



**HOTEL EL CONVENTO**  
SMALL LUXURY HOTELS OF THE WORLD

## *LIBATIONS*

Liquor is supplied by Hotel El Convento's Beverage Department. Charges are made based the total amount consumed. Drinks are calculated at 18 drinks per bottle of 750ml.

### *OPEN BAR BY THE HOUR*

#### **FAVORITE BRANDS**

ONE HOUR / 22      TWO HOURS / 36      THREE HOURS / 48      FOUR HOURS / 58

Johnnie Walker Red Label / Finlandia or Absolut Vodka / Don Q Rum / Beefeater Gin / House Red and White Wine / Medalla / Magna / Coors Light / Soft Drinks

#### **LUXURY BRANDS**

ONE HOUR / 28      TWO HOURS / 42      THREE HOURS / 52      FOUR HOURS / 64

Johnnie Walker Black Label / Grey Goose or Tito's Vodka / Don Q Rum / Tanqueray Gin / House Red and White Wine / Medalla / Magna / Corona / Heineken / Soft Drinks

#### **WINE, BEER AND SOFT DRINKS**

ONE HOUR / 18      TWO HOURS / 28      THREE HOURS / 36      FOUR HOURS / 48

House Red and White Wine / Medalla / Magna / Corona / Heineken / Soft Drinks

Additional Hours will be charged at \$12.00 per person each.

Charges are based on the guaranteed attendance with unlimited consumption of Call or Luxury Brands, House Wines, Beers & Sodas for the contracted amount of time.

### *HOSTED BAR BY DRINK OR CASH BAR*

Luxury Drinks / 12  
Favorite Drinks / 10  
Cordials /12 and up  
Local and Domestic Beers / 7  
Imported Beers / 8  
House Wine by the Glass / 9  
Soft Drinks / 3.75

A Cash Bar set-up fee of \$500.00 applies.

Bars with a consumption of less than \$400.00 will be charged a labor fee of \$150.00 per bartender.



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## *LIBATIONS*

### *BY THE BOTTLE*

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

#### SCOTCH & WHISKEY

Johnnie Walker Red Label / 90

Johnnie Walker Black / 110

Crown Royal / 90

#### BOURBON

Jack Daniel's Black / 90

Maker's Mark / 110

#### RUM

Don Q Cristal & Gold / 65

Bacardi Silver & Gold / 70

Barrilito Tres Estrellas / 85

#### VODKA

Finlandia / 90

Absolut / 90

Tito's Vodka / 100

Grey Goose / 110

Ketel One / 110

#### TEQUILA

José Cuervo White & Gold / 85

Sauza White & Gold / 90

Patrón Silver / 110

Patrón Reposado / 120

#### GIN

Beefeater / 80

Tanqueray / 85

Bombay Sapphire / 90

#### LOCAL BEER

Medalla Light / 6

Magna Premium / 6

#### DOMESTIC BEER

Budweiser / 7

Coors Light / 7

#### IMPORTED BEERS

Corona / 7.50

Heineken / 7.50

Presidente / 7.50

#### (BY THE GALLON)

Iced Tea / 55

Fruit Punch / 55

Rum Punch / 85

Sangria (White or Red) / 95

Mojitos / 95

If you wish to bring the beverage, corkage fees are:

- 750 ML Bottles
- Wine: 45% of our selling price
- Champagne: 45% of our selling price
- Liquor: 45% of the Hotel's regular selling price
- 23% of banquet coordination fee will be computed on the full amount of our sales price
- After 3 days, left over beverages will be added to the inventory of the hotel
- Non-taxable liquor will not be accepted

All Food and Beverage prices are subject to a 23% Banquet Administration Fee and a 11.5% Government Tax.

All prices and taxes are subject to change without notice.



