

HOTEL INDIGO

SAN DIEGO - GASLAMP QUARTER

Catering Menu

MEETING & BANQUET FACILITIES

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Meeting Rooms	Size	Ceiling Height	Dimensions	Maximum Capacity	U- Shaped	Banquet Rounds	Cocktail Rounds	Theater	Classroom	Boardroom
Fibonacci Meeting Room	1,000 sq. ft.	18 ft.	50 ft. x 20 ft.	90	30	60	90	72	54	30
Nautilus Meeting Room	780 sq. ft.	8 ft.	26 ft. x 30 ft.	50	18	40	50	50	36	18
Fibonacci 1 & 2	500 sq. ft.	18 ft.	25 ft. x 20 ft.	35	15	20	2	35	21	14
Level 9 Terrace	443 sq. ft.	14 ft.	-	20	10	20	-	20	18	10
Table 509 Bar & Kitchen	1,475 sq. ft.	2	22	150	-	2	150	2	-	-
Level 9 Rooftop Bar	2,042 sq. ft.	•		1 85	-	•	1 85	•		-



INTRODUCTION

Hotel Indigo San Diego Gaslamp Quarter offers intimate venues with creative offbeat alternatives for your events. While we have "get down to business" meeting areas, we celebrate our open event space that accommodates everything from a mingling cocktail party to personalized space on the Terrace Suite overlooking the city. The blending of our unique space, relaxed local culinary offerings, fun and knowledgeable staff make us ideal for private parties, wedding rehearsal gatherings, corporate functions, networking affairs and more.



All food and beverage functions are subject to a mandatory 24% charge: 19% of which is a service charge that is distributed to the Hotel's wait staff employees, service employees, and/or service bartenders; and 4% of which is an administrative charge that is retained by the Hotel, and is not a tip, gratuity, or service charge for any employee and is not the property of the employee(s) providing service to you.

Any applicable taxes also will be added.



PADRES PACKAGE

All Meeting Packages are for A Minimum Of 15 People, and Include:Freshly Brewed Coffee from **The Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas

Continental Breakfast

Chilled Orange and Cranberry Juice. Assorted Scones and Danishes

AM Break

Refresh Coffee and Teas Assorted Coke Products and Bottled Water Individual Granola Bars, Snack Mix

Lunch (Please Choose One)

Wrap Station Buffet

Homemade Potato Chips, Potato Salad, Macaroni Salad or Linguini Salad Grilled Steak Wrap with Roasted Red Peppers, Baby Greens, Tomatoes, grilled Onions and Feta Cheese.

Caesar Chicken Wrap with Lettuce, Cheddar Cheese, Tomato and Avocado Turkey Wrap with Avocado, Spinach, Herbed Aioli, and Tomato Veggie Wrap with Grilled Marinated Vegetables with Feta Cheese

The 509 Deli Buffet

Homemade Potato Chips, Potato Salad, Macaroni Salad or Linguini Salad Fresh Seasonal Fruit Bowl

Sliced Meats: Black Forest Ham, Smoked Turkey Breast, and Roast Beef Accompaniments: Assorted Sliced Cheeses, Sliced Tomato, Lettuce, Sliced Bermuda Onion, Pickle Spears, Mayonnaise and Mustard, Kaiser Rolls



Dessert with Lunch (Choice Of One)

Carrot Cake, Double Chocolate Cake, Lemon Butter Cream Cake, Tiramisu, Cheesecake, Hawaiian Cake, Apple Crostata (A Second Dessert May Be Added For An Additional \$6 Per Person)

PM Break

Refresh All Beverages Gourmet Pretzels with Jalapeno Cheese Sauce For Dipping, Assortment Of Cookies

\$109 Per Person

*Special Dietary Needs Available Upon Request

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EAST VILLAGE PACKAGE

All Meeting Packages Are For A Minimum Of 15 People, and Include: Freshly Brewed Coffee From The Westbean Coffee Roasters, Premium Herbal and Black Hot Teas

Breakfast

Chilled Orange and Cranberry Juice

Eben Haezer Scrambled Eggs, Apple Wood Smoked Bacon, Rosemary Breakfast Potatoes, Seasonal Fresh Sliced Fruit, Scones and Danishes, Fruit Preserves Low Fat Granola with Milk, Strawberries and Yogurt

