

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

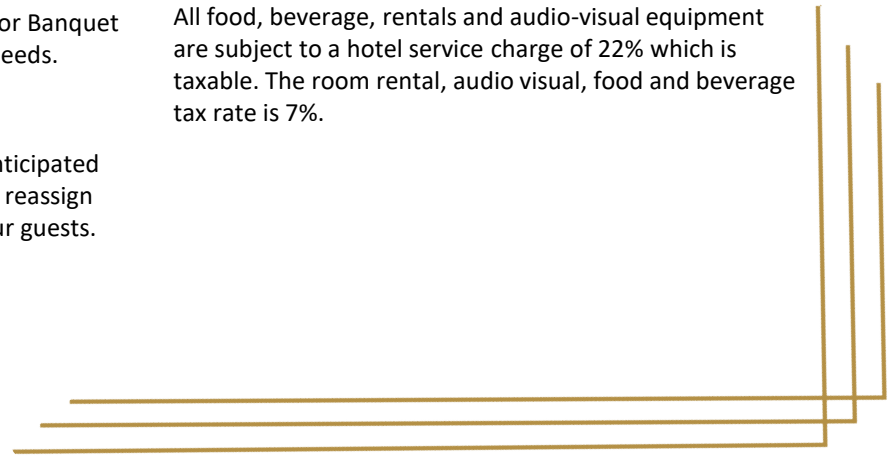
Please discuss any requirements for hanging of banners, posters or any other promotional materials with your catering contact. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building. Decorations provided by the guest must be 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%.





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# BREAKFAST

## SELECTION

### PLATED BREAKFAST

*For a minimum of 20 guest*

#### THE RISE & SHINE

**\$13.00 PER PERSON**

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

#### SOUTHERN SLAM

**\$15.00 PER PERSON**

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

#### BREAKFAST SANDWICHES

**\$48.00 PER DOZEN**

(Charged Per Dozen – One Dozen Minimum)

Ham, Egg & Cheese Croissant Southern Sausage Biscuit Country Ham 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	\$3.00
SEASONAL FRUIT DISPLAY	\$5.00
INDIVIDUAL FRUIT YOGURTS	\$3.00 EACH
YOGURT PARFAIT WITH GRANOLA	\$4.00 EACH
SOUTHERN BISCUIT & GRAVY	\$3.50
BELGIAN WAFFLE WITH BERRIES & WHIPPED CREAM	\$5.00
ASSORTED BREAKFAST BREAD, MUFFINS OR PASTRIES	\$2.75
BAGEL & CREAM CHEESE	\$3.50
ASSORTED COOKIES	\$27/DOZEN
DOUBLE FUDGE BROWNIES	\$27/DOZEN



*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*

#### THE CONTINENTALS

##### THE BASIC

**\$13.00**

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

##### THE DELUXE

**\$15.00**

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

#### THE SUNRISE BUFFET

**\$16.00**

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

#### THE HEALTHY WAY BUFFET

**\$18.00**

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

#### BREAKFAST STATION ADDITIONS

With Breakfast Attendant, A \$75 Chef Fee Applies

##### OMLETS TO ORDER

**\$5.00 PER PERSON**

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

##### CARVED HAM

**\$5.00 PER PERSON**

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

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# BREAKS

## SELECTION

### BREAK A LA CARTE - BEVERAGE

*Priced per gallon unless noted otherwise*

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE	\$29.00
HERBAL TEA SELECTIONS	\$30.00
FRESH FLORIDA ORANGE JUICE	\$26.00
GRAPEFRUIT, APPLE, CRANBERRY OR TOMATO JUICES	\$12.00/Pitcher
ICE COLD TEA OR LEMONADE	\$28.00
TROPICAL FRUIT PUNCH	\$25.00
BOTTLED WATER	\$3.00 Each



### BREAK A LA CARTE - BAKERY

*Priced per Dozen unless noted otherwise*

ASSORTED BREAKFAST PASTRIES	\$30.00
FRESHLY BAKED ASSORTED COOKIES	\$27.00
DOUBLE FUDGE WALNUT BROWNIES	\$27.00

### BREAK A LA CARTE - EXTRAS

*Priced each unless noted otherwise*

GRANOLA BAR	\$2.50
YOGURT PARFAITS	\$4.00
WHOLE FRUIT, HAND-HELD	\$2.00
ASSORTED CANDY BAR	\$3.00
ASSORTED BAG OF GOURMET CHIP, PRETZELS & POPCORN	\$2.50
NOVELTY ICE CREAM BARS	\$4.50
DELUXE MIXED NUTS	\$12.00/LB
SOFT SALTED PRETZELS WITH GRAIN MUSTARD	\$30.00/DOZEN

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# BREAKS

## SELECTION

### THEMED BREAKS

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

#### **FIT FOR YOU BREAK**

**\$9.00**

Fresh sliced Seasonal Fruit, Pre-Made Yogurt Smoothies, Granola Bars & Trail Mix, Sparkling Mineral Water

