

HOTEL INDIGO®



CATERING MENU



Hotel Indigo offers the culinary expertise of Chef Beau Carr and El Gaucho for a flawless dining experience of local and seasonal inspired Northwest flavors. Each item is created from scratch with the freshest ingredients bringing together a feast for the palette. We offer a complete selection of menu choices and can accommodate any dietary needs and lifestyle choices with advanced notice.

550 Waterfront Way, Vancouver, WA 98660

HOTEL INDIGO®

BREAKFAST BUFFETS

LIGHT BREAKFAST

Marsee's Bakery Pastries, Danishes & Muffins
Seasonal Sliced Fruit Display
Ellenos Yogurt Parfaits, Northwest Berries & House Granola
Coffee, Teavana Teas, Aloha Apple & Orange Juice
\$28

All Buffets Include

*Marsee's Bakery Pastries, Danishes & Muffins, Seasonal Sliced Fruit Display
Ellenos Yogurt Parfaits, Northwest Berries & House Granola
Bob's Red Mill Steel Cut Oates, Brown Sugar, Cinnamon, Dried Cranberries, Hazelnuts & Milk*
Coffee, Teavana Teas, Aloha Apple & Orange Juice
Non Dairy available upon request

SUNRISE BREAKFAST

Cage Free Eggs, Medosweet Farms, Lightly Scrambled
\$34

CLASSIC BREAKFAST

Cage Free Eggs, Lightly Scrambled, Beecher's Flagship White Cheddar
Hill's Applewood Smoked Bacon
El Gaucho Breakfast Potatoes, Yukon Golds, Bell Peppers, Onion, Gaucho Spice
\$38

FARMER'S BREAKFAST

Farmer's Frittata, Fresh Local Vegetables, Beecher's Flagship White Cheddar, House Made Salsa
Hill's Applewood Smoked Bacon & Uli's Chicken-Apple Sausage
El Gaucho Breakfast Potatoes, Yukon Golds, Bell Peppers, Onion, Gaucho Spice
\$44

WATERFRONT BREAKFAST

Eggs Benedict, Snake River Farms Kurobuta Ham, Sauce Hollandaise
Hill's Applewood Smoked Bacon & Uli's Chicken-Apple Sausage
House Made Columbia River Salmon Lox, Assorted Marsee's Bagels & Variety Spreads
Papas Bravas, Yukon Golds, Bell Peppers, Onion, Gaucho Spice
\$50

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 22% taxable service charge. Consuming raw or under cooked meats may increase your risk of food borne illness.

HOTEL INDIGO®

BREAKFAST BUFFET ENHANCEMENTS

BUFFET ACTION STATIONS

(Includes chef attendant for 1 hour)

OMELET STATION

Omelets made to order with classic fillings: SRF Kurobuta ham, Hill's bacon, Uli's sausage, Beecher's cheddar, imported Gruyere, spinach, onions, mushrooms, tomatoes, & bell peppers

\$21

WAFFLE STATION

Freshly made Belgian waffles with assorted toppings: sweet butter, maple, chocolate & fruit syrups, fresh berries, nuts, & whipped cream

\$17

+\$10 with Cornflake Fried Chicken

COLUMBIA RIVER SALMON LOX STATION

House made lox sliced to order, assorted Marsee's bagels, flavored cream cheeses, local chevre, pickled onion, capers, egg, avocado toast, radish toast

\$25

Additional Enhancements \$6

(unless otherwise indicated)

Cage Free Eggs, lightly scrambled, Beecher's Flagship White Cheddar	Uli's Chicken-Apple Sausage
Marsee's Assorted Pastries, Danishes & Muffins	Mini Quiche Lorraine, smoked bacon, caramelized onion, Gruyere
Ellenos Yogurt Parfait, northwest berries & house granola	Mini Vegetable Quiche, spinach, caramelized onion, mushroom, tomato, cheddar
House Made Granola, 2% milk*	Eggs Benedict (1), Snake River Farms Kurobuta ham, poached egg, hollandaise \$7
Bob's Red Mill Steel Cut Oats, brown sugar, cinnamon, dried cranberries, hazelnuts & milk	Breakfast Croissant Sandwich, cage free egg scramble, Hill's bacon, Tillamook cheddar, tomato aioli \$10
Marsee's Assorted Bagels & Flavored Cream Cheeses	Brioche French Toast, cinnamon & vanilla, sweet butter, pure maple syrup \$8
GaUCHO Potatoes, bell peppers, onion, GaUCHO spice	Niman Ranch Petite Top Sirloin, 4oz USDA Prime, Certified Angus Beef, chimichurri \$15
Hill's Applewood Smoked Bacon	
Snake River Farms Kurobuta Ham	

