

# HILTON BANQUET MENUS



  
**Caribe Hilton**  
San Juan



## BREAKFAST - BUFFETS

Start your meeting off right with a well nourished group of attendees accompanied by freshly ground brewed coffees and selection of fine teas

### The Basic

\$19.00 per person

Choice of two juices: orange, pineapple, apple, passion fruit and mango juice  
whole fruits of the season, bananas  
freshly baked breakfast breads, muffins, croissants butter, preserves

### The Standard

\$23.00 per person

Choice of two juices: orange, pineapple, apple, passion fruit and mango juice  
whole fruits of the season, bananas  
whole grain cereals with milk  
individual plain and fruit yogurts  
freshly baked croissants, bagels, muffins, breakfast breads, butter, preserves

### The Deluxe

\$28.00 per person

Choice of two juices: orange, pineapple, apple, passion fruit, mango juice and vegetables juices  
caribbean coconut oatmeal with cinnamon, honey, nuts, brown sugar  
assorted cereals, house made granola  
yogurt bar of nonfat greek and fruit yogurts, nuts, dried fruits, seasonal mixed berries,  
fresh fruits, fat free and soy milk  
freshly baked cinnamon buns, banana walnut and orange cranberry breads, bagels  
butter, preserves, plain and passion fruit cream cheese

### Enhancements: Eggs Bundle

\$15.00 per person

Fluffy scrambled eggs with green onions, bacon, sausage, rosti potato  
or  
Scrambled eggs with bell peppers, onions, mushrooms, native white cheese,  
pork sausage, country roasted breakfast potatoes  
or  
Corn beef hash (gluten free)  
caramelized onions, bell peppers  
with poached eggs  
roasted roma tomato, cilantro salsa

### Oatmeal

\$9.00 per person

Caribbean coconut oatmeal with cinnamon, honey, nuts, brown sugar

### Pancakes, Waffles or French toast

\$19.00 per Person

Butter, maple syrup, fresh berries, bananas, apple compote, walnuts

**Specialty Egg** \$12.00 per person

Spinach & feta quiche  
or  
Vegetable frittata  
or  
Spanish tortilla

**Action Station - made to order**

Add that personal touch to your morning

**Tropical Fresh Fruit Bar** \$9.00 per person

Indulge in the aromas and visual display of freshly cut seasonal fruits

**Omelet** \$19.00 per person

Bacon, ham, onions, mushrooms, tomatoes, peppers, spinach,  
feta, swiss and cheddar cheese

**Smoothie/Juice Bar** \$16.00 per person

Select two: passion fruit, orange, papaya, mango, banana, pineapple,  
soursop, guava, "lulo", "mora", carrot

**Specialty (Gluten Free)** \$13.00 per person

Build your own corn "arepa" with choices of: scrambled eggs,  
black beans, bacon, sausage and mozzarella cheese

### **BREAKFAST – PLATED BREAKFAST**

When the focus for the morning is a presentation, our plated option brings the attention to the speaker accompanied by breakfast breads, orange or grapefruit, freshly ground brewed coffees and selection of fine teas.

#### **Traditional American Breakfast**

\$30.00 per person

Eggs scrambled  
select ham, bacon, or sausage  
breakfast potatoes

#### **Spa Breakfast (gluten free)**

\$28.00 per person

Poached egg with smoked salmon,  
sautéed spinach, tarragon-saffron sauce  
on rosti potato patty, grilled tomato and asparagus

#### **Creole French toast**

\$32.00 per person

Mountain honey and rum syrup, cinnamon butter  
select crispy bacon or chicken "longaniza" (local sausage)

#### **Breakfast Wrap (gluten free)**

\$32.00 per person

Country scrambled eggs with sautéed onions and tomatoes,  
swiss cheese in a corn tortilla with asparagus and crisp bacon

#### **Enhancements**

\$9.00 per person

Freshly Squeezed Orange Juice Station  
Fill the morning with the aroma of freshly squeezed orange juice enhanced with "salpicón"  
(fine dice of apple, banana and pineapple)

#### **Freshly Baked Muffins**

\$5.50 per person

Begin your day with the smell of apple, orange-cranberry and carrot delivered tableside



## **BREAKFAST – PACKAGES**

Our experts will design your morning to jump start the day

### **Beat the Traffic Buffet**

\$65.00 per person

Designed to deliver your guest an extensive variety of breakfast options in 45mins or less in a bright and cheerful environment to help set the tone for the day ahead

