



Catering & Conference Services Packages





Passed Hors D'oeuvres

Price Per Piece

Minimum of 25 pieces

Cold

- Deviled Eggs, Bacon, Crème Fraiche \$3
- Smoke Salmon, Crème Fraiche with Dill on Endive \$3
- Beef Tartar on a Crostini \$4
- Marinated Blue Point Oyster Shots \$3
- Lamb Loin on a Crostini with Goat Cheese \$3.75
- Tuna Tartar, Celery Root Remoulade \$3.75
- Citrus Marinated Rock Shrimp \$3.50
- Salmon Rilette on a Cucumber \$3.50
- Duck Rilette on Flat Bread \$3.75
- Mini BLTs on Brioche \$3.25
- Fire Roasted Tomatoes and Fresh Mozzarella \$3
- Salmon Sashimi \$3.50
- Shrimp Cocktail \$3.75

Hot

- Ginger Marinated Chicken Skewers \$2.50
- Ginger Marinated Beef Skewers \$3
- Grilled Lamb Lollipops, Mint Goat Cheese \$4
- Spicy Pulled Pork Sliders \$3
- Grilled Shrimp, Green Onion Vinaigrette \$3
- Smoked Beef Tenderloin, Onion Jam, Crostini \$4
- Spring Rolls, Sweet Chili Sauce \$3
- Tempura Fried Shrimp, Garlic Ginger Sauce \$3.50
- Mini Crab Cakes, Herbed Remoulade \$3.50
- Mini Meatballs, Yellow Tomato Saffron Sauce \$3
- Beef Sliders, Cheddar, Pickles, Onions \$3
- Seared Bay Scallops, Chipotle Butter \$4
- Mushrooms Stuffed with Rock Shrimp \$4



Reception Displays
Per Platter, Serves 25 Guests

Cheese Platter

Assorted Imported and Domestic Cheeses,
Fresh Berries, Flat Breads and Crackers
\$175

Antipasto

Fresh Mozzarella, Artichoke Hearts, Olives, Roasted Peppers,
Onions, Tomatoes, Italian Meats, Artisan Breads, Olive Oil, Balsamic
\$195

Chips and Dips

Fresh Fried Tortilla Chips, Tomato Salsa, Guacamole
\$100

Fruit and Vegetable Display

Assorted Seasonal Fruits and Crunchy Vegetables
Creamed Herb Dip
\$125

Mediterranean Platter

Tapenade, Feta Cheese, Grilled Vegetables,
Garlic Hummus, Marinated Artichokes, Flatbreads
\$160

Smoked Salmon Platter

With Red Onions, Capers, Chopped Eggs & Toast Points
\$140

Seafood Display

Poached Chilled Shrimp, Fresh Shucked Oysters, Crab Claws,
Spicy Cocktail Sauce, Lemon Wedges, Crackers, Cucumber Tomato Relish
\$25 per person
\$35 per person With Lobster



Reception Stations

Angus Beef Tenderloin, Red Wine Jus
or House Made Worcestershire
Petite Rolls
*Attendant Required
\$20 PP

Herb roasted Pork Loin, Natural Jus
Petite Rolls
*Attendant Required
\$12 PP

Roasted Black Angus Prime Rib,
Horseradish Aioli
Red Wine Jus or
House Made Worcestershire
Petite Rolls
*Attendant Required
\$17 PP

Risotto Station
Creamy Risotto, with choice of
Spinach, Arugula, Mushroom, Tomato,
Zucchini, Corn, Leeks
Petite Rolls
*Attendant Required
\$15 PP

Enhancements

Brioche and Herb Stuffing
Garlic Mashed Potatoes
Rosemary Roasted New Potatoes
Sweet Potato Puree
Honey Glazed Carrots
Grilled Asparagus
Zucchini & Summer Squash
Sautéed String Beans with Almonds
\$6 PP

Poached Salmon, Tarragon Crème Fraiche,
Toast Points
Petite Rolls
*Attendant Required
\$15 PP

