Continental
Early-Start Options for Your Hotel Indigo Meeting

All continental breakfast options include freshly brewed regular and decaffeinated Kaldi's coffee as well as an assortment of hot teas and juices.

Minimum Guest Requirement: 15

EASY EADS CONTINTENTAL  $25
Assorted low-fat Greek yogurts
Fresh, sliced seasonal fruit
Whole apples & bananas
Assorted housemade muffins and scones

GATEWAY CONTINENTAL  $30
Fruit & Greek yogurt parfaits with granola
Fresh, sliced seasonal fruit
Whole apples & bananas
Assorted housemade muffins and scones
Bagel assortment with cream cheese

EXECUTIVE CONTINENTAL  $33
Assorted milks (2%, skim, soy, almond)
Fruit & Greek yogurt parfaits with granola
Fresh, sliced seasonal fruit
Whole apples & bananas
Assorted housemade muffins and scones
Bagel assortment with cream cheese
Oatmeal with dried apricots, candied pecans, and brown sugar

Prices do not reflect 24% banquet service fee and applicable state and local taxes.
Breakfast Buffet

Buffet includes freshly brewed regular and decaffeinated Kaldi’s coffee as well as an assortment of hot teas and juices.
Minimum Guest Requirement: 20

EADS BRIDGE BUFFET  $40
Assorted milks (2%, skim, soy, almond)
Fruit & Greek yogurt parfaits with granola
Fresh, sliced seasonal fruit
Whole apples & bananas
Assorted fresh muffins and scones
Bagel assortment with cream cheese
Oatmeal with dried apricots, candied pecans, and brown sugar
Scrambled eggs
Bacon and sausage
Breakfast potatoes

UPGRADES & ENHANCEMENTS
Freshly baked biscuits and housemade chorizo gravy  $6
Switch List breakfast sandwich with egg, avocado, and spicy aioli  $7
Pancakes or French toast  $6

Prices do not reflect 24% banquet service fee and applicable state and local taxes.
Beverage Service & Meeting Breaks

Beverage service includes freshly brewed Kaldi’s coffee, assorted Firepot hot teas, bottled water (still or sparkling), and assorted soft drinks. Prices are per person.

HALF DAY BEVERAGE SERVICE   $16
ALL DAY BEVERAGE SERVICE   $22

BEVERAGE UPGRADES
CBD seltzer   $4
Kaldi’s cold-brew coffee   $4
Fever Tree premium seltzers   $3

A.M. BREAK UPGRADES
Housemade muffins or scones   $4
Whole apples & bananas   $4
Sliced seasonal fruit   $5
St. Louis-made Breakout nutrition bars   $5

P.M. BREAK UPGRADES
Housemade cookies   $4
Billy Goat chips   $4
Cayenne-roasted nuts   $4
Pimento cheese & crackers   $5
Crudité display with buttermilk ranch   $6

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Boxed Lunch
All boxed lunches include Billy Goat Chips, whole apple or banana, housemade cookie and bottled water.

BOXED LUNCH TO-GO  $32

BOXED LUNCH DINE IN  $37
Groups up to 25 select two options.
Groups over 25 select three options.

Oven-Roasted Turkey
Gruyere, bacon, roasted garlic aioli

Curried Chicken Salad on Croissant
Golden raisins, pear, almond, yellow curry

St. Louis-Style Deli
Genoa salami, cappicola, banana peppers, provolone, Italian aioli

Roast Beef
Cheddar, caramelized onions, hot mustard

Veggie Wrap with Hummus
Chickpea hummus, roasted vegetables, spinach tortilla wrap

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Lunch Buffet

Lunch buffets include freshly brewed Kaldi’s coffee and assorted Firepot hot teas.
Minimum Guest Requirement: 20

LASALLE LUNCH BUFFET $47
Chef’s soup of the day
Switch List salad with golden raisins, shaved parmesan, cucumber, tomato, red pepper
Crudité display with buttermilk ranch
Butcher platter with chef’s selection of artisan meats and local cheese
Crispy Brussels sprouts with bacon, caramelized shallots, miso caramel sauce
Creamy polenta with goat cheese

Apricot-glazed chicken
Grilled salmon with herbed compound butter

Chocolate pots de crème
Caramel bread pudding

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Plated Dinner

All plated dinners include bread service, freshly brewed coffee, and soft drinks.

