



Event MENU

Fairmont
EL SAN JUAN HOTEL

Event MENU

BREAKFAST BUFFET

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.

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.

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CONTINENTAL 35

Orange, Guava and Pineapple Juice
Quesitos, Croissants, Pan Au Chocolate
Blueberry Muffins, Corn Muffins, Butter and Pineapple Jam
Seasonal Fruit Salad v pb df gf
Passion Fruit Mojito
Coconut Overnight Oats df gf
Lavender Granola
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

ALL AMERICAN 45

Apple, Cranberry, Orange Juice
Raspberry, Apple Danishes
Mini Croissants, Carrot Muffins, Banana Muffins
Butter and Preserves
Seasonal Fruit Salad v pb df gf
Passion Fruit Mojito
Homemade Lavender Granola df gf
Greek Yogurt gf
Eucalyptus and Raw Honey, Fruit Preserves, Fresh Berries
Buttermilk Pancakes
Maple Syrup
Scrambled Eggs
Applewood Smoked Bacon or Pork Sausage
Sweet and Spicy Home Style Breakfast Potatoes
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

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HEALTHY

42

Juice

Ruby Red Grapefruit, Cranberry, Sour Sop

Muffins

Carrot-Raisin

Apple-Almond **gf**

Whole Grain Bread

Butter

Pineapple Jam, Wild Berry Jam **v pb df gf**

Market Fruit Platter **v pb df gf**

Homemade Lavender Granola

Almond Milk, Oat Milk

Egg White Frittata **df**

Roasted Mixed Squash

Artisan Chicken Sausage

Sweet and Spicy Home Style Breakfast Potatoes **v**

Freshly Brewed Puerto Rican 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, Blueberry Muffins, Chocolate Muffins, Butter, Passion Fruit Jam **v pb df gf**

Seasonal Fruit Salad **v pb df gf**

Passion Fruit Mojito

Roasted Kabocha Pancakes

Spiced Rum Infused Syrup

Mallorca Strata

Artisan Sausage, Farmers Cheese, Cilantro

Sweet and Spicy Home Style Breakfast Potatoes **v**

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

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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.

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Waffle Bar (Chef Attendant Required)	22
Strawberries, Blueberries, Chocolate Chips, Toasted Walnuts, Toasted Pecans, Banana Foster, Whipped Cream, Chocolate Chips, Warm Maple Syrup	
Egg Bar "Eggs Made Your Way" (Chef Attendant Required)	24
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	22
Dried Tropical Fruits, Fresh Market Wild Berries, Fresh Fruit, Lemon Barn Honey, Eucalyptus Honey, House-Made Lavender Granola	
Media Noche Station (Chef Attendant Required)	29
Maximum Of 50 People Indulge Our Local Favorite Breakfast Sandwich In Puerto Rico Slow Roasted Pork Butt, Black Forest Ham, Swiss Cheese, Pickles, Yellow Mustard, Sweet Bread, Local Cassava Chips	

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Domestic Cheese Selection	14	Smoked Salmon Croissant	13
Charcuterie Board	16	Dill Havarti, Lemon Honey Aioli	
Whole Fruits <small>v pb df gf</small> Apples, Pears, Oranges, Bananas	36 Dozen	Montecristo	12
Seasonal Fruit Platter <small>v pb df gf</small>	12	Cinnamon Brioche, Sweet Ham, Roasted Turkey Breast, Swiss Cheese	
Fresh Bagels With Flavored Cream Cheese	7	English Muffin	11
Sliced Breads White, Wheat	6	Fried Egg, Caramelized Onion, Jack Cheese, Artisan Chicken Sausage	
Buttermilk Pancakes Maple Syrup	7		
Cinnamon French Toast Maple Syrup	9		
Cinnamon Oatmeal	8		
Coco Cardamom Cornmeal <small>df gf</small>	8		
Hard Boiled Eggs	18 Dozen		
Assorted Muffins	36 Dozen		
Artisan Chicken Sausage	8		
Applewood Smoked Bacon	9		
Roasted Tomatoes	6		
<hr/>			
Please Select One: Orange, Apple, Cranberry, Coconut Water, Still Water			

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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 Mallorca Sandwich	24
Vegan Breakfast Burrito <small>v</small> Tofu, "Pico De Gallo", Avocado	26
Fruit & Yogurt Parfait	21

Event MENU

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 gf 44

Hanger Steak, Soft Scrambled Eggs, Béarnaise, Sweet And Spicy Home Style Breakfast Potatoes

