



Experience
THE ICONIC *Weddings*

FAIRMONT EL SAN JUAN HOTEL
PUERTO RICO



A LOVERS' PARADISE

You deserve a day as grand as your love story. A poolside reception draped in tropical elegance, a night of dancing in chic, mid-century surroundings. Gourmet cuisine and cocktails filled with the finest flavors of the Caribbean. And afterward, the privacy of an oceanfront villa, just steps away from the celebration. Your love story continues at Fairmont El San Juan Hotel.

Included in your wedding package:

- Complimentary suite for one night*
- Newlywed turndown amenity
- Preferred room rates for friends and family
- Food and wine tasting for up to four guests*
- Welcome amenities for the wedding couple and parents of the wedding couple
- Complimentary one-night stay for the wedding couple on their first-year anniversary*

*Subject to \$20,000 food and beverage minimum.



FROM THE BEACH TO THE BALLROOM

Whether you're dreaming of an intimate destination wedding or a lavish celebration with a guest list of hundreds, the perfect venue awaits you here.

Maybe it starts with you walking down the aisle on the sands of award-winning Isla Verde Beach. After exchanging vows, perhaps you'll make our lush, 300-year-old banyan tree the centerpiece of your reception, complemented with live performances by pleneros and vejigantes. In our palatial Grand Ballroom, extravagant chandeliers and dramatic ocean views add grandeur and magic to every moment, from dinner to dancing and everything in between. Go with the cabaret setting of Chico, a favorite hangout for Frank Sinatra, Dean Martin, Liza Minelli and others in the 1960s. Then, take the after-party to The Lobby or BRAVA nightclub, and let the spirit of San Juan seduce you well into the night.

A TRUE TASTE OF SAN JUAN

Do your tastes lean toward the classic or the contemporary? Caribbean... or Continental? Our culinary team will craft a menu that captures your vision of gourmet dining. Our cocktail programs feature locally distilled rum to complement whole-roasted snapper and fresh island produce. These Puerto Rican flavors can mix and mingle with cuisine from Mexico, Japan, Italy and more, a true feast of the senses on every plate and in every glass.





A TEAM YOU CAN TRUST

On your wedding day, your attention should be focused on you. So, let our team of event professionals and service partners take care of the details, including signature treatments at the Well & Being Spa, hair and manicures at the The Nail & Blow Studio Bar, and audiovisual support from Encore Global. We'll help you select the perfect flowers, decor and lighting, and then oversee the proceedings to ensure a smooth and stress-free day. We're also able to recommend local photographers and videographers, so that your whole day can be captured and cherished forever.



WEDDING PACKAGES

Celebrate with gourmet dining packages designed to satisfy every guest when you host your wedding at Fairmont I San Juan Hotel. Classic Puerto Rican dishes mingle with the finest flavors from around the world –sushi, tapas, ceviche –at every stage of the evening, allowing you to customize a dining experience that matches your unique tastes.

Our wedding packages include:

- Five hors d'oeuvres selections (a combination of cold, hot and vegetarian), butler passed during the cocktail reception
- Three-course dinner
- Optional enhancements for the cocktail reception and dessert
- Late night snack

Cocktail reception
Select five hors d'oeuvres from the following:

CANAPÉS

VEGETARIAN

- Beet Tartare Tacos**
Wasabi
- Gandules Arancini**
Sofrito Aioli
- Vegetable Spring Rolls**
Pineapple Sweet Chili
- Cauliflower Fritters**
Korean BBQ Sauce
- Spanakopita**
Tzatziki
- Samosa**
Mango Chutney
- Cantaloupe-Mint & Feta**
- Cannellini Beans Hummus**
- Avocado Salad Crostini**

COLD

- Tuna Tartar**
Wonton Chips, Wasabi-Avocado Mayo
- Cocktail Shrimp**
Tamarind Cocktail Sauce
- Smoked Salmon and Boursin Mini Bouchees**
- Spicy Blue Crab Tostada**
Asian Remoulade
- Prosciutto and Peach**
Crostini, Cabrales
- Curried Chicken Salad**
Taro Chips, Raita
- Beef Tartare, Sesame Cone**
Horseradish Dijonise
- Beef Carpaccio**
Truffle Pecorino Focaccia

HOT

- Conch Fritters**
Cilantro Emulsion
- Bacalaito Tempura Shrimp**
Avocado Mayo
- Chicken Empanadas**
Tomato Aioli
- Chicken Skewer**
Guava Glaze
- Serrano Ham Croquette**
Tomato Marmalade
- Beef Empanadas**
Rum Cocktail Sauce
- Mini Chicken Wellington**
Dijonise
- Mini Beef Wellington**
Duxelle Aioli
- Harissa Octopus Anticuchos**
Raita



THREE-COURSE DINNER

You can enhance your dinner by adding a starter. Please ask your manager for menu options.



