



# *Event* MENU

*Fairmont*  
EL SAN JUAN HOTEL



# Event MENU

## BREAKFAST BUFFET

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*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.*

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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

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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

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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

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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

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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

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*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** 22  
(Chef Attendant Required)  
Strawberries, Blueberries, Chocolate Chips,  
Toasted Walnuts, Toasted Pecans, Banana  
Foster, Whipped Cream, Chocolate Chips, Warm  
Maple Syrup

**Egg Bar "Eggs Made Your Way"** 24  
(Chef Attendant Required)  
Whole, Whites and Egg Beaters  
Tomato, Onions, Peppers, Mushrooms, Bacon,  
Spinach, Ham, Turkey, Mozzarella & Cheddar  
Cheese

**Smoked Fish & Bagel Station** 28  
Beechwood Smoked Salmon, Smoked Trout,  
Arugula, Heirloom Tomatoes, Pickled Onions,  
Capers, Chives & Lemon Zest Cream Cheese,  
Boursin Cheese

Bagels: Plain, Sesame Seeds, Poppy Seeds,  
Wheat

**Greek Yogurt & Seasonal Fruit Station** 22  
Dried Tropical Fruits, Fresh Market Wild Berries,  
Fresh Fruit, Lemon Barn Honey, Eucalyptus  
Honey, House-Made Lavender Granola

**Media Noche Station** 29  
(Chef Attendant Required)  
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
Charcuterie Board	16
Whole Fruits <b>v pb df gf</b>	36 Dozen
Apples, Pears, Oranges, Bananas	
Seasonal Fruit Platter <b>v pb df gf</b>	12
Fresh Bagels With Flavored Cream Cheese	7
Sliced Breads	6
White, Wheat	
Buttermilk Pancakes	7
Maple Syrup	
Cinnamon French Toast	9
Maple Syrup	
Cinnamon Oatmeal	8
Coco Cardamom Cornmeal <b>df gf</b>	8
Hard Boiled Eggs	18 Dozen
Assorted Muffins	36 Dozen
Artisan Chicken Sausage	8
Applewood Smoked Bacon	9
Roasted Tomatoes	6

Smoked Salmon Croissant	13
Dill Havarti, Lemon Honey Aioli	
Montecristo	12
Cinnamon Brioche, Sweet Ham, Roasted Turkey Breast, Swiss Cheese	
English Muffin	11
Fried Egg, Caramelized Onion, Jack Cheese, Artisan Chicken Sausage	

## BOXED BREAKFAST

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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 <b>v</b>	26
Tofu, "Pico De Gallo", Avocado	
Fruit & Yogurt Parfait	21
Please Select One:	
Orange, Apple, Cranberry, Coconut Water, Still Water	

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## 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

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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 <b>v</b>	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 Individual Bag	4 Each

## MORNING BREAKS

Based on 30 mins of service

<b>French Brasserie</b>	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	
<b>Authentic</b>	35
Guava Pastelillos Mini Mallorca: Jamon Dulce-Queso de Bola "Brazo Gitano de Crema", Quesitos Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas	
<b>Farmers Market</b>	32
Seasonal Sliced Fruit Platter <b>v pb df gf</b> House Made Fresh Pressed Juices: Watermelon-Mint and Orange-Carrot <b>v pb df gf</b> Fresh Vegetable Crudité, Spiced Avocado Ranch, Tzatziki, Hummus & Chips <b>v</b> Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas	

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Apple Muffins <b>gf</b>	48 Per Dozen
French Macarons <b>gf</b>	36 Per Dozen
Sliced Breakfast Breads <b>gf</b>	7 Per Person
Cheese Flan <b>gf</b>	8 Per Person
Coconut Flan or Vanilla Flan	
Gluten Free Cheesecake <b>gf</b>	9 Per Person

## Tea Time 38

Scones

Clotted Cream, Honey and Mixed Berry Jam  
Chocolate Pot De Crème

Passion Fruit Macarons **gf**

"Dulce De Leche" Macarons **gf**

Tea Sandwiches:

Egg Salad, Smoked Trout, Ham and Brie

Freshly Brewed Puerto Rican Coffee &  
Organic Lot 35 Teas

## Healthy Choices 34

House-Made Fresh Pressed Juices:

Beet-Orange-Ginger **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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## LUNCH BUFFET

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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 Almibar" **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 “Huancaína”, 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  
Pimenton Dulce 12

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

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

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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, Brulee 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)

### SANDWICHES AND WRAPS

34

**Oven Roasted Turkey Wrap**  
Havarti, Dill Aioli, Lettuce, Tomato

32

**Sliced Top Round Beef**  
Swiss, Sauerkraut, Russian Dressing, Baguette

36

**Chipotle Chicken Wrap**  
Cucumber, Tomato, Onion, Green Leaf, Pineapple Aioli

30

**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

Selection of Cured Meats  
Selection of Local and International Cheeses  
Water Crackers, Ciabatta Bread  
Market Nuts  
Pickled Vegetables  
Honey, Pineapple Marmalade and  
Tomato Marmalade  
Freshly Brewed Puerto Rican Coffee & Organic  
Lot 35 Teas

### Show time 32

Selection of Iced Teas  
Pretzels with Mustard  
Assorted Candies and Chocolate Bars  
Brownies & Cookies  
Buttered Popcorn  
Freshly Brewed Puerto Rican Coffee & Organic  
Lot 35 Teas

### Que Padre! 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

### Do-nut Care 24

Assorted Donuts with Selection of House-Made  
Flavors,  
Chilled Milk  
Freshly Brewed Puerto Rican Coffee & Organic  
Lot 35 Teas

