

# BANQUET MENU



HOTEL  
**INDIGO**<sup>®</sup>

IRVING - LAS COLINAS

## BANQUET MENU



# BREAKFAST

All breakfast buffets include coffee, hot tea, fresh apple and orange juice

## CONTINENTAL BREAKFAST

Assorted Yogurts

Breakfast Cereals

Sliced Seasonal Fruit

Assorted Sliced Breads and Bagels

**35 per person**

## ALL AMERICAN

Scrambled Eggs

Applewood Bacon and Pork Sausage Links

Roasted Potato Hash

Assorted Breads and Danishes

**45 per person**

## TEJANO

Scrambled Migas

Chorizo and Jalapeno Sausage

Papas Bravas

Lime Sauteed Beans

Grits with Cheddar Cheese

Corn and Flour Tortillas

**45 per person**

## SMART START

Spinach and Mushroom Frittata

Chicken-Apple Sausage and Turkey Bacon

Herb Roasted Potatoes

Greek Yogurt Parfaits

Overnight Oats

**53 per person**

## BANQUET MENU



### BREAKFAST ENHANCEMENTS

Breakfast Tacos with Choice of Bacon, Potato, or Chorizo | 11 per person

Country-Style Biscuits with Creamy Pepper Gravy | 8 per person

Bacon & Cheese Frittata or Spinach & Mushroom Frittata | 8 per person

Chia Seed Parfaits | 8 per person

Assorted Bagel Display | 44 per dozen

Oatmeal Bar with Brown Sugar, Butter, and Dried Fruit | 8 per person

Additional Protein | 8 per person

## PLATED BREAKFAST

### RISE & SHINE

Scrambled Eggs, Bacon, Pork Sausage, Herb Roasted Red Potatoes, Savory Tomato Chutney

**18 per person**

### KLEO TO THE DAY

Sundried Tomato and Spinach Frittata, Shredded Chicken Souvlaki, Grilled Pita, Feta and Olive Gremolata

**34 per person**

### SOUTH OF THE RIO GRANDE

Pisto con Huevos, Papas con Chorizo Hash, Flour Tortilla

**36 per person**



## BANQUET MENU

# BREAKS

### BASED ON CONSUMPTION

Individual Greek Yogurts | 5 per person

Ice Cream Bars | 6 per person

Candy Bars | 5 per person

Bagged Chips, Pretzels, and Roasted  
Peanuts | 5 per person

Whole Fruit Display | 4 per person

### BASED ON CONSUMPTION

Sparkling Mineral Water | 6 per person

Kohana Canned Coffee | 8 per person

Soft Drinks | 7 per person

Pure Life Water | 8 per person

Acqua Panna Spring Water | 8 per person

Coconut Water | 6 per person

Naked Juices | 8 per person

Red Bulls | 8 per person

Powerade | 8 per person

### À LA CARTE SNACKS

Mixed Berry Parfaits | 9 per person

Assorted Breakfast Pastries | 72 per dozen

Fresh Baked Cookies | 65 per dozen

House Made Trail Mix (1 Pound) (Serves 8) | 64 per person

House Seasoned Mixed Nuts (1 Pound) (Serves 8) | 60 per person

Yogurt Covered Pretzels | 6 per person

Fresh Seasonal Fruit Display | 44 per dozen

Smoothies | 6 per person

### À LA CARTE BEVERAGES | BY THE GALLON

Lemonade or Fruit Punch | 60 per person

Regular or Decaf Coffee | 80 per person

Hot Water and Assorted Teas | 75 per person

Chilled Juice | 60 per person

### BEVERAGE PACKAGES | PER PERSON

\$25 FOR 4 HOURS & \$35 FOR 8 HOURS

Coffee, Decaf, Hot Water with  
Assorted Teas, Iced Tea, Soft  
Drinks, Bottled Water, and  
Sparkling Water

## BANQUET MENU

# LUNCH BUFFETS

### DELI SHOP

Arugula Salad  
Mediterranean Couscous Salad  
Choice of 2 / \$3 per person for each additional choice:  
Chicken Mozzarella  
Turkey Club  
Italian Hoagie  
Greek Veggie  
Kettle Chips  
Assorted Cookie Display  
Lemon Bars