#### *Menu*

Includes but is not limited to just baked pastries, muffins and breakfast breads  
seasonal and local fruits, NY Bagel Shop with assorted schmears, homemade preserves and butters  
yogurt parfait bar, oatmeal, assorted dry cereals, mini frittatas  
fresh juice bar, vitamin waters, red bull, freshly ground brewed coffee and selection of fine teas

### **Food For Thought Presentation Breakfast**

\$50.00 per person

Designed for the early morning speaker presentation in a controlled environment with minimal distractions to encourage audience attention and retention of content

#### *Menu*

Mini continental selections preset in the center of each table, to include but not limited to just baked pastries, muffins and breakfast breads, seasonal and local fruit, mini smoothies, juice and yogurt parfaits, freshly ground brewed coffee and selection of fine teas  
mixed mushroom frittata, herbed goat cheese, breakfast potatoes with peppers and onions

### **BREAKS - MORNING**

For that morning pick me up, the options are only limited to the imagination "30 minutes duration"

#### **Summer Time**

\$19.00 per person

Fresh grilled pineapple salad  
ginger scented low fat yogurt  
chocolate and almond croissants  
freshly brewed thyme & lime lemonade

Seasonal:  
available spring/summer

#### **Morning Fitness Break**

\$21.00 per person

Juice smoothies to include:  
strawberry-banana and mango-lassi (vegetarian/gluten free)  
assorted dried fruits and nuts (vegan/gluten free)  
martini glass of tutti frutti with assorted fresh berries,  
passion fruit coulis, fresh picked mint (vegan/gluten free)  
individual assorted yogurts (vegetarian/gluten free)  
assorted granola bars (vegetarian)

#### **Hilton Donuts**

\$15.00 per person

Assortment of donuts filled with chocolate, Bavarian  
cream and raspberry  
fresh mini donuts covered with cinnamon sugar  
hot chocolate  
coffee, decaf, hot tea and assorted soft drinks

#### **San Juan Break**

\$20.00 per person

Mini "criollo" sandwich in local "mallorca"  
guava and native cheese  
orange-"acerola" mocktail  
puertorrican coffee, decaf and hot tea

Seasonal:  
available fall/winter

#### **Italian Break**

\$18.00 per person

Mocha cookies  
biscotti  
chocolate panna cotta  
coffee, decaf, hot tea and assorted soft drinks

**San Geronimo Break**

\$20.00 per person

Tropical juices  
"quesitos"  
guava puffs  
banana bread  
coffee, decaf, hot tea and hot chocolate

**Cup Cake Break**

\$15.00 per person

Assortment of cupcakes: vanilla, chocolate and blueberry  
Freshly brewed puertorrican coffee, decaf, assorted soft drinks

### **BREAKS - AFTERNOON**

Help your attendees to refocus with an afternoon pick me up "30 minutes duration"

#### **Tropical Garden Break**

\$23.00 per person

Watermelon wedges, navel orange slices,  
chocolate covered strawberries  
individual vegetable crudite with hummus & buttermilk ranch  
iced green tea, soursop mojito

Seasonal  
available spring/summer

#### **Cinema Paradise**

\$23.00 per person

Ice cream bars  
movie theater packed candies and snacks  
popcorn  
assorted soft drinks & veryfine juices

#### **Sundae station**

\$20.00 per person

Build your own sundae  
vanilla and chocolate ice creams  
toppings to include: oreo cookies, m&m, chocolate  
chip, almonds, walnuts, seasonal fruits, chocolate and  
strawberry sauces, whipped cream  
warm brownies and blondies

#### **Falling Leaves**

\$21.00 per person

Apple strudel, cinnamon whipped cream  
mini apple cocktail, apple chips  
baskets of seasonal apples,  
apple "coquito" shooters

Seasonal  
available fall/winter

#### **Azteca Break**

\$18.00 per person

Tri-color tortilla chips with a cheese sauce  
"pico de gallo", guacamole and sour cream  
cheese quesadillas  
assorted soft drinks  
non-alcoholic frozen "margaritas"

#### **Piña Colada Break**

\$19.00 per person

Authentic "piña colada" as originally created by the Caribe Hilton  
with or without rum typical puertorican fritters



