



HOTEL INDIGO®

SAN DIEGO - GASLAMP
QUARTER

Catering Menu

MEETING & BANQUET FACILITIES

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	-	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.	-	-	150	-	-	150	-	-	-
Level 9 Rooftop Bar		2,042 sq. ft.	-	-	185	-	-	185	-	-	-

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.

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

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SAN DIEGO - GASLAMP
QUARTER

PADRES PACKAGE

All Meeting Packages are for A Minimum Of 15 People, and Include:

Freshly Brewed Coffee from **Dark Horse Coffee Roasters**, Premium Herbal and Black Hot Teas, Assorted Coke Products and Bottled Water

Continental Breakfast

Chilled Orange and Cranberry Juice. Fresh Fruit, Steel Cut Oatmeal, Bagels & Cream Cheese

AM Break

Refresh all beverages, Individual Granola Bars, Snack Mix

Lunch (Please Choose One)

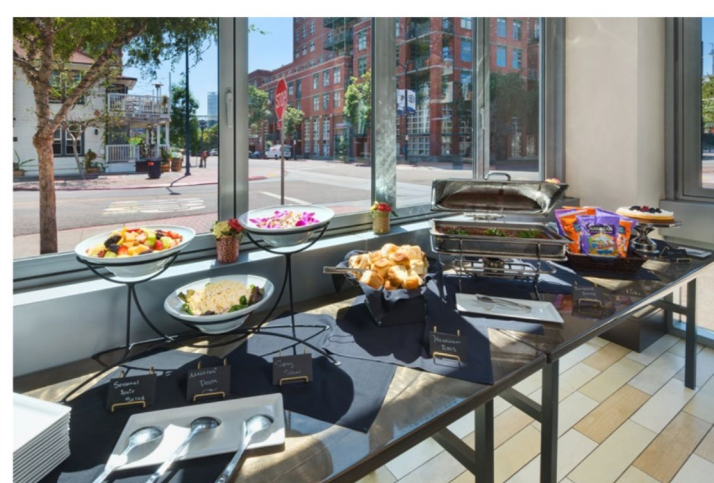
Wrap Station Buffet

Homemade Potato Chips, Choice of Potato Salad, Macaroni Salad or Pasta, **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*. **Veggie Wrap** with Grilled Marinated Vegetables with Feta Cheese.

The 509 Deli Buffet

Homemade Potato Chips, Choice of Potato Salad, Macaroni Salad or Pasta, 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, Tiramisu, Cheesecake, Apple Crostata

(A Second Dessert May Be Added For An Additional \$6 Per Person)

PM Break

Refresh all beverages, Caramel and Cheddar Popcorn, Fresh Baked Chocolate Chip, Oatmeal Raisin and White Chocolate Macadamia Nut Cookies

\$125 Per Person

*Special Dietary Needs Available Upon Request

Page 1 of 2

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

EAST VILLAGE PACKAGE

All Meeting Packages Are For A Minimum Of 15 People, and Include:

Freshly Brewed Coffee from **Dark House Coffee Roasters**, Premium Herbal and Black Hot Teas, Assorted Coke Products and Bottled Water

Breakfast

Chilled Orange and Cranberry Juice
Eben Haezer Scrambled Eggs, Apple Wood Smoked Bacon, Rosemary Breakfast Potatoes, Seasonal Fresh Sliced Fruit, Scones and Danish

AM Break

Refresh all beverages, 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,
Schredded Cheese, Sour Cream, Beef and Chicken Fajitas with Peppers and Onions, Black Beans and Mexican Rice, Flour and Corn Tortillas

Little Italy Buffet

Chopped Romaine Salad with Cucumber, Tomato, Kalamata Olives and Red Onions, Garlic Bread

Choice of Chicken Marsala or Chicken Piccata

Seasonal Fresh Grilled Vegetables

Choice of Three Cheese Risotto or Creamy Garlic Pasta



Dessert with Lunch (Choice Of One)

Carrot Cake, Double Chocolate Cake, Tiramisu, Cheesecake, 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 and Mustard For Dipping, Fresh Baked Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia Nut Cookies