Roast Turkey Breast, Pan Gravy
Petite Rolls
*Attendant Required
\$12 PP

Seafood Paella
Mussels, Clams, Prawns, Fish, Peas,
Peppers, Corn
Olive Bread
\$17 PP

Pasta Station
Cheese Tortellini, Penne, Papardelle Pasta,
Garlic Parmesan Sauce, Roasted Tomato Basil
Sauce & Pesto
Parmesan Cheese, Crushed Red Pepper,
Ciabatta Bread
*Attendant Required
\$17 PP

Garden Greens
Local Organic Greens, Sauvignon Blanc
Vinaigrette, Herbs, & Aged Goat Cheese
Arugula, Golden Raisins, Tomato, Goat
Cheese, Herb Champagne Vinaigrette
Hearts of Romaine, White Anchovy-Meyer
Lemon Dressing, Cayenne Croutons,
Parmesan
\$9 PP



VERO BEACH

HOTEL & SPA

Customize it!

Custom Reception Stations

(All Stations Require an Attendant)

| Soups - Select One | Salad - Select One | Side - Select Two | Entrée | Dessert - Select Two |
|---|---|--|--|---|
| Lobster Bisque Tomato Soup Crème Fraiche Yellow Tomato Soup with Saffron White Bean Soup Country Ham Mushroom Bisque with Boursin Cheese Lemon grass and Corn Soup Hot or Cold Potato Leek Soup with Crème Brie Cheese Rock Shrimp Chowder Black Bean Soup with tomato Salsa | Classic Caesar, Cayenne Croutons, White Anchovy Caesar Dressing Parmesan Local Greens, Sauvignon Blanc Vinaigrette, Aged Goat Cheese Arugula Salad with Pears, Hearts of Palm, White Balsamic Vinaigrette Arugula, Frisee, Dried Figs, Craisins, Crispy Prosciutto, Balsamic Vinaigrette Boston Bibb Lettuce, Spiced Walnuts, Granny Smith Apples, Hard Boiled Egg, Smoke Blue Cheese Dressing Tomato Salad, Fresh Mozzarella, Arugula, basil Pesto | Ratatouille Haricot Verts with Toasted Almonds Potato Gratin with Two Cheeses Potato Puree Jasmine Rice with Squash Truffle French Fries Roasted Cauliflower with Truffle Oil Shaved Marinated Fennel Grilled Summer Vegetables Braised Buttered Leeks Mediterranean Cucumber and Tomato Salad Israeli Cous Cous Salad with Roma Tomatoes, Fresh Mozzarella | Chicken Saltimbocca, Ham Fontina Pan Seared Halibut, Citrus Beurre Blanc Sliced Beef tenderloin, Bordelaise Sauce Braised Pork Shoulder, Bacon Jus Grilled Scottish Salmon, Grand Marnier Gastrique Breaded Veal Scallopini, Lemon Caper Sauce Roasted Chicken Breast, Mushroom Jus Grilled Mahi Mahi, Mango Papaya Salsa | Flourless Chocolate Torte Crème Fraiche Cheesecake Key Lime Cheesecake Bread Pudding Rice Pudding Chocolate Mousse |

One Entrée: \$68 PP

Two Entrée: \$78 PP

Three Entre: \$88 PP

Served with Caffé Vita Coffee and Mighty Leaf Organic Tea



Oceanside Elegant Three Course

All Dinners Served with
Bread and Butter
Caffé Vita Coffee and Mighty Leaf Organic Tea

