

HOTEL
indy
—
TRIBUTE PORTFOLIO



EVENT GUIDE

Receptions, Dinner, Late Night

141 e washington st | indianapolis, in 46204 | 317.735.2550



ABOUT US

Hotel Indy, a Tribute Portfolio Hotel and part of the Marriott family, is the definitive Indianapolis boutique hotel. Inspired by and reflective of our vibrant downtown community, we are proud to claim our city in our name and represent Indy through nuanced storytelling - creating a unique, local experience that's inspiring, edgy, uncommon, and authentic.

This Brutalist building that once housed attorneys is now the most inspired & one-of-a-kind hotel in Indiana. The concrete cube has been artfully redesigned and reimaged. The edgy exterior is offset by rounded interior corners that create softness and warmth. Built as a five-story building, the sixth floor was added to accommodate fifteen more guest rooms, as well as a rooftop lounge with one-of-a-kind views of the Indianapolis skyline.

WHERE MID-CENTURY
MEETS MODERN



SLIDERS

\$24 per person | choice of 3

\$10 each a la carte (minimum 20)

- Beef Slider | cheddar, caramelized onion, 1000 island
- BLT | bacon, lettuce, tomato, aioli
- Veggie Slider | black bean & sweet potato patty, arugula, aioli 🌱
- Pulled Pork | smoked bbq sauce, pickle, coleslaw
- Pork Tenderloin | lettuce, tomato, onion, pickle, aioli
- Hot Chicken | aioli, pickle

CROSTINI

\$21 per person | choice of 3

\$9 each a la carte (minimum 20)

- Caprese | fresh mozzarella, marinated tomato, basil, balsamic 🌱
- Pimento Cheese | bacon jam, tajin
- Curried Peach | whipped goat cheese, hot honey 🌱
- Smoked Salmon | dill cream cheese, caper
- Hummus | roasted red pepper, extra virgin olive oil 🌱
- Brussel Sprout | whipped goat cheese, crispy sweet potato, apple saba 🌱

CANAPES

\$21 per person | choice of 3

\$11 each a la carte (minimum 20)

- Spring Rolls & Sweet Chili Sauce 🌱
- Pimiento Cheese Croquettes 🌱
- Empanadas (meat or meatless)
- Portabello Arancini
- Mini Beef Wellington
- Crab Cake & Remoulade
- Cocktail Franks in Puff Pastry

RECEPTIONS: SMALL BITES



DISPLAY BOARDS

3ft (10-20 ppl) | 6ft (20-40 ppl) | 9ft (40+ ppl)

FRUIT & VEGETABLES

fresh, seasonal, assorted fruits and vegetables, dips, jams, & greek yogurt

\$400 | \$760 | \$1,620

MEAT & CHEESE

chef selected, locally sourced meats & cheeses, dried fruits, pickled veggies, assorted dips

\$600 | \$1,160 | \$2,250

SNACK ATTACK

chocolates, candies, gummies, cookies, nutella, chocolate, caramel

\$400 | \$760 | \$1,620

COOKIES & BROWNIES

assorted cookies, brownies, blondies

\$220 | \$450 | \$750

SWEET TREATS

assorted cookies, brownies, blondies, petit fours, custards

\$500 | \$960 | \$2,070

COFFEE & TEA

Hubbard & Cravens freshly brewed coffees | Assorted Teas with Hot Water | Assorted Sugars | Cream (non-dairy alternative available) | Lemon Wedges

\$150 per Lrg. Urn | \$100 per Sm. Urn

RECEPTIONS: GRAZING TABLES

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 Vegetarian



THE MENU

Buffet Dinner \$60 per person | Plated Dinner \$70 per person

Salad | select 1

- House Salad | mixed greens, goat cheese, candied walnut, golden raisin, apple maple vinaigrette 🌿
- Garden Salad | romaine, cheddar, cherry tomato, cucumber, red onion, crouton, champagne vinaigrette 🌿
- Caesar Salad | romaine, shaved parm, anchovy, crouton, caesar dressing

Entrees | select 2

- Airline Chicken Breast | tomato caper beurre blanc
- Grilled Salmon | citrus butter
- Roasted Pork Loin | mustard thyme rub
- Grilled Ribeye | herb butter
- Roasted Cauliflower | remoulade 🌿
- Mushroom & Eggplant Parmesan | red sauce 🌿
- Pan-Seared Scallops +10 per person
- Filet Mignon | herb butter +10 per person

Sides | select 2

- Garlic Mashed Potato & Gravy
- Roasted Fingerling Potato 🌿
- Grilled Asparagus 🌿
- Grilled Broccolini 🌿
- Roasted Squash Medley 🌿

Dessert | select 1

- Seasonal Cookie Display 🌿
- Flourless Chocolate Torte 🌿
- Bread Pudding 🌿
- Creme Brulee 🌿
- Fresh Berries & Chantilly 🌿


DINNER

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🌿 Vegetarian



SOUTH OF THE BORDER

\$37 per person

- Shredded Chicken or Ground Beef 
- Fajita-Style Peppers & Onions
- Mexican Rice
- Soft Flour & Soft Corn Tortillas
- Chocoflan
- Guacamole
- Salsa Roja
- Pico de Gallo
- Shredded Cheese
- Shredded Lettuce
- Pickled Onion
- Pickled Jalapeno

DINNER IN AMALFI

\$41 per person

- Meat Lasagne
- Vegetable Lasagne
- Cheesy Garlic Bread
- Tiramisu
- Caesar Salad
- Mediterranean Salad
- Caprese Skewers