SOUPS

Gulf Shrimp Bisque
Fennel, Dill

“Sancocho” Cream
Annatto Oil, Deconstructed “Arañita”

Cannellini and Pancetta Cream
Thyme and Truffle Gremolata

Butternut Squash
Ginger, Lemon Grass, Wasabi

Roasted Local Eggplant Cream
Gorgonzola & Honey

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, Watercress,
Pecans, Whipped Feta, Brulee Orange, Maple &
White Balsamic Vinaigrette

Grilled Little Gem, Shaved Pecorino, Anchovy
Vinaigrette, Large Croutons

APPETIZERS ENHANCEMENT

Burrata **\$21**
Cardamom Confit Tomatoes, Thai Basil, Charred
Mango Salsa, Crushed Pink Pepper, Focaccia

Beef Tartare **\$24**
Cappers, Pecorino, Truffle Pickled Mustard, Baguette,
Game Hen Egg Yolk

Grilled Butternut Squash **\$22**
Crispy Quinoa, Watercress, Charred Onion
Vinaigrette

ENTRÉES

Seared Atlantic Salmon **\$132**
Butternut Risotto, Pancetta, Sweet Peas, Tarragon &
Dill Beurre Blanc

Pan Fry Snapper **\$129**
Sweet Potato & Taro Root Mash, Roasted Garlic,
Castelvetro Olive and Tomato Sauce

Sautéed Shrimp **\$142**
Yautía & Truffle Puree, Fennel Salad,
Crispy Shallots

Pan Seared Airline Chicken Breast **\$127**
Herbs & Garlic Yukon Mash, Mushroom Volute

Cast-iron Pork Tender Loin **\$136**
Fregola “Apastela’o”, Pickled Sofrito, Onions

Braise Short Ribs **\$145**
Creamy Mushroom Polenta, Au Jus, Baby Vegetables,
Sage Gremolata

Beef Wellington **\$160**
Raclette Aligot, Baby Carrots, Truffle Demi

Grilled Curried Cauliflower Steak **\$118**
Kimchi Stir Fry Rice, Asian Mango Salsa, Cilantro



COCKTAIL RECEPTION
ENHANCEMENTS

Ceviche
\$48 p/p
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 Roots Chips, Toasted Naan Bread, Coconut Arepas

Farm To Table
\$40 p/p
Make Your Own Salad; Watercress, Arugula, Romaine, Jubilee Tomatoes, Bermuda Onions, “Palmito”, Mixed Nuts, Cucumbers, Farmers Cheese, Croutons, Chickpeas, Lemon-Honey & Coriander Vinaigrette, 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 Yogurt Dressing

Charcuterie
\$37 p/p
Selection of Cured Meats
Selection Of Local and International Cheeses
Toast Points
Market Nuts
Pickled Vegetables
Honey and Marmalades

Sushi Station
Sashimi & Nigiri Hamachi, Salmon, Yellowfin Tuna \$6 ea

Spicy Crab Salad, Tobiko, Tempura Flakes \$7 ea

Tuna Roll: Spicy Tuna, Tuna Avocado \$6 ea

Salmon Roll: Salmon Avocado, Philadelphia \$6 ea

Hamachi Maki Roll \$6 ea

Raw Bar
\$56 p/p
Maine Lobster Salad, Dill, Fennel, Cucumbers, Seaweed

Smoked Trout Salad, Cilantro, Mustard, Bermuda Onions, Greens

Traditional Grouper Ceviche, Choclo

Peel & Eat Jumbo Shrimp

Fresh Market Oysters, Tamarind Cocktail Sauce, Pomegranate Mignonette, Fresh Lime & Lemons, Horseradish Cream, Hot Sauce

