



2023 EVENTS MENU



FAIRMONT EL SAN JUAN HOTEL

*65 years of the best live music, cocktails
& food that Puerto Rico has to offer.*



EXPERIENCE EXTRAORDINARY



OUTDOOR VENUES

Fairmont
EL SAN JUAN HOTEL



INDOOR VENUES

Fairmont
EL SAN JUAN HOTEL



BREAKFAST

BREAKFAST BUFFETS

All Buffet Breakfasts include freshly brewed & decaffeinated coffee from Puerto Rico. A selection of Organic Lot 35 Teas, orange & apple juices. We are proud to serve only cage free eggs.

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.

CONTINENTAL \$35 (No minimum guest required)

Breakfast Pastries, Selection of Sliced Breads & Bagels
Butter, Cream Cheese, Preserves & Honey
Fresh Local Seasonal Fruit *whole, sliced*
Greek Yogurt and Grain Bar
Selection of Cereals
Oatmeal, Cinnamon & Brown Sugar
Dried Fruits, Seeds & Nuts

ALL AMERICAN \$38

Breakfast Pastries, Selection of Sliced Breads & Bagels
Butter, Cream Cheese, Preserves & Honey
International Cheese & Cold Cuts
Seasonal Local Fruit *whole, sliced*
(3 sliced, strawberries & 2 whole fruits)
Homemade Granola
Greek Yogurt and Grain Bar
Pancakes, Maple Syrup
Soft Scrambled Eggs
Applewood Smoked Bacon
Chicken Sausage
Home Style Potatoes *caramelized onions*
Roasted Tomatoes

HEALTHY \$42

Gluten-Free Muffins, Whole Grain Breads,
Banana Bread & Bagels
Sweet Butter, Avocado spread, Fruit Preserves & Honey
Fresh Pressed Antioxidant Juice *green, carrot, ginger & apple*
Berry Smoothies
Seasonal Local Fruit *whole & sliced*
(3 sliced, strawberries & 2 whole fruits)
Granola Station with Greek (nut free)
Fresh Salad Greens
Smoked Salmon *capers, onion & tomato*
Vegetable Egg White Frittatas
Chicken Sausage
Turkey Bacon

ISLA VERDE \$45

Breakfast Pastries, Quesitos, Selection of
Sliced Breads & Bagels
Butter, Cream Cheese, Preserves & Honey
Seasonal Fruit *whole & sliced* (3 sliced & 2 whole fruits)
Crema de Farina
Sweet Potato Pancakes *maple syrup*
Mallorca Egg Sandwiches
Mofongo Carnitas
Tortilla Española
Chicken Longariza



* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee. Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

BREAKFAST BUFFETS ACTION STATIONS 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 \$160 for every 50 guests unless otherwise noted.

Minimum guarantee of 40 guests required.

LOCAL SMOKED PORK STATION \$14

slow roasted pork ham
baked beans, tostones & pineapple salsa

WAFFLE STATION \$13

Whipped Cream, Seasonal Berries, Toasted Nuts, Chocolate Chips
Warm Maple Syrup

MADE TO ORDER EGGS & OMELETS \$15

Smoked Salmon, Bacon, Ham, Chives, Onions, Sweet Peppers, Mushrooms & Cheddar Cheese

CURED & COLD SMOKED SALMON¹ \$18 (no chef required)

Pickled Onion, Capers, Cream Cheese, Lemon & Chopped Egg
Assorted Bagels with Toaster

MUESLI BAR \$12 (no chef required) CONTAINS NUT

Gluten Free Oats, Almonds, Walnuts, Raisins, Chia Seeds, Sunflower Seeds,
Mixed Berries, Dried Mango, Papaya, Apricot, Banana Chips, Fresh Fruits
Greek & Vegan Yogurts

BREAKFAST BUFFETS ENHANCEMENTS

Price per person or by the dozen. Minimum of 40 people

Berry & Yogurt Smoothies Vegetarian \$7

Chilled Hard Boiled Eggs Vegetarian \$5

International Cheeses Vegetarian breads & crackers : \$12

Platter Of European Cold Cuts crackers & mustards : \$14

Sliced Fruits & Whole Fruits vegan gluten free \$14

melons, pineapple & berries

Buttermilk Pancakes & Maple Syrup Vegetarian \$7

Cinnamon French Toast & Maple Syrup Vegetarian \$7

Breakfast Burritos chicken sausage, eggs, cheese, sofrito : \$8

Sautéed Mushrooms Vegan \$5

Grilled Tomatoes Vegan \$5

Slow Cooked Oats contains nut vegetarian \$8

almonds, raisins, cinnamon, brown sugar, maple syrup & honey

Chicken Sausage \$8

Pork Sausage \$8

Smoked Applewood Bacon \$8

BOXED BREAKFAST

All boxes include a piece of whole fruit, plantain chips and a bottle of water.

