



2022 EVENTS MENU



FAIRMONT EL SAN JUAN HOTEL

*63 years of the best live music, cocktails
& food that Puerto Rico has to offer.*



EXPERIENCE EXTRAORDINARY



OUTDOOR VENUES

Fairmont
EL SAN JUAN HOTEL



INDOOR VENUES

Fairmont
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BREAKFAST

Fairmont
EL SAN JUAN HOTEL

BREAKFAST BUFFETS

Includes Orange Juice, Apple Juice, Freshly Brewed Coffee and Lot 35 Teas. Price per person. All eggs used for breakfast are cage free.

CONTINENTAL \$25

Freshly Baked Pastries, Danish & Croissants
 Fresh Local Seasonal Fruit *whole, sliced*
 Homemade Granola
 Oatmeal *mixed berries, brown sugar*
 Selection of Cereals
 Fruit & Yogurt Parfaits *homemade granola*
 Multi Grain, Whole Wheat, White Breads & Bagels
 Sweet Butter, Cream Cheese, Fruit Preserves & Honey

ALL AMERICAN \$32

Freshly Baked Pastries, Danish & Croissants
 Seasonal Local Fruit *whole, sliced*
 Homemade Granola
 Fruit & Yogurt Parfaits *homemade granola*
 Pancakes *sliced bananas, maple syrup, toasted macadamia nuts*
 Soft Scrambled Eggs
 Smoked Bacon
 Chicken Sausage
 Home Style Potatoes *caramelized onions*
 Roasted Tomatoes
 Multi Grain, Whole Wheat, White Breads & Bagels
 Sweet Butter, Cream Cheese, Fruit Preserves & Honey

HEALTHY \$34

Fresh Pressed Antioxidant Juice *green, carrot
ginger & beet apple*
 Avocado Toast
 Seasonal Local Fruit *whole, sliced*
 Overnight Oats *dried fruits, nuts & seeds*
 Mini Smoothie Bowl
 Vegetable Egg White Frittatas
 Smoked Salmon *capers, onion & tomato*
 Fresh Salad Greens
 Chicken Sausage
 Multi Grain, Whole Wheat, White Breads & Bagels
 Sweet Butter, Chive Cream Cheese, Fruit Preserves & Honey

LOCAL \$32

Seasonal Local Fruit *whole, sliced*
 Chilaquiles Boricuas
 Mini Mallorca Egg Sandwiches
 Mofongo *carnitas*
 Scrambled Eggs *roasted peppers*
 Sweet Potato Pancakes *maple syrup*
 Smoked Bacon
 Chorizo
 Multi Grain, Whole Wheat, White Breads & Bagels
 Sweet Butter, Cream Cheese, Fruit Preserves & Honey

BRUNCH \$36

Fruit & Yogurt Parfaits *homemade granola*
 Fresh Local Seasonal Fruit *whole, sliced*
 Freshly Baked Pastries, Muffins, Danish & Croissants
 Scrambled Eggs
 Maple Bacon
 Chicken Sausage
 Sweet Potato Hash
 Vegetable Shakshuka *braised kale, tomato, chickpeas
goat cheese*
 Multi Grain, Whole Wheat, White Breads & Sweet Breads
 Sweet Butter, Cream Cheese, Fruit Preserves & Honey
 Heirloom Tomatoes *basil & buratta cheese*
 Selection of Local Cheese & Charcuterie
 Fried Chicken & Waffles *cinnamon-infused maple syrup*
 Pressed Cuban Sandwiches
 Fruit Tarts

CULEBRA BRUNCH \$39

Tropical Sliced Fruits
 Fresh Local Sweet Breads, Pan Sobao & Baguette
 Seasonal Preserves & Culture Butter
 Guava Turnovers, Quesitos & Danishes
 Yogurt Smoothie *seasonal fruits*
 Mallorca French Toast
 Scramble Eggs *peppers & onions*
 Bacon & Chorizo
 Grilled Seasonal Vegetables
 Shrimp Skewers *citrus*
 Puerto Rican Coffee Roasted Chicken *yuca mojo*
 Très Leches *merengue*

BREAKFAST BUFFETS ENHANCEMENTS

Price per person or by the dozen. Minimum of 20 people.

- Yogurt Smoothie seasonal fruits : \$36 per dozen
- Selection of Cereals \$24 per 12 boxes
- Smoked Salmon Board capers, red onion, tomato : \$8 per person
- Mini Mallorca Egg Sandwiches \$48 per dozen
- Fruit & Yogurt Parfaits homemade granola \$36 per dozen
- Selection of GF Breads + Apple Muffins \$36 per dozen
- Buttermilk Pancakes seasonal local fruit : \$5 per person
- Chicken & Waffles maple syrup : \$7 per person
- Eggs Benedict Canadian bacon, shrimp or carnitas : \$7 per person
- Home Style Potatoes caramelized onions \$3 per person
- Smoked Bacon & Cheese Quiche \$36 per quiche : 12 slices
- Local Cheese & Charcuterie Board \$7 per person
- Coconut Oatmeal mango & cinnamon : \$3 per person
- Avocado Toast boiled egg : \$5 per person
- Vegetable Shakshuka braised kale, tomato, chickpeas, goat cheese : \$6 per person
- Churrasco bbq, guava sauce : \$12 per person

BRUNCH DESSERT BUFFETS ENHANCEMENTS

By the piece, 3 piece minimum.

- Chocolate Flan \$32 : 1/2 baking pan size (feeds 12 each)
- Très Leches dulce de leche / \$36 : 1/2 baking pan size (feeds 12 each)
- Tiramisu \$48 : 1/2 baking pan size (feeds 12 each)



BOXED BREAKFAST

All boxes include a piece of whole fruit, plantain chips and a bottle of water.
Price per person. Minimum 10 per order.

