

HOLIDAY INN MELBOURNE-VIERA HOTEL & CONFERENCE CENTER
CATERING MENU



DETAILS

Thank you for selecting the Holiday Inn Melbourne – Viera Hotel & Conference Center for your upcoming event. We look forward to providing you and your guests with a unique and memorable experience. You are guaranteed personalized and professional attention from our Sales, Catering and Banquet Department. Please don't hesitate to ask how we can customize these menus to your specific tastes and special needs.

GENERAL INFORMATION

The following information is a guideline for you in planning your event. Menus, audio visual, phone, internet arrangements, meeting requirements, and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event.

AUDIO VISUAL SERVICES

Please ask your Catering Sales Manager for a menu to obtain Audio Visual rental pricing. All audio-visual items are assessed with a 22% taxable service charge and applicable taxes. Audio visual items are guaranteed 24 hours prior to the event. Cancellation within 24 hours will be assessed full charges.

BEVERAGES

The hotel holds a liquor license granted by the State of Florida and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by the hotel servers and bartenders. We offer wine by the glass for a hosted bar, but please note that if a bottle of wine is opened, the client will pay for the entire bottle regardless of how many glasses were purchased.

GUARANTEES

A guaranteed number of attendees is due by noon, five business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 5% over your guarantee count. Should your actual attendance exceed your guarantee you will be charged for the actual number of attendees. The final guarantee must be at least 80% of the meeting set.

TIME

Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in the scheduling and with budgeting your catered functions:

- All continental and breakfast buffets are serviced for 1 hour, refreshed and replenished as necessary during this time.
- All planned breaks are serviced for a ½ hour, refreshed and replenished as necessary during this time.
- All luncheon buffets are serviced for 1 ½ hours, refreshed and replenished as necessary during this time.
- All dinner buffets, stations, reception displays, and carving stations are serviced for 1 ½ hours, refreshed and replenished as necessary during this time.

FOOD

Hotel must prepare and provide all food and beverage. All food and beverage is prepared to be consumed on premise and cannot be removed after the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu.

SET-UP CHANGE FEE

An additional labor fee will be assessed for groups that change meeting room set up less than 24 hours prior to the start of the function.

LATE CHARGE FEE

An additional fee of \$150 plus tax will be assessed per change to banquet event order within 72 hours of arrival.



DETAILS



SHIPPING & RECEIVING

All materials shipped to the Hotel must be properly packaged and labeled with the following: name of organization, on-site contact, meeting planner, date of function, name of hotel event contact, and number of boxes in the shipment. The Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. Packages sent to the Hotel will be the sole responsibility of the meeting planner or the designated representatives. The Hotel will receive up to 10 boxes complimentary per meeting. A surcharge of \$15 per box will be assessed for each additional package. The Hotel will not accept responsibility for materials delivered 7 days prior to the function. Storage of any perishable items must be pre-approved. All outgoing boxes must be made with the client's designated shipping company for pick up. The Hotel is not responsible for any packages left beyond 24 hours after the conclusion of the meeting. If an extended storage is requested, additional fees will apply.

HOTEL LIABILITY

The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel.

WIRELESS INTERNET SERVICE

Wireless internet is complimentary in the Conference Center. Please ask your Catering Sales Manager or Banquet Manager for details regarding specific internet needs.

ROOM ASSIGNMENT

Function rooms are assigned according to the anticipated number of guest. The hotel reserves the right to reassign function space in order to best accommodate our guests.

MUSIC

Hotel management must approve any band, disc jockey service or other amplified music. The Hotel does not allow amplified music in our public or courtyard areas. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music must be scheduled to end by Midnight.

SIGNAGE & DECORATION

All signage must be professionally created, displayed, and approved by the Hotel.

