

# HOTEL INDIGO® EVENTS

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®

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## BREAKFAST

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### BUFFET BREAKFAST

*minimum 15 guests*

*includes kafiex coffee, teas, & aloha orange juice*

### LIGHT BREAKFAST \$28

MARSEE'S BAKERY PASTRIES danishes & muffins

SEASONAL SLICED FRUIT DISPLAY

ELLENOS YOGURT PARFAITS northwest berries & house granola

MARSEE'S ASSORTED BAGELS with flavored cream cheeses

*add smoked salmon \$8 per person*

### CLASSIC BREAKFAST \$44

CAGE FREE EGGS lightly scrambled, cheddar cheese

HILL'S APPLEWOOD SMOKED BACON

EL GAUCHO BREAKFAST POTATOES yukon golds, bell peppers, onions, gaucho spice

MARSEE'S BAKERY PASTRIES danishes & muffins

SEASONAL SLICED FRUIT DISPLAY

### WATERFRONT BREAKFAST \$55

EGGS BENEDICT smoked honey ham, sauce hollandaise

OR

FARMER'S FRITATTA fresh local vegetables, cheddar cheese

HILL'S APPLEWOOD SMOKED BACON

ULI'S CHICKEN-APPLE SAUSAGE

SALMON LOX assorted marsee's bagels & variety spreads

PAPAS BRAVAS yukon golds, bell peppers, onions, gaucho spice, tomato aoli

*additional items available, inquire with your event team for more detail*

*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®

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## BREAKFAST

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### PLATED BREAKFAST

*minimum 15 guests*

*includes kafiex coffee, teas, & aloha orange juice*

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#### CLASSIC QUICHE LORRAINE \$29

eggs with a golden flaky crust, hill's applewood smoked bacon, caramelized onion, gruyere, mesclun salad & seasonal fruit

#### BREAKFAST CROISSANT SANDWICH \$29

cage free egg scramble, hill's applewood smoked bacon, cheddar, tomato aioli & seasonal fruit

#### CLASSIC FARM BREAKFAST \$39

cage free egg scramble with cheddar, hill's applewood smoked bacon, uli's chicken & apple sausage, el gaucho breakfast potatoes

#### EL GAUCHO BREAKFAST \$54

niman ranch usda prime petite top sirloin with chimichurri, cage free egg scramble with cheddar, papas bravas & banana bread with salted caramel butter

#### BRIOCHE FRENCH TOAST \$32

cinnamon & vanilla, hill's applewood smoked bacon, uli's chicken & apple sausage, sweet butter, pure maple syrup, & seasonal fruit

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## BREAK PACKAGES

*minimum 15 guests, priced per person*

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#### HEALTHY CHOICE \$20

VEGETABLE CRUDITÉS raw, grilled and pickled, ranch dressing, hazelnut romesco

HUMMUS with pita

SEASONAL SLICED FRUIT DISPLAY

#### GAME TIME \$22

WARM BAVARIAN PRETZEL grain mustard, cheese sauce

CHIPS & DIPS tim's cascade potato chips, onion dip, house tortilla chips, fresh salsa, guacamole

CARAMEL POPCORN

#### THE CLASSIC \$36

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 \$12

EL GAUCHO CHOCOLATE CHIP COOKIES two per person

MARSEE'S ASSORTED DESSERT BARS

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# HOTEL INDIGO®

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## ALL DAY MEETING PACKAGES

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*minimum 15 guests*

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### THE STANDIFER \$105

#### MORNING SNACK

MARSEE'S ASSORTED BAGELS  
flavored cream cheeses

ELLENOS YOGURT PARFAIT  
northwest berries & house granola

SEASONAL SLICED FRUIT DISPLAY

#### LUNCH

marsee's sweet french rolls

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 SLIDERS  
marsee's brioche buns

BBQ CHICKEN free range, house BBQ sauce

MAC & CHEESE bread crumb topping

BBQ BAKED BEANS bacon, molasses, brown sugar

WARM SEASONAL FRUIT CRISP

oatmeal crumble topping

#### 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 GORGE \$115

#### BREAKFAST

CAGE FREE EGGS meadowsweet farms,  
lightly scrambled

MARSEE'S ASSORTED MUFFINS & CROISSANTS

GAUCHO POTATOES yukon golds, bell peppers,  
onion & gaucho spice

HILL'S 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

CLASSIC CAESAR SALAD hearts of romaine,  
parmesan reggiano, garlic croutons

GRILLED BREAST OF CHICKEN roasted & sliced,  
preserved lemon-herb butter

SEASONAL FRESH FISH lightly baked, tomato-basil  
beurre blanc

WILD MUSHROOM RISOTTO pine nuts, preserved  
lemon, fresh herbs

HERB & GARLIC ROASTED POTATOES yukon golds

SEASONAL VEGETABLE MEDLEY

ASSORTED CHEESECAKE CUPCAKES

#### AFTERNOON SNACK

EL GAUCHO CHOCOLATE CHIP COOKIES  
two per person

CRUDITÉS assorted vegetables for dipping, ranch  
and yogurt

# HOTEL INDIGO®

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## LUNCH BUFFET

minimum 15 guests

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### CHEF'S HANDCRAFTED SANDWICH BUFFET \$48