- Smoked Bacon & Cheese Quiche \$25
- Mallorca Sandwich fried egg, vaca negra cheese, country ham : \$25
- Vegan Breakfast Burrito grilled eggplant, tofu, pico de gallo, avocado : \$23
- Fruit & Yogurt Parfait \$21

BREAKFAST ACTION STATIONS

Price per person. \$150 Chef Attendant Fee (1 Chef for every 50 people).

- Smoothie Bowl 1 fruit, 1 vegetable & plain smoothie bases with accompaniments : \$12
- French Toast Canadian maple syrup, chantilly cream, berries : \$15
- Buttermilk Pancakes Canadian maple syrup, macadamia nuts, bananas : \$15
- Cast Iron Waffle Canadian maple syrup, honey butter, blueberries : \$15
- Omelettes organic eggs, 3 meats, 4 vegetable, 3 cheeses : \$15
- Eggs Your Way organic eggs, pico de gallo, tomatillo salsa & selection of cheeses : \$15
- Slow Roasted Pork Belly Carving Board house sauces & sweet bread : \$18

A LA CARTE BREAKFAST

Includes orange juice, apple juice, freshly brewed coffee and Lot 35 teas.

Base Price: \$31 per person.

Client can choose 2 items from below. Client can add a 3rd choice for \$8 per person.

Meal will include family style toast & breakfast potatoes.

Smoothie Bowl *yogurt, mango, toasted coconut, chia seeds, cocoa nibs*

Brioche French Toast *papaya, maple butter, toasted pistachio nuts*

Avocado Toast *boiled eggs, heirloom tomatoes*

Mallorca Sandwich *fried egg, bacon, cheese, sweet potato hash*

Eggs Benedict *serrano ham, spinach, hollandaise sauce*

Vegetable Shakshuka *braised kale, tomato, chickpeas, goat cheese*

Buttermilk Pancakes *blueberries, toasted walnuts, maple syrup*

Smoked Salmon Omelette *fresh greens, pickled onions, herb cream cheese*

AM BREAKFAST ENHANCEMENTS

Price per person or by the dozen.

Seasonal Whole Fruit \$24 per dozen

Local Sliced Fruit \$5 per person

Make Your Own Trail Mix \$6 per person

Assorted Kettle Chips \$36 per dozen

Plain & Chocolate Croissants \$36 per dozen

Fresh Vegetables, Hummus & Dips \$5 per person

Assorted Muffin \$36 per dozen

Brownies & Blondies \$36 per dozen

Fresh Baked Cookies \$24 per dozen

House-Made Fresh Pressed Juices \$7 per 8-ounce bottle

Tea Sandwiches \$36 per dozen

guava jam with cashew butter + bacon benedictine on rye

Deviled Eggs \$24 per dozen

AM BREAKS

Includes freshly brewed coffee and Lot 35 teas. Price per person.

FRENCH BRASSERIE \$18

Croissants, Danish & Coffee Cake

Brie & Baguette

Assorted Macarons

Quiche

LOCAL CAFÉ \$18

Local Cold Brew and Iced Teas

Fruit & Yogurt Parfait

Empanadas vegetable & beef

Assorted Breakfast Breads & Coffee Cakes

LOCAL FARMERS MARKET \$18

House-Made Fresh Pressed Juices

Seasonal Sliced & Whole Fruit

Avocado Toast

Fresh Vegetables hummus & chips

TEA TIME \$20

Fresh Berries *chantilly*

Scones, Tea Cookies, Muffins

& Lemon Tarts

Deviled Eggs

Baguette *smoked ham & cheese*

HEALTHY CHOICE \$20

House-Made Fresh Pressed Juices

Seasonal Market Fresh Fruit *sliced & whole*

Acai Bowls fresh fruit, cocoa nibs

& toasted coconut

Protein Bars & Energy Bars

GLUTEN FREE OPTIONS

Price per person or by the dozen

Apple Muffins \$48 per dozen

Sliced Breakfast Breads \$5 per person

French Macarons \$36 per dozen

Flan *cheese, passion fruit, coconut, vanilla* \$8 per person

COMPOSED BREAKFAST PLATES

\$38 per person, all items composed on one plate.

Includes orange juice, apple juice, freshly brewed coffee and Lot 35 teas.

Maximum of 24 guests.

SPANISH BREAKFAST

Green Immunity Juice Shot

Manchego with marcona almonds and local honey

12 Month Serrano Ham

Pan Con Tomate

Potato and Onion Spanish Tortilla with chive crema

THE EL SAN JUAN

Detox Juice Shot

Drunken Goat Cheese

Scones with clotted cream and berries

Yogurt and Granola Parfait

Vegetable Frittata

VIVA PUERTO RICO

Orange-Ginger-Vanilla Juice Shot

Local Vaca Negra Cheese

Mini Muffins

Açai Yogurt with chia, mango and papaya

Mezcla on Sobao Bread with cucumber and tomato

LIQUID REFRESHMENTS

Assorted Soft Drinks \$5

Full Day (8 hours) Puerto Rican Coffee, Decaf and Lot 35 Teas \$20 per person

Half Day (4 hours) Puerto Rican Coffee, Decaf and Lot 35 Teas \$12 per person

Bottled Water, Still, Sparkling \$5

Fruit-Infused Water \$25 per gallon



LUNCH

LUNCH BUFFETS

Includes freshly brewed coffee and Lot 35 teas. Price per person.