PROMOTIONAL MATERIAL

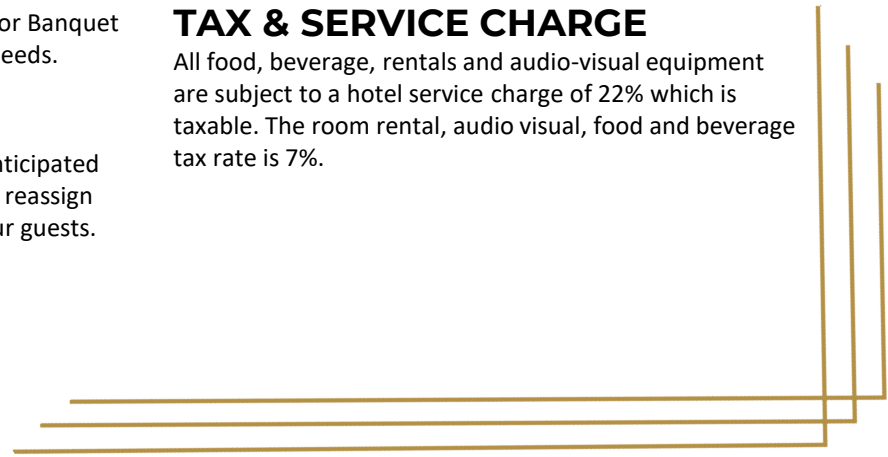
Please discuss any requirements for hanging of banners, posters or any other promotional materials with your catering contact. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building. Decorations provided by the guest must be approved prior to arrival and removed at the end of each function. The Hotel will not be responsible for storage of props or decorations. Any type of confetti will be assessed a \$150 plus tax, clean up fee.

MISCELLANEOUS RENTALS/CHARGES

Dance Floor \$200, LCD Projector \$150, Flip Charts \$35, Lavalier Microphone \$80, Stage and riser Set-Up \$200

TAX & SERVICE CHARGE

All food, beverage, rentals and audio-visual equipment are subject to a hotel service charge of 22% which is taxable. The room rental, audio visual, food and beverage tax rate is 7%.





BREAKFAST

SELECTION

PLATED BREAKFAST

For a minimum of 20 guest

WAKE UP AND LIVE

Fruit Cup, Scrambled Eggs, Bacon, Breakfast Potato & Butter Croissant With Butter & Preserves

VIERA SLAM

Scrambled Eggs, Breakfast Ham, Breakfast Potatoes, Southern Style Biscuit & Country Sausage Gravy

BREAKFAST SANDWICHES

(Charged Per Dozen – One Dozen Minimum)

Choice of One per dozen: Ham, Egg & Cheese Croissant, Sausage and Cheese Biscuit, Ham, Egg and Cheese Biscuit, Bacon, Egg & Cheese Bagel Egg White and Tomato Scrambled Filled English Muffin

BREAKFAST ENHANCEMENTS

*Additional Choices As an add – on to your Continental, Hot Buffet or Plated Area
(Charge per person unless noted otherwise)*

CEREAL WITH MILK

SEASONAL FRUIT DISPLAY

INDIVIDUAL FRUIT YOGURTS

YOGURT PARFAIT WITH GRANOLA

SOUTHERN BISCUIT & GRAVY

BELGIAN WAFFLE WITH BERRIES & WHIPPED CREAM

ASSORTED BREAKFAST BREAD, MUFFINS OR PASTRIES

BAGEL & CREAM CHEESE

ASSORTED COOKIES

DOUBLE FUDGE BROWNIES

A \$50 service fee will apply to all events under 20 people unless noted. Prices are subject to change. A 22% service charge & 7% state tax will apply to all charges.