The Quiche 42

Black Forest Ham, Gruyère Quiche, Watercress Lemon Vinaigrette

Wellness gf 38

Egg White & Smoked Salmon Frittata, Arugula With Citrus Vinaigrette

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LIQUID REFRESHMENTS

Assorted Soft Drinks 6 Each

Full Day (8 Hours) 21 Per Person

Puerto Rican Coffee, Decaf And
Organic Lot 35 Teas

Half Day (4 Hours) 13 Per Person

Puerto Rican Coffee, Decaf And
Organic Lot 35 Teas

Bottled Water 5 Each

Still And Sparkling

Fruit-Infused Water Station 25 Per Gallon

Chilled Fruit Juices 90 Per Gallon

Orange, Guava, Pineapple, Apple,
Cranberry, Sour Sop And Ruby Red Grapefruit

Bottled Juices 6 Each

Orange, Apple, Cranberry, Coconut Water

Freshly Brewed Iced Tea 85 Per Gallon

LET'S BRUNCH

66 per person

Fresh Rolls and Butter

Fresh Fruit Platter v pb df gf

Homemade Pastries:

Quesitos, Croissants, Pan Au Chocolate

Muffins

Blueberry and Corn

Individual Yogurt Parfaits

Market Marmalade

Local Panzanella Salad v

Soft Scrambled Eggs

White Cheddar

Chicken Sausage or Applewood Smoked Bacon

Sweet and Spicy Home Style Breakfast Potatoes v

Guava and Cheese Croissant Waffles

Maple Syrup

"Arroz Con Pollo", White Bean Stew gf

Local Roasted Vegetables v

Chocolate Flan

Carrot Cake

Passion Fruit Tartelette

**Freshly Brewed Puerto Rican Coffee &
Organic Lot 35 Teas**

gf gluten-free

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COFFEE BREAK ENHANCEMENTS

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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 v	14 Per Person
Assorted Muffins	40 Per Dozen
Brownies	36 Per Dozen
Almond Biscotti	33 Per Dozen
Freshly Baked Cookies Chocolate Chip, Coconut-Macadamia and Oatmeal Raisin	28 Per Dozen
Homemade Cupcakes	48 Dozen
Potato Chips	4 Each
White Cheddar Corn Puffs	4 Each
Granola Bars	4 Each
Protein Bars	4 Each
Mixed Nuts	4 Each
Pretzels	4 Each
Individual Bag	

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MORNING BREAKS

Based on 30 mins of service

French Brasserie	42
Croissants, Pan Au Chocolate	
Mixed Nuts & Cheese Danish	
Charcuterie Board: Madrigal, Camembert, St Andre, Jamón De Paris, Iberico, Smoked Salmon, Market Honey, Mango Jam, Crusty Baguette	
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas	
Authentic	35
Guava Pastelillos	
Mini Mallorca: 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 v pb df gf	
House Made Fresh Pressed Juices:	
Watermelon-Mint and Orange-Carrot v pb df gf	
Fresh Vegetable Crudité, Spiced Avocado Ranch, Tzatziki, Hummus & Chips v	
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas	

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Apple Muffins gf	48 Per Dozen	Tea Time	38
French Macarons gf	36 Per Dozen	Scones	
Sliced Breakfast Breads gf	7 Per Person	Clotted Cream, Honey and Mixed Berry Jam	
Cheese Flan gf	8 Per Person	Chocolate Pot De Crème	
Coconut Flan or Vanilla Flan		Passion Fruit Macarons gf	
Gluten Free Cheesecake gf	9 Per Person	“Dulce De Leche” Macarons gf	

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

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THE DELI STAND

56

Fresh Rolls and Butter

Roasted Cauliflower Cream, White Cheddar, Truffle **gf**

Latin Cobb: Iceberg, Roasted Corn, Black Beans, Tomato, Cotija Cheese, Chipotle Chicken Breasts, Avocado, House-Made Coriander Ranch

Albacore Tuna Salad, Lemon

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

Barrilito Rum Cake

Mango Cheesecake, Passion Fruit Foam

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Gluten Free Bread Available Upon Request

