

Hotel Indigo
Wedding Packages

Packages

CRYSTAL PACKAGE - \$140 per person

1 hour indigo bar
4 tray passed hors d'oeuvres
3 course dinner with choice of soup or salad,
entrée, and choice of dessert or custom wedding cake
champagne toast

Sapphire Package- \$175 per person

3 hour indigo bar
4 tray passed hors d'oeuvres
3 course dinner with choice of soup or salad,
entrée, and choice of dessert or custom wedding cake
champagne toast
wine service with dinner

Emerald Package- \$190 per person

5 hour indigo bar
4 tray passed hors d'oeuvres
3 course dinner with choice of soup or salad,
entrée, and dessert
custom wedding cake
champagne toast
wine service with dinner

Diamond Package- \$245 per person

5 hour diamond bar
domestic and imported cheese station
antipasto station
4 tray passed hors d'oeuvres
4 course dinner with appetizer, starter,
choice entrée tableside, and dessert
custom wedding cake
champagne toast
wine service with dinner

Hors d'oeuvres

CHOOSE 4

CHILLED SELECTIONS

kobe beef tartar • savory cone • truffle aioli
chicken tacos • avocado • lime • cilantro
mozzarella • heirloom cherry tomato • basil pesto • pine nuts
hummus • flat bread • micro lettuce
foie gras • apricot jam • pumpernickel
smoked salmon • potato pancake • lemon crème fraîche • caviar
watermelon boxes • feta • thai basil
maine lobster salad • spicy aioli • micro celery • brioche roll
seared scallops • shiitake • micro basil
ceviche spoons • jalapeno • cilantro
brie • tomato • olive tapenade crostini
curry chicken salad • pickled grapes • toasted brioche
salmon tartar • lemon • capers • chives • flatbread
tuna poke • scallions • tempura bits
mini crab salad • avocado aioli • micro cilantro • plantain chip

HOT SELECTIONS

vegetable samosa • curried yogurt dip
parmesan polenta puffs • wild mushroom • blue cheese
seared scallop • quinoa • tomato meyer lemon sauce
mushrooms • roasted tomatoes • vermont cheddar • tart
quiche • mushroom • fontina
mini potato lobster croquette • white truffle mayo
petite wagyu beef burgers • onion marmalade • lettuce • tomatoes • brioche bun
mini beef wellington • truffle sauce
mini short rib taco • tomatillo • pickle onion
vegetable dumpling • black vinegar • soy
beef steak • maytag blue • crispy shallot • port jus
chicken • mango • orange glaze • vol-au-vent
coconut shrimp • sweet thai dipping sauce
shrimp dumpling • soy • chile oil • micro cilantro
mini grilled sandwiches • prosciutto • fig jam • provolone • baby arugula
pigs in a duvet • spicy mustard
chicken meatball yakitori • teriyaki glaze • sesame
mac' & cheese bites • artisanal cheese
not so old school crab cakes • marscapone mini crab cakes • romesco sauce

Stations

ARTISAN DOMESTIC AND IMPORTED CHEESE STATION - \$23 per person
chef's selection of imported and local artisan cheeses • assorted chutneys and stone fruit marmalades
grapes • dried fruits and nuts • breadsticks • sliced baguettes • water crackers

PASTA STATION - \$31 per person
choice of three of the following: spaghetti • rigatoni • orecchiette • farfalle • penne
fettuccine • beef ravioli • ricotta spinach tortellini
choice of three of the following: Bolognese • alfredo • marinara • roasted garlic • forest mushroom
Italian sausage • clam in white wine sauce • sun-dried tomato • pesto sauce • chef's assortment of rustic
Italian breads

ANTIPASTO STATION - \$29 per person
shaved pecorino • fresh buffalo mozzarella cheese • vine ripe tomatoes • basil roasted baby vegetables
caramelized onions • aged balsamic • sweet soppressata • prosciutto • serrano ham • capicola
tuscan olives • grilled peppers with marinated white beans • aged reggiano with basil
pita • ciabatta • herb focaccia

CHARCUTERIE DISPLAY - \$29 per person
serrano ham • salami • copocollo • mortadella • sopressata • grilled and assorted sausages
prosciutto • whipped mushroom and foie gras pate • dried fruits • assorted mustards • cornichons
chutneys • breads

MEZZE STATION - \$30 per person
fattoush salad • fava bean and chick pea salad • lemon hummus • grilled eggplant baba ghanoush
smoked almonds • fresh organic dates • kalamata olives • pita and lavash chips • tabouleh
chicken kebab with garlic yogurt sauce