### Coconut 26

Besitos de Coco: Traditional, Ginger, Chocolate  
Tembleque  
Coco Water and Coconut Juice  
Freshly Brewed Puerto Rican Coffee & Organic  
Lot 35 Teas

### Dulces Típicos 36

Dulce de Ajonjolí  
Guava Panetelas  
Polvorones: Traditional and Guava  
Cocada  
Freshly Brewed Puerto Rican Coffee & Organic  
Lot 35 Teas

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## AFTERNOON BREAK ENHANCEMENTS

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Price per person or by the dozen

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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 Warm Naan	14 per person

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## COCKTAIL RECEPTIONS

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## COLD CANAPÉS

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

## HOT CANAPÉS

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

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



# Event MENU

## COCKTAIL RECEPTIONS

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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

## VEGETARIAN/VEGAN CANAPÉS

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

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

# Event MENU

## RECEPTION STATIONS

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## CEVICHE

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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

## SUSHI STATION

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### Sashimi & Nigiri

Hamachi, Salmon, Yellowfin Tuna

6 each

### Spicy Crab Salad

Tobiko, Tempura Flakes

6 each

## MAKI

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### Tuna

Spicy Tuna, Tuna Avocado

6 each

### Salmon

Salmon Avocado, Philadelphia

5 each

### Hamachi

6 each

## RAW BAR

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### 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

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

# Event MENU

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## 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

### From The Land 34

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

### From The Sea 38

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

## CARVING STATION

Chef Required | Dinner Rolls Included

### Slow Roasted Turkey Breast **df** 18 Per Guest

Cantimpalo & Cornbread Crust  
Pumpkin Spice Gravy

### Ora King Salmon **df** 26 Per Guest

Ginger & Lemongrass Ponzu

### Grilled Fresh Mahi 22 Per Guest

Arañita & "Chicharrón" Breaded, Mojito Criollo

### Rosemary & Marjoram 25 Per Guest

Strip Loin **df gf**  
Applewood Bacon & Bermuda Onion Marmalade

### Beef Tenderloin **df gf** 35 Per Guest

Truffle Dijonise

### Roasted Prime Rib **df gf** 30 Per Guest

Horseradish Aioli

### Adobo Rubbed Pernil **df gf** 16 Per Guest

Oregano Mojo

### Beef Wellington Au Jus 44 Per Guest

### Lechón A La Vara **df gf** 1,800

Serves 75-100 Guests 7 Each

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

# Event MENU

## RECEPTIONS STATIONS

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## DESSERT TABLE

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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.

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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## 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 Cheesecake

#### 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 Huancaína **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

## 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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## 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

<b>Harissa Grilled Wahoo</b> <b>df</b>	<b>76</b>
Charred Pineapple Salsa, Red Curry And Seasonal Vegetables Couscous	
<b>Pan Fried Snapper</b> <b>gf</b>	<b>78</b>
Sweet Potato & Taro Roots Mash, Roasted Garlic, Castelvetrano Olive and Tomato Sauce	
<b>Sautéed Shrimp</b>	<b>86</b>
Habas and Serrano Risotto, Saffron Beurre Blanc	
<b>Pan Seared French-Cut Chicken Breast</b>	<b>74</b>
Herbs & Garlic Yukon Mash, Mushroom Volute	
<b>Cast-Iron Pork Tenderloin</b>	<b>76</b>
Butternut Squash-Pecan Casserole. Date & Sherry Au Jus	
<b>Braised Short Ribs</b>	<b>82</b>
Creamy Mushroom Polenta, Au Jus, Baby Vegetables, Tarragon & Sage Gremolata	
<b>Grilled Beef Tenderloin</b>	<b>95</b>
Blue Stilton Aligot, Maple Baby Carrots, Aged Rum Jus	

## MAIN COURSES

<b>Grilled Curried Cauliflower Steak</b> <b>v gf</b>	<b>66</b>
Kimchi Stir Fried Rice, Asian Mango Salsa, Cilantro	
<b>Roasted Kabocha Squash</b> <b>v</b>	<b>62</b>
Crispy Quinoa, Arugula, Goat Cheese, Dried Cranberries, Onion, Ceviche, Pickled Watermelon	

## DUETS

<b>Beef &amp; Wahoo</b>	<b>115</b>
Seared Beef Tenderloin, Grilled Wahoo, Local Apio Purée, Au Jus, Charred Lemon	
<b>Beef &amp; Lobster</b>	<b>120</b>
Beef Tenderloin, Roasted Garlic Lobster Tail, Haricot Vert, Peruvian Potato Purée	
<b>Trout &amp; Scallops</b>	<b>125</b>
Seared Steelhead Trout, Grilled Scallops, Orange and Sage Risotto, Hon-Shimeji, Béarnaise	

## DESSERTS

<b>Barrilito Rum Cake</b>
Butter Cream, Toasted Caramel
<b>Carrot Panna Cotta</b>
Butterscotch Sauce, Caramelized Pecans, Whipped Mascarpone, Carrot Cake
<b>Pumpkin Tartlet</b>
Goat Cheese, Eucalyptus Honey, Pepita Brittle
<b>Manchego Flan</b>
Toasted Coconut, Vanilla Ganache
<b>Vegan Chocolate Cake</b> <b>v df</b>
Raspberry Gelée, Macerated Wild Berries
<b>Chocolate Mousse</b>
Passion Fruit Gelée, Vanilla Whipped Ganache

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

# Event MENU

## LATE NIGHT

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## ASOPA'O

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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.

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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

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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

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

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

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# 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 Pondal, Albariño, 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
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

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HOSTED BAR / BY THE BOTTLE

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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

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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.

