

Vero Beach Hotel and Spa



Wedding Menu



Vero Beach Hotel and Spa
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Let Us Help You Create Your Fairytale Day!

Enclosed are our wedding proposals, which are designed to fit your every need and to ensure that your wedding day is memorable and cherished for years to come! The menu suggestions will lend ideas to assist in designing your own unique celebration. Your wedding and event catering from [Cobalt Restaurant](#) ensures inspired food and a presentation to make your wedding event truly memorable. Imagine a casual Vero Beach, Florida destination wedding for close family and friends, an intimate rehearsal dinner with panoramic ocean views, a lavish outdoor ceremony or an elaborate black-tie reception for up to 175. Whatever you dream of, Vero Beach Hotel and Spa is set to make it a reality.

Vero Beach Hotel and Spa, a Kimpton Hotel on Florida's Central Coast, offers a breathtaking **oceanfront setting** and contemporary, elegant style for your upcoming Florida wedding. Our **boutique hotel rooms and spacious suites** provide the welcoming sanctuary you want for your out-of-town guests and wedding party.

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WHAT'S INCLUDED

- ☐ Cocktail Hour Food
- ☐ Dinner Service
- ☐ Champagne Toast
- ☐ Wine Service during Plated Dinner
- ☐ Additional Accompaniments: day of coordination, white linen, white garden ceremony chairs, cake cutting

Hors d'oeuvres

☐ HOT

- Ginger Marinated Chicken Skewers
- Spicy Pulled Pork Sliders
- Grilled Shrimp with Green Onion Vinaigrette
- Smoked Beef Tenderloin on Crostini with Blue Cheese
- Vegetable Spring Rolls with Sweet Chili Sauce
- Mini Crab Cakes with Herbed Remoulade
- Mini Meatballs with Tomato Basil Sauce
- Bacon Wrapped Scallops
- Mushrooms Stuffed with Boursin Cheese
- Teriyaki Beef Skewers
- Crispy Conch Fritter
- Coconut Shrimp with Pineapple Glaze
- Mini Beef Wellington in Puff Pastry
- Buttermilk Fried Chicken and Waffles
- Prosciutto Wrapped Asparagus

☐ COLD

- Mini BLT
- Smoked Salmon on Crostini with Crème Fraiche
- Ahi Tuna Tartar with Wasabi Cream and Soy Reduction
- Fire Roasted Tomatoes, Fresh Mozzarella, Pesto on Crostini
- Shrimp Cocktail with Cocktail Sauce
- Deviled Eggs with Bacon and Crème Fraiche
- Beef Tartare on Crostini
- Parmesan Crisp with Herbed Cheese Mousse
- Seasonal White Fish Ceviche
- Chicken Salad Endive

Plated Dinner

- House-Made Bread and Butter
- Artisan Cheese Board during Cocktail Hour
- La Colombe Coffee and Rishi Teas
- Choice of 5 Passed Hors D'oeuvres
- One Hour of Wine Service during Dinner
- Champagne Toast with Domaine Ste. Michelle

□ SALAD – Choice of One

- Osceola Farm Greens Salad, Pear Tomatoes, Parmesan Cheese, Candied Pecans, White Balsamic Vinaigrette
- Hearts of Romaine, Traditional Caesar Dressing, Parmesan Cheese, Brown Butter Croutons
- Butter Lettuce, Bacon Lardons, Grilled Cucumber, Tomatoes, Dill Ranch Dressing

□ FRESH SIDES – Choice of Two

- Potato Puree
- Herb Roasted Fingerling Potatoes
- Sautéed Green Beans
- Sautéed Asparagus
- Seasonal Mixed Vegetables

Prices do not include 7% sales tax and 22% service charge. Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.

□ ENTREES – Choice of Two

- Crispy Skin Free Range Chicken Breast
Truffle Jus **\$75 Per Person**
- Slow Roasted Prime Rib
Au Jus, Horseradish Cream **\$80 Per Person**
- Flat Iron Steak
Red Wine Jus **\$80 Per Person**
- Pan Seared Seasonal Local White Fish
Beurre Blanc **\$82 Per Person**
- Grilled Filet Mignon
Red Wine Jus **\$85 Per Person**
- Seasonal Vegetarian Entrees
Chefs Creation **\$75 Per Person**
- Crispy Chicken Breast and Grilled Jumbo Shrimp Duo Plate
Herb Jus, Champagne Butter Sauce **\$90 Per Person**
- Grilled Flat Iron Steak and Seared Scallops Duo Plate
House-Made Worcestershire, Shitake Butter Sauce **\$95 Per Person**
- Grilled Filet Mignon and Pan Seared Local White Fish Duo Plate
Red Wine Jus, Beurre Blanc **\$95 Per Person**

