

Holiday Spirits

WINE. DINE. UNWIND.

BOOK YOUR HOLIDAY PARTY NOW





Two Hour Open Call Bar

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Johnny Walker Red Scotch, Jim Beam Bourbon, Jack Daniel Whiskey, Tequila
Canyon Road Cabernet, Canyon Road Chardonnay, Domaine St. Michelle Champagne,
Assorted Domestic and Imported Beers, Assorted Soft Drinks

Passed Hors D'Oeuvres (Choice of 6)

Smoked Beef Tenderloin, Onion Jam, Crostin | Tuna Tartar, Soy Reduciton, Wasabi Crème served on a Spoon
Ginger Marinated Chicken Skewers | Buttermilk Fried Chicken and Waffles
Mini Crab Cake, Herbed Remoulade | Grilled Shrimp, Green Onion Vinagrette
Deviled Eggs, Bacon, Crème Fraiche | Vegetable Spring Rolls, Sweet Chili Sauce
Fire Roasted Tomatoes and Fresh Mozzarella on a Crostini | Spicy BBQ Pulled Pork Sliders

Cheese Display

Collection Of Assorted Cheeses Such As Brie, Goat Cheese, Manchego, Boursin, Havarti, Gorgonzola
Served With Seasonal Fruits And Assorted Breads

Crudités Display

A Selection of Assorted Vegetables Served With House Made Dips and Spreads

\$65.00 Per Person

Menu & Pricing Subject to Change.

All Food And Beverage Charges shall be Subject to a 16% Gratuity and a 6% Administrative Fee.

All Charges shall be Subject to Applicable Taxes. Please Advise Catering of any Food Allergies Prior to Event.



Three Hour Open Call Bar

Smirnoff Vodka, Bacardi Rum, Johnnie Walker Red Scotch, Jack Daniel
Whiskey, Jim Beam Bourbon, Beefeater Gin, Tequila, Canyon Road Cabernet, Canyon
Road Chardonnay, Domaine St. Michelle Champagne Assorted Imported and
Domestic Beers, Assorted Soft Drinks

Salad (Choice of 1)

Local Greens, Aged Goat Cheese, Pear Tomatoes, Pomegranate Seeds, Champagne Vinaigrette
Romaine Lettuce, Prosciutto, Parmesan Cheese, Classic Caesar Dressing
Butter Lettuce Salad, Bacon Lardons, Grilled Cucumber, Tomatoes, Dill Ranch Dressing
Tomato Salad, Fresh Mozzarella, Arugula, Basil Pesto

Sides (Choice of 2)

Ratatouille
Scallion Whipped Potatoes
Roasted Fingerling Potatoes
Potato Gratin with Two Cheeses
Grilled Seasonal Vegetables
Sautéed Asparagus
Sautéed Green Beans with Almonds

Passed Hors D'Oeuvres (Choice of 4)

Beef Wellington in Puff Pastry | Mini BLT
Crispy Conch Fritter | Tuna Tartar, Soy Reduction, Wasabi Cream
Bacon Wrapped Scallops | Smoked Turkey Slider With Cranberry Marmalade
Deviled Eggs, Crème Fraiche, Bacon | Ricotta Gnocchi With Sage Cream
Parmesan Crisp, Herbed Cheese Mouse

Entrees (Choice of 2)

Pan Seared Local White Fish, Beurre Blanc
Pan Roasted Chicken Saltimboca, Ham, Fontina
Sliced Beef Tenderloin, Bordelaise Sauce
Braised Pork Shoulder, Bacon Jus

Freshly Brewed Coffee and Selection of Teas

\$129.00 Per Person

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ROASTS + TOASTS

Three Hour Open Call Bar

Smirnoff Vodka, Bacardi Rum, Johnnie Walker Red Scotch,
Jack Daniel Whiskey, Jim Beam Bourbon, Beefeaters Gin, Tequila,
Canyon Road Cabernet, Canyon Road Chardonnay,
Domaine St. Michelle Champagne, Assorted Imported and Domestic Beers,
Assorted Soft Drinks

Entrées (Choice of 2)

Boneless Roasted Turkey and Gravy Chorizo
Roasted Pork Medallions, Port Wine Reduction
Seared Salmon and Caper Brown Butter Sauce
Herbed Roasted Chicken, Truffle Jus
Grilled Filet Mignon, House Made Worcestershire

Sides (Choice of 2)

Roasted Fingerling Potatoes
Roasted Garlic Mashed Potatoes
Sweet Potato Au Gratin
Charred Brussel Sprouts
Mushroom Stuffing
Sautéed Asparagus
Green Bean Casserole

