INDACO
EVENT GUIDE
526 KING ST. CHARLESTON, SC 29403
843.727.1228 INDACORESTAURANT.COM

NON-PRIVATE *Dinner*

LARGE PARTY RESERVATIONS

- Any party size 11 - 25 guests
- Lively & vibrant views of Upper King Street
- Contracted "Family Style" dinner menu required
- Pre-selected menu- all items are passed around and shared among the group
- Will be seating among other reservations
- No Fees or Minimums

PRIVATE

COURTYARD TERRACE

- Available for Private Events up to:
  - 50 Seated
  - 60 Standing
- Signed Event Contract
- Room Fees + Food & Beverage Minimum*
- Preselected Family Style Dinner Menu
- Preselected Beverage Options

ADDITIONAL FEES:

- Private Space Fee: $500
- Private Satellite Bar + Bartender Fee: $200
- Cocktail Service Fee: $100**

COURTYARD TERRACE INCLUDES:

- Amazing Views of Upper King Street
- Private environment, ideal for toasts & speeches
- 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 revenue based, subject to change seasonally
**Optional add-on

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

ANTIPASTI

FOCACCIA, rosemary, Parmesan, ricotta, honey, black pepper
BURRATA, SC strawberry, arugula, pickled onion, radish, candied pine nut, aged balsamic
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
GRILLED OCTOPUS, charred ramp, lupini & fava beans, tomato jam
FRIED OYSTERS, verde aioli, lemon, chive

PIZZA

MARGHERITA, San Marzano DOP, mozzarella, basil, Parmesan
SPICY SOPPRESSATA, San Marzano tomato DOP, mozzarella, honey, basil
SAUSAGE, San Marzano tomato DOP, mozzarella, banana peppers, arugula, red onion, provolone
CALABRIA, ricotta, mozzarella, fontina, salami, Calabrian chili, olive
ALBA, wild mushroom conserva, taleggio, mozzarella, golden raisin mostarda
BIANCA, ricotta, mozzarella, Parmesan, garlic, parsley

PASTA

TAGLIATELLE, pork tesa, black pepper, Storey Farms egg, chives, Parmesan
CAMPANELLE VERDE, chicken bolognese, spinach, parsley, basil, Parmesan
AGNOLOTTI, lump crab, lemon, brown butter, benne seed, green garlic, chive
TRIANGOLI, spring pea, mint, mascarpone, artichoke, garlic, Calabrian chili, Marcona almond, goat cheese
BUCATINI NERO, SC Tarvin Royal Red shrimp, garlic, San Marzano tomato, Calabrian chili, lemon, arugula
CAVATELLI, fava beans, morel mushrooms, garlic butter, ramp oil, Parmesan
PAPPARDELLE, herb pasta, spicy lamb ragu, San Marzano tomato, whipped ricotta, pistachio gremolata

PIATTI

PORK CHOP, charred local greens, lemon, green garlic salsa verde
MARKET FISH, grilled asparagus, green beans, spring onion, N'duja vinaigrette, King Tide Farm greens
ROASTED HALF CHICKEN, Storey Farms chicken, peas, mushroom, leeks, marsala
CHEF's CAB BEEF*, crispy potatoes, broccolini, olive vinaigrette, "salsa si una"
(*$5/pp upcharge for Beef option on Grappa)

CONTORNI

CRISPY POTATOES, Parmesan, Calabrian aioli
CHARRED LOCAL GREENS, green garlic salsa verde, lemon
POLENTA, Parmesan, chives
CHARRED BROCCOLI, olive vinaigrette, parmesan
SPRING BEANS, mushrooms, pickled peppers
GRILLED ASPARAGUS, bone marrow butter, Parmesan

DESSERT

CUSTOM DESSERTS AVAILABLE WITH REQUIRED 2 WEEKS NOTICE
GELATI TRIO, flavors vary, made locally by Cirsea
CHOCOLATE BANANA BUDINO, dark & milk chocolate, banana whipped cream, strawberry
ZEPPOLE, cannoli cream
TIRAMISU, mascarpone, espresso, cocoa
PANNA COTTA TART, vanilla crostata, rhubarb panna cotta, blood orange, strawberry, gingersnap

*Chef's C.A.B Beef Selection- additional $5/pp (Grappa only)

