



INDACO

PRIVATE EVENT GUIDE

526 KING ST. CHARLESTON, SC 29403
843.727.1229 INDACORESTAURANT.COM

PRIVATE EVENTS

COURTYARD TERRACE

- Available for Private Events up to:
 - 50 Seated*
 - 60 Standing
- Required Signed Event Contract
- Food & Beverage Minimum*
- Pre-selected Family Style Dinner Menu
- Pre-selected Beverage Options

ADDITIONAL FEES:

- Non-Refundable Private Space Fee
- Private Satellite Bar + Bartender Fee

COURTYARD TERRACE INCLUDES:

- Amazing Views of Upper King Street
- Private environment, ideal for toasts & speeches
- Personal Satellite Bar & Bartender
- In-House Tables & Chairs for up to 40 Guests
- Seating for up to 50 with additional rentals
- Climate Controlled with outdoor AC + heaters
- Outdoor Lighting
- Fully Enclosed, All-Weather Garage Doors
- Private Audio System

*Minimums are subject to change seasonally & can vary between days.



SEATED FAMILY-STYLE LA FAMIGLIA MENU

ALL ITEMS SERVED FAMILY STYLE, PLEASE INFORM INDACO OF ANY ALLERGIES IN ADVANCE

\$60 / PP

COURSE 1: 2 Antipasti 1 Pizza	COURSE 2: 2 Pastas 1 Piatti*
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Antipasti

FOCACCIA

apple butter, ricotta

BURRATA

roasted beets, radish, arugula, soppressata vinaigrette, flat bread

LITTLE GEM LETTUCE

Caesar, Parmesan, garlic crumb, cured egg

CRISPY CALAMARI

arugula, banana peppers, piquillo aioli, lemon

WOOD-FIRED TURNIPS

whipped goat cheese, arugula, toasted walnuts, pickled apricots

POLPETTE

CAB beef, Keegan Filion pork, San Marzano, Parmesan

PROSCIUTTO DI PARMA* (+ 5 PER PERSON)

local Asian pears, honey, Parmesan, flatbread

TUNA CRUDO (+ 5 PER PERSON)

fennel, orange, olives, mint, arugula, white balsamic vinaigrette

Pizza

MARGHERITA

San Marzano DOP, mozzarella, basil, Parmesan

SPICY SOPPRESSATA

San Marzano tomato DOP, mozzarella, honey, basil

AMATRICIANA

San Marzano tomato DOP, mozzarella, guanciale, red onion, aleppo, oregano, pecorino

SAUSAGE

smoked mozzarella, fontina, broccolini, giardiniera, oregano

FIG

fig jam, gorgonzola dolce, smoked mozzarella, fontina, aged balsamic, prosciutto, arugula

PECAN

spinach, smoked mozzarella, fontina, pecan pesto, Parmesan, parsley

Pasta

TAGLIATELLE

pork tesa, black pepper, Storey Farms egg, chives, Parmesan

CAVATELLI

Tarvin Shrimp, calabrian chili, lemon, tarragon, capers

PAPPARDELLE

Carolina Ground whole wheat, cider braised pork, collards, Parmesan

TORTELLI

ricotta, rosemary, Raven Farms mushrooms, crispy prosciutto, Parmesan

RIGATONI NERO

yellowfin tuna, tomato, roasted red pepper, capers, olives, breadcrumbs, fennel fronds

RADIATORI

C.A.B. beef Bolognese, San Marzano tomato, Parmesan, basil

AGNOLOTTI

roasted cauliflower, leeks, Parmesan cream, crispy sunchokes

Piatti

MARKET FISH

fregola, roasted leeks, pickled mustard seeds, charred leek vinaigrette

ROASTED HALF CHICKEN

polenta, marsala jus, Raven Farms mushrooms, spinach

GRILLED HERITAGE PORK CHOP

wood-fired cauliflower caponata, pine nuts, basil

WOOD-FIRE GRILLED C.A.B. BEEF* (+ 10 PER PERSON)