\$135 per person

*Special dietary needs available upon request

Page 2 of 2

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

BREAKFAST SELECTIONS

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

Freshly Brewed Coffee from **Dark Horse Coffee Roasters**,
Premium Herbal and Black Hot Teas, Chilled Orange and Cranberry
Juice

Hotel Indigo Continental Buffet

Seasonal Fresh Sliced Fruit, Scones and Danish

\$33 per person

Healthy Start Buffet

Build Your Own Parfait Station:

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

\$33 per person

Fresh Start Buffet

Eben Haezer Scrambled Eggs, Apple Wood Smoked Bacon, Rosemary
Breakfast Potatoes, Seasonal Fresh Sliced Fruit, Bagels and Cream
Cheese

\$38 per person



Page 1 of 2

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDIGO.COM | 619-727-4000

**HOTEL
INDIGO**
SAN DIEGO - GASLAMP
QUARTER

BREAKFAST SELECTIONS

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

Freshly Brewed Coffee from **Dark Horse 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

Assorted Bagels and Cream Cheese, Chorizo Breakfast Burritos, Veggie Breakfast Burritos, Seasonal Fresh Sliced Fruit

\$44 per person

Breakfast By The Bay Buffet

Assorted Bagels and Cream Cheese, 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



Page 2 of 2

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

**HOTEL
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SAN DIEGO - GASLAMP
QUARTER

BREAK PACKAGES



"BYOTM" Build Your Own Trail Mix
Assortment Of Delicious Offerings To
Create Your Own Taste
\$20 per person

"BYOP" Build Your Own Parfait
Greek Yogurt, Assorted Toppings,
Fresh Fruit
\$23 per person

ALL DAY UNLIMITED DRINK PACKAGE
Freshly Brewed Coffee from **Dark
Horse Coffee Roasters**, Premium
Herbal and Black Hot Teas , Assorted
Coke Products and Bottled Water
\$30 per person

WATER STATION (ECO FRIENDLY)
Refreshingly Infused Water with
Seasonal Fruits and Herbs
\$50 per Infusion Jar/ per 30 people



Day at the Ball Park
Gourmet Soft Pretzels with Mustard, Buttered
Popcorn and Caramel Corn, Roasted Peanuts,
and Mini Corn Dogs Jalapeño Cheddar Cheese
Sauce and Mustard
\$24 per person

South Of The Border
House Made Corn Tortilla Chips with Salsa,
Guacamole, Churros Dipped In White Chocolate
\$26 per person

Healthy Options
Veggie Crudit  with Roasted Red Pepper
Hummus
\$26 per person

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

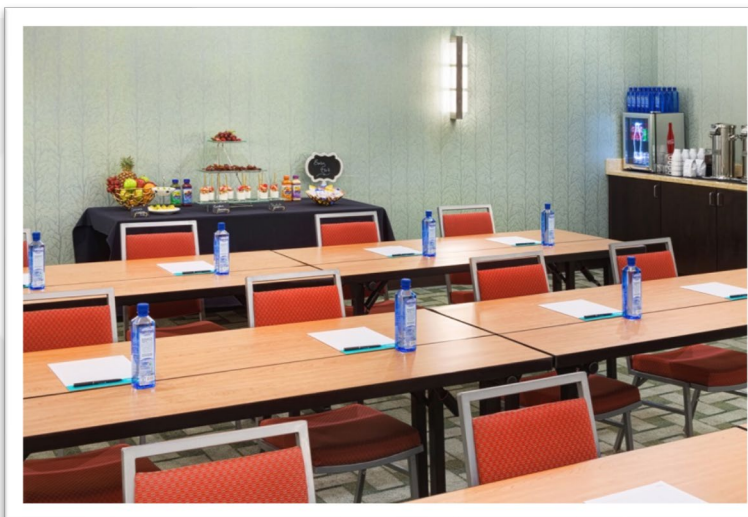
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INDIGO**
SAN DIEGO - GASLAMP
QUARTER

