

HOTEL INDIGO®

CATERING by

| *El Gaucho*



Celebrating a special event or hosting an important business meeting at Hotel Indigo treats your guests to the exceptional service and dining provided by El Gaucho and Executive Chef Beau Carr. Our catering menu features Northwest flavors and local, seasonal ingredients. We offer a wide selection of menu choices and can accommodate dietary needs with advanced notice.

550 Waterfront Way, Vancouver, WA 98660

HOTEL INDIGO®

BREAKFAST

Includes: Kafix Coffee & Teas, Aloha Apple & Orange Juice

BUFFETS

(minimum 15 guests)

LIGHT BREAKFAST

Marsee's Bakery Pastries, Danishes & Muffins
Seasonal Sliced Fruit Display
Ellenos Yogurt Parfaits, Northwest Berries & House Granola

All Buffets Below 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**

**Non Dairy available upon request*

SUNRISE BREAKFAST

Cage Free Eggs, Medosweet Farms,
Lightly Scrambled

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

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

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

BUFFET ACTION STATIONS

(Includes chef attendant for 1.5 hours)

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

WAFFLE STATION

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

+\$10 with Cornflake Fried Chicken

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Consuming raw or under cooked meats may increase your risk of food borne illness.

HOTEL INDIGO®

BREAKFAST

PLATED BREAKFAST

All Plated Breakfasts Include

Ellenos yogurt fruit & granola parfait

Kafix Coffee & Teas, Aloha orange & apple juice

CLASSIC QUICHE LORRAINE

Eggs with a golden flaky crust, Hill's applewood smoked bacon, caramelized onion, Gruyere, Mesclun salad & seasonal fruit

BRIOCHE FRENCH TOAST

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

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

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

ADDITIONAL ENHANCEMENTS

Cage Free Eggs, lightly scrambled, Beecher's Flagship White Cheddar

Marsee's Assorted Pastries, Danishes, and Muffins

Ellenos Yogurt Parfait, northwest berries & house granola

House Made Granola, 2% milk*

Bob's Red Mill Steel Cut Oats, brown sugar, cinnamon, dried cranberries, hazelnuts & milk

Marsee's Assorted Bagels & Flavored Cream Cheeses

Gauche Potatoes, bell peppers, onion, Gaucho spice

Hill's Applewood Smoked Bacon

Snake River Farms Kurobuta Ham

Uli's Chicken-Apple Sausage

Mini Quiche Lorraine, smoked bacon, caramelized onion, Gruyere

Mini Vegetable Quiche, spinach, caramelized onion, mushroom, tomato, cheddar

Eggs Benedict (1), Snake River Farms Kurobuta ham, poached egg, hollandaise

Breakfast Croissant Sandwich, cage free egg scramble, Hill's bacon, Tillamook cheddar, tomato aioli

Brioche French Toast, cinnamon & vanilla, sweet butter, pure maple syrup

Niman Ranch Petite Top Sirloin, 4oz USDA Prime, Certified Angus Beef, chimichurri

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HOTEL INDIGO®

MORNING BREAK PACKAGES

(minimum 15 guests)

LIGHT BITE

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

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

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

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
Seasonal Fruit Cups
Cage Free Deviled Eggs, Columbia River salmon
lox, fresh dill

THE COLUMBIA

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®

BREAK PACKAGES

(minimum 15 guests)

AFTERNOON BREAK PACKAGES

(minimum 15 guests)

HEALTHY CHOICE

The Mediterranean, pita, lavash, vegetables, hummus, baba ghanoush, tapenade

Seasonal Sliced Fruit Display

THE CLASSIC

Local Artisan & Farmstead Cheeses, preserves, honey, Marcona almonds, lavash

Charcuterie Board, cured meats, pate, pickled vegetables, fruit mustard, crackers

Marsee's Assorted Dessert Bars

SWEET BITES

Seasonal Sliced Fruit Display

Chocolate Chip Cookies (2)

