



HOTEL EL CONVENTO  
SMALL LUXURY HOTELS OF THE WORLD

# Weddings

## Food & Beverage

Customized menus will be designed with your catering coordinator to tailor your event to your expectations. Prices are current, and may be confirmed six (6) months prior to your event. All food and beverage prices quoted are subject to a 22% service charge and a 7% government tax. Menu selections should be finalized with the Catering Department four (4) weeks in advance and final changes can be made up to seven (7) business days prior to the event, depending of the elaborateness of the menus. The Hotel will also extend a special fee of 50% off the menu price for all children five to twelve years of age attending your event or a special children menu may be prepared. Food and beverage will not be allowed to be brought into the function rooms or hospitality suites from outside the Hotel without prior notification and unless agreed by both parties. A corkage fee will apply to all beverage brought in. (If this applies, corkage policies will be on the BEO (banquet event order), which will be an integral part of your contract.) Please advise your catering coordinator in advance for special dietary requirements for any of your guests. With prior notification, our culinary team can accommodate these requests.

### Dinner "a la carte" or Pre-Selected Choice Menus

It is possible for you to provide your guests with a choice of entree. The following policies apply:

- "A la carte" menus can be arranged upon request for groups of 50 guests or less.
- Multiple entrees are limited to a choice of two (2) published entrees, all served with the same side dishes. The Hotel will provide a limited number of vegetarian entrees appropriate to your menu selections.
- The highest priced entrée will be charged for all guests, plus a \$10 fee per person/per choice for "choice at the moment" (additional to the menu price).
- For pre-selected choice menus, final number of entrees must be provided to your catering coordinator no less than two (2) weeks prior to the event, and will be charged accordingly. A detailed seating arrangement, per table, showing the entrée selections of each guest is required; or any other form of entrée identification.

If there is a difference on the day of the event from the guaranteed number of entrees, the additional entrees provided will be added to the final charges.

### Pre-Event Food Tasting

We will offer all of our couples the opportunity to experience our executive chef's unique menu on a food tasting four to six weeks prior to your wedding.

- Food tasting is complimentary for two (2) people on weddings of 50-75 guests, and four (4) people on weddings of 75 attendees or more and occurs Tuesday - Friday at 1:00pm - 3:00pm, upon availability.
- Food tasting must be scheduled and confirmed with your catering coordinator at least two (2) weeks prior to the date requested.
- Food Tasting is provided for a maximum of three (3) hors d'oeuvres and two (2) soups, salads and entrees.



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## *Guarantees*

In arranging for private functions, the attendance must be specified at least four (4) weeks prior to the event and guaranteed seven (7) days in advance. Final attendance guaranteed cannot be decreased by more than 5% within this period of time. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. In case the guarantee is not received on the requested time, the expected attendance contracted in this document or the current house count will be used as the guarantee. The Hotel will set up for 5 % above the guaranteed number. If the guarantee is increased within twenty-four (24) hours of an event, the Hotel will charge an additional \$5 per person plus applicable service charge. The client will be charged according to the guarantee, or the number of persons served, whichever is greater.

All meal functions require a minimum attendance of 25 guests (dinner buffets menus have a minimum of 50 guests). If this minimum is not met, additional labor charges will apply.

## *Deposit & Payment*

The following schedule will be in effect for handling of deposit, review and final payment of all charges:

A signed contract and a non-refundable good faith deposit are to be received to secure a date and a banquet room. The deposit amount changes depending on the day of the week and the banquet room to be reserved. This deposit will be applied to your account in the form of a credit. Major Credit Cards are accepted in lieu of a cash/check deposit.

- Sixty (60) days prior to the event, 50% of the current total estimate is due (not refundable at this stage).
- Thirty (30) days prior to the event, 75% of the current total estimate is due (not refundable at this stage)
- Three days (72 hours) prior to arrival, 100% of total estimate is due, less the deposit already paid.
- Total estimate to be based on the final guarantee provided.