Price per person. Minimum 10 per order.

Smoked Bacon & Cheese Quiche \$25

Mallorca Sandwich fried egg, vaca negra cheese, country ham \$26

Vegan Breakfast Burrito spinach, tofu, pico de gallo, avocado \$27

Fruit & Yogurt Parfait \$21

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

PLATED BREAKFAST

Includes freshly brewed & decaffeinated coffee from Puerto Rico, a selection of Organic Lot 35 Teas, orange & apple juices.

We are proud to serve only cage free eggs. Pre-Set plate of sliced fruits, melons & berries. Breakfast pastries, butter, preserves & honey for the table.

AMERICAN \$39

Scrambled Eggs
Applewood Smoked Bacon
Chicken Sausage
Breakfast Potatoes *with caramelized onions*
Grilled Tomato

EGGS BENEDICT \$42

Poached Eggs
Canadian Bacon
Hollandaise Sauce
Breakfast Potatoes *with caramelized onions*
Grilled Asparagus

THE EL SAN JUAN \$42

Mallorca Sandwich *with bacon, fried egg, cheddar cheese, crispy potato & roasted herb tomato*

WELLNESS \$38

Egg White & Vegetable Frittata
Warm Quinoa Salad *with spinach, black beans & avocado*

LIQUID REFRESHMENTS

Assorted Soft Drinks \$6

Full Day (8 hours) Puerto Rican Coffee, Decaf and Lot 35 Teas \$20 *per person*

Half Day (4 hours) Puerto Rican Coffee, Decaf and Lot 35 Teas \$12 *per person*

Bottled Water, Still, Sparkling \$5

Fruit-Infused Water \$25 *per gallon*

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

COFFEE BREAK ENHANCEMENTS

Price per person or by the dozen.

Seasonal Whole Fruit \$24 per dozen

Local Sliced Fruit \$5 per person

Make Your Own Trail Mix \$6 per person

Assorted Kettle Chips \$36 per dozen

Plain & Chocolate Croissants \$36 per dozen

Fresh Vegetables, Hummus & Dips \$5 per person

Assorted Muffin \$36 per dozen

Brownies & Blondies \$36 per dozen

Fresh Baked Cookies \$24 per dozen

House-Made Fresh Pressed Juices \$7 per 8-ounce bottle

Tea Sandwiches \$36 per dozen

guava jam with cashew butter + bacon benedictine on rye

Deviled Eggs \$24 per dozen

AM BREAKS

Includes freshly brewed coffee and Lot 35 teas. Price per person.

FRENCH BRASSERIE \$29

Croissants, Danish & Coffee Cake

Brie, Ham & Baguette

Assorted Macarons

Quiche

LOCAL CAFÉ \$31

Local Cold Brew and Iced Teas

Fruit & Yogurt Parfait

Empanadas *vegetable & beef*

Assorted Breakfast Breads & Coffee Cakes

LOCAL FARMERS MARKET \$32

House-Made Fresh Pressed Juices

Seasonal Sliced & Whole Fruit

Sourdough Avocado Toast

Fresh Vegetables *hummus & chips*

TEA TIME \$29

Fresh Berries *Chantilly*

Scones, Tea Cookies, Muffins & Lemon Tarts

Deviled Eggs

Baguette *smoked ham & cheese*

HEALTHY CHOICE \$34

House-Made Fresh Pressed Juices

Seasonal Market Fresh Fruit *sliced & whole*

Acai bowls *fresh fruit, cocoa nibs*

& toasted coconut

Protein Bars & Energy Bars

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 Vanilla \$8 per person

Gluten Free Cheesecake \$9 per person



* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee. Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.



LUNCH

Fairmont
EL SAN JUAN HOTEL

THEMED LUNCH BUFFETS

All Lunches include an assortment of coffee & decaffeinated coffee, Lot 35 teas with milk, honey & lemon.

