



CONDADO VANDERBILT
HOTEL

RECEPTION IDEAS

40 pieces minimum order

COLD | \$5 each

- Mini Corn Muffins, Goat Cheese, Tomato Marmalade
- Watermelon, Marinated Feta, Balsamic, Arugula
- Watermelon-Heirloom Tomato Skewer
- Tart with Eggplant, Goat Cheese, Candied Walnut
- Tart with Roasted Calabaza, Caramelized Onion, Ricotta Salata
- Crostini Basil, Zucchini, Ricotta
- Crostini House Made Ricotta, Calabaza Chutney, Pistachios
- Cucumber – Avocado Gazpacho
- Crostini Eggplant, Ricotta, Olive Dust
- Mushroom Ceviche
- Cucumber Cup, Yogurt Aleppo, Organic Grain Salad

COLD | \$6 each

- Crostini Chicken, Avocado, Cilantro
- Crostini, Grass Fed Beef Carpaccio, Gorgonzola Dolce Cream
- Crostini Goat Cheese, Pistachio, Tomato Sofrito, Herb Pesto
- Crostini Organic Mushrooms, Parmesan Cheese
- Mozzarella, Heirloom Tomatoes, Pine Nuts, Arugula, Balsamic
- Garbanzo and Chicken Salad, Cilantro Mojo, Yucca Chips (Spoon)
- Spicy Melao Glazed Organic Salmon Tataki, Seaweed, Brioche
- Grass Fed Beef Tartare, Quail Egg, Sourdough
- Heirloom Tomato Gazpacho
- Organic Salmon Tartare, Pana Toston or Plantain Toston (choice subject to season availability), Dill Crème Fraiche

24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



CONDADO VANDERBILT
HOTEL

COLD | \$7 each

- Alaska Halibut Ceviche, Coconut, Ginger, Chillis
- Local Snapper Ceviche, Citrus-Jalapeño Vinaigrette, Basil
- Maine Lobster-Mango Roll, Malanga Chips
- Spicy Shrimp Salad, Mache, Endive
- Potato-Ham Espuma, Caviar, Crispy Potato
- Duck Foie and Chocolate Wafer
- Ahi Poke Mini Wonton Taco, Pickled Ginger Cream, Wasabi, Avocado, Black Sesame
- Petit Maine Lobster Roll, Baby Watercress, Bacon
- Chilled Spiced Shrimp, Coconut Gazpacho, Cilantro
- Maine Lobster, Avocado and Caviar Montadito
- Yellow Fin Tuna Mini Tostada, Chicharon, Spicy Crema, Tobiko

HOT | \$5 each

- Dates, Longaniza, Bacon
- Free Range Chicken Satay, Peanut, Coconut
- White Bean, Truffle Essence
- Maine Lobster Bisque

HOT | \$6 each

- Mascarpone - Truffle Rice Croquette, Chicharones Salt
- Braised Free Range Chicken, Mini Coconut Arepas, Avocado, Cilantro Crema
- Vegetarian Spring Roll, Chili Sauce
- Farro Crusted Free Range Chicken, Sofrito Aioli
- Maine Crabcakes, Pickled Vegetables, Ginger Aioli
- Free Range Chicken Empanadas, Guava Glaze
- Churrasco Piononos
- Biscuit, Butifarra and Mustard Cream
- Potato- Leek Soup, Clam, Shrimp
- Pig in a Blanket, Chistorra Puff Pastry
- Eggroll "Cornbeef" a Quail Egg