## *Room Rentals*

All banquet rooms are assigned according to the expected numbers of guests and room set-up (unless a specific room is requested by the client, paying the required deposit and meeting the required minimum consumption). The costs of food and beverage will cover a maximum of six (6) hours. Every additional hour is \$500. Hours of usage are from 7:00am to 2:00am. The latest time to start an event is 8:00pm. Overtime charges will apply for activities extended after the above mentioned time schedule.

Rental charges are: (If this amount is covered with the food and beverage charges, not including service, room rental is waived)

Salon Jose Campeche:	\$3,000 (Mon-Thur, Sun) \$5,000 (Fri) \$10,000 (Sat)
Salon Antonio Paoli:	\$1,000 (Mon-Thur, Sun) \$3,000 (Fri & Sat)



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Salon Francisco Oller:	\$800 (Mon-Thur) \$1,000 (Fri & Sun) \$2,000 (Sat)
Salon Martorell:	\$800 (Mon-Thur) \$1,000 (Fri & Sun) \$2,000 (Sat)
Salon Ambar:	\$500 (Mon-Sun)
Executive Boardroom:	\$400

Patio Del Nispero Restaurant (our interior courtyard) is available for activities after 5:00pm. If the restaurant set-up has to be replaced for banquet set-up, an outside catered event fee applies. (Refer to page 3)

\*Other room rental and service charges will apply for holidays.

## *Outdoor Catered Events*

The Hotel reserves the right to make a decision to relocate any event indoors. The decision will be based on weather conditions that we obtain from the National Weather Service. For evening activities, the "weather call" will be made by 2:00pm or at least four (4) hours prior to the event. Once the decision has been made, it is final. All outside catered events, up to fifty (50) guests, are subject to a set-up fee of \$200 and functions of more than fifty (50) guests are subject to a \$250 set-up fee. This charge does not include the use of garden chairs (or other type of rented chairs), which are needed for any outside catered event, since the Hotel upholstered banquet chairs cannot be used, as they are not weather resistant. Activities and social events held in Patio Del Nispero (our interior courtyard) may have music entertainment until 10:00pm. The minimum consumption that applies for the back-up room in case of rain will be the same that will apply to the event if it is an outside catered event.

## *Ceremony Arrangements*

Select weddings prefer to have their ceremony in one of our private rooms (maximum of 80 guests) or Patio Del Nispero, our interior courtyard (maximum of 120 guests). Both locations have a \$500 room rental charge. This charge does not include the use of garden chairs (or other type of rented chairs), which are needed for any outside catered event, since the Hotel upholstered banquet chairs cannot be used, as they are upholstered and not weather resistant.

## *Guest Rooms*

A complimentary Bridal Suite is provided for the bride and groom the evening of their wedding, for wedding groups that cover a \$10,000.00 minimum consumption (food and beverage charges only) on Saturdays or \$8,000.00 any other day of the week. The check-in for the Bridal Suite is only guaranteed at 3:00 p.m. Should guestrooms be required, a number of rooms may be reserved through our Sales Department at preferred rates.



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## *Labor & Staffing*

### Servers

Hotel El Convento will provide one (1) server for every twenty (20) guests (plated dinner) and one (1) assistant server for every forty (40) guests. If additional servers are required, they may be provided with a \$50 per server/per hour charge (four (4) hours minimum) with seven (7) days prior notification.

### Bartenders

A bartender is included with all regular bar set-ups for every hundred (100) guests and there is a \$150 fee for each additional bartender requested. For cash bar set-ups, a bartender fee will apply.

### Carvers and Station Attendants

Carvers and station attendants are \$100 each for two (2) hours. Additional hours are \$50 per hour/per chef. For live stations, we recommend one (1) attendant for every hundred (100) guests.

## *Cake Cutting Fee*

A cake cutting fee will apply for all weddings not using our Wedding Package. The cake cutting fee is \$2.50 per person, based on total guarantee.