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## **PLATED DINNER**

All dinner selections include:

Warm artisanal bread and butter, fresh brewed Puerto Rican coffee and assorted Teas

### SOUPS

Pumpkin, trotters and tomato stew

Cream of yautía with pork belly and cilantro oil

Cream of parsnip with apples and herbs salad

Potato cream with prosciutto ham and manchego snow

Cucumber gazpacho with green herbs and avocado

Cauliflower, parmesan shavings, fried herbs salad

@ \$9.00 per person

### SALADS

Caesar salad with focaccia croutons and crispy parmigiano-reggiano @\$11.00 per person

Watercress, tomato, avocado, cilantro, basil, candied walnuts, mozzarella, mint, watermelon, served with cilantro vinaigrette @ \$13.00 per person

Roasted beets and plum tomato confit on top of fresh arugula, roasted pearl onion, black pepper and orange vinaigrette @ \$13.00 per person

Truffle and honey roasted pumpkin with watercress and pancetta, served with goat cheese verjus vinaigrette @ \$14.00 per person

Fresh arugula with tomato, burrata cheese, basil and roasted pine nuts with age balsamic vinaigrette @ \$14.00 per person

### INTERMEZZO

*Choice of assorted sorbet served with champagne:*  
Passion Fruit, Tamarind, Mango, Pineapple @ \$7.00 per person

Cucumber and tarragon, served with granite orange sorbet @ \$8.00 per person

Mojito sorbet with passion fruit gelée @ \$8.00 per person

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## MAIN ENTREES

### POULTRY

Chicken breast served with quinoa and taro roots, roasted carrots, in chicken au jus  
@ \$27.00 per person

Pan seared airline chicken with roasted fingerling potato, seasonal vegetables and garlic cream  
sauce @ \$33.00 per person

Duck breast with orange and maple glaze, served with farro risotto and roasted eggplant  
@ \$34.00 per person

### SEAFOOD

Pan seared red snapper, papaya and tomato salsa, served with fried brussels sprouts  
@ \$31.00 per person

Plantain crusted mahi mahi, served with white beans stew and roasted pumpkin  
@ \$33.00 per person

Diver scallops, served with braise cabbage, wild mushrooms and beluga lentils stew  
@ \$36.00 per person

Chilean sea bass, served with mash potato, red cabbage marmalade, fried leaks and buttery  
asparagus @ \$38.00 per person

### RED MEAT

Apple wood smoked pork loin, served with coconut polenta and roasted brussels sprouts  
@ \$30.00 per person

Hanger steak served with whipped potato and roasted asparagus  
@ \$34.00 per person

Grilled filet mignon. mashed malanga and sweet potato, malbec reduction  
@ \$38.00 per person

Milk fed veal loin with shallots marmalade, served with almond basmati rice and roasted tomatoes  
@ \$39.00 per person



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VEGETARIAN

Eggplant confit crusted polenta, served with grains and plantain risotto  
@ \$27.00 per person

Wild mushroom raviolis with tarragon brown butter aioli served with roasted asparagus and garlic  
chip @ \$30.00 per person

Portobello confit, served with white polenta, asparagus, basil and arugula salad  
@ \$28.00 per person

SURF & TURF:

Airline Chicken served with shrimp and zucchini risotto and crab meat frisse salad  
@ \$48.00 per person

Grilled hanger steak with wild mushrooms risotto and crusted scallops with pistachios and herbs,  
served with orange and vanilla veloute  
@ \$43.00 per person

Grilled filet mignon topped with eggplant caponata and main lobster poached on sage butter,  
served with grana padano cheese with chives risotto  
@\$59.00 per person

DESSERT

Chocolate and coffee cake with caramel crème anglaise

Flan brulee

Chocolate tres leches

Chocolate pot de crème with coffee perfumed crème anglaise

Cheesecake (Guava, Strawberry, Chocolate or Plain)

Bay Leaves Pannacotta

@ \$9.00 per person



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## DINNER BUFFETS

### INTERNATIONAL DINNER BUFFET

#### SALADS

- Local organic mixed greens with guanábana vinaigrette
- Golden and red tomatoes with fresh mozzarella and pesto
- Heart of palm and marinated artichokes
- Fresh mushroom & pearl onions salad

#### ENTREES

- Grilled churrasco with papaya chimichurri
- Chicken breast in cilantro cream sauce
- Pistachio crusted salmon with honey butter
- Clove and cinnamon perfumed Jasmine rice
- Roasted roots vegetables with garlic and herbs
- Seasonal Vegetable
- Freshly baked pretzel bread rolls and butter