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PLATED BREAKFAST

All Plated Breakfasts Include
Ellenos yogurt fruit & granola parfait
Coffee, Teavana Teas, Aloha orange & apple juice

CLASSIC QUICHE LORRAINE

Golden flaky crust, Hill's applewood smoked bacon,
caramelized onion, Gruyere, & seasonal fruit
\$34

BRIOCHE FRENCH TOAST

Cinnamon & vanilla, Hill's applewood smoked bacon,
Uli's chicken & apple sausage, sweet butter,
pure maple syrup, & seasonal fruit
\$32

CLASSIC FARM BREAKFAST

Cage free egg scramble, Beecher's Flagship white cheddar,
Hill's applewood smoked bacon, Uli's chicken & apple sausage,
El Gaucho breakfast potatoes
\$37

EL GAUCHO BREAKFAST

Niman Ranch USDA Prime petite top sirloin with chimichurri,
cage free egg scramble with Beecher's cheddar & fresh salsa,
papas bravas, banana bread with salted caramel butter
\$50

HOTEL INDIGO®

BREAK SELECTIONS

IN THE MORNING

(Per Dozen ❖ 2 Dozen Minimum)

Marsee's Assorted Pastries, Danishes & Muffins \$48	Mini Vegetable Quiche, spinach, caramelized onion, mushroom, tomato, cheddar \$60
Marsee's Assorted Bagels & Flavored Cream Cheeses \$48	Seasonal Fruit Cups \$60
Banana Bread, salted caramel butter \$48	Cage Free Deviled Eggs, Columbia River salmon lox, fresh dill \$60
Assorted Raised Donuts \$60	Mini Quiche Lorraine, smoked bacon, caramelized onion, Gruyere \$72
Ellenos Yogurt Parfait, northwest berries & house granola \$60	Breakfast Croissant Sandwich, cage free egg scramble, Hill's bacon, Tillamook cheddar, tomato aioli \$120
Assorted Energy & Breakfast Bars \$48	

IN THE AFTERNOON

(Prices Per Person)

Vegetable Crudités, raw, & pickled, green hummus, hazelnut romesco \$12	Warm Bavarian Pretzel, grain mustard, Beecher's Flagship beer-cheese sauce \$9
Seasonal Sliced Fruit Display \$10	Mini Smoked Sausages, spicy barbecue sauce \$8
Local Artisan & Farmstead Cheeses, preserves, honey, Marcona almonds, lavash \$15	The Mediterranean, pita triangles, lavash, green hummus, romesco, tapenade \$7
Charcuterie Board, cured meats, pate, pickled vegetables, fruit mustard, crackers \$20	Chips & Dips, Tim's Cascade potato chips, onion dip, house tortilla chips, fresh salsa, guacamole \$6

SWEETS

(Per Person)

Chocolate Chip Cookies (2) \$4	Marsee's Assorted Dessert Bars \$5
House Trail Mix \$4	Marsee's Little Cup Cakes \$5
Caramel Popcorn \$5	Assorted Ruby Jewel Ice Cream Sandwiches \$9

