

A large, abstract teal line art graphic on the left side of the page. It consists of several overlapping, organic shapes that resemble a stylized leaf or a cluster of waves. The lines are thin and teal in color. Below the main graphic are two circles of different sizes, also in teal line art style.

DESTINATION WEDDINGS Packages

LA CONCHA WEDDINGS PACKAGES

Our Wedding Package includes:

5 Hors D'Oeuvres / 1 Glass of a Welcome Specialty Drink /
1 Glass of Sparkling Wine for the Toast
3-Course Dinner with a Glass of House Wine
4 Hours of Premium Open Bar / Coffee Service

COLD CANAPÉS

Island Chicken Salad / Mariquita
Watermelon & Prosciutto Lollipop / White Balsamic Reduction
Snapper Ceviche / Avocado / Tomato / Orange Juice
Lobster Roll / Manchego Cheese / Kalamata Olives / Jerez
Tuna Taquitos / Wasabi Aioli / Sesame
Beef Tartar / Grain Mustard Horseradish Aioli / Toast Point
Cucumber Pinwheel / Eggplant Caponata (V)
Thai Vegetable Spring Roll (Vegan)

HOT CANAPÉS

Stuffed Mushroom Caps / Aged Parmesan Cheese
Churrasco Satay / Cilantro Chimichurri
Mini Beef Wellington / Mustard Aioli
Crab Cake / Yuzu Aioli
Prosciutto and Manchego Croquette
Curried Chicken Spring Roll / Peanut Sauce
Vegetable Samosa / Cumin-Mint Yogurt (V)
Stuffed Potato Fritters / Romesco (Vegan)

LOCAL CORNER

Mini Alcapurrias / Aji Mojito
Corn Sorrullitos / Rum Cocktail
Ropa Vieja / Yuca Tostones
Four Cheese Empanadas / Guava
Arroz con Gandules Croquette
Mahi-Mahi Chicharrones / Chorizo Emulsion

SPECIALTY DRINK

Flavored Mojitos
Red or White Sangría

PLATED DINNER

Select one soup, one salad and one entrée. Enhance with an appetizer.
Includes Bread Rolls and Freshly Brewed Puerto Rican Coffee or Tea.

SOUPS

Malanga Cream / Chorizo Gremolata

Sancocho Soup / Recao Oil

Plantain Soup / Root Vegetable Relish

Yautía Cream / Smoked Chicken Chicharrón

Potato and Leek / Boursin Crouton

Chickpea Cream / Pimenton Oil / Fried Peas (V)

Roasted Cauliflower Cream / White Cheddar Cheese (V)

Red Lentil Curry / Tzatziki (V)

SALADS

Romaine Leaves / Radicchio / Cilantro Caesar Dressing / Shaved Manchego Cheese / Plantain Crisp

Assorted Greens / Frisee / Bermuda Onions / Mango / Guanábana-Aji Vinaigrette

Roasted Baby Carrots / Yogurt-Ricotta Spread / Orange Wedges / Pepitas

Fresh Mozzarella / Pimenton Aioli / Roma Tomato / Charred Onion

Endives / Watercress / Frisee / Crunchy Serrano / Orange Vinaigrette / Candied Pecans

Roasted Pumpkin Puree / Cauliflower / Arugula / Shallot Vinaigrette / Pumpkin Seeds

APPETIZERS

Tuna Tartar / Spicy Soy Emulsion / Pickled Mango / 19

Pan Seared Crab Cake / Lemon Aioli / Shaved Fennel / 18

Braised Short Ribs / Parmesan Gnocchi / Horseradish / Chimichurri / 21

Pan Seared Scallops / Corn Ragout / Cilantro / 24

Beef Carpaccio / Shaved Manchego / Tartufi Vinaigrette / Rucola / 18

PLATED DINNER

ENTRÉES

Grilled Organic Chicken Breast / Creamy Corn / 142

Wild Mushroom-Goat Cheese Stuffed Organic Chicken Breast / Marsala / 144

Pork Medallion / Papaya Chutney / 146

Pork Roulade / Pancetta and Caramelized Onions / 148

Braised Short Ribs / Plantain Gremolata / 160

Seared Beef Filet / Bacon Marmalade / 164

Pan Seared Sea Bass / Lemon Caper Butter / 156

Local Snapper Filet / Roasted Tomato Salsa / 150

(V) Cauliflower Steak / Roasted Vegetables Salsa / 138

(V) Eggplant Confit / Salsa Verde / 138

ENTRÉE DUETS

Seared Pork Medallion / Grilled Langoustines / Charred Onions / 170

Beef Filet Encebollao / Buttered Lobster / Root Vegetables Strings / 180

BEVERAGES

4 HOURS PREMIUM BAR

Don Q

Finlandia or Absolut

Dewar's

Medalla / Coors Light

Assorted Sodas

ENHANCE YOUR PACKAGE - LUXURY BAR / 14

Grey Goose or Tito's Vodka / Bacardi Silver or Don Q / Johnny Walker Black / Medalla / Heineken / Assorted Sodas