AM Break

Refresh Coffee and Teas, Assorted Coke Products and Bottled Water Individual Granola Bars, Trail Mix

Lunch (Choice Of One)

Baja Buffet

Santa Fe-Inspired Caesar Salad with House Made Tortilla Strips House Made Corn Tortilla Chips with Fresh Salsa and Guacamole Beef and Chicken Fajitas with Peppers and Onions, Black Beans and Spanish Rice, Flour and Corn Tortillas

Little Italy Buffet

Chopped Romaine Salad with Diced Salami, Pepperoni, Cucumber, Tomato, Kalamata Olives and Red Onions Creamy Garlic Pasta Choice of Chicken Marsala or Chicken Piccata Seasonal Fresh Grilled Vegetables Three Cheese Risotto



Dessert with Lunch (Choice Of One)

Carrot Cake, Double Chocolate Cake, Lemon Butter Cream Cake, Tiramisu, Cheesecake, Hawaiian Cake, Apple Crostata (A Second Dessert May Be Added For An Additional \$6 Per Person)

PM Break

Refresh All Beverages, Caramel and Cheddar Popcorn, Assortment Of Cookies

\$119 per person

*Special dietary needs available upon request

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BREAKFAST SELECTIONS

All Breakfast Buffets Are for a Minimum of 15 People, and include:

Freshly Brewed Coffee From **The Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas, Chilled Orange and Cranberry Juice

Hotel Indigo Continental Buffet

Seasonal Fresh Sliced Fruit, Assorted Scones and Danishes **\$33 per person**

Healthy Start Buffet

Build Your Own Parfait Station:

Greek Yogurt, Seasonal Berries, Fresh Fruit, Oatmeal with all the fixings

\$33 per person

Café at the Indigo Buffet

Caramel Sticky Rolls with Cream Cheese Frosting, Seasonal Fresh Fruit, Individual Parfaits with Honey Sticks

\$36 per person

Fresh Start Buffet

Eben Haezer Scrambled Eggs, Apple Wood Smoked Bacon, Rosemary Breakfast Potatoes, Seasonal Fresh Sliced Fruit, Assorted Scones and Danishes, Fruit Preserves, Oatmeal, Strawberries and Yogurt \$38 per person

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BREAKFAST SELECTIONS

All Breakfast Buffets Are for a Minimum of 15 People, and include:

Freshly Brewed Coffee From **The Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas, Chilled Orange and Cranberry Juice

SOCAL Southern Style Buffet

House Made Biscuits and Gravy, Eben Haezer Scrambled Eggs, Sausage Links, Breakfast Potatoes and Seasonal Fresh Sliced Fruit \$44 per person



Baja Breakfast Buffet

Scones and Danish, Select Fruit Preserves and Butter, Italian Sausage Breakfast Burritos, Veggie Breakfast Burritos Seasonal Fresh Sliced Fruit \$44 per person

Breakfast By The Bay Buffet

Scones and Danish, Select Fruit Preserves and Butter Cinnamon Sugar Churro French Toast with Cream Cheese Glaze, Applewood Bacon, Eben Haezer Scrambled Eggs, Rosemary Breakfast Potatoes and Seasonal Fresh Sliced Fruit \$44 per person

Coronado Breakfast Buffet

Croissant Sandwich with Eben Haezer Eggs, Applewood Smoked Bacon, White Cheddar Cheese Rosemary Breakfast Potatoes, Seasonal Fresh Sliced Fruit \$44 per person

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COFFEE PACKAGES with BREAK STATIONS

CONTINENTAL COFFEE PACKAGE

Pre-Meeting

Freshly Brewed Coffee From **The Westbean Coffee Roasters**, Premium Herbal and
Black Hot Teas Chilled Orange and
Cranberry Juice Scones and Danish, Select
Fruit Preserves and Butter, Seasonal Fresh
Sliced Fruit

Mid-morning

Refresh Coffee and Teas, Assorted Coke Products, Bottled Water, Individual Granola Bars, Trail Mix, Whole Fruit

Mid-afternoon

Refresh All Beverages, Assortment Of Cookies and Brownies, Whole Fruit \$39 per person