HOTEL INDIGO®

MORNING MEETING PACKAGES

LIGHT BITE

\$8

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins

Marsee's Assorted Bagels & Flavored

Cream Cheeses

Banana Bread, salted caramel butter

Assorted Energy & Breakfast Bars

Choice of 1

Assorted Raised Donuts

Ellenos Yogurt Parfait, northwest berries

& house granola

Mini Vegetable Quiche, spinach, caramelized onion,

mushroom, tomato, cheddar

Seasonal Fruit Cups

Cage Free Deviled Eggs, Columbia River

salmon lox, fresh dill

RISE & SHINE

\$11

Quiche Lorraine

&

Choice of 1

Assorted Raised Donuts

Ellenos Yogurt Parfait, northwest berries

& house granola

Mini Vegetable Quiche, spinach, caramelized onion,

mushroom, tomato, cheddar

Seasonal Fruit Cups

Cage Free Deviled Eggs, Columbia River

salmon lox, fresh dill

A LITTLE SOMETHING MORE

\$14

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins

Marsee's Assorted Bagels & Flavored

Cream Cheeses

Banana Bread, salted caramel butter

Assorted Energy & Breakfast Bars

Choice of 2

Assorted Raised Donuts

Ellenos Yogurt Parfait, northwest berries

& house granola

Mini Vegetable Quiche, spinach, caramelized onion,

mushroom, tomato, cheddar

Seasonal Fruit Cups

Cage Free Deviled Eggs, Columbia River salmon lox,

fresh dill

THE INDIGO

\$15

Quiche Lorraine

&

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins

Marsee's Assorted Bagels & Flavored

Cream Cheeses

Banana Bread, salted caramel butter

Assorted Energy & Breakfast Bars

Choice of 1

Assorted Raised Donuts

Ellenos Yogurt Parfait, northwest berries

& house granola

Mini Vegetable Quiche, spinach, caramelized onion,

mushroom, tomato, cheddar

Seasonal Fruit Cups

Cage Free Deviled Eggs, Columbia River salmon lox,

fresh dill

THE COLUMBIA

\$19

Choice of 1

Marsee's Assorted Pastries, Danishes & Muffins

Marsee's Assorted Bagels & Flavored Cream

Cheeses

Banana Bread, salted caramel butter

Assorted Energy & Breakfast Bars

Choice of 1

Assorted Raised Donuts

Ellenos Yogurt Parfait, northwest berries & house

granola

Mini Vegetable Quiche, spinach, caramelized onion,

mushroom, tomato, cheddar

Seasonal Fruit Cups

Cage Free Deviled Eggs, Columbia River salmon lox,

fresh dill

Choice of 1

Breakfast Croissant Sandwich, Cage Free Eggs

Medowsweet Farms,

lightly scrambled, Hill's bacon, Tillamook cheddar,

tomato aioli

Breakfast Burrito, Cage Free Eggs Medowsweet

Farms, lightly scrambled,

Tillamook Cheddar, black beans, Pico de Gallo, Papas

Bravas Yukon Gold with Tomato Aioli, Cilantro,

Diablo Spice

HOTEL INDIGO®

LUNCH BUFFETS

BUILD YOUR OWN SANDWICH BUFFET

\$35

Includes

Forte coffee & Teavana Teas
Assorted Marsee's Bakery breads
Beecher's Flagship white cheddar, Tillamook pepper jack,
Emmentaler, Provolone,
butter lettuce, arugula, tomato, red onion, cucumber, house pickles,
grain mustard, pesto aioli, mayonnaise, hummus

**gluten-free bread available upon request*

Select Two

FRESH FRUIT SALAD melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

MESCLUN SALAD shaved carrot, cucumber, grape tomato, radish,
garlic croutons, Banyuls vinaigrette

HERB POTATO SALAD baby reds, celery, onion, cornichons, egg, aioli

NORTHWEST COLESLAW white cabbage, shaved carrots, spiced
Washington hazelnuts, dried Oregon cranberries

CLASSIC CAESAR SALAD hearts of romaine, Parmesan Reggiano, garlic croutons

CAVATAPPI PASTA SALAD basil pesto vinaigrette, arugula, grape tomato,
roasted red pepper, zucchini, black olives, Marcona almonds

Select Three

TURKEY BREAST house roasted

SMOKED HAM Snake River Farms Black Berkshire

ROAST BEEF El Gaucho spice rubbed, slow roasted, thinly sliced

SOPPRESSATA SALAMI garlic & rosemary

COLUMBIA GORGE WALDORF CHICKEN SALAD Washington state apples, celery,
toasted pine nuts, dried cherries, Ellenos yogurt dressing

ALBACORE TUNE SALAD ginger, scallions, soy, water chestnuts, sesame seeds, wasabi mayonnaise

ROASTED VEGETABLES zucchini, bell pepper, portobello, golden beets, sweet onion

Assorted Brownies & Dessert Bars

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LUNCH BUFFETS

CHEF'S HANDCRAFTED SANDWICH BUFFET

\$38

Includes Forte Coffee & Teavana Teas

Select Two

FRESH FRUIT SALAD melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

MESCLUN SALAD shaved carrot, cucumber, grape tomato, radish,
garlic croutons, Banyuls vinaigrette

HERB POTATO SALAD baby reds, celery, onion, cornichons, egg, aioli

NORTHWEST COLESLAW white cabbage, shaved carrots, spiced
Washington hazelnuts, dried Oregon cranberries

CLASSIC CAESAR SALAD hearts of romaine, Parmesan Reggiano, garlic croutons

CAVATAPPI PASTA SALAD basil pesto vinaigrette, arugula, grape tomato,
roasted red pepper, zucchini, black olives, Marcona almonds

