



hotel  
**INDIGO**<sup>®</sup>  
AN IHG<sup>®</sup> HOTEL

# catering menu

# buffet breakfasts

## scene one

**\$13.95 per person**

**(8 person minimum)**

- Freshly Brewed Regular & Decaf Coffee
- Orange Juice
- Fresh Sliced Fruit
- Freshly Baked Danish Assortment & Flaky Croissants served with Sweet Cream Butter & Fruit Preserves

*\*Add Hot Scrambled Eggs for an additional \$2.00 per person*

## scene three

**\$15.95 per person**

**(15 person minimum)**

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Fresh Sliced Fruit
- Individual Housemade Biscuits with Fluffy Scrambled Egg, Sausage & Cheese
- Vidalia Onion & Red Potato Hash

## scene two

**\$17.95 per person**

**(15 person minimum)**

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Fluffy Scrambled Eggs
- Vidalia Onion & Red Potato Hash
- Applewood Smoked Bacon & Breakfast Sausage
- Fresh Bread for Toast
- Served with Sweet Cream Butter & Fruit Preserves

**Additionally, includes 1 of the following:**

- Individual Yogurt Parfaits with Fruit & Granola
- Fresh Sliced Seasonal Fruit
- Hot Biscuits & Southern Gravy
- Cheese Grits
- Oatmeal "Bar" – hot oatmeal & toppings
- Freshly Baked Danish Assortment

## final cut

**\$16.95 per person**

**(15 person minimum)**

- Freshly Brewed Regular & Decaf Coffee
- Orange, Cranberry & Apple Juices
- Ciabatta French Toast
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon
- Fresh Fruit Salad





# intermission

Regular and Decaf Coffee.....	<b>\$39/\$24</b>	3 liters / 1.5 liters
Hot Tea .....	<b>\$2.50</b>	per bag
Assorted Sodas & Bottled Fiji Water .....	<b>\$3.00</b>	each
Bagel Bar – assorted with cream cheeses .....	<b>\$30.00</b>	per dozen
Hot Oatmeal “Bar” with toppings .....	<b>\$45.00</b>	serves 15
Kashi Granola Bars .....	<b>\$3.00</b>	each, on consumption
Individual Dannon® Yogurt Parfaits .....	<b>\$4.50</b>	each
Fresh Sliced Seasonal Fruit tray .....	<b>\$45.00</b>	serves 15
Whole Fresh Fruit .....	<b>\$3.00</b>	each, on consumption
Spinach & Artichoke Dip with Pita Chips .....	<b>\$30.00</b>	serves 15
Hummus with Vegetable Crudite & Flatbread .....	<b>\$45.00</b>	serves 15
Trail Mix.....	<b>\$4.00</b>	each, on consumption
Fresh Popped Popcorn .....	<b>\$3.00</b>	per person
Housemade Guacamole, Salsa & Chips.....	<b>\$50.00</b>	serves 15
Queso, Salsa & Chips.....	<b>\$35.00</b>	serves 15
Assorted Candy Bars .....	<b>\$3.00</b>	each, on consumption
Homemade Baked Cookies .....	<b>\$20.00</b>	per dozen
Homemade Chocolate Brownies .....	<b>\$24.00</b>	per dozen
Mini Cheesecakes.....	<b>\$25.00</b>	per dozen (assorted flavors)

# break packages

## **power break** **\$8.95**

Fresh Whole Fruit, Trail Mix  
& Kashi Granola Bars

## **cookies & milk** **\$5.95**

Fresh Baked Cookie Assortment  
& Individual Glasses of Milk

## **cinematic** **\$7.95**

Fresh Popped Popcorn,  
Assorted Candy Bars & Candy Bags

*\*staged with movie-theme décor*

# buffet lunches

## the general

\$19.95 per person

(8 person minimum)

- Fresh Deli Meats, Cheeses & Gourmet Spreads Served on Fresh Ciabatta Bread (vegetarian option available)
  - Pasta -OR- Potato Salad
  - Fresh Mixed Greens, Tomatoes & Cucumbers\*
  - Balsamic Vinaigrette & Ranch Dressing
  - Individual Bags of Chips
  - Chef's Choice of Dessert
  - Fresh Brewed Iced Tea & Water
- \*upgrade to salad bar for \$5.00*

## light & hearty

\$21.95 per person

(8 person minimum)