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 \$54 No Minimum Required

Vegetable Soup

Mixed Greens, Seasonal Vegetables & House Dressings

Marinated Tomatoes & Fresh Mozzarella

Potato Salad boiled eggs, onion, celery, aji dulces

Deli Meats: turkey breast, honey ham, roast beef, salami

Deli Cheeses: American, cheddar, swiss

Sandwich Salads: egg, chicken

Assorted Pickles, Chipotle mayo

Assorted Breads & Flatbreads

Crisp Lettuce, Sliced Tomatoes, Red Onions

Apple Pie Martini

Chocolate Pudding

MEDITERRANEAN \$57

Gazpacho avocado oil, basil

Caesar Salad romaine lettuce, crotons, parmesan cheese,

Caesar dressing

Mediterranean Chopped Salad goat cheese

Three Bean Quinoa Salad

Lemon Herb Chicken, Tzatziki Sauce

Catch Of The Day white wine, tomato, basil sauce

Spanish Rice

Oven Roasted Ratatouille

Baklava

Crema Catalana

COMFORT FOOD \$58

Cream of Tomato Soup crispy basil, extra virgin olive oil

Arugula cherry tomatoes, crumble feta cheese,

creamy balsamic vinaigrette

Vegetables Chopped Salad

Roasted Atlantic Salmon citrus & herbs

Guava Glazed BBQ Pork Tenderloin

Cheese Tortellini in mushroom cream sauce

Roasted Garlic and Fingerling Potatoes

Charred Seasonal Vegetables

NY Style Deli Cheesecake

Chocolate Cake & Assorted cookies

Themed Lunch Buffets continue on next page...

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

THEMED LUNCH BUFFETS CONTINUED...

All Lunches include an assortment of coffee & decaffeinated coffee, Lot 35 teas with milk, honey & lemon.

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.

ISLA VERDE BBQ \$59

Freshly Baked Rolls

Mixed Greens Salad *red onion, mango, cashews*

passion fruit vinaigrette

Creamy Coleslaw *carrots, ginger*

PR Potato Salad

Baby Back Ribs *guava bbq sauce salsa verde & salsa roja, salsa macha*

Seared Mahi Mahi *lemon & herbs*

Grilled Vegetables Skewers & Chimichurri

Coconut Vegetable Fried Rice

Tostones

Key Lime Tart

Coconut Pudding

LOCAL PUERTO RICAN \$62

Mixed Greens Salad *red onion, mango, cashews*

passion fruit vinaigrette

Macaroni Salad (Coditos)

Bacalaitos

Assorted Alcapurrias *mayo-catsup*

Pernil (Roast Pork) *red chimichurri*

Red Snapper

Arroz Con Gandules

Mariquitas

Guava Cheesecake

Tembleque

LATIN FLAVORS \$67

Charred Corn Salad *con queso fresco*

Mexican Vegetables Chop Salad

Spicy Chicken Salad *cabbage, crispy tortilla, tomato, cucumber,*

pickled onion, avocado dressing

Corn Tortilla Chips *with pico de gallo, sour cream & guacamole*

Grilled Sea Bass *salsa roja & salsa verde*

Boneless Chicken Thighs A Pibil

Cauliflower a la Pastor

Cilantro Rice

Stewed Black Beans *cumin & coriander*

Corn & Flour Tortillas, Salsa Macha, Crema, Onion & Cilantro

Churro *with spiced chocolate sauce*

Très Leches

Flan queso

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

BOXED LUNCHES

\$33 per box. All boxes include a bottle of water or soft drink, plantain chips, house-made cookie and choice of 1 of the following:

Ham & Cheese Croissant

Caesar Wrap

parmesan cheese, croutons, creamy garlic dressing

Roast Beef Baguette

avocado, romaine, tomato, horseradish mayo

Turkey Club

bacon, avocado, tomato, bibb lettuce, country white herb aioli

Vegan Poke Bowl

mixed greens, quinoa, seaweed salad, avocado edamame, pickled cucumber, soy sesame dressing

A LA CARTE LUNCH

Includes freshly brewed coffee & Lot 35 teas.

PRE-FIXE MENUS based on base pricing

3 COURSE \$62 per person

- 1 Appetizer or Soup
- 1 Main Course
- 1 Dessert

4 COURSE \$72 per person

- 1 Salad
- 1 Soup
- 1 Main Course
- 1 Dessert

APPETIZERS

Garden Mixed Greens red onion, mango, cashews, passion fruit vinaigrette

Roasted Beets tomatoes, mozzarella cheese, arugula, toasted coriander, balsamic dressing

Romaine Salad crouton, parmesan cheese & caesar dressing

Grilled Octopus green olives, confit potatoes, piquillo peppers, lemon garlic oil

Catch of the Day Ceviche red onion, lime, coconut, tostadas

SOUPS

Cream of Plantain Soup mariquitas

Chicken Asopao

Pumpkin Soup chili oil, pepitas

MAIN COURSES

Grilled Mahi Mahi coconut rice, asparagus, papaya chutney

Grilled Shrimp Skewers garlic mash potato, vegetables ragout, salsa verde

Seared Red Snapper grilled vegetables, gandules, mango salsa

Grilled Chicken Breast mashed cassava, green beans, passion fruit butter sauce

Striploin Churrasco arroz mampostado, amarillos and chimichurri

VEGETARIAN/VEGAN ENTRÉES

Cauliflower snow peas, dates, pistachios, pearl onions, curry butter

Butternut Squash quinoa, dried cranberries, pumpkin seeds, brown sugar butter

Broccoli almonds, pickled cherries, black lentils, curry cream

DESSERTS

Coconut Flan

Chocolate Cremeux spicy popcorn, raspberry sauce

Vanilla Bean Cheesecake citrus

Deconstructed Key Lime Pie

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee. Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.