Select Three

COLD

TURKEY BREAST house roasted, Marsee's
rosemary focaccia, grain mustard-cranberry
aioli, butter lettuce, tomato, Emmentaler

SMOKED HAM Snake River Farms Black
Berkshire, Marsee's rye, apple butter, Dijon-
mayonnaise, shaved hearts of romaine,
Beecher's Flagship white cheddar

HOUSE MADE PB & MARIONBERRY JAM
open faced, Marsee's banana bread

COLUMBIA GORGE WALDORF CHICKEN SALAD
Washington state apples, celery, toasted pine
nuts, dried cherries, aioli, butter lettuce,
Marsee's 5 grain bread

MEDITERRANEAN WRAP mesclun greens,
tomato, cucumber, olives, red onion, artichoke,
feta, lemon-dill yogurt dressing

DIABLO SALMON CAESAR WRAP El Gaucho
Diablo spice, shaved romaine, Caesar dressing,
garlic croutons, tomato, Parmesan

WARM

WITNESS TREE REUBEN duck pastrami,
shaved pickled watermelon rind,
Emmentaler, horseradish-tomato aioli,
Marsee's grilled rye bread

MONTE CRISTO SRF black Berkshire ham,
house roasted turkey breast, Gruyere, honey-
Dijon, artisan white bread, egg dipped & fried.
Marionberry Jam

THE GRILLED CHEESE EXPERIENCE Beecher's
white cheddar, provolone, sliced tomato

CAPRESE toasted Marsee's sourdough,
mozzarella, thick sliced tomato, arugula, basil,
balsamic vinaigrette

PORTOBELLO PATTY MELT red wine marinated,
caramelized onion, Emmentaler, Marsee's rye

WATERFRONT CHEESE STEAK, sauteed onions,
bell peppers & mushrooms, American &
provolone cheese, Marsee's soft hoagie

Mini Cheesecakes

HOTEL INDIGO®

CUISINE LUNCH BUFFETS

RIVERA

\$70

Parmesan-garlic rolls

ANTIPASTI salami, mozzarella, artichoke, olives, sweet & hot peppers, pickled vegetables

MINISTRONE garden vegetables, red beans, pasta & tomato

CLASSIC CAESAR SALAD hearts of romaine, Parmesan Reggiano, garlic croutons

SALTIMBOCCA Sunrise Farms breast of chicken, prosciutto, spinach, pecorino Romano, capers

BISTECCA CACCIATORE prime coulotte steak in red wine, sofrito, tomato, mushrooms,
black olive, gremolata

CAVATAPPI PASTA ALFREDO rich garlic & Parmesan cream sauce

GRILLED CORN POLENTA bell pepper, provolone

MEDITERRANEAN STYLE VEGETABLES zucchini, yellow squash, green beans, fennel, bell pepper,
roasted with garlic, oregano, basil, & thyme

TIRAMISU PASTRY espresso, chocolate, mascarpone

ALL AMERICAN

\$50

Marsee's Everything roll

SHRIMP COCKTAIL classic sauce with
horseradish & lemon wedge

POTATO SALAD fresh dill, baby reds, celery,
onion, cornichons, egg, aioli

COLESLAW cabbage, shaved carrots, celery
seed, classic coleslaw dressing

GRILLED AMERICAN WAGYU BEEF HOT DOGS &
SLIDERS Snake River Farms, Marsee's
brioche buns

BBQ CHICKEN Sunrise Farms, house BBQ sauce

MAC & CHEESE bread crumb topping

BBQ BAKED BEANS bacon, molasses,
brown sugar

WARM BERRY CRISP oatmeal crumble topping

SOUTH AMERICAN

\$65

Cornbread & honey

CEVICHE SHOTS shrimp, scallops, citrus,
tomato, peppers, cilantro

CHILI CON FRIJOLES hearty, tomato, spices,
chickpeas

HEARTS OF PALM SALAD crisp romaine, diced
tomato, red onion, charred corn, fried tortilla
strips, cotija, avocado, citrus-yogurt dressing

ARROZ CON POLLO Sunrise Farms breast of
chicken baked with Mexican style rice

STEAK & CHIMICHURRI marinated prime
coulotte steak, grilled peppers & onions,
tropical fruit salsa

PAPAS BRAVAS Yukon golds, El Gaucho Diablo
Spice, tomato aioli, cilantro

GRILLED CORN & TOMATOES chipotle-honey
butter, jalapeno

APPLE EMPANADA whipped cream

Includes Coffee & Teavana Tea

HOTEL INDIGO®

LUNCH BUFFETS

PEARSON FIELD

\$60

CHEF'S TOMATO BISQUE cheddar croutons

MIXED GREENS SALAD shaved carrots and red cabbage, tomato,
cucumber, garlic croutons, house dressings

