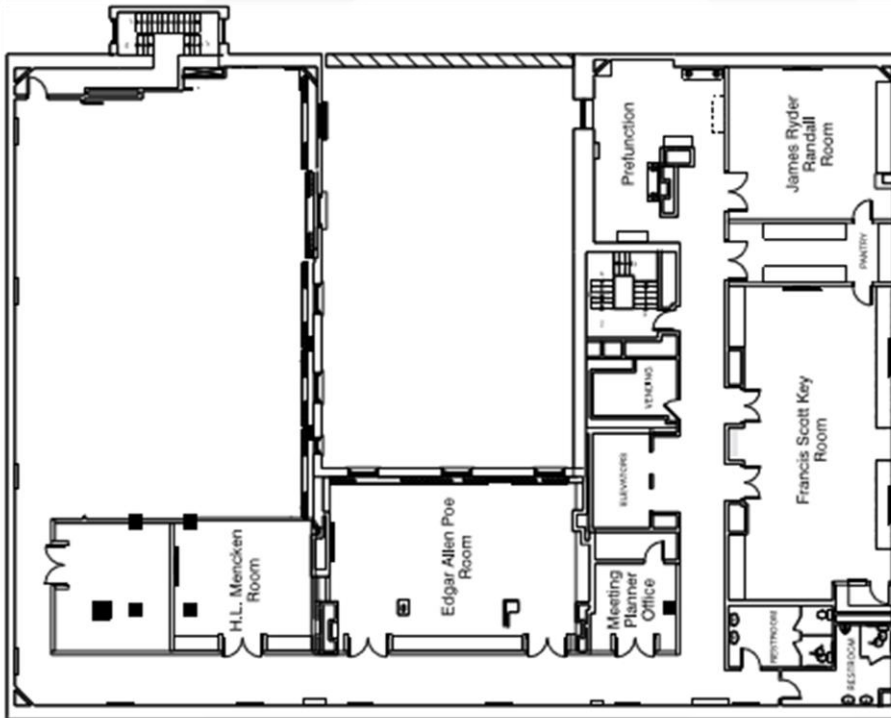


HOTEL INDIGO BALTIMORE DOWNTOWN



MEETING & BANQUET FACILITIES

Meeting Room	Dimensions	Ceiling Height	Square Feet	Reception	Banquet	Conference Room	Theater	Classroom
Francis Scott Key	45' x 26'	8'	1,232	90	80/-	34	80	72
Edgar Allen Poe	27' x 38'	8'	1,053	90	90/90	31	80	63
James Ryder Randall	24' x 25'	8'	600	77	50/50	17	67	35
H. L. Mencken	20' x 21'	8'	428	-	-/-	10	-	-



FLEXIBLE, ARTISTIC MEETING SPACES

Hotel Indigo Baltimore Downtown celebrates Baltimore's notable art and architecture through beautiful murals in the meeting spaces and public areas. Our five unique meeting spaces offer flexibility to host a variety of events, including but not limited to: social functions, business conferences, or meetings. No matter the function the hotel is pleased to offer creative catering menus and a delightful setting conducive to work and play.



Prices are subject to a 22% Administrative Fee, 6% Maryland State Tax, and 9% Alcohol Tax where applicable. Buffets require a minimum of 20 guests. Parties under 20 guests are subject to a \$225. The administrative fee is not a gratuity and is not paid to the service staff.

BREAKFAST BUFFET SELECTIONS

The Poet House Favorite

Steel cut oatmeal with Chef's selection of toppings, scrambled eggs, bacon, seasoned breakfast potatoes, fresh sliced seasonal fruit, assorted sweet pastries & muffins, simply orange juice, grapefruit juice & apple juice, freshly brewed coffee by Baltimore Coffee Co and gourmet tea selections.

32

Healthy Eats

Build your own yogurt parfaits, fresh sliced seasonal fruit, steel cut oatmeal with Chef's selection of toppings, spinach and tomato egg white frittatas, turkey bacon, assorted whole grain muffins, simply orange juice, grapefruit juice & apple juice, freshly brewed coffee by Baltimore Coffee Co and gourmet tea selections.