LATE SNACK STATION

Asopao, Sobao Rolls
\$12 p/p
Select from the following:
Asopao de Pollo
Beef Sancocho
Vegan Sancocho
Caldo Gallego
Asopao de Gandules

Sliders
Select from the following:
Short Ribs Sliders, Horse Radish Cream \$8 ea
Plant Based, Pickled Cabbage \$5 ea
Cuban Sliders \$6 ea
Corned Beef, Sauerkraut, Swiss \$6 ea
Chicken Longaniza, Smoked Gouda \$7 ea
French Fries, add \$4 pp

Puertorrican Cuchifritos
\$34 p/p
Mini Beef Alcapurrias
Corn Sorullitos, Romesco mayo
Chicken Empanadas, Avocado Alioli
Chicken Chicharrones, Tomato Alioli
Mahi Chicharrones, Cilantro Mayo
Bacalaitos Avocado

After Party Options
\$24 p/p
Sweet & Salty Popcorn
Sesame Seed Mini Pretzels
Fine Herbs Scones

DESSERT ENHANCEMENTS

Sr. Paleta Station
\$17 p/p (Choose 3 Flavors)
Strawberry
Coconut
Passionfruit
Lemonade
Strawberry Lemonade

Taste Of Puerto Rico
\$32 p/p
“Cocada” (GF)
“Dulce de Ajonjolí”(GF/DF)
“Polvorón de Almendra”
“Guava Panetela”
“Merenguitos”(GF/DF)

Decadent Chocolate
\$35 p/p
Chocolate-”Dulce de Leche” Macaroons (GF)
Passionfruit-Dark chocolate cheesecake
S'mores Brownie
Strawberry White Chocolate Mousse
Milk Choco Tartelette

Petite Dessert
\$35 p/p
Coconut Daquoise, Tropical Fruit (DF)
Vanilla Bean Vegan Flan (GF,DF)
Strawberry Cheesecake Macaroons (GF)
Chocolate Tart, Salt Maldon Caramel
Barrilito Croissant Pudding



BAR PACKAGES

Champagne for toasts, wine with dinner, spirits for the dance floor—no matter the size, style or setting of your wedding, we offer a wide selection of premium alcoholic and soft drinks. All bar packages include beer, wine, sparkling wine and non-alcoholic beverages.

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
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	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	

SIGNATURE DRINKS

HIBISCUS CAVA	12 23	RUM PUNCH	15 29
MIMOSA	12 23	MARGARITA	15 30
MOJITO	15 29	SANGRIA	16 32



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

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

**HOTEL
INFORMATION**

WAKE UP TO THE WAVES

Across 388 guest rooms and suites—including our Ocean & Pool Villa Rooms and Banyan Bungalows—you’ll encounter timeless tropical chic, thoughtful luxury and stunning ocean vistas overlooking Isla Verde Beach. For elevated stays, surround yourself with the seaside privacy of our Ocean Villa Rooms, the rainforest-inspired design of our Banyan Bungalows or the sun-soaked splendor of our Pool Villa Rooms.

UNIQUE FEATURES

To stay at Fairmont El San Juan Hotel is to connect to the heart of everything that makes our city so enchanting:

- Located on Isla Verde Beach, with jet skis, kayaks, paddleboards and more available to rent
- Four magnificent pools, including luxury cabanas and daybed rentals
- Just minutes from historic Old San Juan or luxury shopping at the Mall of San Juan
- Day trips to El Yunque National Rainforest, Toro Verde Adventure Park and the bioluminescent bays of Fajardo and Vieques

STAY WELL

Fitness is the key to getting the most out of your travels. Well & Being Fitness Center provides a range of exercise opportunities across three oors dedicated to helping you feel your best, including our rooftop Functional Fitness Sky Lab, as well as personal training, cardio machines, free weights, classes, yoga studios and more.

BALANCE FOR BODY AND SPIRIT

Discover a deeper connection at Well & Being Spa—to Puerto Rico, to nature, to yourself. Local ingredients infuse facials and wraps with a singular sense of time and place; treatments based on ancient practices and modern technology alike bring strength to your muscles and clarity to your mind. Whether individually, as a couple or as a group of friends, an experience like no other awaits.