CURRY STATION - \$33 per person
grilled naan bread • vegetable samosa • chick pea salad and tandoori lamb chops • arugula chicken curry
mango chutney prawns in coconut masala • basmati rice • cauliflower and potato curry
house made chutneys: green tomato • mango • pineapple • apple

TACO STATION * - \$29 per person
carnitas • slow roasted pork shoulder • roasted organic chicken • soft corn tortillas
pickled red onion • tomatillo sauce • chipotle chilles • avocado • queso cotija
grilled onion • lime • crema • spicy aioli • cilantro • black beans • roasted garlic • marinated radish
pickled jalapeno • assorted salsas

STIR FRIED NOODLE STATION* - \$28 per dozen
soba noodles • rock shrimp • chicken • wok fried with crispy veggies
black bean sauce • cilantro

Stations cont

HARVEST VEGETABLE STATION - \$27 per person

watermelon and feta salad with garden herb dressing • crudité with fried onion dip and spinach dip
balsamic grilled vegetables • romesco flat bread pizza with arugula, caramelized onion and goat cheese
terra chips

DIM SUM STATION - \$35 per person

vegetable pot stickers • steamed dumplings • shrimp har kow • pork and shrimp siu mai • soy
spicy mustard • sweet chili

SPORTS BAR STATION - \$36 per person

spicy chicken wings • pigs in a blanket • crispy onion rings • fried mozzarella sticks
mini beef sliders with caramelized onions, American cheese and house special sauce
parmesan dusted chips • buttermilk ranch dip • assorted mustards • marinara

SLIDER STATION - \$28 per person

pulled pork, creamy slaw, pickles • crispy chicken, lettuce, tomatoes, ranch dressing
portobello mushroom with caramelized onions, wild arugula, pesto • crispy sweet potato fries
herb scented potato chips

RISOTTO STATION - \$30 per person

choice of two of the following: roasted beet risotto with duck confit and chives
wild mushroom risotto with black truffles • truffle oil rock shrimp risotto with lemon and black pepper
pancetta green pea risotto • cipollini onions saffron risotto with bay scallops and chives

SUSHI PRESENTATION* - MKT Price per person

assorted rolled to order: California • vegetable • spicy tuna • assorted sashimi
soy • wasabi • pickled ginger

CHILLED SEAFOOD DISPLAY – 38.00 per person

based on 4 pieces per person

jumbo pacific shrimp • oysters • crab legs • New Zealand Green lipped mussels • cocktail sauce • miso-mustard sauce
lemons • mignonette

CAVIAR AND CHAMPAGNE STATION –MKT Price per person

ice carving available at an additional charge

osetra with blinis • pumpernickel • crème fraiche • onions • chopped egg white and yolks • parsley
selection of premium vodkas

Carving Stations

ROASTED ORGANIC TURKEY BREAST* - \$325 each, serves 25 people
cranberry chutney • turkey gravy • mini brioche rolls
choice of maple mashed sweet potatoes or sausage stuffing

ROASTED LEG OF LAMB* - \$405 each, serves 25 people
herb crusted • Tzatziki sauce • rosemary fingerling potatoes
garlic roasted green beans

STEAK CARVING STATION* - \$375 each, serves 25 people
ny strip loin • kosher horseradish cream • béarnaise sauce • crusty rolls
choice of two of the following:
creamed spinach • wild mushroom and cipollini onion • glazed carrots
whipped potato puree • potato gratin

HERB CRUSTED PRIME RIB* - \$750 each, serves 40-50 people
prime rib • herb seasoning • au jus • creamy horse radish • dinner rolls

Plated Appetizers

CHILLED SELECTIONS

chili seared tuna • seaweed • pickled cucumber • ginger sesame dressing
smoked salmon • pear, walnut and fennel salad
melon prosciutto • gorgonzola • port wine reduction
parmesan gratin • tomato onion salad • pancetta chip
seafood martini • mixed seafood salad • mango salsa
baby beets roasted baby carrots • asparagus • radishes • goat cheese mousse
foie gras terrine apple • almond • brioche
mozzarella • micro arugula • heirloom tomatoes • garlic crouton • basil oil • aged balsamic

HOT SELECTIONS

butter poached lobster • green pea veloute • lardon • pepper oil
mushroom tart • goat cheese • port wine glaze • mache
seared scallops • warm apple and bacon vinaigrette • watercress salad
three cheese risotto • duck confit • basil
braised pork belly • polenta • asparagus
truffle scented chicken pot pie • mire poix veggies • puff pastry top