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HOTEL

HOT | \$7 each

- Grass Fed Beef Slider, Maduros, Bacon
- Grass Fed Lamb Slider, Cucumber, Yogurt
- Maine Crab Cake Slider, Pickled Ginger, Spicy Mayonnaise
- Pork Belly Mini Tacos, Cabbage Slaw, Lime Cilantro Crema, Pique Aioli
- Chimichurri Grass Fed Hanger Steak, Polenta Cake, Wild Mushrooms
- Maine Lobster Empanada, Salsa Verde
- Caramelized Onions, Bacon, Fontina Empanadas
- Maine Lobster-Brie Arancini, Spicy Mango Marmalade
- Iberico Ham, Tomato, Quail Egg Montadito
- Organic Salmon Pinchos, Mango-Pineapple Salsa
- Calamari Pinchos, Coconut Cilantro Aioli
- Beef-Shrimp Pinchos, Soy-Rum Glaze
- Gruyere Grilled Cheese, Potato Soup, Smoked Caviar
- Longaniza Slider, Chayote-Mango Slaw

CHEF'S SEASONALLY INSPIRED SUSHI

Rolls | Minimum 60 rolls (8 pieces each roll)

- Yellow Fin Tuna, Amarillo, Avocado, Cucumber | \$12 each roll
- Spicy Yellow Fin Tuna, Scallions, Cucumber, Jalapeño, Black Sesame | \$12 each roll
- Hamachi, Avocado, Crispy Iberico, Spicy Mayo | \$14 each roll
- Shrimp Salad, Cucumber, Mango, Cream Cheese | \$14 each roll
- Yellow Fin Tuna, Shrimps, Crab Salad | \$14 each roll

Nigiri | Minimum 200 pieces

- Yellow Fin Tuna | \$4 each
- Hamachi | \$4.50 each
- Organic Salmon | \$3.50 each

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CONDADO VANDERBILT
HOTEL

RECEPTION CHEESE

International Cheese Station | \$25 per person

A Market Display of International Artisanal Cheeses cut to order*

- Brie, Aged Cheddar, Blue Cheese, and Comté
- Tarragon Mustard, Local Honey, Spiced Nuts, Artisan Rolls, Assorted Cracker Bread

Local Artisanal Cheese Station | \$25 per person

A Market Display of *Vaca Negra* Local Cheeses cut to order*

- Capaez, Ausubal, Montebello and Monserrate
- Apple Mustard, Local Fruit Preserves, Spiced Nuts, Artisan Rolls, Assorted Cracker Bread Baguettes

LATE NIGHT SNACK

- French Fries Cones, Smoked-Spicy Tomato Sauce | \$6 each
- Grilled Cheese Trio, Taleggio, Burrata, Comté, 7 Grain Baguette | \$6 each
- Grass Fed Beef Slider, Amarillo, Bacon, Cheddar | \$7 each
- Vanderbilt Ham & Cheese, Burrata, Ibérico Ham, Brioche | \$7 each
- "Gandules", Chicken Asopao | \$7 each
- Fideos, Cabbage, Salchichon | \$7 each
- Gandules, Plátano, Recao | \$7 each
- Chicken, Ham, Plátano | \$8 each
- Grass Fed Lamb Slider, Cucumber, Cumin, Yogurt | \$8 each
- Mini Tripleta, Pork, Chicken, Ham, Potato Sticks, Tomato Aioli | \$8 each
- Maine Lobster Slider, Chilled Creamy Lobster Salad, Mango, Celery, Aji | \$10 each
- Local Seafood Soup, Tomato, Sofrito, Rice | \$12 each

*Chef Fee required for every 75 guests at \$175 each (one and a half hour)
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CONDADO VANDERBILT
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THEME STATIONS

International Cheese Station | \$25 per person

A Market Display of International Artisanal Cheeses cut to order*

- Brie, Aged Cheddar, Blue Cheese, and Comté
- Tarragon Mustard, Local Honey, Spiced Nuts, Artisan Rolls, Lavash, Grissini and French Baguettes

Local Artisanal Cheese Station | \$25 per person

A Market Display of *Vaca Negra* Local Cheeses cut to order*

- Capaez, Ausubal, Montebello and Monserrate
- Apple Mustard, Local Fruit Preserves, Spiced Nuts, Artisan Rolls, Lavash, Grissini and French Baguettes

Charcuterie Bar | \$24 per person

- Ibérico, Coppa, Speck and Soppressata
- Artisan Mustards and Local Fruit Preserves
- Rustic Breads and Rolls

