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: $500
- Private Satellite Bar + Bartender Fee: $150

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, as is
- Climate Controlled with outdoor AC + heaters
- Outdoor Lighting
- Fully Enclosed, All-Weather Garage Doors
- Private Audio System

*Minimums are subject to change seasonally and can vary between days
SEATED FAMILY-STYLE
LA FAMIGLIA MENU

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

THE GRAPPA
$60 / pp

COURSE 1:
2 Antipasti
2 Pizzas

COURSE 2
2 Pastas
1 Piatti*
1 Contorni

COURSE 3
1 Dessert

THE VINO
$70 / pp

COURSE 1
2 Antipasti
2 Pizzas

COURSE 2
3 Pastas
1 Piatti
1 Contorni

COURSE 3
2 Desserts

THE AMARO
$80 / pp

COURSE 1
3 Antipasti
2 Pizzas

COURSE 2
3 Pastas
1 Piatti
2 Contorni

COURSE 3
2 Desserts

*Chef’s C.A.B Beef & Duck Breast Selection- additional $5/pp (Grappa only)

ANTIPASTI
FOCACCIa, rosemary, Parmesan, spring onion verde
BURRATA, peaches, ‘nduja vinaigrette, arugula, candied almond, balsamic, flatbread
LITTLE GEM LETTUCE, Caesar, Parmesan, garlic crumb, cured egg
ITALIAN SALAD, greens, soppressata, provolone, banana peppers, cucumber, olives, house vinaigrette
POLPETTE, CAB beef, Keegan Filion pork, San Marzano, Parmesan
TUNA CRUDO, Lowland Farms watermelon, mint oil, pickled serrano, radish, smoked sea salt
FRIED OYSTERS, verde aioli, lemon, chive
BLISTERED SHISHITOS, King Salumi Guanciale, Calabrian honey, chive, lemon, Parmesan

PIZZA
MARGHERITA, San Marzano DOP, mozzarella, basil, Parmesan
SPICY SOPPRESSATA, San Marzano tomato DOP, mozzarella, honey, basil
SAUSAGE, San Marzano tomato DOP, mozzarella, mushrooms, pickled hot peppers, provolone
PEACH, Shuler Farms peach, Prosciutto di Parma, mozzarella, arugula, balsamic glaze
EGGPLANT, parmesan cream, fontina, smoked mozzarella, ricotta salata, calabrian puree, chive
Bianca, ricotta, mozzarella, Parmesan, garlic, parsley

PASTA
TAGLIATELLE, pork tesa, black pepper, Storey Farms egg, chives, Parmesan
MALFADINE, marinated leeks, Castelvetrano olives, anchovy, crispy capers, Parmesan
CARAMELLE, Storey Farms duck, ricotta, summer pesto, pecorino Toscano, preserved cherry, chive flower
RADIATORI NERO, braised octopus, San Marzano tomato, grilled peppers, thyme, garlic, spiced almond
CRESTE DI GALLO, CAB beef bolognese, San Marzano DOP, basil, parmesan, burrata
SPAGHETTI, King Salumi ‘nduja, roasted eggplant, tomato, garlic, ricotta salata
AGNOLOTTI, corn, chanterelle mushrooms, cherry tomato, ricotta, garlic

PIATTI
MARKET FISH, green lentils, fish brodo, rosemary, bomba calabrese
ROASTED CHICKEN, Storey Farms chicken, roasted cauliflower, grilled zucchini, lemon vinaigrette
DUCK BREAST*, eggplant puree, charred kale, fennel, "arancini"
CHEF’S CAB BEEF*, crispy potatoes, broccoli, olive vinaigrette, "salsa si una"
(*$5/pp upcharge for Beef & Duck options on Grappa)

CONTRONI
CRISPY POTATOES, Parmesan, Calabrian aioli
CHARRED LOCAL GREENS, green garlic salsa verde, lemon
CORN & TOMATOES, cherry tomato, Parmesan, fried garlic
CHARRED BROCCOLI, olive vinaigrette, parmesan
LENTILS, rosemary, spring onion, bomba calabrese
GRILLED SUMMER SQUASH, lemon vinaigrette, chive