## *Decorations & Subcontractors Policy*

For planning purposes, the Hotel uses 60" round tables that can accommodate up to ten (10) guests or (6' x 18") and (6' x 30") tables for meeting set-ups. We also provide basic linens (solid ivory and/or solid white), upholstered banquet chairs, china, glassware and tableware at no additional cost. Your catering coordinator can provide a list of recommended vendors for top linens, chairs, flowers, music, photographers, etc; and can make arrangements for upgrades in these categories. The banquet room will be available for set-up the same day of the event, depending on starting time and all decorations must be finished one (1) hour prior to the event. All vendors bringing in equipment of any kind are asked to enter the Hotel through the loading dock located at Calle Sol (unloading hours are from 9:00am to 5:00pm). Unloading equipment of any kind through the front door of the Hotel is strictly prohibited. No parking is allowed on the loading dock. The Ballaja self-parking lot is located two blocks from the Hotel. Open flames are not permitted on our banquet rooms, all candles must be protected by glass encasements. It is understood and agreed that the Hotel premises will be left in a neat and orderly condition, and based on time and labor, you may incur in additional charges for the removal of any decoration materials by the Hotel staff at the close of the event. Items of decoration may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the property.

## *Music & Entertainment*

Musicians and DJ's contracted for your event should be informed to contact the Catering Department directly to notify of any electrical requirements so it may be properly arranged. Special requirements such as dance floors (additional charge of \$150) and tables for the entertainment set-up must be specified to the Catering Department with a minimum of seven (7) days prior to the event. The Hotel reserves the right to control music level on all banquet rooms.



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## *Shipping and Storage of Materials*

Packages for events may be delivered to Hotel El Convento three (3) days prior to the event date, with prior notification and approval from your catering coordinator. The following information should be included on all packages: Group Name, Hotel Contact, Event Contact and Date of Event. Clients are responsible for return shipping of packages plus applicable charges.

## *Parking*

Valet Parking is available at \$25 plus 7% government tax per car. Several hourly rate self-parking lots are located in the vicinity of the Hotel.

## *Security*

The Hotel has regular security patrolling the premises. Groups requiring additional security services may coordinate these arrangements with the Catering Department. The client is responsible for any damages done to the premises caused by any of its guest, attendees or any independent contractors hired by the client, whether it is in the rooms reserved or any part of the Hotel. A list of all hired independent contractors must be provided to the Catering Department at least seventy two (72) hours in advance.



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## *Wedding Package*

### One Hour Cocktail Reception

Selection of five (5) Hors D'oeuvres  
Two (2) glasses of Sangría per person

### Toast

One (1) glass of House Champagne per person

### Dinner

#### **Soup**

~

#### **Salad**

~

#### **Entrée**

@ \$126.00 per person

Chicken Breast Sautéed with Chestnuts, Asparagus, in Cream Cognac Sauce

@ \$142.00 per person

Grilled Filet Mignon with Port Wine Sauce and Mushrooms Ragout

@ \$157.00 per person

Combination Platter (Petit Grilled Filet Mignon & Petit Lobster Tail)

Coffee Service

Cake Cutting Fee (Included)

### Beverage

4 hours Open Bar with a selection of:

House Brands Liquors

Assorted Domestic and Imported Beers

Assorted Sodas, Bottled Water and Juices

House Wines (Red and White)

\*\*Additional hours of open bar can be added at \$15.00 per person/per hour.



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## Cocktail

Selections of hors d'oeuvres from our Executive Chef, offered butler style  
Hundred (100) pieces per tray – Maximum of four (4) selections per tray  
**\$375 per tray**

### COLD HORS D'OEUVRES

#### Chicken

1. Chicken "Tahinni" Salad in Mini Pita Round
2. Chicken Escabeche in Phillo Cup ♣

#### Beef

1. Beef Carpaccio on Toast with Capers, Shaved Parmesan and Lemon Mayo
2. Prosciutto and Melon Delight
3. Profiterole Stuffed with Foie Gras Terrine and Plum Wine Glaze (Only available in full trays)