INDIGO COFFEE PACKAGE

Pre-Meeting

Freshly Brewed Coffee From The

Westbean Coffee Roasters, Premium

Herbal and Black Hot Teas Chilled Orange
and Cranberry Juice Eben Haezer

Scrambled Eggs, Breakfast Potatoes, Bacon
Scones and Danish, Select Fruit Preserves
and Seasonal Fresh Sliced Fruit

Mid-morning

Refresh Coffee and Teas Assorted Coke Products, Bottled Water Individual Granola Bars, Whole Fruit

Mid-afternoon

Refresh All Beverages Assortment Of Cookies and Brownies Build Your Own Trail Mix Bar, Whole Fruit \$47 per person

ALL DAY UNLIMITED DRINK PACKAGE

Freshly Brewed Coffee From The Westbean Coffee Roasters, Premium Herbal and Black Hot Teas, Assorted Coke Products and Bottled Water \$20 per person

WATER STATION (ECO FRIENDLY)

Refreshingly Infused Water with Seasonal Fruits and Herbs
\$75 per Infusion Jar/ per 30 people

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BREAK PACKAGES



Day at the Ball Park

Gourmet Soft Pretzels with Mustard, Buttered Popcorn or Caramel Corn, Roasted Peanuts, and Mini Corn Dogs Jalapeño Cheddar Cheese Sauce and Mustard

\$24 per person

Over The Border

House Made Corn Tortilla Chips with Salsa, Churros Dipped In White Chocolate

\$26 per person

Healthy Options

Plantain Chips, Jalapeno Bacon Deviled Eggs and Veggie Crudité with Roasted Red Pepper Hummus

\$26 per person

Local Treats

Local Home-made Craft Popcorn-Caramel and Cheddar **The Cravory** Assorted Gourmet Cookies **\$25 per person**

"BYOTM" Build Your Own Trail Mix

Assortment Of Delicious Offerings
To Create Your Own Taste
\$20 per person

Gluten Free

Greek Yogurt Parfaits, Assorted Dried Fruit, Whole Fresh Fruit **\$23 per person**



A LA CARTE MEETING ENHANCEMENTS



0 10	45.00
Caramel Popcorn	\$6.00 each
Cheddar Popcorn	\$6.00 each
Individual bags of Gourmet Chips	\$6.00 each

Freshly Brewed Coffee from

Red Bull

Westbean Coffee Roasters \$90.00 Per Gallon \$80.00 Per Gallon Iced Tea Lemonade \$40.00 Per Gallon **Arnold Palmers** \$50.00 Per Gallon \$5.00 Each Premium Herbal and Black Hot Teas **Naked** Bottled Fruit Juices \$6.50 Each Solar Rain Bottled Water \$5.00 Each Coca-Cola, Diet Coke, Sprite \$5.00 Each

\$6.50 Each

Scones and Danish \$46 Per Dozen Bagels with Cream Cheese \$46 Per Dozen Individual Granola Bars \$30 Per Dozen Assortment Of Cookies \$36 Per Dozen Plain, Caramel, and Espresso Brownies \$36 Per Dozen Whole Fresh Fruit \$32 Per Dozen Trail Mix \$35 Per Dozen Roasted Mixed Nuts (Individually Packaged) \$35 Per Dozen





KINDNESS IS LIKE SUGAR, IT MAKES LIFE A LITTLE SWEETER



I Scream, You Scream Ice Cream Social
Build your own ice cream, eight different
toppings, three kinds of ice cream
15 per person
100 server fee

*Premium package available with additional flavors of ice cream, waffle cones plain, dipped or rolled along with brownies and cookies.

*Minimum of 30 people. Please inquire for special menus and pricing.