A LA CARTE MEETING ENHANCEMENTS



Assorted Scones and Danish	\$46 Per Dozen
Bagels with Cream Cheese	\$46 Per Dozen
Individual Granola Bars	\$30 Per Dozen
Fresh Baked Cookies	\$36 Per Dozen
Assorted Brownies	\$36 Per Dozen
Whole Fresh Fruit	\$32 Per Dozen
Trail Mix (Individually Packaged)	\$35 Per Dozen
Roasted Mixed Nuts (Individually Package)	\$35 Per Dozen

Caramel Popcorn	\$6.00 each
Cheddar Popcorn	\$6.00 each
Individual bags of Gourmet Chips	\$6.00 each
Freshly Brewed Coffee from Dark Horse Coffee Roasters	\$90.00 Per Gallon
Iced Tea	\$80.00 Per Gallon
Lemonade	\$40.00 Per Gallon
Arnold Palmer	\$50.00 Per Gallon
Premium Herbal and Black Hot Teas	\$5.00 Each
Naked Bottled Fruit Juices	\$6.50 Each
Solar Rain Bottled Water	\$5.00 Each
Coca-Cola, Diet Coke, Sprite	\$5.00 Each
Red Bull	\$6.50 Each



INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

KINDNESS IS LIKE SUGAR, IT MAKES LIFE A LITTLE SWEETER



I Scream, You Scream Ice Cream Social

Build your own ice cream, five different toppings, three kinds of ice cream flavors (Vanilla, Chocolate and Strawberry)

\$20 per person

\$100 server fee

Living the Sweet Life

Freshly Brewed Coffee from Dark Horse Coffee Roasters, Premium Herbal and Black Hot Teas

French Macarons, Eclairs, Mini Fruit Tarts

\$28 per person



INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

**HOTEL
INDIGO**
SAN DIEGO - GASLAMP
QUARTER

THEMED LUNCH BUFFETS

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

Freshly Brewed Coffee from **Dark Horse Coffee Roasters**, Premium Herbal and Black Hot Teas, Freshly Brewed Iced Tea, and Choice Of One Dessert Selection

The 509 Deli Buffet

Fresh Seasonal Fruit Bowl, Potato Salad or 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, Aioli

Assorted Breads and Rolls, Assortment Of Gourmet Chips

\$53 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 or Macaroni Salad

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

Buffalo Chicken wrap with lettuce, cheddar cheese, tomato and avocado

Veggie Wrap with grilled marinated vegetables and feta cheese

\$52 per person



Dessert with Lunch (Choice Of One)

Carrot Cake, Double Chocolate Cake, Tiramisu, Cheesecake, Apple Crostata

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

Page 1 of 3

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

**HOTEL
INDIGO**
SAN DIEGO - GASLAMP
QUARTER

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Freshly Brewed Coffee from **Dark Horse 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 Mexican Rice, Flour and Corn Tortillas

\$58 per person

Little Italy Buffet

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

\$60 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)

Tiramisu, Mexican Chocolate Cake, Flan, Churros

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

Page 2 of 3

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

PLATED LUNCH FARE

Choice Of One Per Day:

All Selection Served with Iced Tea, **Dark Horse 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

\$55 per entrée

Chicken Florentine

Sautéed spinach with roasted fingerling potatoes and baby carrots

\$49 per entrée

Grilled Filet Mignon Medallions

Scalloped potatoes, roasted asparagus finished with a demi-glace

\$55 per entrée

Vegetarian

Three Cheese Ravioli

\$49 per entrée

Dessert with Lunch (Choice Of One)

Carrot Cake

Double Chocolate Cake

Tiramisu

Cheesecake

Apple Crostata

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

Page 3 of 3

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

**HOTEL
INDIGO**
SAN DIEGO - GASLAMP
QUARTER

RECEPTION DISPLAYS

Minimum of 15 guests

Fresh Sliced Seasonal Fruit and Berries

Cantaloupe, Pineapple, Assorted Berries, Served with Greek Yogurt

\$17 per person

The Charcuterie

Prosciutto, Soppressata Salami, Chevre, Manchego and Gorgonzola
Cheeses with Honeycomb, Seasonal Fruits and Baked Crostini