GAME TIME

Mini Smoked Sausages, spicy barbecue sauce

Warm Bavarian Pretzel, grain mustard, Beecher's Flagship beer-cheese sauce

Caramel Popcorn

SWEET & SALTY

Mini Smoked Sausages, spicy barbecue sauce

Chips & Dips, Tim's Cascade potato chips, onion dip, house tortilla chips, fresh salsa, guacamole

Marsee's Little Cup Cakes

ALL DAY MEETING PACKAGE

(minimum 15 guests)

THE GORGE

BREAKFAST

Cage Free Eggs Medowsweet Farms, Lightly scrambled

Marsee's Assorted Muffins & croissants

Gaucho Potatoes Yukon Golds, Bell Peppers, Onion & Gaucho Spice

Hills Applewood Smoked bacon & Uli's Chicken Apple Sausage

Seasonal fresh fruit

LUNCH

Marsee's Sweet French Rolls

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

AFTERNOON SNACK

Chocolate Chip Cookies (2)

Crudités, assorted vegetables for dipping, ranch and yogurt

HOTEL INDIGO®

ALL DAY MEETING PACKAGES

(minimum 15 guests)

THE SANDIFER

MORNING SNACK

Marsee's Assorted Bagels & Flavored Cream Cheeses

Ellenos Yogurt Parfait, northwest berries & house granola

Seasonal Sliced Fruit Display

LUNCH

Garlic-Parmesan Rolls

BABA GHANOUSH roasted eggplant, tahini, garlic, lemon, toasted pita, lavash & raw vegetables

GREEK SALAD romaine, cucumber, olives, feta, vinaigrette

MANGO GAZPACHO citrus, cucumber, tomato, garlic, herbs

SUMAC CHICKEN BREAST garlic, mustard seed, lemon vinaigrette

AGNELLO CON LE OLIVE (LAMB & OLIVE) lamb leg, garlic, rosemary, tomato, red wine

GRILLED CORN POLENTA bell pepper, queso Manchego

RATATOUILLE, zucchini, eggplant, bell peppers, tomato, herbs de Provence

PORTOKALOPITA (GREEK ORANGE PHYLLO CAKE)

AFTERNOON SNACK

Local Artisan & Farmstead Cheeses, preserves, honey, Marcona almonds, lavash

Crudités, assorted vegetables for dipping, ranch and yogurt

Marsee's Assorted Dessert Bars

THE OVERLOOK

BREAKFAST

GREEK YOGURT PARFAITS with Northwest Berries & House Granola

MARSEE'S Bakery Pastries, Danishes & Muffins

Seasonal Fresh Fruit

MORNING SNACK

Mini Vegetable Quiche, spinach, caramelized onion, mushroom, tomato, cheddar

House Trail Mix

LUNCH

Marsee's Sweet French Rolls

NORTHWEST CLAM CHOWDER tender sea clams, potatoes, bacon

COLUMBIA WALDORF SALAD butter lettuce Oregon state apples, celery,

toasted pine nuts, dried cherries, Ellenos yogurt dressing

CLASSIC CAESAR SALAD hearts of romaine, garlic croutons, Parmesan

KING SALMON, caramelized D' Anjou pears, Poire William, citrus, roasted hazelnuts

FILET MIGNON Custom Aged Niman Ranch Certified Angus Beef, Sauce Marchand de Vin

WILD MUSHROOM RISOTTO vegetable stock, white wine, white truffle essence

ASPARAGUS, bagna cauda, toasted almonds

HERB ROASTED ROOT VEGETABLES, turnips, parsnips, sunchokes, carrots, celeriac, fennel

ASSORTMENT OF SEASONAL TARTS & PETIT FOURS

AFTERNOON SNACK

Crudités, assorted vegetables for dipping, ranch and yogurt

Seasonal Sliced Fruit Display

Marsee's Little Cup Cakes

HOTEL INDIGO®

LUNCH BUFFET

(minimum 15 guests)

CHEF'S HANDCRAFTED SANDWICH BUFFET

Includes Kaflex Coffee & Teas, Chips

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 | oven 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