Starters

LOBSTER BISQUE

lobster meat • cream

TOMATO GAZPACHO

quinoa • crumbled feta • micro basil

CAULIFLOWER VELOUTE

pickled asparagus • rosemary oil

CORN CHOWDER

dungeness crab • roasted corn salsa

CREAM OF CARROT SOUP

stilton • ginger crostini

SWEET PEA PUREE

lemony crème fraîche

FRISÉE SALAD

poached pears • heirloom tomatoes • whipped goat cheese • toasted almond • citrus emulsion

BABY ROMAINE

mandarin orange • cashews • sugar peas • shiitake mushroom • wonton chips • ginger-soy dressing

SPINACH SALAD

candied pecan • strawberry • red onion • crisp bacon • white balsamic and honey vinaigrette

BEET SALAD

watercress • orange • grape • pistachio • prosecco vinaigrette

ICEBERG WEDGE PANCETTA CRISP

maytag blue • red onion • grape • radish • garlic crouton • blue cheese dressing • tomato

TRADITIONAL CAESAR

hearts of romaine • brioche croutons • parmesan dressing

BABY ORGANIC GREENS

english cucumber • marinated tomato • flax seed • balsamic vinaigrette

Entrees

GRILLED BREAST OF CHICKEN

rosemary new potato • grilled vegetables • elephant garlic demi

HERB DRENCHED CHICKEN BREAST

olive oil whipped potato • haricot vert • natural pan jus

CHICKEN BREAST

oyster mushroom • roasted tri color carrots • truffle lyonnaise potato

CHICKEN SALTIMBOCCCA

polenta • asparagus • sage • fontina • prosciutto • port wine demi

SEARED DUCK BREAST

mashed potato • green beans • pan jus

PAN SEARED BRANZINI

fennel puree • nicoise olive • saffron-orange emulsion

PAN SEARED ATLANTIC SALMON

whipped purple potatoes • asparagus • marinated sundried tomatoes • basil cream

OVEN ROASTED BLACK COD

sweet pea risotto • pickled carrots • herb Beurre blanc

ROASTED SEA BASS

braised turnips • spinach • lemon Beurre blanc

BRAISED SHORT RIB

mascarpone mash • baby vegetables • cabernet demi

ROASTED BEEF TENDERLOIN

broccolini • gratin potato • thyme uzumi

SEARED BEEF TENDERLOIN

truffle scented risotto • asparagus • baby carrots • port wine reduction

CARVED FLANK STEAK

sauteed spinach • twice baked mini potatoes

GRILLED NY STEAK

au poivre sauce • cauliflower whip • asparagus • toasted shallots

VEAL CHOP

brie • prosciutto • broccolini • garlic mashed potatoes



CUSTOM WEDDING CAKE
designed in partnership with Porto's

OPERA CAKE
raspberry paint

CHOCOLATE VELVET PYRAMID
white chocolate shavings

LEMON TART
raspberry glaze

OLD SCHOOL CHEESECAKE
berry salad

FLOURLESS CHOCOLATE CAKE
whipped cream • seasonal berry compote

KEY LIME PIE
raspberry

CHOCOLATE LAVA CAKE
chocolate sauce • whipped cream

CARAMEL FLAN
whipped cream • berries

Drinks

HOUSE WINE OFFERINGS

proverb wines
la merca prosecco

INDIGO BRANDS BAR

tito's vodka
grey whale gin
mount gay eclipse rum
espolone tequila
park brandy
martini and rossi dry vermouth
makers mark bourbon
johnnie walker red scotch
jack daniel's whiskey
park cognac

DIAMOND BAR BRANDS

Grey goose vodka
hendricks gin
plantation rum
casamigos blanco
park brandy
martini & rossi dry vermouth
basil hayden whiskey
johnnie walker black
woodford reserve bourbon
hennessey VSOP bourbon

Bartender Fee - \$200 Per Bartender

Late Night Delights

BAKED BRIE - \$20 per person

warm brie • dried orchard fruit compote • mixed nuts

SLIDERS - \$25 per person

tomato • lettuce • onion • cheddar • salt and pepper potato chips

WINGS - \$22 per person

buffalo • bbq • teriyaki • blue cheese • ranch • chipotle • carrot and celery crudite