BREAKFAST

SELECTION

BREAKFAST BUFFET *(For a Minimum of 30 People)*

All Breakfast Buffets are replenished for one hour of service and include: Fresh Florida Orange Juice and Freshly Brewed Coffee, Regular and Decaffeinated

CONTINENTAL

Fresh Brewed Coffee, Assorted Hot Teas & Orange Juice Assorted Muffins, Danish, Butter & Preserves

CONTINENTAL 2.0

Fresh Brewed Coffee, Assorted Hot Teas & Orange Juice Assorted Muffins, Danish, Butter & Preserves PLUS Sliced Seasonal Fruit & Berries and Toasted Bagels with Cream Cheese

RISE AND SHINE BREAKFAST BUFFET

Fresh Seasonal Fruit Display with Berries & Yogurt Dip, Scrambled Eggs, with Cheddar and Salsa on side, French Toast, Casserole – Country Baked Hash browns, Crispy Bacon Strips or Link Pork Sausage, Assorted Sweet Breakfast Pastries & Spread

SIMPLE BREAKFAST BUFFET

Scrambled Eggs, Breakfast Potatoes, Choice of One: Bacon or Sausage with Breakfast Breads and Florida Orange

THE HEALTHY WAY BUFFET

Scrambled Egg White- Whole Wheat English Muffins – Steel Cut Oatmeal – Potato – Turkey Bacon, Florida Orange & Tomato Juice

BREAKFAST STATION ADDITIONS

With Breakfast Attendant, A Chef Fee Applies

OMLETS TO ORDER

Including Egg Beaters, Ham, Bacon, Cheeses, Tomato, Onion, Pepper, Mushrooms and Spinach

CARVED HAM

Including Egg Beaters, Ham, Bacon, Cheeses, Tomato, Onion, Pepper, Mushrooms and Spinach

A \$50 service fee will apply to all events under 20 people unless noted. Prices are subject to change. A 22% service charge & 7% state tax will apply to all charges.





BREAKS

SELECTION

BREAK A LA CARTE - BEVERAGE

Priced per gallon unless noted otherwise

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE
HERBAL TEA SELECTIONS
FRESH FLORIDA ORANGE JUICE
GRAPEFRUIT, APPLE, CRANBERRY OR TOMATO JUICES
ICE COLD TEA OR LEMONADE
TROPICAL FRUIT PUNCH
BOTTLED WATER



BREAK A LA CARTE - BAKERY

Priced per Dozen unless noted otherwise

ASSORTED BREAKFAST PASTRIES
FRESHLY BAKED ASSORTED COOKIES
DOUBLE FUDGE BROWNIES

BREAK A LA CARTE - EXTRAS

Priced each unless noted otherwise

PLAIN BAGELS WITH ASSORTED CREAM CHEESE
GRANOLA BAR
YOGURT PARFAITS
WHOLE FRUIT, HAND-HELD
ASSORTED CANDY BAR
ASSORTED BAG OF GOURMET CHIP, PRETZELS & POPCORN
NOVELTY ICE CREAM BARS
DELUXE MIXED NUTS
SOFT SALTED PRETZELS WITH GRAIN MUSTARD

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BREAKS

SELECTION

AM AND PM BREAKS

*(For a Minimum of 20 people, based on one hour of service)
(Price per Person)*

HEALTHY BREAK

Fresh sliced Seasonal Fruit, Fruit Yogurt Parfaits, Granola Bars & Trail Mix, Sparkling Mineral Water

CHIPS, DIPS & SALSA

Potato Chips with Onion Dip, Tri-Color Tortilla Chips with Salsa & Pretzels

SWEET ESCAPE

Assorted Chocolate Chip Cookies, Assorted Candy Bars, Brownies and Assorted Soda and Water

GAME DAY


Individual bags of Popcorn, Peanuts, Assorted Candy Bars, & Miniature Corn Dogs, Assorted Sodas

