
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.

All buffets include Puerto Rican coffee and Lot 35 Teas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Applicable local & state taxes will be added to your check.

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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
Housemade Granola

LA FORTALEZA 45

Apple, Cranberry, Orange Juice

Raspberry, Apple Danishes

Mini Croissants, Carrot Muffins, Banana Nut Muffins
Butter and Blueberry Preserves

Seasonal Fruit Salad v pb df gf
Passion Fruit Mojito

Greek Yogurt gf
Raw Honey, Fruit Preserves,
Fresh Berries, Housemade Granola

Buttermilk Pancakes
Maple Syrup

Scrambled Eggs

Applewood Smoked Bacon or Pork Sausage

Sweet and Spicy Home Style Breakfast Potatoes

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

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EL YUNQUE 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

Coco-Mango Chia Pudding

Egg White Frittata df
Roasted Mixed Squash

Artisan Chicken Sausage

Sweet and Spicy Home Style Breakfast Potatoes v

ISLA VERDE 48

Acerola Juice
Known As Our "Caribbean Cherry",
"A Local Delight"

Orange, Pineapple Juice

Quesitos, Guava Turnovers, Corn Bread

Mini Croissants, Mini Mallorca, Chocolate Muffins, Butter, Piña Colada Jam v pb df gf

Seasonal Fruit Salad v pb df gf
Passion Fruit

Roasted Kabocha Pancakes
Spiced Infused Syrup

Sweet Plantain Fritatta
Artisan Sausage, Farmers Cheese, Cilantro

Local Root Hash v

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BREAKFAST BUFFET 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 **22**
(Chef Attendant Required)
Market Berries, Chocolate Chips, Toasted Walnuts, Toasted Pecans, Banana Foster, Whipped Cream, 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

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

Assorted Bagels

Greek Yogurt & Seasonal Fruit Station **22**
Dried Tropical Fruits, Fresh Market Wild Berries, Fresh Fruit, Local Honey, House-Made Lavender Granola, Toasted Coconut

Avocado Toast **21**
Sourdough, Smashed Avocado, Honey Goat Cheese, Baby Heirloom Tomatoes, Charred Onion Viniagrette

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BREAKFAST BUFFET ENHANCEMENTS

Quesitos	**48 Dozen**
Domestic Cheese Selection	**14**
Charcuterie Board	**16**
Whole Fruits v pb df gf Apples, Pears, Oranges, Bananas	**36 Dozen**
Seasonal Fruit Platter v pb df gf	**12**
Fresh Bagels With Flavored Cream Cheese	**7**
Sliced Breads White, Wheat, Multigrain	**6**
Buttermilk Pancakes Maple Syrup	**7**
Cinnamon French Toast Maple Syrup	**9**
Cinnamon Oatmeal	**8**
Traditional "Harina de Maíz"	**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

All Boxes Includes (1) Whole Fruit, Granola Bar 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 v Tofu, "Pico De Gallo", Avocado	**26**
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

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) **22 Per Person**
Puerto Rican Coffee, Decaf and Organic Lot 35 Teas

Half Day (4 Hours) **14 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, Housemade Granola

Local Panzanella Salad v

Soft Scrambled Eggs
White Cheddar

Chicken Sausage or Applewood Smoked Bacon

Sweet and Spicy Home Style Breakfast Potatoes v

Guava Pancakes
Maple Syrup

"Arroz Del Campo", Avocado Escabeche 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

Price per person or by the dozen.

Local Sliced Fruit	**12 Per Person**
Seasonal Whole Fruit	**36 Per Dozen**
Fruit Kabobs	**48 Dozen**
Plain & Chocolate Croissants	**36 Per Dozen**
Fresh Vegetable Crudité, Hummus & Dips v	**14 Per Person**
Assorted Muffins	**40 Per Dozen**
Brownies	**36 Per Dozen**
Scones, Whipped Mascarpone	**36 Per Dozen**
Freshly Baked Cookies Chocolate Chip, Coconut-Macadamia and Oatmeal Raisin	**48 Per Dozen**
Homemade Cupcakes	**60 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**

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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

La Garita **35**

Guava Pastelillos, Quesitos

Mini Mallorca: Jamon Dulce-Queso de Bola

"Brazo Gitano de Crema"

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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COFFEE BREAK ENHANCEMENTS

Price per person or by the dozen.