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

MEDITERRANEAN

64

Fresh Rolls and Butter

Caldo Gallego **gf**

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 **gf**

Pan Seared Branzino, Blackened Tomatoes-Castelvetrano Olive Salsa **gf**

Grilled Picanha, Roasted Garlic-Wild Mushroom Sauce

"Patatas Bravas" **v**

Baklava

Tarta Catalana

Banana Tiramisu

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AMERICANO 62

- Fresh Rolls and Butter**
- New England Clam Chowder**
- Traditional Cobb: Blue Cheese, Hard Boiled Eggs, Bacon, Tomato, Cucumber, Onion, Buttermilk Ranch**
- Creamy Cole Slaw **gf****
- Buttery Mashed Potato **gf****
- Caramelized Onion Meatloaf**
- Cajun Breaded Chicken Leg Quarters, Honey**
- Corn on the Cob **gf****
- New York Cheesecake**
- S'mores Brownie Bites**
- Key Lime-Blueberry Tart**
- Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas**

ISLA VERDE 62

- Fresh Rolls and Butter**
- Traditional Sancocho, Root Vegetables, Beef **gf****
- Orecchiette Pasta Salad: Ham, Hard Boiled Eggs, Roasted Peppers, Cilantro Mayo**
- Watercress, Mango, Avocado, Red Onion, Baby Tomatoes, Farmers Cheese, Coriander-Lime Honey Vinaigrette **gf****
- Arroz con Gandules Apastela'o **df gf****
- Grilled Churrasco, Papaya Chimichurri**
- Pan Seared Snapper, Ají Mojito **df gf****
- Sweet Plantain "Al Almíbar" **df gf****
- Traditional Cheese Flan**
- Guava Panetela, Honey Mascarpone**
- Coco-Piña Mousse **gf****
- Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas**

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LATIN SOUND 65

Fresh Rolls and Butter
Caldo Talpeño, Mexican Style Chicken Soup **gf**
Ensalada Cubana: Avocado, Tomato, Lechuga del País, Garlic Lime Vinaigrette
Potato Salad a la "Huancaina", Crumbled Eggs, Black Olives
Congrí Stir Fry Rice
Traditional "Roasted Pork", Oregano Mojo **gf**
Wahoo, Traditional Creole Sauce **gf**
Cauliflower al Pastor, Grilled Pineapple **v**
Churros, Caramel and Chocolate Sauce
Almond "Tres Leches"
Majarete **gf v**
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

VEGETABLE ENHANCEMENTS FOR ANY BUFFET: **v gf**

Brown Butter and Almond Broccolini	14
Roasted Newborn Potatoes	12
Pimenton Dulce	
Grilled Asparagus	13
Orange-Glaze Rainbow Carrots	11
Buttery Root Mash	12
Roasted Vegetable Medley	12
Oven Roasted Cauliflower, Confit Garlic	16

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A LA CARTE LUNCH

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THREE COURSE MEAL

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

SOUPS

Cream of Tomato **v gf**

Buttery Croutons, Basil

Cream of Plantain **v gf**

"Chicharrón" Gremolata

Roasted Cauliflower **gf**

White Cheddar

Coconut-Lemongrass Pumpkin Cream **v df gf**

Local Celery Cream **v gf**

Truffle

Cream Soups Can Be Made Vegan If Specified

SALADS

Jubilee Tomatoes

Charred Scallions, Baby Mozzarella, Arugula, Mizuna, Crushed Pink Peppercorn

Baby Romaine **v**

"Boquerones" Vinaigrette, Pecorino, Crispy Focaccia With Olive Oil And Red Pepper Flakes

Orange Roasted Heirloom Baby Carrots **v**

Cumin Yogurt, Brule Ruby Red, Honeycomb

Watercress **v**

Arugula, Candied Almonds, Bermuda Onions, Pickled Mango, Avocado, Coriander-Lemon Vinaigrette

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MAIN COURSES

Grilled Swordfish **gf**

62

Brown Butter Sweet Potato Mash, Pineapple Relish, Grilled Lemon

Cast Iron Seared Chicken Breast

60

Taro Mash, Charred Broccolini, Pomegranate Demi

Grilled Churrasco

66

Risotto Mampostea'o, Sweet Plantain and Avocado Escabeche

Pan Fried Pork Chop **df gf**

64

Smashed Fingerling Potatoes, Lemon, Thyme Encebolla'o

Miso Glace Eggplant Steak **v df gf**

56

Stir Fry Cauliflower Rice

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 **v df gf**

Macerated Wild Berries

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LUNCH

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

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THE BOWL

MAXIMUM OF A 120 PEOPLE

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

Ahi Tuna df

Spicy Ponzu

Salmon df

Passion Fruit Sweet Chili Emulsion

Shrimp df

Kimchi, Spicy Mayo

Tofu v df

Garlic Soy

BOXED LUNCH

38

All boxes include: bottle of water, local chips, creamy cole slaw, house made cookie or vegan chocolate cookie and choice of the following: (Choose up to 3 sandwiches and 1 salad)

