



Catering & Conference Services Packages





Luncheon Buffet

Includes Iced Tea, Coffee & Hot Tea

The Deli

Chef Selection of Soup

Organic greens, Cherry Tomatoes & Sauvignon Blanc Vinaigrette

Mediterranean Pasta Salad & Fingerling Potato Salad

Deli Sliced Roast Turkey, Ham, Roast Beef, Assorted Cheeses, Sliced Tomato, Red Onion

Assorted Breads & Rolls, Dijon Mustard & Mayo

Brownies & Cookies

\$32

Mediterranean

Yellow Tomato Soup with Saffron

Romaine, Cayenne Croutons, White Anchovy Dressing

Tomato, Mozzarella, Arugula, Basil Pesto, Aged Balsamic

Pan Seared Halibut, Citrus Braised Fennel, Tomato Broth

Papardelle Pasta, Pulled Chicken, Zucchini, Tomato Basil Sauce

Tiramisu & Biscotti

\$40

Southern Style

Marinated Tomato Salad with Baby Lettuce and Olive Oil

Fried Pork Belly, Black-Eyed Peas Ragout

Chilled Cucumber Soup, Lemon Oil, Almonds, Green Grapes

Shrimp and Grits

Grilled Pork Tenderloin, Rice Grits, Brussel Sprouts, Pork Jus

Rice Pudding, Pear Compote

\$38



Build your Own Lunch

Assorted Sandwiches and Wraps

Wrap it up!

Cobb Salad Wrap

Chicken Caesar Wrap

Grilled Zucchini, Squash, Eggplant, Roasted Pepper
Goat, Cheese, Arugula & Pesto

Gourmet Deli

Grilled Steak, Caramelized Onions, Arugula, Blue Cheese on Brioche
Ham Salami, Capicola, Lettuce, Peppers, Tomatoes, Balsamic, Olive Oil, Foccacia
Smoked Turkey, Bacon, Avocado, Tomato, Cilantro mayo on Foccacia

Seafood

Shrimp Salad, Classic Remoulade served with Brioche
Citrus Tuna Salad on Foccacia Bread
Salmon Gravlax, Sauce Grabiche, Brioche

Salads

Seasonal Greens with Condiments and Dressings
Potato Salad, Grain Mustard, Egg
Cucumber, Tomato Salad
Fresh Fruit, Melon and Berries

Choice of 2 Items: \$35++

Choice of 3 Items: \$38 ++

Choice of 4 Items: \$40++

Dessert Included

Key Lime Tarts

Crème Fraiche Cheese Cake

Flourless Chocolate Cake



Oceanside Three Course Lunch

All Luncheons include
Iced tea, Coffee or Tea
Bread and Butter

First Course

Choose One

Caesar Salad, Cayenne Croutons, Anchovy Dressing, Parmesan
Organic Local Greens, Pear Tomatoes, Sauvignon Blanc Vinaigrette, Aged Goat Cheese
Arugula, Frisee Salad with Crisp Bacon, Pecan, Balsamic Vinaigrette
BLT, Bibb Lettuce, Heirloom Tomatoes, Crispy Ham, Grain Mustard Vinaigrette
Chopped Salad, Egg, Bacon, Blue Cheese, Buttermilk Dressing

Entrees

Grilled Salmon, Celery Root Puree,
Roasted Beets, Orange Gastrique
\$38

Pan Roasted Chicken Saltimbocca,
Potato Puree, Spinach, Herb Jus
\$36

Flat Iron Steak, Roasted Bliss Potatoes,
Braised Leeks, Red Wine Jus
\$38

Pan Roasted Halibut, Sunchokes,
Brussel Sprouts, Parsley Puree
\$42

Grilled Petite Filet Mignon, Potato Puree,
French Beans, Housemade Worcestershire
\$45

Desserts

Choose One

Crème Fraiche Cheesecake
Key Lime Cheesecake
Chocolate Cake, banana Caramel Sauce, Bourbon Ice Cream
Toffee Cake, Ginger Ice Cream
Bread Pudding



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



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.