Apple Almond Muffins gf	**48 Per Dozen**
Dulce de Leche Macarons gf	**36 Per Dozen**
Sliced Breakfast Breads gf	**7 Per Person**
Cheese Flan gf **Coconut Flan**	**8 Per Person**
Gluten Free Cheesecake gf	**9 Per Person**
Chocolate Chip Cookie	**60 Per Person**

Heritage Tea Time **38**

Scones

Honey Mascarpone, Blueberry Preserve, Chocolate Pot De Crème

Madelines

"Dulce De Leche" Macarons **gf**

Tea Sandwiches:

Egg Salad, Smoked Trout, Ham and Brie

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Be Fit **34**

House-Made Fresh Pressed Juices:

Beet-Orange-Ginger **v pb df gf**

Apple-Spinach-Celery **v pb df gf**

Seasonal Sliced Fruit Platter **v pb df gf**

Acai Yogurt: Mango, Berries, Toasted Coconut, "Pitahaya" **gf**

Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

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THE LUNCH MARKET 57

Roasted Cauliflower Cream, White Cheddar, Truffle

Latin Cobb
Iceberg, Roasted Corn, Black Beans, Tomato, Cotija Cheese, Chipotle Chicken Breast, Avocado, Housemade Coriander Ranch

Newborn Potato Salad
Sundried Tomatoes, Green Olives, Parmesan, Pancetta Mustard Vinaigrette

Maple Cabbage Slaw
Dried Cranberries, Almonds

Open Faced Sandwiches

Ciabatta, Turkey, Gruyere Cheese, Roasted Garlic Aioli

Sourdough, Provolone Cheese, Genoa Salami, Grain Mustard

Focaccia, Mozzarella, Tomato, Pesto

Pickles, Pepperoncini, Marinated Olives

Assorted Chips

Salted Caramel & Chocolate Tart

Barrilito Rum Cake

Mango Cheesecake, Passionfruit Foam

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

Olive Oil Roasted Potatoes, Herbs v

Baklava

Lemon Canoli

Traditional Tiramisu

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VAQUERO 62

Fresh Rolls and Butter

Chicken Noodle Soup

Traditional Cobb: Iceberg, Blue Cheese, Hard Boiled Eggs, Bacon, Tomato, Cucumber, Onion, Buttermilk Ranch

Broccoli Slaw, Golden Raisins, Peanuts gf

Buttery Mashed Potato gf

Pan Seared Salmon, Lemon-Herbs

Cajun Breaded Chicken Leg Quarters, Honey

Buttered Green Beans, Almonds

New York Cheesecake

S'mores Brownie Bites

Key Lime-Blueberry Tart

BORICUAZO 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

Mini Yuca Mofongo

Traditional Cheese Flan

Guava Panetela, Honey Mascarpone

Coco-Piña Mousse gf

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OFF TO PIÑONES 68

Caribbean Salad, Romaine, Grilled Chicken, Avocado, Mango, Black Beans, Cherry Tomatoes, Roasted Corn, Red Onion, "Queso Fresco", Tortilla Strips, Cilantro-Lime Vinaigrette

Creamy Cole Slaw

Roasted Corn Salad, Charred Onions Vinaigrette, Cotija

All American Beef Dogs

Angus Beef Burgers

Grilled Chicken Pinchos, Guava BBQ

French Fries

Condiments: Lettuce, Tomato, Onions, Kosher Pickles, Mustard. Sauerkraut, Ketchup, Mayonnaise

Cheeses: Cheddar, Swiss

Tropical Fruit Skewers

Coconut Macadamia Cookie

Citrus Upside Down Cake

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LATIN SOUND 65

Fresh Rolls and Butter

Ajiaco, Chicken, Corn and Potato 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, Chocolate Sauce

Salted Caramel " Tres Leches"

Piña Colada Cake

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

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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

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

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, 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, Vanilla Whipped Ganache