ROYAL REUBEN | beef pastrami, sauerkraut,
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

Cookies & Brownies

HOTEL INDIGO®

CUISINE LUNCH BUFFETS

(minimum 15 guests)

BEACON ROCK

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

MEDITERRANEAN

Garlic-Parmesan Rolls

BABA GHANOUSH roasted eggplant, tahini, garlic, lemon, toasted pita, lavash & raw vegetables

GREEK SALAD romaine, cucumber, olives, feta, vinaigrette

MANGO GAZPACHO citrus, cucumber, tomato, garlic, herbs

SUMAC CHICKEN BREAST garlic, mustard seed, lemon vinaigrette

AGNELLO CON LE OLIVE (LAMB & OLIVE) lamb leg, garlic, rosemary, tomato, red wine

ISRAELI COUSCOUS vegetables, preserved lemon

RATATOUILLE, zucchini, eggplant, bell peppers, tomato, herbs de Provence

ROASTED CAULIFLOWER, curry, dates, gremolata

PORTOKALOPITA (GREEK ORANGE PHYLLO CAKE)

PEARSON FIELD

Marsee's Sweet French Rolls

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

Marsee's Sweet French Rolls

NORTHWEST CLAM CHOWDER tender sea clams, potatoes, bacon

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

CLASSIC CAESAR SALAD hearts of romaine, garlic croutons, Parmesan

KING SALMON, caramelized D' Anjou pears, Poire William, citrus, roasted hazelnuts

FILET MIGNON Custom Aged Niman Ranch Certified Angus Beef, Sauce Marchand de Vin

WILD MUSHROOM RISOTTO vegetable stock, white wine, white truffle essence

ASPARAGUS bagna cauda, toasted almonds

HERB ROASTED ROOT VEGETABLES, turnips, parsnips, sunchokes, carrots, celeriac, fennel

SEASONAL TARTS & PETIT FOURS

Includes Kaflex Coffee & Tea

HOTEL INDIGO®

LUNCH ON THE GO

(Minimum 15 Guests)

ARTISAN SANDWICHES

Includes Potato Chips & Assorted Cookies

SELECT ONE

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

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

NORTHWEST COLESLAW | white cabbage, shaved carrots, spied 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

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

SELECT THREE

TURKEY BREAST | 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 CHICKEN SALAD | Oregon 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 cheese

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HOTEL INDIGO®

PLATED LUNCH

(Minimum 20 Guests)

Salad

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

CORN CHOWDER | mirepoix, potatoes, bacon, oyster crackers

CHEF'S TOMATO BISQUE | cheddar croutons

Entrées

Select Three

CHILEAN SEA BASS

Pan seared, tomato-basil beurre blanc

GRILLED CHICKEN BREAST

Sunrise Farms, preserved lemon-herb butter

BEEF LONDON BROIL

Marinated prime coulotte steak, thinly sliced, red wine demi

TENDER BEEF MEDALLIONS

Sauce Chasseur

GRILLED PORK LOIN CHOP

Apple cider demi

KING SALMON

Lightly baked, sauce Hollandaise

FILET MIGNON

Certified Angus, Sauce Marchand de Vin

GRILLED PORTOBELLA MUSHROOM

pomodoro sauce

SEASONAL VEGETABLE RAVIOLLI

Brown butter

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, Diablo Spiced Sirloin Steak

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

Select One

Chocolate Ganache Torte

Harvest Carrot Cake

New York Cheesecake, seasonal fruit sauce

Lemon Cream Cheesecake

All entrees served with selected sides except the entree salads

Includes Marsee's Sweet French Rolls, Kafix Coffee & Teas

HOTEL INDIGO®

DINNER BUFFET

(minimum 15 guests)

Salad

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

CORN CHOWDER | mirepoix, potatoes, bacon, crackers

CHEF'S TOMATO BISQUE | cheddar croutons

CARAMELIZED ONION SOUP | garlic croutons, Parmesan & Gruyere

One Entrées

Two Entrées

Three Entrées

KING SALMON | sauce Hollandaise

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 | shallots, wild mushrooms, tomato, chicken jus