34

SANDWICHES AND WRAPS

32

Oven Roasted Turkey Wrap

Havarti, Dill Aioli, Lettuce, Tomato

36

Sliced Top Round Beef

Swiss, Sauerkraut, Russian Dressing, Baguette

30

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 Olives, 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

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AFTERNOON BREAKS

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Charcuterie	36	Do-nut Care	24
Selection of Cured Meats		Assorted Donuts with Selection of House-Made Flavors,	
Selection of Local and International Cheeses		Chilled Milk	
Water Crackers, Ciabatta Bread		Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas	
Market Nuts		Coconut	26
Pickled Vegetables		Besitos de Coco: Traditional, Ginger, Chocolate Tembleque	
Honey, Pineapple Marmalade and Tomato Marmalade		Coco Water and Coconut Juice	
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas		Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas	
Show time	32	Dulces Típicos	36
Selection of Iced Teas		Dulce de Ajonjolí	
Pretzels with Mustard		Guava Panetelas	
Assorted Candies and Chocolate Bars		Polvorones: Traditional and Guava	
Brownies & Cookies		Cocada	
Buttered Popcorn		Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas	
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas			
Que Padre! gf	34		
Tortilla Chips			
Guacamole			
Cheese Sauce			
Pico de Gallo			
Bean Salad			
Cotija Crema			
Pickled Jalapeño			
Lemonade			
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas			

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AFTERNOON BREAK ENHANCEMENTS

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Seasonal Whole Fruits	36 per dozen
Local Sliced Fruits	12 per person
Plantain Chips or Salted Potato Chips	36 per dozen bags
Plain & Chocolate Croissants	36 per dozen
Assorted Muffins	40 per dozen
Brownies & Blondies	36 per dozen
Freshly Baked Cookies	28 per dozen
Fresh Vegetables Crudites, Tzatziki and Spiced Avocado Ranch	14 per person
Warm Naan	

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COCKTAIL RECEPTIONS

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COLD CANAPÉS

Tuna Tartare df	8
Wonton Chips, Ginger-Avocado Mayo	
Cocktail Shrimp df	9
Tamarind Cocktail Sauce	
Smoked Trout and Boursin	7
Mini Bouchees	
Spicy Blue Crab Tostada gf	8
Asian Remoulade	
Prosciutto and Peach Crostini	6
Cabrales	
Curried Chicken Salad df gf	6
Mariquita, Raita	
Beef Tartare df	8
Sesame Cone, Horseradish Dijonaise	

HOT CANAPÉS

Conch Fritters	6
Cilantro Emulsion	
Bacalaito Tempura Shrimp	8
Avocado Mayo	
Chicken Empanada	6
Tomato Aioli	
Chicken Skewers	6
Guava Glaze	
Serrano Ham Croquette	6
Tomato Marmalade	
Beef Alcapurrias gf	6
Rum Cocktail Sauce	
Bacalaitos	6
Romesco Sauce	
Mini Beef Wellington	7
Duxelle Aioli	
Smoked Pork Anticuchos df	8
Tamarind Bbq	
Shrimp Tempura	8
Sweet Chilli Sauce	

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VEGETARIAN/VEGAN CANAPÉS

Beet Tartare	7
Avocado	
Grilled Asparagus	6
Almond Vinaigrette	
Watermelon, Cucumber df gf	7
and Kalamata Olive Skewer	
Mushroom Arancini	6
Truffle Aioli	
Vegetable Spring Rolls	6
Pineapple Sweet Chili	
Cauliflower Fritters	6
Korean BBQ Sauce	
Spanakopita	6
Tzatziki	
Vegetable Samosa	6
Mango Chutney	

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RECEPTION STATIONS

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CEVICHE

45

Grouper Ceviche

"Aji 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 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 Dressing

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

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

Choclos

6 each

Peel & Eat Jumbo Shrimps

6 each

Fresh Market Oysters

7 each

Event MENU

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.