#### Seafood

1. Eggplant and Tomato Comfit with Crab Meat in Tartlet
2. Shrimp Lime Ceviche
3. Wasabi Lime Crab Salad in Cucumber Cup
4. Corn Arepas with Smoked Salmon and Shallots Vinaigrette

#### Vegetarian

1. Tomato and Avocado Salsa on a Pita Toast
2. Humus Bruschetta with Chives and Pear Dressing
3. Italian Bruschetta
4. Polenta Round with Gorgonzola Cheese and Roasted Red Peppers

### HOT HORS D'OEUVRES

#### Chicken

1. Chicken Skewer with Peanut Sauce
2. Mushroom and Chicken Mousse in Rice Paper Tart

#### Beef

1. Churrasco Pionono ♣
2. Beef Tenderloin or Pork Skewer Homemade Compote ♣
3. Mini Beef Wellington
4. Surf & Turf Skewer (Beef Tenderloin and Scallop with Sesame Sauce)

#### Seafood

1. Shrimp Quiche
2. Mushroom Stuffed with Crab, Pancetta and Cream Cheese
3. Shrimp Creole Guiso in Plantain Cup ♣
4. Mini Crab Cake and Red Chili Mayonnaise
5. Panko Crusted Shrimp with Oriental Spicy Sauce

#### Vegetarian

1. Shallot & Manchego Quiche
2. Goat Cheese Crostini with a Sweet Almond & Chive-Shallot Vinaigrette
3. Oven Roasted Cherry Tomatoe with Goat Cheese

### PUERTO RICAN FRITTERS

**\$300 each**

Assorted Pastelillos  
Sorullitos de Maíz  
Alcapurrias  
Mini Piononos  
Croquetitas  
Bacalaitos

♣ Puerto Rican Flavors

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All prices are subject to change without notice



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## *Cocktail Stations*

Price includes a maximum of two (2) hours each

### FRESH SEAFOOD DISPLAY

Fresh Mussels and Oysters  
Crab Claws  
Shrimps  
\$25 per person (2 pieces of each per person)  
*Add Lobster Medallions – Market Price*

### CEVICHE STATION

*(Lime marinated seafood served with the appropriate garnitures)*  
Shrimp with Acerola and Papaya Sauce  
Lobster with Coconut Sauce  
Sole with Cilantro-Lime Sauce  
Scallops with Mango and Roasted Pepper Sauce  
\$21 per person

### FRESH FRUIT DISPLAY

\$7 per person

### ANTIPASTO DISPLAY

Grilled Marinated Vegetables and Mushrooms  
Assorted Olives  
Sundried Tomato Crostinis  
Assortment of Italian Cheeses and Meats  
Assorted Italian Breads  
\$21 per person

### COUNTRY STATION

Assorted Pates  
Cured Hams and Sausages  
Assortment of Cheeses  
Garden Crudités  
\$19 per person

### INTERNATIONAL CHEESE DISPLAY

Assorted Domestic and Imported Cheeses  
Grapes  
Dried Fruits and Nuts  
*Served with Crackers and Breads*  
\$11 per person

### VIENNESE (DESSERT) STATION

Petit Fours  
\$5 each  
Chocolate Covered Stemmed Strawberries  
\$5 each  
Chocolate Truffles  
\$5 each  
Puerto Rican Dessert Buffet @ \$18 per person  
(Ask your catering coordinator for details)

### PUERTO RICAN STATION

Arroz con Gandules  
Yuca al Mojo  
Morcillas  
Mini Pasteles  
Guineitos en Escabeche  
\$19 per person  
*Add Puerto Rican fritters made "A la minute" for \$9 per person*

### PAELLA VALENCIANA

\$11 per person

### PAELLA MARINERA OR FORTALEZA

\$13 per person

### SALAD STATION

Two House Salads \$6.50 per person  
One House Salad and One Specialty Salad \$8.50 per person  
Two Specialty Salads \$10 per person

