

EVENTS MENU
2025 Catering Selections

Experience
the **ICONIC**

Fairmont
EL SAN JUAN HOTEL



BREAKFAST BUFFETS

We are proud to serve only cage-free eggs.

Minimum guarantee of 40 guests required for all buffets, unless otherwise noted. An additional \$10 per person surcharge will be applicable to all groups less than the buffet minimum.

CONTINENTAL \$35 (No minimum guest required)

Orange, Guava and Pineapple Juice

Quesitos, Croissants, Pan Au Chocolate

Blueberry, Corn Muffins, Butter and Preserves

Seasonal Fruit Salad passion fruit mojito

Coconut Overnight Oats lavender granola

Freshly Brewed Puerto Rico Coffee & Organic Lot 35 Teas

ALL AMERICAN \$44

Apple, Cranberry, Orange Juice

Raspberries, Apple Danishes

Mini Croissants, Assorted Muffins butter and preserves

Seasonal Fruit Salad passion fruit mojito

Homemade Lavender Granola

Greek Yogurt eucalyptus and raw honey, fruit preserves, fresh berries

Buttermilk Pancakes maple syrup

Scrambled Eggs onions, peppers

Applewood Smoked Bacon or Pork Sausage

Sweet and Spicy Home Style Breakfast Potatoes

Freshly Brewed Puerto Rico Coffee & Organic Lot 35 Teas

HEALTHY \$38

Juice ruby red grapefruit, cranberry, sour sop

Muffins carrot-raisin, apple-almond (gf)

Whole Grain Bread butter, pineapple jam, wild berry jam

Market Fruit Platter

Homemade Lavender Granola almond milk, oat milk

Egg White Frittata roasted mixed squash

Artisan Chicken Sausage

Sweet and Spicy Home Style Breakfast Potatoes

Freshly Brewed Puerto Rico Coffee & Organic Lot 35 Teas

ISLA VERDE \$48

Acerola Juice “known as our “Caribbean Cherry”, a local delight”

Orange, Pineapple Juice

Quesitos, Guava Turnovers, Banana Bread

Mini Croissants, Assorted Muffins, Butter, Preserves

Seasonal Fruit Salad, passion fruit mojito

Roasted Kabocha Pancakes spiced rum infused syrup

Mallorca Strata artisan sausage, farmers cheese, cilantro

Sweet and Spicy Home Style Breakfast Potatoes

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

BREAKFAST BUFFET ACTION STATION ENHANCEMENTS

The Breakfast Enhancements and Live Stations are designed to complement our existing Breakfast Buffet options. All pricing is based per person.

Chef Attendants required at \$175 for every 75 guests unless otherwise noted.

Minimum guarantee of 40 guests required for all buffets, unless otherwise noted.

An additional \$10 per person surcharge will be applicable to all groups less than the buffet minimum.

Waffle Bar: \$18 (Chef Attendant required)

strawberries, blueberries, chocolate chips, toasted walnuts, toasted pecans, banana foster, whipped cream, chocolate chips, warm maple syrup

Egg Bar “Eggs made your way” \$22 (Chef Attendant required)

whole, whites and egg beaters

tomato, onions, peppers, mushrooms, bacon, spinach, ham, turkey, mozzarella & cheddar cheese

Smoked Fish & Bagel Station: \$28

beechwood smoked salmon, smoked trout, arugula, heirloom tomatoes, pickled onions, capers, chives & lemon zest cream cheese, boursin cheese
Bagels: plain, sesame seeds, poppy seeds, wheat

Greek Yogurt & Seasonal Fruit Station: \$20

dried tropical fruits, fresh market wild berries, fresh fruit, lemon barn honey, eucalyptus honey, house-made lavender granola

Media Noche Station:

Indulge our local favorite breakfast sandwich in Puerto Rico \$29 (Chef Attendant required) Maximum of 50 people

slow roasted pork butt, black forest ham, swiss cheese, pickles, yellow mustard, sweet bread, local cassava chips

BREAKFAST BUFFET ENHANCEMENTS

Domestic Cheese Selection \$14

Charcuterie Board \$16

Whole Fruits apples, pears, oranges, bananas \$36 dozen

Seasonal Fruit Platter \$12

Fresh Bagels with Flavored Cream Cheese \$7

Sliced Breads white, wheat \$6

Buttermilk Pancakes maple syrup \$7

Cinnamon French Toast maple syrup \$9

Cinnamon Oatmeal \$8

Coco Cardamom Cornmeal \$8

Hard Boiled Eggs \$18 dozen

Assorted Muffins \$36 dozen

Artisan Chicken Sausage \$8

Applewood Smoked Bacon \$9

Smoked Salmon Croissant dill havarti, lemon honey aioli \$13

Montecristo cinnamon brioche, sweet ham, roasted turkey breast, Swiss cheese \$12

English Muffin fried egg, caramelized onion Jack, Artisan chicken sausage \$11

BOXED BREAKFAST

All boxes includes (1) whole fruit, Kettle Chips and bottle of water or juice,

Freshly Brewed Puerto Rican Coffee and organic Lot 35 Teas.