CAFÉ \$40

Caesar Salad

Gazpacho *avocado oil, basil*

Grilled Zucchini *salsa verde, pine nuts*

Ham & Cheese Baguette

Beef Sliders *bacon jam & garlic aioli*

Poached Salmon Toast *tomato, capers, pickled red onions*

Lemon Dill Fingerling Potatoes

Grilled Asparagus *country mustard crème fraîche*

Salted Caramel Chocolate Tart

ISLA VERDE BBQ \$48

Freshly Baked Rolls

Mixed Greens Salad *red onion, mango, cashews*

passion fruit vinaigrette

Creamy Coleslaw *carrots, ginger*

Coconut Vegetable Fried Rice

Local Grilled Vegetables Skewers

Fresh Island Snapper *lemon & herbs*

Baby Back Ribs *guava bbq sauce*

Salsa Verde & Salsa Roja, Salsa Macha, Chimichurri

Key Lime Tart

Coconut Pudding

MEXICAN \$40

Guacamole *lime & jalapeno*

Tortilla Chips *Guajillo Salsa*

Campechana *avocado & citrus*

Pork Carnitas

Cauliflower Al Pastor

Grilled Sea Bass *salsa roja & salsa verde*

Esquites *chili, lime, cotija cheese, cilantro*

Cilantro Rice

Stewed Black Beans *cumin & coriander*

Corn & Flour Tortillas, Salsa Macha, Crema, Onion & Cilantro

Churro with Spiced Chocolate Sauce

Très Leches

HOAGIES & GRINDERS \$38

Chicken Asopao

Marinated Tomatoes *fresh mozzarella*

Potato Salad *boiled eggs, onion, celery, aji dulces*

Sauces: *extra virgin olive oil, vinegar*

classic vinaigrette, buttermilk dressing

Deli Meats: *turkey breast, honey ham, roast beef, salami*

Deli Cheeses: *American, cheddar, swiss*

Sandwich Salads: *egg, chicken*

Assorted Pickles, Olive Tapenade

Assorted Breads & Flatbreads

Bibb Lettuce, Tomato, Dill Pickles

Mayonnaise, Mustard, Hot Sauce

Apple Pie Martini

Arroz Con Dulce

LOCAL PUERTO RICAN \$45

Freshly Baked Rolls

Green Banana Escabeche

Mixed Greens Salad *red onion, mango, cashews*

passion fruit vinaigrette

Bacalaitos

Assorted Alcapurrias *mayo-catsup*

Bacalao Con Viandas

Mariquitas

Pernil *red chimichurri*

Arroz Con Gandules

Coditos

Guava Cheesecake

Tembleque

COMFORT FOOD \$48

Cream of Tomato Soup *crispy basil, extra virgin olive oil*

Panzanella

Chicken & Beef Empanadas *crushed avocado*

Roasted Atlantic Salmon Filet *citrus & herbs*

Guava Glazed BBQ Pork Loin

Cheese Tortellini *mushroom cream, pearl onions, maitake mushrooms*

Roasted Garlic and Fingerling Potatoes

Grilled Asparagus

NY Style Deli Cheesecake

Chocolate Cake

LUNCH BUFFET ENHANCEMENTS

Price per person or by the dozen. Minimum of 20 people.

Garden Mixed Greens red onion, mango, cashews, passion fruit vinaigrette : \$8 per person

Tuna Poke citrus ponzu & avocado / \$15 per person

Power Bowl guava, avocado, ancient grains, toasted coconut, pea greens : \$9 per person

Seasonal Whole or Sliced Fruits \$7 per person

Chicken Empanadas \$36 per dozen

Conch Fritters \$24 per dozen

Beef Sliders bacon jam & garlic aioli : \$48 per dozen

Shrimp Cocktail \$48 per dozen

Curry Tofu Wraps golden raisins, quinoa, almonds, arugula : \$36 per dozen

Cubano Pressed Sandwiches pickles & spicy mustard : \$36 per dozen

Charred Chicken spice rub : \$15 per person

Roasted Potatoes herbs & garlic : \$5 per person

Grilled Vegetables \$7 per person

Baked Sweet Potatoes \$5 per person

Arroz Con Gandules \$5 per person



LUNCH DESSERT BUFFET ENHANCEMENTS

Price per person. Minimum of 20 people.

Coquito Très Leches \$8

Praline Tart \$10

Mexican Chocolate Pot de Crème \$10

Coconut Dequise tropical fruit \$10

BOXED LUNCHES

All boxes include a bottle of water and a choice of 2 of the following:

whole fruit, plantain chips, or house-made cookie.

\$29 per box. Minimum of 10 per order.

Ham & Cheese Croissant

Caesar Wrap parmesan cheese, croutons, creamy garlic dressing

Roast Beef Baguette avocado, romaine, tomato, horseradish mayo

Turkey Club bacon, avocado, tomato, bibb lettuce, country white, herb aioli

Ancient Grain Bowl power greens, seeds, dried cranberries, butternut squash, soybeans
miso vinaigrette

A LA CARTE LUNCH

Includes freshly brewed coffee & Lot 35 teas.

PRE-FIXE MENUS *based on base pricing*

3 COURSE \$55 per person

- 1 Appetizer & Soup Selection choice of 2
- 1 Main Course choice of 2
- 1 Dessert choice of 2

4 COURSE \$60 per person

- 1 Salad
- 1 Soup
- 1 Main Course choice of 2
- 1 Dessert choice of 2

Client has the ability to add a choice for \$8 per person.

APPETIZERS

Garden Mixed Greens *red onion, mango, cashews, passion fruit vinaigrette*
 Roasted Beets *burrata cheese, toasted coriander, extra virgin olive oil*
 Green Asparagus *cannellini beans & caramelized shallot vinaigrette*
 Grilled Octopus *green olives, piquillo peppers, lemon garlic oil*
 Market Ceviche *red onion, lime, coconut, tostadas*

SOUPS

Cream of Plantain Soup *mariquitas*
 Chicken Asopao
 Pumpkin Soup *chili oil, pepitas*

MAIN COURSES

Grilled Mahi Mahi *coconut rice, asparagus, papaya chutney*
 Grilled Shrimp Skewers *tomato, black olives, hummus, tzatziki, naan bread*
 Seared Yellow Fin Tuna *grilled vegetables, gandules, mango salsa*
 Grilled Chicken Breast *mashed cassava, green beans, passion fruit butter*
 Marinated Churrasco *zucchini, caramelized onions, chimichurri*

VEGETARIAN/VEGAN ENTRÉES

Cauliflower *snow peas, dates, pistachios, pearl onions, curry butter*
 Butternut Squash *quinoa, dried cranberries, pumpkin seeds, brown sugar butter*
 Broccoli *almonds, pickled cherries, black lentils, curry cream*

DESSERTS

Coconut Flan
 Chocolate Cremeux *olive oil, maldon salt*
 Vanilla Bean Cheesecake *citrus*
 Deconstructed Key Lime Pie



PM BREAKS

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EL SAN JUAN HOTEL

PM BREAKS

Includes freshly brewed coffee and Lot 35 teas. Price per person.