Salad (Choice of 2)

Local Greens, Aged Goat Cheese, Pear Tomatoes, Pomegranate Seeds, Champagne
Vinaigrette
Romaine Lettuce, Prosciutto, Parmesan Cheese, Classic Caesar Dressing
Butter Lettuce Salad, Bacon Lardons, Grilled Cucumber, Tomatoes, Dill Ranch Dressing
Tomato Salad, Fresh Mozzarella, Arugula, Basil Pesto

Dessert (Choice of 2)

Flourless Chocolate Cake, Chantilly Cream
Carrot Cake with Cream Cheese Frosting
Rum Apple Tart with Fresh Whipped Cream Topping
Pecan Tart with Fresh Whipped Cream Topping
Sweet Potato Cheesecake
Homemade Pumpkin Pie

\$100.00 Per Person

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“Spike It” Station

Spiked Winter Cider

Jim Beam Bourbon Served With Organic Apple Cider, Whipped Cream and Cinnamon Sticks

\$15 Per Person

Spiked Hot Chocolate

Jameson Irish Whisky Served with House-made Hot Chocolate, Whipped Cream and Marshmallows

\$15 Per Person

Flavored Coffee Bar

Caffe Vita Coffee to Include

Whipped Cream, Chocolate Shavings, Sugar Sticks, Assorted Syrups

Bailey’s Irish Cream, Frangelico & Kahlua

\$20 Per Person

Kimpton Holiday Cocktails

ManhaVan In Winter – Jim Beam Bourbon, Port, Maple Syrup, Angostura, Served With Brandied Cherries

Pom Pom Mule – Smirnoff Vodka, Pomegranate Juice, Lime, Ginger Beer

Maple Sour --- Jim Beam Bourbon, Lemon, Maple Syrup, Angostura

\$15.00 Each

Upgrade Your Call Bar to a Premium Bar

\$10 Additional Per Person

Absolut Vodka, Flor de Cana Rum,
Patron Tequila, Johnny Walker Black Scotch,
Makers Mark Bourbon,

Crown Royal Whiskey, Tanqueray Gin,
Assorted Imported and Domestic Beers,
Selection of Canyon Road Wines, Assorted Soft Drinks



Reception Stations

Crudités Display

A Display of Fresh Garden Vegetables with
Assorted Dips and Spreads

\$125 Per Platter

Fruit Display

Assortment of The Season's Freshest Fruits,
Berries And Yogurt Dip

\$125 Per Platter

Assorted Domestic and Imported Cheeses

Dried Fruits and Grapes
Artisan Breads and Crackers

\$175 Per Platter

Antipasto Display

A Display of Assorted Cheeses, Artichoke Hearts, Onions
Tomatoes, Olives and Italian Meats
Artisan Breads, Olive Oil and Balsamic
Vinegar

\$195 Per Platter

Seafood Display

Display of Crab Claws, Oysters and Shrimp
Classic Garnish, Spicy Cocktail Sauce
Traditional Citrus and Oyster Crackers

\$25 Per Person

Mini Dessert Display *(Choice Of 3)*

Key Lime Tarts, Crème Fraiche Cheesecake Squares, Flourless
Chocolate Bites, Macaroons, Assorted Truffles, Assorted Cookies

\$ 250 Per Platter

**Each Display Serves 25 Guests Per Platter*

Catering & Banquet Guidelines

Vero Beach Hotel & Spa and Cobalt Restaurant is the sole provider of all food and beverage served and consumed. Removal of food and beverages from the hotel is prohibited. After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code leftover food or beverage may not be packaged or removed from the function area. Children's meals are available upon request for ages 12 and under. All prices are subject to change due to market fluctuations.

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.

Final menu entrée selection on all plated banquet menu items is limited to three choices. If more than 1 entrée is offered, the client is responsible for providing entrée selection indicators for each guest.

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.

Food & beverage minimums will apply for all banquet space reserved. Rates are determined by the length of the event, the estimated attendance, day of the week and season.

A non-refundable deposit is required with signed contract. An additional payment is due 60 days prior to your event. All Final Payments are due (5) business days prior to the group event. If payment is being handled by a check, then payment must be received (7) business days prior. Final Payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher. Final billing invoices will be provided no later than 72 hours for catering only events or within 5 business days for events with catering and guest rooms. Please note that we require a credit card to secure payment on all scheduled events.

Final guaranteed attendance is due three (3) business days prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should your number of attendee's decrease we will charge for your guaranteed number of guests. You will be charged for the Final Count or the Guaranteed Number, whichever is greater.

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or perfection/foyer area.