DESSERT
CUSTOM DESSERTS AVAILABLE WITH REQUIRED 2 WEEKS NOTICE
GELATI TRIO, flavors vary, made locally by Cirsea
CHOCOLATE RASPBERRY BUDINO, blackberry whipped cream, chocolate almond crumble
ZEPPOLE, cannoli cream
TIRAMISU, mascarpone, espresso, cocoa
LEMON OLIVE OIL CAKE, roasted peach compote, cardamom whipped mascarpone, toasted pistachios
RECEPTION STYLE EVENTS
STAND UP RECEPTION WITH CICCHETTI (SMALL BITES) OR LIGHT DINNER

CICCHETTI
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 SELECTED

POLPETTE, house meatballs, Parmesan | 2.5
CAPRESE SKEWER, fresh mozzarella, tomato, basil, balsamic | 2
CHARCUTERIE SKEWER, cured meat, cheese, Castelvetrano olive | 2.5
SEASONAL BRUSCHETTA, house bread, ex: fig & gorgonzola, prosciutto & balsamic, ricotta & butternut | 2.5
ARANCINI, fried risotto ball, seasonal preparation | 3

DOLCE
ZEPOOLE, 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, Castelvetrano, 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, Castelvetrano olive, cured meats, Italian cheese | 12
BAKED PASTA, San Marzano tomato, mozzarella, basil, Parmesan | 14 (add meat +2)
PRIVATE EVENT
PATIO SATELLITE BAR
BAR MINIMUM OF THREE (3) HOURS REQUIRED/PRICED PER PERSON PER HOUR

PLEASE START BY SELECTING YOUR BEER AND WINE PACKAGE:

DA TAVOLA / 14
Select four (4) local & domestic beers:
- COMMONHOUSE WISE ONE, HEFEWEIZEN
- REVELRY LEFTY LOOSEY IPA
- PALMETTO BREWING AMBER ALE
- REVELRY SELTZER
- PALMETTO SOUR ALE
- AUSTIN EAST BLOOD ORANGE CIDER
- MICHELOB ULTRA
- ATHLETIC BREWING N/A RUN WILD IPA

Choose up to four (4) Italian wine selections:
- WHITE, PINK & BUBBLES
- PROSECCO
- Tenuta Santomè, Veneto NV
- FRIULANO 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
- REDS
- SANGIOVESE BLEND
- Scarpetta, "Frico" Rosso, Tuscany 2021
- SUPERTUSCAN BLEND
- Avignonesi “Cantaloro” Rosso, Tuscany 2019

D.O.C.G. / 18
Choose up to four (4) Italian wine selections:
- WHITE, PINK & BUBBLES
- PROSECCO
- Tenuta Santomè, Veneto NV
- FREEHOUSE PREMIUM LAGER (16 oz)
- PERONI ITALIAN LAGER
- COMMONHOUSE WISE ONE, HEFEWEIZEN
- CREATURE COMFORTS, TROPICALIA IPA
- PALMETTO BREWING AMBER ALE
- REVELRY SELTZER
- PALMETTO SOUR ALE
- AUSTIN EAST BLOOD ORANGE CIDER
- MICHELOB ULTRA
- ATHLETIC BREWING N/A RUN WILD IPA

NEXT PLEASE SELECT YOUR LIQUOR PACKAGE:

AMALFI / 10
- HOUSE
  - PEARL VODKA
  - BACARDI RUM
  - BEEFEATER GIN
  - EVAN WILLIAM'S BOURBON
  - DEWAR’S SCOTCH
  - LUNAZUL TEQUILA

POSITANO / 12
- MID-LEVEL
  - TITO’S VODKA
  - PLANTATION 3 STARS RUM
  - BOMBAY SAPPHIRE GIN
  - MAKER’S MARK BOURBON
  - MONKEY SHOULDER SCOTCH
  - ESPOLON BLANCO TEQUILA

CAPRI / 14
- TOP SHELF
  - GREY GOOSE VODKA
  - TEN TO ONE RUM
  - HENDRICK’S GIN
  - BASIL HAYDEN BOURBON
  - JOHNNY WALKER BLACK
  - PATRON SILVER

BAR PACKAGES INCLUDE

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

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

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

GARNISHES
- Lemons
- Limes
- Oranges
- Olives
- Cherries
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