PM BREAKS

Fairmont
EL SAN JUAN HOTEL

PM BREAKS

Includes freshly brewed coffee and Lot 35 teas. Price per person.

CHARCUTERIE & CHEESE \$34

Selection of Cured Meats
Selection of Cheeses
Crackers & Crusty Breads
Local Fresh Fruit & Dry Fruits
Pickled Vegetables

CANDY BAR \$32

Selection of Iced Teas
Selection of Candy *gummy bears, sour patch kids, M&M's, etc.*
Brownies & Cookies
Flavored Popcorn

LOCAL FARMERS MARKET \$32

Seasonal Sliced & Whole Fruit
Seasonal Vegetable Dips chips and crackers
Tomato & Mozzarella Lollipops, Pesto
Fresh Greens *sunflower seeds, tomatoes, lemon vinaigrette*

TEA TIME \$34

Fresh Berries *chantilly*
Scones, Mini Muffins, Mini Pecan Pie
Assorted Cookies
Tea Sandwiches *guava jam with peanut butter + chicken coronation in brioche*

HEALTHY CHOICE \$35

House-Made Fresh Pressed Juices
Seasonal Market Fresh Fruit
Fresh Vegetables *hummus & dips*
Protein Bars & Energy Bars

PM BREAKS ENHANCEMENTS

Price per person or by the dozen. Minimum of 20.

Seasonal Whole Fruit \$24 per dozen
Local Sliced Fruits \$7 per person
Assorted Kettle Chips \$36 per dozen bags
Plain & Chocolate Croissants \$36 per dozen
Assorted Muffin \$36 per dozen
Brownies & Blondies \$36 per dozen
Fresh Baked Cookies \$24 per dozen
Fresh Vegetables, Hummus & Dips \$10 per person

GLUTEN FREE OPTIONS

Price per person or by the dozen.

Apple Muffins \$48 per dozen
Sliced Breakfast Breads \$5 per dozen
French Macarons \$36 per dozen

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee. Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.



RECEPTION

Fairmont
EL SAN JUAN HOTEL

COCKTAIL RECEPTIONS

Price is by the piece. Sold in block of 50 pieces. (50, 100, 150, 200, & etc.)

COLD CANAPES

Tuna Tartar *avocado spread, wasabi mustard on toast* : \$7
 Chilled Poached Jumbo Shrimp *cocktail sauce* : \$7
 Smoked Salmon & Asparagus *caper remoulade* : \$7
 Crab Tostada *avocado, lime crema, cilantro* : \$7
 Prosciutto & Melon Skewers : \$5
 Curried Chicken & Pineapple *on pita chip* : \$6
 Beef Tartare *crispy chips, horseradish* : \$7
 Minted Gazpacho Shooters : \$5

HOT CANAPES

Conch Fritters *mango chutney* : \$6
 Golden Fried Shrimp *mango chutney, wasabi aioli* : \$7
 Chicken Empanada *crushed avocado* : \$6
 Chicken Skewer *guava glaze* : \$6
 Beef Slider *tomato bacon jam, garlic aioli* : \$8
 Jamon & Cheese Croquette *burnt scallion aioli* : \$5
 Alcapurrias *mayo-catsup* : \$5
 Bacalaitos *aji dulce remoulade* : \$5
 Tostada de Cerdo *cilantro crema* : \$6

VEGETARIAN/VEGAN CANAPES

Baby Mozzarella & Grape Tomato Skewers : \$6
 Watermelon Queso de Cabra *balsamic reduction, pepitas* : \$5
 Minted Gazpacho Shooters : \$5
 Tomato, Avocado Tartar *crostini* : \$5
 Mushroom Arancini *pecorino cheese, truffle* : \$5
 Vegetable Spring Rolls *sweet chili sauce* : \$5
 Cauliflower Bites *Korean BBQ Sauce* : \$5
 Creamed Spinach & Feta Filo *pesto* : \$5

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee. Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

RECEPTION STATIONS

Stations can be outdoors on our beach and at our pools. Chef Attendant is required.