FRESH FRUIT SALAD melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

GRILLED BREAST OF CHICKEN Sunrise Farms, preserved lemon-herb butter

CHILEAN SEA BASS lightly baked, tomato-basil beurre blanc

ANCIENT GRAIN RISOTTO roasted hazelnuts, dried cranberry

HERB & GARLIC ROASTED POTATOES Yukon golds

SEASONAL VEGETABLE MEDLEY

Assorted Little Cupcakes

FORT VANCOUVER

\$65

SALMON & CORN CHOWDER mirepoix, potatoes, bacon, oyster crackers

COLUMBIA GORGE WALDORF SALAD butter lettuce, Washington state apples, celery,
toasted pine nuts, dried cherries, Ellenos yogurt dressing

MESCLUN SALAD seasonal fruit, goat cheese, candied nuts, vinaigrette

GRILLED BREAST OF CHICKEN Sunrise Farms, caper and herb butter sauce

BEEF LONDON BROIL marinated prime coulotte steak, grilled, thinly sliced, red wine demi

CAVATAPPI PASTA mushroom, onions, lemon-dill Sauce Mornay

BUTTERMILK SMASHED YUKON GOLDS

SEASON VEGETABLE MEDLEY

Assorted Mini Cheesecakes

Includes Marsee's Sweet French Rolls, Forte Coffee & Teavana Tea

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HOTEL INDIGO®

PLATED LUNCH

\$60

Select One

MESCLUN SALAD seasonal fruit, goat cheese, candied nuts, vinaigrette

COLUMBIA GORGE WALDORF SALAD butter lettuce, Washington state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

CLASSIC CAESAR SALAD hearts of romaine, garlic croutons, Parmesan

FRESH FRUIT SALAD melon, grapes, berries, almonds, Ellenos yogurt, mint, basil

SALMON & CORN CHOWDER mirepoix, potatoes, bacon, oyster crackers

CHEF'S TOMATO BISQUE cheddar croutons

Select Two

CHILEAN SEA BASS lightly baked, tomato-basil beurre blanc, saffron basmatti rice, asparagus

GRILLED CHICKEN BREAST Sunrise Farms, preserved lemon-herb butter, herb and garlic roasted potatoes, seasonal vegetables

BEEF LONDON BROIL marinated prime coulotte steak, thinly sliced, red wine demi, horseradish mashed potatoes, seasonal vegetables

GRILLED PORK LOIN CHOP apple cider demi, cheesy polenta, green beans

GRILLED PORTOBELLA MUSHROOM spinach, bell pepper, zucchini, pomodoro sauce

SEASONAL VEGETABLE RAVIOLLI seasonal vegetables, brown butter

Entree Salad (includes Choice of Soup)

GAUCHO COBB SALAD El Gaucho Spiced Chicken, Lardons, Tomato, Avocado, Roquefort, Chopped Egg, Vinaigrette

DIABLO STEAK CAESAR Classic El Gaucho Caesar with Reggiano, Pecorino, Garlic Croutons, and Diablo Spiced Sirloin Steak

OREGON BAY SHRIMP SALAD Field Greens, Cucumber, Tomato Avocado, Citrus, Roasted Hazelnuts, Green Goddess

Entree Upgrades

KING SALMON lightly baked, chimichurri,
saffron basmatti rice, asparagus
\$10 per person

FILET MIGNON Certified Angus, red wine demi,
horseradish mashed potatoes,
seasonal vegetables
\$15 per person

Select One

Chocolate Ganache Torte
Harvest Carrot Cake

New York Cheesecake, seasonal fruit sauce
Lemon Cream Cheesecake

Includes Marsee's Sweet French Rolls, Forte Coffee & Teavana Tea

HOTEL INDIGO®

DINNER BUFFET

\$95

Select Two

MESCLUN SALAD seasonal fruit, goat cheese, candied nuts, vinaigrette

COLUMBIA GORGE WALDORF SALAD butter lettuce, Washington state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

BABY SPINACH SALAD chopped egg, candied nuts, bacon, Roquefort, Banyuls vinaigrette

CLASSIC CAESAR hearts of romaine, garlic croutons, Parmesan

ICEBERG SALAD grape tomato, chopped egg, bacon, croutons, Roquefort dressing

SALMON & CORN CHOWDER mirepoix, potatoes, bacon, oyster crackers

CHEF'S TOMATO BISQUE cheddar croutons
CAMELIZED ONION SOUP garlic croutons, Parmesan and Gruyere