#### House Salads

Mixed Greens with Guanábana Vinaigrette  
Traditional Caesar

#### Specialty Salads

Caprese Salad with Pistachio Pesto  
Potato & Haricot Verts Salad with Fennel-Chorizo Dressing  
Spinach Salad with Bacon and Honey Dijon Dressing  
Corleone Salad (Baby Spinach, Fresh Mozzarella, Serrano, Caramelized Walnuts, Onions and Pesto Vinaigrette)  
Jibarito Salad (Mixed Greens, Tomato Wedges, Queso Frito, Red Onions, Avocado, and Mojo Isleño Vinaigrette)



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## *“Live” Cocktail Stations*

Price includes a maximum of two (2) hours each

Based on full guest guarantee

### SUSHI STATION

\$24 per person (5 pieces per person)

*A station attendant fee @ \$125 will apply per 50 guests*

### PASTA STATION “A LA MINUTE”

Tortellini, Fettuccine and Penne

Alfredo, Marinara and Pesto Sauces

Seafood, Chicken and Veggie Garnishes

Meat and Vegetable Lasagna

Garlic Bread

\$19 per person

*A chef's fee of \$100 will apply per 50 guests*

### ASIAN STIR FRY STATION

Steamed Wonton Dumplings

Fried Rice with Seafood, Chicken and Veggie Garnishes

Chicken, Pork and Mushroom Tatakis (Kebobs)

Plum Wine, Hoisin, Teriyaki and Chili Garlic Sauces

Asian Noodles

\$24 per person

*A chef's fee of \$100 will apply per 50 guests*

### FAJITA STATION

Marinated Skirt Steak, Pulled Pork and Chicken

Refried Beans, Fresh Salsa, Sour Cream, Pico de Gallo and Guacamole

Flour and Corn Tortillas

Black Bean and Corn Salad

Appropriate Garnishes and Trimmings

*Add Tequila Marinated Shrimp for \$4 per person*

\$20 per person

*A chef's fee of \$100 will apply per 50 guests*



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## *Carving Stations*

Beef Tenderloin with Au Jus  
\$315 each (20 cocktail portions)

Roast Beef with Demi Glace  
\$350 each (75 cocktail portions)

Roasted Turkey Breast with Gravy  
\$210 each (40 cocktail portions)

Honey Roasted Virginia Ham with Honey Dijon Sauce  
\$285 each (60 cocktail portions)

Smoked Salmon served with Classical Garnitures  
\$365 (30 cocktail portions each)

Blackened Mahi-Mahi Loin with Mango Salsa  
\$200 (20 cocktail portions each)

Prime Rib with Au Jus  
\$420 each (40 cocktail portions)

Leg of Lamb with Mint-Salsa Vinaigrette  
\$235 each (30 cocktail portions)

Veal Loin Wellington  
\$365 each (20 cocktail portions)

Salmon Wellington with White Wine Cream Sauce  
\$210 each (20 cocktail portions)

Pork Loin Stuffed with Duxelle and Spanish Chorizo  
\$265 each (40 cocktail portions)

Pernil  
\$210 each (40 cocktail portions)

Lechón Asado "a la varita"  
\$785 each (90 cocktail portions)

*All selections from our Carving Board are served with the appropriate garnitures, sauces and assorted rolls  
A carver fee of \$100.00 will apply for all carved items*



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## *Plated Dinner*

All dinner selections include soup, salad, entrée, chef's choice of side dishes, rolls and butter, fresh brewed coffee and assorted teas. Add another course for \$7 per person.

### SOUPS

Cream of Pumpkin  
Soup of Yautía  
Soup of Plantain  
Onion Soup with Gruyere Crouton  
Lobster & Saffron Bisque  
Grilled Corn Chowder  
Minestrone

### SALADS

Assorted Bitter and Sweet Leaves of Lettuce with Guanábana Vinaigrette and Goat Cheese Crostini  
Plum Tomatoes, Fresh Mozzarella and Basil Salad with Pistachio Pesto  
Crispy Romaine with White Anchovies and Olive-Parmesan Tapenade with Batard Toast  
Spinach Salad with Bacon and Honey Dijon Dressing  
Pickled Ruby and Sunny Beets with Goat and Boursin Cheese, and Thyme-Walnut Vinaigrette  
Yellowfin and Avocado Salad with Shallot and Soy Dressing  
Corleone Salad (Baby Spinach, Fresh Mozzarella, Serrano, Caramelized Walnuts, Onions and Pesto Vinaigrette)  
Jibarito Salad (Mixed Greens, Tomato Wedges, Queso Frito, Red Onions, Avocado and Mojo Isleño Vinaigrette)