Price per person. Minimum 40 people. \$150 Chef Attendant fee (1 chef for every 50 people)

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

HARVEST TABLE \$35 *no chef required*

Local Fresh Greens *red onion, tomatoes, lemon vinaigrette*

Fresh Tomatoes *mozzarella cheese, basil*

Grilled Asparagus *romesco sauce*

Creamy Coleslaw *carrots, raisins, ginger*

Hummus, Guacamole & Pico de Gallo *crispy pita,*

tortillas & crudités

PASTA STATIONS \$28

Penne Rigati

Linguini

Cheese Tortellini

Served with alfredo, pomodoro, palamino & pesto sauce

olives, mushrooms, asparagus, bell peppers, shrimps, chicken

breast, parmesan, red pepper flakes

CEVICHE \$39 *no chef required*

Coconut Lime Snapper Ceviche

Avocado & Papaya Octopus Ceviche

Tomato & Watermelon Ceviche

fresh citrus

tostones, mariquitas, cancha

pickled onions & aji dulces

PUERTO RICO PARRILLADA *wood-fire grilled* \$56

Marinated Tomatoe Salad

Potato Salad

Catch of the Day

Churrasco Skirt Steak

Pork Longaniza

Broccoli Steaks

charred vegetable salsa, mango chimichurri, tomatillo &

avocado salsa, salsa rojo, arroz con gandules, tostones

SPANISH TABLE \$55

Paella *shrimp, chorizo, mussels, clams*

Pulpo Gallego *salsa verde*

Ensalata Mixta *olives, onion, tomato*

Eggplant Caponata

Patatas Bravas *tomato-pimentón sauce, garlic aioli*

WHOLE ROASTED PUERTO RICAN PIG

papaya and avocado escabeche

Feeds 80-100 people : \$2,400

DESSERT TABLE \$35

Mini Coconut Flan

Mini Très Leches

Cheesecake Tart

Chocolate Tart

Key Lime Tart

Fresh Local Seasonal Fruit + Berries gluten free, sugar free, vegan

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

RECEPTION ENHANCEMENTS

Price per person. Minimum 40 people.

\$150 Chef Attendant fee (1 chef for every 50 people)

Seasonal Crudité fresh vegetables, hummus, green goddess : \$10

Mezze grilled pita, pickled & fresh vegetables, humus, baba ghanoush, tzatziki, pitas, flatbreads, lavash : \$12

Cheese artisan cheeses, nuts, fresh & dried fruit, house-made jams, mostardas, breads & crackers : \$15

El Pastor marinated pork, pineapple, onion, cilantro, corn tortillas **Action Station** : \$18

Paella seafood or meat large pan paella, ensalata mixta **Action Station** : \$20

Charcuterie cured meats & spreads, marinated olives, pickles, mustards, bread & crackers : \$18

Sliders beef patty, marinated chicken thigh, grilled portobellos, bacon tomato jam, caramelized onions, american cheese swiss cheese, garlic aioli, mustards, mini brioche buns : \$20

Slow Roasted Whole Chicken spice rub, grilled onions, chimichurri : \$20

Whole Roasted Cauliflower golden raisins, curry butter, almonds, capers : \$18

Local Baked Snapper mango salsa, asparagus : \$22

Slow Roasted Prime Rib rosemary au jus, fingerling potatoes **Action Station** : \$30

Whole Roasted Puerto Rican Pig papaya and avocado escabeche. Feeds 80-100 people : \$2,400

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.



DINNER

Fairmont
EL SAN JUAN HOTEL

DINNER

Price per person. All Dinners include an assortment of coffee & decaffeinated coffee, Lot 35 teas with milk, honey & lemon..

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)