Price per person. Minimum 10 per order.

Turkey and Swiss Croissant \$25

Ham and Cheese Mayorca Sandwich \$24

Vegan Breakfast Burrito tofu, “pico de gallo”, avocado \$26

Fruit & Yogurt Parfait \$21

Please select one: orange, apple, cranberry, coconut water, still water

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

PLATED BREAKFAST

Includes freshly brewed & decaffeinated coffee from Puerto Rico, a selection of Organic Lot 35 Teas, orange juice, apple juice, breakfast pastries, butter, preserves and honey for the table and choice of market fruit plate or coco cardamom cornmeal.

Steak and Frites \$42

Hanger Steak
Soft Scramble
Béarnaise
Sweet and Spicy Home Style Breakfast Potatoes

The Quiche \$42

Black Forest Ham
Gruyère Quiche
Watercress
Lemon Vinaigrette

WELLNESS \$38

Egg White & Smoked Salmon Frittata
Arugula with Citrus Vinaigrette

LIQUID REFRESHMENTS

Assorted Soft Drinks \$6 each
Full Day (8 hours) Puerto Rican Coffee, Decaf and Organic Lot 35 teas \$21 per person
Half Day (4 hours) Puerto Rican Coffee, Decaf and Organic Lot 35 teas \$13 per person
Bottled Water, still and sparkling \$5 each
Fruit-Infused Water station \$25 per gallon
Chilled Fruit Juices (Orange, Guava, Pineapple, Apple, Cranberry, Sour Sop and Ruby Red Grapefruit \$90 per gallon
Bottled Juices (orange, apple, cranberry, coconut water \$6 each
Freshly Brewed Iced Tea \$85 per gallon

LET'S BRUNCH

\$62 per person

Fresh Rolls and butter
Fresh Fruit Platter
Homemade Pastries: Quesitos, Croissants, Pan au Chocolate
Muffins: Blueberry and Corn
Individual Yogurt Parfaits, Market Marmalade
Local Panzanella Salad

Soft Scrambled Eggs, White Cheddar
Chicken Sausage or Applewood Smoked Bacon
Sweet and Spicy Home Style Breakfast Potatoes
Guava and Cheese Croissant Waffles, Maple Syrup
"Arroz con pollo", White Bean Stew
Local Roasted Vegetables

Chocolate Flan
Carrot Cake
Passionfruit Tartelette
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

COFFEE BREAK ENHANCEMENTS

Price per person or by the dozen.

Local Sliced Fruit \$12 per person
Seasonal Whole Fruit \$36 per dozen
Fruit Kabobs \$48 dozen
Plain & Chocolate Croissants \$36 per dozen
Fresh Vegetable Crudités, Hummus & Dips \$14 per person
Assorted Muffins \$40 per dozen
Brownies \$33 per dozen
Almond Biscotti \$33 per dozen
Freshly Baked Cookies:
Chocolate Chip, Coconut-Macadamia and Oatmeal Raisin \$28 per dozen
Homemade Mini Cupcakes \$48 dozen
Potato Chips \$4 each
White Cheddar Popcorn \$4 each
Granola Bars \$4 each
Protein Bars \$4 each
Mixed Nuts \$4 each
Pretzels, individual bag \$4 each



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

MORNING BREAKS

Price per person.

French Brasserie \$42
Croissants, Pan au Chocolate
Mixed Nuts & Cheese Danishes
Charcuterie Board: Madrigal, Camembert,
St Andre, Jamón de Paris, Iberico, Smoked Salmon,
Market Honey, Daily Jams, Baguette
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Authentic \$35
Local Farmer's Cheese, "Casquitos de Guayaba"
Mini Mayorca: Jamon Dulce-Queso de Bola
"Brazo Gitano de Crema", Quesitos
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Farmers Market \$32
Seasonal Sliced Fruit Platter
House Made Fresh Pressed Juices:
Watermelon-Mint and Orange-Carrot
Fresh Vegetable Crudité and Assorted Dips, Hummus &
Chips
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Tea Time \$34
Scones
Passion Fruit Macaroons
"Dulce de Leche" Macaroons
Clotted Cream, Honey and Preserves
Chocolate Pot de Crème
Tea Sandwiches:
Egg Salad, Smoked Trout, Ham and Brie
Freshly brewed Puerto Rican Coffee &
Organic Lot 35 Teas

Healthy Choices \$34
House-Made Fresh Pressed Juices:
Beet-Orange-Ginger
Apple-Kale-Celery
Seasonal Sliced Fruit Platter
Acai Yogurt: Mango, Berries,
Toasted Coconut, "Pitahaya"
Freshly Brewed Puerto Rican Coffee &
Organic Lot 35 Teas

GLUTEN-FREE OPTIONS

Price per person or by the dozen

Apple Muffins \$48 per dozen
French Macarons \$36 per dozen
Sliced Breakfast Breads \$7 per person
Cheese Flan, Coconut Flan or Vanilla \$8 per person
Gluten Free Cheesecake \$9 per person

LUNCH BUFFETS

Buffet pricing is based off of two hours of service. Minimum guarantee of 40 guests required for all buffets, unless otherwise noted (prices per person).
An additional \$10 per person surcharge will be applicable to all groups less than the buffet minimum.