Vanderbilt Raw Bar | \$32 per person

(Based on 5 pieces total per person)

- Seasonal Selection of Freshly Shucked Oysters
- Jumbo Shrimp Cocktail
- Little Neck Clams
- Mango Mignonette, Cocktail Sauce, Local Pique, Lemon and Limes
Carved Ice Display upon Request

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A la Carte Raw Bar

- Oysters | \$54 per dozen
- Mussels en Escabeche | \$ 45 per dozen
- Jumbo Shrimp | \$60 per dozen
- Smoked Salmon Display | \$12 per person
- Little Neck Clams| \$36 per dozen

Crudo Bar |\$30 per person

- Alaska Halibut, Apples and Chilis Tartare
- Local Snapper, Cilantro and Sweet Potato Ceviche
- Yellow Fin Tuna Crudo, Fresh Mozzarella, Pine Nuts
- Organic Salmon Crudo, Calabaza Chutney, Pistachios

Bruschetta Presentation | \$20 per person

- Chickpea Hummus, Caramelized Onions
- Serenata de Bacalao, Avocado, Eggs
- Eggplant, Gorgonzola, Hazelnuts
- Mozzarella di Bufala, Heirloom Tomato, Balsamic

Salad Station | \$17 per person (choice of two)

- Organic Grains, Roasted Vegetables, Micro Herbs, Lemon Vinaigrette
- Glazed Carrots, Avocado, Yogurt, Seeds, Sprouts
- Heirloom Tomatoes, Soft Mozzarella, Arugula Pesto
- Mixed Greens, Hearts of Palm, Pickled Ají Dulce, Local Cheese, Cilantro

Add a Soup | \$6 each

- Pumpkin Soup with Arañita Gremolata
- Sancocho Cream with Chicharrones
- Avocado and Cucumber Garden Gazpacho
- White Bean Soup with Recao Oil

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Risotto Station* | \$26 per person (choice of two)

- Organic Mushroom Ragout, Black Truffle Butter, Pecorino
- Local Eggplant Purée, Toasted Walnuts, Gorgonzola Dolce
- Pulled Local Perníl, Plantain Arañitas, Local Cheese
- Roasted Shrimp, Local Lime, Basil
- Free Range Chicken Fricassee, Cilantro, Recao
- Maine Lobster Risotto, Mascarpone, Chives | additional \$10 per person

Pasta Station* | \$23 per person (choice of two)

- Fusili Pasta, Organic Tomatoes, Basil, Plantain Gremolata
- Penne Pasta, Peas, Chicken, Serrano, Parmesan Cream
- Orecchetti Pasta, Longaniza, Spicy Tomato Sauce
- Fussiloni, Cod and Eggplant Fricassee, Herbs

Paella Station*

- Bomba Rice with your choice of:
 - Free Range Chicken, Pork, Chorizo | \$21 per person
 - Mussels, Clams, Shrimp, Calamari, Fish | \$26 per person
 - Black Rice, Calamari, Shrimp | \$25 per person
 - Apastela'o with Gandules, Ham, Pork, Plantain| \$20 per person

Make your Own Taco Station: |\$28 per person

- Grilled Grass Fed Beef, Chili-Soy Nappa Cabbage Salad
- Local Pork al Mojo, Pineapple Salsa
- Local Beer Batter Grouper, Purple Cabbage Slaw

Toppings to include:

- Soft Flour Tortillas
- Guacamole and Sour Cream
- Diced Tomatoes, Cilantro, Lime, Shredded Lettuce
- Salsa Bar to include: Lime Poblano Salsa Verde, Chipotle Salsa Roja
- Served with Tortilla Chips

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Dessert Table |\$21 per person

(Based on 4 pieces total per person)

Our Pastry Chef will create an elegant display that will surely delight every sweet palette; this beautifully presented table includes:

- Chocolate and Coconut Verrines
- Chocolate Tarts
- Key lime Meringue Tarts
- Cold Press Olive Oil Financiers
- Assorted Macarons
- Crème Profiteroles
- Passion Fruit Chocolate Mousse
- Lemon Chocolate Gateaux Bars
- Assorted Bonbons and Truffles

Petit Four Station |\$21 per person

(Based on 4 pieces total per person, additional piece choice \$5 per person)

Our Pastry Chef will create an elegant display that will surely delight every sweet palette; this beautifully presented station includes:

- Bonbon
- Macarrons
- Truffles Lollipops
- Financier
- Valrhona Chocolate Tart
- Lemon-Merengue Tart

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CONDADO VANDERBILT
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ROASTED AND CARVED FOR YOU*

(Includes Artisan Bread Rolls and Butter)

- **Mofongo Stuffed Pork Loin, Sofrito Jus | \$275 each**
(Serves approximately 30 cocktail portions)
- **Turkey Free Range Pavochoon, Spicy Mango Aioli |\$275 each**
Served with Longaniza Cornbread
(Serves approximately 30 cocktail portions)
- **Mediterranean Grass Fed Scented Leg of Lamb, Cucumber-Yogurt Sauce |\$325 each**
Served with Couscous Salad
(Serves approximately 15 cocktail portions)
- **Organic Salmon Filet, Salsa Verde |\$375 each**
Served with Seasonal Roasted Vegetables
(Serves approximately 25 cocktail portions)
- **Plantain Crusted Deep Water Sea Bass, Salsa Criolla | \$400 each**
Served with Coconut-Cilantro Rice
(Serves approximately 25 cocktail portions)
- **Herb Crusted Alaska Halibut, Lemon Butter Sauce | \$400 each**
Served with Pineapple-Peanut Basmati Rice
(Serves approximately 25 cocktail portions)
- **Grass Fed Beef Tenderloin Au Poivre, Beef Au Jus |\$500 each**
Served with Potato Purée
(Serves approximately 20 cocktail portions)
- **Cocoa and Coffee Rubbed NY Steak | \$640 Each**
Served with Mascarpone Mashed Potatoes
(Serves approximately 30 cocktail portions)
- **Whole Prime Rib Bone | \$820 Each**
Served in Mustard Horseadish Cream, Aujus, Herb Roasted Potatoes
(Serves approximately 30 cocktail portions)
- **Whole Roasted Local Lechón Medium, Local Pan Sobao, Cilantro Mayo |\$600 each**
(Serves approximately 75 cocktail portions)
- **Whole Roasted Local Lechón Mega, Local Pan Sobao, Cilantro Mayo |\$1,200 each**
(Serves approximately 150 cocktail portions)

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DINNER MENU

PLATED

All three course plated dinner include a selection of: one (1) salad or soup, one (1) entrée, one (1) dessert, artisan bread rolls and freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

Appetizers and intermezzos can be added for an additional charge.

SALADS

- Endive, Radicchio, Ibérico, Spiced Pecans and Vintage Cheddar, Guanábana Vinaigrette
- Organic Roasted Carrots, Avocado, Yogurt, Chilis, Sprouts, Seeds
- Roasted Beet, Organic Grain Salad, Kale, Goat Cheese Dressing, Walnuts
- Heirloom Tomatoes, Soft Mozzarella, Spicy Tomato Sorbet, Herb Salad
- Little Gem Lettuce, Radicchio, Pecorino, Mango, Peanuts, Cilantro
- Fennel, Celery, Pickled Mushrooms, Roasted Peppers, Ricotta Cream, Sprouts

Luxurious Salad Options | additional \$5 per person

- Crab Salad, Mango, Avocado, Spiced Pineapple Vinaigrette
- Lobster, Mozzarella di Bufala, Eggplant Confit, Micro Herbs | Add Caviar for \$15 per person