includes iced tea & chips

#### Select Two

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 an additional side \$6*

#### Select Three

##### COLD

TURKEY BREAST | oven roasted, marsee's sourdough, grain mustard-cranberry aioli, butter lettuce, tomato, emmentaler

SMOKED HAM | marsee's rye, apple butter, dijon-mayonnaise, shaved hearts of romaine, white cheddar

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 | smoked ham, house roasted turkey breast, gruyere, honey-dijon, artisan white bread, egg dipped & fried, marionberry jam

THE GRILLED CHEESE EXPERIENCE | cheddar, provolone, sliced tomato

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

WATERFRONT CHEESE STEAK | sauteed onions, bell peppers & mushrooms, american & provolone cheese, marsee's soft hoagie

#### COOKIES & BROWNIES

*to go wear available upon request*

# HOTEL INDIGO®

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## LUNCH BUFFETS

minimum 15 guests

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*includes marsee's sweet french rolls & iced tea*

### BEACON ROCK \$55

POTATO SALAD fresh dill, baby reds, celery, onion, cornichons, egg, aioli  
COLESLAW cabbage, shaved carrots, celery seed, classic coleslaw dressing  
GRILLED AMERICAN WAGYU BEEF SLIDERS snake river farms, marsee's brioche buns  
BBQ CHICKEN free range, house BBQ sauce  
MAC & CHEESE bread crumb topping  
BBQ BAKED BEANS bacon, molasses, brown sugar  
WARM SEASONAL FRUIT CRISP oatmeal crumble topping

*add caprese sliders \$4*

### PEARSON FIELD \$65

CHEF'S TOMATO BISQUE cheddar croutons  
MIXED GREENS SALAD shaved carrots and red cabbage, tomato, cucumber, garlic croutons,  
house dressings  
GRILLED BREAST OF CHICKEN grilled, roasted & sliced, preserved lemon-herb butter  
SEASONAL FRESH FISH lightly baked, tomato-basil beurre blanc  
WILD MUSHROOM RISOTTO pine nuts, preserved lemon, fresh herbs  
SEASONAL VEGETABLE MEDLEY  
ASSORTED CHEESECAKE CUPCAKES

### FORT VANCOUVER \$79

CHEF'S SEASONAL SOUP  
CLASSIC CAESAR SALAD hearts of romaine, parmesan reggiano, garlic croutons  
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 roasted pine nuts, preserved lemon, fresh herbs  
ASPARAGUS beurre blanc, sea salt  
ROASTED BABY CARROTS honey, orange & coriander  
ASSORTED CHEESECAKE CUPCAKES & PETIT FOURS

# HOTEL INDIGO®

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## PLATED LUNCH

Minimum 20 Guests

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### Salad

#### Select One

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

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

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

CORN CHOWDER | mirepoix, potatoes, bacon, croutons

CHEF'S SEASONAL SOUP

### Entrées

*served with chef's seasonal vegetables and herb roasted potatoes*

#### Select Three

SEASONAL FRESH FISH tomato-basil beurre blanc

GRILLED CHICKEN BREAST \$42  
grilled, roasted & sliced, preserved lemon-herb butter

TENDER BEEF MEDALLIONS \$48  
sauce chasseur

GRILLED PORK LOIN CHOP \$45  
apple cider demi

KING SALMON \$58  
lightly baked, sauce hollandaise

FILET MIGNON \$70  
certified angus beef, sauce marchand de vin

SEASONAL VEGETABLE RAVIOLLI \$35  
brown butter

GAUCHO COBB SALAD \$38  
el gaucho spiced chicken, lardons, tomato, avocado, roquefort, chopped egg, vinaigrette

DIABLO STEAK CAESAR \$40  
classic el gaucho caesar with reggiano, pecorino, garlic croutons, diablo spiced sirloin steak