**50 per person**

### HARVEST COOKOUT

Mixed Greens Salad  
Herb Salad  
Grilled Chicken with Citrus Herb Au Jus  
Grilled Shrimp  
Greek Pesto Couscous  
Flamed Seasonal Vegetables  
Toasted Pita Bread  
Berry Trifle

**62 per person**

### ITALIAN RIVIERA

Cesar Salad  
Caprese Salad  
Nonna's Bolognese  
Chicken Marsala  
Tuscan Vegetable Medley  
Herb Buttered Tagliatelle  
Garlic Bread  
Tiramisu  
Cannoli

**50 per person**

### COMINDA DEL REY

Southwest Salad  
Peruvian Potato and Quinoa Salad  
Tender Braised Barbacoa  
Grilled Guajillo White Fish with Pickled Onions  
Savory Charro Black Beans  
Mexican Rice  
Ancho Chile Chocolate Mousse  
Tres Leche

**62 per person**

### BITES ON THE GO

Each box contains a bag of chips, fresh baked cookie, fresh fruit, and a bottle of water

Choice of 3 | \$3 per person for each additional choice

Chicken Caesar Salad  
Chef's Salad  
Chicken Caprese  
Turkey Club  
Italian Hoagie  
Greek Veggie

**55 per person**

## BANQUET MENU



# PLATED LUNCH

Served with Water, Iced Tea and Fresh Baked Rolls

## SALAD (CHOICE OF 1)

Compressed Melon Salad with Crimson Verjus Vinaigrette

Arugula Salad with Pomegranate Vinaigrette

Caesar Salad with Tahini Caesar Dressing

## ENTRÉES (CHOICE OF 2)

Chickpea Fried Chicken | 50

Dukkah Crusted Salmon | 56

Pork Tenderloin with Guajillo Glaze | 42

Petit Filet with Peppercorn Demi | 70

Eggplant Roulade | 39

## ACCOUTREMENTS (CHOICE OF 2)

Tabouli

Roasted Broccolini

Seasonal Vegetable Blend

Tomato Provençal

Citrus Buttered Orzo

Roasted Red Potatoes

Yogurt Whipped Yukon Golds

Bacon Wrapped Asparagus

## SWEET FINISH (CHOICE OF 2)

Chocolate Cake

Triple Berry Cheesecake

Banana Brulé Tart

Tiramisu

## BANQUET MENU

# Displays

### PER 50 PEOPLE

Farm Stand Crudite | 350

Gulf Coast Catch | 600

Fruit Platter | 425

Mini Dessert and Shooters | 450

# HORS D'OEUVRE

### COLD

Shrimp Ceviche Bites | 8 per person

Watermelon Ceviche | 8 per person

Grape Caprese Skewers | 8 per person

Berry Compote Crostini | 8 per person

Spicy Tuna Tacos | 9 per person

Smoked Duck Crostini | 9 per person

Lobster Roll | 12 per person

### STATION

Pasta Your Way | 30 per person

From The Garden | 20 per person

Taqueria | 32 per person

Carving Stations: (per 30 people)

Prime Rib | 750

Porchetta | 450

Tenderloin | 575

### HOT

Harrisa & Honey Chicken Skewers | 8 per person

Spiced Maple Glazed Beef Skewers | 8 per person

Barbacoa Beef Empanadas | 8 per person

Black Bean Empanadas | 8 per person

Pomodoro Arancini | 9 per person

Crab Cakes with Grilled Corn Poblano Aioli | 9 per person

Philly Cheesesteak Tart | 10 per person

Candied Chicken Lollipops | 10 per person

Coconut Shrimp with Mango Chutney | 12 per person

Brisket & Blue Cheese Profiterole | 12 per person

Mini Pork Belly Bao Buns | 12 per person

Wagyu Sliders | 12 per person

Hawaiian Tofu Sliders | 12 per person

## BANQUET MENU



# DINNER BUFFET

Served with Water and Iced Tea | \$98

## SALAD (CHOICE OF 2)

- Greek Tossed Salad
- Tabouli
- Caesar Salad
- Herb Garden Salad
- Mediterranean Pasta Salad

## ENTRÉES (CHOICE OF 2)

- Pan Seared Salmon w/ Citrus Butter
- Bourbon Glazed Chicken Thighs
- Beef Tips in Portabello Sauce
- Beef Moussaka
- Panko Crusted Chicken
- Roasted Shrimp and Feta
- Pasta Primavera

