HOTEL INDIGO BALTIMORE DOWNTOWN
## MEETING & BANQUET FACILITIES

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

![Meeting & Banquet Facilities Diagram with pictures of meeting rooms]
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% Service Charge, 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 Service Fee.
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasoned breakfast potatoes</td>
<td>5/person</td>
</tr>
<tr>
<td>Breakfast protein –bacon, sausage, link sausage or turkey bacon</td>
<td>6/person</td>
</tr>
<tr>
<td>House made French toast</td>
<td>8/person</td>
</tr>
<tr>
<td>Scrambled eggs</td>
<td>8/person</td>
</tr>
<tr>
<td>Scrambled egg whites</td>
<td>10/person</td>
</tr>
<tr>
<td>Hard boiled eggs</td>
<td>2/person</td>
</tr>
<tr>
<td>Biscuits &amp; Gravy</td>
<td>9/person</td>
</tr>
<tr>
<td>Sliced seasonal fruit display</td>
<td>6/person</td>
</tr>
<tr>
<td>Whole fresh fruit</td>
<td>3/person</td>
</tr>
<tr>
<td>Bacon/Egg/Cheese Wraps</td>
<td>10/each</td>
</tr>
<tr>
<td>Chicken &amp; waffle sandwiches</td>
<td>10/each</td>
</tr>
<tr>
<td>Assorted Greek yogurts</td>
<td>4/each</td>
</tr>
<tr>
<td>Build your own yogurt parfaits</td>
<td>6/each</td>
</tr>
<tr>
<td>Monster Energy drinks</td>
<td>60/dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>36/dozen</td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td>30/dozen</td>
</tr>
<tr>
<td>Bagels with cream cheese</td>
<td>36/dozen</td>
</tr>
<tr>
<td>Assorted bagel platter served with cream cheese, smoked salmon, capers, red onions &amp; hard boiled egg</td>
<td>65/dozen</td>
</tr>
<tr>
<td>Coffee</td>
<td>65/gallon</td>
</tr>
<tr>
<td>All Day Coffee</td>
<td>5/person</td>
</tr>
<tr>
<td>All Day Beverage – coffee, assorted sodas, bottled water &amp; gourmet teas</td>
<td>12/person</td>
</tr>
</tbody>
</table>

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MORNING BREAK PACKAGES

Healthy Start
Assorted cold pressed juice shooters, snack mix with assorted dried fruits & nuts, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas
17

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.

**Mixed to Match**
Assorted candy bars, freshly baked cookies & brownies, kettle cooked potato chips, pretzels & tortilla chips, house-made salsa and French-onion dip served with assorted sodas, bottled water, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas.

**Good Afternoon**
Herrs assorted chips & pretzels, homemade cookies & brownies served with assorted sodas, bottled water, freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Co and assorted gourmet teas.

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SIGNATURE LUNCH BUFFETS

Franklin Street Cookout
Mixed green salad with assorted dressings, free range grilled chicken breasts, bbq pulled pork, cole slaw, macaroni & cheese, brioche rolls, 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, chef’s selection of fresh baked breads & rolls, mixed green salad with assorted dressings, Fran’s house made vegetable pasta salad, assorted brownies & cookies served with regular & decaffeinated coffee, assorted gourmet teas and iced tea
33

Indigo’s Little Italy
House Caesar salad, caprese salad with fresh tomatoes, mozzarella, basil & balsamic reduction, Italian wedding soup, bruschetta grilled chicken, cheese tortellini tossed with house made pesto, roasted seasonal marinated vegetables, chef’s selection of fresh baked breads & rolls, tiramisu served with regular & decaffeinated coffee, assorted gourmet teas and iced tea
36

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LUNCH BUFFETS

Soup, Salad and Wrap Buffet
*Please select one soup* ~ Maryland crab, creamy potato & onion or roasted vegetable
*Please select one salad* ~ Traditional Caesar, mixed green house with assorted dressings or tomato, basil & fresh mozzarella caprese salad served over baby greens
*Please select up to three wraps* ~ Turkey & swiss, honey ham & gouda, roast beef & muenster, veggie Californian
Cookies & Brownies served with regular & decaffeinated coffee, assorted gourmet teas and iced tea
30

