownie  
Freshly Baked Cookie

#### Bottled Beverages *+\$3 per Guest*

Water, Coca-Cola, Diet Coke, Sprite

ALL LUNCHES ARE SERVED WITH WATER AND FRESHLY BREWED SWEETENED AND UNSWEETENED ICED TEA.



# BREAKS

## MORNING BREAKS

### WAKE UP | \$14 PER GUEST

- Freshly Brewed Regular & Decaf Coffee
- Hot Tea Station
- Biscuits with Assorted Jams & Spreads
- Vanilla Yogurt with Topping Station
- Apples & Bananas

### HEALTHY START | \$14 PER GUEST

- Green Tea Refresher
- Fresh Fruit Skewers
- Hummus & Veggie Station
- Assorted Nuts

### BUILD YOUR OWN TRAIL MIX | \$14 PER GUEST

- Soft Drinks & Brewed Tea
- Cashews, Peanuts & Almonds
- Raisins & Craisins
- M&Ms & Reese's Pieces
- Cracker Jacks

### CAFE | \$14 PER GUEST

- Freshly Brewed Regular & Decaf Coffee
- French Macarons
- Biscottis
- Coffee Cake

## AFTERNOON BREAKS

### HALF TIME | \$14 PER GUEST

- Bottled Root Beer
- Pretzel Bites with Whole Grain Mustard
- Miniature Franks in Puff Pastry
- Cracker Jacks
- Buttered Popcorn

### CHIPS & DIP | \$12 PER GUEST

- Soft Drinks & Brewed Tea
- Tortilla, Potato & Pita Chips
- Salsa & Guacamole
- Ranch, Onion & Jalapeno Dip

### MILK & COOKIES | \$12 PER GUEST

- Large Fresh Baked Cookies
- Chocolate Chip
- Oatmeal Raisin
- Caramel Salted Crunch
- Ice Cold Milk

### CHOCOLATE LOVERS | \$14 PER GUEST

- Freshly Brewed Regular & Decaf Coffee
- Double Chocolate Brownies
- Chocolate Chip Cookies
- Chocolate Dipped Pretzels



# DINNER

## DINNER BUFFET

### SOUTHERN CHARM | \$36 PER GUEST

Mixed Green Salad with Assorted Dressing  
Rustic Cornbread with Honey Butter  
BBQ Pulled Pork  
Homestyle Buttermilk Fried Chicken  
Sautéed Green Beans  
Cinnamon & Honey Butter Sweet Potato Mash  
Chocolate Pecan Pie

### MACLAY GARDENS | \$34 PER GUEST

House Garden Salad with Seasonal Toppings  
Fresh Baked Rolls with Whipped Butter  
Sliced Grilled Chicken Breast  
Roasted Salmon with House Pesto  
Risotto with Roasted Tomatoes & Mushrooms  
Tabbouleh  
Triple Berry Angel Food Cake

### THE CAPITOL | \$38 PER GUEST

Arugula Salad with Blue Cheese Crumbles  
Fresh Baked Rolls with Whipped Butter  
Red Wine Braised Short Ribs  
Orecchiette Pasta with Sausage  
Yukon Gold Garlic Mashed Potatoes  
Grilled Asparagus  
Cheesecake with Seasonal Topping

### ITALIANO | \$32 PER GUEST

Caprese Salad with Balsamic Glaze  
Italian Bread with Olive Oil & Herbs  
Creamy Chicken Marsala with Mushrooms  
Eggplant Parmigiana  
Penne alla Vodka  
Roasted Zucchini with Parmesan  
Tiramisu

ALL DINNERS ARE SERVED WITH WATER AND FRESHLY BREWED SWEETENED AND UNSWEETENED ICED TEA.