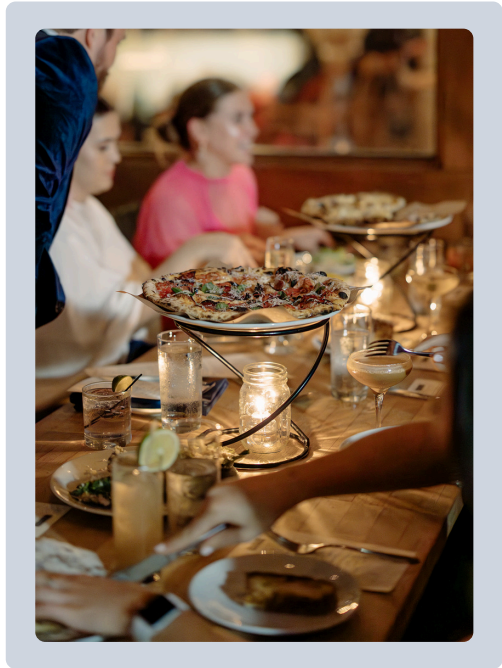
crispy brussels sprouts, fingerling potatoes, pickled red onion, aged balsamic



LA FAMIGLIA MENU ENHANCEMENTS

PRICED PER PERSON

ADD DESSERT / 4
ADD CONTORNI / 5
ADDITIONAL ANTIPASTI / 6
ADDITIONAL PIZZA / 5
ADDITIONAL PASTA / 6
ADDITIONAL PIATTI / 8



Dessert

GELATI TRIO

daily assorted flavors

ZEPPOLE

cannoli cream

TIRAMISU

mascarpone, espresso, cocoa

APPLE CRANBERRY CROSTATA

cinnamon caramel, salted caramel gelato

BUDINO

dark chocolate, chocolate hazelnut whip, toasted hazelnut

Contorni

CRISPY POTATOES

Parmesan, Calabrian aioli

POLENTA

Parmesan, chives

CHARRED BROCCOLINI

olive vinaigrette, parmesan

ROASTED LEEKS

pickled mustard seed, charred leek vinaigrette

CAULIFLOWER CAPONATA

tomato, olive, pine nut, roasted red peppers, basil

CRISPY BRUSSELS SPROUTS

balsamic, Parmesan

MENU & PRICING SUBJECT TO CHANGE IN ORDER TO BRING YOU THE FRESHEST, LOCAL INGREDIENTS



RECEPTION STYLE EVENTS

STAND UP RECEPTION WITH CICCETTI (SMALL BITES) OR LIGHT DINNER

CICCETTI

25 PIECE MINIMUM REQUIRED | PRICED PER PIECE | PASSED OR ON DISPLAY

PASSING SMALL BITES REQUIRES AN ADDITIONAL SERVER FEE OF \$100 AND WILL BE ADDED TO THE BILL IF THIS STYLE OF SERVICE IS SELECETED

POLPETTE, house meatballs, Parmesan | 2.5

CAPRESE SKEWER, fresh mozzarella, tomato, basil, balsamic | 2

CHARCUTERIE SKEWER, cured meat, cheese, Castelvetro olive | 2.5

SEASONAL BRUSCHETTA, house bread, ex: fig & gorgonzola, prosciutto & balsamic, ricotta & butternut | 2.5

ARANCINI, fried risotto ball, seasonal preparation | 3

DOLCE

ZEPPOLE, cannoli cream | 2

TIRAMISU BITE, mascarpone, espresso, cocoa | 2.5

CHOCOLATE RASPBERRY BUDINO SHOOTER, blackberry whipped cream, chocolate almond crumble | 2.5



ON DISPLAY

ALL DISPLAYS ARE PRICED PER PERSON AND BASED ON ONE (1) HOUR OF SERVING TIME.

*ADDITIONAL FEES APPLY FOR LONGER SERVICE TIMES.

