**Celebrations & Events**

Make your celebrations and events memorable at Hotel Indigo! We have you covered for everything from big birthdays and family roasts to after work drinks and indulgent private dining. Celebrate in our ‘Gnasher’ dining room or keep it casual at our Gathering Table in Daisy Tasker. Unique is in our nature, please contact us if you are looking for something more…

All Menus require 72 Hours notice | complimentary room hire available for bookings over 14 guests|Subject to availability

**Host a Roast**

Adults £30 | Children £10

**Arrival –** glass of Prosecco

**To start –** bread, olives, crisps & dip

**Soup –** vegetable soup of the day

**Roasts –** topside beef | chicken | vegetable wellington

**Sides –** roast potatoes | mashed potato | greens | Yorkshire pudding | gravy

**Pudding –** seasonal sharing dessert served to the table

available for 14 to 20 adult guests | dishes are served family style to the centre of the table

**Afternoon Tea with Bubbles**

£20 Per Guest

**Fizz –** glass of Prosecco or non alcoholic alternative

**Scones-** fruit and plain with clotted cream, Mackays preserves

**Savories –** chefs selection of four

**Sweet –** selection of at least three

**Treat -** Dundee marmalade pastilles, chocolate truffles, tablet

**Tea** – selection of loose leaf teapigs

Daisy’s afternoon tea changes regularly | regrettably we cannot tailor to coeliac or lactose intolerances – please call our sales and events team to discuss options

**Chefs table**

3 Course £40\*\* |4 Course £50\* | 5 Course £60

**Arrival –** Prosecco & canapes \*

**To Start –** Pea & watercress soup, sourdough crouton,

hens egg & mint oil \*\*

**Fish –** home cured salmon, Verdant gin, cucumber & lime

**Main course** – Chataubriand carved table side\*\*

**Cheese** – French & Scottish selection

**Dessert** – Dark chocolate pave, hazelenut, tonka bean ice cream \*\*

Exclusive to our Gnasher suite | available for 12 to 20 guests | Vegan diets can be catered for| please allow at least three hours for the five course chefs table.

**Drinks Packages**

**House Tipple - £15 per person**

½ bottle of house red/white wine plus a signature cocktail

**From round here..**

Icy buckets of Dundonian beer, signature cocktails filled with local spirit and the best booze our neighbourhood has to offer. Give us a budget and let’s pop bottles!

**Canapes & Drinks** £14 per guest

Chefs choice of canapes & glass of fizz | parties of 12 to 80 | Served in the Lobby, Gnasher or Snug subject to availability.

**Large Parties**

Tables of 12 or more are invited to dine either in Daisy Tasker or our private dining room ‘The Gnasher Suite’. The choice is yours! Our Bistro Menu combines local flare, comfort food and seasonal favourites. For a show-stopping, contemporary dining experience, choose our set menu inspired by local ingredients ‘From round here…’

**Bistro Menu**

2 Courses £25 | 3 Courses £30

We have an opportunity towarm the heart**,** inspire the mind, feed the soul and bring people together. Our Bistro menu is a packed with feel good dishes, home comforts and healthy options. The bistro menu changes every Wednesday.

Includes snacks and a glass of fizz on arrival.

**From round here…..**

2 Courses £35 | 3 Courses £40

Prosecco & Canapes on arrival

Starters

**Pea & watercress soup** Sourdough croutons, hens egg & mint oil

**Verdant gin cured salmon**, Cucumber, radish & lime,

**Tomato salad,** basil mousse, mozzarella, black olive & sourdough

Main courses

**Fillets of sole** with spring cabbage, brown shrimp butter, apple and macadamia nut

**Chicken breast,** ratte potatoes, asparagus,

haricot beans & smoked bacon

**Tagine,** sweet potatoes, chick peas, flat bread & mint

Desserts

**Dark chocolate pave,** hazelnut, tonka bean ice cream

**Pimms parfait,** strawberry, lemonade, mint & cucumber

**Dundee marmalade pudding,** caramel sauce & vanilla ice cream

Includes snacks and an arrival drink | for parties of 12 - 20 guests | please allow east 2.5 hours from the entire party arriving for 3 course

**Bespoke Menu**

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Let’s get creative, meet with our head chef and be inspired to push the boat out! Discuss your preferences, local larder explore the possibilities working to budgets of £40 per head. For parties of 14-20 Parties over 20 are subject to availability with guests selecting one starter, main and dessert to create their bespoke menu.

**Whistle Stop Gathering** £10 per guest

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Keep it simple with soup & sandwhich - veggie soup & selection of classic sandwiches served in our lobby or Daisy Tasker | ideal for city tours & walking groups|18 to 50 guests | Available 11am to 5pm Monday to Friday only

**Day Delegate Package** from £29-£35

3 servings of tea and coffee with snacks, fresh fruit, water & sweets Stationary, flipchart, spider phone & screen share | Chef’s Larder Lunch |Preferential bedroom rate| Corporate shuttle service available at additional charge

Please Note

Our menu descriptions do not include all ingredients please ask for an allergens menu should you have any intolerances or allergies.

Prices are inclusive of VAT at 20%. Our menus change in December, January, April, July and August. All menus are subject to availability.