SOUPS

- Yautia Soup, Caramelized Onions and Comté Crostini, Ibérico Ham
- Cream of Lentils, Pollo Guisado and Rice Cracker
- Cream of Mushrooms, Wild Rice, Olive Oil
- Sancocho Cream, Braised Short Ribs
- Potato Leek Chowder, Crispy Herbs
- Pumpkin Soup, Arañita Gremolata
- Cream of Plantain, Recao Oil
- White Bean Soup, Chicharrones
- Yellow Tomato Gazpacho, Cucumber, Lobster
- Coconut-Lemongrass Soup, Shrimp and Chicken Dumpling, Mushrooms and Chilis

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APPETIZERS

- Sea Scallop a la Plancha, Light Corn and Poblano Chowder | \$15 per person
- Trio of Yellow Fin Tuna Sashimi, Mozzarella, Calabaza Chutney, Chilis-Lemon-Olive | \$16 per person
- Hamachi and Fluke Crudo, Local Citrus Salad, Pistachios | \$16 per person
- Herb Risotto, Longaniza Fricassee, Parmesan | \$16 per person
- Fusiloni, Organic Mushrooms, Parmesan Cream, Walnut Pesto | \$16 per person
- Herb Wild Mushroom Risotto, Parmesan Cheese | \$16 per person
- Grass Fed Beef Carpaccio, Parmesan, Olive Oil, Arugula | \$17 per person
- Maine Crab Cake, Avocado Cream, Passion Fruit, Organic Herbs | \$17 per person
- Maine Lobster Risotto, Mascarpone, Chives, Lobster Jus | \$22 per person

INTERMEZZOS

Locally Inspired Champagne Infused Sorbets | \$6 per person

- Passion Fruit
- Guanábana
- Pineapple
- Lime
- Guava
- Mango

ENTREES

Fish and Seafood

- Wild Organic Salmon, Carrot Puree, Papaya Tomato "Salsa" | \$79 per person
- Local Snapper, Baby Bok Choy, Aromatic Vegetable Broth, Tomatillo-Avocado Condiment | \$80 per person
- Roasted Alaska Halibut, Braised Black Beluga Lentils, Red Wine Sauce | \$81 per person
- Deep Water Sea Bass, Pastel a la Plancha, Tomato-Basil Broth | \$84 per person

Poultry and Game

- Brined Free Range Chicken Breast, Pomme Puree, Caramelized Eggplant | \$68 per person
- Roasted Free Range Chicken Breast, Pecorino Crushed Potatoes, Herbs Vinaigrette | \$68 per person
- Muscovy Duck Breast, Fingerling Potato and Duck Hash, Local Honey Glaze, Sprouts | \$80 per person
- Grass Fed Rack of Lamb, Spiced Orange Lentils, Spinach | \$83 per person
- New Zealand Venison Spatzle, Whole Grain Mustard, Red Wine Poached Prunes, Red Cabbage | \$90 per person

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Meats and Duos

- Roasted Local Pork Loin, Potato Morcilla Hash, Mojo Vinaigrette | \$ 74 per person
- Braised Grass Fed Short Rib, Creamy Coconut Polenta, Pickled Red Onions | \$82 per person
- Grass Fed Filet of Beef, Creamy Yukon Puree, Crispy Onions, Mushroom Escabeche | \$88 per person
- Milk Fed Veal Loin over Crab Stuffed Piquillo, Sancocho Broth | \$115 per person
- Grass Fed New York Steak “Encebollado”, Alubias, Chickpea Fricassee| \$90 per person
- Grass Fed Filet of Beef, Creamy Risotto of Calamari and Shrimps | \$ 92 per person
- Grass Fed Filet of Beef and Lobster Duo, Parmesan Risotto, Tomato Gastrique | \$110 per person
- Deep Water Sea Bass, Filet of Beef, Potato and Mozzarella Cake, Haricot Verts, Almonds | \$105 per person

DESSERTS

- Chocolate Flexi Ganache, Crunchy Chocolate, Chocolate Cake, Mango-Passion Sorbet
- Cream Cheese Whipped Ganache, Fresh Strawberries, Coconut Sables, Strawberry Sorbet
- Coconut, Banana Dome, Spiced Ice Cream, Coconut Powder
- Trio de Chocolate
- Milk Chocolate Namelaka, Fresh Berries
- Greek Yogurt and White Chocolate Panacotta
- Keylime Pie