#### DESSERTS

- Croissant bread pudding with rum caramel sauce
- Chocolate mousse cake
- Strawberry short cake
- Freshly brewed Puerto Rican coffee, decaffeinated and hot teas

@ \$66.00 per person

### PUERTO RICAN DINNER BUFFET

#### SALADS

- Local organic mixed greens, Cucumber, tomato, and cilantro vinaigrette
- Green bananas and eggplant garlic and onion escabeche
- Serenata de bacalao with sweet potato (codfish salad)

#### ENTREES

- Rice with pigeon peas "arroz con gandules"
- Chicken fricasse with Local Roots and vegetables
- Oven roasted "Pernil"
- Red snapper filet with "salsa criolla"
- Roasted pumpkin in almíbar sauce
- Freshly baked pretzel bread rolls and butter

#### DESSERTS

- Puerto Rican coconut pudding "tembleque"
- Flan brulée
- Freshly brewed Puerto Rican coffee, decaffeinated and hot teas

@ \$62.00 per person



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# BREAKFAST, SNACKS & BREAKS

## CONTINENTAL BREAKFAST

- Selection of Chilled Juices
  - Freshly Brewed Coffee, Decaf and Teas
  - Muffins, Danishes, Croissants, Breads & Bagels
  - Assorted Jellies, Marmalades, Honey,
  - Cream Cheese and Butter
- \$15 per person

## DELUXE CONTINENTAL BREAKFAST

- Selection of Chilled Juices
  - Freshly Brewed Coffee, Decaf and Teas
  - Basket of Pastries & Breakfast Rolls
  - Assorted Jellies, Marmalades and Butter
  - Seasonal Fresh Fruit Platter
- \$16 per person

## PUERTO RICAN CONTINENTAL BREAKFAST

- Selection of Chilled Orange, Pineapple and Tropical Cherry Juices
  - Freshly Brewed Coffee, Decaf and Teas
  - Puerto Rican Pastries to include Quesitos, Mayorcas, Criollo Rolls and Guava Turnovers
  - Assorted Jellies, Marmalades and Butter
  - Tropical Fruit Salad
- \$18 per person

## HEALTHY CONTINENTAL BREAKFAST

- Selection of Chilled Juices
  - Freshly Brewed Coffee, Decaf and Teas
  - Seasonal Sliced Fresh Fruit
  - Vanilla Low Fat Yogurt and Home Made Granola
  - Assortment of Dry Cereals with Milk
  - Assorted Organic Breads and Whole Wheat Sliced Bread
  - Assorted Jellies, Marmalades and Butter
- \$19 per person

## CLASSIC COFFEE BREAK

- Chocolate Chip, Oatmeal and Macadamia Cookies
  - Assorted Sodas
  - Freshly Brewed Coffee, Decaf and Teas
- \$14.50 per person

## PUERTO RICAN COFFEE BREAK

- Guava Turnovers
  - Cheddar Cheese
  - Mini Mayorcas
  - Hot Chocolate
  - Freshly Brewed Coffee, Decaf and Teas
  - Chilled Lemon, Passion Fruit and Acerola Juices
- \$16.50 per person

## HEALTHY COFFEE BREAK

- Assorted Muffins
  - Fresh Fruit Salad with Honey Yogurt Sauce
  - Energy Bars
  - Chilled Orange, Grapefruit and Cranberry Juices
  - Bottled Water
  - Freshly Brewed Coffee, Decaf and Teas
- \$16.50 per person

## BALLPARK COFFEE BREAK

- Caramelized Walnuts and Salted Peanuts
  - Fresh Popcorn
  - Pretzels
  - Homemade Tortilla Chips with Fresh Salsa
  - Assorted Sodas
  - Bottled Water
  - Freshly Brewed Coffee, Decaf and Teas
- \$17.50 per person



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### BREAKFAST BUFFET

Selection of Chilled Juices

Freshly Brewed Alto Grande Coffee, Decaf and Teas

Muffins, Danishes, Croissants, Breads & Bagels

Assorted Jellies, Marmalades, Honey, Cream Cheese and Butter

Roasted Red Bliss Potatoes

Choice of two meats: Bacon, Country Sausages, Black Forest Ham or Turkey

\*\*\*

Selection of One Breakfast Entrée

Scrambled Eggs @ \$22 per person

Eggs Benedict @ \$25 per person

Quiche Lorraine @ \$25 per person

### LIVE OMELETS STATION AND EGGS-TO-ORDER

Peppers, Onions, Tomatoes, Mushrooms, Spinach, Fresh Salsa, Cheddar Cheese and Mozzarella Cheese