### Dessert

#### Select One

CHOCOLATE GANACHE TORTE

HARVEST CARROT CAKE

NEW YORK CHEESECAKE *seasonal fruit sauce*

LEMON CREAM CHEESECAKE



# HOTEL INDIGO®

## DINNER BUFFET

minimum 15 guests

*includes marsee's sweet french rolls*

### Salad

#### Select Two

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

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

CHEF'S SEASONAL SOUP

One Entrées \$84

Two Entrées \$94

Three Entrées \$104

KING SALMON | sauce hollandaise

GULF PRAWNS | basil-tomato beurre blanc

NEW YORK STRIP ROAST | dry aged, usda prime, peppercorn sauce

TOP SIRLOIN ROAST | usda prime, sauce chasseur

GRILLED CHICKEN BREAST | shallots, wild mushrooms, tomato, chicken jus

ROASTED PORK LOIN | apple cider demi

VEGAN RISOTTO | roasted pine nuts, preserved lemon, fresh herbs

SEASONAL VEGETABLE RAVIOLI | roasted vegetables, brown butter

### Sides

#### Select Two

HERB ROASTED POTATOES

GARLIC HORSERADISH MASHED POTATOES

ANCIENT GRAIN RISOTTO

CHEESY POLENTA

ROASTED BABY CARROTS *butter, orange, coriander*

ROASTED ZUCCHINI

ROASTED GREEN BEANS

GRILLED CORN

### Dessert

ASSORTED PETITE FOURS, TARTS & CHEESECAKES

*additional desserts available at \$36 per dozen*

### Add an Entrée Carving Station

1.5 hour of Chef Service \$150

(\$75 each additional hour)

PRIME RIB OF BEEF AU JUS \$20 per person

ROASTED BEEF TENDERLOIN \$25 per person

ROASTED PORK LOIN \$15 per person



# HOTEL INDIGO®

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## PLATED DINNER

Minimum 20 Guests

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*includes marsee's sweet french rolls*

### Salad

#### Select One

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

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 \$84  
lemon-pesto butter, oven roasted potatoes, asparagus

GULF PRAWNS \$70  
lemon-dill cream, cavatappi, roasted zucchini

BASEBALL TOP SIRLOIN ROAST \$77  
sauce au poivre, herb roasted potatoes, chef's choice seasonal vegetable

TENDERLOIN ROAST \$95  
certified angus beef, sauce chasseur, horseradish mashed potatoes, chef's choice seasonal vegetable

NEW YORK STEAK \$105  
dry aged, usda prime, peppercorn sauce, herb roasted potatoes, chef's choice seasonal vegetable

GRILLED PORK LOIN CHOP \$68  
apple cider demi, cheesy polenta, roasted green beans

GRILLED CHICKEN BREAST \$63  
oregon bay shrimp, lemon-caper beurre blanc, wild rice, asparagus

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

SEASONAL VEGETABLE RAVIOLI \$50  
Roasted vegetables, brown butter

### Surf & Turf

*served with chef selection seasonal sides*

FILET MIGNON 6oz & LOBSTER TAIL 8oz \$125  
NY STEAK 6oz & LOBSTER TAIL 8oz \$129

### Dessert

#### Select One

TIRAMISU TORTE

CHOCOLATE GANACHE TORTE

HARVEST CARROT CAKE

LEMON CREAM CHEESECAKE

CHOCOLATE TOFFEE TORTE

MARIONBERRY CHEESECAKE

# HOTEL INDIGO®

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## APPETIZERS

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### BUFFET

Price Per Person - Minimum 12 Guests

ARTISAN CHEESE DISPLAY_____ \$15 honey, quince, fig, marcona almonds, lavash	SEAFOOD DISPLAY_____ 30 chilled prawns, oysters on the shell, snow crab claws, smoked salmon, sashimi Add lobster tail_____ market price
CHARCUTERIE BOARD_____ \$20 cured meats, salami, pâté, pickled vegetables, fruit mustard, lavash and baguette	VEGETABLE CRUDITÉS_____ \$12 raw, grilled and pickled, green hummus, hazelnut romesco
CHARCUTERIE & CHEESE DISPLAY_____ \$18	
SEASONAL SLICED FRUIT DISPLAY_____ \$10	