GRILLED PORK LOIN CHOP | apple cider demi

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

SEASONAL VEGETABLE RAVIOLI | roasted vegetables, brown butter

Sides

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 an Additional Entrée Carving Station

Includes 1.5 hour of Chef Service

Prime Rib of Beef Au Jus \$15 per person

Roasted Beef Tenderloin \$20 per person

Roasted Pork Loin \$10 per person

Includes Marsee's Sweet French Rolls, Kafix Coffee & Teas

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HOTEL INDIGO®

PLATED DINNER

(Minimum 20 Guests)

Salad

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

Entrées

Select Two

SEASONAL FRESH FISH (market price)
Basil-tomato beurre blanc, saffron basmati rice,
Chef's choice seasonal vegetable

KING SALMON

Lemon-pesto butter, oven roasted potatoes,
asparagus

GULF PRAWNS

Lemon-dill cream, cavatappi, roasted zucchini

BASEBALL TOP SIRLOIN ROAST

Sauce au Poivre, herb roasted potatoes,
Chef's choice seasonal vegetable

TENDERLOIN ROAST

Certified Angus Beef, Sauce Chasseur,
horseradish mashed potatoes, Chef's choice
seasonal vegetable

NEW YORK STEAK

Dry aged, USDA Prime, Peppercorn Sauce, herb
roasted potatoes, Chef's choice seasonal
vegetable

GRILLED PORK LOIN CHOP

Apple cider demi, cheesy polenta, roasted
green beans

GRILLED CHICKEN BREAST

Oregon bay shrimp, lemon-caper beurre blanc,
wild rice, asparagus

VEGAN RISOTTO

Seasonal vegetables, preserved lemon, pine
nuts, gremolata

SEASONAL VEGETABLE RAVIOLI

Roasted vegetables, brown butter

Create Your Own Surf & Turf

Served with Chef Selection Seasonal Sides

Select Two

FILET MIGNON 6oz

NY STEAK 6oz

TOP SIRLOIN 6oz

LOBSTER TAIL 7-8oz

SALMON 4oz

PRAWNS (3)

Dessert

Select One

Tiramisu Torte

Chocolate Ganache Torte

Harvest Carrot Cake

Lemon Cream Cheesecake

Chocolate Toffee Torte

Marionberry Cheesecake

Includes Marsee's Sweet French Rolls, Kafex Coffee & Teas

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HOTEL INDIGO®

HORS d'OEUVRES

STAGED APPETIZERS

Price Per Person - Minimum 12 Guests

Artisan Cheese Display
honey, quince, fig, Marcona almonds, lavash

Charcuterie Board
cured meats, salami, pâté, pickled vegetables,
fruit mustard, lavash and baguette

Charcuterie & Cheese Display

Seasonal Sliced Fruit Display

Seafood Display
chilled prawns, oysters on the shell, snow crab
claws, smoked salmon, sashimi