New York Cheesecake
Citrus Segments

Gluten-Free Vegan Almond Flan v df gf
Macerated Wild Berries

Coco Rum Cake,
Vanilla Bean, Pineapple, Caramel

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THE BOWL

MAXIMUM OF A 120 PEOPLE

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

Ahi Tuna df — 34
Spicy Ponzu

Salmon df — 32
Passion Fruit Sweet Chili Emulsion

Shrimp df — 36
Kimchi, Spicy Mayo

Tofu v df — 30
Garlic Soy

BOXED LUNCH 38

All boxes include: bottle of water, local chips, side salad, brownie or chocolate chip cookie

SANDWICHES AND WRAPS

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

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

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

Three Meats Sandwich
Prosciutto, Salami, Cantimpalo,

Caprese
Ciabatta, Heirloom Tomato, Fresh Mozzarella, Arugula, EVOO

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, Baguette
Market Nuts
Pickled Vegetables
Honey, Tomato Marmalade
Freshly Brewed Puerto Rican Coffee & Organic Lot 35 Teas

Show time **32**
Selection of Iced Teas
Assorted Chocolate Treats
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

Dulces Típicos **36**
Dulce de Ajonjolí
Guava Panetelas
Polvorones: Traditional and Guava
Besito de Coco

Lemon **36**
Lemon Poppyseed Loaf
Lemon Curd & Blueberry
Lemon Cookie, Crystal Sugar
Lemonade

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AFTERNOON BREAK ENHANCEMENTS

Price per person or by the dozen

Seasonal Whole Fruits	**36 per dozen**
Local Sliced Fruits	**12 per person**
Plantain Chips or Salted Potato Chips	**36 per dozen bags**
Banana Nut Blueberry Lemon Loaf	**40 per dozen**
Brownies	**36 per dozen**
Freshly Baked Cookies	**48 per dozen**
Fresh Vegetables Crudite, Tzatziki and Spiced Avocado Ranch Warm Naan	**14 per person**
Almond Biscotti	**32 per dozen**
Mini Mallorca, Sobao, Pineapple Jam, Butter	**42 per dozen**

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COCKTAIL RECEPTIONS

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COLD CANAPÉS

Tuna Tartare df Wonton, Ginger-Avocado Mayo	8
Cocktail Shrimp df Tamarind Cocktail Sauce	9
Smoked Trout and Boursin Mini Bouchees	7
Spicy Blue Crab Tostada gf Asian Remoulade	8
Prosciutto and Peach Crostini Cabrales	6
Curried Chicken Salad df gf Raita, Cranberry, Toast Point	6
Beef Carpaccio Crostini Horseradish	8
Hamashi Tiradito Ruby Red, Sesame	8
Seared Salmon Passionfruit, Ponzu, Sesame	8
Grouper Ceviche Sour Sop, Pink Peppercorn, Cilantro	7

HOT CANAPÉS

Conch Fritters Cilantro Emulsion	8
Chicken Empanada Tomato Aioli	6
Chicken Satay Guava Glaze	6
Serrano Ham Croquette Tomato Marmalade	6
Beef Alcapurrias gf Rum Cocktail Sauce	6
Bacalaitos Romesco Sauce	6
Mini Beef Wellington Duxelle Aioli	8
Smoked Pork Anticuchos df Tamarind BBQ	8
Shrimp Tempura Sweet Chili Sauce	8
Roasted Eggplant Arancini Charred Garlic Aioli	7
Mini Leek & Pancetta Quiche	7
Chicken Chicharrons Harissa	7
White Corn Arepas Pernil	7
Chorizo-Manchego Croquettes	7

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VEGETARIAN/VEGAN CANAPÉS

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

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Event MENU

RECEPTION STATIONS

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

CEVICHE 45

Grouper Ceviche
"Aji Amarillo" Choclo, Bermuda Onions.
Unfilterred Olive Oil

Octopus
Sour Sop, Ginger, Sesame Oil, Cilantro

Shrimp Ceviche
Red Harissa, Fresh Mango, Chives, Cancha

Vegetable Root Chips

Coconut Arepas

EL JARDIN 38

Make Your Own Salad
Watercress, Arugula, Romaine, Jubilee Tomatoes, Bermuda Onions, "Palmito" Newline 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, Greek Dressing