CHARCUTERIE & CHEESE \$24

Selection of Cured Meats
Selection of Cheeses
Crackers & Crusty Breads
Local Fresh Fruit & Dry Fruits
Pickled Vegetables

SNACK BAR \$22

Selection of Iced Teas
Selection of Candy *gummy bears, sour patch kids, M&M's, etc.*
Brownies & Cookies
Flavored Popcorn

LOCAL FARMERS MARKET \$22

Seasonal Sliced & Whole Fruit
Seasonal Vegetable Dips *chips and crackers*
Avocado Toast
Fresh Greens *sunflower seeds, tomatoes, lemon vinaigrette*

TEA TIME \$24

Fresh Berries *chantilly*
Scones, Mini Muffins, Mini Pecan Pie
Assorted Cookies
Tea Sandwiches *guava jam with cashew butter + bacon benedictine on rye*

HEALTHY CHOICE \$25

House-Made Fresh Pressed Juices
Seasonal Market Fresh Fruit
Fresh Vegetables *hummus & dips*
Protein Bars & Energy Bars

PM BREAKS ENHANCEMENTS

Price per person or by the dozen. Minimum of 20.

Seasonal Whole Fruit \$24 per dozen
Local Sliced Fruits \$5 per person
Assorted Kettle Chips \$36 per dozen bags
Plain & Chocolate Croissants \$36 per dozen
Fresh Vegetables *hummus & dips* : \$5 per person
Assorted Muffin \$36 per dozen
Brownies & Blondies \$36 per dozen
Fresh Baked Cookies \$24 per dozen
Cupcakes *lemon, chocolate chip, vanilla* : \$36 per dozen
House-Made Fresh Pressed Juices \$8 per 8oz bottle
Wrapped Turkey Sandwiches \$36 per dozen 1/2 sandwiches
Roast Beef on Baguette *oven-dried tomatoes, dijon* \$36 per dozen 1/2 sandwiches
Deviled Eggs \$24 per dozen

GLUTEN FREE OPTIONS

Price per person or by the dozen.

Apple Muffins \$48 per dozen
Sliced Breakfast Breads \$5 per dozen
French Macarons \$36 per dozen

COCKTAIL RECEPTIONS

Price is by the piece. Sold in block of 50 pieces. (50, 100, 150, 200, & etc.)

COLD CANAPES

Tuna Tartare *ginger, aji amarillo, endive* : \$7
 Chilled Shrimp *pineapple, tamarind BBQ sauce* : \$7
 Smoked Salmon : \$7
 Potato Pancake *scallion, labneh, cucumber* : \$6
 Serrano Ham *Wrapped Dates valdeon mousse* : \$6
 Vaca Negra *spinach salad, crostini* : \$5
 Crab Tostada *avocado, lime crema, cilantro* : \$7
 Pork Rilette *dijon, cornichon* : \$5
 Local Snapper *Ceviche coconut, chilies, plantain chips* : \$6
 Beef Tartare *crispy potato, horseradish, herbs* : \$7

HOT CANAPES

Chicken, Beef or Chorizo *Empanada crushed avocado* : \$5
 Beef Slider *tomato bacon jam, garlic aioli* : \$7
 Chicken Skewer *guava glaze* : \$5
 Conch Fritters *mango chutney* : \$5
 Jamon & Cheese *Croquette burnt scallion aioli* : \$5
 Lamb Meatballs *labneh, smoked paprika, salsa verde* : \$7
 Alcapurrias *mayo-catsup* : \$5
 Piononos *guava jam* : \$5
 Sorullitos *guava jam* : \$5
 Bacalaitos *aji dulce remoulade* : \$5
 Cerdo Frito *Mini Tacos corn, roasted peppers, cilantro crema* : \$6
 Bacon *Wrapped Dates valdeon mousse* : \$6

VEGETARIAN/VEGAN CANAPES

Burrata *heirloom tomatoes, basil, grilled baguette* : \$6
 Watermelon *queso de cabra, balsamic reduction, pepitas* : \$5
 Gazpacho *grapefruit, avocado* : \$5
 Avocado Toast *lime, basil, marcona almond* : \$5
 Eggplant *Hummus olives, crostini* : \$5
 Mushroom *Arancini pecorino cheese, truffle* : \$5
 Mini Falafel *Pita tzatziki, spicy cucumber* : \$5
 Grilled *Zucchini Skewers chimichurri* : \$5
 Portobella *Mushroom Tacos queso fresco, scallions, chipotle crema* : \$5

CARVING STATIONS

Price per person. Minimum 20 people.

\$150 Chef Attendant fee (1 chef for every 50 people)

Slow Roasted Whole Chicken *spice rub, grilled onions, chimichurri* : \$20
 Whole Roasted Cauliflower *golden raisins, curry butter, almonds, capers* : \$18
 Local Salt Baked Snapper *mango salsa, asparagus* : \$22
 Crispy Pork Belly *smoked paprika chimichurri, mango* : \$20
 Slow Roasted Prime Rib *rosemary au jus, fingerling potatoes* : \$30
 Herb Crusted Lamb Rack *minted roasted carrots, cumin lamb jus* : \$32
 Whole Roasted Puerto Rican Pig *papaya and avocado escabeche*
 Feeds 80-100 people : \$2,400

RECEPTION & ACTION STATIONS

Action Stations require Chef Attendant.