The Deli Stand \$56

Fresh Rolls and butter

Roasted Cauliflower Cream , White Cheddar, Truffle

Latin Cobb: Iceberg, Roasted Corn, Black Beans, Tomato,

Cotija Cheese, Chipotle Chicken Breasts, Avocado,

House-Made Coriander Ranch

Greek Fennel Salad: Shaved Fennel, Bermuda Onions, Jubilee

Tomatoes, Greek Olives, Feta, Unfiltered Olive Oil

Cavatappi Pasta Salad, Sundried Tomatoes, Spinach,

Gorgonzola, Pine Nuts

Deli Meats: Oven Roasted Turkey Breast, Black Forest Ham,

Sliced Corned Beef, Mortadella

Deli Cheeses: White Cheddar, Smoked Gouda, Swiss

Green Leaf, Sliced Tomato, Onion, Pickles

Condiments: Dijonaise, Horseradish Mustard

Breads: White, Wheat, Sourdough

Salted Caramel & Chocolate Tart

Almond Rum Cake

Mango cheesecake

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Mediterranean \$60

Fresh Rolls and butter

Caldo Gallego

Arugula, Red Onion, Pickled Watermelon, Marcona Almonds,

Gorgonzola, Champagne Vinaigrette

Quinoa Salad: Cucumber, Tomato, Kalamata Olives, Feta,

Charred lemon, Unfiltered Olive Oil, Parsley

“Garbanzada” Bomba Rice

Pan Seared Branzino, Blackened Tomatoes-Castelvetrano

Olives Salsa

Grilled Picanha, Roasted Garlic-Wild Mushroom Sauce

“Patatas Bravas”

Baklava

Tarta Catalana

Banana Tiramisu

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Americano \$60

Fresh Rolls and butter

New England Clam Chowder

Traditional Cobb: Blue Cheese, Hard Boiled Eggs, Bacon,

Tomato, Cucumber, Onion, Buttermilk Ranch

Creamy Cole Slaw

Buttery Mashed Potato

Caramelized Onion Meatloaf

Cajun Breaded Chicken Leg Quarters, Honey

Corn on the Cob

New York Cheesecake

S’mores Brownie Bites

Key Lime-Blueberry Tart

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

LUNCH BUFFETS

Buffet pricing is based on two hours of service. Minimum guarantee of 40 guests required for all buffets, unless otherwise noted (prices per person).
An additional \$10 per person surcharge will be applicable to all groups less than the buffet minimum.

Isla Verde \$62

Fresh Rolls and butter

Traditional Sancocho, Root Vegetables & Beef Soup

Orecchiette Pasta Salad: Ham, Hard Boiled Eggs,
Roasted Peppers, Cilantro Mayo
Watercress, Mango, Avocado, Red Onion, Baby Tomatoes,
Farmers Cheese, Coriander-Lime Honey Vinaigrette

Arroz Gandules Apastela'o
Grilled Churrasco, Papaya Chimichurri
Pan Seared Snapper, Ají Mojito
Sweet Plantain "Al Almibar"

Traditional Cheese Flan
Guava Panetela, Honey Mascarpone
Coco-Piña Mousse
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Latin Sound \$64

Fresh Rolls and butter

Caldo Talpeño, Mexican Style Chicken Soup

Ensalada Cubana: Avocado, Tomato, Lechuga del País, Garlic
Lime Vinaigrette
Potato Salad a la "Huancaína", Crumbled Eggs, Black Olives

Congrí Stir Fry Rice
Traditional "Roasted Pork", Oregano Mojo
Wahoo, Traditional Creole Sauce
Cauliflower al Pastor, Grilled Pineapple

Churros, Caramel and Chocolate Sauce
Almond " Tres Leches"
Majarete, Traditional Rice Pudding
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Vegetable Enhancements for any Buffet:

Brown Butter and Almond Broccolini \$14

Roasted Newborn Potatoes, Pimenton Dulce,

Grilled Asparagus \$13

Orange Glaze Rainbow Carrots \$11

Buttery Root Mash \$12

Roasted Vegetable Medley \$12

Oven Roasted Cauliflower, Confit Garlic \$16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

BOXED LUNCHES

All boxes include: bottle of water, local chips, caprese salad, house made cookie or vegan chocolate cookie and choice of the following: (Choose up to 3 sandwiches and 1 salad)
\$36 per person

Sandwiches and Wraps

Oven Roasted Turkey Wrap

Havarti, dill aioli, lettuce, tomato

Sliced Top Round Beef

Swiss, sauerkraut, Russian dressing, baguette

Chipotle Chicken Wrap

cucumber, tomato, onion, green leaf, pineapple aioli

Three Meats

prosciutto, salami, cantimpalo, tomato, mozzarella, onions, pesto aioli, sour dough

Vegetarian

grilled portobello, eggplant, zucchini, white bean hummus, focaccia

Salads

Mediterranean

mixed baby greens, onion, kalamata, feta, tomatoes, cucumber, oregano roasted garlic vinaigrette

Cobb

iceberg, boiled eggs, gorgonzola, applewood bacon, red onions, cherry tomatoes, euro cucumber, buttermilk ranch

Grilled Chicken Caesar romaine lettuce, cassava chips, cilantro Caesar dressing, grilled chicken breast

A LA CARTE LUNCH

Includes fresh rolls and butter, freshly brewed Puerto Rican Coffee & Organic Lot 35 teas.