ALL-DAY ENTERTAINMENT

There’s always something going on at Fairmont El San Juan Hotel. From baccarat and poker to salsa and merengue, the excitement lasts as long as your stay:

- Non-stop gaming action at Foxwoods El San Juan Casino
- Daily live music and more in venues that hosted Frank Sinatra, Liza Minelli and others
- Flavors and fun for every appetite at our on-site restaurants and bars

ADDITIONAL DETAILS

Be sure to review this important information about costs associated with your wedding. For any additional questions or concerns, please feel free to reach out to our wedding team.

BANQUET CHECKS

The event sponsor or authorized representative agrees that, by signing the guest check for services rendered at the end of an event, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

SERVICE CHARGES

A mandatory 24% service charge will be added to your bill in addition to applicable state or local taxes. 15% of the service charge will be distributed to the banquet service staff assigned to the event. Our banquet service staff are commissioned employees. Their compensation is derived from an hourly rate of pay and the distribution of the service charge.

MENU TASTINGS

The tasting event must be scheduled within two months of the wedding and is contingent upon a signed contract and deposit. A maximum of four guests will be able to attend the tasting. For each additional guest there will be a charge of \$125 per person. All menu tastings will take place at Fairmont El San Juan Hotel, Tuesdays through Thursdays, from 1 PM through 4 PM. Tastings are offered for plated events of \$20,000 or more in food & beverage value. During your tasting, you may sample your choice of two appetizers, two salads, two soups, two entrees, two desserts and house wines.

BELL CAPTAIN CHARGES

If boxes containing wedding materials, gifts and other items need to be moved from one area to another, delivery charges will be applied to your account. Your catering manager will inform you of the proper charges.

CEREMONY FEES AND FOOD AND BEVERAGE CHARGES

Ceremony location fees and food and beverage charges vary based on location and venue selection. Ceremony fees begin at \$1,000. In the event of an outdoor ceremony or reception, an indoor area will be provided in case of inclement weather at no additional charge. We do require that, in the case of inclement weather, the decision must be made five hours prior to the event start time. Please consult your catering manager for details.

LABOR CHARGES

A \$150 labor charge is applicable for catering services for groups of 30 guests or less.

BARTENDERS

Bartenders are available. We will be pleased to waive the charge for one bartender for each \$500 in revenue. Bartenders are required and charged for unless otherwise stated.

Additional bartenders and servers are available with an extra fee. Please consult with your catering manager.



EXPLORE PUERTO RICO

With Fairmont El San Juan Hotel as your home base, you can see everything

EL YUNQUE NATIONAL FOREST

Get up close with the flora and fauna of this tropical rainforest, including parrots, parakeets, geckos, tree frogs and more!

VIEJO SAN JUAN (OLD SAN JUAN)

Take in the colorful buildings and cobblestone streets of Viejo San Juan, site of the second oldest European settlement in the Americas and a thriving destination for every kind of traveler.

MUSEUMS AND GALLERIES

Explore the culture and history of Puerto Rico at world-class institutions including Museo de Arte de Puerto Rico, Museo de las Américas and Museo de Arte Contemporáneo de Puerto Rico (MAC).

MALL OF SAN JUAN

Discover sophisticated brands, boutiques and dining in the heart of the city at Puerto Rico's most fabulous shopping destination.

TOROVERDE ADVENTURE PARK

Zipline above a tropical rainforest and traipse through the trees on a ropes course at this eco-tourism hotspot just outside of San Juan.

CATAMARAN TOURS

See Puerto Rico by sea on a catamaran tour or charter. You'll sail to secluded beaches, coast along crystal-clear water and enjoy an experience you'll never forget.

BIOLUMINESCENT BAYS

Light up your night with a visit to one of Puerto Rico's "bio bays," where bioluminescent plankton illuminate the waters each evening in this spectacular natural phenomenon.

RUM DISTILLERIES

Sip the finest of Puerto Rican rums during a tour of the island's distilleries, including world-famous Casa Bacardí and Ron del Barrilito.

STREET ART

Marvel at the murals and artwork in unexpected places all throughout Santurce, one of the island's most free-spirited and eye-catching neighborhoods.