First Course

Select One

Classic Caesar Salad

Local Greens Sauvignon Blanc, Aged Goat Cheese

Local Greens, Tomatoes, Golden Raisins, Herbs Champagne Vinaigrette

Romaine, Radicchio, Feta, Olives, Artichoke Hearts, Almond Balsamic Vinaigrette

Boston Lettuce, Spiced Walnuts, Granny Smith Apples, Maytag Blue Cheese Dressing

Boston Lettuce, BLT

Entree

Grilled NY Strip, Potato Puree,

Sautéed Squash

\$56

Grilled Salmon, Celery Root Puree,

Roasted Beets, Orange Gastrique

\$48

Flat Iron Steak, Roasted Garlic Butter,

Roasted Bliss Potatoes, French Beans

\$48

Herb Roasted Chicken Breast, Eggplant Risotto

\$42

Pan Seared Snapper, Jasmine Rice,

Spinach, Yellow Tomato Vinaigrette

\$52

Grilled Filet Mignon, Potato Gratin, Sautéed Mushroom

\$60

Dessert

Select One

Flourless Chocolate Torte, Raspberry Sauce

Crème Fraiche Cheesecake

Chocolate Mousse Cake, Blackberry Gastrique

Key Lime Cheesecake

Crème Fraiche Cheesecake

Rice Pudding, Pear Compote



Bar & Beverage Pricing

Call Bar

Smirnoff
Beefeater
Jim Beam
Flor De Cana
Sauza
Canadian Club
La Terre Chardonnay and Merlot
Bud, Bud Lite, Mich Ultra, Corona, Amstel, Heineken
Soft Drinks & Iced Tea

\$21 First Hour
\$10 for Each Additional Hour

Top Shelf

Ketel One
Bombay
Cuervo
Makers Mark
Johnny Red
Bacardi
Simi Chardonnay and Merlot
Bud, Bud Lite, Mich Ultra, Corona, Amstel, Heineken
Soft Drinks & Iced Tea

\$25 First Hour
\$10 for Each Additional Hour

Consumption Bar

Call Brands - \$8 each
Top Shelf - \$9 each
Beers - \$5.50 Each
House Wine - \$7.50 Each
Soft Dinks - \$3.50 Each
Saratoga Springs Bottled Water - \$4.50 Each

Beer & Wine Package

Bud, Bud Lite, Mich Ultra, Corona,
Amstel, Heineken
LaTerre Chardonnay and Merlot
Soft Drinks & Iced Tea

\$17 First Hour
\$8 for Each Additional Hour

Bubbly

Cosmo Champagne, Bellini,
Pomegranate Mimosa, French
Martini
\$10 Each

\$75 Bartender Fee up to 100 guests



And then some.....

Refresh Yourself...

Caffé Vita Coffee and Mighty Leaf Organic Tea ~ \$65/ Gallon
Chilled Freshly Squeezed Florida Orange or Grapefruit Juice ~ \$52 / Gallon
Chilled Fruit Juices Tomato, Apple or Cranberry ~\$40/ Gallon
Assorted Bottled Juices and V8 ~ \$4/ Each
Soft Drinks \$3.50/ each
Saratoga Springs Bottled Water ~ \$4/ Each
Mighty Leaf Iced Tea ~ \$48.00/ Gallon
Lemonade ~ \$50/ Gallon
Whole or Low-Fat Milk \$20/ Pitcher
Red Bull Energy Drink, Snapple or Chai \$5/ Each

Additional Choices to Complement Your Break

Individual Fruit Yogurts ~ \$3.50/ Each
Whole Fresh Fruit ~ \$3/ Each
Pretzels, Potato Chips, Tortilla Chips or Mixed Nuts*~ \$25/ Pound
Freshly Popped Buttered Popcorn ~ \$22 / Pound
NY Style Giant Soft Pretzels with Assorted Mustard ~ \$36/ Dozen
Ice Cream and Frozen Yogurt Novelties ~ \$36/ Dozen
Assortment of Large Candy Bars ~ \$24/ Dozen
Power and Granola Bars/ Dozen ~ \$40/ Dozen

*We recommend one pound per twenty guests

Freshly Baked Goodies

Jumbo Cookies – Chocolate Chip, Sugar, Oatmeal Raisin ~ \$42/ Dozen
Cinnamon Rolls ~ \$45/ Dozen
Assorted Fruit Filled Turnovers ~ \$ 38/ Dozen
Freshly Baked Brownies or Blondies ~ \$39/ Dozen
Assorted Miniature French Pastries and Tarts ~ \$46/ Dozen