3 course meal

choose 1 soup or salad, 1 main course and 1 dessert

Soups

Cream of tomato buttery croutons, basil

Cream of Plantain "chicharrón" gremolata

Roasted Cauliflower white cheddar

Coconut-Lemongrass Pumpkin Cream

Local Celery Cream truffle

Cream soups can be made vegan if specified

Salads

Jubilee Tomatoes charred scallions, baby mozzarella, arugula, mizuna, crushed pink peppercorn

Baby Romaine "boquerones" vinaigrette, pecorino, crispy focaccia with olive oil and red pepper flakes

Orange Roasted Heirloom Baby Carrots cumin yogurt, brule ruby red, honeycomb

Watercress arugula, candied almonds, bermuda onions, pickled mango, avocado, coriander-lemon vinaigrette

Main Courses

Grilled Swordfish brown butter sweet potato mash, pineapple relish, grilled lemon \$62

Cast Iron Seared Chicken Breast taro mash, charred broccolini, pomegranate demi \$60

Grilled Churrasco risotto mampostea'o, sweet plantain and avocado escabeche \$66

Pan Fried Pork Chop smashed fingerling potatoes, lemon, thyme encebolla'o \$64

Miso Glace Eggplant Steak stir fry cauliflower rice \$56

Desserts

"Cremoso de Chocolate" devil cake, passion fruit

Coconut Flan Tart ginger streusel, caramel whipped ganache

New York Cheesecake citrus segments

Gluten-Free Vegan Almond Flan macerated wild berries

THE BOWL

Maximum of 120 people

Sticky Rice, Cucumber, Radishes, Avocado, Furikake, Scallions, Wasabi Peas, Cilantro

Ahi Tuna spicy ponzu \$34

Salmon passionfruit sweet chili emulsion \$32

Shrimp kimchi, spicy mayo \$36

Tofu garlic soy \$30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

AFTERNOON BREAKS

Charcuterie \$34

Selection of Cured Meats

Selection of Local and International cheeses

Toast Points

Market Nuts

Pickled Vegetables

Honey and Marmalades

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Show time \$32

Selection of Iced Teas

Pretzels with Mustard

Assorted Candies and Chocolate Bars

Brownies & Cookies

Buttered Popcorn

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Que Padre! \$34

Tortilla Chips

Guacamole

Cheese Sauce

Pico de Gallo

Bean Salad

Cotija crema

Pickled Jalapeño

Lemonade

Freshly brewed Puerto Rico Coffee & Organic Lot 35 Teas

Do-nut Care \$24

Assorted donuts with selection of house-made flavors

Chilled milk

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Coconut \$26

Besitos de Coco: Traditional, Ginger, Chocolate

Tembleque

Coco Water and Coconut Juice

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Dulces Típicos \$36

Dulce de Ajonjolí

Guava Panetelas

Polvorones: Traditional and Guava

Cocada

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

AFTERNOON BREAKS ENHANCEMENTS

Price per person or by the dozen.

Seasonal Whole Fruits \$24 per dozen

Local Sliced Fruits \$7 per person

Roasted Tomatoes \$6 per person

Assorted Potato Chips \$36 per dozen bags

Plain & Chocolate Croissants \$36 per dozen

Assorted Muffins \$36 per dozen

Brownies & Blondies \$36 per dozen

Freshly Baked Cookies \$24 per dozen

Fresh Vegetables, Hummus & Dips \$10 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

COCKTAIL RECEPTIONS

Cold Canapés

Tuna Tartare *wonton chips, ginger-avocado mayo* \$7
Cocktail Shrimp *tamarind cocktail sauce* \$9
Smoked Trout and Boursin *mini bouchees* \$7
Spicy Blue Crab Tostada *Asian remoulade* \$7
Prosciutto and Peach *crostini, cabrales* \$5
Curried Chicken Salad *mariquita, raita* \$6
Beef Tartare *sesame cone, horseradish dijonise* \$7

Hot Canapés

Conch Fritters *cilantro emulsion* \$6
Bacalaito Tempura Shrimp *avocado mayo* \$7
Chicken Empanada *tomato aioli* \$6
Chicken Skewer *guava glaze* \$6
Serrano Ham Croquette *tomato marmalade* \$5
Beef Alcapurrias *rum cocktail sauce* \$5
Bacalaitos *romesco sauce* \$5
Mini Beef Wellington *duxelle aioli* \$7
Smoked Pork Anticuchos *tamarind bbq* \$6
Shrimp Tempura *sweet chili sauce* \$8