28

Continental

Fresh baked danishes, muffins & bagels, fruit preserves, cream cheese & butter, assorted boxed cereals, fresh seasonal whole fruits, simply orange juice, grapefruit juice & apple juice, freshly brewed coffee by Baltimore Coffee Co and gourmet tea selections.

22

Boxed Breakfast

Bottled orange juice, fresh whole fruit, Kind granola bars, boxed cereal served with a pint of milk, new York style bagels with cream cheese and freshly brewed coffee by Baltimore Coffee Co and gourmet tea selections.

15



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BREAKFAST ADDITIONS

Seasoned breakfast potatoes	5/person	Monster Energy drinks	60/dozen
Breakfast protein –bacon, sausage, link sausage or turkey bacon	6/person	Cinnamon Rolls	36/dozen
House made French toast	8/person	Assorted Granola Bars	30/dozen
Scrambled eggs	8/person	Bagels with cream cheese	36/dozen
Scrambled egg whites	10/person	Assorted bagel platter served with cream cheese, smoked salmon, capers, red onions & hard boiled egg	65/dozen
Hard boiled eggs	2/person	Coffee	65/gallon
Biscuits & Gravy	9/person	All Day Coffee	10/person
Sliced seasonal fruit display	6/person	All Day Beverage – coffee, assorted sodas, bottled water & gourmet teas	15/person
Whole fresh fruit	3/person		
Bacon/Egg/Cheese Wraps	10/each		
Chicken & waffle sandwiches	10/each		
Assorted Greek yogurts	4/each		
Build your own yogurt parfaits With granola & seasonal fruit	6/each		



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MORNING BREAK PACKAGES



Healthy Start

Sliced seasonal fresh fruit display, snack mix with assorted dried fruits & nuts, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas
15

Sunrise

Build your own yogurt parfaits, whole fresh fruits, assorted whole grain muffins, chilled orange & grapefruit juices, bottled water, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas
15

Morning Fast

Assorted Kind granola bars, whole fresh fruits, chilled orange & grapefruit juices, bottled water, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas
12

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AFTERNOON BREAK PACKAGES



Mediterranean

House made hummus and tzatziki served with pita bread and fresh crudité, dried fruits, mixed nuts served with assorted sodas, bottled water, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas
16

Mixed to Match

Assorted candy bars, freshly baked cookies & brownies, kettle cooked potato chips, pretzels & tortilla chips, housemade salsa and french onion dip served with assorted sodas, bottled water, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas
15

9th Inning

Soft pretzels, cheese sauce, cracker jacks, assorted sodas bottled water, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas
12

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SIGNATURE LUNCH BUFFETS

Franklin Street Cookout

Mixed green salad with assorted dressings, grilled chicken breasts, bbq pulled pork, brioche rolls, macaroni & cheese, roasted vegetables, and assorted mini desserts served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

35

Poet's Deli Lunch

Fresh roasted turkey, sliced sirloin & honey ham, cheddar cheese, monterey jack, swiss cheese, lettuce, tomato, onions, house pickles served with chef's selection of fresh baked breads & rolls, mixed green salad with assorted dressings, pasta salad, assorted brownies & cookies served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

32

Indigo's Little Italy

Freshly baked rolls, House Caesar salad, grilled chicken, cheese tortellini tossed with house made pesto sauce, roasted seasonal marinated vegetables, chef's selection of desserts served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

32



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LUNCH BUFFETS

Mount Vernon Menu

Freshly rolls and butter

Mixed greens served with shredded carrots, cherry tomato, cucumber, and red onion served with balsamic vinaigrette
Seared and sliced flank steak with a house sauce, panko crusted fried chicken breast, roasted potatoes, and seasonal vegetable medley finished with assorted dessert cups served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

32

Soup & Build Your Own Salad

Fresh baked rolls & butter

Please select one soup ~ Maryland crab, creamy vidalia onion & potato, or roasted vegetable

Sliced chicken breast, classic tuna salad, mixed greens and romaine lettuce with assorted seasonal dressings served with chef's selections of topping on the side, assorted mini dessert cups served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

