



INDACO

PRIVATE EVENT GUIDE

526 KING ST. CHARLESTON, SC 29403
843.727.1229 INDACORESTAURANT.COM

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

*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

RECEPTION STYLE EVENTS

STAND UP RECEPTION WITH CICCETTI (SMALL BITES) OR LIGHT DINNER

CICCETTI

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 SELECETED

POLPETTE, house meatballs, Parmesan | 2.5

CAPRESE SKEWER, fresh mozzarella, tomato, basil, balsamic | 2

CHARCUTERIE SKEWER, cured meat, cheese, Castelvtrano olive | 2.5

SEASONAL BRUSCHETTA, house bread, ex: fig & gorgonzola, prosciutto & balsamic, ricotta & butternut | 2.5

ARANCINI, fried risotto ball, seasonal preparation | 3

DOLCE

ZEPPOLE, 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, Castelvtrano, 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, Castelvtrano 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:

D.O.C.G. / 18

Select four (4)
local & domestic beers:

PERONI ITALIAN LAGER

COMMONHOUSE WISE ONE, HEFEWEIZEN

CREATURE COMFORTS, TROPICALIA IPA

FROTHY BEARD TIDES RED ALE

RESIDENT CULTURE YARD RIPPER SELTZER

WILD LEAP BLUEBERRY LMN ADE

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

PROSECCO DOC ROSE

'Lovo' Millesimato,
Veneto 2021

GRILLO

Mary Taylor 'Sicilia Bianco',
Sicily 2022

VERMENTINO

Cantina Mesa Giunco,
Sardegna 2021

CHARDONNAY

Viberti 'Filebasse',
Piedmont 2021

REDS

PINOT NERO

Muri-Gries, Alto Adige 2021

CABERNET SAUVIGNON

Sansonina "Evaluna", Garda,
Lombardy 2021

SUPER TUSCAN

Poggio al Tesoro 'Mediterra',
Tuscany 2020

SANGIOVESE

La Spinetta "Il Nero di
Casanova", Tuscany 2019

DA TAVOLA / 14

Select four (4)
local & domestic beers:

COMMONHOUSE WISE ONE, HEFEWEIZEN

REVELRY LEFTY LOOSEY IPA

FROTHY BEARD TIDES RED ALE

RESIDENT CULTURE YARD RIPPER SELTZER

WILD LEAP BLUEBERRY LMN ADE

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



NEXT PLEASE SELECT YOUR LIQUOR PACKAGE:

CAPRI / 14

TOP SHELF

GREY GOOSE VODKA

TEN TO ONE RUM

HENDRICK'S GIN

BASIL HAYDEN BOURBON

JOHNNY WALKER BLACK

PATRON SILVER

POSITANO / 12

MID-LEVEL

TITO'S VODKA

PLANTATION 3 STARS RUM

BOMBAY SAPPHIRE GIN

MAKER'S MARK BOURBON

MONKEY SHOULDER SCOTCH

ESPOLON BLANCO TEQUILA

AMALFI / 10

HOUSE

PEARL VODKA

BACARDI RUM

BEEFEATER GIN

EVAN WILLIAM'S BOURBON

DEWAR'S SCOTCH

LUNAZUL TEQUILA

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

CAPRI / 14

TOP SHELF

GREY GOOSE VODKA
TEN TO ONE RUM
HENDRICK'S GIN
BASIL HAYDEN BOURBON
JOHNNY WALKER BLACK
PATRON SILVER

POSITANO / 12

MID-LEVEL

TITO'S VODKA
PLANTATION 3 STARs RUM
BOMBAY SAPPHIRE GIN
MAKER'S MARK BOURBON
MONKEY SHOULDER SCOTCH
ESPOLON BLANCO TEQUILA

AMALFI / 10

HOUSE

PEARL VODKA
BACARDI RUM
BEEFEATER GIN
EVAN WILLIAM'S BOURBON
DEWAR'S SCOTCH
LUNAZUL TEQUILA

BEER

Choose up to 4
from Italian, local & domestic selections

COMMONHOUSE WISE ONE, HEFEWEIZEN 8
CREATURE COMFORTS, TROPICALIA IPA 9
REVELRY LEFTY LOOSEY IPA 9
FROTHY BEARD TIDES RED ALE 8
RESIDENT CULTURE YARD RIPPER SELTZER 8
WILD LEAP BLUEBERRY LMN ADE 8
AUSTIN EASTCIDERS ORIGINAL DRY CIDER 7
MICHELOB ULTRA 6
VOODOO RANGER JUICY HAZE IPA 8
NEW BELGIUM FAT TIRE 7
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, Erne, Tuscany 2022 59
GRILLO, Mary Taylor 'Sicilia Bianco', Sicily 2022 47
PINOT GRIGIO, Pighin, Friuli-Venezia 2018 70
GEWÜRZTRAMINER, Tramin, Alto Adige 2022 59
CHARDONNAY, Viberti 'Filebasse', Piedmont 2021 60
CHARDONNAY, La Pietra "Cabreo", Tuscany 2018 108
ROSATO, Frescobaldi "Alie", Tuscany 2019 54
ROSATO, Ramato "Attems", Veneto, 2021 59

REDS

NEBBIOLO, Famiglia Rivetti, Lange, Piedmont 2021 59
PINOT NERO, Muri-Gries, Alto Adige 2021 59
NEBBIOLO, Vietti, "Perbacco," Langhe, Piedmont 2021 85
ETNA ROSSO, Benanti, Sicily 2021 70
PINOT NERO, Jermann "Red Angel on the Moonlight", Friuli 2021 85
SUPER TUSCAN, Poggio al Tesoro "Mediterra", Tuscany 2021 55
CHIANTI CLASSICO, Tenuta di Arceno, Tuscany 2021 71
SANGIOVESE, La Spinetta "Il Nero di Casanova", Tuscany 2019 56
CABERNET SAUVIGNON, Sansonina "Evaluna", Garda, Lombardy 2021 51
CABERNET SAUVIGNON, Brancatelli, Valle delle Stelle, Tuscany 2020 74
SUPER TUSCAN, Tenuta di Arceno "Il Fauno", Tuscany 2020 86
BAROLO, Bruna Grimaldi "Camilla", Piedmont 2019 121



More selections can be found on our full wine list!

PACKAGE ENHANCEMENTS

PRICED PER PERSON

PROSECCO TOAST | 5

MOZZA ROASTERS DRIP COFFEE | 1.5

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 COCTAIL 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: \$35 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.
- 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.

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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