FOCACCIA, rosemary, parmesan, whipped ricotta, honey, black pepper | 4

MARINATED OLIVES, Cerignola, Castelvetro, Coquillo, Arbiquina | 4

ITALIAN CRUDITE, local vegetables, bagna cauda vinaigrette, herb dipping sauce | 6

BURATTA, seasonal set | 10

LITTLE GEM SALAD, Caesar, parmesan, garlic crumb, cured egg | 8

ITALIAN SALAD, greens, soppressata, provolone, banana pepper, cucumber, olive, vinaigrette | 8

PROSCIUTTO DI PARMA, flatbread, pickled green tomato, local honey, Parmesan | 12

WOOD FIRED PIZZAS, seasonal varieties | 14

CHILLED PASTA SALAD, Castelvetro olive, cured meats, Italian cheese | 12

BAKED PASTA, San Marzano tomato, mozzarella, basil, Parmesan | 14 (add meat +2)

PRIVATE EVENT

OPEN PATIO SATELLITE BAR

BAR MINIMUM OF THREE (3) HOURS REQUIRED/PRICED PER PERSON PER HOUR

PLEASE START BY SELECTING YOUR BEER AND WINE PACKAGE:

D.O.C.G. / 14

Select four (4)
local & domestic beers:

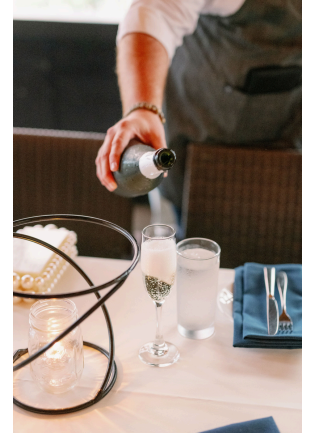
- PERONI ITALIAN LAGER
- COMMONHOUSE WISE ONE, HEFEWEIZEN
- REVELRY LEFTY LOOSEY IPA
- RESIDENT CULTURE YARD RIPPER SELTZER
- WILD LEAP BLUEBERRY LMN ADE
- AUSTIN EASTCIDERS ORIGINAL DRY CIDER
- MICHELOB ULTRA
- ATHLETIC BREWING RUN WILD IPA (NON-ALC)

Choose up to four (4)
Italian wine selections:

- REDS**
PINOT NERO
Muri-Gries, Alto Adige 2021
- BARBERA D'ALBA**
Gianfranco Alessandria,
Piedmont 2023
- SUPER TUSCAN**
Castello di Volpaia, "Citto,"
Tuscany 2023
- VALPOLICELLA**
Allegrini, Veneto, 2023

WHITE, PINK & BUBBLES

- PROSECCO**
Tenuta Santomè, Veneto NV
- PROSECCO DOC ROSE**
Millesimato, "Lovo," Veneto
2022
- FIANO**
Produttori di Manduria, "Uni,"
Puglia 2023
- VERMENTINO**
Erne, Tuscany 2022
- CHARDONNAY**
Tenuta di Nozzole,
"Le Bruniche," Tuscany 2023



DA TAVOLA / 12

Select three (3)
local & domestic beers:

- COMMONHOUSE WISE ONE, HEFEWEIZEN
- WILD LEAP BLUEBERRY LMN ADE
- AUSTIN EASTCIDERS ORIGINAL DRY CIDER
- MICHELOB ULTRA
- REVELRY IPA
- ATHLETIC BREWING RUN WILD IPA (NON-ALC)

Choose up to three (3)
Italian wine selections:

- REDS**
SANGIOVESE BLEND
Scarpetta, "Frico" Rosso,
Tuscany 2021
- SUPERTUSCAN BLEND**
Avignonesi "Cantaloro" Rosso,
Tuscany 2019
- MONTEPULCIANO**
Vigneti del Sole, Abruzzo 2022

WHITE, PINK & BUBBLES

- PROSECCO**
Casalotta Brut Spumante, NV
- FIRIULANO BLEND**
Scarpetta, "Frico" Bianco,
Friuli-Venezia Giulia 2021
- PINOT GRIGIO**
Matteo Braidot,
"Torre di Viscone",
Friuli-Venezia Giulia 2022
- ROSATO**
Scarpetta, "Frico" Rosato,
Tuscany 2021



