

SAN
JUAN
WEDDINGS





WELCOME

We understand that there is a particular atmosphere you want to create. Whether it's a crisp efficient occasion, or one of lavish generosity, quiet elegance or cordial hospitality. Just say **"I do"** and we'll help you celebrate the most cherished day of your life, all surrounded by the unparalleled breathtaking settings of the San Juan Marriott.



RECEPTION PACKAGES

Tier 1

White & Red Sangria Cocktail Hour
4 Selections of Hot or Cold Hors d'oeuvres
Sparkling Wine Toast



First Course

Plantain Soup with Crispy Arañitas & Cilantro Oil
Or
Cream of Pumpkin with a Balsamic Essence & Toasted Almonds



Second Course

Deconstructed Caesar Salad
Or
Mixed Greens, with Mofongo Croutons, Julienne of Malanga, Cherry Tomatoes,
Cucumber and Fried Local Cheese served with Guava Vinaigrette



Main Course

Chicken Breast stuffed with Sweet Plantains and Tamarind Glaze,
Chorizo Rice with Baby Vegetables
Or
Grilled Beef Medallions with Burgundy Jus and Roasted Fingerling
Potatoes with Seasonal Vegetables

Cake Cutting
Coffee Service

\$89.00 per person

All prices stated above are subject to 22% service charge and 11.5% sales tax. Charges will be based on a per person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.



RECEPTION PACKAGES

Tier 2

Prosecco Cocktail Hour
4 Selections of Hot or Cold Hors d'oeuvres
Sparkling Wine Toast



First Course

Butternut Squash with Fiochi Pasta
Or
White Bean Cream with Prosciutto Dust & Truffle Essence



Second Course

Spinach Leaves with Citrus Segments, Crispy Prosciutto, Caramelized Almonds & Mascarpone Balsamic Reduction
Or
Baby Lettuce, Figs, Goat Cheese & Pecans with a Pomegranate Dressing



Main Course

Beef Tenderloin with Roasted Shallots & Mushrooms in a Orange Barolo Sauce, Yukon Potato Mash and Baby Vegetables
Or
Braised Short Ribs Au Jus with Potato Au Gratin and Haricot Verts & Teardrop Tomatoes

Cake Cutting
Coffee Service

\$95.00 per person

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RECEPTION PACKAGES

Tier 3

Signature beverage of Choice
4 Selections of Hot or Cold Hors d'oeuvres
Champagne Toast



First Course

Lobster Bisque with Chantilly Tarragon
Or
Cream of Pistachio



Second Course

Arugula & Frisee Salad with Candied Walnuts, Grapefruit
Segments, Shaved Manchego & Champagne Vinaigrette
Or
Heirloom Tomato Caprese with Balsamic Reduction



Intermezzo

Your selection of Green Apple on Rose Champagne, Acerola with Ginger
Or
Lime Basil Sorbet



Main Course

Duet of Beef Tenderloin & Jumbo Shrimps accompanied by a Root Mash & Grilled Vegetables
Or
Sea Bass with a Ginger Sauce, with a vegetable Medley and Yucca Mash

Cake Cutting
Coffee Service

\$108.00 per person

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RECEPTION PACKAGES

Tier 4

Tropical Sangria Cocktail Hour
4 Selections of Hot or Cold Hors d'oeuvres
Sparkling Wine Toast



Assorted Bread Basket

Chilled Gazpacho

Mixed Greens with Hearts of Palm & Roasted Red Peppers and Balsamic Dressing,
Traditional Caprese,
Shrimp Salad with Sweet Pineapple and Mango



Churrasco with Chimichurri,
Grilled Chicken Breast with a Creole Sauce,
Pork Tenderloin with Guava BBQ Sauce,
Seared Mahi Mahi in a Lemon Caper Cream,
Yautia Mash

Cake Cutting
Coffee Service

\$107.00 per person

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Hors d'oeuvres

Cold Hors d'Oeuvres

Ahi Tuna Tartar with Jicama and Watermelon served
with a Cilantro Dressing

Lump Crab Meat Salad served on Brioche

Prosciutto & Melon served on a Parmesan Cracker

Tomato and Basil Bruschetta

Mahi Mahi Ceviche Shots

Baby Crudité in a Hummus Shot

Shredded Chicken Confit with Caramelized Onions & Shaved Artisan Cheese

Hors d'oeuvres

Hot Hors d'Oeuvres

Coconut Shrimp with Sweet Chili Sauce

Duck Ropa Vieja on Goat Cheese Crostini

Mushroom Arancini

Vegetarian Samosa

Chorizo & Yucca Croquettes with Romesco Sauce

Bacon Wrapped Scallops in Pesto

Grilled Lamb Chops Tomato Mint Marmalade

Filet Mignon on Ciabatta Crisp with Blue Cheese

REHEARSAL DINNER BUFFET

Taste of Puerto Rico Dinner

Traditional Turnovers: Meat and Cheese, Alcapurrias,
Chicken Chicharrones with Guava Sauce