# DINNER

## CREATE YOUR OWN DINNER BUFFET | \$38 PER GUEST

Served with Freshly Baked Rolls & Whipped Butter, Water, and Sweetened & Unsweetened Iced Tea

### SALAD | SELECT 1

- Caesar Salad with Parmesan Cheese
- Garden Vegetable Salad
- Baby Spinach Salad with Vinaigrette
- Arugula Salad with Blue Cheese Crumbles

### ENTREE | SELECT 2

- Pan Seared Salmon with Lemon Butter
- Sauteed Beef Tips with a Red Wine Shallot Sauce
- Garlic Herb Butter Roast Chicken
- Eggplant Parmigiana
- Stuffed Grilled Portabello Mushroom
- Homestyle Buttermilk Fried Chicken
- Shrimp Scampi with Linguine
- Creamy Chicken Marsala with Mushrooms

### ACCOMPANIMENTS | SELECT 2

- Brown Sugar Glazed Baby Carrots
- Candied Brussel Sprouts
- Roasted Mixed Vegetables
- Broiled Asparagus with Hollandaise
- Grilled Broccoli Spears
- Cheddar Whipped Potatoes
- Bacon Macaroni & Cheese
- Saffron Cous Cous
- Wild Rice Pilaf
- Roasted Sweet Potatoes

### DESSERT | SELECT 1

- Cheesecake with Seasonal Topping
- Chocolate Pecan Pie
- Dark Chocolate Raspberry Cake
- Tiramisu



# HORS D'OEUVRES

## COLD HORS D'OEUVRES

### SELECT COLD HORS D'OEUVRES | \$3 PER PIECE

- Classic Deviled Eggs
- Pita & Hummus Bites
- Cucumber Rounds with Herber Cream Cheese

### PREMIUM COLD HORS D'OEUVRES | \$4 PER PIECE

- Caprese Skewers with Tomato & Mozzarella
- Shrimp Cocktail
- Mini Stuffed Roasted Peppers
- Creamy Chicken Salad Bites
- Fruit & Cheese Kabobs
- Smoked Salmon Crostini
- Fresh Tomato & Mozzarella Bruschetta

## HOT HORS D'OEUVRES

### SELECT HOT HORS D'OEUVRES | \$5 PER PIECE

- Chicken Tender Bites with Honey Mustard
- Stuffed Mushrooms
- Pretzel Bites with Dijon Mustard
- Thai Chicken Meatballs
- Veggie Spring Roll
- Spanakopita
- Pretzel Battered Cheese Curds
- Tempura Cauliflower
- Loaded Sweet Potato Rounds

### PREMIUM HOT HORS D'OEUVRES | \$6 PER PIECE

- Pulled Pork Sliders
- Coconut Shrimp
- Bacon Wrapped Scallops
- Meatball Sliders
- Smoked Chicken Quesadilla
- Cheeseburger Sliders
- Mini Crabcake with Remoulade

HORS D'OEUVRES ARE PRICED ON A PER PIECE BASIS. A MINIMUM OF 25 OF EACH HORS D'OEUVRES IS REQUIRED.



# LUNCH & DINNER ENHANCEMENTS

## ATTENDED STATIONS

### CARVING STATION | \$18 PER GUEST

Spiral Honey Ham  
Roast Tenderloin of Beef  
Whole Roasted Turkey

### MAC & CHEESE STATION | \$14 PER GUEST

Elbow Macaroni  
Gouda, Cheddar & Parmesan Cheeses  
Bacon, Chicken & Pulled Pork  
Broccoli, Tomatoes, Mushrooms & Jalapenos  
BBQ Sauce, Buffalo Sauce  
Basil, Chives & Breadcrumbs

## BEVERAGE ENHANCEMENTS

### LUCKY GOAT COFFEE SERVICE | \$4 PER GUEST

### SOFT DRINKS | \$3 PER DRINK

### BOTTLED WATER | \$3 PER BOTTLE

A \$75 STATION ATTENDANT FEE APPLIES FOR EVERY 20 GUESTS, PER STATION.