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### STATIONED OR PASSED

Price Per Dozen - Minimum 2 Dozen

#### COLD

AHI TUNA TARTARE_____ \$72 ginger, wasabi, soy, fried wontons	SONOMA PATE DE FOIE GRAS CANAPE____ \$96 cranberry orange bread, sauternes gelée
BEEF TARTARE_____ \$72 dijon, capers, shallots, Worcestershire, crostini	MELON BALL & SALAMI SKEWERS_____ \$72 cantaloupe, dry salami, cotija vinaigrette
SMOKED DUCK CANAPÉ_____ \$84 burgundy cherry, roquefort	CROSTINI CAPRESE_____ \$42 mozzarella, basil, tomato, balsamic glaze
ICED PRAWNS_____ \$59 housemade cocktail sauce	STUFFED DATES_____ \$54 goat cheese, hazelnut
GOUGERES, APPLE & GRUYERE_____ \$48	BELGIAN ENDIVE_____ \$48 caponata, pine nuts, mint

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#### HOT

CHICKEN DIABLO SKEWERS_____ \$48 cajun cream sauce	ARANCINI DI RISO_____ \$55 mushrooms, peas, parmesan
WICKED SHRIMP SKEWERS_____ \$60 custom wicked spiced sauce	GOAT CHEESE & FIG TART_____ \$72 black mission figs, portland creamery chevre
RYE TOAST POINTS_____ \$72 smoked salmon, avocado, pickled onion, fried capers	MINI DUNGENESS CRAB CAKES_____ \$96 charred lemon aioli

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# HOTEL INDIGO®

## BEVERAGES

### Additional Beverages

Price Per Person - Minimum 15 Guests

Ice Tea 4

Lemonade 4

Infused Water, Chef's Choice 3

Price Per Gallon

Coffee 70

Iced Tea 70

### Beverage Service

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

All Day Per Person 25

Half Day Per Person 15

## BAR SERVICE

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*Includes 4 Hours for Staffed Bar, Beverage charges based on consumption*

\$150 Set Up Fee For Each Soft Bar: Beer, Wine & Non-Alcoholic

\$250 Set Up Fee For Each Full Bar: Beer, Wine, Non- Alcoholic & Spirits

\$150 Per Hour for Each Additional Hour of Service

## BEERS & CIDERS

*assorted beers including local pilsner, IPA, Hefeweizen, cider, domestic beers & non-alcoholic \$8*

## SPIRIT & WINE SELECTIONS

**RESERVE** \$12 Cocktails | \$14 Martinis | \$12 Wine

*Reserve Level Includes Bacardi Silver Rum, Wheatley Vodka, Big Gin, Evan Williams Straight Bourbon White Label, Dewer's Blended Scotch White Label, Sauza Signature Blue Tequila*

*Campo Viejo Cava, Anterra Pinot Gris, Dark Harvest Chardonnay, Dark Harvest Cabernet Sauvignon*

**LEGACY** \$14 Cocktails | \$16 Martinis| \$14 Wine

*Legacy Level Includes Bacardi Silver Rum, Timberline Vodka, Tanqueray London Dry Gin, Buffalo Trace Bourbon, Johnnie Walker Blended Scotch Black Label 12 Year, Espolon Blanco Tequila*

*Unshackled Brut Rose , William Marie Chardonnay, Rodney Strong Pinot Noir, William Marie Cabernet Sauvignon*

**GAUCHO** \$16 Cocktails | \$18 Martinis| \$16 Wine

*Gaucho Level Includes Havana Club Rum, Grey Goose Vodka, Gray Whale Gin, Makers Mark Bourbon, The Glenlivet Single Malt 12 Year Scotch, Casamigos Blanco Tequila*

*Scharffenberger Brut Excellence, La Crema Sonoma Coast Chardonnay, Sebastiani Alexander Cabernet Sauvignon*

*our team of bar professionals can craft cocktails and mocktails specific to your event, please inquire*

# HOTEL INDIGO®

## Audio Visual & Rentals

*Hotel Indigo proudly includes the following to ensure the success of meetings and social events hosted in the Edgewater Ballroom.*

**Meeting Space WiFi with high mbps download and upload speeds**

**WiFi Tent Placards**

**Use of House Sound connect automatically with HDMI cord or with Bluetooth**

**Powerstrips**

**Podium**

**Event Captain trained on AV system to serve as all day attendant**

**LCD Laser Projector & Screen Package \$450**

Includes Built in Sharp NEC PA703UL Projector

7,000 ANSI Lumen Brightness, 3d ready with 4K/60hz interfaces

Built in drop down 9ftx16ft screen

HDMI cord included

**Additional Projector & Screen \$150 per parlor**

for multiple parlors

**Wireless Microphone \$200**

1 Handheld, 1 Lavalier available per parlor

**Wired Internet Connection \$250**

**Tripod Easel \$25**

**Tripod Easel with Post-It Flipchart & Markers \$60**

**Slide Advancer \$10**

**15x15 Dancefloor \$500**