Select Three

KING SALMON chimichurri

GULF PRAWNS basil-tomato beurre blanc

NEW YORK STRIP ROAST dry aged, USDA Prime, Peppercorn Sauce

BEEF COULOTTE ROAST, USDA Prime, Sauce Chasseur

GRILLED CHICKEN BREAST Oregon bay shrimp, lemon-caper beurre blanc

GRILLED PORK LOIN CHOP apple cider demi

VEGAN RISOTTO seasonal vegetables, preserved lemon, pine nuts, gremolata

SEASONAL VEGETABLE RAVIOLI roasted vegetables, brown butter

Select Two

Herb Roasted Potatoes

Garlic Horseradish Mashed Potatoes

Ancient Grain Risotto

Cheesy Polenta

Roasted Root Vegetables

Roasted Zucchini

Roasted Green Beans

Grilled Corn

Dessert

Assorted Petite Fours, Tarts & Cheesecakes

Add a Additional Entree Carving Station \$10 each entree

Includes Captain attendant for one hour of continuous service

Prime Rib of Beef Au Jus

Roasted Beef Tenderloin

Roasted Pork Loin

Includes Marsee's Sweet French Rolls, Forte Coffee and Teavana Teas

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HOTEL INDIGO®

PLATED DINNER

Select One

MESCLUN SALAD seasonal fruit, goat cheese, candied nuts, vinaigrette

COLUMBIA GORGE WALDORF SALAD butter lettuce, Washington state apples, celery, toasted pine nuts, dried cherries, Ellenos yogurt dressing

BABY SPINACH SALAD chopped egg, candied nuts, bacon, Roquefort, Banyuls vinaigrette

CLASSIC CAESAR hearts of romaine, garlic croutons, Parmesan

ICEBERG SALAD grape tomato, chopped egg, bacon, croutons, Roquefort dressing

Select Two

SEASONAL FRESH FISH basil-tomato beurre blanc, saffron basmati rice, vegetable medley (market price)

KING SALMON lemon-pesto butter, oven roasted potatoes, asparagus
\$79

GULF PRAWNS lemon-dill cream, cavatappi, roasted zucchini
\$65

BASEBALL TOP SIRLOIN ROAST
Sauce au Poivre, herb roasted potatoes, vegetable medley
\$72

TENDERLOIN ROAST Certified Angus Beef, Sauce Chasseur, horseradish mashed potatoes, seasonal vegetables
\$90

NEW YORK STEAK 10oz, dry aged, USDA Prime, Peppercorn Sauce, herb roasted potatoes, vegetable medley
\$100

GRILLED PORK LOIN CHOP apple cider demi, cheesy polenta, roasted green beans
\$60

GRILLED CHICKEN BREAST Oregon bay shrimp, lemon-caper beurre blanc, wild rice, asparagus
\$60

VEGAN RISOTTO seasonal vegetables, preserved lemon, pine nuts, gremolata
\$50

SEASONAL VEGETABLE RAVIOLI roasted vegetables, brown butter
\$50

Entrée Duets

FILET MIGNON & ½ MAIN LOBSTER TAIL
creamed horseradish, lemon-garlic butter, wild rice, asparagus
\$125

NY STEAK & PRAWNS dry aged, USDA Prime, Maître d' Hotel Butter, herb roasted potatoes, vegetable medley
\$115

TOP SIRLOIN & PRAWNS dry aged, USDA Prime. Maître d' Hotel Butter, herb roasted potatoes, vegetable medley
\$75

BREAST OF CHICKEN & KING SALMON
preserved lemon herb butter, capers, Chimichurri, wild rice, vegetable medley
\$70

Select One

Tiramisu Torte
Chocolate Ganache Torte

Harvest Carrot Cake
Lemon Cream Cheesecake

Includes Marsee's Sweet French Rolls, Forte Coffee and Teavana Teas

HOTEL INDIGO®

HORS d'OEUVRES

STAGED APPETIZERS

per person

Artisan Cheese Display, honey, quince, fig, Marcona almonds, lavash \$15	Seafood Display, chilled prawns, oysters on the shell, snow crab claws, smoked salmon, sashimi \$30
Charcuterie Board, cured meats, salami, pâté, pickled vegetables, fruit mustard, lavash and baguette \$20	Add Lobster Tail to your seafood tower (market price)
Seasonal Sliced Fruit Display \$10	Vegetable Crudités, raw, grilled and pickled, green hummus, hazelnut romesco \$12

