



INDACO

**NON-PRIVATE
EVENT GUIDE**
526 KING ST. CHARLESTON, SC 29403
843.727.1229 INDACORESTAURANT.COM

NON-PRIVATE *Dinner* LARGE PARTY RESERVATIONS

- Group sizes ranging from 11 - 25 guests
- Contracted Pre-selected Family Style Menu Required
 - All items are brought to the table, passed around and shared amongst your guests
- Refundable Deposit of \$250
 - Deposits are refundable until one (1) week prior to your dinner if you choose to cancel or will go toward your final bill.
- No Private Room Fee
- No Food & Beverage Minimum
- Other diners and large parties can be in close proximity.



COURTYARD TERRACE INCLUDES:

- Lively Environment
- Amazing Views of Upper King Street
- Climate Controlled with outdoor AC + heaters
- Outdoor Bistro Lighting
- Fully Enclosed, All-Weather Garage Doors



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)

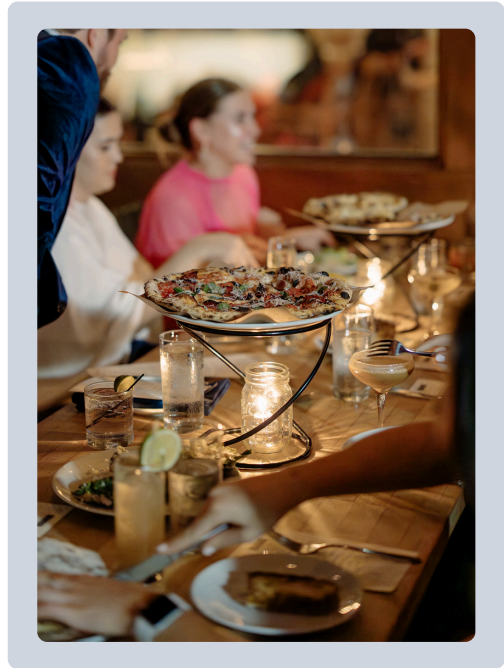
crispy brussels sprouts, fingerling potatoes, pickled red onion, aged balsamic



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



NON-PRIVATE PARTY ENHANCEMENTS

LARGE FORMAT COCKTAILS

\$80 | Each carafe serves 6-8

SPRITZ

SELECT APERITIVO, SODA, PROSECCO

SEASONAL MULE

VODKA, GINGER BEER,
LIME, SEASONAL FLAVOR MAY VARY

PALOMA

REPOSADO TEQUILA, GRAPEFRUIT,
LIME, SODA



WINE

In vino veritas

SAVE TIME BY PRE-SELECTING
BOTTLES OF WINE FOR THE TABLE

SELECTIONS CAN BE FOUND ON OUR FULL WINE LIST!



cheers TO YOU

A TOAST FOR THE TABLE

½ Glass Bubbles:
\$5/pp

FINISHING TOUCH

House Limoncello:
\$8/pp

EVENT GUIDELINES & POLICIES

GUARANTEES

- For all contracted menus, Indaco requires notification of the guaranteed number of guests attending your event, three (3) days prior to your event / reservation.
- 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.

DEPOSITS

- Indaco requires a credit card to guarantee the date along with a \$250 advance deposit.
- The \$250 advance deposit will be applied to your final bill.
- If you choose to cancel your event, you must do so at least one (1) week prior to your reservation for a full refund.

PAYMENT

- Full payment is charged at the conclusion of your event, unless otherwise arranged.
- Indaco does not offer individual checks. The final bill can be split evenly with up to 6 cards.

FOOD MENU SELECTION

- Parties of 11 or more are required to dine family style.
- 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

- ALL beverages are charged on consumption only.
- Our Beverage Managers are happy to assist you with any beverage questions or needs you may have.
- A Corkage Fee of \$35 per bottle will be applied to any outside wine brought in with a maximum of 5 bottles allowed per event.

CANCELLATION

- Indaco requires a one week rebooking period for any cancellations.
- Any cancellations made one (1) week or less from event will not be refunded their \$250 deposit.

CONTACT

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