Fairmont
EL SAN JUAN HOTEL

PASTA STATION

34

Chef Required

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

54

Chef Required

Mahi Kebabs **df gf**

Charred Tomato Salsa, Dill

Chicken Skewers **df**

Pancetta Aged Rum Sauce

Baby Back Ribs **df**

Tamarind Bourbon Bbq

Grilled Hanger Steak **df**

Papaya Chimichurri

Corn On The Cob **gf**

PAELLA STATION *land & sea* 62

34

From The Land

Skirt Steak, Smoked Pork, Chicken, Chorizo, Beer Puerto Rican Sausage, "Gandules" Stew

38

From The Sea

Catch of the Day, Shrimp, Bay Scallops, Squid, Mussels, Clams, Peas

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

CARVING STATION

Chef Required | Dinner Rolls Included

Slow Roasted Turkey Breast **df**

Cantimpalo & Cornbread Crust
Pumpkin Spice Gravy

18 Per Guest

Ora King Salmon **df**

Ginger & Lemongrass Ponzu

26 Per Guest

Grilled Fresh Mahi

Arañita & "Chicharrón" Breaded, Mojito Criollo

22 Per Guest

Rosemary & Marjoram

Strip Loin **df gf**

Applewood Bacon & Bermuda Onion Marmalade

25 Per Guest

Beef Tenderloin **df gf**

Truffle Dijonise

35 Per Guest

Roasted Prime Rib **df gf**

Horseradish Aioli

30 Per Guest

Adobo Rubbed Pernil **df gf**

Oregano Mojo

16 Per Guest

Beef Wellington Au Jus

44 Per Guest

Lechón A La Vara **df gf**

Serves 75-100 Guests 7 Each

1,800

Event MENU

RECEPTIONS STATIONS

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DESSERT TABLE

36

- Key-Lime & Blueberry Tart
- Chocolate Pot de Crème
- Coco-Piña Mousse **gf**
- Bourbon Pecan Tart
- Mango Cheesecake, Passion Fruit Foam

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

Event MENU

DINNER BUFFET

Price per person.

Buffet pricing is based on 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.

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ESPAÑA

88

Fresh Rolls & Butter

“Fabada” **df gf**

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 **df gf**

Salsa Verde

Braised Lamb **df**

Tempranillo, “Mejorana”

Patatas Bravas **gf**

Crepe, Chocolate Ganache, Mandarina

Crema Catalana

Goat Cheese Cheescake

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

LATIN AMERICAN

94

Fresh Rolls and Butter

Arrow Root Cream **v gf**

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, Scallions, Ginger, Eggs

Grilled Picanha **df gf**

Red Peppers Chimichurri, Pickled Padron

Snapper a la Veracruz **df gf**

Tomatoes, Peppers, Onions

Yuca a la Huancaina **v gf**

Parsley

Pineapple Upside Down

Apple Pie Martini **v gf**

Chocolate Layered Cake

Raspberry

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

Event MENU

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ESJ BBQ

98

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 **df gf**

Chicken Leg Quarters, Mango Salsa Verde

House Smoked Baby Back Ribs **df**

Caribbean Rub, Aged Rum Bbq

Jamaican Jerk Shrimp Skewers **df gf**

Mezcal, Agave Butter

Corn on the Cob **gf**

Green Curry, Cardamomo Butter

Herb Roasted Fingerling Potatoes **v df gf**

Bourbon Pecan Tart

Lemon-Raspberry Curd

Coconut-Chocolate Bar

Salted Caramel

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

PLENEROS FEST

102

Fresh Rolls and Butter

Taro Root Cream **gf**

Cilantro, Ají Dulce

Local Green Leaf **df gf**

Heirloom Tomatoes, "Queso Del País, Red Onions, Hard Boiled Eggs, Fresh Avocado, Plantain Croutons, Passion Fruit Vinaigrette

Local Macaroni Salad

Cured Ham, Cilantro Mayo

Arroz Con Gandules Apastela'o

Smoked Pork

Grilled Mahi Charred

Pineapple Salsa

Grilled Churrasco **df**

Papaya Chimichurri

"Pastel Al Caldero" **df gf**

Carne Ahumada, Red Onion Escabeche

Amarillos En Almibar **v df gf**

Caramelized with Brown Sugar

Arroz Con Dulce **gf v**

Barrilito Rum Bread Pudding

Vanilla Panna Cotta, Passion Fruit Gel

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

Event MENU

A LA CARTE DINNER

Pricing includes soup or salad, entrée and dessert.