AMALFI / 10
HOUSE
PEARL VODKA
BACARDI RUM
BEEFEATER GIN
EVAN WILLIAM’S BOURBON
DEWAR’S SCOTCH
LUNAZUL TEQUILA

POSITANO / 12
MID-LEVEL
TITO’S VODKA
PLANTATION 3 STARs RUM
BOMBAY SAPPHIRE GIN
MAKER’S MARK BOURBON
MONKEY SHOULDER SCOTCH
ESPOLON BLANCO TEQUILA

CAPRI / 14
TOP SHELF
GREY GOOSE VODKA
TEN TO ONE RUM
HENDRICK’S GIN
BASIL HAYDEN BOURBON
JOHNNY WALKER BLACK
PATRON SILVER

BEER
Choose up to 4 from Italian, local & domestic selections
FREEHOUSE PREMIUM LAGER (16 oz) 10
COMMONHOUSE WISE ONE, HEFEWEIZEN 8
CREATURE COMFORTS, TROPICALIA IPA 9
REVELRY LEFTY LOOSEY IPA 9
PALMETTO BREWING AMBER ALE 8
REVELRY SELTZER 8
PALMETTO SOUR ALE 8
AUSTIN EAST BLOOD ORANGE CIDER 7
MICHELOB ULTRA 6
ATHLETIC BREWING RUN WILD IPA (NON-ALCOHOLIC) 6

WINE
Choose up to 4 from our fully Italian wine selections
WHITE, PINK & BUBBLES
PROSECCO, Tenuta Santomè, Veneto NV 54
FRANCIACORTA, Ca’ del Bosco Cuvee Prestige, Lombardy NV 115
GAVI, Giordano Lombardo Vigne di San Martino, Piedmont 2020 55
VERMENTINO, Cantina Mesa Giunco, Sardegna 2022 59
PINOT GRIGIO, Pighin, Friuli-Venezia 2018 70
FALANGHINA, Fatt. La Rivolta “I Vigneti di Bruma”, Campania 2019 43
KERNER, Abbazia di Novacella, Alto Adige 2020 63
CHARDONNAY, Viberti ‘Filebasce’, Piedmont 2021 60
CHARDONNAY, La Pietra “Cabreo”, Tuscany 2018 108
ROSATO, Frescobaldi “Alie”, Tuscany 2019 54
ROSATO, Ramato “Attems”, Veneto, 2021 59

REDS
NEBBIOLO, Carlo Ghisolfi ‘Tre Pile’, Langhe, Piedmont 2021 63
PINOT NERO, Muri-Gries, Alto Adige 2021 59
NEBBIOLO, Marchesi di Gresy “Martinenga,” Langhe, Piedmont 2021 85
ETNA ROSSO, Benanti, Sicily 2019 70
PINOT NERO, Jermann “Red Angel on the Moonlight”, Friuli 2017 65
SUPER TUSCAN, Poggio al Tesoro “Medietta”, Tuscany 2019 55
SANGIOVESE, La Spinetta “Il Nero di Casanova”, Tuscany 2017 56
CHIANTI CLASSICO RISERVA, Tenuta di ‘Nozzole’, Tuscany 2019 59
CABERNET SAUVIGNON, Brancatelli, Valle delle Stelle, Tuscany 2017 74
SUPER TUSCAN, Tenuta di Arceno “Il Fauno”, Tuscany 2019 86
BAROLO, Bruno Grimaldi “Camillo”, Piedmont 2017 121
BRUNELLO DI MONTALCINO, Argiano 2016 162

More selections can be found on our full wine list!
PACKAGE ENHANCEMENTS

PRICED PER PERSON

PROSECCO TOAST | 5
SPIRIT FREE COCKTAIL | 2
GUESTS UNDER 21 YEARS OLD | 4
HOUSE LIMONCELLO | 8
AMARO DIGESTIVE | 8

SIGNATURE COCKTAILS | MKT
PLEASE INQUIRE WITH YOUR PRIVATE EVENT COORDINATOR TO DISCUSS BATCHED 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: $40 PER BOTTLE, MAXIMUM OF 5 BOTTLES ALLOWED PER EVENT
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.

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 $500 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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