Vegetarian/Vegan Canapés

Beet Tartare *avocado* \$6
Grilled Asparagus *almond vinaigrette* \$5
Watermelon, Cucumber and Kalamata Olive Skewer \$6
Mushroom Arancini *truffle aioli* \$5
Vegetable Spring Rolls *pineapple sweet chili* \$5
Cauliflower Fritters *Korean BBQ Sauce* \$5
Spanakopita *tzatziki* \$5
Samosa *mango chutney* \$5

RECEPTION STATIONS

Ceviche \$45

Grouper Ceviche *“ají amarillo”, choclo, Bermuda onions. unfiltered olive oil*
Octopus Sour Sop *ginger, sesame oil, cilantro*
Shrimp Ceviche *red harissa, fresh mango, chive, cancha*
Vegetable Root Chips
Toasted Naan Bread
Coconut Arepas

Farm to Table \$38

Make your Own Salad *watercress, arugula, romaine, jubilee tomatoes, Bermuda onions, “palmito”mixed nuts, cucumbers, farmers cheese, croutons, chickpeas, lemon-honey & coriander vianigrette, house-made buttermilk ranch*
Hummus, Babaganoush *tzatziki, warm naan*
Market Grilled Vegetable Antipasto *sundried tomato pesto*
Couscous Salad *artichoke, asparagus, cranberries, spinach, red curry and greek dressing*

Sushi Station

Sashimi & Nigiri *hamachi, salmon, yellowfin tuna* \$6 each
Spicy Crab Salad *tobiko, tempura flakes* \$6 each

Maki

Tuna *spicy tuna, tuna avocado* \$6 each
Salmon *salmon avocado, philadelphia* \$5 each
Hamachi \$6 each

Raw Bar

Maine Lobster Salad *dill, fennel, cucumbers, seaweed* \$7 each
Smoked Trout Salad *cilantro, mustard, Bermuda onions, greens* \$6 each
Traditional *grouper ceviche, choclo* \$6 each
Peel & Eat Jumbo Shrimps \$6 each
Fresh Market Oysters \$7 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

RECEPTION STATIONS

Chef Attendant is required.

Price per person, \$175 Chef Attendant fee (1 chef for every 75 people)

Two stations minimum for the total number of guests. Example: Protein Table -or- Protein Table + Dessert Table

Pasta Stations \$32

Selection of Pastas

cavatappi, casarecce, cheese tortellini

Served with alfredo, basil pomodoro, traditional pesto, black olive, mushrooms, onions, peppers, parmesan, pepper flakes, spinach, artichoke hearts, cherry tomatoes, pancetta

chicken breast +\$4

shrimp +\$4

Grill Experience \$65

Mahi Kebabs *charred tomato salsa, dill*

Chicken Skewers *pancetta aged rum sauce*

Baby Back Ribs *tamarind bourbon bbq*

Grilled Hanger Steak *papaya chimichurri*

Corn on the Cobb

Paella Station Land & Sea \$62

From the Land *skirt steak, smoked pork, chicken, chorizo, beer Puerto Rican sausage, "gandules" stew \$34*

From the Sea *catch of the day, shrimp, bay scallops, squid, mussels, clams, peas \$38*

Carving Station *dinner rolls included*

Slow Roasted Turkey Breast *cantimpalo & cornbread crust, pumpkin spice gravy \$18 per guest*

Ora King Salmon *ginger & lemongrass ponzu \$26 per guest*

Grilled Fresh Mahi *arañita & "chicharrón" breaded, mojito criollo \$22*

Rosemary & Marjoram Strip Loin *applewood bacon & Bermuda onion marmalade \$25 per guest*

Beef Tenderloin *truffle dijonise \$35 per guest*

Roasted Prime Rib *horseradish aioli \$30 per guest*

Adobo Rubbed Pernil *oregano mojo \$16 per guest*

Beef Wellington *Au jus \$44*

Lechón a la Vara *\$1,800 serves 75-100 guests*

DESSERT TABLE \$36

Key-Lime & Blueberry Tart

Chocolate Pot de Crème

Coco-Piña Mousse

Bourbon Pecan Tart

Mango Cheesecake

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

DINNER BUFFET

Price per person.

Buffet pricing is based off of two hours of service. Minimum guarantee of 40 Guests required for all Buffets.

An additional \$10 per person will be applicable to all groups less than buffet minimum.