SUSHI STATION

Sashimi & Nigiri 6 each
Hamachi, Salmon, Yellowfin Tuna

Spicy Crab Salad 6 each
Tobiko, Tempura Flakes

MAKI

Tuna 6 each
Spicy Tuna, Avocado

Salmon 5 each
Salmon Avocado, Philadelphia

Hamachi 6 each

RAW BAR

Maine Lobster Salad 7 each
Dill, Fennel, Cucumbers

Smoked Trout Salad 6 each
Cilantro, Mustard, Bermuda Onions, Greens

Traditional Grouper Ceviche 6 each
Choclo

Jumbo Shrimps 6 each
Lemons, Cocktail Sauce

Fresh Market Oysters 7 each
(Minimum of 25)

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

Event MENU

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Fairmont
EL SAN JUAN HOTEL

ITALIANO STATION 34

Chef Required

Selection of Pastas (Choose 2)
Cavatappi, Casarecce, Cheese Tortellini

Selection of Sauce (Choose 2)
Alfredo, Basil Pomodoro, Traditional Pesto

Toppings
Black Olives, Mushrooms, Onions, Peppers, Parmesan, Pepper Flakes, Spinach, Artichoke Hearts, Cherry Tomatoes, Pancetta

Chicken Breast +4 **Shrimp +6**

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
Beer Gravy

Ora King Salmon df — **26 Per Guest**
Ginger & Lemongrass Ponzu

Grilled Fresh Mahi — **22 Per Guest**
Arañita & "Chicharrón" Breaded, Mojito Criollo

Rosemary & Marjoram Strip Loin df gf — **25 Per Guest**
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

Local Snapper — **24 Per Guest**
Aji Mojito

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

Event MENU

RECEPTIONS STATIONS

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Fairmont
EL SAN JUAN HOTEL

SWEET TEMPTATION 36

Lemon Tart, Blueberry, Merengue

Chocolate Pot d'Creme, Raspberry

Strawberry Shortcake, Vanilla Whipped Ganache

Pistachio Cheesecake, Orange

Tiramusi Canoli, Cocoa

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.

All Buffets include Puerto Rican coffee and Lot 35 Teas

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Fairmont
EL SAN JUAN HOTEL

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

Orange Saffron Flan

Dark Chocolate Tart, Olive Oil, Marcona Almonds

Goat Cheese Cheescake

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 Cake

Apple Crumble Tart v gf

Guava Cheesecake

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

Event MENU

DINNER BUFFET

Price per person.

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Fairmont
EL SAN JUAN HOTEL

LA PARRILLADA 98

Sobao Rolls and Butter

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

Fresas con Crema

Lemon Raspberry Curd

RINCON SUNSET 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

Flan de Café

Arroz Con Dulce gf v

Vanilla Panna Cotta, Passion Fruit Gel

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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EL SAN JUAN HOTEL

SOUPS

Gulf Shrimp Bisque
Local Root 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

Soups can be made vegan if requested.

SALADS

Fresh Mozzarella
Charred Onion Emulsion, Heirloom Tomatoes, Sweet Cream Basil

Red & Golden Beets
Goat Cheese, Pistachios, Citrus Vinaigrette

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 20
Cardamom Confit Tomatoes, Thai Basil, Charred Mango Salsa, Crushed Pink Pepper, Focaccia

Beef Tartare 22
Fried Capers, Pecorino, Truffle Pickled Mustard, Baguette, Game Hen Egg Yolk

Slow Roasted Octopus gf 28
Frisée, Pimentón de la Vera Oil, Eggplant and Fennel Salad

Grilled Butternut Squash df gf 21
Crispy Quinoa, Watercress, Charred Onion Vinaigrette

Peking Duck Bao Buns df 26
Napa Cabbage Salad, Duck "Chicharrón", Shefu Sauce

Pumpkin Risotto Roasted Pepitas 23
Whipped Ricotta

Seared Ahi Tuna 23

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 — 76
Charred Pineapple Salsa, Red Curry, Seasonal Vegetables Couscous

Pan Fried Snapper gf — 78
Sweet Potato & Taro Roots Mash, Roasted Garlic, Castelvetrano Olive, Tomato Sauce

Sautéed Shrimp — 86
Habas, Serrano Risotto, Saffron Beurré Blanc

Pan Seared French-Cut Chicken Breast — 74
Herbs & Garlic Yukon Mash, Mushroom Volute