First Course (Select One)
Switch List Salad
mixed greens, red pepper, red onion, cucumber, golden raisins, parmesan, red wine vinaigrette
Caesar Salad
artisan romaine, shaved parmesan, red onion, crostini with roasted-garlic anchovy butter
Cobb Salad
chopped romaine, cage-free egg, blue cheese wedge, heirloom tomato, bacon

Second Course (Select One)
Ratatouille $50
farmer’s blend of zucchini, squash, & eggplant, herbed béchamel
Roasted Half Cornish Hen $56
pistachio-apricot glaze, root vegetables, sautéed greens
Bourbon Pork Belly $58
tomato-bacon jam over creamed kale, creminis & roasted tomatoes
Mike’s Salmon Pasta $58
asparagus, haricot vert, leeks, capers, white wine, dill cream
Braised Short Rib $58
creamy polenta, sautéed asparagus
New York Strip $62
potato purée, fresh vegetables, house steak sauce

Third Course (Select One)
Stone-fruit galette with house ice cream
Salted crème caramel

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Dinner Buffet

Lunch buffets include freshly brewed Kaldi’s coffee and assorted Firepot hot teas.
Minimum Guest Requirement: 20

501 OLIVE BUFFET   $72
(Select one)
Chef’s soup of the day
Herbed chicken & rice
Broccoli & cheddar

Roasted beet salad on arugula and scarlet kale with candied pecans and goat cheese
Spinach salad with fresh seasonal fruit and shaved parmesan

Potatoes dauphinoise
Baked rigatoni with ricotta
Grilled asparagus with slivered almonds
Glazed rainbow carrots

Slow-roasted pork loin with cherry chutney
Wild salmon with dill cream sauce
Braised beef short rib

New York cheesecake
Fresh-fruit tartlets

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Reception
Reception hors d’oeuvres are priced per piece with a minimum order of 25 pieces per selection.

COLD
Housemade deviled eggs with caper relish $4
Roasted shrimp cocktail Louis $6
Antipasto skewers with mozzarella, marinated artichoke, sundried tomato, & Kalamata olive $5
Smoked salmon dip on wholegrain cracker $5
Prosciutto-wrapped melon $5
Roasted beet & goat cheese balls $4
Chilled flank steak with chimichurri on crostini $6

HOT
Pimento mac & cheese bites $4
Pork bao with Thai chili sauce $4
Edamame potsticker $4
Crispy asparagus wrapped in phyllo $5
Roasted vegetable tartlets $5
Toasted ravioli with marinara $5
Chicken kabobs with chili, lime, & cilantro $6
Coconut shrimp $6
Philly cheesesteak miniatures $6
Beef wellington with mushrooms duxelle $6

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Reception Displays

Reception displays are priced per guest with a minimum guest count of 20.

Artisan Cheese Display  $16  
An assortment of local and imported cheese served with crackers and crostini
Add charcuterie  $5

Crudité Display  $10  
Seasonal vegetables with buttermilk ranch or hummus

Fruit Display  $10  
Fresh sliced melon, pineapple, and berries

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Action Stations

Action stations are priced by one to two hours of service and require a minimum count of 20 guests. Each requires a chef attendant at a flat rate of $100.