30



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BOXED LUNCHES

Select up to 3 of the following, includes fresh whole fruit, chips, brownie and bottled water

Veggie Californian

Avocado, baby spinach, vine ripe tomatoes, spring onions & hummus

26

Italian Combo

Salami, ham, provolone, roasted sweet peppers, onions, vinegar & oil

26

Caprese

Fresh mozzarella, tomatoes, basil, olive oil with balsamic reduction

26

Roast Turkey Breast

Muenster cheese, roasted tomatoes, lettuce & chipotle mayo

26

Grilled Chicken Club

Smoked bacon, vine ripe tomatoes, lettuce, avocado & sriracha

26

Honey Ham

Swiss cheese, lettuce, tomato & dijon mustard

26

Roast Beef

Cheddar cheese, lettuce, tomato & dijon mustard

26

Tuna or Chicken Salad

Vine ripe tomatoes, organic greens

26



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LUNCH ADDITIONS

Monster Energy Drinks	60/dozen
Signature Chicken Wings	13/dozen
Seasonal Crudite Display	7/person
House made hummus with Pita	4/person
Hummus & Tatziki dip duo with crudité & pita	8/person
Classic cheese and Charcuterie display	15/person
Imported and Domestic Cheese & Fruit Display	10/person
Grilled Marinated Seasonal Vegetables	8/person

Seasonal Quinoa Salad	6/person
Tomato, Basil & Fresh Mozzarella salad with baby greens	5/person
Red Bliss Potato Salad	5/person
Southern Style Succotash	6/person
Buffet Soup Addition - seasonal	7/person



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DINNER BUFFETS

Mt Vernon Market

Freshly baked dinner rolls, mixed green salad served with assorted dressings, vegetable rice soup, herb roasted bone-in chicken with a traditional pan sauce, Dijon roasted salmon, grilled seasonal marinated vegetables, rosemary fingerling potatoes, cheese tortellini tossed in a house pesto sauce, chef's selection of desserts served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

45

All American

Rustic cornbread with honey butter, mixed green salad served with assorted dressings, house made pasta salad, Maryland fried chicken breast served with white gravy, grilled flank steak served with house steak sauce, sautéed green beans, mashed potatoes, chef's selection of mini desserts served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

45

Little Italy

Italian wedding soup, traditional Caesar salad, tomato, basil & fresh mozzarella caprese salad with balsamic reduction, bruschetta grilled chicken breast, seared Italian herbed salmon, grilled asparagus, chef's choice of pasta served with choice of house made sauce – marinara, creamy alfredo or pesto, chef's selection of dessert served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

45

The Garden

Assorted dinner rolls with butter, house garden salad with seasonal toppings served with assorted dressings, minestrone soup, sliced grilled chicken breast, roasted salmon with house pesto sauce on the side, risotto with roasted tomatoes, garlic & mushrooms, seasonal roasted marinated vegetable, fresh sliced seasonal fruit, chef's selection of desserts served with regular & decaffeinated coffee, assorted gourmet teas and iced tea

42

Add house made crab cakes 12/person

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BAR & BEVERAGE

WALTER'S BEER & WINE BAR

House Red
House White
Domestic Beers
Imported Beers
Assorted Sodas
Bottled Water

Per person:
One Hour \$22
Two Hours \$27
Three Hours \$32

PEABODY PREMIUM HOUSE BAR

Johnnie Walker Red Scotch
Bacardi Rum
Kettle one Vodka
Beefeater Gin
Assorted Mixers
Jim Beam Bourbon
Conquistador Tequila
Captain Morgan Spiced Rum
Assorted Sodas
House Red Wine
House White Wine
Domestic Beers
Imported Beers
Bottled Water

Per person:
One Hour \$28
Two Hours \$33
Three Hours \$38

ENGINEERS CLUB TOP SHELF BAR

Crown Royal
Makers Mark Bourbon
Johnnie Walker Black Scotch
Tito's Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Bacardi Silver
Patron Tequila
Assorted Mixers
Assorted Sodas
House Red Wine
House White Wine
Domestic Beers
Imported Beers
Bottled Water

Per person:
One Hour \$32
Two Hours \$37
Three Hours \$42

One Bartender is required per 75 guests. A bartender fee of \$175 per bartender per 3 hours will be incurred. No "shots" hotel policy.