Ham, Bacon, Sausage, Smoked Salmon and Chicken

A Station Attendant Fee @ \$125 will apply per 50 guests\*

\$14 per person

### FRENCH TOAST AND PANCAKES STATION

Brioche French Toast and Buttermilk Pancakes

Bananas, Strawberries, Blueberries, Caramelized Walnuts, Chocolate Ganache, Candied Guava

Cinnamon Maple Syrup and Pecan Maple Syrup

\$13 per person

### OLD SAN JUAN BRUNCH

Selection of Chilled Juices

Freshly Brewed Alto Grande Coffee, Decaf and Teas

Seasonal Fresh Fruit Platter

Brioche French Toast with Cinnamon Maple Syrup

Scrambled Eggs

Crisp Bacon and Sausage Links

Roasted Red Bliss Potatoes

Local Organic Mixed Greens with Guanábana Vinaigrette

Chicken Sautéed in Dark Rum and Molasses Sauce

Seared Fresh Cod in Recao and Cumin Cream Sauce

Fresh Vegetables Sautéed with Garlic Butter

Cheesecake, Chocolate Cake & Carrot Cake

Freshly Baked Rolls with Butter

\$39 per person





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# ADDITIONAL BREAKFAST & BREAK ITEMS

## BREAKFAST ENHANCEMENTS - COLD SELECTION

Assorted Bagels with Flavored Cream Cheese .....	\$5 per person
Smoked Salmon with Condiments .....	\$9 per person
Assorted Cheeses and Cold Cuts Platter .....	\$6 per person
Seasonal Fresh Fruit Platter .....	\$7 per person
Individual Fruit Yogurts .....	\$4 each
Assorted Dry Cereal and Milk .....	\$3 per person
Quinoa, Nuts and Assorted Berries Parfaits .....	\$5.50 each

## BREAKFAST ENHANCEMENTS - HOT SELECTION

Ham, Egg and Cheese Croissants.....	\$7 each
Crema de Maíz .....	\$6 per person
Cinnamon and Vanilla Oatmeal .....	\$6 per person
Manchego and Onion Quiche.....	\$8 per person
Mini Croque-Madame with Quail Eggs.....	\$8.50 each
Waffles with Berries and Bananas with Níspero Maple Syrup.....	\$4 each
Goat Cheese, Sun Dried Tomatoes and Arugula Mini Omelets ..	\$2.50 each

## COFFEE BREAK ENHANCEMENTS

Fresh Fruit Salad.....	\$7 per person
Fresh Popcorn.....	\$4 per person
Caramelized Walnuts and Salted Peanuts .....	\$4 per person
Chips and Fresh Salsa.....	\$5 per person
Energy Bars.....	\$5 per person
Quesitos, Mayorcas and Guava Turnovers .....	\$5 per person
Assorted Potato Chips .....	\$5 per person
Biscotti.....	\$5 per person
Finger Sandwiches.....	\$7 per person
Chilled Juices.....	\$45 per gallon
Orange, Grapefruit, Apple, Tomato, Cranberry, Tamarind, Caribbean Cherry "Acerola" or Passion Fruit	

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## PLATED LUNCH

All Lunch Selections include Side Dishes, Rolls and Butter, Freshly Brewed Alto Grande Coffee and Assorted Teas.

