



Catering & Conference Services Packages





Beachside Breakfast

The Traditional

Indian River Fresh Orange & Grapefruit Juice
Seasonal Sliced Fresh Fruit and Berries
Assorted Breakfast Breads and Pastries
Caffé Vita Coffee and Mighty Leaf Organic Tea
\$19

Rise and Shine

Indian River Fresh Orange & Grapefruit Juice
Seasonal Sliced Fresh Fruit and Berries
An Assortment of Bagels
Regular & Light Cream Cheese with Fruit Preserves
Individual Fruit Yogurts with Granola
Caffé Vita Coffee and Mighty Leaf Organic Tea
\$21

The Epicurean

Indian River Fresh Orange & Grapefruit Juice
Seasonal Sliced Fresh Fruit and Berries
Smoked Ham and Gruyere Quiche Tartlets
Croissants (Plain, Almond and Chocolate)
Caffé Vita Coffee and Mighty Leaf Organic Tea
\$23

The Orchid Island

Indian River Fresh Orange & Grapefruit Juice
Scrambled Eggs
Country Ham or Applewood Smoked Bacon
Roasted Breakfast Potatoes
Assorted Breakfast Breads
Seasonal Sliced Fresh Fruit and Berries
Caffé Vita Coffee and Mighty Leaf Organic Tea
\$25



Indian River Breakfast Buffet

Indian River Fresh Orange & Grapefruit Juice
Freshly Baked Breakfast Breads, Pastries and Bagels served
With Jam, Butter and Cream Cheese
Sliced Seasonal Fruits and Berries
2% and Skim Milk
Caffé Vita Coffee and Mighty Leaf Organic Tea

Please Select One

Scrambled Eggs - Plain, Fresh Chives or Aged Cheddar Cheese
Traditional Eggs Benedict
Roasted Pepper Scramble
Ham, Egg & Cheese Scramble

Please Select Three

Applewood Smoked Bacon
Country Sausage
Country Ham
French Toast with Warm Vermont Maple Syrup
Buttermilk Pancakes

Please Select One

Steel Cut Oatmeal with Craisins, Toasted Almonds and Brown Sugar
Cheddar Cheese Grits
Roasted Breakfast Potatoes
Housemade Granola and Yogurt
Select Breakfast Cereals with Milk

\$35



Add it on!
Buffet Extras

Waffle Station

Uniformed Chef Required at \$75 One Chef per 50 People
Freshly Made Waffles served with Fresh Strawberries, Assorted
Fruit and Berry Compotes
Warm Vermont Maple Syrup, Whipped Cream and Sweet Cream
Butter
\$11

Smoked and Cured Salmon

Scottish Smoked Salmon and House Cured Gravlox
Accompanied by Red Onion, Capers, Chopped Eggs,
Vine Ripe Tomatoes, Regular and Light Cream Cheeses.
Served with Bagels
\$15

Omelet's to Order

Uniformed Chef Required at \$75 One Chef per 50 People
Made to Order Omelets with Your Choice of Ham, Peppers, Onions,
Mushrooms, Tomatoes, Salsa and Cheese
\$12

Additions

French Toast with Warm Vermont Maple Syrup ~ \$7
Buttermilk Biscuits with Country Gravy ~ \$6
Select Breakfast Cereals with Milk or Skim Milk ~ \$5
Bagels with Regular and Light Cream Cheese ~ \$48/Doz
Bagels and Smoked Salmon ~ \$60/Doz
Assorted Breakfast Breads and Pastries ~ \$35/Doz

Hot Breakfast Sandwiches

Sausage, Egg and Cheese Biscuit ~ \$8
Canadian Bacon, Egg and Cheese Croissant ~ \$10
Avocado, Tomato, Red Onion, Cheese on Kaiser ~ \$10



Standard Catering Guidelines and Policies

Please take this opportunity to review the following information and we look forward to the opportunity to host your event.

- Vero Beach Hotel & Spa and Cobalt are solely responsible for the preparation of all food and beverage served and consumed on Hotel property. All food and beverages must be consumed on hotel property and therefore cannot be removed.
 - All guests in attendance of your function consuming alcoholic beverages must be at least 21 years old and possess a valid driver's license or Military ID.
 - Charges for consumption bars are computed on actual product served. Upon written request, you may participate in the opening and closing inventories. Should you decline; the Hotel's inventory will be considered accurate and final.
 - In an effort to provide you with the finest, freshest ingredients and the best service possible, we request all menus selections, room sets and other pertinent details be submitted to the hotel at least 3 weeks in advance of your event.
 - All food and beverage prices are subject to increase until Catering Office receives signed Banquet Event Order (BEO).
 - A 25% deposit is required with signed contract. That total is based on your food and beverage minimum. An additional 50% is due 60 days prior to your event. The remaining 25% is due 3 business days prior to your event and is based on final estimates. Please note that we require a credit card to secure payment on all scheduled events.
 - Guarantees are due (3) days prior to your event. Once the guarantee is established, the number can only be adjusted as an increase. If a guarantee is not provided to the Hotel, your contracted/expected numbers will be considered the final guarantee. We will set and prepare for 5% over your final guarantee.
 - Bartender Fees are \$75.00 each for the duration of your event.
 - Carver/Chef Attendant Fees are \$75.00 each for the duration of your event.
- Valet Parking Fee of \$75 per 50 guests for the duration of your event.

A taxable 21% service charge and 7% sales tax applies to all food and beverages.