#### **CHIPS, DIPS & SALSA**

**\$5.00**

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

#### **BEVERAGE BREAK**

**\$4.00**

Assorted Soda & Bottle Water

#### **DEATH BY CHOCOLATE**

**\$10.00**

Assorted Chocolate Chip Cookies, Fudge Brownies, and Chocolate Dipped Strawberries With Chocolate Milk

#### **THE BALLPARK**

**\$10.00**

Individual bags of Popcorn, Peanuts & Warm Soft Pretzels with Mustard, Assorted Candy Bars, & Miniature Corn Dogs, Assorted Sodas

#### **ALL DAY BEVERAGE BREAK**

**\$8.50**

Available Throughout your Program- Fresh Brewed Coffee, Iced Tea, Assorted Sodas & 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

**\$17.00**

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

#### MEDITERRANEAN WRAP

**\$15.00**

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

#### CHICKEN CAESAR SALAD

**\$16.00**

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

#### CASHEW CHICKEN SALAD

**\$16.00**

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

**\$20.00**

With Caramelized Onion, Sliced Mushrooms & Marsala Wine Sauce

#### TORELLINI

**\$17.00**

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

#### ROAST PORK

**\$17.00**

Herb Encrusted, served with Natural Orange Maple Sauce

#### LONDON BROIL

**\$21.00**

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

#### LEMON BASIL CHICKEN

**\$19.00**

Grilled chicken with basil

#### GRILLED SALMON

**\$19.00**

Fresh Filet, Baked & Topped with Lobster Sauce

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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

#### THE DELI

**\$18.00**

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

#### ALL AMERICAN GRILL

**\$18.00**

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

#### TASTE OF ITALY

**\$18.00**

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

#### HOMESTYLE FAVORITES

**\$20.00**

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

#### TEX-MEX

**\$20.00**

Corn & Black Bean Salad, Spanish Rice, Cheese Enchiladas, Ground Beef Tacos, Chicken & Vegetable Fajitas with Tortillas, Guacamole, Salsa, Sour Cream & Pico de Gallo, Condiment & Cinnamon Churros

#### CALYPSO

**\$26.00**

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

#### SOUTHERN BBQ

**\$20.00**

Southern Style Potato Salad, Herbed Macaroni Salad, Black Bean & Corn Salad, BBQ Chicken, Pulled Pork, Sweet Rolls, Texas Toast, 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*

### 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*

#### LEMON BASIL CHICKEN \$28.00

Breast of Chicken Served with Basil Cream

#### GRILLED SALMON \$28.00

Fresh Filet topped with Lobster Sauce

#### ROAST PORK LOIN \$25.00

With Orange Maple Sauce

#### FILET MIGNON \$34.00

Hand Cut 8oz Filet and Demi Sauce

#### CHICKEN MARSALA \$27.00

Sliced Mushrooms & Sweet Marsala Wine With Caramelized Onions

#### BEEF SHORT RIBS \$29.00

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

#### CLASSIC CHICKEN PICCATA \$27.00

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

#### FRUITS OF THE SEA \$34.00

Crab Stuffed Gulf Shrimp & Broiled Sea Scallops with Lemon Butter Blanc

#### BRONZED GROUPEL \$32.00

With Pineapple Rum Sauce and Mango Salsa

#### CHICKEN FLORENTINE \$30.00

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

#### KEY WEST CATCH \$28.00

Fresh Filet of Fish, Grilled or Blackened Topped with a Mango Salsa

#### TORTELLINI \$26.00

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

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)*

#### ISLAND BREEZE

**\$36.00**

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

#### LATIN NIGHTS

**\$33.00**

Corn & Black Bean Salad Tossed Salad with Avocado, 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

**\$28.00**

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

#### AMERICAN GRILL

**\$36.00**

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

#### DOWN HOME BARBECUE

**\$28.00**

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

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# HORS D'OEUVRES

## SELECTION

### CHILLED

*Priced per 100 Display*

ASSORTED FINGER SANDWICHES	\$250
DEVILED EGG	\$200
THAI CHICKEN FILLED WONTON	\$225
PROSCIUTTO WRAPPED MELON	\$250
SMOKED SALMON ON CUCUMBER	\$275
ANTIPASTO SKEWERS	\$275
FRUIT KEBAB WITH VANILLA YOGURT	\$250
GULF SHRIMP COCKTAIL	MARKET PRICE
TOMATO BRUSCHETTA	\$250
AHI TUNA ON CUCUMBER	\$300