España \$85

Fresh Rolls & Butter

“Fabada” chorizo, pimentón, saffron

Heirloom Tomatoes *boquerones, feta, black olives, artichoke hearts, cucumbers, red onions, parsley, “vinagreta de jerez”*

Spinach & Frisee *crispy serrano ham, hard boiled egg, roasted corn, chickpeas, manchego, mustard & apple cider dressing*

Seafood Fideua

Oven Roasted Black Cod *salsa verde*

Braised Lamb *tempranillo, “mejorana”*

Patatas Bravas

Tarta Santiago

Crema Catalana

Goat Cheese Flan

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Latin American \$90

Fresh Rolls & Butter

Arrow Root Cream *truffle scented, smoked chicken breast*

Puerto Rican Potato Salad

Green Salad *watercress, palmito, jubilee tomatoes, local cucumbers, bermuda onions, farmers cheese, coriander-lime & honey vinaigrette*

Peruvian Chaufa *pork, market vegetables, scalions, ginger, eggs*

Grilled Picanha *red peppers chimichurri, pickled padron*

Snapper a la Veracruz *tomatoes, peppers, onions*

Yuca a la Huancaína *parsley*

Pineapple Upside Down

Apple Pie Martini

Chocolate Layered Cake *raspberry*

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

ESJ BBQ \$95

Sobao Rolls

Lollo Rosso *smoked chicken breast, red onions, marcona almonds, cherry tomatoes, cucumbers, avocado, pink peppercorn & apple cider vinaigrette*

Cavatappi Pasta Salad *pancetta, caramelized onions, blue cheese, dijon & honey dressing*

Beer Brined Chicken *chicken leg quarters, mango salsa verde*

House Smoked Baby Back Ribs *Caribbean rub, aged rum bbq*

Jamaican Jerk Shrimp Skewers *mezcal, agave butter*

Corn on the Cob *green curry, cardamomo butter*

Herbs Roasted Fingerling Potatoes

Bourbon Pecan Tart

Lemon-Raspberry Curd

Coconut-Chocolate Bar

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Pleneros Fest \$98

Fresh Rolls & Butter

Taro Root Cream *cilantro, ají dulce*

Local Green Leaf *heirloom tomatoes, “queso del país, red onions, hard boiled eggs, fresh avocado, plantain croutons, passionfruit vinaigrette*

Local Macaroni Salad *cured ham, cilantro mayo*

Arroz con Gandules Apastela’o *smoked pork*

Grilled Mahi *charred pineapple salsa*

Grilled Churrasco *papaya chimichurri*

“Pastel al Caldero” *carne ahumada, red onion escabeche*

Amarillos en Almibar *caramelized with brown sugar*

Arroz con Dulce

Barrilito Rum Bread Pudding

Passionfruit Panna Cotta

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

A LA CARTE DINNER

Pricing includes soup or salad, entrée and dessert.

Includes dinner rolls with butter, Freshly Brewed Puerto Rico Coffee, Organic Lot 35 teas

Soups

Gulf Shrimp Bisque local roots croutons, radish sprouts

“Sancocho” Cream annatto oil, deconstructed “arañita”

Cannellini & Pancetta Cream thyme and truffle gremolata

Curried Roasted Kabocha Soup Lemon Meyer Honey

Roasted Local Sweet Potato Cream charred jalapeño, cilantro oil

Cream soups can be made vegan if requested.

Salads

Fresh Mozzarella charred onion emulsion, heirloom tomatoes, sweet cream basil

Frisee grilled Asian pears, soft herb chevré, candied walnuts, grain mustard vinaigrette

Rainbow Roasted Baby Carrots whipped feta, brûlée orange, maple & white balsamic vinaigrette

Grilled Little Gem shaved manchego, anchovy vinaigrette, cassava strings

Citrus Roasted Golden Beets shaved fennel, crispy serrano, arugula, pomegranate, honey, boschetto al tartufo

Appetizers

Burrata cardamom confit tomatoes, Thai basil, charred mango salsa, crushed pink pepper, focaccia \$20

Beef Tartare fried capers, pecorino, truffle pickled mustard, baguette, Game Hen egg yolk \$22

Slow Roasted Octopus frisée, pimentón de la Vera oil, eggplant and fennel salad \$28

Grilled Butternut Squash crispy quinoa, watercress, charred onion vinaigrette \$21

Peking Duck Bao Buns Napa cabbage salad, duck “chicharrón”, Shefu sauce \$26

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

A LA CARTE DINNER

Main Courses

Harissa Grilled Wahoo charred pineapple salsa, red curry and seasonal vegetables couscous \$76

Pan Fried Snapper sweet potato & taro roots mash, roasted garlic, Castelvetrano olive and tomato sauce \$78

Sautéed Shrimp habas and serrano risotto, saffron beurre blanc \$86

Pan Seared French-Cut Chicken Breast herbs & garlic yukon mash, mushroom volute \$74

Cast-Iron Pork Tenderloin butternut squash-pecan casserole. date & sherry au jus \$76

Braised Short Ribs creamy mushroom polenta, au jus, baby vegetables, tarragon & sage gremolata \$82

Grilled Beef Tenderloin Blue Stilton aligot, maple baby carrots, aged rum jus \$95

Vegetarian/Vegan Entrées

Grilled Curried Cauliflower Steak kimchi stir fried rice, Asian mango salsa, cilantro \$66

Roasted Kabocha Squash crispy quinoa, arugula, goat cheese, dried cranberries, onions, ceviche, pickled watermelon \$62

