



INDACO

EVENT GUIDE



526 King Street Charleston, SC 29403 | 843.727.1228
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To Reserve The Courtyard Terrace:

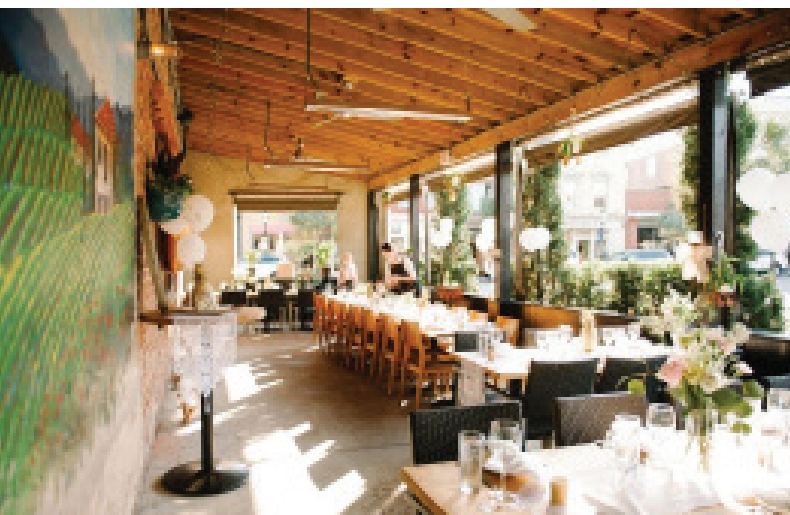
- **Food & Beverage Minimum**

*Minimums and fees are revenue based, and subject to change seasonally.

- **\$300 Room Rental**
- **Family Style Menu**
- **Signed Contract**

Additional Fees:

- **Satellite Bar & Bartender Fee \$200**
- **Chef Attendant Fee: \$100-\$300**



Private Terrace Events:

- Our terrace patio can seat 40 guests as is.
- Seated groups up to 50 may be accommodated with additional catering rentals; charges will be added to the final bill.
- 55 guests can be accommodated for a standing reception.
- Parties of 12 or more must dine with a Family Style Dining Menu.



The Courtyard Terrace Includes:

- Tables and chairs for 45 guests
- Outdoor Heating & Air Conditioning
- Fans
- Fully Covered Roof
- All Weather Enclosure

La Famila Menu:

(Priced per Guest. Prices do not include alcohol, tax, or service)



The GRAPPA

\$45

COURSE 1

3 Antipasti
2 Pizzas

COURSE 2

2 Pastas
2 Piatti

COURSE 3

2 Desserts

The VINO

\$55

COURSE 1

3 Antipasti
*Plus Prosciutto Di Parma
3 Pizzas

COURSE 2

3 Pastas
2 Piatti

COURSE 3

2 Desserts

The AMARO

\$65

COURSE 1

3 Antipasti
*Plus Prosciutto Di Parma
3 Pizzas

COURSE 2

3 Pastas
2 Piatti

*Plus 20oz Bone-In Ribeye

COURSE 3

3 Desserts

Our menus change often in order to bring you the freshest, local seasonal ingredients.

ANTIPASTI

FRIED ARTICHOKEs, walnut-anchovy vinaigrette, Parmesan

BURRATA, pickled beets, orange, pistachio salsa verde, lavash

CAESAR, little gem lettuce, white anchovy, Caesar dressing, bread crumbs, Parmesan

CHOPPED SALAD, little gem, radicchio, shallots, artichokes, chickpeas, ricotta salata, champagne vinaigrette

POLPETTE, CAB beef, Keegan Filion pork, Prosciutto Di Parma, San Marzano, Parmesan

PROCIUTTO DI PARMA, Parmesan, honey, flatbread, apples *Optional Add-On: \$5pp up-charge

PIZZAS

MARGHERITA, San Marzano DOP, mozzarella, basil, Parmesan

BIANCA, mozzarella, ricotta, Parmesan

MUSHROOM, Maitake, Prosciutto di Parma, red onion, mozzarella, fontina

CALABRESE, spicy sausage, fontina, mozzarella, broccolini, lemon oil

SAUSAGE, San Marzano DOP, marinated red onions, pepperoncini, arugula, San Simon di Costa

PASTA

PAPPARDELLE, ragu alla Bolognese

BLACK PEPPER TAGLIATELLE, pork tesa, egg yolk, chives, Parmesan

CAPPELLETTI VERDE, fontina, brown butter, hazelnuts, chives

BLACK SPAGHETTI, SC Shrimp, garlic, lemon, breadcrumbs

RIGATONI, San Marzano, pancetta, chili flake, Pecorino

PIATTI

ROASTED HALF CHICKEN, broccolini, fingerling potatoes, garlic, chicken jus

KEEGAN FILION FARMS PORK, sweet potatoes, maitake, calabrian chili, hakurei turnips

MARKET CATCH, roasted cauliflower, cauliflower puree, tomato & fennel chii oil

VEGETABLE RISOTTO, charred sunchoke puree, sunchoke chips, pea shoots, parmesan

20oz C.A.B. BONE-IN RIBEYE, torn potatoes, Vertical Roots lettuce, Calabrian chili butter

*Optional Add-On: \$10pp up-charge

DESSERT

TIRAMISU, fudge, coffee liquor

APPLE CROSTATA, Vanilla Gelato

LEMONCELLO CHEESECAKE, Citrus Supreme



Terrace Event Guidelines & Policies:

Guarantees

For private events, our Event Sales Representative requests notification of the guaranteed number of guests attending your event 72 hours prior to the event. You will be charged for the guaranteed number of guests, or, the number of guests served, whichever is greater.

Pricing

A 23% service charge, and an 11% sales tax will be added to all food and beverage charges. Liquor is subject to an additional 16% state sales tax. Prices are subject to change based on South Carolina State Law.

Payment

Full payment is charged at the conclusion of the event, unless otherwise arranged.

Menu Selection

Parties of 12 or more are required to dine family style. Menus can be either chef curated, or set ahead of time with the Event Coordinator. Custom menu selections should be made no later than one week prior to the scheduled event. All menu options are subject to availability and seasonality per discretion of the kitchen.

Please inform our Event Coordinator of any dietary restrictions or food allergies during the menu selection

Beverage Selection

Alcoholic beverages are charged on a per-drink basis. Our Wine Director and Beverage Directors are happy to assist you with any beverage questions or needs you may have.

A corkage fee of \$20 per bottle is applied to any wines or champagnes brought in through an outside source

Parking

Complimentary valet parking is available behind Indaco on Wolfe Street beginning at 6pm.

Cancellation

If a contracted party must cancel for any reason they will be charged for the room rental fee or \$250.00- whichever is the greater amount- in lieu of forfeiting a deposit. A full cancellation penalty schedule will be listed on event contract or credit card authorization.

Private Dining Sales Manager:

Meredith Hughes

mhughes@theindigoroad.com

mobile: (910) 386-6034

Steps to Book an Event:

1. Secure Your Event Date and Time: Contact our Event Coordinator to request a contract and place a 72 hour hold on your date.
2. Sign and Return Your Event Contract: This needs to be returned by the requested due date & time indicated to secure your reservation.
3. Submit Your Final Guest Count and Menu Selection:
We must receive your final guest count and menu selections by the date listed on your contract.