Price per person. Minimum 20 people.

\$150 Chef Attendant fee (1 chef for every 50 people for action stations)

Seasonal Crudit  fresh vegetables, hummus, green goddess : \$10
 Mezze *grilled pita, pickled & fresh vegetables, humus, baba ghanoush, tzatziki, pitas flatbreads, lavash* : \$12
 Cheese *artisan cheeses, nuts, fresh & dried fruit, house-made jams, mostardas, breads & crackers* : \$15
 El Pastor *marinated pork, pineapple, onion, cilantro, corn tortillas* **Action Station** : \$18
 Paella *seafood or meat large pan paella, ensalata mixta* **Action Station** : \$20
 Sushi Table *assorted sushi & sashimi, hand rolls, maki rolls, accompaniments* **Action Station** : \$MP
 Charcuterie *cured meats & spreads, marinated olives, pickles, mustards, bread & crackers* : \$18
 Chilled Seafood *shrimp, clams, mussels, crab legs, lemon, cocktail sauce, mignonette, hot sauce*
Action Station : \$MP
 Sliders *beef patty, marinated chicken thigh, grilled portobellos, bacon tomato jam, caramelized onions american cheese, swiss cheese, garlic aioli, mustards, mini brioche buns* **Action Station** : \$20
 Pokes *tuna, salmon, marinated tofu, soy sauce, citrus ponzu, spicy mayo, sushi rice, seaweed salad pickled vegetables, local seasonal fruit* **Action Station** : \$MP
 Shawarma **(Lamb, Pork or Chicken)** *pita bread, tzatziki, hummus, onion, tomato, romaine, pickled garlic* : \$20
 Pulpo *Via Vertical Oven kalamata remoulade, roasted fingerling potatoes, avocado escabeche* : \$22

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RECEPTION & ACTION STATIONS

Pasta Stations require Chef Attendant.

Price per person. Minimum 20 people.

\$150 Chef Attendant fee (1 chef for every 50 people for action stations)

PASTA STATIONS

Penne

Linguini

Cheese Tortellini

*Served with alfredo, pomodoro, palamino + pesto, olives, capers, mushrooms
herbs, parmesan, red pepper flakes, bell peppers, roasted garlic : \$18*

RISOTTO STATIONS

Saffron Risotto *with English peas*

Risotto Rosso *with mushrooms*

Garlic Risotto *with parmesan cheese*

Finish with butter, marscarpone, bone marrow, heavy cream, parmesan : \$20



POOL AND BEACH STATIONS

Fairmont
EL SAN JUAN HOTEL

BEACH & POOL STATIONS

Stations can be outdoors on our beach and at our pools. Chef Attendant is required.

Price per person. Minimum 20 people. \$150 Chef Attendant fee (1 chef for every 50 people)

Two stations minimum. Example: Protein Table + Harvest Table -or- Protein Table + Dessert Table

CAJA CHINA \$50 *Minimum 50 People*

Green Salad *local vegetables, pepitas, chili lime vinaigrette*

Whole Roasted Pig *orange & smoked paprika, mojo*

salsa verde, mango & papaya salsa

Arroz Con Gandules

Fresh Tomatoes

Onion & Cilantro

Fresh Citrus

ISLA VERDE SEAFOOD \$65

Local Spiny Lobsters

Steamed Clams & Mussels

Gulf Shrimp

Corn, Potatoes, Spicy Coleslaw

Fresh Citrus

Local Greens

Parker House Rolls

Garlic Butter, Cocktail Sauce, Mango Chimichurri

CEVICHE \$40

Coconut Lime Snapper Ceviche

Avocado & Papaya Octopus Ceviche

Tomato & Watermelon Ceviche

Fresh Citrus

Tostones, Mariquitas, Cancha

Pickled Onions & Aji Dulces

MEXICAN \$45

Guacamole *with lime & jalapeño, tortilla chips*

Pork Carnitas

Chicken Tinga

Cauliflower Al Pastor

Street Corn *chili, lime, cotija cheese, cilantro*

Corn Tortillas, Lime, Slaw, Queso Fresco, Onion & Cilantro

Salsa Macha, Salsa Verde, Guajillo Salsa, Chipotle Crema

CUBAN-PRESSED SANDWICHES \$45

Cubano

Medianoche

Fried Sweet Plantains (Maduros)

Congri

Smoked Fried Pork

Potato Chips

Grilled Zucchini *toasted garlic chimichurri*

PUERTO RICO PARRILLADA *wood-fire grilled* \$55

Whole Local *market fish*

Churrasco *skirt steak*

Pork Longaniza

Broccoli Steaks

Charred Vegetable Salsa, Mango Chimichurri,

Tomatillo & Avocado Salsa, Salsa Rojo

Mofongo

Marinated Tomatoes

Tostones

PINCHOS \$55

Gulf Shrimp *garlic, arbol chili, parsley*

Chicken Thigh & Longaniza *onion, herbs*

Smoked Pork *pineapple, jalapeño*

Mixed Vegetable *pineapple*

Arepas, Tostones, Pan Con Ajo

Blistered Shishito Peppers

Sofrito Verde, Pique Criollo, Mojito Isleno, Mango Salsa

BEACH & POOL STATIONS

Stations can be outdoors on our beach and at our pools. Chef Attendant is required.