## ACCOUTREMENTS (CHOICE OF 2)

- Tomato Orzo
- Roasted Baby Vegetables
- Herb Potato Fingerlings
- Mushroom Risotto
- Haricot Verts
- Creamy Polenta
- Parmesan Baked Squash
- Saffron Rice

## SWEET FINISH (CHOICE OF 2)

- Chocolate Decadent Cake
- Raspberry Cheesecake
- Limoncello Cake
- Baklava
- Key Lime Pie

## BANQUET MENU



# PLATED DINNER

Served with Water, Iced Tea, and Fresh Baked Rolls

## SALAD (CHOICE OF 2)

Grecian Chopped Salad

Strawberry Spinach Salad w/Pecans

Herb Garden Salad

## ENTRÉES (CHOICE OF 2)

Seared Petit Filet w/ Cabernet Demiglace | 85

Herb Roasted Chicken w/ Lemon Beurre Blanc | 60

Seared White Fish w/ Citrus Glaze | 66

Roasted Pork Tenderloin w/ Smoked Apple Butter | 54

Mediterranean Crab Cakes w/ Tomato Confit | 60

## ACCOUTREMENTS (CHOICE OF 2)

Saffron Rice

Coriander Tossed Potatoes

Citrus Buttered Broccolini

Tabouli

Grilled Baby Vegetables

Yogurt Whipped Golds

Glazed Rainbow Carrots

## SWEET FINISH (CHOICE OF 2)

Chocolate Tuxedo Cake

Berry Marbled Cheesecake

Tiramisu

Mojito Fruit Tarts

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**BANQUET MENU**

**DRINKS MENU**

**BAR MIXOLOGY**

**CRAFT | 13**

Tito's Handmade Vodka  
Ten to One Rum  
Graywhale Gin  
Maker's Mark Bourbon  
JW Black Scotch  
Patron Silver Tequila  
Hennessy VSOP Cognac

**BEER**

**DOMESTIC | 7**

Bud Light  
Coors Light  
Miller Lite

**WINE**

Premium Wines | 9 per drink | 36 per bottle  
Sparkling | 12 per drink | 48 per bottle  
Cordials | 16 per drink

**PREMIUM | 11**

Absolut Vodka  
Ford's Gin  
Captain Morgan Spiced Rum  
Old Forester Bourbon  
Jack Daniel's Tennessee Whiskey  
Milagro Silver Tequila  
Hennessy VS Cognac

**PREMIUM | 9**

Corona  
Blue Moon  
Community Mosaic IPA  
Dallas Blonde  
New Belgium Juicy Haze  
Shiner Bock

**PACKAGES**

Mimosa Bar | 22 per person  
Margarita Bar | 26 per person  
Bloody Mary Bar | 24 per person

**CALL | 9**

New Amsterdam Vodka  
Bombay Gin  
Planetary 3star Rum  
Four Roses Bourbon  
Dewar's White Label Scotch  
Corzon Tequila  
Hennessy VS Cognac

## BANQUET MENU



# EXECUTIVE MEETING PACKAGES

Each package includes our all-day beverage package.

Breakfast and a Break | 98

Breakfast, Lunch and a Break | 132

Breakfast, Lunch and Two Breaks | 150

## BREAKFAST OFFERINGS

### DELUXE CONTINENTAL

Scrambled Eggs, Bacon, Pork Sausage, Herb Roasted Red Potatoes, Savory Tomato Chutney

### EARLY BIRD

Honey Infused Overnight Oats, Sweet Pastries, Assorted Breakfast Tacos, Seasonal Fruit Salad

## LUNCH OFFERINGS

Served with Chef's Choice of Dessert

### DELI DELIGHT

Scrambled Eggs, Bacon, Pork Sausage, Herb Roasted Red Potatoes, Savory Tomato Chutney

### ITALIANO

Herb Salad, Seasonal Soup, Rustic Chicken Salad on Croissant, Caprese on Ciabatta, Turkey Bacon Club on Ancient Grain

### LIGHTER SIDE

Pasta Salad, Bourbon Glazed Salmon, Savory Herbed Couscous, Glazed Carrots, Baked Rolls

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## BANQUET MENU

# BREAKS

### CAN YOU DIP IT?

Harissa Artichoke Dip  
Balsamic Goat Cheese  
Creamy Vegetable Dip  
Toasted Pita and Sourdough