\$42 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

Cheese Board

Local and Imported Cheeses, Local Honey, Dried Fruit and Nuts

\$35 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

Page 1 of 3

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

**HOTEL
INDIGO**
SAN DIEGO - GASLAMP
QUARTER

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	\$8 Each
Chicken Satay with Thai Peanut Sauce	\$8 Each
Mini Chicken Empanadas with Salsa Rojo	\$7 Each
Mini Shredded Chicken Tacos	\$7 Each

Seafood

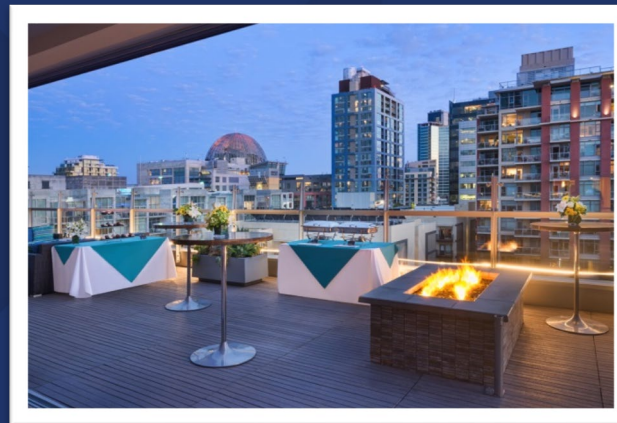
Bacon Wrapped Scallop	\$8 Each
Maryland Style Crab Cake with Ancho Chipotle Sauce	\$8 Each
Coconut Fried Shrimp with Sweet Red Chili Sauce	\$8 Each
Grilled Shrimp with Salsa Verde	\$8 Each
Ginger Seared Ahi Tuna Bites	\$8 Each
Crab Stuffed Mushrooms	\$8 Each
Smoked Salmon Crostini with Creme Fraiche	\$7 Each

Vegetarian

Grilled Mediterranean Quesadilla	\$7 Each
Bruschetta with Fresh Tomatoes, Basil and Olive Oil	\$7 Each
Goat Cheese, Berries, Honey Over Mini Crostini	\$7 Each
Fresh Fruit Skewers	\$7 Each
Caprese Skewers with Balsamic Drizzle	\$7 Each

Beef

Beef Empanada with Salsa Rojo	\$9 Each
Marinated Beef Satay	\$9 Each
Mini Carnitas Tacos	\$9 Each



INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | SWEET TREATS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

SUSHI STATIONS

Minimum of 15 guests

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

\$44 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

\$48 per Person

Live Sushi Chef

\$125 per hour

Page 2 of 3

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

HOTEL
INDIGO
SAN DIEGO - GASLAMP
QUARTER

CARVING STATION

Minimum of 30 guests

Chef additional \$125 (two hour service)

Served with Farmer's Market Salad and Slider Rolls.

Select One or Two of the Following Proteins and
Two Sauces

Proteins Offerings

Roasted Herb Turkey Breast

Butter Roasted Beef Tenderloin (An additional \$10
per person)

Rack Of Lamb (An additional \$8 per person)

Filet Of Salmon (An additional \$6 per person)

Sauces

Creamy Horseradish, Cherry BBQ Sauce,
Peppercorn Demi, Gravy, Whole Grain Honey
Mustard

\$49 per person for Choice of 1

\$60 per person for Choice of 2



Page 3 of 3

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDIGO.COM | 619-727-4000

**HOTEL
INDIGO**
SAN DIEGO - GASLAMP
QUARTER

DINNER BUFFETS

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

Freshly Brewed Coffee from **Dark Horse 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

Choice Of One, Two or Three Entrees:

Baked Atlantic Salmon with Capered Mayonnaise
& Buttered Bread Crumbs *(An additional \$6 per person)*

Chicken Saltimbocca with Mushroom Demi-Glaze

Grilled Filet Of Beef with Wild Mushroom Demi-Glaze
(An additional \$10 per person)

