



INDACO

ATL
G.A.

ITALIAN FOOD & WINE

Est.
2023

LARGE PARTY GUIDE

725 PONCE DE LEON AVE NE, SUITE 250
ATLANTA, GA 30306
404.205.5183 INDACORESTAURANT.COM



LARGE PARTY DINING

PRIVATE + NON-PRIVATE

Indaco on the BeltLine offers a blend of elevated and casual dining with a modern, Italian menu. Seated private dining reservations are available for parties up to 38 guests. Larger parties may consider a restaurant buy out holding up to 132 guests (please inquire for pricing). All private parties and main dining parties 13 guests and more are subject to a contract and food and beverage minimum. Please see below for pricing details.

NON-PRIVATE PARTIES:

- All parties of 13+ are required to choose a pre-selected family style menu

- Can Accommodate Parties up to 20 seated in the Main Dining Areas
- Menu Selection Required for 13+ guests

PRIVATE DINING OPTIONS:

PRIVATE DINING ROOM

up to 24 seated/30 standing

- Sunday-Thursday = \$1,500
- Friday-Saturday = \$3,000
- BRUNCH Saturday & Sunday = starting at \$1,500

PRIVATE COVERED PATIO

38 seated/45 standing

- Sunday-Thursday = \$3,000
- Friday & Saturday = \$4,000

PRIVATE UNCOVERED PATIO + LAWN

32 seated/100 standing with minimal seating

- Sunday-Thursday = starting at \$3,000
- Friday & Saturday = starting at \$4,000

RESTAURANT BUY OUT:

- starting at \$16,000 Sunday - Thursday
- starting at \$18,000 Friday
- starting at \$20,000 Saturday

*Minimums & fees are revenue based and subject to change **



DINING ACCOMODATIONS

PRIVATE + NON-PRIVATE

PRIVATE DINING ROOM:

- Available for Private Parties up to:
 - 24 Seated Max
 - 30 Standing Reception

- Preselected Family Style Dinner Menu for 13+
- Beverages Charged Based on Consumption
- Food & Beverage Minimum Required
- Isolated speakers for custom music
- Private Environment, Ideal for Toasts & Speeches
- Optional Projector + Screen \$150

PRIVATE COVERED PATIO:

- Available for parties up to:
 - 38 Seated Max
 - 45 Standing Reception
 - with minimal seating.
- The Patio Offers Heat
- Beautiful View of the Atlanta Skyline
- Preselected Family Style Dinner Menu for 13+
- Beverages Charged Based on Consumption
- Food & Beverage Minimum Required

PRIVATE PATIO + LAWN:

- Available for parties up to 100 for a Standing Reception
 - minimal seating + tables for 32 guests.
- Standing Umbrellas for Shade
- Beautiful View of the Atlanta Skyline & BeltLine
- Bocce Ball Lawn
- Preselected Hors D'oeuvres + Dinner Menus
- Beverages Charged Based on Consumption
- Food & Beverage Minimum Required

**pricing subject to change seasonally*



LA FAMIGLIA MENU

Family style dining to be shared between you and your guests. Family style menus are required for parties 13 guests or more. Please notify us of any dietary restrictions so we may accommodate.

THE GRAPPA

\$75 / pp

COURSE 1:
2 Antipasti

COURSE 2
2 Pastas
1 Piatti*

COURSE 3
1 Dessert

THE VINO

\$90 / pp

COURSE 1
2 Antipasti
1 Pizza

COURSE 2
3 Pastas
1 Piatti

COURSE 3
1 Dessert

THE AMARO

\$110 / pp

COURSE 1
2 Antipasti
2 Pizzas

COURSE 2
2 Pastas
2 Piatti

COURSE 3
2 Desserts

*Grappa, Vino and Amaro
menus are subject to 3%
coordination fee.*

every first course includes:

FOCACCIA, pardon chili butter, orange blossom honey, dried blue basil

ANTIPASTI

MARINATED OLIVES, castelvetro, gorgonzola, alcoreña, citrus verde

LITTLE GEM, parmesan, garlic crumb, caesar dressing

BURRATA, green strawberry mostarda, arugula, shaved fennel, Marcona almond, brioche, balsamic