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DINNER BUFFET

(A minimum of 50 people is required)

Sundown Barbeque | \$ 80 per person

- Buttermilk Biscuits and Butter
- Baby Romaine, House Made Caesar Dressing, Croutons, Shaved Aged Parmesan
- Organic Greens, Applewood Bacon, Cherry Tomatoes, Blue Cheese Dressing
- Creamy Cole Slaw, Malt Vinegar, Pickled Mustard Seed
- Spicy Rubbed Chicken
- Tamarind Glazed Baby Back Ribs
- Cedar Planked Roasted Atlantic Salmon *
- Cheddar Mac & Cheese
- Sweet Corn on the Cobb
- BBQ Baked Beans
- Peach Cobbler with Blueberries
- Strawberry Shortcake
- Key Lime Tart
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Tea

Family Style "Steak House" | \$100 per person

- Artisan Bread Rolls and Butter
- Tomato-Onion Salad
- Honey Glazed Thin Cut Bacon
- Wedge Salad
- Seasonal Grilled Vegetables
- Herb Roasted Wedge Potatoes
- Shishito Peppers
- Passion Fruit Bernaise
- Salt Pepper Grass Fed Hanger Steak
- Baked Potato Bar to include: Bacon Scallions, Sour Cream
- Citrus Marinated Roasted Snapper
- Half Free Range Roasted Chicken
- Freshly Baked Cookies
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Tea

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Mediterranean Delight | \$ 95 per person

- Toasted Pita Bread and Olive Oil
- Organic Grains, Roasted Vegetables, Lemon Vinaigrette
- Pickled Cauliflower, Marinated Olives, Pistachios and Citrus
- Cracked Wheat, Cucumber, Tomatoes and Parsley Salad
- Paella with Pork, Chicken and Chorizo*
- Saffron Marinated Monkfish and Potatoes, Lobster Broth
- Brined Free Range Chicken Breast Au Jus
- Slow Braised Grass Fed Beef Short Rib
- Gorgonzola Dolce Polenta, Walnuts
- Lemon Crepes
- Baklava
- Profiterole Chocolate
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

Noche de San Juan | \$90 per person

- Artisan Bread Rolls and Butter
- Organic Greens, Diced Mango, Red Onion, Hearts of Palm, Coriander Guava Vinaigrette
- Hearts of Romaine, Avocado, Cilantro, Ají Dulce
- Octopus Escabeche with Plantain Chips
- Sweet Potato Salad, Recao Vinaigrette
- Sancocho Cream, Herb Oil
- Alcapurrias de Plátano, Pique Alioli
- Selection of Two:
 - Mojo Roasted Free Range Chicken Breast
 - Banana Leaf Wrapped Local Snapper, Mojo Isleño Sauce
 - Roasted Local Pernil served with Bread, Pickles and Mustard*
- Sweet Plantains
- Local White Beans and Coconut Rice
- Tembleque
- Flan de Queso
- Assorted Puerto Rican Cookies
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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BEVERAGES

Hosted Bar – By the Hour

Per Person	Vanderbilt Brands	Premium Brands	Wine, Beer, Sodas
First Hour	\$32	\$28	\$25
Second Hour	\$52	\$44	\$38
Third Hour	\$70	\$60	\$50
Fourth Hour	\$86	\$72	\$62
Fifth Hour	\$100	\$86	\$74

Additional Hours will be charged at \$15 per person

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

Items	Vanderbilt Brands	Premium Brands
White Wine	Ferrari-Carano, Chardonnay	Ryder, Chardonnay
Red Wine	Ferrari-Carano, Cabernet Sauvignon	Ryder, Cabernet Sauvignon
Vodka	Belvedere	Absolut or Finlandia
Gin	Bombay Sapphire	Tanqueray
Whiskey	Glenfiddich or Johnnie Walker Black	Dewar's White Label
Rum	Don Q, Don Q Limon	Bacardi Silver, Bacardi Limon
Bourbon	Jack Daniels	Jim Beam
Tequila	Sauza Conmemorativo	Jose Cuervo Gold