Highest Priced Entrée Selected Charged for All Guests

Exact Counts for Each Entrée Must Be Provided

Stations

- House-Made Bread and Butter
- Artisan Cheese Board during Cocktail Hour
- La Colombe Coffee and Rishi Teas
- Choice of 5 Passed Hors D'oeuvres
- Champagne Toast with Domaine Ste. Michelle

□ GARDEN GREENS – Choice of One

- Traditional Caesar Salad with Brown Butter Croutons
- Osceola Farm Greens, Pear Tomatoes, Aged Goat Cheese, White Balsamic Vinaigrette

□ FRESH SIDES – Choice of Two

- Potato Puree
- Herb Roasted Fingerling Potatoes
- Sautéed Green Beans
- Sautéed Asparagus
- Seasonal Mixed Vegetables

□ PASTA STATION – Choice of Two

- Cheese Tortellini Puttanesca, *capers, red onion, Kalamata olive, roasted tomato sauce*
- Linguini Chicken Pesto, *grilled chicken, fire roasted tomatoes, pesto, parmesan cheese*
- Shrimp Carbonara, *sautéed shrimp, crispy prosciutto, peas, penne pasta, cream sauce*

□ ENTREES – Choice of Two

- Chicken Breast Medallions
Truffle Jus \$95 Per Person
- Carving Station of Slow Roasted Prime Rib*
Au Jus, Horseradish Crème \$95 Per Person
- Pan Seared Local White Fish
Beurre Blanc \$100 Per Person
- Carving Station of Beef Tenderloin*
Red Wine Jus \$100 Per Person

***\$100 Chef Attendant Fee Per Chef**

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Beachside Brunch

La Colombe Coffee and Rishi Teas
Choice of 4 Passed Hors D'oeuvres during Cocktail Hour
Three Hour Open Beer, Wine, Mimosas, and Bloody Mary Bar
Champagne Toast with Domaine Ste. Michelle

A Gourmet Dining Experience to Include

Assorted Fresh Baked Breakfast Breads & Pastries

Sliced Seasonal Fresh Fruit & Berries

Buttermilk Pancakes with Warm Syrup

Applewood Smoked Bacon

Scrambled Eggs

Roasted Breakfast Potatoes

Chilled Asparagus with Red Wine Vinaigrette

*Made to Order Omelets with Your Choice of
Ham, Peppers, Onions, Mushrooms, Tomatoes, Egg Whites, Salsa, Cheese

*Carving Station of Roasted Black Angus Prime Rib
Au Jus, Creamy Horseradish, Petite Rolls

\$95 Per Person

\$100 Chef Attendant Fee Per Station

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Desserts & Late Night

DESSERTS

Hand Rolled Truffles **\$40 Per Dozen**

Chocolate Dipped Strawberries **\$36 Per Dozen**

SWEETS TABLE

Chocolate Dipped Strawberries

Assorted Tarts and Pastries, Petite Fours, Truffles

Assorted Mini Cheesecakes

Seasonal Fruits and Berries Dipped in Dark and White Chocolate

Blondies, Brownies, and Cookies

\$18 per person

LATE NIGHT STATIONS*

House-Made Flatbread Pizza Bar **\$6 Per Person**

Assorted Slider Bar with Fries **\$6 Per Person**

Grilled Cheese and Fries **\$5 Per Person**

***\$100 Chef Attendant Fee**

Beverage

\$100 Bartender Fee Per Station

□ 4 HOUR SELECT BRANDS BAR PACKAGE

- New Amsterdam Vodka
- Beefeater Gin
- Old Forester Bourbon
- Bacardi Light Rum
- El Jimador Tequila
- Dewars White Scotch
- Assorted Domestic & Imported Beers
- House Wines
- Assorted Soft Drinks and Juices

\$53 Per Person

\$9 Per Person Each Additional Hour

□ 4 HOUR TOP SHELF BRANDS BAR PACKAGE

- Tito's One Vodka
- Tanqueray Gin
- Woodford Reserve Bourbon
- Suntori Toki Whiskey
- Johnnie Walker Black Scotch
- Bacardi Light Rum
- Herradura "Cobalt Barrel Select" Reposado Tequila
- Assorted Domestic & Imported Beers
- House Wines
- Assorted Soft Drinks and Juices

\$58 Per Person

\$10 Per Person Each Additional Hour

Please consult your wedding specialist if you would like to consider an alternative bar option.

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