Mixed Green Salad with Cilantro Vinaigrette,
Plum Tomatoes with Local Artisan Cheese, Coconut Shrimp Ceviche



Arroz Mamposteao, Pasteles, Morcillas, Seafood Mofongo,
Red Snapper with Caper Sauce,

Chicken Fricase

Roasted Pork Leg with Dark Rum Sugar Glaze



Tembleque, Tres Leches, Cheese Flan

\$58.00 per person

All prices stated above are subject to 22% service charge and 11.5% sales tax. Charges will be based on a per person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.



BEVERAGES

Open Bar / Per person Standard Package

Jim Beam Whiskey, Dewar's White Label Scotch, Absolut and Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Bacardi, Don Q Jose Cuervo Especial Gold Tequila, Brandy, Felipe II, Medalla, Coors Light, Budweiser, Bud Light, and O'Doul's Non-Alcoholic Beer, House Wines, Assorted Pepsi and Schweppes soda products.

- 1 – Hour Package | \$25 per person
- 2 – Hour Package | \$35 per person
- 3 – Hour Package | \$45 per person
- 4 – Hour Package | \$55 per person
- 5 – Hour Package | \$60 per person

All prices stated above are subject to 22% service charge and 11.5% sales tax. Charges will be based on a per person basis in accordance with your guaranteed attendance or the actual attendance should it be higher. Labor charge - \$125 per bartender up to 4 hours

BEVERAGES

Open Bar | Per person

Luxury Package- Includes Mix it Up Weddings option

Jack Daniels Whiskey, Johnny Walker Black, Grey Goose Vodka, Kettle One, Bombay Sapphire Gin, Canadian Club Whiskey, Don Q, Bacardi 8, 1800 Silver Tequila, Courvoisier VS Cognac, Bailey's, Amaretto Dissarono, Kahlua, Sambuca, Luxury Red, Sparkling and White Wines, Magna, Heineken, Corona, Budweiser, Bud Light and O'Doul's Non-Alcoholic Beer, Assorted Pepsi and Schweppes soda products

- 1 – Hour Package | \$35 per person
- 2 – Hour Package | \$50 per person
- 3 – Hour Package | \$65 per person
- 4 – Hour Package | \$80 per person
- 5 – Hour Package | \$90 per person

All prices stated above are subject to 22% service charge and 11.5% sales tax. Charges will be based on a per person basis in accordance with your guaranteed attendance or the actual attendance should it be higher. Labor charge - \$125 per bartender up to 4 hours .

MIX IT UP WEDDINGS

Wedding Cocktails

Make your wedding more unique by offering your guests Signature or Custom cocktails made just for you. Some of the most popular ideas are:

Flirtini - Smirnoff Vodka, Cointreau, Pineapple Juice, Splash of Chambord, Topped with Champagne

Lemon Drop Martini - Absolut Citron, Cointreau, Lemon Juice, Sugar, Rum

Mangotini - Grey Goose Vodka, Mango Puree, Lime Juice

Pomegranate Cosmopolitan - Absolut Citron, Cointreau, Pomegranate Juice, Cranberry Juice

Acai Spa - Beefeater Gin, Veev Acai Liqueur, Fresh Lime Juice, Lavender Simple Syrup, Cucumber Slice

Guava Collins - Bombay Sapphire Gin, Guava Juice, Lime Juice, Sierra Mist, Lime Zest

MIX IT UP WEDDINGS

Chocolate Martini - Captain Morgan's Spiced Rum, Bailey's Irish Cream, Kahlua, Half and Half, Chocolate Syrup

Moscow Mule - Smirnoff Vodka, Ginger Beer, Lime Wedge

Orange Chocolate Martini - Grey Goose Vodka, Crème de Cacao Dark, Crème de Cacao Light, Cointreau, Orange Peel

Organic Basil Gimlet - Crop Vodka, Lime Juice, Basil Leaves infused simple syrup

Sideline Cooler - Grey Goose Vodka, St. Germain Elderflower Liqueur, Ginger Beer, Lime Juice, Sliced Cucumber syrup, Cranberry Juice, Soda, Lime Wedge

Whiskey Clover - Korbel Brandy, Canadian Club Whiskey, Clover Honey Water, Lemon Juice, Orange Juice, Orange Twist

Citrus Crush - Absolut Citron Vodka, Malibu Rum, Pomegranate Juice, Orange Juice, Grapefruit Juice, Mint Spring

\$7 per person when combined with Standard Open Bar Package. Labor charge - \$125 per bartender up to 4 hours minimum. All prices stated above are subject to 22% service charge and 11.5% sales tax. Charges will be based on a per person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.