- A Selection of Chicken, Tuna & Egg Salads on Croissant
  - Fresh Mixed Greens, Tomatoes & Cucumbers\*
  - Balsamic Vinaigrette & Ranch Dressing
  - Individual Bags of Chips
  - Fresh Fruit Salad
  - Fresh Brewed Iced Tea & Water
- \*upgrade to salad bar for \$5.00*

## fiesta feature

\$23.95 per person

(15 person minimum)

- Seasoned Ground Beef & Chicken
- Rice & Black Beans
- Salsa, Sour Cream, Guacamole, Queso Dip
- Shredded Lettuce, Diced Tomatoes, Chopped Onion, Shredded Cheddar, Pico de Gallo
- Crisp Taco Shells, Soft Flour Tortillas & Crunchy Tortilla Chips
- Chef's Choice of Dessert
- Fresh Brewed Iced Tea & Water

## the bertini

\$24.95 per person

(15 person minimum)

- Chicken Marsala with Fettucine Pasta
  - Fresh Mixed Greens, Tomatoes & Cucumbers\*
  - Balsamic Vinaigrette & Ranch Dressing
  - Roasted Vegetables
  - Fresh Bread
  - Chef's Choice of Dessert
  - Fresh Brewed Iced Tea & Water
- \*upgrade to salad bar for \$5.00*

## soup & salad bar

\$23.95 per person

(8 person minimum, 25 person maximum)

- Choice of Hearty Lentil Soup -or- Tomato Bisque
  - Toasted Ciabatta Bread Slices
  - Fresh Mixed Greens
  - Chopped Grilled Chicken & Ham\*
  - Chopped Boiled Egg, Bacon Bits & Shredded Cheese
  - Tomatoes, Cucumbers, Red Onion, Bell Pepper
  - Beans, Black Olives, Broccoli, Mushrooms
  - Housemade Croutons
  - Ranch, Italian & Balsamic Vinaigrette
  - Chef's Choice of Dessert
  - Fresh Brewed Iced Tea & Water
- \*tofu option available upon request*

## the islander

\$23.95 per person

(15 person minimum)

- Teriyaki Chicken
  - Vegetable Fried Rice
  - Lo Mein Noodles
  - Sauteed Cabbage, Broccoli & Carrots
  - Fortune Cookies & Dessert Bars
  - Fresh Brewed Iced Tea & Water
- \*upgrade to salad bar for \$5.00*

Prices are per person plus 22% Service Charge and 7% Sales Tax.  
Menus required 14 days before event.  
Final changes and counts due 3 business days prior to the event.



# small meetings



(8 – 14 attendees)

Small groups of 10 attendees or less can order from our Bistro Menu for Breakfast or Lunch.

Visit the *INTERMISSION* page for snack and beverage options.

## scene one

\$13.95 per person

- Freshly Brewed Regular & Decaf Coffee
  - Orange Juice
  - Fresh Sliced Fruit
  - Freshly Baked Danish Assortment & Flaky Croissants served with Sweet Cream Butter & Fruit Preserves
- \*Add Hot Scrambled Eggs for an additional \$2 per person*

## the general

\$21.95 per person

- Fresh Deli Meats, Cheeses & Gourmet Spreads Served on Fresh Ciabatta Bread (vegetarian option available)
  - Pasta -OR- Potato Salad
  - Fresh Mixed Greens, Tomatoes & Cucumbers\*
  - Balsamic Vinaigrette & Ranch Dressing
  - Individual Bags of Chips
  - Chef's Choice of Dessert
  - Fresh Brewed Iced Tea & Water
- \*upgrade to salad bar for \$5.00*

## light & hearty

\$21.95 per person

- Selection of Chicken, Tuna & Egg Salads on Croissant
  - Fresh Mixed Greens, Tomatoes & Cucumbers\*
  - Balsamic Vinaigrette & Ranch Dressing
  - Individual Bags of Chips
  - Fresh Fruit Salad
  - Fresh Brewed Iced Tea & Water
- \*upgrade to salad bar for \$5.00*