STAGED OR BUTLER STYLE PASSED

Price Per Dozen

COLD

Gazpacho Shots, Hama Hama oysters, tomato, bell pepper, cucumber, fresh herbs \$60	Sonoma Pate de Foie Gras Canape, brioche French toast, pure maple syrup \$96
Ahi Tuna Tartare, ginger, wasabi, soy, fried wontons \$72	Melon Ball & Salami Skewers, cantaloupe, dry salami, cotija vinaigrette \$72
Bagel Bites, salmon lox, Portland Creamery chevre, capers \$84	Crostini Caprese, mozzarella, basil, tomato, Balsamic glaze \$42
Beef Tartare, Dijon, capers, shallots, Worcestershire, crostini \$72	Stuffed Dates, goat cheese, hazelnut \$54
Smoked Duck Canapé, burgundy cherry, Roquefort \$84	Belgian Endive, Caponata, pine nuts, mint \$48 Gougeres, apple & Gruyere

HOT

Chicken Diablo Skewers, Cajun cream sauce \$48	Arancini di Riso, mushrooms, peas, Parmesan \$55
Wicked Shrimp Skewers, custom wicked spiced sauce \$60	Corn Hushpuppies, Bob's Red Mill grits, harissa aioli \$42
Rye Toast Points, smoked salmon, avocado pickled onion, fried capers \$72	Goat Cheese & Fig Tart, black mission figs, Portland Creamery chevre \$72
Roasted Lamb Lollipops, mint-pistachio crust \$96	

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BEVERAGES

Beverages Priced per Gallon		Priced on Consumption	
70	Coffee and Hot Tea	5	CocaCola® Soft Drinks
65	Ice Tea	7	Monster® Green Energy and Monster®
70	Orange Juice or Apple Juice		Absolute Zero
50	Lemonade or Raspberry Lemonade	7	AHA Sparkling Water
30	Infused Water, Chef's Choice		

WINE SELECTION

SPARKLING & CHAMPAGNE

Prosecco, Jeio by Bisol, Veneto, IT NV	\$48
Brut Rosé, Argyle, Willamette Valley, OR NV	\$65
Champagne, Veuve Clicquot, Brut, FR NV	\$104

WHITES & ROSÉ

Rosé, Fleur de Mer, Provence, FR 2020	\$45
Chardonnay, House, Rotating Seasonal Chardonnay	\$40
Chardonnay, Ken Wright Cellars, Celilo Vineyard, Columbia Gorge, WA 2015	\$55
Chardonnay, Les Tourelles de la Créé, Montagny, FR 2017	\$72
Chardonnay, Rombauer Vineyards, Carneros, CA 2019	\$120
Sauvignon Blanc, Peter Yealands, Marlborough, AU 2020	\$38
Pinot Grigio, Scarpetto, Friuli, IT 2019	\$38
Riesling, Eroica, Columbia Valley, WA 2018	\$46

REDS

Red Blend, House, Rotating Seasonal Blend	\$40
Merlot, L'Ecole No. 41, Columbia Valley, WA 2017	\$60
Pinot Noir, Cristom, Mt. Jefferson Cuvée, Willamette Valley, OR 2018	\$75
Red Blend, Delille Cellars D2, Columbia Valley, WA 2016	\$86
Cabernet Sauvignon, House, Rotating Seasonal Cabernet Sauvignon	\$40
Cabernet Sauvignon, Justin, Paso Robles, CA 2018	\$64
Cabernet Sauvignon, Amavi Cellars, Columbia Valley, WA 2018	\$65
Cabernet Sauvignon, Abeja, Columbia Valley, WA 2016	\$88

*Wine availability and vintages are subject to change without notice
Additional Selection of Wine is Available Upon Request
\$20 Corkage Fee per bottle of Wine*

HOTEL INDIGO®

BAR SERVICE

\$125 Set Up Fee For Each Soft Bar: Beer, Wine & Non-Alcoholic
\$200 Set Up Fee For Each Full Bar: Beer, Wine, Non- Alcoholic & Spirits
\$125 Per Hour for Each Additional Hour of Service

BEERS & CIDERS

Available Brands Include Bud Light, Modelo Especial, pFriem Pale Ale, Deschutes Fresh Squeeze IPA, Pelican Brewery Hefeweizen, Alaskan Amber, Sam Adams Boston Lager, Incline House Cider, Claustaller Non-Alcoholic