Cast-Iron Pork Tenderloin — 76
Butternut Squash-Pecan Casserole, Dates, Sherry Au Jus

Braised Short Ribs — 82
Creamy Mushroom Polenta, Au Jus, Baby Vegetables, Tarragon & Sage Gremolata

Grilled Beef Tenderloin — 95
Pommes Puree, Maple Baby Carrots, Aged Rum Jus

Grilled Curried Cauliflower Steak v gf — 66
Kimchi Stir Fried Rice, Asian Mango Salsa, Cilantro

Roasted Kabocha Squash v — 62
Crispy Quinoa, Arugula, Goat Cheese, Dried Cranberries, Onion, Ceviche, Pickled Watermelon

DUETS

Beef & Wahoo — 115
Seared Beef Tenderloin, Grilled Wahoo, Local Apio Purée, Au Jus, Charred Lemon

Beef & Lobster — 120
Beef Tenderloin, Roasted Garlic Lobster Tail, Haricot Vert, Peruvian Potato Purée

DESSERTS

Barrilito Rum Cake
Butter Cream, Toasted Caramel

Carrot Cake
Butterscotch, Caramelized Pecans, Whipped Mascarpone

Manchego Flan
Toasted Coconut, Vanilla Ganache

Chocolate Cake v df
Coconut Crumble

Dark Chocolate Cremeux
White Chocolate Ganache, Crunchy Pearls

Keylime Tart
Graham, Blueberry, Merengue

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

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 Sliders

Cuban Sliders
Chicken Longaniza Smoked Gouda

French Fries +4

CHINCHORREO STATION — 36 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

Pinchos de Pollo

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, Oreo Crumbles, Whipped Cream, Berry Medley

(Minimum of 25 people)

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

Event MENU

BEVERAGES

HOSTED BAR / BY THE HOUR

PER PERSON/HOUR	PREMIUM	SUPER PREMIUM	LUXURY	WINE & BEER
ONE	$34	$36	$38	$29
TWO	$52	$60	$64	$45
THREE	$70	$82	$86	$59
FOUR	$85	$99	$108	$72
EACH ADDITIONAL HOUR	$15	$18	$22	$15

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

ITEMS	PREMIUM	SUPER PREMIUM	LUXURY
Vodka	Tito's	Absolut Elyx	Belvedere
Gin	Beefeater	Citadelle	The Botanist
Rum	Bacardi Superior	Planteray 3 Stars	Diplomático Reserva
Tequila	Herradura Silver	Espolón Blanco	Patrón Silver
Bourbon Whiskey	Old Forester 86	Maker's Mark	Michter's
Scotch Blended	Dewar's White Lable	Monkey Shoulder	Macallan 12
Vermouth	Martini & Rossi	Martini & Rossi	Martini & Rossi
Sparkling	Mionetto Brut	Moet Chandon Brut	Laurent Perrier Brut
Chardonnay	EOS	Kendall Jackson Vintner's	Jordan Russian River
Sauvignon Blanc	Veramonte	Decoy	Cloudy Bay
Pinot Noir	EOS	Kendall Jackson	Domaine Drouhin Dundee Hills Oregon
Cabernet	Finca Lalande Bousquet		Charles Krug Napa

DOMESTIC BEERS: Medalla, Magna

IMPORTED BEERS: Heineken, Corona Extra, Coors Light

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

Fairmont
EL SAN JUAN HOTEL

Event MENU

BEVERAGES

HOSTED BAR / BY DRINK

LIQUOR (PREMIUM)	15
LIQUOR (SUPER PREMIUM)	16
LIQUOR (LUXURY)	18
HOUSE WINE	14
IMPORTED BEER	9
DOMESTIC BEER	8
ASSORTED JUICES	6
SOFT DRINKS	6

CASH BAR

LIQUOR (PREMIUM)	15
LIQUOR (SUPER PREMIUM)	16
LIQUOR (LUXURY)	18
HOUSE WINE	14
IMPORTED BEER	9
DOMESTIC BEER	8
ASSORTED JUICES	6
SOFT DRINKS	6

