



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



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

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

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, piquillo pepper Romesco

BURRATA, local strawberries, endive, toasted hazelnut dukkah, aged balsamic

LITTLE GEM LETTUCE, Caesar, Parmesan, garlic crumb, cured egg

KALE SALAD, golden beets, pickled shallots, goat cheese, spiced pistachios, orange

RAINBOW CARROT, crispy prosciutto, sage, thyme, garlic, ricotta

POLPETTE, CAB beef, Keegan Fillion pork, San Marzano, Parmesan

CRISPY OYSTERS, grilled radicchio salad, local honey, chili agrodolce, spring onion

PIZZA

MARGHERITA, San Marzano DOP, mozzarella, basil, Parmesan

SPICY SOPPRESSATA, San Marzano tomato DOP, mozzarella, honey, basil

SAUSAGE, San Marzano tomato DOP, fontina, smoked mozzarella, fennel, pickled red onion

ASPARAGUS, burrata, ricotta, garlic, peas, chives, Prosciutto di Parma

BRAISED LEEK, mozzarella, fontina, rosemary, lemon, 'King Salumi' bresaola, Parmesan

LAMB, ricotta, fontina, smoked mozzarella, garlic, chili, Castelvetrano olives

BIANCA, ricotta, mozzarella, Parmesan, garlic, parsley

PASTA

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

CAMPANELLE, Raven Farms oyster mushrooms, pickled mushroom, garlic, kale, pecorino

RAVIOLINI, spring peas, ricotta, mint, green garlic, prosciutto XO, Parmesan

CAVATELLI, 'Puttanesca', n'duja, olive, caper, anchovy, parsley, basil, garlic crisp

CRESTE DI GALLO, lamb ragu, paprika pasta, mint verde, pecorino, almond

BUCATINI, "cacio e pepe," pecorino romano, cracked black pepper

RADIATORI NERO, Tarvin Shrimp, garlic, chili butter, lemon, parsley, pangrattato

TRIANGOLI, blue crab, ricotta, garlic, piquillo pepper, asparagus, lemon, parsley

PIATTI

MARKET FISH, sunchoke brodo, peas, celery, fingerling potatoes, green garlic, clams

ROASTED HALF CHICKEN, carrot, grilled asparagus, potato gnocchi, spring onion vinaigrette

PORK CHOP, butterbeans, bacon, charred cabbage, orange, black garlic

CHEF'S CAB BEEF*, Parmesan polenta, roasted carrots, mushrooms, foie gras jus, chive, sea salt

(*\$5/pp upcharge for Beef option on Grappa only, no upcharge on Vino or Amaro)

CONTORNI

CRISPY POTATOES, Parmesan, Calabrian aioli

GRILLED ASPARAGUS, green onion vinaigrette

CHARRED BROCCOLI, olive vinaigrette, parmesan

POLENTA, chive, Parmesan

BUTTERBEANS, bacon, onion, orange

CARROTS, pecorino, aged balsamic

DESSERT

GELATI TRIO, flavors vary, made locally by Cirsea

DARK CHOCOLATE BUDINO, caramelized chocolate chantilly, white chocolate crisp pearls

ZEPPOLE, lemon curd, lemon zest

TIRAMISU, mascarpone, espresso, cocoa

ALMOND BLUEBERRY RICOTTA CAKE, blueberry mascarpone, almond crumble

LOCAL STRAWBERRY CROSTATA, balsamic caramel, olive oil gelato

NON-PRIVATE PARTY ENHANCEMENTS

LARGE FORMAT COCKTAILS

\$80 | Each carafe serves 6-8

VENETIAN SPRITZ

SELECT APERITIVO, SODA, PROSECCO

BERRY MULE

VODKA, GINGER BEER,
LIME, FRESH BERRY PUREE

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

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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