COFFEE AND PASTRIES

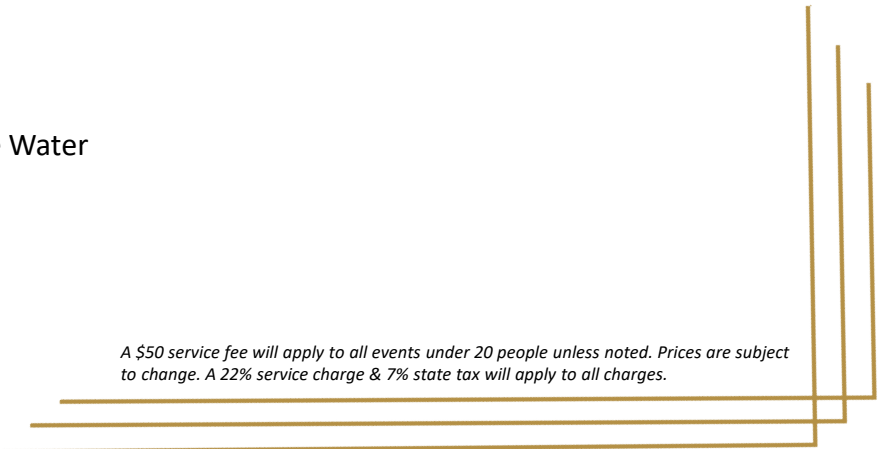
Fresh Brewed Coffee with accompaniments and a selection pastries

BEVERAGE BREAK

On Consumption Assorted Soda & Bottle Water



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LUNCH

SELECTION

PLATED LUNCH

(For a Minimum of 20 Person)

All Plated Lunch Include Warm Rolls & Butter, Fresh Brewed Coffee (Regular & Decaffeinated) Hot Gourmet Teas, Iced Tea, Water and Chef's Dessert Selection

CHILLED ENTREES

TURKEY CLUB CROISSANT

Sliced Turkey, Bacon, Lettuce & Tomato A Buttery Fresh Croissant
Accompanied by a Dill Pickle Spear & Kettle Chips

MEDITERRANEAN WRAP

With Grilled Mushrooms, Spinach, Roasted Red Pepper, & Feta served
in a Wrap and Accompanied by Kettle Chips

CHICKEN CAESAR SALAD

Strip of Grilled Chicken served atop Romaine Lettuce,
Shaved Parmesan & Seasoned Croutons Tossed in a Creamy Caesar Dressing

CASHEW CHICKEN SALAD

Grilled Dice Chicken Breast with Celery, Cashews, & Dried Cranberries,
in a light Dressing and served atop Mixed Green & Crisp Vegetable

HOT LUNCHEON ENTREES

(Chef's choice starch and vegetable Included)

CHICKEN MARSALA

With Caramelized Onion, Sliced Mushrooms & Marsala Wine
Sauce

ROAST PORK

Herb Encrusted, served with Natural Orange Maple Sauce

LEMON BASIL CHICKEN

Grilled chicken with basil

GRILLED SALMON

Fresh Filet, Baked & Topped with Lobster Sauce

TORELLINI

Cheese filled Pasta tossed with Spring Vegetables in a
Garlic Onion Sauce

LONDON BROIL

Herb Crusted, Red Wine Marinate & Thin Sliced To
Medium/Medium rare

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LUNCH

SELECTION

LUNCH BUFFET

(For a minimum of 35 People – with one Hour of Replenishment)
Includes Hot Gourmet Teas, Iced Tea, Water

EAST COAST DELI

Herbed Macaroni Salad, Spring Mix, Deli Roast Beef, Turkey Breast, Ham, & Salami, Sliced Cheese Provolone, Cheddar & Swiss Lettuce, Tomato, Onion, Dill Pickles, Condiment, Kettle Chips, & Fresh Bake Chocolate Chip Cookies

BUGERS AND DOGS

Red Jack Potato Salad, Baked Beans, Fruit Salad, Hamburger, All Beef Hot Dogs, Condiment, Roll & Buns, Lettuce, Tomato, Onion & Dill Pickles, and Fudge & Blondie Brownie Bites

TOUR OF ITALY

Choice of Minestrone Soup OR Caprese Salad Vegetable Lasagna, Grilled Rosemary Chicken Penne Alfredo, Sautéed Italian Style Squash, Garlic Bread, and Tiramisu

THE CLASSIC

House Salad, Fruit Salad, Sliced Roast Beef with Mushroom Sauce, Lemon Basil Chicken, Choice of Garlic Mashed Potato or Homemade Macaroni & Cheese. Served with Green Beans Rolls & Butter & Chef's Assorted Dessert