## DISPLAYS FEATURING LOCAL PARTNERS

### SWEET GRASS DAIRY DISPLAY | \$10 PER GUEST

French Baguette Slices & Crackers  
Fruit & Fruit Preserves  
Asher Blue Cheese  
Green Hill Brie  
Garlic & Chive Moo Spread  
Pimento Cheese Spread  
Thomasville Tomme French Table Cheese

### TASTY PASTRY DESSERT BAR | \$8 PER GUEST

Chocolate Eclairs  
Napoleons  
Cannolis  
Mini Cheesecakes  
Fresh Fruit Tarts

# BEVERAGES

## BAR SERVICES

### HOSTED HOURLY OPEN BAR PACKAGES

#### TOP SHELF BRAND COCKTAILS

*Ketel One Vodka, Mount Gay Rum, Crown Royal Whisky,  
Dewar's Scotch, Bombay Sapphire Gin, Jose Cuervo Tequila*

One-Hour Service	\$22 PER GUEST
Two-Hour Service	\$36 PER GUEST
Three-Hour Service	\$44 PER GUEST
Four-Hour Service	\$50 PER GUEST

#### PREMIUM BRAND COCKTAILS

*Absolut Vodka, Captain Morgan Rum, Jack Daniel's Whisky,  
Johnny Walker Scotch, Tanqueray Gin, Patron Silver Tequila*

One-Hour Service	\$20 PER GUEST
Two-Hour Service	\$32 PER GUEST
Three-Hour Service	\$40 PER GUEST
Four-Hour Service	\$44 PER GUEST

#### SELECT BRAND COCKTAILS

*Smirnoff Vodka, Bacardi Rum, Canadian Club Whisky,  
Jim Beam Bourbon, Bombay Gin, Jose Cuervo Tequila*

One-Hour Service	\$18 PER GUEST
Two-Hour Service	\$28 PER GUEST
Three-Hour Service	\$36 PER GUEST
Four-Hour Service	\$40 PER GUEST

### HOST BAR

Top Shelf Brand Cocktails	\$10 PER DRINK
Premium Brand Cocktails	\$9 PER DRINK
Select Brand Cocktails	\$8 PER DRINK
House Wine	\$7 PER GLASS
Import Beer	\$6 PER BOTTLE
Domestic Beer	\$5 PER BOTTLE
Soft Drinks	\$3 PER DRINK
Bottled Water	\$2 PER BOTTLE

### CASH BAR

Top Shelf Brand Cocktails	\$11 PER DRINK
Premium Brand Cocktails	\$10 PER DRINK
Select Brand Cocktails	\$9 PER DRINK
House Wine	\$8 PER GLASS
Import Beer	\$7 PER BOTTLE
Domestic Beer	\$6 PER BOTTLE
Soft Drinks	\$3 PER DRINK
Bottled Water	\$2 PER BOTTLE

A \$100 BARTENDER FEE APPLIES FOR EVERY 50 GUESTS FOR ALL BAR SERVICES.



# POLICIES

## RESERVATION POLICIES

### DEPOSIT

Upon reservation, a 50% deposit of food and beverage is required.

### DIETARY NEEDS

Any special dietary needs must be communicated to the Banquet Captain at least 10 business days prior to the event.

### PAYMENT

Payment is due in full 10 business days prior to the event in the form of cash, credit card, or company check.

### ATTENDANCE GUARANTEE

Attendance must be confirmed 5 business days prior to the event. The number of guests will be considered a guarantee, and all charges will be based upon this number.

## FEES

### SERVICE CHARGE | 21% SERVICE CHARGE + 7.5% TAX

All food and beverage prices and event room rentals are subject to a 21% service charge in addition to the prevailing Leon County sales tax.

### LABOR FEE | \$150 FOR FEWER THAN 20 GUESTS

A \$150 labor fee will be assessed for all events with fewer than 20 guests.

A charge of \$10 per guest will apply on national holidays: New Year's Eve, New Year's Day, Easter, Independence Day, Thanksgiving, Christmas.

### STATION ATTENDANT FEE | \$75 PER ATTENDANT

A \$75 attendant fee for every 20 guests applies for all attended stations.

### BARTENDER FEE | \$100 PER BARTENDER

A \$100 bartender fee for every 50 guests applies for all bar services.

### CORKAGE FEE | \$20 PER BOTTLE

A \$20 corkage fee applies for each bottle of wine brought into the event space by the host, in addition to the Bartender Fee.

Beer and liquor are not permitted.

# HOTEL INDIGO®

TALLAHASSEE  
COLLEGETOWN

FOR EVENT INQUIRIES, PLEASE CONTACT OUR DIRECTOR OF SALES AT [DOS@IHCOLLEGETOWN.COM](mailto:DOS@IHCOLLEGETOWN.COM)  
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