### INTERMEZZOS

@ \$8 per person  
Cava and Grapefruit  
Pickled Cherry  
Mango and Vodka  
Lime and Tequila

### ENTREES

Chicken Breast Sautéed with Chestnuts, Asparagus, in Cream Cognac Sauce @ \$43  
Blackened Tilapia with Mango Salsa @ \$43  
Chicken Breast Mimosa @ \$46  
Pork Loin stuffed with Duxelle and Spanish Chorizo with White Wine Reduction @ \$46  
Sea Bass Filet in White Wine and Caper Sauce @ \$52  
Broiled Salmon Filet in Pistachio, Tomato Comfit and Pesto @ \$43  
Veal a la Francaise @ \$48  
Grilled Filet Mignon with Port Wine Sauce and Mushrooms Ragout @ \$57  
Osso Buco with Black Truffles and Fennel Shavings @ \$53  
Veal Chop with Creamy Mustard Seed Sauce @ \$60  
Lobster Tail and Diver Scallop in Butter Champagne Sauce @ \$65

### Duet Entrees

Petit Grilled Filet Mignon & Petit Chicken Breast @ \$63  
Petit Filet Mignon & Petit Sea Bass Filet @ \$69  
Petit Grilled Filet Mignon & Petit Lobster Tail @ \$76

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## *Dinner Buffets*

### OPTION #1

@ \$52 per person

Assorted Leaves of Lettuce with Guanabana Vinaigrette  
Tomato, Cucumber & Cilantro Salad  
Stuffed Chicken Breast  
Plantain Crusted Tilapia with Shallot Key-Lime Beurre Blanc  
Grilled Churrasco with Cilantro Chimichurri  
"Mamposteao" Rice  
Yucafongo  
Summer Fresh Vegetables  
Freshly Baked Rolls with Butter

### OPTION #2

@ \$68 per person

Assorted Leaves of Lettuce with Guanabana Vinaigrette  
Tomato, Cucumber & Cilantro Salad  
Prosciutto, Fresh Mozzarella & Tomato Salad  
Seafood Salad (Octopus, Shrimp and Conch -Seasonal)  
"Prime Rib\*\*  
Roasted Loin of Pork stuffed with Dry Fruit & Sweet Duck Sausage or Chicken Breast in Cippolini, Leek & Pistachio  
Sauce  
Sea Bass Filet Shallot Key-Lime Beurre Blanc  
Roasted Baby Potatoes  
Paella Marinera  
Summer Fresh Vegetables  
Ciabatta Rolls



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LA CAMPANA BRUNCH

@ \$50 per person

Tropical Mimosas (Mango, Tamarind, Caribbean Cherry  
"Acerola" and Passion Fruit)  
Selection of Chilled Juices  
Freshly Brewed Coffee, Decaf and Teas  
Fresh Fruit Platter  
Yogurts and Homemade Granola  
Basket of Pastries and Breakfast Rolls  
Waffles and Brioche French Toast with Warm Syrup  
Hot Oatmeal with Brown Sugar and Raisins  
Crisp Bacon and Sausage Links  
Fingerling Potatoes  
Omelettes and Eggs-To-Order\*\*  
Toppings: Peppers, Onion, Tomatoes, Mushrooms, Fresh  
Salsa, Cheddar and Swiss Cheeses, Ham, Bacon,  
Sausage, Smoked Salmon and Baby Shrimp  
Traditional Caesar Salad  
Mixed Greens and Tomatoes with Guanabana  
Vinaigrette  
Mandarin Grilled Chicken Breast  
Assorted Cookies and Brownies