Soup & Build Your Own Salad
*Please select one soup* ~ Maryland crab, creamy vidalia onion & potato or roasted vegetable
Sliced and chilled chicken breast, classic tuna salad, mixed greens and romaine lettuce with assorted seasonal dressings
*Please select up to 6 accompaniments* ~ Tomatoes, cucumbers, onion, olives, mushrooms, hard boiled egg, carrots, avocado, chickpeas, feta, parmesan & bacon
Fresh baked rolls & butter, assorted mini dessert cups served with regular & decaffeinated coffee, assorted gourmet teas and iced tea
32

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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, onion, 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monster Energy Drinks</td>
<td>60/dozen</td>
</tr>
<tr>
<td>Signature Chicken Wings</td>
<td>13/dozen</td>
</tr>
<tr>
<td>Seasonal Crudite Display</td>
<td>7/person</td>
</tr>
<tr>
<td>House made hummus with Pita</td>
<td>4/person</td>
</tr>
<tr>
<td>Hummus &amp; Tatziki dip duo with crusite &amp; pita</td>
<td>8/person</td>
</tr>
<tr>
<td>Classic cheese and Charcuterie display</td>
<td>15/person</td>
</tr>
<tr>
<td>Imported and Domestic Cheese &amp; Fruit Display</td>
<td>10/person</td>
</tr>
<tr>
<td>Grilled Marinated Seasonal Vegetables</td>
<td>8/person</td>
</tr>
<tr>
<td>Seasonal Quinoa Salad</td>
<td>6/person</td>
</tr>
<tr>
<td>Tomato, Basil &amp; Fresh Mozzarella salad with baby greens</td>
<td>5/person</td>
</tr>
<tr>
<td>Red Bliss Potato Salad</td>
<td>5/person</td>
</tr>
<tr>
<td>Southern Style Succotash</td>
<td>6/person</td>
</tr>
<tr>
<td>Buffet Soup Addition - seasonal</td>
<td>7/person</td>
</tr>
</tbody>
</table>

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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 seasonal bread pudding and german chocolate cake served with regular & decaffeinated coffee, assorted gourmet teas and iced tea
45

All American
Rustic cornbread served 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, smashed potatoes with bacon, sour cream & shredded cheddar on the side, chocolate cake or strawberry cake 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, prosciutto & mozzarella stuffed panko crusted chicken breast, seared Italian herbed salmon, roasted red bliss potatoes, grilled asparagus, chef’s choice of pasta served with choice of house made sauce – marinara, creamy alfredo or pesto, tiramisu cake 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 grilled marinated vegetable skewers, fresh sliced seasonal fruit, new york style cheese cake with chef’s seasonal toppings served with regular & decaffeinated coffee, assorted gourmet teas and iced tea
40

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 8
- Preferred House Wine 7
- 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 7
- 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% SERVICE FEE AND 6% MARYLAND STATE TAX
## AUDIO VISUAL SERVICES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Cord</td>
<td>15</td>
</tr>
<tr>
<td>Power Strip</td>
<td>15</td>
</tr>
<tr>
<td>Easel</td>
<td>20</td>
</tr>
<tr>
<td>Flip Chart Pad</td>
<td>30</td>
</tr>
<tr>
<td>Whiteboard &amp; Markers</td>
<td>35</td>
</tr>
<tr>
<td>Direct Box</td>
<td>50</td>
</tr>
<tr>
<td>Powered Speakers</td>
<td>50</td>
</tr>
<tr>
<td>6’ X 8’ Fast Fold Screen</td>
<td>50</td>
</tr>
<tr>
<td>Conference Speaker Phone</td>
<td>75</td>
</tr>
<tr>
<td>Single Speaker PA System</td>
<td>130</td>
</tr>
<tr>
<td>Hanging 10’ Screen</td>
<td>100</td>
</tr>
<tr>
<td>Wired Microphone</td>
<td>100</td>
</tr>
<tr>
<td>Wireless Lavalier</td>
<td>100</td>
</tr>
<tr>
<td>Double Speaker PA System</td>
<td>150</td>
</tr>
<tr>
<td>Wireless Handheld Microphone</td>
<td>150</td>
</tr>
<tr>
<td>Laptop Computer</td>
<td>200</td>
</tr>
<tr>
<td>LCD Projector</td>
<td>350</td>
</tr>
</tbody>
</table>

Prices are subject to a 22% service fee and 6% Maryland state tax.
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 service charge 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 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 overstaying. Should your times change, contact the Food & Beverage Department and every effort will be made to accommodate your needs.

SERVICE FEES AND TAXES
All prices are subject to a 22% Service 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.