### BREAKS - ALL DAY BREAKS

Leave the day to day planning to us, we have created the easiest way to order, no duplications, variety for your guests

#### Continuous Beverage Break

\$24.00 per person

(9-11am, 2-5pm)

Freshly brewed coffees & selection of fine teas  
regular, diet and caffeine free coca cola soft drinks,  
bottled waters

#### Breaks all Day

\$41.00 per person

An economical way to ensure your guest are properly nourished

*Morning (45 min)*

Orange juice  
assorted breakfast breads  
local seasonal fruits  
individual fruit yogurts  
coffee, decaffeinated coffee and hot teas

*Mid Morning (20 min)*

Freshly brewed coffee, decaffeinated coffee and  
selection of hot teas assorted soft drinks, waters

*Afternoon (30 min)*

Freshly created afternoon sweets  
nuts, whole fresh fruit  
freshly brewed coffee, decaffeinated coffee and  
selection of hot teas assorted soft drinks,  
waters

### LUNCH - LUNCH BUFFETS

The options for buffets are endless, check out our favorites accompanied by freshly ground brewed coffee, decaffeinated coffee, selection of fine teas

#### Flavor of the country

\$49.00 per person

Local baby greens with raspberry hazelnut vinaigrette  
"garbanzo" and bean salad with cilantro and lemon dressing  
delicious apple and pineapple salad  
grilled salmon in a lime and green onion sauce  
molasses glazed Aibonito breast of chicken  
potatoes gratin  
seasonally selected garden vegetables  
Santa Isabel mango cobbler

#### The Southwest

\$48.00 per person

Corn and spinach chowder  
baby arugula salad with orange supreme, red onion,  
pineapple vinaigrette  
green bean salad with local white cheese  
cumin and garlic beef strips  
marinated grillonade chicken strips  
cilantro rice  
house made salsa, guacamole, sour cream, shredded  
cheddar, jalapenos, flour tortillas  
white beans and thyme stew  
coconut flan  
cheesecake with mango sauce

#### Rum country picnic buffet

\$51.00 per person

Baby spinach salad with turkey smoked, blue cheese  
crumble, raspberry molasses vinaigrette  
farmer style potato salad with fine herbs  
grilled asparagus with oranges, parmesan in aioli  
farmer's market fruits and local cheese display  
cold rum marinated roasted pork  
salmon gravlax with fennel, lemon rum and  
chickpeas sauce  
assorted rolls and butter  
assortment of mini rum cake, chocolate cake and fruit tarts

#### Family Style Individual Table Buffet

\$40.00 per person

For the working lunch, set in the center of tables of ten  
caribbean pumpkin cream soup  
selection of wraps to include: turkey, ham & cheese and  
vegetarian in whole wheat tortilla  
fresh fruits panna cotta

**Deli Buffet**

\$42.00 per person

Chef's soup of the day  
pasta salad with black olives, tomato and olive oil  
garden green salad with italian dressing  
cabbage cole slaw  
german style potato salad

Large croissant with ham and american cheese  
foccacia with turkey and swiss cheese  
pastrami, salami and mozzarella cheese in ciabatta  
carrot cake  
fresh fruit salad  
chocolate brownies

**BBQ Buffet**

\$50.00 per person

Potato salad  
mixed green salad  
bowtie pasta salad with vegetables  
jerk chicken  
grilled meat and turkey burgers  
baby pork ribs glazed with honey bbq sauce  
"chorizo parrillero"  
roasted red skin potatoes  
corn on the cob  
ketchup, mustard, bbq sauce, chimichurri,  
mayonnaise, sliced tomatoes, lettuce, pickles,  
assorted bread rolls  
seasonal sliced fruits  
honey almond cake  
carrot cake

**Balanced & Hearty Buffet**

\$48.00 per person

Roma tomato gazpacho with a basil crostini  
crab meat and fennel salad, citrus dressing  
salmon gravlax, lemon-mustard  
roasted mediterranean vegetables in balsamic and olive oil dressing  
broiled mahi-mahi flavored with cinnamon and tea leaves  
roasted breast of chicken in sunflower & herb crust  
baked bananas in rose water  
poached pears in mint tea

**The Vegan**

\$52.00 per person

Curried lentil soup  
coconut, "chayote" & pumpkin salad with mango-ginger dressing  
pickled cucumber salad  
chickpeas stew  
baked andine polenta stack with cumin and tomato crispy tofu stir fry in soy sauce  
jasmine-cilantro rice  
green plantain and kidney beans pot  
yukon potatoes al mojo  
whole wheat tortilla and pita bread  
pineapple cobbler  
banana pie