Living the Sweet Life

Freshly Brewed Coffee from The Westbean Coffee Roasters, Premium Herbal and Black Hot Teas

French Desserts, Coconut Macaroons, Napoleons, Eclairs 16 per person





THEMED LUNCH BUFFETS

All Lunch Buffets Are for a Minimum of 15 People, and include:

Freshly Brewed Coffee From **Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas, Freshly Brewed Iced Tea, and Choice Of One Dessert Selection

The 509 Deli Buffet

Homemade Chips

Fresh Seasonal Fruit Bowl, Potato and Macaroni Salad Sliced Meats: Black Forest Ham, Smoked Turkey Breast, and Roast Beef

Accompaniments: Assorted Sliced Cheeses, Sliced Tomato, Lettuce, Sliced Bermuda Onion, Pickle Spears, Mayonnaise and Mustard,

Kaiser Rolls, Assortment Of Gourmet Chips

\$49 per person

Eastern Market Buffet

Lentils, Feta, Tomatoes, Citrus Vinaigrette Over A Bed Of Arugula Falafel with Cucumber Tzatziki Sauce Yellow Vegetable Curry with Basmati Rice Roasted Chicken with Garlic and Herbs Roasted Red Pepper Hummus, Pita Chips \$58 per person

Wrap Station Buffet

Homemade Chips, potato salad

Grilled steak wrap with roasted red peppers, baby greens, tomatoes, grilled onions and feta cheese.

BBQ chicken wrap with lettuce, cheddar cheese, tomato and avocado

Turkey wrap with avocado, spinach, pesto aioli, and tomato

Veggie Wrap with sliced tomato, shredded lettuce, chopped cucumber, green bell pepper and avocado

\$52 per person



Dessert with Lunch (Choice Of One)

Carrot Cake, Double Chocolate Cake, Lemon Butter Cream Cake, Tiramisu, Cheesecake, Hawaiian Cake, Apple Crostata

(A second dessert may be added for an additional \$6.00)

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THEMED LUNCH BUFFETS

All Lunch Buffets Are for a Minimum of 15 People, and include:

Freshly Brewed Coffee From **Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas, Freshly Brewed Iced Tea, and Choice Of One Dessert Selection

Baja Buffet

Santa Fe-Inspired Caesar Salad with House Made Tortilla Strips House Made Corn Tortilla Chips with Fresh Salsa and Guacamole Beef and Chicken Fajitas with Peppers and Onions, Black Beans and Spanish Rice, Flour and Corn Tortillas \$58 per person

Little Italy Buffet

Chopped Salad, Garlic Bread Sticks Creamy Garlic Pasta or Three Cheese Risotto Chicken Saltimbocca with Marinated Grilled Vegetables \$60 per person

Soul Food Buffet

Southern Cobb Salad with Lettuce, Bleu Cheese, Bacon, Avocado, Diced Tomato, and Sliced Hard Boiled Egg, Jalapeno Cornbread, House Made Three Cheese Macaroni and Cheese with Panko Crust Crispy Fried Chicken Green Bean Casserole \$61 per person

Make Your Own Taco Bar

Mexican Street Corn, Flour and Corn Tortillas, Seasoned Beef and Grilled Chicken, Shredded Lettuce, Shredded Cheddar Cheese, Tomatoes, Sour Cream, Pico De Gallo, Guacamole with House-made Seasoned Corn Tortilla Chips \$57 per person



Dessert with Lunch (Choice Of One)
Carrot Cake, Double Chocolate Cake, Lemon
Butter Cream Cake, Tiramisu, Cheesecake,
Hawaiian Cake, Apple Crostata
(A second dessert may be added for an
additional \$6.00)

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PLATED LUNCH FARE

Choice Of One Per Day:

All Selection Served with Iced Tea, **The Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas with Condiments and Choice Of One Dessert Selection. Served In Fibonacci Or Table 509 Restaurant Only.



Pan Seared Halibut

Garlic mashed potatoes, grilled asparagus and port wine reduction

Chicken Florentine

Sautéed spinach with roasted fingerling potatoes and baby carrots

Grilled Filet Mignon Medallions

Scalloped potatoes, roasted asparagus finished with a demi-glace **\$49 per entrée**

Grilled Cheese Steak Sandwich

New York strip, white American cheese, mushrooms, and sautéed onions

\$44 per entrée

Vegetable Wrap

with Sliced Tomato, Shredded Lettuce, Chopped Cucumber, Green Bell Pepper and Avocado \$36 per entrée

Dessert with Lunch (Choice Of One)

Carrot Cake Double Chocolate Cake Lemon Butter Cream Cake

Tiramisu Cheesecake Hawaiian Cake Apple Crostata

(A second dessert may be added for an additional \$6.00)