### SOUPS

Soup du Jour

@ 6

Soup of Pumpkin with Cinnamon infused Cream

Soup of Yautía with Pork Belly Croutons

Soup of Plantain with Arañita

Gazpacho topped with Avocado

Root Vegetables Chowder with Cilantro infused Oil

@ 7

### SALADS

Local Organic Mixed Greens with Caribbean Fruits, Local White Cheese and Guanábana Vinaigrette

Capresse Salad with Vine Ripened Tomatos, Fresh Mozzarella, Pesto and Balsamic Vinaigrette

Caribbean Caesar Salad [Romaine Lettuce, Caesar Dressing, Parmesan Cheese and Plantain Croutons]

Mixed Greens, Cherry Tomatoes, Heart of Palm & Cucumbers in Passion Fruit Vinaigrette

@ 9

### ENTRÉES

Goat Cheese and Spinach Sweet Plantain Pionono @ 22

Chicken Breast Stuffed with Yucafongo in Roasted Garlic Cream Sauce @ 26

Sautéed Chicken Breast with Mavi Glaze @ 28

Chicken Penne Pasta with Sun Dried Tomatoes, Mushrooms, Scallions and Parmesan Cream Sauce @ 26

Grilled Pork Medallions with Tamarind au Jus @ 28

Grilled Churrasco with Cilantro Chimichurri @ 30

Pan Seared Snapper with Creole Sauce @ 27

Blackened Mahi-Mahi with Fresh Mango Salsa @ 32

### DESSERTS

Flan Brulee

Tres Leches

Sorbets (Tamarind, Acerola or Guanábana)

Cheesecake (Guava, Strawberry, Chocolate or Plain)

Croissant Bread Pudding with Rum Caramel Sauce

Tembleque Pannacotta

Chocolate Pot de Crème

@ 6



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## LUNCH BUFFETS

### DELI LUNCH BUFFET

Creamy Tomato Soup  
Local Organic Mixed Greens with Balsamic  
Vinaigrette  
Chicken Salad in Croissant  
Charcuterie and Mozzarella in Baguette  
Hummus and Grilled Vegetables in Pita  
Tuna Salad in Rye  
Creamy Cole Slaw  
Potato Salad  
Assorted Chips  
Freshly Baked Brownies and Cookies  
@ 38 per person

### PUERTO RICAN LUNCH BUFFET

Yautía or Plantain Soup  
Local Organic Mixed Greens with Guanábana  
Vinaigrette  
\*\*\*  
Yuca al Mojo (Cassava in Garlic Vinaigrette)  
Serenata de Bacalao (Codfish Salad)  
Cherry Tomato, Cucumber & Cilantro Salad  
Carne Guisada (Braised Beef Stew)  
Sautéed Chicken Breast with Cilantro Beurre Blanc  
Arroz con Longaniza (Rice with Sausage)  
Sweet Ripe Plantains in Almíbar Sauce  
\*\*\*  
Flan Brulee  
Mango Pannacotta  
Tres Leches  
@ 46 per person

### BARBECUE LUNCH BUFFET

Local Organic Mixed Greens  
with Guanábana Vinaigrette  
Potato Salad  
Creamy Cole Slaw  
\*\*\*  
Fresh Corn on the Cob  
Sweet Mashed Potatoes  
Pulled Pork with Pineapple BBQ Sauce  
Dry Rub Baby Back Ribs  
Baked Beans  
\*\*\*  
Spiced Apple Cobbler  
Grilled Peaches and Cream  
Chocolate Pecan Tarts  
@ 45 per person

### LUNCH BOX @ 27PP

CHOICE OF (1) ENTRÉE  
Chicken Wrap  
Classic Club Sandwich  
Charcuterie and Mozzarella Baguette  
Hummus and Grilled Vegetables in Pita  
Chicken Salad Croissant  
Tuna Salad in Rye  
~  
Choice of: Granola Bar, Homemade Brownie or Cookie  
Fresh Fruit  
Chips  
Bottled Water, Soda or Iced Tea



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## COCKTAIL RECEPTION

\$4.00 per piece ~ Maximum 5 selections either hot or cold for cocktail hour.

### COLD HORS D'OEUVRES

#### Chicken

- Chicken "Tahinni" Salad on Pita Toast
- Chicken Escabeche over Cassava Tostones

#### Beef

- Beef Tartar with Mango and Parmesan Crostini
- Beef Carpaccio, Black Olives on Lavash Cracker

#### Seafood

- Shrimp Lime Ceviche
- Fish Ceviche
- Tuna Tartar Taco with Avocado Mouse
- Lobster Roll on Pretzel Bread
- Oyster Shots, Pique and Passion Fruit Cloud