Add Lobster Tail

Vegetable Crudités
raw, grilled and pickled, green hummus,
hazelnut romesco

STAGED OR BUTLER STYLE PASSED

Price Per Dozen - Minimum 2 Dozen

COLD

Gazpacho Shots
Hama Hama oysters, tomato, bell pepper,
cucumber, fresh herbs

Ahi Tuna Tartare
ginger, wasabi, soy, fried wontons

Bagel Bites
salmon lox, Portland Creamery chevre, capers⁴

Beef Tartare
Dijon, capers, shallots, Worcestershire, crostini

Smoked Duck Canapé
burgundy cherry, Roquefort

Iced Prawns
housemade cocktail sauce

Sonoma Pate de Foie Gras Canape
cranberry orange bread, Sauternes gelée

Melon Ball & Salami Skewers²
cantaloupe, dry salami, cotija vinaigrette

Crostini Caprese
mozzarella, basil, tomato, Balsamic glaze

Stuffed Dates
goat cheese, hazelnut

Belgian Endive
Caponata, pine nuts, mint

Gougeres, apple & Gruyere

HOT

Chicken Diablo Skewers
Cajun cream sauce

Wicked Shrimp Skewers
custom wicked spiced sauce

Rye Toast Points
smoked salmon, avocado pickled onion, fried
capers

Arancini di Riso
mushrooms, peas, Parmesan

Corn Hushpuppies
Bob's Red Mill grits, harissa aioli

Goat Cheese & Fig Tart
black mission figs, Portland Creamery chevre

Roasted Lamb Lollipops
mint-pistachio crust

Mini Dungeness Crab Cakes
charred lemon aioli

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Consuming raw or under cooked meats may increase your risk of food borne illness.

HOTEL INDIGO®

ALL DAY SELECTIONS

APPETIZER STATIONS

(minimum 25 guests)

THE BALLPARK

mini sausages, spicy bbq sauce, bavarian pretzels, hot mustard, cheese sauce, mixed nuts, caramel corn

BUILD A TACO

corn & flour tortillas, seasoned beef, pork, and chicken, frijoles, fresh salsa, sour cream, lettuce, tomato, guacamole, jalapeno jack

CREATE A PASTA

fresh pasta, cheese & garlic bread, alfredo sauce, pesto, pomodoro, mini meatballs, grilled shrimp, sautéed vegetables, parmesan cheese

RAW BAR

pacific oysters on the half shell, mignonette, sashimi, wasabi, pickled ginger, shoyu, scallop crudo, citrus, soy, ginger, chilies, mint

JUST DESSERT

petit fours, assorted fruit tarts, brownies & cookies, mini cheesecakes

IN THE MORNING

(Per Dozen – minimum 10 guests)

Marsee's Assorted Pastries
danishes & muffins

Marsee's Assorted Bagels
flavored cream cheeses

Banana Bread
salted caramel butter

Assorted Raised Donuts

Ellenos Yogurt Parfait
northwest berries & house granola

Assorted Energy & Breakfast Bars

Mini Vegetable Quiche
spinach, caramelized onion, mushroom, tomato, cheddar

Seasonal Fruit Cupso

Cage Free Deviled Eggs
columbia river salmon lox, fresh dill

Mini Quiche Lorraine
smoked bacon, caramelized onion, gruyere

Breakfast Croissant Sandwich
cage free egg scramble, hill's bacon, tillamook cheddar, tomato aioli

IN THE AFTERNOON

(Per Person – minimum 10 guests)

Crudités
assorted vegetables, ranch and yogurt

Seasonal Sliced Fruit Display

Local Artisan & Farmstead Cheeses
preserves, honey, marcona almonds, lavash

Charcuterie Board
cured meats, pate, pickled vegetables, fruit mustard, crackers

Warm Bavarian Pretzel
grain mustard, beecher's flagship beer-cheese sauce

Mini Smoked Sausages
spicy barbecue sauce

The Mediterranean
pita, lavash, vegetables, hummus, baba ghanoush, tapenade

Chips & Dips
tim's cascade potatochips, onion dip, house tortilla chips, fresh salsa, guacamole

SWEETS

(Per Person)

Chocolate Chip Cookies (2)

House Trail Mix

Caramel Popcorn

Marsee's Assorted Dessert Bar

Marsee's Little Cup Cakes

HOTEL INDIGO®

WEDDING PACKAGES

THE WATERFRONT

One hour Reception

ARTISAN CHEESE DISPLAY

MEDITERRANEAN PLATTER, pita, lavash, vegetables, hummus, olives

SELECT TWO

BEEF TARTARE | Dijon, capers, shallots, Worcestershire, crostini

WICKED SHRIMP SKEWERS | custom wicked spiced sauce

CHICKEN DIABLO SKEWERS | Cajun cream sauce

MELON BALL & SALAMI SKEWERS | cantaloupe, dry salami, cotija vinaigrette

CROSTINI CAPRESE | mozzarella, basil, tomato, Balsamic glaze

BELGIAN ENDIVE | Caponata, pine nuts, mint

GOUGERES | apple & Gruyere

SELECT ONE

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

FIELD GREEN | seasonal Fruit, candied walnuts, local cheese, Banyuls vinaigrette

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

SELECT TWO

BASEBALL TOP SIRLOIN ROAST | Sauce au Poivre, herb roasted potatoes, roasted vegetables