SOUTH OF THE BORDER

Corn & Black Bean Salad, Spanish Rice, with choice of one: Ground Beef Tacos, or Chicken Tortillas and Cheese and Pepper Quesadilla, Guacamole, Salsa, Sour Cream & Pico de Gallo, Condiment & Cinnamon Churros

CARRIBEAN BREEZE

Fruit Salad, Cole Slaw, Jerk Style Pork, Key West Chicken with Mango Salsa, Yellow Rice, Grilled Vegetables, Rolls & Butter, with Key Lime Pie

BACKYARD BBQ

Choice of one: Southern Style Potato Salad or Herbed Macaroni Salad. Served with Black Bean & Corn Salad, Bone in BBQ Chicken, Pulled Pork, Sweet Rolls and Bread Pudding



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DINNER

SELECTION

PLATED DINNER

Customized Three Course Menu to Include A Starter Course, Main Course Entrée with Chef's choice starch and vegetable and Third Course Dessert. Max of Two Plated option per event.

STARTER COURSES

Included With Entrée

HOUSE SALAD

Mixed Field Greens with Grape Tomato, Cucumber, Julienne Carrot

CLASSIC CAESAR SALAD

Romaine Tossed with Caesar Dressing Shaved Parmesan & Seasoned Croutons

ENTREES

For a minimum of 20 people

GRILLED SALMON

Fresh Filet topped with Lobster Sauce

FILET MIGNON

Hand Cut 8oz Filet and Demi Sauce

LEMON BASIL CHICKEN

Breast of Chicken Served with Basil Cream

BEEF SHORT RIBS

Slow Roasted and Fall off the Bone Tender, Served with Cabernet Demi – Glace

ROAST PORK LOIN

With Orange Maple Sauce

STUFFED SHRIMP

Crab Stuffed Gulf Shrimp & Broiled Scallops with Lemon Butter Blanc

CHICKEN MARSALA

Sliced Mushrooms & Sweet Marsala Wine With Caramelized Onions

CHICKEN FLORENTINE **\$32.00**

Breast of Chicken Herb Roasted and Filled With spinach, Cheese & Tomato, topped with Asiago Cream Sauce

CLASSIC CHICKEN PICCATA

Chicken Medallions, Sautéed with Lemon, Caper, White Wine & Butter

TORTELLINI

Tri – Color Pasta with Grilled Asparagus, Zucchini, Tomatoes, & Artichokes Tossed in Garlic Onion Sauce

GRILLED MAHI-MAHI

With Pineapple Rum Sauce and Mango Salsa

Gluten and Vegan option are available as an advance meal order

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DINNER

SELECTION

THEMED DINNER BUFFET

(For a Minimum of 40 Guests and One Hour of Replenishment) Buffets include rolls and butter, coffee, iced tea and water for 90 min with dinner.

THE TROPICS

Fruit Salad with Toasted Coconut, Caribbean Slaw, **Choice of Two:** Grilled Jerk Chicken, Rum Soaked Pork Loin, Mahi with mango Salsa, Red Beans & Yellow Rice, Sautéed Zucchini & Squash. Desserts Coconut Cake & Pineapple Cake

LATIN LATTITUDE

Corn & Black Bean Salad, Mixed Green Salad, Chicken with Cilantro Cream Sauce, Grilled Sirloin Steak with Chimichurri Sauce, Black Beans & Rice, Sweet Plantains, Coconut Cake & Key Lime Pie

UNDER THE TUSCAN SUN

Italian Wedding Soup, Traditional Caesar Salad, Caprese Salad, Rosemary Chicken with Beurre Blanc Sauce, Roasted Vegetable Tortellini with Basil Cream Sauce and Tiramisu

SURF AND TURF GRILL

Caesar Salad, Baked Potato Bar, Grilled Asparagus, Corn on the Cob, Flank Steak, Salmon, Miniature Cheesecakes

CAMPFIRE BARBECUE

Potato Salad, Creamy Cole Slaw, Baked Bean, BBQ Chicken Quarters, Pulled Pork, Texas Toast & Rolls, Fudge Brownies & Apple Pie



A \$50 service fee will apply to all events under 20 people unless noted. Prices are subject to change. A 22% service charge & 7% state tax will apply to all charges.