#### Vegetarian

- Tomato and Avocado Crostini with Micro Cilantro
- Zucchini and Ricotta Crostini
- Pigeon Peas Gandules on Pita Toast with Serrano Ham
- Watermelon Caprese, Goat Cheese and Pistachio Powder, Figs Balsamic
- Goat Cheese Crostini with a Sweet Almond & Chive-Shallot Vinaigrette

### HOT HORS D'OEUVRES

#### Poultry

- Chicken Carbonara Baked Turnovers
- Duck Raviolis with Black berries and Port Marmalade
- Chicken and Eggplant Caponata Tartlet

#### Beef /Pork

- Chorizo, Potato, Manchego, Croquets with Zafran Béchamel
- Short Rib Spring Roll with Carrots Puree
- Ox Tail Glazed with Beef jus, Potato Cloud with Caviar
- Surf & Turf Skewer (Beef Tenderloin and Scallop with Hoisin Glaze)
- Churrasco Pionono

#### Seafood

- Shrimp and Chorizo Tartlet
- Shrimp Mofongo Dumpling with Salsa Criolla
- Mini Crab Cake with Red Chili Mayonnaise
- Panko Crusted Shrimp with Spicy Guava Sauce
- Lobster Tartlet

#### Vegetarian

- Shallot & Manchego Quiche
- Ratatouille Flat Bread
- Wild Mushroom Spring Roll
- Figs, Basil and Peaches Spanakopita

### PUERTO RICAN FRITTERS

\$3.25 per piece

- Beef Turnover
- Sorullitos de Maíz with Tomato Aioli
- Alcapurrias
- Mini Piononos
- Mamposteo Croquets
- Bacalaitos



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## FOOD STATIONS

Price includes a maximum of two (2) hours each,  
Based on full guest guarantee and minimum of 3 food stations per event

### CEVICHE STATION

(Lime Marinated Seafood Served with the  
Appropriate Garnitures)

- Shrimp with Acerola & Papaya Sauce
- Lobster with Coconut & Ginger Sauce
- Sole with Cilantro-Lime Sauce
- Scallops with Mango and Roasted  
Pepper Sauce
- Sweet Potato Croutons
- Puerto Rican Pique  
@ \$24.00 per person

### ANTIPASTO DISPLAY

- Gorgonzola, Fontina, Gruyere and Fresh  
Mozzarella
- Prosciutto, Capicola and Sopressata
- Grilled Marinated Vegetables and  
Mushrooms
- Assorted Olives
- Assorted Breads  
@ \$21.00 per person

### COUNTRY STATION

- Assorted Pates
- Cured Hams
- Assortment of Cheeses
- Garden Crudités
- Assorted Crackers  
@ \$19.00 per person

### PAELLA

- Valenciana (Chicken, Beef & Pork)  
@ \$14.00 per person
- Marinera (Shrimps, Mussels, Clams,  
Prawns)  
@ \$17.00 per person
- Mixed Paella  
@ \$22.00 per person

### INTERNATIONAL CHEESE & FRUIT DISPLAY

- Brie, Manchego, Smoked Gouda,  
Gorgonzola and Goat Cheese
- Seasonal Fruits
- Dried Figs and Cranberries
- Caramelized Walnuts and Pistachios
- Grapes
- Honey and Guava Paste
- Assorted Crackers  
@ \$22.00 per person

### PUERTO RICAN STATION

- Arroz con Gandules
- Yuca al Mojo
- Grilled Longaniza Sausage or Morcilla
- Mini Pasteles
- Guineitos en Escabeche  
@ \$21.00 per person

Add Puerto Rican fritters made "A la minute" for \$9  
per person. A chef's fee of \$125 will apply per 50  
guests

### SALAD STATION

- Romaine Heart Lettuce, Mixed Garden  
Greens, Baby Spinach,
- Cherry Tomatoes, Cucumber,  
Mushroom, Calamata Olives, Chopped  
Eggs, Red Onion,
- Blue Cheese Crumbles, Shredded  
Cheddar,
- Assorted Oils, Vinegars, & Vinaigrettes  
@ \$16.00 per person

### SPANISH STATION

- Serrano Ham,
- Manchego Cheese,
- Spanish Tortilla,
- Stuffed Olives,
- "Chorizo" Sausage and  
Shrimp with Garlic  
@ \$22.00 per person