### HOT

*Priced per 100 Display*

ASSORTED PETIT QUICHE	\$225
SWEDISH OR MARINARA MEATBALLS	\$225
CRISPY SPRING ROLLS WITH PONZU SAUCE	\$225
COCONUT SHRIMP WITH THAI SAUCE	\$300
TERIYAKI BEEF BROCHETTES	\$275
CHICKEN SATAY, JERK OR THAI	\$275
MINIATURES CRAB CAKE WITH SPICY REMOULADE	\$350
CRAB STUFFED MUSHROOM CAPS	\$300
SPANAKOPITA	\$225
RASPBERRY & BRIE CROUTE	\$275
PETIT BEEF EN CROUTE	\$350
BACON WRAPPED SCALLOP	\$350
CHICKEN WINGS, BUFFALO OR TERIYAKI	\$250
FLORENTINE STYLE MUSHROOM CAPS	\$275
CONCH FRITTERS WITH SPICY REMOULADE	\$300
FRANK EN CROUTE WITH MUSTARD	\$225

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# HORS D'OEUVRES

## SELECTION

### DISPLAY

*Based on 50 People*

#### INTERNATIONAL & DOMESTIC CHEESES

**\$275.00**

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

#### DRY SNACKS

**\$225.00**

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

#### VEGETABLE CRUDITES

**\$125.00**

A Market of Fresh Raw Vegetable with Herbed Ranch

#### SWEETS SAMPLING

**\$375.00**

Fudge Brownie Bite, Assorted Mini Desserts

#### SEASONAL FRUIT

**\$225.00**

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

#### ANTIPASTO

**\$325.00**

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

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# DISPLAY

## SELECTION

### CARVINGS

*Accompanied by Appropriate Bread and Spreads*

**ROASTED TURKEY BREAST** **\$225.00**

**SERVES 35-40** With Pan Gravy, Herbed Mayonnaise & Cranberry Relish

**VIRGINIA BAKED HAM** **\$225.00**

**SERVES 35-40** With House Mayonnaise, Dijon Mustard, & Pineapple Rum Sauce

**PRIME RIB, HERB ENCRUSTED AU JUS** **\$525.00**

**SERVES 40** Horseradish Sauce & Mustard

**TOP ROUND OF BEEF** **\$350.00**

**SERVES 65-75** With Horseradish sauce & Assorted Mustards

**HERB ENCRUSTED PORK LOIN** **\$250.00**

**SERVES 35-40** With Orange Maple Sauce

**WHOLE TENDERLOIN OF BEEF** **\$375.00**

**SERVES 20** Roasted & served with Red Wine Sauce

### SPECIALTY ACTION STATIONS

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

**Mashed Potato** **\$7.00 PER PERSON**

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

**PASTA** **\$6.00 PER PERSON**

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

**STIR – FRY** **\$12.00 PER PERSON**

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

**RAW BAR, MARKET PRICE** **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  
\$350/100 pieces*

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

### DESSERTS PER PERSON

KEY LIME PIE	\$6.00
CARROT CAKE	\$6.00
RED VELVET	\$6.00
CHEESECAKE	\$6.00
CHOCOLATE CAKE	\$6.00
CHOCOLATE MOUSSE	\$6.00
TIRAMISU	\$6.00
BERRY MOUSSE	\$6.00
STRAWBERRY SHORTCAKE	\$6.00

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# BEVERAGE

## SELECTION

### HOSTED BAR SELECTIONS

*We recommend one bar per 100 guests  
A \$125 Bartender Fee Applies (per Bar)  
Up to 4-hour period*

	1 Hour	2 Hour	3 Hour	Each Additional Hour
Call	\$17	\$24	\$30	\$8
Premium	\$22	\$32	\$40	\$10
Beer & Wine	\$15	\$21	\$27	\$7

#### Cocktail Punches (Per Gallon)

Champagne Punch	\$55
Tropical Fruit Punch	\$35
Margarita	\$85
Mimosa	\$55
Sangria	\$65

#### BAR UPGRADES

(Priced per hour – per person)  
(As an add – on to hours packages)  
Cordials, Additional \$5.00  
Upgraded Wines – Separate Listing Available



#### Host Bar

##### Price Per Drink

Call	\$7
Premium	\$8.50
House Wine	\$7
Domestic Beer	\$5
Imported Beer	\$6
Cordials	\$\$\$ Vary
Soft Drinks/Juices	\$3
Bottled Water	\$3

#### Cash Bar

##### Price Per Drink

Call	\$8
Premium	\$9.50
House Wine	\$8
Domestic Beer	\$6
Imported Beer	\$7
Cordials	\$\$\$ Vary
Soft Drinks/Juices	\$3.50
Bottled Water	\$3.50

#### SPECIALTY STATIONS AVAILABLE

**Martinis, Margaritas & Signature Cocktails Customized for your event**

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CALL TODAY TO SPEAK WITH OUR CATERING SPECIALIST  
Leslie Jordan  
HOLIDAY INN MELBOURNE-VIERA | 321-255-0077 Ext 172  
CATERING@HIVIERA.COM

 **Holiday Inn**