Choose two (2) Domestic Beers and two (2) Imported Beers:

Domestic Beers: Medalla, Coors Light, Bud Light, Michelob Ultra, Magna

Imported Beers: Heineken, Heineken Light, Corona, Corona Light, Samuel Adams, Samuel Adams Light

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Hosted Bar or Cash Bar – By the Drink

Vanderbilt Brand Liquor	\$14
Premium Brand Liquor	\$12
House Wine	\$12
Domestic Beer	\$7
Imported Beer	\$8
Mineral Water	\$5
Bottled Juice	\$5
Soft Drink	\$5

Hosted Bars with a consumption of less than \$500 will be charged a labor fee of \$175 per bartender.

For Cash Bars a bartender fee of \$175 and a cashier fee of \$75 will apply.

Mixologist Specialty Cocktail Bar

Mojito Bar

Enjoy the fresh flavors of Puerto Rico. Local Rum, Fresh Mint, Lime, Sugar
A variety of flavored Mojito additions: Coconut, Berry and Mango
\$20 per person, first hour | \$8 per person additional half hour
\$155 per gallon

Martini Bar

Featuring a variety of Vodkas & Gins with a selection of condiments
\$20 per person, first hour | \$8 per person additional half hour

Mimosa Bar

We elevate the cocktail with Puree of Fresh Fruits and Prosecco
\$18 per person, first hour | \$6 per person additional half hour

Bloody Mary Bar

Selection of Local Herbs, Sauces, Salts & Spices
\$18 per person, first hour | \$6 per person additional half hour

Island Sangria

Local Fruits & Berry fusion with a selection of Red or White Wine
\$105 per gallon

Bespoke Cocktail

Our Mixologist will create a special cocktail for your event
\$125 per cocktail design plus drink price

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VANDERBILT BANQUET WINE LIST

Champagne & Sparkling Wines

Torre Oria Cava Brut, Reserva	\$45
Domaine Ste. Michelle, Blanc de Noirs, Columbia Valley WA	\$48
Canella, Prosecco, Veneto, Italy	\$55
Schramsberg, Blanc de Blancs, Napa Valley, California	\$95
Laurent Perrier Brut, Tours-Sur-Marne, Champagne, France NV	\$115
Taittinger, Brut "La Francaise"	\$130
Billecart-Salmon, Brut, Mareuil-Sur-Ay, Champagne, France NV	\$135
Veuve Clicquot, Brut	\$140
Cuvée Rosé Laurent-Perrier, Champagne, France NV	\$175

White Wines

Chardonnay

Ryder, Chardonnay, North Coast, California	\$45
Ferrari-Carano, Chardonnay, Sonoma, California	\$55
Simi, Chardonnay, Russian River Valley, California	\$50
Duckhorn "Decoy", Chardonnay, Napa, California	\$50
Argyle, Chardonnay, Willamette Valley, Oregon	\$60

Sauvignon Blanc / Riesling

Bürklin Estate, Riesling, Pfalz, Germany	\$45
Babich, Sauvignon Blanc, Marlborough, New Zealand	\$45
Silverado, Sauvignon Blanc, Napa, California	\$68
Groth, Sauvignon Blanc, Napa Valley, California	\$70

Pinot Grigio / Albariño

Santiago Ruiz, Albariño, Spain	\$48
Castello Banfi San Angelo, Pinot Grigio, Tuscany, Italy	\$48
Fantinel, Pinot Grigio, Graves, Friuli, Italy	\$50
Don Olegario, Albariño, Spain	\$50
Bottega Vinaia, Pinot Grigio, Veneto, Italy	\$55

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Red Wines

Malbec

Doña Paula, Malbec, Luján de Cuyo, Mendoza, Argentina	\$45
Achaval Ferrer, Malbec, Mendoza, Argentina	\$50
Pulenta Estate, Malbec, Mendoza, Argentina	\$57