Duets

Beef & Lobster beef tenderloin, roasted garlic lobster tail, haricot vert, Peruvian potato purée \$120

Trout & Scallops seared steelhead trout, grilled scallops, orange and sage risotto, Hon-shimeji, béarnaise \$125

Desserts

Rum Cake butter cream, toasted caramel

Carrot Panna Cotta butterscotch sauce, caramelized pecans, whipped mascarpone, carrot cake

Pumpkin Tartlet goat cheese, eucalyptus honey, pepita brittle

Manchego Flan toasted coconut, vanilla ganache

Vegan Chocolate Cake raspberry gelee, macerated wild berries

Chocolate Mousse passionfruit gelee, vanilla whipped ganache

LATE NIGHT

Asopa'o \$12 each

Includes dinner rolls and butter

Select one from the following:

Asopa'o de pollo

Beef Sancocho

Vegan Sancocho

Caldo Gallego

Asopa'o de Gandules

Sliders Bar

\$8 per piece, choose up to three

Short Rib Sliders *horseradish cream*

Plant Based *pickled cabbage*

Cuban Sliders

Chicken Longaniza *smoked Gouda*

French Fries +\$4

Chinchorro Station \$32pp

Mini Beef Alcapurrias

Corn Sorullitos *romesco mayo*

Beef Pionono *sofrito remoulade*

Chicken Empanadas *avocado aioli*

Mahi Chicharrones *cilantro mayo*

Bacalaitos *avocado*

Ice Cream Bar \$32pp

Choose Two: *Chocolate, Vanilla, Dulce de Leche, Strawberry*

Sauces: *Chocolate, Salted Caramel, Strawberry*

Toppings: *Almonds, Chocolate Chunks, Coconut Flakes, Sprinkles, Pecans, Walnuts,*

Mini Marshmallows, Oreo Crumbles, Whipped Cream, Berry Medley

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

BEVERAGES | HOSTED BAR / BY THE HOUR

PER PERSON/HOUR	SELECTED BRANDS	GRAND BRANDS	LUXURY BRANDS	WINE, BEER & SOFT DRINKS
One	\$32	\$36	\$38	\$28
Two	\$50	\$60	\$64	\$42
Three	\$70	\$82	\$86	\$55
Four	\$84	\$99	\$108	\$68
Each Additional Hour	\$18	\$18	\$20	\$15

Charges are based on the guaranteed attendance with unlimited consumption for the contracted amount of time.

ITEMS	SELECTED BRANDS	GRAND BRANDS	LUXURY BRANDS
Vodka	Finlandia	Titos	Grey Goose
Gin	Beefeater	Bombay	The Botanist
Rum	Bacardi Superior	Bacardi Gold	Bacardi 8
Tequila	El Jimador	1800 Blanco	Don Julio
Bourbon Whiskey	Jim Bean Bourbon	Woodford Bourbon	Makers Mark
Rye	Jim Bean Rye	Woodford Rye	Templeton Rye
Scotch Blended/Single	Dewar's 12 year	Johnnie Walker Black	Johnnie Walker Gold
Vermouth	Martini & Rossi	Martini & Rossi	Martini & Rossi
Champagne/Sparkling	Torre Oria Cava	Torre Oria Cava	Torre Oria Cava
Wine	"Finca Lalande" Bousquet	"Finca Lalande" Bousquet	Woodbridge

DOMESTIC BEERS: Medalla, Magna

IMPORTED BEERS: Heineken, Corona Extra, Coors Light

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

BEVERAGES | HOSTED / BY THE DRINK

Liquor (Select)	\$14
Liquor (Grand)	\$16
Liquor (Luxury)	\$18
Cordial	\$15
House Wine	\$14
Imported Beer	\$9
Domestic Beer	\$8
Assorted Juices	\$6
Soft Drinks	\$6
Still or Sparkling Water	\$6

CASH BAR

Liquor	\$15
Cordial	\$16
House Wine	\$14
Imported Beer	\$10
Domestic Beer	\$9
Assorted Juices	\$8
Soft Drinks	\$6
Still or Sparkling Water	\$6

SIGNATURE DRINKS | HOSTED / BY THE DRINK/HOUR

Hibiscus Cava	\$12	\$23
Mimosa	\$12	\$23
Mojito	\$15	\$29
Rum Punch	\$15	\$29
Margarita	\$15	\$30
Sangria	\$16	\$32

WINE LIST | HOSTED BAR / BY THE BOTTLE

SPARKLING

Torre Oria, Cava Reserve, Spain	\$45
Mionetto, Prosecco, Italy	\$50
Marques de Monistrol Premium Cuvee, Rosé, Spain	\$60
Schramberg, Blanc de Blancs, California, USA	\$109
Laurent-Perrier, Brut, France	\$129
Laurent-Perrier, Rosé, France	\$179
Veuve Clicquot, Yellow Label, Brut, France	\$159
Veuve Clicquot, Yellow Label, Rosé, France	\$169
Piper-Heidsieck, France	\$109