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RECEPTION DISPLAYS

Minimum of 15 guests

Fresh Sliced Seasonal Fruit

Cantaloupe, Pineapple, Assorted Berries, Served with A Sweetened Cream Cheese and Dipping Sauce

\$17 per person

The Charcuterie

Prosciutto, Soppressata Salami, Chevre, Manchego and Gorgonzola Cheeses with Honeycomb, Seasonal Fruits and Baked Crostini \$33 per person

Mediterranean Market

Marinated Mushrooms, Roasted Sweet Peppers, Artichokes, Feta, Blended Olives, Grilled Vegetables, Roasted Red Pepper Hummus and Olive Tapenade, Served with Pita Bread

\$25 per person

The 509 Sampler

Scallop Wrapped In Bacon, Mini Beef Wellingtons with Mushroom Demi Glaze, Chicken Satay with Peanut Sauce, Grilled Shrimp with Fresh Lime Cilantro Guacamole

\$42 per person

Cheese Board

Local and Imported Cheeses, Local Honey, Dried Fruit and Nuts **\$30 per person**

9th Avenue Sampler

Beef satay, bruschetta with fresh tomatoes and olive oil, chicken pot stickers with sweet Thai sauce

\$31 per person

The Munchies

Mini sausage and peppers, chipotle barbeque wings tempura green beans, sweet potato fries with chipotle bacon jam

\$36 per person

Thai Thyme

Build your own lettuce wraps with ground chicken, water chestnuts, garlic chives, thyme and hoisin sauce. Beef satay skewers with Thai peanut sauce and vegetable spring rolls

\$38 per person

Market Fresh Vegetables

Assorted Fresh Vegetables Served with Caramelized Onion Yogurt Dip

\$20 per person

Chips and Salsa

House Made Tortilla Chips with Fresh Salsa and Guacamole

\$20 per person

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A LA CARTE HORS D'OEUVRES

Minimum of 50 pieces each. May be passed or pre-set.

Poultry

Chicken Pot Stickers with Sweet Thai Sauce	\$7 Each
Chicken Satay	\$7 Each
Mini Chicken Empanadas	\$6 Each
Mini Shredded Chicken Tacos	\$6 Each

Seafood

Bacon Wrapped Scallop	\$7 Each
Maryland Style Crab Cake with Ancho Chipotle Sauce	\$7 Each
Coconut Fried Shrimp with Sweet Red Chili Sauce	\$7 Each
Grilled Shrimp with Fresh Lime Cilantro Guacamole	\$7 Each
Ginger Seared Ahi Tuna Bites	\$7 Each
Crab Stuffed Mushrooms	\$7 Each
Smoked Salmon Crostini	\$6 Each

Vegetarian

\$6 Each
\$6 Each
\$6 Each
\$5 Each
\$6 Each

Beef

Beef Empanada with Salsa Rojo	\$7 Each
Beef Satay	\$7 Each
Mini Carnitas Tacos	\$7 Each





SUSHI STATIONS

Minimum of 15 guests
Sushi Chef for an additional \$100 (two hour service)

Classic Sushi

California Roll
Crab, Avocado and Cucumber
Spicy Tuna Roll
Chopped Yellow Fin Tuna, Thai Chili Paste, Cucumber
Philadelphia Roll
Smoked Salmon, Cream Cheese, Cucumber
Veggie
Baby Corn, Red Bell Pepper, Avocado
\$38 per person



Premium Sushi

Classic Rolls Plus Choice Of Two Special House Rolls

Hawaiian Roll

Diced Tuna, Hawaiian Sea Salt, Sesame Seed Oil, Sambal, Topped with Avocado and Ogonori Salad

Alaskan Roll

Smoked Salmon, Chipotle Cream Cheese, Snow Crab, Topped with Avocado and Tobiko

Sapporo Tempura Shrimp Roll

Shrimp Tempura, Crab, Cucumber, Herbed Goat Cheese Topped with Avocado and Soy Paper

Blackened Ahi Roll

Spicy Tuna, Grilled Asparagus, Topped with Seared Ahi, Avocado, and Jalapeno Vinaigrette

Indigo Roll

Spicy Tuna, Cucumber, Topped with Hamachi, Jalapenos, Lemon, and Lime Mint Relish **\$44 Per Person**

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CARVING STATION

Minimum of 30 guests
Chef additional \$100 (two hour service)

Served with Farmer's Market Salad and Slider Rolls.