Cabernet Sauvignon

Ryder, Cabernet Sauvignon, North Coast, California	\$45
Ferrari-Carano, Cabernet Sauvignon, Sonoma, California	\$55
Robert Mondavi Private Selection, Cabernet Sauvignon, California	\$57
Château Ste. Michelle, Cabernet Sauvignon, Sonoma, California	\$60
Duckhorn "Decoy", Cabernet Sauvignon, Napa, California	\$65

Pinot Noir

Sebastiani, Pinot Noir, Sonoma Valley, California	\$51
Argyle, Pinot Noir, Willamette Valley, Oregon	\$72
Joseph Phelps, Pinot Noir, "Freestone Vineyard", Sonoma Coast	\$95

Merlot

Wild Horse, Merlot, Paso Robles, California	\$45
Clos du Bois, Merlot, North Coast, California	\$45

Other Blend and Grapes

Gnarly Head Old Vine, Zinfandel, Lodi, California	\$53
Clos de los Siete, Mendoza, Argentina (2008)	\$55
Duckhorn "Decoy", Blend, Napa, California	\$65

Italian

Rosso di Montalcino Castello Banfi, Tuscany, Italy	\$60
Ruffino Riserva Ducale, Chianti Classico, Tuscany, Italy	\$90

Spain

Hito de Cepa 21, Ribera del Duero, Spain	\$45
Bodegas Hermanos Perez Pascuas Vina Pedrosa Crianza, Ribera del Duero, Spain	\$60

24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



CONDADO VANDERBILT
HOTEL

Hosted Bar – By the Bottle

The bottle price includes three mixers per bottle, ice and glasses.

Additional mixers and beer will be charged individually.

Bars with a consumption of less than \$500 will be charged a labor fee of \$175 per bartender.

VANDERBILT HARD LIQUOR LIST

Bourbon

Jim Beam	\$90
Wild Turkey	\$90
Jack Daniels	\$98
Maker's Mark	\$120

Brandy

Felipe II	\$80
Gran Duque de Alba	\$120

Cognac

Remy Martin V.S.O.P	\$125
Courvoisier V.S.O. P	\$145

Cordial

Kahlúa	\$80
Passoa	\$80
Sambucca Romana	\$85
B & B	\$90
Bailey's Irish Cream	\$95
Cointreau	\$110
Frangelico	\$110

Gin

Beefeater	\$95
Tanqueray	\$100
Bombay Sapphire	\$110
Tanqueray 10	\$140
Hendrick's	\$175

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CONDADO VANDERBILT
HOTEL

Rum

Bacardi Silver	\$72
Bacardi Limón	\$72
Captain Morgan	\$72
Bacardi Gold	\$72
Don Q. Cristal	\$72
Barrilito Tres Estrellas	\$90
Don Q. Anejo	\$90
10 Cane	\$95
Don Q. Grand Anejo	\$150
Zacapa 23	\$175

Scotch

Dewar's White Label	\$90
Chivas Regal	\$120
Pinch	\$120
Johnnie Walker Black Label	\$125
Glenfiddich	\$125
Glenlivet	\$125
Macallan 12	\$190
Johnnie Walker Blue Label	\$475

Vodka

Finlandia	\$95
Absolut	\$95
Stolichnava	\$95
Belvedere	\$115
Ketel One	\$120
Grey Goose	\$125

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CONDADO VANDERBILT
HOTEL

Tequila

Jose Cuervo Gold	\$90
Sauza Conmemorativo	\$110
Tequila Don Julio Añejo	\$120
1800 Añejo	\$140
Patrón Silver	\$160
Tres Generaciones	\$160
Patrón Reposado	\$180
Patrón Añejo	\$200
Patrón Platinum	\$500

Whiskey- Canadian

Canadian Club	\$95
Seagram's 7 Crown	\$95
Seagrams VO	\$95
Crown Royal	\$100
Knob Creek	\$180

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