# hors d'oeuvres & stations

Fruit & Cheese Display with Crackers  
-or- Vegetable Crudités with Dip

Small.....	<b>\$75</b>	serves 25
Medium.....	<b>\$140</b>	serves 50
Roasted Red Pepper Hummus Fresh Baked Pita Chips .....	<b>\$75</b>	serves 25
Spinach & Artichoke Dip Served with Fresh Baked Pita Chips .....	<b>\$75</b>	serves 25
Heirloom Tomato Crostini with Feta Whip .....	<b>\$85</b>	50 pieces
Antipasta Skewers .....	<b>\$95</b>	50 pieces
Shrimp Cocktail .....	<b>MKT</b>	
Buffalo Style Chicken Wings & Drums .....	<b>\$75</b>	50 pieces
Pretzel Bites w/ Dipping Sauce.....	<b>\$75</b>	serves 25
Housemade Meatballs (choose marinara, sweet chili or BBQ) .....	<b>\$85</b>	50 pieces
Ham, Cheese & Herb Puff Pastry Pinwheels.....	<b>\$85</b>	50 pieces
Pulled Pork Sliders .....	<b>\$85</b>	50 pieces
Mini Mac & Cheese Bites .....	<b>\$95</b>	50 pieces
Spanikopita.....	<b>\$135</b>	50 pieces
Mediterranean Shrimp Skewer.....	<b>\$135</b>	50 pieces
Short Rib Empanadas.....	<b>\$135</b>	50 pieces
Mini Kobe Cheeseburgers .....	<b>\$135</b>	50 pieces

Taco Bar

Seasoned Ground Beef with Soft Flour Tortillas & toppings .....	<b>\$12.95</b>	per person
Petite Dessert bars, assorted.....	<b>\$50</b>	per 2 dozen
Mini Cheesecakes, assorted .....	<b>\$50</b>	per 2 dozen

Carving Stations

Fresh Sliced Ham with Rolls & Whole Grain Mustard .....	<b>\$230</b>	serves 50
Freshly Carved Turkey Breast with Rolls & Gravy .....	<b>\$200</b>	serves 50
Top Round with Rolls, Au Jus & Horseradish Spread .....	<b>\$250</b>	serves 50

Banquet Bar

Bottled Fiji Water & Assorted Sodas .....	<b>\$3.00</b>	
Beer by the Bottle .....	<b>\$4/\$5</b>	domestic/import
House White Wine .....	<b>\$8.00</b>	
House Red Wine .....	<b>\$8.00</b>	
Call Brand Liquors .....	<b>\$10.00</b>	
Premium Brand Liquors .....	<b>\$12.00</b>	

(Prices are per person plus 22% Service Charge and 7% Sales Tax)



# buffet dinners

## **cult classic**

**\$39.95 per person**

- Herb Roasted Chicken with Pan Gravy
- Salmon Piccata
- Fresh Mixed Greens, Tomatoes & Cucumbers
- Balsamic Vinaigrette & Ranch Dressing
- Roasted Vegetables
- Rice Pilaf
- Fresh Bread
- Classic Cheesecake with Fresh Berries
- Fresh Brewed Iced Tea & Water

## **the valentino**

**\$35.95 per person**

- Chicken with Mushrooms & Marsala Sauce
- Shrimp Scampi with Angel Hair Pasta
- Caprese Salad
- Yukon Gold Garlic Mashed Potatoes
- Roasted Green Beans
- Fresh Bread
- Tiramisu
- Fresh Brewed Iced Tea & Water

## **norman's reel deal**

**\$35.95 per person**

- Country Style Ribs & Roasted Chicken
- Fresh Mixed Greens, Tomatoes & Cucumbers
- Balsamic Vinaigrette & Ranch Dressing
- Creamy Cole Slaw
- Roasted Garlic Mashed Potatoes
- Country Style Green Beans
- Cornbread
- Apple Cobbler
- Fresh Brewed Iced Tea & Water

**15 person minimum for all dinner buffets**

Prices are per person plus 22% Service Charge and 7% Sales Tax. Menus required 14 days before event.  
Final changes and counts due 3 business days prior to the event.

# behind the scenes

<b>Tapestry Room Rental</b> 624 square feet section	<b>\$300</b> section per day
<b>Nautilus Boardroom Rental</b> Seats up to 10 & includes LCD HD TV, screen & whiteboard	<b>\$200</b> per day
Podium/Microphone Package .....	<b>\$50</b> per day
Microphone .....	<b>\$50</b> per day
LCD projector .....	<b>\$75</b> per day
Speaker Phone .....	<b>\$25</b> per day
Flipchart Package .....	<b>\$25</b> per day
Flipchart (stand & markers only) .....	<b>\$15</b> per day
Screen .....	<b>included</b>
Bartender Fee (up to 3 hours) .....	<b>\$50</b> per bartender
Carver Fee .....	<b>\$50</b> per carver

(Prices are per person plus 22% Service Charge and 7% Sales Tax)

# contact us

Thank you for your interest in Hotel Indigo Jacksonville – Deerwood Park!

Please contact us for more information about hosting your event, including availability and customization.

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Meetings & Group Sales Manager

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