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

SIGNATURE DRINKS

	DRINK	BY HOUR	BY HOUR	BY GALLON
HIBISCUS CAVA	12	23		
MIMOSA	12	23		
MOJITO	15	29	315	315
RUM PUNCH	15	29	269	269
MARGARITA	15	29	629	629
SANGRÍA	16	32	399	399
ESPRESSO MARTINI	18		649	649
RASPBERRY COOLER	15		375	375
SPIRIT FREE SUMMER LEMONADE	12		299	299
SPIRIT FREE MANGO MOJITO (ADD RUM $3)	12		299	299

Fairmont
EL SAN JUAN HOTEL

Event MENU

WINE LIST

HOSTED BAR / BY THE BOTTLE

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

Fairmont
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SPARKLING

Torre Oria, Cava Reserve, Spain	$45.00
Mionetto, Prosecco, Italy	$50.00
Marques de Monistrol Premium Cuvee, Rosé, Spain	$60.00
Schramberg, Blanc de Blancs, California, USA	$109.00
Laurent-Perrier, Brut, France	$129.00
Laurent-Perrier, Rosé, France	$179.00
Veuve Clicquot, Yellow Label, Brut, France	$159.00
Veuve Clicquot, Yellow Label, Rosé, France	$169.00
Piper-Heidsieck, France	$109.00

WHITE WINES

SAUVIGNON BLANC

The Crossings Sauvignon Blanc, Marlborough	$59.00
Duckhorn Sauvignon Blanc, North Coast	$85.00
Cloudy Bay Sauvignon Blanc, Marlborough	$129.00

CHARDONNAY

Mer Soleil Reserve Chardonnay, Santa Lucia Highlands	$99.00
Duckhorn Chardonnay, Napa Valley	$109.00
Jordan Chardonnay, Russian River Valley	$110.00

OTHER WHITE WINES

Pazo Pondal Albariño, Rías Baixas	$65.00

RED WINES

PINOT NOIR

A To Z Pinot Noir, Oregon	$65.00
Navigator Pinot Noir, Russian River Valley	$69.00
Decoy Pinot Noir, Sonoma Valley	$95.00
Domaine Drouhin Pinot Noir, Dundee Hills	$115.00

CABERNET SAUVIGNON

Ste Michelle Indian Wells Cabernet Sauvignon, Columbia Valley	$55.00
Daou Cabernet Sauvignon, California, Usa	$95.00
Charles Krug Cabernet Sauvignon, Napa Valley	$112.00
Silverado Napa Estate Cabernet Sauvignon, California, Usa	$125.00

OTHER RED WINES

Wente Vineyards Merlot Sandstone, Livermore Valley	$49.00
Paul Jaboulet Southern Rhone Red Blend, Châteauneuf Du Pape « Les Cèdres »	$135.00

Event MENU

BANQUET LIQUOR LIST

HOSTED BAR / BY THE BOTTLE

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

Fairmont
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BOURBON

Bulleit	185
Woodford Reserve	179
Maker's Mark	169
Jack Daniels	175

COGNAC

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

SCOTCH

Dewar's White Label	129
Johnnie Walker Black Label	239
Macallan 12yr	279
Johnnie Walker Blue Label	749

VODKA

Absolut	139
Grey Goose	219
Ketel One	185
Tito's Hand Made	189

GIN

Bombay Sapphire	165
Hendrick's	195
Tanqueray	179
The Botanist	185

RUM

Bacardi	139
Bacardi Flavors	125
Don Q	145
Don Q Flavors	130
Don Q Añejo	199
Barrilito 3 Estrellas	179
Zacapa 23	349

TEQUILA

Espolón Blanco	195
Patrón Silver	265
Patrón Reposado	275
Patrón Añejo	299
Don Julio 1942	859
Clase Azul Reposado	875

EVENT GUIDELINES

Thank you for choosing Fairmont El San Juan Hotel for your event. 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. The following policies are designed to ensure the successful planning and execution of your event.

MENU SELECTION

We are pleased to customize menus to reflect your event, theme and dietary requirements.

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.

For plated dinner service, you are welcome to select up to 3 entrée options (including vegetarian option) for your event. The first course selection as well as the dessert selection, will be the same option for all attendees.

ESTIMATED AND GUARANTEED ATTENDANCE

An estimated attendance and final menu selection is due fourteen (14) days prior to your event to assist with planning, staffing and purchasing.