HORS D'OEUVRES

SELECTION

CHILLED

min of 50pc. per order

- ASSORTED FINGER SANDWICHES
- DEVILED EGG
- THAI CHICKEN FILLED WONTON
- PROSCIUTTO WRAPPED MELON
- SMOKED SALMON ON CUCUMBER
- ANTIPASTO SKEWERS
- FRUIT KEBAB WITH VANILLA YOGURT
- GULF SHRIMP COCKTAIL
- TOMATO BRUSCHETTA
- AHI TUNA ON CUCUMBER
- DELI SLIDERS

HOT

min of 50pc. per order

- ASSORTED PETIT QUICHE
- SWEDISH OR MARINARA MEATBALLS
- CRISPY SPRING ROLLS WITH PONZU SAUCE
- COCONUT SHRIMP WITH THAI SAUCE
- TERIYAKI BEEF BROCHETTES
- CHICKEN SATAY, JERK OR THAI
- MINIATURES CRAB CAKE WITH SPICY REMOULADE
- CRAB STUFFED MUSHROOM CAPS
- SPANAKOPITA
- RASPBERRY & BRIE CROUTE
- PETIT BEEF EN CROUTE
- BACON WRAPPED SCALLOP
- CHICKEN WINGS, BUFFALO OR TERIYAKI
- FLORENTINE STYLE MUSHROOM CAPS
- CONCH FRITTERS WITH SPICY REMOULADE
- FRANK EN CROUTE WITH MUSTARD



A \$50 service fee will apply to all events under 20 people unless noted. Prices are subject to change. A 22% service charge & 7% state tax will apply to all charges.

HORS D'OEUVRES

SELECTION

DISPLAY

Minimum Order of 50

INTERNATIONAL & DOMESTIC CHEESES

A Variety of Cheese's including smoked Cheddar, with Fresh Fruit, Gourmet Assorted Cracker & Flatbread

DIPS N' CHIPS

Spinach Artichoke Dip, Onion Dip & Salsa Dips With Potato & Tortilla Chips

VEGETABLE CRUDITES

A Market of Fresh Raw Vegetable with Herbed Ranch

CHARCUTERIE BOARD

Cured and smoked meats with sweet and savory accompaniments.

ANTIPASTO

Cured Meats, Marinated Olive Artichokes, Cheese with Classic Hummus, Roasted Red Pepper, Cubed Cheese, Pita Points & Flatbreads

SEASONAL FRUIT

An array of Sliced Cantaloupe, Honeydew & Pineapple with seedless Grape & Berries with Yogurt Dip

DESSERT DISPLAY

Cookies and Brownie Bite, Assorted Mini Desserts

A \$50 service fee will apply to all events under 20 people unless noted. Prices are subject to change. A 22% service charge & 7% state tax will apply to all charges.





DISPLAY

SELECTION

CARVINGS

Accompanied by Appropriate Bread and Spreads

ROASTED TURKEY BREAST

per 50 guests

With Pan Gravy, Herbed Mayonnaise & Cranberry Relish

VIRGINIA BAKED HAM

per 50 guests

With House Mayonnaise, Dijon Mustard, & Pineapple Rum Sauce

PRIME RIB, HERB ENCRUSTED AU JUS

MARKET PRICE *SERVES 50*

Horseradish Sauce & Mustard

TOP ROUND OF BEEF

per 50 guests

With Horseradish sauce & Assorted Mustards

HERB ENCRUSTED PORK LOIN

per 50 guests

With Orange Maple Sauce

PASTA STATION

PER PERSON

Tortellini, & Penne Pasta with Roma Tomato, Vodka & Alfredo Sauce, Served with Breadstick With Italian Sausage & Grilled Chicken