**Enhancements**

**Freshly Brewed Iced or Sweet Tea**

\$4.30 per person

**Build a Potato**

\$16.00 per person

Baked potato, spicy beef chili, creamy ale cheese sauce,  
broccoli florets, crisp bacon bits, shredded  
jack cheese, cheddar cheese, green onions  
sour cream, butter

**Mocktail Bar**

\$19.00 first hour

What better way to turn lunch into an experience with a selection  
of mocktails: laughing buddha, mixed fresh fruit, georgia tea

**Beat the Heat Lemonade Stand**

\$10.00 first hour

Classic, pink, thyme & lime, hibiscus & mint

**Old Fashioned Soda Fountain**

\$19.00 first hour

Blackberry soda, chocolate cola, Brooklyn soda,  
strawberry shortcake,  
chocolate peanut butter  
milkshake

**LUNCH - PLATED LUNCH**

For the freshest ingredients, we have created menu selections based on the current season 3. Courses includes freshly brewed ground coffees and selection of fine teas bread service on request

**Spring/Summer**

**Starters ~ soup/salad/appetizer ~ select 1**

**Soup** \$10.00 per person

Carrot with roasted coriander cream soup

**Soup** \$9.00 per person

Beef potato broth with cilantro

**Salad** \$10.00 per person

Wedge of Iceberg, crumbled blue cheese, bacon bits, blue cheese dressing

**Salad** \$10.00 per person

Hearts of romaine with garlic croutons, grape tomatoes and ranch dressing

**Salad** \$11.00 per person

Baby spinach  
almonds, walnuts, crumbled blue cheese  
slices of honey-glazed granny smith apples balsamic vinaigrette

**Appetizer/Small Bite** \$12.00 per person

Beets and carrot salad top with boiled egg  
goat cheese sauce

**Appetizer/Small Bite** \$12.00 per person

Corn and pumpkin polenta on  
stewed ratatouille, roasted red pepper(gluten free)

**Entrees ~ select 1**

Braised Boneless Short Ribs \$37.00 per person  
caramelized spanish onion, confit  
garlic mashed potatoes

Flame-grilled Chicken Breast \$32.00 per person  
risotto, natural jus, seasonal vegetables

Sautéed Mahi-Mahi in roasted garlic butter sauce \$35.00 per person  
steamed caribbean pumpkin  
seasonal vegetables

Grilled Salmon and Chicken Chimichurri \$34.00 per person  
broccoli with tomato coulis  
saffron rice

Baked halibut in herb and parmesan crust \$52.00 per person  
sweet corn, arugula, cherry tomato  
"conгри" rice (gluten free)

Penne pasta, asparagus, cherry tomatoes, yellow \$30.00 per person  
squash, red onion, zucchini  
Basil-roasted garlic olive oil (vegan)

Roasted pork loin with fresh herbs and mango-papaya \$32.00 per person  
chutney  
"arroz con gandules" (pigeon peas rice)  
baked ripe plantain

**Dessert ~ Select 1**

Mango passion \$9.00 per person  
cream passion fruit, mango cube, almond cookie

Double chocolate flourless fudge cake \$12.00 per person  
minted chantilly cream, ruby raspberry sauce

Coconut tart \$10.00 per person  
caramelized meringue, "dulce de leche" sauce

Caramel flan \$9.00 per person

Fresh fruit salad with "lulo" sorbet (vegan) \$10.00 per person

**Bento box style lunch** \$52.00 per person

All 3 courses at once set at each place setting  
ginger-mint crusted salmon  
rice noodles tossed in a light teriyaki sauce  
with seaweed and cucumber spaghetti  
Asian cole slaw tossed with sesame soy dressing  
coconut custard

Non Alcoholic Beverage  
How about the laughing buddha to complement this lunch

Two Course Luncheons Available on Request

**Fall/Winter**

**Starters ~ Soup/salad/appetizers - select 1**

**Soup** \$9.00 per person

Classic caribbean pumpkin cream

**Soup** \$9.00 per person

Pigeon peas soup

**Salad** \$12.00 per person

Baby spinach, iceberg leaves, sliced mandarins, nuts and fresh mozzarella in white balsamic