STREET TACOS - \$27 per person

grilled carne asada • marinated chicken • soft taco shells • black beans and corn
pickled veggies • lime • sour cream • salsa

PIZZA - \$21 per person

cheese • pepperoni • vegetarian

ICE CREAM SUNDAE BAR - \$21 per person

chocolate ice cream • vanilla ice cream • assorted toppings

COOKIE JAR - \$60 per dozen

freshly baked cookies

CUPCAKES - \$55 per dozen

assorted mini cupcakes

CANDY BARS - \$63 per dozen

assorted mini chocolate bars

WHOOPIE PIE BAR - \$55 per dozen

red velvet & chocolate whoopie pies

Amenities

tenured and passionate staff to attend to your guests' needs

elegant floor length satin l'amour table linen and napkins provided by Luxe Linen

appropriately sized hardwood dance floor

private photography room for pre-ceremony photos

complimentary upgraded accommodations for the couple on their wedding night

two complimentary guestrooms upgrades to use towards the couples' parents on the wedding night

complimentary day-use changing rooms for your wedding party

reduced-rate guest rooms for your wedding guests to complete the downtown Los Angeles experience

packages and inclusions applicable with a minimum of 50 guests



Photograph by Cloud 9 Photography

Wedding Planners

Hotel Indigo requires a professional Wedding Planner from this list be engaged for a period of no less than 90-days prior to the event. The Hotel's expectation of its' preferred Coordinator responsibilities include but are not limited to:

- Assist with etiquette and protocol matters related to the invitations, ceremony & reception seating arrangements, and family matters.
- Provide the Hotel with a detailed contact sheet for all vendors and rental companies contracted to work on the event including a list of all rental equipment and services to be provided.
- Provide the Hotel with a detailed timeline including load-in, setup, and strike times for all contracted vendors and rental companies as well as detailed timing of the ceremony, reception, food and beverage services, cake cutting, and other wedding activities no less than 14-days in advance of the event.
- Provide the Hotel with a Guaranteed Attendance number including a breakdown of all entrees and specialty meals to be served no less than 72-hours in advance of the event. Place cards must have meal indicators.
- Provide the Hotel with a final diagram of the room setup, and seating arrangements no less than 72-hours in advance of the event. The final diagram must indicate the location of any equipment requiring a fire permit and bear the original signature and stamp of approval of the Fire Marshal.
- Ensure each vendor requiring a fire permit for equipment to be used in connection with the event be provided to the Hotel no less than 72-hours in advance. No setup may commence at the Hotel without the necessary permits on file.
- Setup ceremony programs, place cards, favors, guest book, toasting glassware, and any other personal items.
- Line up and queue the bridal party and musician vendor at the ceremony.
- Collect and secure any gifts (envelopes and packages) during and after the event.
- Collect and secure any personal items at the end of the evening.

Hotel Approved Wedding Planners

True Splendor Events

Contact: Shanelle Williams
408-334-1707

shanelle@truesplendorevents.com

Aquafuzion

Contact: Debbie Liaw
626-380-5709

aquafuzion.debbie@gmail.com

MIZBAAN

Contact: Neda Davari
818-469-1501

nedadavarievents@gmail.com

Leilani Weddings

Contact: Danielle Leilani
760-507-7747

itsdanielleleilani@gmail.com

Manifestive Events

Contact: Cortney Buczkowski
347-684-3491

manifestive.events@gmail.com

Flowerpower LA

Contact: Gretchen Durgan
818-634-1272

flowerpowerLA.com
gretchengilldurgan@gmail.com

The Main Event

Contact: Nichole Maddox
562-965-7846

eventsbynichole@gmail.com

Sunny California Weddings

Contact: I-Jou Tsai
714-494-9045

ijou@sunnycaliforniaweddings.com

Natalie Sofer Weddings and Events

Contact: Natalie Sofer
310-493-7941

nataliesofer@gmail.com

Kat Minassi Events & Design

Contact: Kat Minassi
818-903-6472

kat@katminassievents.com

Erika's Elegance

Contact: Erika Bowers
314-712-9214

erika@erikaselegance.com

RHEEFINED COMPANY

Contact: Jason Rhee
www.rheefined.com

Nar Planned It

Contact: Narineh Whitley
310-310-0894

narineh.whitley@gmail.com

Dee Lee Designs

Contact: Dee Lee
Phone: 626-688-2761

hello@designsdeele.com

Kevin Covey Events

Contact: Kevin Covey
714-257-9535

kevindcovey@earthlink.net