NEXT PLEASE SELECT YOUR OPTIONAL LIQUOR PACKAGE:

CAPRI / 9

TOP SHELF

- GREY GOOSE VODKA
- TEN TO ONE RUM
- HENDRICK'S GIN
- BASIL HAYDEN BOURBON
- JOHNNY WALKER BLACK
- PATRON SILVER

POSITANO / 7

MID-LEVEL

- TITO'S VODKA
- PLANTATION 3 STARs RUM
- BOMBAY SAPPHIRE GIN
- MAKER'S MARK BOURBON
- MONKEY SHOULDER SCOTCH
- ESPOLON BLANCO TEQUILA

AMALFI / 5

HOUSE

- PEARL VODKA
- BACARDI RUM
- BEEFEATER GIN
- EVAN WILLIAM'S BOURBON
- DEWAR'S SCOTCH
- LUNAZUL TEQUILA



BAR PACKAGES INCLUDE

SODAS

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Ginger Beer
- Tonic Water
- Club Soda

JUICES

- Lime
- Lemon
- Orange
- Cranberry
- Grapefruit
- Pineapple

GARNISHES

- Lemons
- Limes
- Oranges
- Olives
- Cherries

PACKAGE ENHANCEMENTS

PRICED PER PERSON

SPECIALTY MIXERS | 4

Triple Sec, Angostura Bitters, Aperol, Campari
Sweet & Dry Vermouth, Simple Syrup, Grenadine

PROSECCO TOAST | 5

MOZZA ROASTERS DRIP COFFEE | 2.5

SPIRIT FREE COCKTAIL | 2

GUESTS UNDER 21 YEARS OLD | 6

HOUSE LIMONCELLO | 8

AMARO DIGESTIVE | 8

SIGNATURE COCKTAILS | MKT

PLEASE INQUIRE WITH YOUR PDR COORDINATOR TO
DISCUSS SPECIALTY COCKTAIL OPTIONS



BAR STAFFING

INDACO REQUIRES ONE (1) BARTENDER PER FORTY (40)
GUESTS AT \$150 PER BARTENDER FOR A MINIMUM OF
THREE (3) HOURS. ADDITIONAL HOURS ARE \$25 PER
BARTENDER PER HOUR.

CORKAGE FEE: \$35 PER BOTTLE, MAXIMUM OF 5 BOTTLES
ALLOWED PER EVENT



PRIVATE EVENT

CONSUMPTION SATELLITE BAR

ALL CONSUMPTION BEVERAGES ARE CHARGED PER DRINK ORDERED AND BOTTLE OPENED

SPIRIT OPTIONS

BASE PRICE CAN INCREASE WITH DRINK MODIFICATIONS

CAPRI / 14

TOP SHELF

GREY GOOSE VODKA
TEN TO ONE RUM
HENDRICK'S GIN
BASIL HAYDEN BOURBON
JOHNNY WALKER BLACK
PATRON SILVER

POSITANO / 12

MID-LEVEL

TITO'S VODKA
PLANTATION 3 STARs RUM
BOMBAY SAPPHIRE GIN
MAKER'S MARK BOURBON
MONKEY SHOULDER SCOTCH
ESPOLON BLANCO TEQUILA

AMALFI / 10

HOUSE

PEARL VODKA
BACARDI RUM
BEEFEATER GIN
EVAN WILLIAM'S BOURBON
DEWAR'S SCOTCH
LUNAZUL TEQUILA

BEER

Choose up to 4
from Italian, local & domestic selections

COMMONHOUSE WISE ONE, HEFEWEIZEN
REVELRY LEFTY LOOSEY IPA
RESIDENT CULTURE YARD RIPPER SELTZER
WILD LEAP BLUEBERRY LMN ADE
AUSTIN EASTCIDERS ORIGINAL DRY CIDER
MICHELOB ULTRA
ATHLETIC BREWING RUN WILD IPA (NON-ALCOHOLIC)