Price per person. Minimum 20 people. \$150 Chef Attendant fee (1 chef for every 50 people)

Two stations minimum. Example: Protein Table + Harvest Table -or- Protein Table + Dessert Table

SPANISH TABLE \$55

Paella shrimp, chorizo, mussels, clams

Pulpo Gallego Salsa Verde

Ensalata Mixta olives, onion, tomato

Eggplant Caponata

Patatas Bravas tomato-pimentón sauce, garlic aioli

BARBACOA *slow-coal cooking wrapped in banana leaves* \$60

Legs of Lamb ancho chili paste

Lechon suckling pig

Calabaza brown sugar, chili, cider

Pico de Gallo, Cilantro Lime Aioli, Green Chili Sauce

Corn Tortillas

Corn on the Cob

Ensalada de Papas

HARVEST TABLE \$35

Local Fresh Greens red onion, tomatoes, lemon vinaigrette

Caesar Salad

Fresh Tomatoes burrata cheese, basil

Grilled Asparagus romesco sauce

Endive Leaves grapefruit, chili powder, sunflower seeds

Seasonal Local Fruit

Local Cheeses crackers, grapes honey

Sourdough Breads, Baguettes, Seeded Loaves,

Olive Ciabata

DESSERT TABLE \$35

Mini Coconut Flan

Mini Très Leches

Cheesecake Tart

Chocolate Bread Pudding

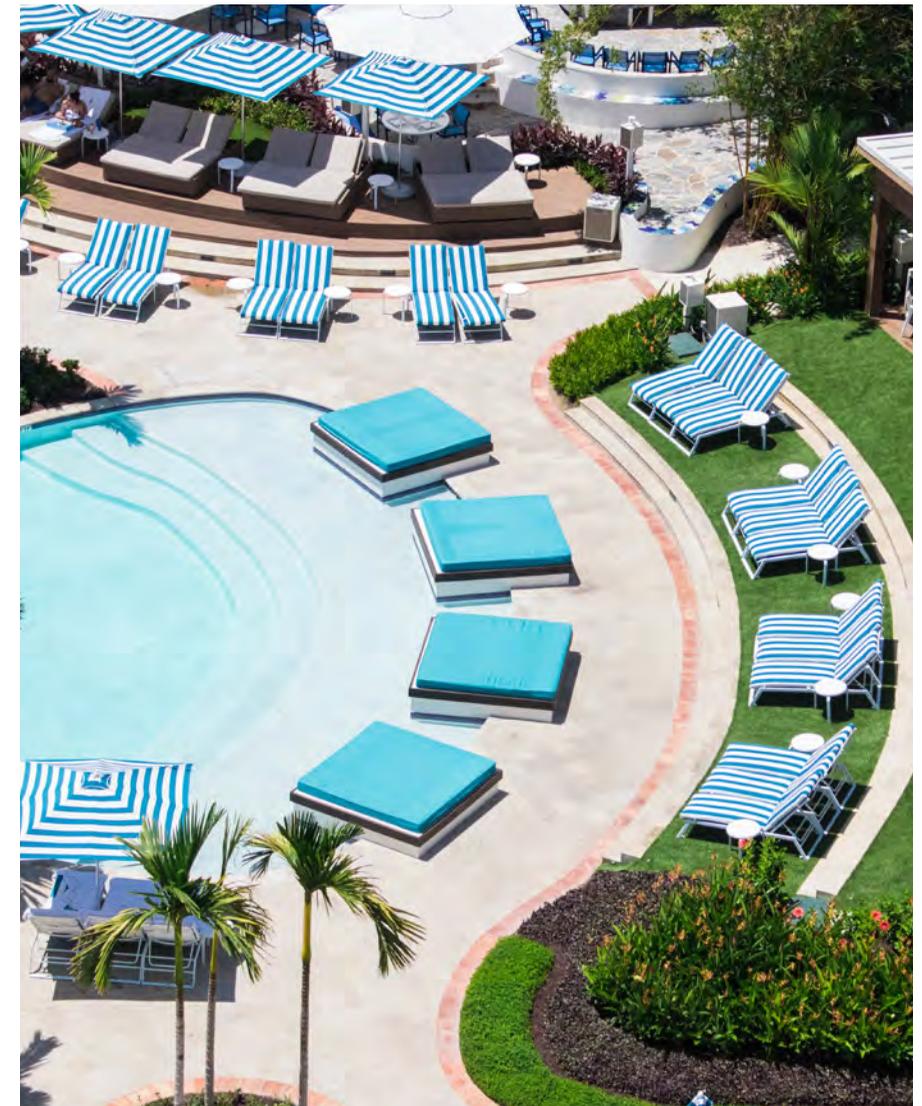
Chocolate Tart

Fresh Local Seasonal Fruit + Berries

Fruit Tarts

Key Lime Tart

Dulce de Leche Alfajores





DINNER

Fairmont
EL SAN JUAN HOTEL

DINNER *Price per person.*

ITALIAN \$85

Rosemary & Roasted Garlic Focaccia *extra virgin olive oil maldon sea salt*

Baby Kale Salad *cROUTONS, anchovy dressing, charred lemon parmesan cheese*

Antipasta *prosciutto, fresh mozzarella, marinated tomatoes grilled mango, pesto, salsa verde, anchovies, olives roasted peppers*

Cheese Tortellini Pasta *rapini, fennel, tomato, pecorino romano*

Rack of Lamb *Luxardo cherry jus*

Branzino *blistered tomatoes, garlic, thyme*

Roasted Garlic Creamy Polenta *parmesan cheese*

Fingerling Potatoes *oregano, rosemary, thyme*

Charred Broccolini *hazelnut romesco*

Dark Chocolate Tiramisu *coffee ganache*

Vanilla Panna Cotta *berries*

AMERICAN \$85

Little Gems *grilled avocado, mixed herbs, sorrel, poppy seed tahini-yogurt*

Marinated Tomatoes *burrata cheese, pesto*

Grilled Vegetables *buttermilk ranch, roasted carrot hummus eggplant dip*

Cheese & Charcuterie *pickles, mostardas & preserves crusty bread, crackers*

Cedar Plank Salmon *meyer lemon beurre blanc*

Slow Roasted NY Strip *charred onion jus*

Roasted Heirloom Carrots *papaya salsa verde*

Baby New Potatoes *butter, chives, dill, lemon*

Citrus Upside-Down Cake *vanilla ice cream*

Chocolate Layer Cake *marinated cherries*

PLENEROS FEST \$80 *Minimum of 50 People.*

Green Salad *local vegetables, pepitas, chili, lime, vinaigrette*

Empanadas (Chicken + Beef)