ITALIAN \$82

Rosemary & Roasted Garlic Focaccia
extra virgin olive oil, maldon sea salt

Baby Kale Salad croutons, anchovy dressing,
charred lemon, parmesan cheese

Antipasta prosciutto, fresh mozzarella,
marinated tomatoes

Grilled Zucchini pesto, salsa verde, anchovies,
olives, roasted peppers

Cheese Tortellini Pasta rapini, fennel, tomato,
pecorino romano

Branzino blistered tomatoes, garlic and thyme

Rack of Lamb Luxardo cherry jus

Roasted Garlic Creamy Polenta
parmesan cheese

Fingerling Potatoes oregano, rosemary, thyme

Charred Broccolini romesco sauce

Dark Chocolate Tiramisu coffee ganache

Vanilla Panna Cotta berries

Almond Biscotti

Custard Cream Puff Pastry

AMERICAN \$85

Little Gems grilled avocado, mixed herbs, sorrel,
poppy seed, tahini-yogurt

Marinated Tomatoes mozzarella cheese, pesto

Grilled Vegetables buttermilk ranch,
roasted carrot hummus, eggplant dip

Cheese & Charcuterie pickles, mostardas
& preserves, crusty bread, crackers

Seared Salmon lemon beurre blanc sauce

Slow Roasted NY Strip charred onion jus

Charred Cauliflower Steaks glazed with
BBQ sauce

Roasted Heirloom Carrots papaya salsa verde

Baby New Potatoes butter, chives, dill, lemon

Citrus Upside-Down Cake vanilla anglaise

Chocolate Layer Cake marinated cherries

NY Cheese Cake

Pecan Pie

PLENEROS FEST \$80

Green Salad local vegetables, pepitas, chili,
lime, vinaigrette

Green Banana Escabeche

Beef Empanadas

Snapper Ceviche coconut, key lime

Grilled Vegetable Skewers chimichurri

A La plancha Gulf Shrimp salsa verde + salsa rojo

Roasted Pig sauce mojo

Charred Broccoli Rabe

Arroz Con Gandules

Guava Cheesecake

Coconut Bread Pudding

Dulce de leche mousse

Arroz Con Gandules

Flan

DEL CAMPO A PINONES \$75

Sancocho Soup

Green Leaf Lettuce cucumber, tomato,
red onion, coriander guava dressing

Conch Fritters pineapple chili aioli

Alcapurrias, Bacalaitos

Roasted Pork with garlic & adobo

Snapper a la Plancha tomatillo avocado salsa,
tortillas

Amarillos en Almibar

Arroz Manpostedado

Roasted vegetables

Queso Flan

Tembleque

Majarete

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

BUFFET ENHANCEMENTS

Price per person.

- Sushi Plater : Assorted Sushi, Nigiri & Sashimi Rolls 4 pieces per person**
soy sauce, wasabi & pickled ginger : \$28
- Conch Fritters pineapple chili aioli : \$12**
- Octopus Escabeche avocado, papaya, citrus, red onion : \$16**
- Smoked Beets blue cheese, mango agrodulce : \$12**
- Baby Spinach cured tomato, pickled onions, walnuts, goat cheese, bacon vinaigrette : \$12**
- Spatchcock Chicken spiced chicken jus : \$18**
- Snapper fillet tomatillo avocado salsa, tortillas : \$26**
- Coffee Rub NY Strip Loin guajillo chili jus : \$28**
- Sautéed Mushrooms : \$13**
- Creamed Spinach : \$12**
- Arroz Con Gandules : \$10**
- Grilled Asparagus Romesco : \$14**

BUFFET DESSERT ENHANCEMENTS

Price is per piece or per dozen.

- Pecan Pie \$27 ~ 10-inch (feeds 8-10)**
- Key lime Pie \$28 ~ 10-inch (feeds 8-10)**
- Guava Cheesecake \$28 ~ 8-inch (feeds 8-10)**
- Coconut Flan \$36 per dozen (4oz cup)**
- Très Leches Cake \$36 ~ 1/2 Baking Pan Size (feeds 12 each)**
- Peanut Butter Cookies \$24 per dozen**
- Citrus Upside-Down Cake vanilla crème fraîche \$28 ~ 8-inch (feeds 8-10)**
- Chocolate Layer Cake marinated cherries \$30 ~ 8-inch (feeds 8-10)**

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.



A LA CARTE DINNER

Fairmont
EL SAN JUAN HOTEL

A LA CARTE DINNER

PRE-FIXE MENUS based on Main Course pricing

3 COURSE

- 1 Appetizer, Salad or Soup
- 1 Main Course Choice
- 1 Dessert Choice

Client has the ability to add an extra choice from either the Appetizer, Soup or Salad section for \$16 per person.

Client has the ability to add an extra course for an additional \$28

APPETIZERS

Burrata Cheese oven roasted tomato, basil, pine nuts
 Salmon Tartar golden beets, horseradish, shallot vinaigrette
 Local Snapper Ceviche key limes, coconut, mint, peppers
 Grilled Eggplant pomegranate, goat cheese, pickled onions, salsa verde
 Charred Spanish Octopus roasted peppers, green olives, garlic confit

SOUPS

Pumpkin Soup chili oil, pepitas
 Cream of Plantain Soup mariquitas
 Lobster Bisque chives & Crème Fraiche
 Chicken Asopao