*\*\*A station attendant fee of \$100.00 will apply per 50 guests  
Minimum of 30 guests*

OLD SAN JUAN BREAKFAST

@ \$36 per person

Selection of Chilled Juices  
Freshly Brewed Coffee, Decaf and Teas  
Fresh Fruit Platter  
Waffles and French Toast with Warm Syrup  
Crisp Bacon and Sausage Links  
Breakfast Potatoes  
Omelets Station and Eggs-To-Order\*\*  
Toppings: Peppers, Onion, Tomatoes, Mushrooms, Fresh  
Salsa, Cheddar and Manchego Cheeses, Ham, Bacon,  
Sausage, Smoked Salmon, Baby Shrimp and Chicken

*\*\*A station attendant fee @ \$100.00 will apply per 50 guests*

BREAKFAST BUFFET

@ \$19 per person

Selection of Chilled Juices  
Freshly Brewed Coffee, Decaf and Teas  
Basket of Pastries and Breakfast Rolls  
Assorted Jellies, Marmalades and Butter  
Breakfast Potatoes  
Scrambled Eggs  
Choice of two (2) Meats: Bacon, Country Sausages, Black  
Forest Ham or Turkey

Additional Breakfast Items

Assorted Dry Cereal and Milk @ \$3 per person  
Hot Oatmeal @ \$3 per person  
Individual Yogurts @ \$4 per person  
Smoked Salmon, Cream Cheese and Bagels @ \$8 per person  
Fresh Fruit Platter @ \$6.00 per person



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## *Beverage Service*

Liquor is supplied by Hotel El Convento's Beverage Department.

Charges are made on the total amount consumed.

Drinks are calculated at 18 drinks per bottle - 750ml.

A bartender is included with all bar set-ups and there is a \$150 fee for each additional bartender.

### CORKAGE

- Bottles have to be 750ml
- Wine: 65% of our selling price or a minimum amount of \$25 per bottle
- Champagne: 65% of our selling price or a minimum amount of \$30 per bottle
- Liquor: 65% of the Hotel's regular selling price
- 22% of service charge will be computed on the full amount of our sale price
- After three (3) days the beverage left over will be added to the inventory of the Hotel
- No non-taxable liquor

### BY THE HOUR

Charges are based on the guaranteed attendance with unlimited consumption of premium brands, house wines, beers and sodas for the contracted amount of time.

First Hour: \$22 per person

Second Hour: \$16 per person

Each Additional Hour: \$12 per person

### BY DRINK

A cash bar set-up fee of \$350 and a bartender fee of \$150 applies.

- Premium and Blended Drinks @ \$9
- Cordials @ \$12 and up
- Local and Domestic Beers @ \$6
- Imported Beers @ \$7
- Soft Drinks @ \$3.50
- House Wine by the Glass @ \$8
- Perrier @ \$4



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## *Beverage Service*

### BY THE BOTTLE

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

(\*) Identifies our house brands

#### COGNAC & BRANDY

Carlos I \$95  
Courvoisier VS \$95  
Courvoisier VSOP \$ 120  
Duque de Alba \$100  
\*Felipe Segundo \$75  
Remy Martin VSOP \$120

#### CORDIALS

Amaretto Di Saroni \$80  
Bailey's Irish Cream \$85  
Cointreau \$90  
Frangelico \$85  
Grand Marnier \$90  
Kalhúa \$75  
Licor 43 \$75  
Passoa \$75  
Sambuca Romana \$85

#### PORT & SHERRY

Dow's Tawny Port \$50  
Graham's Six Grapes Port \$60  
Tio Pepe, Dry Sack, Bristol Cream \$45

#### SCOTCH WHISKY

\*Cutty Sark \$80  
Cutty Sark Black \$90  
Chivas Regal \$95  
\*Dewar's White Label \$80  
Glenlivet \$95  
Johnnie Walker Black \$95  
Pinch 15 Years \$95