BEET SALAD, fromage blanc, red bibb lettuce, radish, pickled fennel, mascarpone ranch

MARINATED TROUT, semolina batard, local grapefruit, red radish, green garlic aioli, parsley

POLPETTE, certified angus beef, heritage pork, san marzano tomato DOP, basil, parmesan

PIZZA optional gf crusts

CACIO DE PEPE, ricotta, fontina, mozzarella, black pepper, frico

ITALIAN SAUSAGE, tomato, mozzarella, fennel, fennel pollen, parmesan

MARGHERITA, tomato, mozzarella, basil, parmesan, evoo

SPICY SOPPRESOTA, tomato, mozzarella, basil, honey, parmesan

BUTTERNUT, provolone picante, pancetta, red onion, sage, black truffle fonduta

FUNGHI, garlic oil, smoked mozzarella, pioppino, caramelized onion, fried rosemary

PASTA/RICE

PAPPARDELLE, short rib ragu, soffritto, pecorino, parsley leaf

RIGATONI, beef bolognese, stracciatella, tomato, Aleppo, basil

TAGLIATELLE, pork tesa, black pepper, farm egg, parmesan, chive

LINGUINE NERO, hot cherry pepper, GA shrimp, n'duja, basil, white wine, lemon butter, garlic

BALANZONI, wild chive, lump crab, mascarpone, brown butter, asparagus

MEZZELUNE, jersey girl cheese, morel mushroom, green garlic, chili crunch, breadcrumb

BUCATINI ROSA, Burger Family fromage blanc, rainbow chard, flowering brassica, rocket oil, crispy

garlic gremolata

PIATTI

HANGER STEAK, potato frico, morel mushroom, danver carrot, barolo bordelaise +5/per person

ROASTED CHICKEN, braised kale, wild mushroom, marsala jus, roman gnocchi

PORCHETTA, lentil, tomato, hakurei turnip, pepper vinaigrette, pistachio gremolata

MARKET FISH, seasonal set up

ADD ON CONTORNI

BRUSSELS, sherry agrodolce, toasted pine nuts, parmesan

CAULIFLOWER & RADICCHIO, caramelized onions, chili, parmesan

CRISPY POTATOES, Calabrian chili aioli, parmesan

POLENTA, brulee parmesan, maldon

DESSERT

Pastry Chef's Selection(s)

THE CHEF'S SELECTION

\$65 / pp

3 COURSES
based on party dietary
restrictions

INDACO FAMILY-STYLE LA FAMIGLIA *Brunch* MENU

Family style dining to be shared between you and your guests. Family style menus are required for parties 13 guests or more. Please notify us of any dietary restrictions so we may accommodate.

Please know, menus do not include alcohol or beverage, both are charged on consumption.

THE PROSECCO

\$55 / pp

COURSE 1:

2 Starters
1 Pizza

COURSE 2

4 Pastas or Piatti

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THE SPRITZ

\$45 / pp

COURSE 1

1 Starter
1 Pizza

COURSE 2

3 Pastas or Piatti

STARTERS

POLPETTE, San Marzano tomato DOP, Parmesan, basil

PASTRY BOARD, madeleine, butter biscuit, blueberry scone 

LITTLE GEM, caesar, Parmesan, garlic crumb

BURRATA, arugula, apple, red onion, brioche, aged balsamic

PIZZA optional gf crusts

BIANCA PIZZA, ricotta, mozzarella, parmesan, arugula 

BREAKFAST PIZZA, garlic, pancetta, smoked mozzarella, farm egg, hot sauce

MARGHERITA PIZZA, DOP tomato, mozzarella, basil, parmesan 

PASTA

BUCATINI, Carbonara or Al Amatriciana

RADIATORI, pesto genovese, lemon, grana, bread crumb 

PIATTI

RICOTTA PANCAKES, lemon curd, hazelnut streusel, powdered sugar 

FRIED CHICKEN BISCUIT, buttermilk biscuit, bnb pickles, hot sauce, seasonal jam

RICOTTA TOAST, seasonal fruit, confit lemon 

SMALL BITES

FOR ANY EVENT 20+ GUESTS

- Add on to any private dinner, passed or stationary
- 25 piece minimum required | Price per piece
- To have small bites passed by servers, an additional server fee of \$100 will be added to the final bill