A LA CARTE DINNER

SALADS

Kale, Almond, Raisins, Feta & Creamy Parmesan Dressing
 Arugula & Balsamic Glaze Bibb lettuce, arugula, tomato, cucumber, grapes, radish, avocado, cilantro dressing
 Garden Mixed Greens red onion, mango, cashew, passion fruit vinaigrette
 Romaine Lettuce olive tapenade crouton, grilled asparagus, cherry tomato, pecorino romano dressing

ENTRÉES

Grilled Mahi Mahi coconut rice, sautéed kale, passion fruit butter : \$76
 Pan Seared Snapper viandes mash, asparagus, salsa verde : \$78
 Seared Salmon olive tapenade potato mash, bok choy & lemon butter sauce : \$82
 Grilled Jumbo Shrimp saffron risotto, lemon asparagus & lobster bisque : \$86
 Roasted Chicken Breast mascarpone mashed potato, forest mushroom ragout : \$74
 Pork Tenderloin creamy polenta, broccolini, salsa puntaresca, pecorino romano : \$76
 Braised Short Rib crushed sweet potato, walnuts, baby carrots, buerre rouge : \$82
 Beef Tenderloin green beans, garlic mashed potatoes, red wine sauce : \$95

VEGETARIAN/VEGAN ENTRÉES

Cauliflower cous cous, snow peas, dates, pistachios, pearl onions, ras el hanout : \$68
 Butternut Squash quinoa, dried cranberries, pumpkin seeds, brown sugar butter : \$65
 Vegetables & Chickpeas Curry basmati rice, naan bread, raita, mango chutney: \$67

DESSERTS

Chocolate Mousse praline streusel, raspberry gelantine
 Coconut Dequoise tropical fruit salpicon
 Carrot Cake whipped marscarpone, caramelized pecans
 Pecan Tart chantilly cream, dulce de leche
 Strawberries & Cream

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.



LATE NIGHT

Fairmont
EL SAN JUAN HOTEL

PASTRIES STATIONS

Chef Attendant is required at Action Stations.

Price per person. Minimum 20 people.

\$160 Chef Attendant fee (1 chef for every 50 people)

Ice Cream Shop assorted ice creams & sorbets, nuts, sprinkles, candy, bananas, local seasonal fruit sauces, chocolate sauce, caramel sauce, warm cookies Action Station : \$30

Bake Shop seasonal pies & tarts, cakes, cookies, brownies & blondies : \$35

Candy Shop assorted candy bars, gummies & jelly beans, sour candies, M&Ms, hard candies, chocolate barks, lollipops, marshmallows : \$25

Local Sweets Shop besitos de coco, panatella, polvorones, tembleque, dulce de ajonjoli : \$35

LATE NIGHT SNACKS

Price is per platter. Feeds 10-12 people.

Tater Tots cheese sauce, bacon, scallions, sour cream, condiments : \$40

Caramel popcorn, salty popcorn, spicy popcorn \$35

Nachos quesos, spiced ground beef, grilled chicken, chorizo, pico de gallo, guacamole, pickled vegetables, black beans, hot sauce, crema, cilantro : \$40

Sliders beef patties with Swiss and caramelized onions: \$50

Quesadillas chicken, chorizo or mushroom: \$45

Empanadas chicken : \$40

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.



BEVERAGES

Fairmont
EL SAN JUAN HOTEL

BEVERAGES | HOSTED BAR / BY THE HOUR

PER PERSON/HOUR	SELECTED BRANDS	GRAND BRANDS	LUXURY BRANDS	WINE, BEER & SOFT DRINKS
One	\$28	\$32	\$34	\$25
Two	\$44	\$52	\$56	\$38
Three	\$60	\$70	\$78	\$50
Four	\$72	\$86		\$60
Each Additional Hour	\$15	\$15	\$100 \$18	\$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	Tito	Grey Goose
Gin	Bombay	Beefeater	The Botanist
Rum	Bacardi Superior	Bacardi Gold	Bacardi 8yr
Tequila	Sauza	Cazadores	Don Julio
Bourbon Whiskey	Jim Bean Bourbon	Woodford Reserve	Makers Mark
Rye	Jim Bean Rye	Woodford Rye	Templeton Rye
Scotch Blended/Single	Dewar's 12yr	Johnny Walker Black	The Macallan 12yr
Vermouth	Martini & Rossi	Martini & Rossi	Martini & Rossi
Champagne/Sparkling	Torre Oria Cava	Torre Oria Cava Reserve	Torre Oria Cava Reserve
Wine	"Fincal Lalande" Bousquet	"Fincal Lalande" Bousquet	"Fincal Lalande" Bousquet

DOMESTIC BEERS: Medalla, Magna

IMPORTED BEERS: Heineken, Corona Extra, Coors Light

Bars with a consumption of less than \$500.00 will be charged a fee of \$175.00 per bartender & a \$75 cashier fee.