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## LIVE FOOD STATIONS

### PASTA "A LA MINUTE"

- (Two Choices) Tortellini, Fettuccine or Penne
- (Two Choices) Alfredo, Marinara or Pesto Sauce
- Shrimp, Chicken and Beef Toppings
- Garlic Crostini & Shaved Parmesan  
@ 23 per person

A chef's fee of \$125 will apply per every 50 guests

### ASIAN STIR FRY

- Steamed Wonton Dumplings
- Asian Noodles and Fried Rice
- Shrimp, Chicken and Beef Toppings
- Pork and Mushroom Tatakis (Kebobs)
- Hoisin, Teriyaki and Chili Garlic Sauces  
@ 22 per person

A chef's fee of \$125 will apply per every 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  
@ 17 per person

A chef's fee of \$125 will apply per every 50 guests

### MOFONGO BAR

- Yucca or Green Plantain Mofongos
- Creole Shrimp
- Creole Chicken
- Pulled Pork in Mojo Sauce  
@ 25 per person

A chef's fee of \$125 will apply per every 50 guests

## CARVING STATIONS

Round of Beef with Demi-Glace  
@ \$350 each (75 portions)

Roasted Turkey with Au Jus Gravy  
@ \$225 each (20 portions)

Honey Roasted Virginia Ham with Honey Dijon  
Sauce  
@ \$320 each (60 portions)

Smoked Salmon served with Capers,  
Chopped Red Onions, Lemon and Chopped Eggs  
@ \$365 (30 portions each)

Blackened Mahi-Mahi Loin with Mango Salsa  
@ 255 (20 portions each)

Prime Rib with Au Jus  
@ \$420 each (30 portions)

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

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

Pork Loin Stuffed with Duxelle & Spanish Chorizo  
@ \$265 each (40 portions)

Roasted Pernil  
@ \$245 each (40 portions)

Lechón Asado "a la varita"  
@ \$1,100 (100 portions)

A carver fee of \$125.00 will apply for  
all carved items



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## DESSERT STATIONS

### PUERTO RICAN DESSERTS

Coconut Custard "Tembleque"  
Guava Dessert "Casquitos de Guayaba" Served with White Cheese  
Papaya Dessert "Dulce de Papaya" served with White Cheese  
West Coast Jelly Roll Cake "Brazo Gitano"  
@ \$16.00 per person

### BANANAS FOSTERS STATION

Warm Bananas Sautéed with  
Rum, Served to order over Vanilla Bean  
Ice Cream Topped with Walnuts and  
Ice Cream  
@ \$18.00 per person

A chef's fee of \$125 will apply per every 50 guests

### CHOCOLATE LOVERS STATION

Chocolate Covered Strawberries,  
Truffles, Chocolate & Vanilla Mousse, Brownies  
@ \$23.00 per person

## SPARKLING WINES

Concha y Toro .....	40
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## CHAMPAGNES

Veuve Clicquot Brut.....	100
Taittinger Brut la Francaise .....	105
Moet & Chandon Imperial Brut.....	95
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## WHITE WINES

### *Chardonnay*

Frontera Concha y Toro Chardonnay.....	38
Robert Mondavi Chardonnay.....	46
Sonoma Cutrer, Russian, River Valley, California Chardonnay.....	58
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### *Albariño*

Leira Albariño Rias Aixas.....	42
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### *Sauvignon Blanc*

Starborough Sauvignon Blanc.....	38
White Heaven Sauvignon Blanc.....	46

### *Pinot Grigio*

Cavit Pinot Grigio.....	38
Cantina Zaccagnini Pinot Grigio.....	45

## RED WINES

### *Cabernet Sauvignon*

Frontera Cabernet Sauvignon .....	38
Floral Springs Cabernet Sauvignon.....	72

### *Pinot Noir*

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Louis Jadot Pinot Noir.....	60

### *Merlot*

Coppola Merlot .....	42
Floral Springs Merlot 2001.....	55

### *Spanish Wines*

Marqués de Cáceres Crianza, 2010, Rioja, Spain.....	38
Arrocal Ribera del Duero, 2014 .....	38
Finca Valdepoleo Pujanza, Spain.....	60