Beach BBQ's

The Bonfire

Fresh Fruit Filled Watermelon Basket
Macaroni Salad
Potato Salad
All Beef Hot Dogs
Southern Slaw, Chili, Sauerkraut
Variety of mustards and Peppers, grated Cheese,
Onions and Chopped Tomatoes
Jerk & BBQ Chicken
Island Spiced Rice
Grilled Hamburgers
Sliced Cheese, Onion, Tomato & Lettuce
Brioche Kaiser Roll
BBQ St. Louis Ribs
Baked Potato Bar
Freshly Brewed Gourmet Coffee & Mighty Leaf Teas

\$55.00 Per Person

The Cook Out

Fresh Fruit Filled Watermelon Basket
Macaroni Salad
Caesar Salad
Vine Ripened Tomato & Fresh Mozzarella Salad
Chili Bar filled with Sour Cream, Green Onion, &
Cheddar
Refried Beans & Jalapenos
Grilled New York Strip & Rib Eye Steaks
Lemon Oregano Grilled Chicken Breast
Rice Pilaf
Creamed Spinach Soufflé
Baked Potato Bar
Corn on the Cobb
Key Lime & Lemon Meringue Pies
Freshly Brewed Gourmet Coffee & Mighty Leaf Teas

\$68.00 Per Person



Dinner Buffet

South of The Border

Southwestern Caesar Salad with Chipotle Dressing

Tortilla Soup with Jalapeno Cornbread

Cheese and Vegetable Quesadillas

Crab Stuffed Poblano Peppers with Mushrooms and Red Peppers in a Creamy Lobster Sauce

Sautéed Chicken Breast with Roasted Red Peppers and Corn in a Spicy Cream Sauce

Beef Skirt Steak Churrasco, Chimichurri Sauce

Black Beans and Rice

Dulce De Leche Cheesecake

Margarita Key Lime Tarts

Freshly Brewed Gourmet Coffee & Mighty Leaf Teas

\$85.00 Per Person

Latin Quarter

Tortilla Soup
Mini Empanadas
Beef, Chicken, Cheese

Organic Baby Green Salad, Cucumber, Avocado, Cherry Tomato

Jicama, Red Onion, Citrus Garlic Vinaigrette

Grilled Mahi-Mahi in Guajillo, Mango Papaya Salsa

Whole Roasted Chicken, Lime, Garlic, Cilantro

Lechon— Oven Roasted Pulled Pork
Yucca Fries, Mojo

Classic Cuban Black Beans

Jasmine White Rice

Fried Plantains

Flan Cubano, Fresh Berries, Caramel Sauce
Churros

Freshly Brewed Gourmet Coffee & Mighty Leaf Teas

\$90.00 Per Person



Dinner Buffet

Island Life

Conch Chowder

Avocado Grapefruit Salad,
Cilantro Pepper Dressing

Citrus Poached Shrimp, Spicy Cocktail Sauce

Heirloom Tomato Salad, Basil Vinaigrette

Fresh Plantain Chips and Yucca Fries

Marinated Churrasco
Black Beans and Rice, Chimichurri

Filet of Snapper, Mango Chutney

Fresh Lobster, Drawn Butter
(one per guest)

Rum Bread Pudding
Banana Cream Tart
Key Lime Pie
Chocolate Flan

Freshly Brewed Gourmet Coffee & Mighty Leaf Teas

\$100.00 Per Person

Beach Time BBQ

White Water Clam Chowder
Oyster Crackers

Baby Green s, Grapefruit Segments
Seasonal Dressing Selection

Heirloom Tomatoes, Basil Dressing

Yukon Gold Potato Salad
Grain Mustard Dressing

Herb Roasted & Lemon Chicken

Grilled Baby Back Ribs, Guava BBQ Sauce
*Carved to Order

Slow Roasted New York Sirloin
Cheddar Baked Potatoes

Steamed Mussels and Claims
New Potates and Corn on the Cobb
Seasonal Grilled Vegetables

Flourless Chocolate Cake
Key Lime Cheesecake
Berry Cobbler
Strawberry Shortcake

Freshly Brewed Gourmet Coffee & Mighty Leaf Teas

\$100.00 Per Person



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.