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

BEVERAGES | HOSTED / BY THE DRINK

Liquor (Select)	\$13
Liquor (Grand)	\$14
Liquor (Luxury)	\$16
Cordial	\$14
House Wine	\$12
Imported Beer	\$8
Domestic Beer	\$8
Assorted Bottle Juices	\$5
Soft Drinks	\$6
Evian Still Water - Small	\$6
Evian Still Water - Large	\$9
Badoit Sparkling Water - Small	\$6
Badoit Sparkling Water - Large	\$9

CASH BAR

Liquor	\$15
Cordial	\$16
House Wine	\$14
Imported Beer	\$10
Domestic Beer	\$10
Assorted Juices	\$8
Soft Drinks	\$6
Still or Sparkling Water	\$5

WINE LIST | HOSTED BAR / BY THE BOTTLE

SPARKLING

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

WHITE WINES

"Finca Lalande" Bousquet, Chardonnay	\$45
Kendall Jackson Vitners Reserve, Chardonnay	\$65
Simi, Chardonnay	\$65
Joseph Drouhin Laforet, Chardonnay	\$69
Ramey, Chardonnay	\$99
Silverado, Sauvignon Blanc	\$65
Kim Crawford, Sauvignon Blanc	\$65
Grgich Hills Fume Blanc, Sauvignon Blanc	\$99
Lagaria, Pinot Grigio	\$45
Leira, Albariño	\$50
Chateau St. Michelle, Riesling	\$55

ROSÉ WINES

Fleur de Praire	\$55
Chtâteau d'Esclans	\$65

Bars with a consumption of less than \$500.00 will be charged a fee of \$175.00 per bartender & a \$75 cashier fee.

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.

WINE LIST | HOSTED BAR / BY THE BOTTLE

RED WINES

"Finca Lalande" Bousquet, Cabernet Sauvignon	\$45
Kendall-Jackson, Cabernet Sauvignon	\$65
Simi, Cabernet Sauvignon	\$69
Decoy, Cabernet Sauvignon	\$75
Silverado, Cabernet Sauvignon	\$125
"Finca Lalande" Bousquet, Red Blend	\$45
Conumdrum, Red Blend	\$60
Decoy, Red Blend	\$65
Josh Cellars, Pinot Noir	\$55
Decoy, Pinot Noir	\$65
Louis Latour, Pinot Noir	\$75
Belle Glos, Pinot Noir	\$119
Wente Vineyards, Merlot	\$55
Decoy, Merlot	\$65
Alegoria, Malbec	\$55
Arzuaga, Crianza	\$65
Campogiovani, Rosso di Montalcino	\$65

BEVERAGES | BANQUET LIQUOR LIST

BOURBON

Bulleit	\$95
Woodford Reserve	\$120
Jack Daniels	\$100

COGNAC

Hennessy V.S.	\$145
Remy Marin V.S.O.P.	\$125

SCOTCH

Dewar's White Label	\$90
Johnny Walker Black Label	\$125
Macallan 12yr	\$190

VODKA

Absolut	\$95
Grey Goose	\$125
Ketel One	\$120
Tito's Hand Made	\$105

GIN

Bombay Sapphire	\$110
Hendrick's	\$175
Tanqueray	\$100

RUM

Bacardi	\$72
Bacardi Flavors	\$72
Don Q	\$72
Don Q Flavors	\$72
Don Q Añejo	\$90
Zacapa XO	\$175

TEQUILA

Jimador Reposado	\$80
Jose Cuervo Gold	\$90
Patrón Silver	\$160
Patrón Reposado	\$180
Patrón Añejo	\$200

Bars with a consumption of less than \$500.00 will be charged a fee of \$175.00 per bartender & a \$75 cashier fee.

* Guaranteed guest count must be confirmed 3 business days prior event by 10 AM. If the guarantee is not received by the expected date/time, the expected amount will be considered the guarantee.

Guarantees cannot be reduced. Any changes in guarantee on the same day of the event will be subject to an additional surcharge of \$10.00 per person, plus applicable taxes and service charge.

* Determination of use of back-up space for outdoor activities will be made four hours prior to function by Event Manager and notify to client.

* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

* All charges are subject to applicable sales tax and services charges. Service charge: totaling 24% of all products on the banquet event order (15% service charge retained by the employees + 9% service charge retained by the hotel/ not distributed as a tip or gratuity to the hotel employees), plus any applicable state and/or local taxes, currently 10.5% of state tax, 6% food tax and 1% of municipal tax.