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

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

GULF PRAWNS | sauteed, lemon & garlic beurre blanc, saffron rice pilaf, asparagus

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

SEASONAL VEGETABLE RAVIOLLI | seasonal vegetables, brown butter

Includes Marsee's Sweet French Rolls, Kafex Coffee & Teas

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HOTEL INDIGO®

WEDDING PACKAGES

THE CASCADIA

One hour Reception

ARTISAN CHEESE DISPLAY

MEDITERRANEAN PLATTER | pita, lavash, vegetables, hummus, olives

SELECT THREE

BEEF TARTARE | Dijon, capers, shallots, Worcestershire, crostini

WICKED SHRIMP SKEWERS | custom wicked spiced sauce

CHICKEN DIABLO SKEWERS | Cajun cream sauce

MELON BALL & SALAMI SKEWERS | cantaloupe, dry salami, cotija vinaigrette

CROSTINI CAPRESE | mozzarella, basil, tomato, Balsamic glaze

BELGIAN ENDIVE | Caponata, pine nuts, mint

GOUGERES | apple & Gruyere

SELECT ONE

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

FIELD GREEN | seasonal Fruit, candied walnuts, local cheese, Banyuls vinaigrette

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

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

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

SELECT TWO

BASEBALL TOP SIRLOIN OSCAR | dungeness crab, asparagus, sauce bearnaise, garlic & herb roasted potatoes

KING SALMON | grilled, saffron basmati rice, asparagus, sauce Hollandaise

GRILLED BREAST OF CHICKEN DIABLO | cajun cream Sauce, wild rice, grilled sweet corn

GULF PRAWNS | sautéed, lemon & garlic beurre blanc, pasta, asparagus

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

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

SEASONAL VEGETABLE RAVIOLI | seasonal vegetables, brown butter

ADDITIONAL ENTRÉE UPGRADE

STEAK EL GAUCHO | Certified Angus Beef filet, lobster medallions, sauce bearnaise, asparagus, pommes purée

Includes Marsee's Sweet French Rolls, Kafex Coffee & Teas

HOTEL INDIGO®

WEDDING PACKAGES

THE GAUCHO

One hour Reception

ARTISAN CHEESE DISPLAY

CHARCUTERIE BOARD

SELECT THREE

AHI TUNA TARTARE | ginger, wasabi, soy, fried wontons

BEEF TARTARE | dijon, capers, shallots, worcestershire, crostini

STUFFED DATES | goat cheese, hazelnut

BELGIAN ENDIVE | caponata, pine nuts, mint

CROSTINI CAPRESE | mozzarella, basil, tomato, balsamic glaze

WICKED SHRIMP SKEWERS | custom wicked spiced sauce

SMOKED SALMON TOAST POINTS | avocado, pickled onion, fried capers

DUNGENESS CRAB STUFFED MUSHROOMS | sauce bearnaise

LOBSTER LOLLIPOPS | asparagus, tomato, beurre blanc

SELECT ONE

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

FIELD GREEN | seasonal fruit, candied walnuts, local cheese, Banyuls vinaigrette

BABY SPINACH SALAD | chopped egg, candied nuts, bacon, roquefort, banyuls vinaigrette

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

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

SELECT TWO

TENDERLOIN ROAST | Certified Angus Beef, sauce chasseur, horseradish, mashed potatoes,
seasonal vegetables

NEW YORK STEAK | 10oz, dry aged, USDA Prime, peppercorn sauce, herb roasted potatoes,
vegetable medley

GRILLED BREAST OF CHICKEN DIABLO | gulf prawns, cajun cream sauce, wild rice,
grilled sweet corn