Vegetarian Cheese Ravioli with Marinara

\$75 per person For One Entree

\$90 per person For Two Entrees

\$105 per person For Three Entrees

Taste of Roma

Caprese Salad with Garlic Bread Sticks

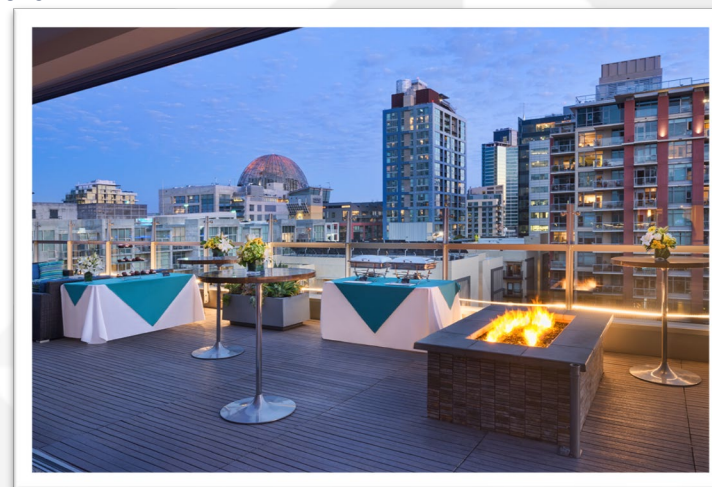
Creamy Garlic Pasta or Three Cheese Risotto

Chicken Saltimbocca or Italian Marinated Skirt

Steak

Seasonal Grilled Mixed Vegetables

\$70 per person



Choice of 2 Desserts:

Carrot cake

Double Chocolate Cake

Tiramisu

Cheesecake

Apple Crostata

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

HOTEL
INDIGO
SAN DIEGO - GASLAMP
QUARTER

INDIGO CUSTOM DINNER BUFFETS

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

Freshly Brewed Coffee from **Dark Horse 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 (+ \$6)
Pan-Seared Hailbut (+ \$6)
Rosemary Lemon Chicken
Chicken Florentine
Grilled Filet of Beef (+ \$10)
Three Cheese Ravioli with
Marinara Sauce

Dessert Selections (Please Choose Two):

Carrot cake
Double chocolate cake
Tiramisu
Cheesecake
Apple Crostata

\$105 per person



INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

HOTEL INDIGO SAN DIEGO GASLAMP QUARTER | 509 9TH AVENUE | SAN DIEGO | CA 92101 | WWW.HOTELINDO.COM | 619-727-4000

**HOTEL
INDIGO**
SAN DIEGO - GASLAMP
QUARTER

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

Coppola Claret
Cabernet, Josh
Vineyards Red
Blend, Wente
Chardonnay, DAOU
Pinot Grigio

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

HOTEL INDIGO PACKAGE

Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
Hornitos 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

La Terre Chardonnay
La Terre Cabernet
Miller Lite, Coors
Light, Budweiser,
Corona Extra,
Heineken, Stella,
Stone Delicious,
Stone Buenaveza,
Ballast Point Sculpin

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 \$650
100 tickets \$1300
200 Tickets \$2,600

BAR & BEVERAGE

Bar Package Inclusions



Wines:	La Terre Chardonnay, La Terre Cabernet Sauvignon
Domestic Beers:	Coors light, Miller Lite, Budweiser
Imported Beers:	Stella, Corona Extra, Heineken
Local Beers:	Stone Delicious, Stone Buenavaza, Ballast Point Sculpin
Soft Drinks :	Coke, Diet Coke, Sprite, Ginger Ale
Bottled Water:	Still and Sparkling

Bartender required at \$150 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

Page 2 of 2

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, HDMI 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

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 strip, extension cord taped down for safety.

\$25 each

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

INTRODUCTION | ALL DAY PACKAGE | BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL

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)



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 business 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 an initial deposit at the time of booking which is due upon booking the facilities on a definite basis. The balance of charges will be due in accordance with the deposit schedule on the agreement or BEO. All estimated charges are due seventy-two business hours prior to the start of the function. The initial 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.