We request that the total guaranteed number of attendees should be provided to the Event Sales and Services managers by noon, three (3) 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.

WEATHER CONTINGENCY

For outdoor events, weather contingency decisions are required by the following times to allow for venue preparation, staffing and event setup. The Banquet Manager, Event Services Manager will consult with the planner to review the forecast and offer suggestions. If there is 45%+ chance of rain during the event, or a chance of thunder per the Hotel approved weather app, the event will be moved to the weather backup location for the safety of the guests and staff.

Event Time – Decision Due

- Breakfast event: 7:00 PM the evening prior

- Lunch event: 7:00 AM on the day of the event

- Evening event: 1:00 PM on the day of the event

Please note, once an event has been relocated or alternative arrangements have commenced, any associated labor, equipment, venue or setup charges may apply.

Fairmont
EL SAN JUAN HOTEL

EVENT GUIDELINES

BUFFET & RECEPTION MINIMUMS

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

Buffet presentations are designed for a maximum of two (2) hours of continuous service to ensure the highest quality and food safety standards. Buffet items are prepared exclusively for contracted meal period and are not transferable to refreshment breaks or other functions.

Each hosted or cash bar is subject to a minimum beverage revenue of $500.00. If the minimum revenue is not achieved, the difference will be charged as a bartender fee.

SPECIALTY WINES, CELEBRATION CAKES & CORKAGE

Requests to serve specialty wines, champagne, celebration cakes or culturally significant food items not supplied by Fairmont El San Juan Hotel may be considered with prior written approval. Approved outside wines and other liquors will be subject to a corkage fee and service charge. Celebration cakes and other approved specialty items may be subject to cake-cutting, plating or service fees. A food waiver will be required, signed by the group, for approved food items. Please consult your Event Manager regarding approval requirements and applicable fees.

BEVERAGE SERVICE

Alcoholic beverages are served in accordance with Puerto Rico liquor licensing laws. Fairmont El San Juan Hotel reserves the right to refuse alcoholic beverage service to any guest who appears intoxicated or who is unable to provide proof of legal drinking age.

EVENT TIMING

Function space is reserved for the contracted times outlined in your Banquet Event Order. Additional charges may apply for early access, rehearsals, extended setup, overtime, or events extending beyond the contracted finish time.

DECOR, SIGNAGE & ENTERTAINMENT

Fairmont El San Juan Hotel welcomes professionally installed décor and entertainment. The following are not permitted without prior written approval:

- Nails, staples, screws, tape, adhesives or fasteners attached to the hotel property.

- Confetti, glitter, rice or similar materials.

- Open flames without approved candle holders.

- Fireworks, pyrotechnics, smoke, fog, haze or other special effects.

- All signage and promotional materials must receive prior approval and may only be displayed within contracted function space or designated registration areas.

- Clients are responsible for any damage caused by decorations, displays, vendors or entertainers.

Fairmont
EL SAN JUAN HOTEL

EVENT GUIDELINES

SERVICE CHARGE

All charges are subject to applicable sales tax and service charges, which may be subject to change.

A 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 hotel employees.

Plus, any applicable state and/or local taxes, currently:
- 10.5% beverage state tax.
- 6% food tax.
- 1% municipal tax.

DIETARY REQUIREMENTS & FOOD ALLERGIES

Fairmont El San Juan Hotel proudly honors special dietary meal requirements, and 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 a minimum of 2 weeks' notice and may incur additional charges.

Guests with dietary concerns may speak with the Banquet Manager or Chef during the event if they have any concerns or questions.

While every reasonable effort is made to accommodate dietary requirements, all food is prepared in shared kitchen facilities and we cannot guarantee an allergen-free environment.

CHILDREN'S MEALS

Children's meals are available upon request. Please consult with your Event Services Manager for menu options and pricing.

MENU PRICING & SEASONAL AVAILABILITY

Menus and pricing are based on seasonal availability and prevailing market conditions. While every effort will be made to provide the selections requested, Fairmont El San Juan Hotel reserves the right to substitute ingredients of equal or greater quality should circumstances beyond our control require it.

LABOR CHARGES

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 per hour thereafter

If the client requests additional staffing over our guidelines, an extra fee will apply.

Please see your Event Services Manager for details.

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EL SAN JUAN HOTEL