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

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SOUPS

Gulf Shrimp Bisque

Local Roots Croutons, Radish Sprouts

"Sancocho" Cream **v df gf**

Annatto Oil, Deconstructed "Arañita"

Cannellini & Pancetta Cream

Thyme and Truffle Gremolata

Curried Roasted Kabocha Soup **v df gf**

Lemon Meyer Honey

Roasted Local Sweet Potato Cream **v df gf**

Charred Jalapeño, Cilantro Oil

Cream soups can be made vegan if requested.

SALADS

Fresh Mozzarella

Charred Onion Emulsion, Heirloom Tomatoes, Sweet Cream Basil

Frisée 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

Beef Tartare

Fried Capers, Pecorino, Truffle Pickled Mustard, Baguette, Game Hen Egg Yolk

Slow Roasted Octopus **gf**

Frisée, Pimentón de la Vera Oil, Eggplant and Fennel Salad

Grilled Butternut Squash **df gf**

Crispy Quinoa, Watercress, Charred Onion Vinaigrette

Peking Duck Bao Buns **df**

Napa Cabbage Salad, Duck "Chicharrón", Shefu Sauce

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

Event MENU

A LA CARTE DINNER

Pricing includes soup or salad, entrée and dessert.

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

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MAIN COURSES

Harissa Grilled Wahoo df

Charred Pineapple Salsa, Red Curry And Seasonal Vegetables Couscous

76

Pan Fried Snapper gf

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

MAIN COURSES

Grilled Curried Cauliflower Steak v gf

Kimchi Stir Fried Rice, Asian Mango Salsa, Cilantro

66

Roasted Kabocha Squash v

Crispy Quinoa, Arugula, Goat Cheese, Dried Cranberries, Onion, Ceviche, Pickled Watermelon

62

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

DUETS

Beef & Wahoo

Seared Beef Tenderloin, Grilled Wahoo, Local Aipio Purée, Au Jus, Charred Lemon

115

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

Barrilito 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 v df

Raspberry Gelée, Macerated Wild Berries

Chocolate Mousse

Passion Fruit Gelée, Vanilla Whipped Ganache

Event MENU

LATE NIGHT

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ASOPA' O

12 each

INCLUDES DINNER ROLLS AND BUTTER

Select one from the following:

Asopa'o de Pollo **df gf**

Beef Sancocho **df gf**

Vegan Sancocho **v df gf**

Caldo Gallego **df gf**

Asopa'o de Gandules **df gf**

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

CHINCHORREO STATION

32 per person

Mini Beef Alcapurrias **gf**

Corn Sorullitos **gf**

Romesco Mayo

Beef Pionono

Sofrito Remoulade

Chicken Empanadas

Avocado Aioli

Mahi Chicharrones **df**

Cilantro Mayo

Bacalaitos

Avocado

ICE CREAM STATION

32

Choose Two:

Chocolate, Vanilla, Dulce de Leche, Strawberry

Sauces:

Chocolate, Salted Caramel, Strawberry

Toppings:

Almonds, Chocolate Chips, Coconut Flakes, Sprinkles, Pecans, Walnuts, Mini Marshmallows, Oreo Crumbles, Whipped Cream, Berry Medley

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free

Event MENU

BEVERAGES

HOSTED BAR / BY THE HOUR

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

PER PERSON/HOUR	SELECTED BRANDS	GRAND BRANDS	LUXURY BRANDS	WINE & BEER
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	Tito's	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

Event MENU

BEVERAGES

HOSTED BAR / BY 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/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/SPARKLING WATER	6

SIGNATURE DRINKS

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

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

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EL SAN JUAN HOTEL

Event MENU

WINE LIST

HOSTED BAR / BY THE BOTTLE

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

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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 Ponda, Albariño, Spain	65

ROSÉ WINES

Fleur de Praire, Côtes de Provence, France	49
Whispering Angels, Château 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
Chateauneuf de Pape, Les Cedres, Provence, France	135
"Finca Lalande" Bousquet Cabernet Sauvignon, Chile	49
Chateau Street Michelle, Indian Wells Cabernet Sauvignon, California, USA	55
Postmark by Duckhorn, Cabernet Sauvignon, California, USA	79
Silverado, Napa Estate, Cabernet Sauvignon, California, USA	125

Event MENU

BANQUET LIQUOR LIST

HOSTED BAR / BY THE BOTTLE

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

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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	199
Don Q Añejo	139
Zacapa XO	529

TEQUILA

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

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, 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, 2026.