KING SALMON | grilled, saffron basmati rice, asparagus, sauce hollandaise

GRILLED PORK TENDERLOIN | apple cider demi, cheesy polenta, roasted green beans

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

SEASONAL VEGETABLE RAVIOLLI | seasonal vegetables, brown butter

ADDITIONAL ENTRÉE UPGRADE

STEAK EL GAUCHO | Certified Angus Beef filet, lobster medallions, sauce bearnaise,
asparagus, pommes purée

Includes Marsee's Sweet French Rolls, Kaflex Coffee & Teas

HOTEL INDIGO®

BEVERAGES

Beverages per Gallon

Kaflex Coffee & Hot Tea
Half Gallon Kaflex Coffee & Hot Tea
Ice Tea
Fresh Squeezed Aloha Orange Juice
or Apple Juice
Lemonade or Raspberry Lemonade
Infused Water, Chef's Choice

Beverage Service

*Includes coffee, hot tea, soft drinks, flavored
sparkling water*

All Day Per Person
Half Day Per Person

On Consumption

CocaCola® Soft Drinks⁵
Red Bull®
Red Bull® Sugar Free

WINE SELECTION

SPARKLING & CHAMPAGNE

Sparkling, House, Rotating Seasonal
Brut, Argyle
Champagne, Veuve Clicquot, Brut

-
Willamette Valley, OR NV
FR NV

WHITES & ROSÉ

Rosé, Seven Hills
Chardonnay, House, Rotating Seasonal
Chardonnay, Cake Bread
Chardonnay, Cristom
Chardonnay, Walter Scott, La Combe Verte
Sauvignon Blanc, Justin
Pinot Gris, Ponzi
Riesling, Chateau Ste. Michelle, Eroica

Columbia Valley 2021
- -
Napa Valley, CA 2021
Eola-Amity Hills, OR 2020
Eola-Amity Hills, OR 2021
Central Coast 2021
Willamette Valley 2021
Columbia Valley 2021

REDS

Merlot, L'Ecole No. 41
Pinot Noir, Cristom, Mt. Jefferson Cuvée
Pinot Noir, Domaine Serene, Yamhill Cuvée
Red Blend, Delille Cellars D2

Columbia Valley, WA 2017
Willamette Valley, OR 2018
Dundill Hills, OR 2018
Columbia Valley, WA 2016

Cabernet Sauvignon, House, Rotating Seasonal
Cabernet Sauvignon, Rodney Strong, Knights Valley
Cabernet Sauvignon, Amavi Cellars
Cabernet Sauvignon, Abeja

- -
Sonoma County, CA 2017
Columbia Valley, WA 2018
Columbia Valley, WA 2016

*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

Includes 4 Hours for Staffed Bar
Set Up Fee For Each Soft Bar: Beer, Wine & Non-Alcoholic
Set Up Fee For Each Full Bar: Beer, Wine, Non- Alcoholic & Spirits
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

LEGACY

Legacy Level Includes Tito's Handmade, Bacardi Superior, Tanqueray, Cazadores Repo, Buffalo Trace, Bulleit Rye, Johnnie Red

GAUCHO

Gauche Level Includes Grey Goose, Ron Zacapa 23 Year, Hendricks, Casamigos, Woodford Reserve, Angels Envy, Glenmorangie 10 Year

BAR PACKAGES

Three 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

LEGACY SPIRITS, BEER, WINE & BUBBLES

Legacy Level Spirits
Assorted Beers
House Wine
Sparkling Wine
Non-Alcoholic Beverages

RESERVE SPIRITS, BEER, WINE & BUBBLES

Reserve Level Spirits
Assorted Beers
House Wine
Sparkling Wine
Non-Alcoholic Beverages

GAUCHO SPIRITS, BEER, WINE & BUBBLES

Gauche Level Spirits
Assorted Beers
House Wine
Sparkling Wine
Non-Alcoholic Beverages

BAR PACKAGE UPGRADES

Specialty Mocktail
Specialty Cocktail

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 (30) 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.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by NO LATER THAN 12:00PM, ten (10) working days prior to the event. 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.

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.

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.