Select Two Of The Following Proteins and Two Sauces

Proteins Offerings

Roasted Herb Turkey Breast Butter Roasted Beef Tenderloin Rack Of Lamb Filet Of Salmon

Sauces

Creamy Horseradish, Cherry BBQ Sauce, Peppercorn Demi, Gravy, Whole Grain Honey Mustard \$49 per person





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HOTEL
INDIGO
SAN DIEGO - GASLAMP

DINNER BUFFETS

All Lunch Buffets Are for a Minimum of 15 People, and include:

Freshly Brewed Coffee From **Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas, Freshly Brewed Iced Tea, Coca Cola products, and served with your choice of two dessert selections

Fibonacci Buffet

Mixed Greens with Seasonal Toppings & House Dressing Herb Roasted Baby Red Potatoes, Seasonal Vegetable Vegetarian Cheese Ravioli with Marinara Choice Of One, Two or Three Entrees:

Baked Atlantic Salmon with Capered Mayonnaise & Buttered Bread Crumbs
Chicken Saltimbocca with Mushroom Demi-Glace

Grilled Filet Of Beef with Wild Mushroom Demi-Glace
\$75 per person For One Entree
\$87 per person For Two Entrees
\$99 per person For Three Entrees



Chopped Salad with Garlic Bread Sticks
Cheese Ravioli with Marinara Sauce
Choice of Chicken Piccata or Chicken Marsala
Seasonal Grilled Mixed Vegetables
\$63 per person

Taste of Roma

Caprese Salad with Garlic Bread Sticks
Creamy Garlic Pasta or Three Cheese Risotto
Chicken Saltimbocca and Italian Marinated Skirt Steak
Seasonal Grilled Mixed Vegetables
\$70 per person



Dessert Selections:

Carrot cake
Double chocolate cake
Lemon butter cream cake
Tiramisu
Cheesecake
Apple crostata



INDIGO CUSTOM DINNER BUFFETS

All Lunch Buffets Are for a Minimum of 15 People, and include:

Freshly Brewed Coffee From **Westbean Coffee Roasters**, Premium Herbal and Black Hot Teas, Freshly Brewed Iced Tea, Coca Cola products, and served with your choice of two dessert selections

Starters (Please Choose One)

Farmers Market Salad Mixed Greens with Cranberries, Pear, Gorgonzola Caesar Salad Caprese Salad Roasted Beet Salad

Sides (Please Choose Two)

Garlic Mashed Potatoes
Scalloped Potatoes
Roasted Baby Red Potatoes
Herb Roasted Sweet Potatoes
Haricot Verts
Grilled Asparagus
Roasted Baby Carrots

Entrees (Please Choose Two)

Baked Atlantic Salmon
Rosemary Lemon Chicken
Grilled Filet of Beef
Parmesan Three Cheese Risotto
Chicken Florentine
Pan-Seared Halibut
A third entrée may be selected for
an additional \$15/per person

Dessert Selections (Please Choose Two):

Carrot cake
Double chocolate cake
Lemon butter cream cake
Tiramisu
Cheesecake
Apple crostata

\$93 per person







BAR & BEVERAGE

TOP SHELF PACKAGE

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan
Spiced Rum
Patron Silver Tequila
Crown Royal Whiskey
Knob Creek Bourbon
Johnny Walker Black

Per person: One Hour \$25 Two Hours \$45 Three Hours \$62

HOTEL INDIGO PACKAGE

Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
Suaza Blanco Tequila
Canadian Club
Jim Beam Bourbon
Dewar's White Label
Scotch

Per person: One Hour \$23 Two Hours \$41 Three Hours \$55

BEER & WINE PACKAGE

Hogue Chardonnay Hogue Cabernet Hogue Merlot Miller Lite, Bud Light, Corona Extra, Heineken, Stella, O'Doul's N.A.

Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water

Per person: One Hour \$17 Two Hours \$30 Three Hours \$40

DRINK TICKET PACKAGE

Tickets can be purchased in advance for everything noted on the Hotel Indigo Package

50 tickets \$600 100 tickets \$900 200 Tickets \$1,400

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BAR & BEVERAGE

Bar Package Inclusions

Wines: Hogue Chardonnay, Cabernet Sauvignon, and Merlot

Domestic Beers: Coors light, Miller Lite, Bud Light, O'Doul's Non-Alcoholic

Imported Beers: Stella, Corona Extra, Heineken

Local Beers: Stone IPA, Mission Amber, Mission Blonde Ale

Soft Drinks : Coke, Diet Coke, Sprite, Ginger Ale

Bottled Water: Still or Sparkling

Bartender required at \$100 per bartender. Bartender fee will be waived based on \$700 in beverage consumption per bartender. Due to liquor regulations, all liquor must be supplied by the hotel.

We will professionally serve your wine or champagne at your request. A \$25 per bottle corkage fee will apply to each 750ml bottle opened and/or served.

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

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AUDIO VISUAL SERVICES



Presenter Packages

LCD Projector Package

Includes: LCD projector, 9' screen, skirted projector stand, all power/video cabling, setup/strike and technical assistance \$750 per day

60" HDTV Package

Includes: 60" HD widescreen television with stand, DVD player, all cabling/extensions cords, setup/strike and technical assistance \$400 per day

Projection Support Package

Includes: 9' Screen, skirted projector stand, all power/video cabling, setup/strike \$300 per day

Audio Packages

Wireless Microphone Package

Includes: Freeport wireless microphone, 4 channel mixer, Titan 500W – 2 way professional loud speaker, all cabling/extensions cords, setup/strike and technical assistance \$350 per day

Laptop Audio Package

Includes: Logitech sound amplification, 2 speakers, subwoofer, all cabling/extensions cords, setup/strike and technical assistance \$150 per day

Outside Audio Visual **\$250 per day**

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AUDIO VISUAL SERVICES

CD Player

CD player, power cord, setup/strike and, technical assistance \$75 per day

Wireless USB mouse and keyboard

Inland USB wireless mouse, keyboard, setup/strike and technical assistance \$75 per day

4 Channel mixer

4 channel mixer, cabling, setup/strike and technical assistance \$150 per day

Powered speaker with stand

4 channel mixer, Titan 500W – 2 way professional loud speaker, all cabling/extensions cords, setup/strike, and technical assistance \$150 per day

Polycomm speakerphone

Voicestation 300 Polycomm, all cabling/extensions cords, setup/strike and technical assistance \$200 per day

Laptop computer

Laptop computer, all cabling/extensions cords, setup/strike and technical assistance \$500 per day

Projector

Projector, power cord, setup/strike, and technical assistance \$500 per day

Dry erase whiteboard

Whiteboard, markers, and eraser **\$75 per day**

Bluetooth speaker

Wireless speaker \$100 per day

Power package

Power strips, extension cords taped down for safety. Includes the whole room

\$75 per day

Laser pointer

Laser pointer \$50 per day

Standard flipchart package

One easel, flipchart pad, markers, and setup/strike \$60 per day

Self-adhesive flipchart package

One easel, self-adhesive flipchart pad, markers, and setup/strike \$85 per Day

Podium

Podium, setup/strike \$250 per day

GOBO display

Logo or imaged displayed setup/strike \$300 per day (client to provide BOGO disk)

Wall wash up lighting

Light up the walls of your event to the color of your choice \$550 per day Page 2 of 3



AUDIO VISUAL SERVICES

LABOR

Audio Visual Meeting Support setup/strike and technical assistance for client's audio/visual equipment (1 hour minimum) \$75 per hour

Any changes or requests made within 72 hours of arrival are subject to a \$75.00 last minute order fee.

All pricing does not include 24% service charge & 7.75% CA sales tax (subject to change)



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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 service charge and applicable taxes. All prices are subject to change without notice.

GUARANTEE

A final guarantee of the guests of guests must be provided to the Food & Beverage Department seventy-two hours in advance of the event. 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.

PERKS FOR THE EVENT

Minimum net food and beverage revenue of \$10,000 will receive a complimentary gift certificate for a one-night stay at the Hotel Indigo San Diego Gaslamp, based on availability. Group discount rates available upon request.