POLPETTE, house meatballs, Parmesan 4

CHARCUTERIE SKEWER, cured meat, cheese, Castelvetro olive 4

SEASONAL BRUSCHETTA, house bread, ex: fig & gorgonzola, prosciutto & balsamic, ricotta & pepper 3

ARANCINI, fried risotto ball, seasonal preparation 4

PORK BELLY, calabrian chili agrodolce, grana 4



STATIONARY APPETIZER TABLE & CATERING

- Great for reception style events
- Each platter serves 8-10

FOCACCIA, rosemary, parmesan, whipped ricotta, honey, black pepper 20

BURATTA, seasonal set 30

LITTLE GEM, Caesar, parmesan, garlic crumb, cured egg 25

MARINATED OLIVES, Cerignola, Castelvetro, Coquillo, Arbiquina 15

PROSCIUTTO DI PARMA, flatbread, fruit mostarda, local honey, Parmesan 30

WOOD FIRED PIZZAS, seasonal varieties 18-24

PASTA SALAD, Castelvetro olive, cured meat, cheese 30

ITALIAN CRUDITE, local vegetables, bagna cauda vinaigrette, herb dipping sauce 15

ADDITIONS

FOR ANY EVENT 20+ GUESTS

CRAFT COCKTAILS

LUCA BRASI'S LEGACY – 15
vodka, kiwi, lime, mint

ITALIAN STROLL – 17
elijah craig private barrel,
amaro, sweet vermouth, cocoa
nib

CARMINE FALCONE – 20
scotch, cocchi americano,
peychaud's, lemon

LIMONARE – 17
tequila, amaretto, orange, lime,
orgeat

CERASO NEGRONI – 20
gin, red bitters, vermouth,
amaretto, cherry

SODA DEL GIORNO - 10
flavor of the day, simple, soda

BUBBLE NO TROUBLE - 10
sirop aperitif, oddbird bubbles,
soda,



WINE

Save time by pre-selecting
bottles of wine for the table

SELECTIONS CAN BE FOUND
ON OUR FULL WINE LIST!



EVENT GUIDELINES & POLICIES

GUARANTEES

- For all contracted menus, Indaco Atlanta requires notification of the guaranteed number of guests attending your event, two (2) business days (Monday- Friday) prior to your reservation date.
- You will be charged for the guaranteed number of guests, or the number of guests served, whichever is greater.

PRICING

- An 8.9% sales tax will be added to all food and non-alcoholic beverage charges.
- All alcohol is subject to an additional 3% State Liquor Tax on top of Sales Tax.
- A 23% service charge will be added to the final bill.
- Prices are subject to change based on Georgia State Law.

PAYMENT

- Full payment is charged at the conclusion of your event, unless otherwise arranged.
- Indaco Atlanta does not offer split checks but will allow split payments up to 4 credit cards.

FOOD MENU SELECTION

- Parties of 13 or more are required to dine family style.
- Indaco Atlanta asks that all menu selections be made no later than seven (7) days prior to the reservation date.
- All menu options are subject to availability & seasonality per discretion of our Chefs.
- Please inform Indaco - Atlanta of any dietary restrictions or food allergies during the menu selection process.

BEVERAGE SELECTION

- ALL beverages are charged on consumption.
- For any fully private events, INDACO requires client to preselect a beverage package for parties 20 guests and more.
- Corkage Fee: \$30 per bottle, maximum of 3 bottles allowed per event.

CANCELLATION

- A full cancellation penalty schedule will be listed on event contract or credit card authorization.



CONTACT

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