**22 per person**

### SWEET TREAT

Warm Cookies  
Brownies  
Milk Shooters

**24 per person**

### HOME RUN

Salted Peanuts  
Jumbo Pretzel with Cheese Sauce  
Crackerjacks

**26 per person**

### THE SILVER SCREEN

Popcorn with Assorted Flavors  
Assorted Candies  
Mini Corndogs

**28 per person**

### GRAZERS

Vegetable Hummus Cups  
Caprese Skewers  
Tomato Bruschetta

**22 per person**

### OFF ON THE RIGHT FOOD

Fresh Fruit Smoothies  
Protein Bars  
Trailblazer Station

**24 per person**

### GIAC YOUR WORLD

Smashed Avocado  
House Salsa  
Chili Lime Tortilla Chips

**24 per person**

### ICY DREAM

Assorted Häagen-Daz Bars  
Ice Cream Sandwiches  
Assorted Popsicles

**28 per person**

## BANQUET MENU

# EVENT INFORMATION

## FOOD AND BEVERAGE POLICIES

Please finalize menu selections and setup arrangements at least 45 days before the scheduled event. A detailed banquet event order will be completed at that time. Prices are subject to change until BEOs are signed. Your signature is required on each banquet event order at least 10 business days before the event. Only food and beverages provided by Hotel Indigo Las Colinas may be consumed on hotel premises.

## GUARANTEES OF ATTENDANCE AND MINIMUMS

To ensure the success of your function, the catering and conference planning team would like to be notified of the exact number of guests by 12 p.m. three business days before your function. If the guarantee is not confirmed three business days in advance, the expected count from your contract will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

## MENU CUSTOMIZATIONS

Menu customizations will need to be approved by the hotel a minimum of 60 days in advance of the contracted event. Discounts will not be applied to customized menus. Plated lunch and dinner menus are designed and priced based on the selection of one salad selection, one entrée, and one dessert selection for an entire event. Should the hotel agree to allow a customer to deviate from this, the following must apply: only one salad may be selected to be served for the entire event. Entrée selections may be made for the following options: beef, chicken, fish, and/or vegetarian. All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The vegetable and starch selections are required to be the same for each of the entrées served. Hotel reserves the right to require the customer to preassign seating with color-coded name cards and to report food guarantees by table to help expedite service of multiple entrées. If desserts are served, only one dessert option may be selected. If desserts are preset on the tables, a maximum of two dessert options may be selected and will be placed at every other place setting.

## DECORATIONS AND EXHIBITS

All decorations, exhibit layouts, and electrical requirements must meet the approval of the city and county fire department and Hotel Indigo Las Colinas. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substance unless approval is given by the hotel. No signs, banners, or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations; labor fees may apply.

## BANQUET MENU

# EVENT INFORMATION

### SHIPPING AND RECEIVING

If it is necessary to ship materials to the hotel before the start of your program, each item must be properly packed and marked with the group name, contact, and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any event, and assume no liability for the condition of the contents of any package. The patron is responsible for notifying its attendees that the hotel charges for incoming shipments, including boxes and envelopes. Services include receiving, tracking, and one-way delivery to meeting rooms.

### PRICING AND BILLING

Food, beverage, and audiovisual prices are subject to 25% service charge and 8.25% sales tax; the service charge is taxable in the State of Texas. Tax exemption must meet the State of Texas requirements, and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the hotel's finance department at least 60 days before the event. If the direct bill is approved, payment in full is required within 30 days after receipt of the final invoice. Cash, check, or credit card must be used as payment for functions projecting less than 5,000 in total revenue. If paying by check, the check must be received 10 business days in advance of arrival. Non-refundable, advance deposits are required to confirm a function on a definite basis. Specific requirements will be indicated in your contract. Pricing is guaranteed at the time BEO is signed, and is subject to any time to tax increases based on the state, city, and county sales tax laws. The hotel reserves the right to change pricing at any time up to the time BEOs are signed.

### SHIPPING AND RECEIVING PRICING

Packages- \$10 handling charge for incoming and outgoing boxes processed by the Hotel's Security Department. Each pallet or crate delivered to the Property is subject to a \$150.00 handling charge. Packages received on Saturday or Sunday will incur an incoming and outgoing \$25.00 per box handling fee. A storage fee of \$25.00 per box and \$150.00 per crate per day will apply for any boxes received prior to forty-eight (48) hours of the Arrival Date. This storage fee will also apply to each empty packing container stored during the event.