#### GIN

\*Beefeater \$75  
Bombay Sapphire \$80  
Tanqueray \$80

#### RUM

\*Bacardi Silver and Gold \$60  
Barrilito Tres Estrellas \$85  
Captain Morgan \$55  
Don Q Cristal and Gold \$60  
Don Q Limon \$65  
Ron Reserva Añejo \$75

#### VODKA

Absolut \$80  
Absolut Citron \$85  
Belvedere \$95  
\*Finlandia \$80  
Grey Goose \$100  
Ketel One \$100  
Skyy \$75  
Stolichnaya \$80

#### BOURBON WHISKY

Jack Daniel's Black \$80  
\*Jim Beam \$70  
Maker's Mark \$85

#### TEQUILA

\*Cuervo White and Gold \$70  
Patron Silver \$120  
Sauza 1800 \$90  
Sauza Conmemorativo \$90  
Tres Generaciones \$90

#### CANADIAN WHISKY

Canadian Club \$75  
Crown Royal \$85  
Seagram's 7 Crown \$75  
Seagram's VO \$85

#### DOMESTIC BEER

@ \$6 each  
Bud Light  
Budweiser  
Coors Light  
Medalla Light

#### IMPORTED BEERS

@ \$6.50 each  
Amstel Light  
Bass Ale  
Corona  
Heineken  
Peroni  
Presidente  
Sapporo

#### OTHER SELECTIONS

(By the gallon)  
Iced Tea \$30  
Piña Colada with Rum \$75  
Rum Punch \$75  
Sangria (White or Red) \$75  
Virgin Fruit Punch \$55  
Virgin Piña Colada \$65

#### SPECIALTY DRINKS BARS

@ \$14 per person/ per hour  
Margarita Tasting Bar  
Martini Tasting Bar  
Mojito Tasting Bar



HOTEL EL CONVENTO

SMALL LUXURY HOTELS OF THE WORLD

## *Wine List*

### SPARKLING

Concha & Toro Brut, Chile (House)	34
Gloria Ferrer, Brut	55
Taittinger, France	90
Laurent Perrier, France	90
Billecart Salmon, Brut Reserve, France	95
Moët & Chandon, Brut Imperial, France	95
Veuve Cliquot, Brut, France	95
Dom Perignon, France	250

### WHITE

Frontera Chardonnay, Chile (House Wine)	30
Casillero del Diablo, Chardonnay, Chile	34
Trio, Chardonnay, Concha y Toro, Chile	35
Marques de Vizhoja, Chardonnay, Spain	35
Placido, Pinot Grigio, Italy	36
Cavit, Delle Venezie, Pinot Grigio, Italy	36
Marqués de Alella, Pansa Blanca, Spain	36
Rock Rabbit, Sauvignon Blanc, California	38
WenteRiva Ranch, Chardonnay, California	39
Banfi San Angelo Pinot Grigio, Tuscany	42
Leira, Albariño, Spain	42
Santiago Ruiz, Albariño, Spain	44
Robert Mondavi, Fume Blanc, Napa Valley	46
Pazo de Señorans, Albariño, Spain	47

### BLUSH

Frontera, White Zinfandel, Chile	30
Beringer, Napa Valley, White Zinfandel	38
Viña Aljibes, Spain	43

### REDS

Frontera, Merlot, Chile (House)	30
Frontera, Cabernet, Chile (House)	30
Mouton Cadet, Bordeaux, Cabernet Sauvignon, France	36
Marquis Philips, SE Australia, Shiraz	48
Santedame, Chianti Classico, D.O.C., Italy	40
Marqués de Cáceres, Rioja, Spain	40
Doña Paula, Malbec, Argentina	41
Marqués de Riscal, Rioja, Reserva, Spain	41
Juan Gil, Monastrell, Jumilla-Murcia, Spain	41
Louis Jadot, Burgundy, Pinot, France	42
Markham, Napa Valley, Merlot, California	48
Robert Mondavi, Cabernet Sauvignon, California	51
Dominio de Atauta, Ribera del Duero, Spain	60
Pesquera, Ribera del Duero, Crianza, Spain	60