Local Snapper Ceviche *coconut, key lime*

Grilled Vegetable Skewers *chimichurri*

Grilled Gulf Shrimp *salsa verde + salsa rojo*

Whole Roasted Pig *sauce mojo*

Charred Broccoli Rabe

Yucca Al Mojo

Arroz Con Gandules

Flan

Coconut Bread Pudding

DEL CAMPO A PINONES \$75

Green Leaf Lettuce *cucumber, tomato, red onion coriander guava dressing*

Sancocho Soup

Conch Fritters *pineapple chili aioli*

Alcapurrias

Bacalaitos

Chicken Longaniza *salsa rojo*

Crispy Pork *onions*

Whole Roasted Snapper *tomatillo avocado salsa, tortillas*

Crab Rice

Green Banana Escabeche

Roasted Pumpkin

Queso Flan

Tembleque

BUFFET ENHANCEMENTS

Price per person.

Conch Fritters *pineapple chili aioli / \$12*

Octopus Escabeche *avocado, papaya, citrus, red onion / \$14*

Smoked Beets *blue cheese, mango agrodulce / \$10*

Baby Spinach *cured tomato, pickled onions, walnuts*

local goat cheese, bacon vinaigrette / \$10

Spatchcock Chicken *spiced chicken jus / \$18*

Whole Roasted Snapper *tomatillo avocado salsa, tortillas/ \$20*

Coffee Rub NY Strip Loin *guajillo chili jus / \$25*

Wild Mushrooms / \$10

Creamed Spinach / \$10

Arroz Con Gandules / \$10

Grilled Asparagus Romesco / \$10

BUFFET DESSERT ENHANCEMENTS

Price is per piece or per dozen.

Pecan Pie \$27 ~ 10-inch (feeds 8-10)

Pine Nut Pie \$32 ~ 10-inch (feeds 8-10)

Guava Cheesecake / \$28 ~ 8-inch (feeds 8-10)

Coconut Flan / \$36 per dozen (4oz cup)

Très Leches Cake / \$36 ~ 1/2 Baking Pan Size (feeds 12 each)

Peanut Butter Cookies / \$24 per dozen

Citrus Upside-Down Cake *vanilla crème fraîche / \$28 ~ 8-inch (feeds 8-10)*

Chocolate Layer Cake *marinated cherries / \$30 ~ 8-inch (feeds 8-10)*



A LA CARTE DINNER

Fairmont
EL SAN JUAN HOTEL

A LA CARTE DINNER

PRE-FIXE MENUS *based on Main Course pricing*

3 COURSE

- 1 Appetizer, Salad & Soup Selection choice of 2
- 1 Main Course choice of 2
- 1 Dessert choice of 2

Client has the ability to add an extra choice from either the Appetizer, Soup or Salad section for \$8 per person.

Client has the ability to add an extra course for an additional \$15 per course from the Appetizer, Soup or Salad section for \$15 per person.

APPETIZERS

Burrata Cheese *oven roasted tomato, basil, pine nuts*

Salmon Tartar *golden beets, horseradish, shallot vinaigrette*

Chicken Longaniza a Horno *yautia puree, ajili mojili sauce*

Local Snapper Ceviche *key limes, coconut, mint, peppers*

Grilled Eggplant *pomegranate, goat cheese, pickled onions, salsa verde*

Charred Spanish Octopus *roasted peppers, green olives, garlic confit*

SOUPS

Minestrone *swiss chard, lentils, pinto beans*

Pumpkin Soup *chili oil, pepitas*

Cream of Plantain Soup *mariquitas*

Chicken Asopao

SALADS

Baby Spinach *tomato, pickled onions, pine nuts, bacon vinaigrette,*

Bibb Lettuce *arugula, tomato, cucumber, grapes, radish, avocado, cilantro dressing*

Garden Mixed Greens *red onion, mango, cashew, passion fruit vinaigrette*

Santorino *romaine lettuce, olive tapenade, grilled asparagus, tomato, pecorino romano*

Grilled Zucchini *watercress, corn, pickled red fresno peppers, salsa verde*

ENTRÉES

Grilled Mahi Mahi *coconut rice, green papaya, mango salad, passion fruit butter : \$75*

Pan Seared Snapper *confit potatoes, asparagus, salsa verde : \$75*

Grilled Shrimp *corn, lentils, baby turnips, leeks, cilantro, criolla sauce : \$75*

Spiny Lobster *saffron rice, green olives, stewed tomatoes : \$MP*

PR Coffee Roasted Chicken *asparagus, barley, charred onions, piquillo pepper coulis : \$70*

Pork Tenderloin *creamy polenta, broccolini, salsa puntaresca, pecorino romano : \$75*

Braised Short Rib *crushed sweet potato, walnuts, baby carrots, buerre rouge : \$80*

Beef Tenderloin *green beans, mashed potatoes, red wine sauce : \$85*

VEGETARIAN/VEGAN ENTRÉES

Cauliflower *snow peas, dates, pistachios, pearl onions, ras el hanout : \$65*

Butternut Squash *quinoa, dried cranberries, pumpkin seeds, brown sugar butter : \$65*

Vegetable Curry *raita, naan bread, pickled cauliflower : \$65*

DESSERTS

Chocolate Mousse *praline streusel, raspberry gelantine*

Coconut Dequoise *tropical fruit salpicon*

Carrot Cake *whipped marscarpone, caramelized pecans*

Pecan Tart *chantilly cream, dulce de leche*

Strawberries & Cream



PASTRIES AND LATE NIGHT

Fairmont
EL SAN JUAN HOTEL

PASTRIES STATIONS

Chef Attendant is required at Action Stations.

Price per person. Minimum 20 people.