Create Your Own Pasta  $20/30
Pasta (select two)
orecchiette, penne, linguini, spaghetti, cheese ravioli

Sauces (select two)
roasted tomato, spicy vodka cream, pesto, alfredo

Proteins (select two)
blackened chicken, grilled shrimp, thick-cut pork lardons

Toppings
broccoli, roasted red peppers, sundried tomatoes, capers, artichoke hearts, haricot vert, shaved parmesan

Taco Bar  $20/30
sliced flank steak, grilled chicken breast, fish of the day
avocado, crema, tomatillo salsa, queso fresco, tomato, onion, lettuce
corn and flour tortillas

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Bar Packages

Bar packages are priced per person.
All packages require 1 bartender per 100 guests ($125).

Beer and Wine Bar  First Hour $14
Each Additional  $6
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Heineken, Heineken NA, Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Merlot, & Cabernet Sauvignon, assorted Coca Cola products, bottled water, and juices

Hotel Indigo Silver Bar  First Hour $18
Each Additional  $8
Ezra Brooks Bourbon, New Amsterdam Vodka, New Amsterdam Gin, Bacardi Superior White Rum, Famous Grouse Finest Scotch, Espolon Tequila Blanco, Budweiser, Bud Light, Michelob Ultra, Miller Lite, Heineken, Heineken NA, Chardonnay, Pinot Gris, Rosé, Merlot, & Cabernet Sauvignon, assorted Coca Cola products, bottled water, and juices

Hotel Indigo Gold Bar  First Hour $22
Each Additional  $10
Maker’s Mark Bourbon, Appleton Rum, Tito’s Handmade Vodka, Bombay Sapphire Gin, Dewars White Label Scotch, Patron Silver Tequila, Budweiser, Bud Light, Michelob Ultra, Miller Lite, Heineken, Heineken NA, Boulevard Single Speed IPA, City Water Hard Seltzer, Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Merlot, & Cabernet Sauvignon

Hotel Indigo Local Bar  First Hour $25
Each Additional  $12
Missouri Spirits Bourbon, Still 360 Expedition Rum, Soulard Island Citrus-Flavored Vodka, 1220 Spirits Origin Gin, J. Rieger’s Whiskey, Budweiser products, Rotating portfolio of STL Craft beer.

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### Bar by Consumption

<table>
<thead>
<tr>
<th>Bar Selections</th>
<th>Host</th>
<th>Cash</th>
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<tbody>
<tr>
<td>Silver</td>
<td>$8</td>
<td>$9</td>
</tr>
<tr>
<td>Gold</td>
<td>$9</td>
<td>$10</td>
</tr>
<tr>
<td>Local</td>
<td>$10</td>
<td>$11</td>
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<tr>
<td>Domestic Beer</td>
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<td>$6</td>
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<tr>
<td>Import &amp; Craft Beer</td>
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<td>$8</td>
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<tr>
<td>House Wine</td>
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<td>$9</td>
</tr>
<tr>
<td>Cordials &amp; Aperitifs</td>
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<td>$10</td>
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<tr>
<td>Soft Drinks</td>
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<td>$4</td>
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<tr>
<td>Bottled Water</td>
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<td>$4</td>
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<tr>
<td><strong>Platinum</strong>*</td>
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Silver
- Ezra Brooks Bourbon, New Amsterdam Vodka, New Amsterdam Gin, Bacardi Superior White Rum, Famous Grouse Finest Scotch, Espolon Tequila Blanco

Gold
- Maker's Mark Bourbon, Appleton Rum, Tito's Handmade Vodka, Bombay Sapphire Gin, Dewars White Label Scotch, Patron Silver Tequila

Domestic
- Budweiser, Bud Light, Micheloba Ultra, Miller Lite

Import & Craft
- Heineken, Heineken NA, Boulevard Single Speed IPA, Stella Artois, Glutenberg GF Blonde Ale, Urban Chestnut Zwickel, 4Hands Single Speed, City Water Hard Seltzers

Local
- Missouri Spirits Bourbon, Still 360 Expedition Rum, Soulard Island Citrus-Flavored Vodka, 1220 Spirits Origin Gin, J. Rieger’s Whiskey

Platinum
- Additional top-shelf selections from our bar are also available and priced upon request.

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