WHITE WINES

Lagaria, Pinot Grigio, Italy	\$45
Pine Ridge Chenin Blanc, Napa, California, USA	\$55

The Crossing, Sauvignon Blanc, Marlborough, New Zealand	\$59
Villa Maria Sauvignon Blanc, Marlborough, New Zealand	\$59
Duckhorn, North Coast, Sauvignon Blanc, California, USA	\$85

“Finca Lalande” Bousquet, Chardonnay, Chile	\$49
Simi Chardonnay, California, USA	\$65
Mer Soliel Chardonnay Reserve, Monterey County, California, USA	\$99
Duckhorn Chardonnay, Napa, California, USA	\$109
Ramey Chardonnay, Russian River, California, USA	\$129

Pazo Pondal, Albarino, Spain	\$65
------------------------------	------

ROSÉ WINES

Fleur de Prairie, Côtes de Provence, France	\$49
Whispering Angels, Chtâteau d’Esclans, France	\$69

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

WINE LIST | HOSTED BAR / BY THE BOTTLE

RED WINES

A to Z Pinot Noir, Oregon, USA	\$65
Navigator Pinot Noir, Russian River Valley, California, USA	\$85
Belle Glos Pinot Noir, California, USA	\$115
Wente Vineyards Merlot, California, USA	\$55
Chateaunuef de Pape, Les Cedres, Provence, France	\$135
“Finca Lalande” Bousquet Cabernet Sauvignon, Chile	\$49
St. Chateau Michelle, Indian Wells Cabernet Sauvignon, California, USA	\$55
Postmark by Duckhorn, Cabernet Sauvignon, California, USA	\$79
Silverado, Napa Estate, Cabernet Sauvignon, California, USA	\$125

BEVERAGES | BANQUET LIQUOR LIST

BOURBON

Bulleit	\$185
Woodford Reserve	\$179
Jack Daniels	\$175

COGNAC

Hennessy V.S.	\$190
Remy Marin V.S.O.P.	\$235

SCOTCH

Dewar’s White Label	\$129
Johnny Walker Black Label	\$239
Macallan 12yr	\$279

VODKA

Absolut	\$139
Grey Goose	\$219
Ketel One	\$185
Tito’s Hand Made	\$189

GIN

Bombay Sapphire	\$165
Hendrick’s	\$189
Tanqueray	\$179

RUM

Bacardi	\$139
Bacardi Flavors	\$125
Don Q	\$145
Don Q Flavors	\$130
Don Q Añejo	\$139
Zacapa XO	\$549

TEQUILA

Jimador Reposado	\$189
1800 Silver	\$195
Patrón Silver	\$265
Patrón Reposado	\$275
Patrón Añejo	\$299

Applicable local & state taxes will be added to your check.

Event Menu pricing will be confirmed and guaranteed up to one month prior to the event.

EVENT GUIDELINES

Fairmont El San Juan Hotel culinary offerings are designed to delight your senses with every bite. Curated using many locally sourced and sustainable items in order to bring the freshest ingredients to your plate. We take our responsibility for quality and freshness of the food served to our guests seriously, and as such, no outsourced food may be brought into our hotel for consumption in our facilities.

To ensure your menu selections can be available, menu arrangements are to be supplied to and finalized with the Event Sales and Services Managers for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee your menu contents or other necessary arrangements.

We request that the total guaranteed number of meal covers should be provided to the Event Sales and Services Managers by noon, three (3) business days in advance. In the case entrée selections are taken on site, on the day of the event, an increase of 30% will be reflected in the menu price. In the event that a custom menu has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which the hotel will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. If a guarantee has not been advised, the expected number or the actual number of guests in attendance will be charged. The hotel will prepare 5% above the guaranteed number up to a maximum of 20 guests.

A minimum of 40 covers must be guaranteed for every food and beverage buffet function unless otherwise noted in the Events menu. A \$10.00 per person surcharge will be applied to all buffet events less than 40 people.

One chef attendant is required at \$175 per 75 guests where indicated on the menu. One Bartender is required at \$150 per 75 guests for any service of alcohol in the event space. All services are for a minimum of 2 hours. Each additional hour is \$40.00 per hour thereafter.

All charges are subject to applicable sales tax and service charges, may be subject to change. Service charge, totaling 24% will be charged. (15% service charge retained by the employees + 9% service charge retained by the hotel, and not distributed as a tip or gratuity to the hotel employees). Plus any applicable state and/or local taxes, currently 10.5% state tax, 6% food tax and 1% municipal tax.

Fairmont El San Juan Hotel proudly honors special dietary meal requirements, these must be submitted as part of your function guarantee. These requests can include special meals for vegetarians and vegans and guests with dietary and/or food allergies. Kosher meals require minimum 2 weeks prior notice. Guests with dietary concerns may speak with the Banquet Manager or Chef during the event.

Determination of use of back up space for outdoor events will be made four hours prior to the function by the Event Manager and will notify client of the location.

All prices are listed in US dollars and are applicable until December 31, 2025.