WINE

Choose up to 4
from our fully Italian wine selections

WHITE, PINK & BUBBLES

8	PROSECCO, Tenuta Santomè, Veneto NV	54
9	PROSECCO BRUT ROSE, Millesimato, "Lovo," Veneto 2022	59
8	FRANCIACORTA, Ca' del Bosco Cuvee Prestige, Lombardy NV	115
8	GAVI, Tenuta la Rocca, "Coppo," Piedmont 2022	55
7	VERMENTINO, Erne, Tuscany 2022	59
6	ORANGE, Borgo Sovaian, "Aransat," Friuli 2022	55
6	PINOT GRIGIO, Pighin, Friuli-Venezia 2020	72
6	CHARDONNAY, Tenuta di Nozzole, "Le Bruniche," Tuscany 2022	55
6	CHARDONNAY, Antinori Bramito della Sala, Umbria 2022	74
6	ROSATO, Frescobaldi "Alie", Tuscany 2022	54
6	ROSATO, Segno Librandi, "Cirò," Calabria 2023	59

REDS

6	NEBBIOLO, Famiglia Rivetti, Lange, Piedmont 2021	59
6	PINOT NERO, Muri-Gries, Alto Adige 2021	59
6	NEBBIOLO, NEBBIOLO, G.D. Vajra, Piedmont, 2023	60
6	PINOT NERO, Jermann "Red Angel on the Moonlight", Friuli 2021	85
6	SUPER TUSCAN, Castello di Volpaia, "Citto," Tuscany 2023	59
6	TOSCANA ROSSO, Le Sughere di Frassinello, Tuscany 2020	71
6	CHIANTI CLASSICO, Tenuta di Arceno, Tuscany 2021	71
6	SANGIOVESE, La Spinetta "Il Nero di Casanova", Tuscany 2019	63
6	NERO D'AVOLA, Feudo Montoni "Lagnusa", Sicily 2020	73
6	CABERNET SAUVIGNON, Brancatelli, Valle delle Stelle, Tuscany 2020	71
6	SUPER TUSCAN, Avignonesi, "Grifi," Tuscany 2021	68
6	SUPER TUSCAN, Tenuta di Arceno "Il Fauno", Tuscany 2020	112
6	BAROLO, Bruna Grimaldi "Camilla", Piedmont 2019	145



More selections can be found on our full wine list!

PRIVATE EVENT GUIDELINES & POLICIES

GUARANTEES

- For all contracted menus, Indaco requires notification of the guaranteed number of guests attending your event, one (1) week prior to your event.
- You will be charged for the guaranteed number of guests or the number of guests served, whichever is greater.
- All contracted groups must not exceed the guaranteed guest count confirmed with your private event sales coordinator in the days leading up to the event. The restaurant cannot guarantee additional guests will be able to fit in the pre-assigned section due to table placement and other reservations throughout the restaurant.
- The manager and staff on duty will do their best to accommodate if possible and the client will be charged an additional \$100 per person in addition to the per person food and beverage menu price.

PRICING

- Liquor is subject to a 16% state sales tax. An 11% sales tax will be added to all food and non-alcoholic beverage charges.
- A 23% service charge will be added to the final bill.
- Prices are subject to change based on South Carolina State Law.

PAYMENT

- Full payment is charged at the conclusion of your event, unless otherwise arranged.
- Indaco does not offer split checks.
- Indaco requires a credit card to guarantee the date along with a non-refundable advance private space rental fee.

FOOD MENU SELECTION

- All private events are required to dine family style unless selecting a reception style event.
- Indaco requires all menu selections be submitted no later than two (2) weeks prior to the scheduled event.
- All menu options are subject to availability and seasonality per discretion of our Chefs.
- Please inform Indaco of any dietary restrictions or food allergies during the menu selection process.

BEVERAGE SELECTION

- For any fully private event, Indaco requires client to pre-select beverage options.
- All beverage selections be submitted no later than two (2) weeks prior to the scheduled event.
- Our Beverage Managers are happy to assist you with any beverage questions or needs you may have.

CANCELLATION

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

CONTACT

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