ADDITIONS
FOR ANY EVENT

LARGE FORMAT COCKTAILS

$80 | Each carafe serves 6-8

VENETIAN SPRITZ
SELECT APERITIVO, SODA, PROSECCO

STRAWBERRY MULE
VODKA, LIME, STRAWBERRY, GINGER BEER

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:
$10/pp

PRIVATE EVENT

PATIO SATELLITE BAR

ALL ALCOHOL CHARGED ON CONSUMPTION

SPIRIT OPTIONS

BASE PRICE CAN INCREASE WITH DRINK MODIFICATIONS

TIER ONE
$8/each

PEARL VODKA
EVAN WILLIAMS BOURBON
DON Q RUM
MILES GIN
LUNAZUL TEQUILA

TIER TWO
$10/each

TITOS VODKA
MAKERS MARK BOURBON
PLANTATION 3 STAR RUM
BOMBAY SAPPHIRE GIN
ESPOLON BLANCO TEQUILA

TIER THREE
$12/each

GREY GOOSE VODKA
WOODFORD RESERVE BOURBON
TEN TO ONE RUM
HENDRICKS GIN
PATRON SILVER

BEER

Choose up to 4
from Italian, local & domestic selections

FREEHOUSE PREMIUM LAGER	8
COMMONHOUSE WISE ONE, HEFEWEIZEN	7
WICKED WEED COASTAL LOVE	9
REVELRY LEFTY LOOSEY	9
OYSTER CITY RED RIGHT RETURN	8
DEL DUCATO TORRENTE	12
REVELRY SELTZER	8
THREE TAVERNS 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, Coppo "La Rocca", Piedmont 2020	43
VERMENTINO, Cantina Mesa Giunco, Sardegna 2022	59
PINOT GRIGIO, Pighin, Friuli-Venezia 2018	70
FALANGHINA, Fatt. La Rivolta "I Vignetti di Bruma", Campania 2019	43
KERNER, Abbazzia di Novacella, Alto Adige 2020	63
CHARDONNAY, Antinori "Bramito," Umbria 2019	59
CHARDONNAY, La Pietra "Cabreo", Tuscany 2018	108
ROSATO, Frescobaldi "Alie", Tuscany 2019	54
ROSATO, Ramato "Attems", Veneto, 2021	59

REDS

NEBBIOLO, Viberti Giovanni, Langhe, Piedmont 2019	59
PINOT NERO, Muri-Gries, Alto Adige 2021	59
NEBBIOLO, Vietti "Perbacco," Langhe, Piedmont 2019	85
ETNA ROSSO, Terre Nere, Sicily 2019	70
PINOT NERO, Jermann "Red Angel on the Moonlight", Friuli 2017	60
SUPER TUSCAN, Poggio al Tesoro "Mediterra", Tuscany 2019	55
SANGIOVESE, La Spinetta "Il Nero di Casanova", Tuscany 2017	56
CHIANTI CLASSICO, 'Carpineto', Tuscany 2019	51
CABERNET SAUVIGNON, Brancatelli, Valle delle Stelle, Tuscany 2017	74
SUPER TUSCAN, Tenuta di Arceno "Il Fauno", Tuscany 2019	86
BAROLO, Bruna Grimaldi "Camilla", Piedmont 2017	121
BRUNELLO DI MONTALCINO, Argiano 2016	162

More selections can be found on our full wine list!

ADDITIONS

PRIVATE EVENTS

SMALL BITES

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

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

STATIONARY APPETIZER TABLE

- 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 SALAD, Caesar, parmesan, garlic crumb, cured egg 25
MARINATED OLIVES, Cerignola, Castelvetrano, Coquillo, Arbiquina 15
PROSCIUTTO DI PARMA, flatbread, fruit mostarda, local honey, Parmesan 30
WOOD FIRED PIZZAS, seasonal varieties 15-18
PASTA SALAD, Castelvetrano olive, cured meat, cheese 30
ITALIAN CRUDITE, local vegetables, bagna cauda vinaigrette, herb dipping sauce 30

EVENT GUIDELINES & POLICIES

GUARANTEES

- For all contracted menus, Indaco requires notification of the guaranteed number of guests attending your event, 72 hours prior to your event / reservation.
- 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.

FOOD MENU SELECTION

- Parties of 11 or more are required to dine family style.
- Indaco ask that all menu selections be made no later than 1-2 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.
- For any fully private event, INDACO requires client to preselect beverage options for their guests.
- Our Beverage Managers are happy to assist you with any beverage questions or needs you may have.
- Corkage Fee: $25 per bottle, maximum of 5 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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