

## OUR WEDDING PACKAGE INCLUDES:

5 Hors D'Oeuvres, Welcome Specialty Drink, 1 Glass of Sparkling Wine or Champagne for Bridal Toast , 3-Course Dinner with Wine Service. Complement your package by adding your preferred bar (details on the 2nd page).



## COLD HORS D'OEUVRES

Seafood Escabeche / Micro Cilantro  
Island Chicken Salad / Grilled Pineapple / Plantain Mariquita  
Fresh Mozzarella / Pickled Tomato / Olive Oil  
Watermelon & Prosciutto Lollipop / White Balsamic Vinegar  
Snapper Ceviche / Avocado / Tomato / Orange Juice  
Lobster Bruschetta / Manchego Cheese / Kalamata Olives / Jerez

## HOT HORS D'OEUVRES

Stuffed Mushroom Caps / Aged Parmesan Cheese  
Churrasco Satay / Cilantro Chimichurri  
Chicken Fricase Croquettes / Avocado Aioli  
Arroz Pescador Bites / Sofrito Emulsion  
Ropa Vieja / Yuca Tostones  
Mini Beef Wellington / Mustard Aioli

## SPECIALTY DRINK

Your Choice of (1) of the following alternatives:

Flavored Mojitos  
Red Sangría  
White Sangría



## FIRST COURSE SOUP

Your Choice of (1) of the following alternatives  
Roasted Cauliflower Cream / White Cheddar Cheese  
Crema de Almeja / Tomato - Clam Ragout  
Malanga Cream / Chorizo Gremolata  
Sancocho Soup / Recao Oil  
Plantain Soup / Root Vegetable Relish  
Curried Pumpkin Soup / Coconut Milk

## SECOND COURSE SALAD

Your Choice of (1) of the following alternatives

Romaine Leaves / Radicchio / Cilantro Caesar Dressing / Shaved Manchego Cheese / Plantain Crisp  
Organic Greens / Pink Peppercorn Champagne Vinaigrette/ Herb Cheese-Spring Roll  
Assorted Greens / Frisee / Bermuda Onions / Mango / Guanábana-Aji Vinaigrette  
Heirloom Tomatoes / Burrata / Radishes / Pickled Jalapeño / Charred Onions Vinaigrette  
Radicchio / Butter Lettuce / Radishes / Roasted Corn / Avocado / Baby Tomatoes / Mustard Dressing

## THIRD COURSE MAIN ENTRÉE

Your Choice of (1) of the following alternatives:

### EVERYONE'S FAVORITE

Braised Short Ribs / Tomato Risotto / Arugula

@ \$113.00 per Guest

Beef Filet / Bacon Demi Sauce /

Mampostea'o Risotto / Arugula

@ \$115.00 per Guest

Pan Seared Sea Bass / Apio / Roasted

Asparagus / Brown Butter

@ \$120.00 per Guest

### INSTANT SUCCESS

Grilled Organic Chicken Breast / Herb  
Polenta / Preserved Lemon Vinaigrette

@ \$95.00 per Guest

Wild Mushroom-Goat Cheese Stuffed

Organic Chicken Breast / Herb

Couscous / Roasted Tomatoes

@ \$98.00 per Guest

Longaniza, Local Cheese Pork Roulade

/ Garlic Volute / Root Mash

@ \$102.00 per Guest

### EPICURIAN CREATIONS

Duet of: Beef Filet, Port Wine /  
Seared Sea Bass, Mandarin Relish

/ Yukon Mash

@ \$127.00 per Guest

Duet of: Beef Filet, Au Jus / Baby

Lobster / Thyme Mash / Crispy

Hen of the Woods

@ \$131.00 per Guest

### 4 HOURS PREMIUM BRANDS

Wines: Wente

Vodka: Finlandia, Absolut

Gin: Tanqueray

Whiskey: Dewar's

Rum: Bacardi Silver

Bourbon: Jim Beam

Tequila: Jose Cuervo Gold.

Beers: Medalla, Heineken

Sparkling Wine for Toast: Torre Oria

@ \$75.00 per Guest

### 4 HOURS LUXURY BRANDS

Wines: Wente

Vodka: Grey Goose

Gin: Bombay

Whiskey: Johnny Walker Black

Rum: Bacardi Limon, Don Q

Bourbon: Jack Daniels

Tequila: Sauza Conmemorativo

Beers: Coors Light, Medalla, Corona, Heineken

Champagne for Toast: Nicolas Feuillette, Brut

@ \$84.00 per Guest

### OUR WEDDING RECEPTION VENUES:

25 to 50 people at Salon del Mar / 50 to 80 people at Salon Mirador

80 to 130 people at Salon Indigo / 130 and up at Las Nereidas Ballroom or Atlántiko

The above packages are offered to 25 guests or more for plated dinners. Additional options for buffet, stations and personalized menus are available. A 22% Banquet Administration Fee and 11.5% Taxes will apply to all food and beverage consumption, not included in the above prices.