\$150 Chef Attendant fee (1 chef for every 50 people)

Ice Cream Shop assorted ice creams & sorbets, nuts, sprinkles, candy, bananas
local seasonal fruit sauces, chocolate sauce, caramel sauce, warm cookies **Action Station** : \$30
Bake Shop seasonal pies & tarts, cakes, cookies, brownies & blondies, cake pops : \$35
Candy Shop assorted candy bars, gummies & jelly beans, sour candies, M&Ms, hard candies
chocolate barks, lollipops, marshmallows : \$25
Local Sweets Shop besitos de coco, panatella, polvorones, tembleque, dulce de ajonjoli : \$35

LATE NIGHT SNACKS

Price is per platter. Feeds 10-12 people.

Tater Tots cheese sauce, bacon, scallions, sour cream, condiments : \$40
Popcorn caramel corn, togarashi + sesame oil, virgin olive oil with kalamata salt : \$35
Nachos quesos, spiced ground beef, grilled chicken, chorizo, pico de gallo, guacamole
pickled vegetables, black beans, hot sauce, crema, cilantro : \$40
Sliders beef patties with swiss and caramelized onions, spicy fried chicken and pepper jack
grilled cheeses, b&b pickles, lettuce, tomato, onion, condiments : \$50
Quesadillas chicken, chorizo or mushroom : \$45
Empanadas chicken, beef, pork or veggie : \$40
Chicken Asopao : \$8





BEVERAGES

Fairmont
EL SAN JUAN HOTEL

BEVERAGES | HOSTED BAR / BY THE HOUR

PER PERSON/HOUR	SELECTED BRANDS	GRAND BRANDS	LUXURY BRANDS	WINE, BEER & SOFT DRINKS
One	\$28	\$32	\$34	\$25
Two	\$44	\$52	\$56	\$38
Three	\$60	\$70	\$78	\$50
Four	\$72	\$86	\$100	\$60
Each Additional Hour	\$15	\$15	\$18	\$15

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

ITEMS	SELECTED BRANDS	GRAND BRANDS	LUXURY BRANDS
Vodka	Finlandia	Tito	Grey Goose
Gin	Bombay	Beefeater	The Botanist
Rum	Bacardi Superior	Bacardi Gold	Bacardi 8yr
Tequila	Sauza	Cazadores	Don Julio
Bourbon Whiskey	Jim Bean Bourbon	Woodford Reserve	Makers Mark
Rye	Jim Bean Rye	Woodford Rye	Templeton Rye
Scotch Blended/Single	Dewar's 12yr	Johnny Walker Black	The Macallan 12yr
Vermouth	Martini & Rossi	Martini & Rossi	Martini & Rossi
Champagne/Sparkling	Torre Oria Cava	Torre Oria Cava Reserve	Torre Oria Cava Reserve
Wine	Craftwork	Craftwork	Craftwork

DOMESTIC BEERS: Medalla, Magna

IMPORTED BEERS: Heineken, Corona (Light or Extra), Coors Light, Blue Moon

Bars with a consumption of less than \$500.00 will be charged a fee of \$175.00 per bartender & a \$75 cashier fee.

BEVERAGES | HOSTED / BY THE DRINK

Liquor (Select)	\$13
Liquor (Grand)	\$14
Liquor (Luxury)	\$16
Cordial	\$14
House Wine	\$12
Imported Beer	\$8
Domestic Beer	\$8
Assorted Bottle Juices	\$5
Soft Drinks	\$5
Evian Still Water - Small	\$6
Evian Still Water - Large	\$9
Badoit Sparkling Water - Small	\$6
Badoit Sparkling Water - Large	\$9

CASH BAR

Liquor	\$15
Cordial	\$16
House Wine	\$14
Imported Beer	\$10
Domestic Beer	\$10
Assorted Juices	\$8
Soft Drinks	\$5
Still or Sparkling Water	\$5

WINE LIST | HOSTED BAR / BY THE BOTTLE

SPARKLING

Torre Oria, Cava Reserve	\$45
Torre Oria, Cava Reserve	\$95
Veuve Clicquot, Yellow Label, Brut	\$140
Laurent-Perrier, Brut	\$115

WHITE WINES

Rosa Ruiz, Albariño	\$48
Craftwork, Chardonnay	\$45
Robert Mondavi, Chardonnay	\$45
Bollini, Pinot Grigio	\$50
Chateau St. Michelle, Riesling	\$45
Craftwork, Sauvignon Blanc	\$45
Kim Crawford, Sauvignon Blanc	\$65
Pavina, Rose	\$64

RED WINES

Craftwork, Pinot Noir	\$45
Craftwork, Cabernet Sauvignon	\$45
Joel Gott 815, Cabernet Sauvignon	\$65
Alvaro Palacios, Camins del Priorat	\$58
Bull & Gine 17 XL Tinto, Crianza	\$48
Bousquet, Malbec	\$64
Punto Final Reserva, Malbec	\$56
King Estate, Pinot Noir	\$82

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BEVERAGES | BANQUET LIQUOR LIST

BOURBON

Bulleit	\$95
Woodford Reserve	\$120
Jack Daniels	\$100

COGNAC

Hennessy V.S.	\$145
Remy Marin V.S.O.P.	\$125

SCOTCH

Dewar's White Label	\$90
Johnny Walker Black Label	\$125
Macallan 12yr	\$190

VODKA

Absolut	\$95
Grey Goose	\$125
Ketel One	\$120
Tito's Hand Made	\$105

GIN

Bombay Sapphire	\$110
Hendrick's	\$175
Tanqueray	\$100

RUM

Bacardi	\$72
Bacardi Flavors	\$72
Don Q	\$72
Don Q Flavors	\$72
Don Q Añejo	\$90
Zacapa XO	\$175

TEQUILA

Jimador Reposado	\$80
Jose Cuervo Gold	\$90
Patrón Silver	\$160
Patrón Reposado	\$180
Patrón Añejo	\$200

Bars with a consumption of less than \$500.00 will be charged a fee of \$175.00 per bartender & a \$75 cashier fee