HOSTED BAR PACKAGES

ALCOHOLIC BEVERAGES WILL NOT BE SERVED TO PERSONS UNDER 21 YEARS OF AGE

HOSTED HOUSE CONSUMPTION BAR

SPIRITS 10

PREFERRED HOUSE WINE 8

IMPORTED BEER 7

DOMESTIC BEER 6

HOUSE CASH BAR

SPIRITS 10

PREFERRED HOUSE WINE 9

IMPORTED BEER 9

DOMESTIC BEER 8

DRINK TICKETS

PURCHASED IN ADVANCE

APPLY TO ENGINEER'S CLUB TOP SHELF BAR

50 TICKETS – 450

100 TICKETS – 900

160 TICKETS - 1500

HOSTED PREMIUM CONSUMPTION BAR

SPIRITS 11

PREFERRED HOUSE WINE 8

IMPORTED BEER 7

DOMESTIC BEER 6

PREMIUM CASH BAR

SPIRITS 13

PREFERRED HOUSE WINE 9

IMPORTED BEER 9

DOMESTIC BEER 8

One Bartender is required per 75 guests. A bartender fee of \$175 per bartender per 3 hours will be incurred. No "shots" hotel policy.

AUDIO VISUAL SERVICES



Flip Chart Package

Includes: Flip chart easel, flip chart pads and markers

50 per day

Projector Support Package

Includes: AV cart, cables and 10' projector screen

150 per day

Podium Package

Includes: Podium and microphone

150 per day

LCD Projector Package

Includes: LCD Projector, 10' screen, AV cart and cabling

450 per day

PRICES ARE SUBJECT TO A 22% Administrative Fee AND 6% MARYLAND STATE TAX.
The administrative fee is not a gratuity and is not paid to the service staff.

AUDIO VISUAL SERVICES

Power Cord	15	Wireless Lavalier	100
Power Strip	15	Double Speaker PA System	150
Easel	20	Wireless Handheld Microphone	150
Flip Chart Pad	30	Laptop Computer	200
Whiteboard & Markers	35	LCD Projector	350
Direct Box	50		
Powered Speakers	50		
6' X 8' Fast Fold Screen	50		
Conference Speaker Phone	75		
Single Speaker PA System	130		
Hanging 10' Screen	100		
Wired Microphone	100		



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TERMS & CONDITIONS

MENU SELECTION

A complete menu must be presented to the Food & Beverage Department 30 days prior to your scheduled function. Prices shown are in addition to the customary Administrative Fee and applicable taxes. All prices are subject to change without notice.

****No Outside Food or Beverage are Permitted in any of the available Meeting Spaces.**

GUARANTEE

A final guarantee of the guests of guests must be provided to the Food & Beverage Department ninety-six hours in advance of the event, or four business days. This will be considered your minimum guarantee for which you will be charged, even if fewer guests attend. The Hotel however, will prepare 3% above your guarantee. If no guarantee is received, the Hotel will assume the guarantee to be the maximum number listed on the original contract.

BILLING

The Hotel requires a deposit of 25% at the time of booking which is due upon booking the facilities on a definite basis.

The balance of charges will be due seventy-two hours prior to the start of the function. The deposit is non-refundable and will be applied toward your final bill. A valid major credit card is required to be on file.

DETAILS

As other groups may be utilizing the same room prior to, or following your function, please adhere to the times agreed upon. The Hotel reserves the right to charge accordingly for overstay. Should your times change, contact the Food & Beverage Department and every effort will be made to accommodate your needs.

Administrative Fees AND TAXES

All prices are subject to a 22% Administrative Fee, 6% Maryland State Tax and 9% Alcohol Tax where applicable.

PERKS FOR THE EVENT

Minimum net food and beverage revenue of \$5000 will receive a complimentary gift certificate for a one-night stay at the Hotel Indigo Baltimore Downtown, based on availability. Group discount rates available upon request.