WHOLE TENDERLOIN OF BEEF

MARKET PRICE *per 50 guests*

Roasted & served with Red Wine Sauce

SPECIALTY ACTION STATIONS

(Priced per Person – as an Add - on to your Meal)

Mashed Potato Bar

Yukon Gold & Maple Sweet Potatoes With toppings of Cheddar, Bacon, Chives, Sour Cream, Candied Pecan & Brown Sugar

STIR – FRY

Asian Stir Fry Selected Chicken, Shrimp & Pork With far East Vegetable, Ginger Teriyaki Sauce, & Fried Rice

RAW BAR, MARKET PRICE

Fresh Seasonal Oysters, Poached Mussels, Smoked Fish Dip, Cocktail Crab Claws & Gulf Shrimp Cocktail with all Customary Accoutrements

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DESSERT

SELECTION

MINI DESSERTS

Minimum Order of 50 pieces for each item

KEY LIME PIE
CARROT CAKE
RED VELVET
CHEESECAKE
CHOCOLATE CAKE
CHOCOLATE MOUSSE
TIRAMISU
BERRY MOUSSE
ASSORTED PUFF PASTRIES
STRAWBERRY SHORTCAKE

DESSERTS PER PERSON per piece

Choice of max of two per event

KEY LIME PIE
CARROT CAKE
RED VELVET
CHEESECAKE
STRAWBERRY SHORTCAKE

CHOCOLATE CAKE
CHOCOLATE MOUSSE
TIRAMISU
BERRY MOUSSE

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BEVERAGE

SELECTION

HOSTED BAR SELECTIONS

*We recommend one bar per 100 guests
A Bartender Fee Applies (per Bar)
Up to 4-hour period*

	1 Hour	2 Hour	3 Hour	4 Hour
Call	\$	\$	\$	\$
Premium	\$	\$	\$	\$
Beer & Wine	\$	\$	\$	\$

Cocktail Punches (Per Gallon)

- Margarita
- Mimosa
- Sangria

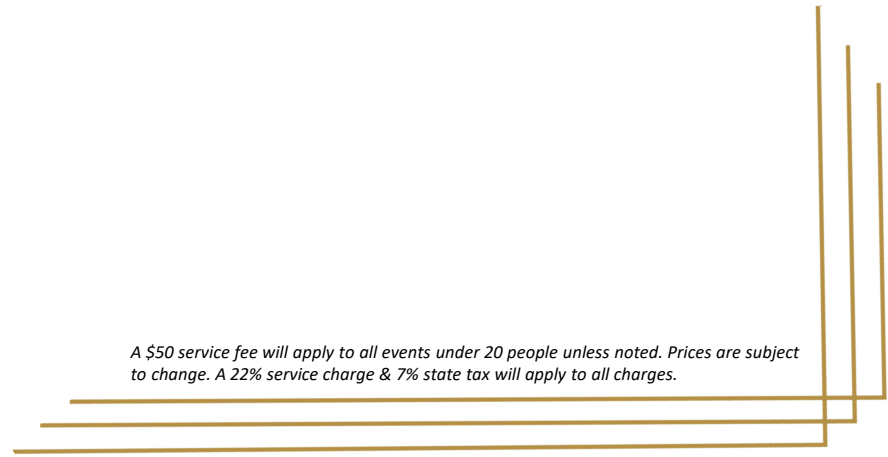
Cash - Per Bartender Fee for up to 4 hours.

Price Per Drink

- Call
- Premium
- House Wine
- Domestic Beer
- Imported Beer
- Cordials
- Soft Drinks/Juices
- Bottled Water



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CALL TODAY TO SPEAK WITH OUR CATERING DEPARTMENT
HOLIDAY INN MELBOURNE-VIERA | 321-233-2365
CATERING@HIVIERA.COM

 **Holiday Inn**

