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
# LA FAMIGLIA MENU

**SEATED FAMILY-STYLE**

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

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## 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)

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## THE VINO

$70 / pp

### COURSE 1
- 2 Antipasti
- 2 Pizzas

### COURSE 2
- 3 Pastas
- 1 Piatti
- 1 Contorni

### COURSE 3
- 2 Desserts

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## THE AMARO

$80 / pp

### COURSE 1
- 3 Antipasti
- 2 Pizzas

### COURSE 2
- 3 Pastas
- 1 Piatti
- 2 Contorni

### COURSE 3
- 2 Desserts

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### ANTIPASTI

- **FOCACIA**, 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 Filion pork, San Marzano, Parmesan
- **CRISPY OYSTERS**, grilled radicchio salad, local honey, chili agrodolce, spring onion

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### 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

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### 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
- **CRAVETTE 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

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### 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)

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### 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

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### 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 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
ZEPOLE, 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:

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
  - Fruili 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
  - Super Tuscan 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 Star 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
### 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

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Commonhouse Wise One, Hefeweizen</td>
<td>8</td>
</tr>
<tr>
<td>Creature Comforts, Tropicalia IPA</td>
<td>9</td>
</tr>
<tr>
<td>Revelry Lefty Loosey IPA</td>
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</tr>
<tr>
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</tr>
<tr>
<td>Wild Leap Blueberry LMN ADE</td>
<td>8</td>
</tr>
<tr>
<td>Austin Eastciders Original Dry Cider</td>
<td>7</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>6</td>
</tr>
<tr>
<td>Voodoo Ranger Juicy Haze IPA</td>
<td>8</td>
</tr>
<tr>
<td>New Belgium Fat Tire</td>
<td>7</td>
</tr>
<tr>
<td>Athletic Brewing Run Wild IPA (Non-Alcoholic)</td>
<td>6</td>
</tr>
</tbody>
</table>

### Wine

Choose up to 4 from our fully Italian wine selections

#### White, Pink & Bubbles

- Prosecco, Tenuta Santomé, 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: 70
- Chardonnay, La Pietra “Cabreo”, Tuscany 2018: 108
- Rosato, Frescobaldi “Alle”, 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
- 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 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: $35 per bottle, maximum of 5 bottles allowed per event
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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