RESERVE

Reserve Level Includes Pinnacle, Cruzan Rum, Bombay Dry, Pueblo Viejo Blanco, Evan Williams, Dewars White
\$9 Cocktails | \$11 Martinis

LEGACY

Legacy Level Includes Tito's Handmade, Bacardi Superior, Tanqueray, Cazadores Repo, Buffalo Trace, Bulleit Rye, Johnnie Red
\$11 Cocktails | \$13 Martinis

GAUCHO

Gauche Level Includes Grey Goose, Ron Zacapa 23 Year, Hendricks, Casamigos, Woodford Reserve, Angels Envy, Glenmorangie 10 Year
\$13 Cocktails | \$15 Martinis

BAR PACKAGES

Five hours of bar service per guest. Beverage packages do not include doubles, shots, or martinis. Beverages also available upon consumption.

BEER, WINE & BUBBLES

Assorted Beers
House Wine
Sparkling Wine
Non-Alcoholic Beverages
\$40 per guest

LEGACY SPIRITS, BEER, WINE & BUBBLES

Legacy Level Spirits
Assorted Beers
House Wine
Sparkling Wine
Non-Alcoholic Beverages
\$50 per guest

RESERVE SPIRITS, BEER, WINE & BUBBLES

Reserve Level Spirits
Assorted Beers
House Wine
Sparkling Wine
Non-Alcoholic Beverages
\$45 per guest

GAUCHO SPIRITS, BEER, WINE & BUBBLES

Gauche Level Spirits
Assorted Beers
House Wine
Sparkling Wine
Non-Alcoholic Beverages
\$55 per guest

BAR PACKAGE UPGRADES

Specialty Mocktail \$3 per guest
Specialty Cocktail \$5 per guest

HOTEL INDIGO

GENERAL INFORMATION

FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel. All food and beverage is subject to a 24% service charge. Menu selections and other details should be supplied to your event coordinator no later than ten (10) business days prior to the date of your event. Please note that due to our culinary team's direction to use the highest quality of seasonal & sustainable ingredients menu items & prices are subject to change without prior notice. Seasonal menus may be created by our culinary team upon request.

ENTRÉE OPTIONS

Generally, one entrée selection for all guests is offered, however you may request additional entrée options for your guests. When selecting an entrée option menu, the higher priced entrée will be charged for all guests.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by NO LATER THAN 12:00PM, five (5) working days. This number will be considered your final guarantee, and you will be charged for this number even if less should attend. The guarantee for each station equals the guarantee for the event. A non-refundable deposit is required for all Catering Functions. Payment in full shall be made five (5) business days prior to your event. If payment is not received, Hotel Indigo reserves the right to cancel your event. Hotel Indigo requires a credit card authorization on file for any additional charges that occur during the event.

SERVICE CHARGE

A 24% service charge will be assessed on all food and beverage to offset administrative expenses for supervisory, sales and other banquet personnel.

ROOM ASSIGNMENTS

Hotel Indigo reserves the right to assign alternate function space, should a specified room be unavailable or final attendance figures change.

MEETING SPACE

There will be a \$200.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will hang any banners that you require for your event and post the cost to your account. Please notify the hotel in advance so that proper arrangements and prior approval can be made. The Hotel will not permit affixing of anything to the walls, floor, or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

AUDIO VISUAL

Hotel Indigo maintains a complete in-house Audio Visual Service. This equipment is available for rental and will be set-up and tested 30 minutes prior to your function. Additional charges will be incurred for any special electrical requirements above room capacity. No Audio Visual equipment may be brought into the hotel without prior approval from Hotel Management.

SECURITY

Hotel Indigo does not assume responsibility for any damage or loss of merchandise or articles left in the Hotel, prior to, during, or following an event. Arrangements can be made for security of exhibits, merchandise, or articles set up prior to the planned event. The Hotel will handle these arrangements and the cost billed to your account. The Hotel reserves the right to require security on any specific function and the cost be billed to your account.

PACKAGES, SHIPPING & DELIVERY

All incoming packages should be addressed to the person who will be claiming the packages. Please mark the name and date of your meeting or event on the shipping label. Due to limited storage space, packages will be accepted no earlier than two (2) days prior to your event. A storage fee of \$5.00 per day will be assessed to each package that is received more than two (2) days prior to the start of your event or stored more than two (2) days following the completion of your event. Packages left on premises longer than ten (10) days after the event will be discarded.

PARKING

Hotel Indigo offers valet parking for an event fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self-parking is also available at multiple city parking lots.