BACKYARD EATS

\$43 per person

- Fried Chicken
- BBQ Pulled Pork
- Baked Mac & Cheese
- Peach Cobbler
- Coleslaw
- Potato Salad
- Brioche Rolls
- Assorted sauces

DINNER

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 Denotes meatless alternative available ++



BEER & WINE

\$36 per person for 2 hours, additional hours \$10 per person per hour

- Hahn Cabernet Sauvignon | White Haven Sauvignon Blanc
- Budweiser | Bud Light | Modelo Especial | Stella Artois | rotating seasonal draft

BEER, WINE, & LIQUOR | GRAND PRIX

\$47 per person for 2 hours, additional hours \$10 per person per hour

- Hahn Cabernet Sauvignon | White Haven Sauvignon Blanc
- Budweiser | Bud Light | Modelo Especial | Stella Artois | rotating seasonal draft
- Benchmark Bourbon | Wheatley Vodka | El Charro Tequila | Tanqueray Gin | Bacardi Superior | Dewar's Scotch
- Ginger ale | ginger beer | tonic, club soda | Pepsi products | etc...

BEER, WINE, & LIQUOR | INDIANAPOLIS 500

\$55 per person for 2 hours, additional hours \$10 per person per hour

- Hahn Cabernet Sauvignon | White Haven Sauvignon Blanc
- Budweiser | Bud Light | Modelo Especial | Stella Artois | rotating seasonal draft
- Woodford Bourbon | Tito's Vodka | El Charro Tequila | Bombay Sapphire Gin | Bacardi Superior | Chivas Regal Scotch
- Ginger ale | ginger beer | tonic | club soda | Pepsi products | etc...

THE BAR



BLOODY MARY BAR

\$30 per person for 2 hours, additional hours \$10 per person per hour

Wheatley's vodka | Zing Zang bloody Mary mix | assorted garnishes/toppings

MIMOSA BAR

\$30 per person for 2 hours, additional hours \$10 per person per hour

Torresella Prosecco | orange juice | cranberry juice | pineapple juice | assorted garnishes

Personalized Cocktail Experience | \$20 per person

Work one-on-one with a dedicated mixologist to craft your very own signature cocktail, tailored to your unique tastes and event theme. The package includes a complimentary tasting session for two, where you'll refine your creation to perfection. For additional tastings beyond two, it's just \$15 per person. Impress your guests with a signature drink that's uniquely yours and toast to a truly unforgettable event!

BAR Add-Ons

- Cider Selection | \$10 per person
- Champagne Toast | \$15 per person

THE BAR | Enhancements



AUDIO VISUAL

P.A. System | two (2) speakers, mixer, bluetooth capability, 3.5mm capability, one (1) microphone

\$150

Projector Package | one (1) projector, screen, HDMI cord, one (1) power strip, one (1) extension cord

\$200

Projector Support | screen, HDMI cord, one (1) power strip, one (1) extension cord

\$150

Uplighting | **\$150**

MEETING SUPPLIES

Flip Chart Pad & Markers | **\$50**

Additional Power Strips & Extension Cords | **\$10 per**

Whiteboard & Markers | **\$50**

Laser Pointer | **\$10 per**

Conference Phone Set Up | **\$50**

MISCELLANEOUS

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- **Final Guest Count:** The final guest count must be submitted to your wedding sales professional no later than ten (10) business days prior to the event date. The final count will be used in determining the final billed amount. No reduction to headcount may occur after the final guest count has been submitted. If a final guest headcount is not submitted, the expected headcount as presented will be used. Any dietary restrictions, allergies, or children under the age of six (6) must be submitted as part of the final guest count.
- **Design & Decoration Policy:** Event design, decorating, setup and tear down are the responsibility of the guest and must be limited to items that do not damage or unduly dirty (such as glitter) the event space. Any items that puncture walls, stain carpets, or are not fully able to be removed from the space by standard cleaning methods will result in additional charges for damages/cleaning to the account on file. No open flame candles are allowed. Adhesives (such as scotch tape) to attach decorations are not permitted. All decor must be removed from the property at the conclusion of the event.
- **Early Arrival & Setup:** Early arrival may be accommodated but must be coordinated with the sales manager in advance and may require additional fees or spends. Should guests arrive earlier than the agreed upon time, they will not be permitted in the event space. This also applies to hosts and guests with regards to setup and decoration, as well as vendors. Please be sure to communicate with your guests appropriately.
- **Taxes:** All food & beverage prices are subject to applicable sales tax which is currently at 9%. These taxes will not be included in the minimum spend requirement.

ADDITIONAL INFO



- **Underage Policy:** All guests must be able to present valid IDs to provide proof of their age. Guests that are not able to provide such identification will not be served alcoholic beverages.
- **House Charge:** A house charge of 26% will apply on all charges. The house charge covers our event team's time, the point of contact onsite for the event, as well as wages for the event staff. The house charge will not be included in the minimum spend requirement.
- **Dietary Restrictions:** Hotel Indy will do its best to accommodate for dietary restrictions that you or your guests may have. Any special meals or dietary modifications required must be submitted with the final guest headcount. Additional fees may apply.
- **Children's Meals:** Children's pricing is available for children six years and under for 50% of the regular adult menu package price. This price includes beverage choice of water, lemonade, or soft drink. Children six (6) and under should be separately noted and submitted in the final guest headcount.

ADDITIONAL INFO