**Salad** \$11.00 per person

Hearts of romaine tossed with toasted focaccia croutons, shaved parmigiano-reggiano, grape tomatoes, caesar dressing

**Salad** \$12.00 per person

Island cobb  
chopped iceberg, carrot and chayote  
diced tomatoes, crumbled native white cheese  
green onion, crispy spanish Serrano ham  
molasses-pineapple dressing

**Appetizer/small bites** \$12.00 per person

Lentil ragout topped with roasted tofu (vegan/gluten free)

Baked portobello mushroom with sautéed spinach and roasted vegetables (vegan-gluten free) \$12.00 per person

**Entrees ~ select 1**

Grilled breast of chicken oregano-feta crust  
spanish mashed potatoes  
seasonal vegetables \$33.00 per person

Tandoori chicken brochette in masala sauce  
oriental rice  
stir fry vegetables \$35.00 per person

Mediterranean roasted leg of lamb in tzatziki  
tomato-cumin rice pilaf  
chickpeas stew \$38.00 per person

Vegetarian lasagna \$32.00 per person  
spinach, charred, tomato sauce  
grilled asparagus, sautéed mushrooms (vegetarian)

Roasted pull pork on mushroom and pigeon peas \$35.00 per person  
risotto  
pumpkin julienne

Fish and chips \$36.00 per person  
herb tempura-fried cod, sweet potato wedges  
asian slaw, cilantro-tartar sauce

Stir-fried beef tenderloin tips with angel hair pasta \$37.00 per person  
seasonal vegetables in green onions, ginger and soy sauce

**Dessert ~ select 1**

"Tarta de frutas" in puff pastry \$11.00 per person  
vanilla sauce

Vanilla rum mascarpone cup \$11.00 per person  
toasted walnut streusel  
raspberry coulis

Chocolate swirled cheesecake \$11.00 per person  
wild berry compote

Traditional "tres leches" \$11.00 per person

**Bento box style lunch**

All 3 courses at once, set at each place setting \$52.00 per person  
ginger-mint crusted salmon  
rice noodles tossed in a light teriyaki sauce  
with seaweed and cucumber spaghetti  
asian cole slaw tossed with sesame soy dressing  
coconut custard

Non Alcoholic Beverage  
How about the laughing buddha to complement this lunch

**Beverage Enhancements** \$9.00 each

Enhance your dining experience with refreshing  
beverages to compliment your meal selections

**Individual Mocktail** \$9.00 each

Greet your guests with this refreshing, perfectly  
balanced spring/summer palate cleanser, italian soda!



**Mocktail Bar**

\$19.00 first hour

What better way to turn lunch into an experience with a selection of mocktails: laughing buddha, mixed fresh fruit, georgia tea

**Lemonade Stand**

\$10.00 first hour

Beat the heat with lemonade: classic, pink, thyme and lime, hibiscus & mint, spicy cayenne shandy

**Old Fashioned Soda Fountain**

\$19.00 first hour

Blackberry soda, chocolate cola, Brooklyn soda, strawberry shortcake, chocolate peanut butter milkshake

### LUNCH - BOXED LUNCH/GRAB & GO

In a hurry or catching a flight? Grab a boxed lunch or have your guests create their own

#### Ready to go ~ select 1

\$26.00 Per Person

Packed with a whole fruit, house made cookie,  
gourmet potato chips  
appropriate condiments

#### *Turkey Tripleta*

Mesquite smoked turkey breast on spanish bread with  
cured ham, cheddar cheese, ripened tomatoes, leaf  
lettuce, avocado puree

#### *Atlantic Wrap*

Tuna salad wrap, tomatoes, crisp romaine and grain  
mustard, in whole wheat tortilla

#### *Veggie-Head*

Grilled vegetables and black olive dressing, tomatoes,  
swiss cheese on focaccia

#### *Newyorikan*

Pastrami and genoa salami with sautéed spanish  
onions, mozzarella cheese, arugula, vine-ripened  
roma tomatoes and grain mustard on multigrain  
batard bread

#### Build your own

\$26.00 per person

Guests to create their own "to go" lunch box

#### *Salads*

Fusilli pasta salad  
assorted garden greens, tomatoes, cucumber, feta  
cheese & croutons with balsamic honey dressing  
tropical fruits salad

#### *Sandwiches*

##### *Cuban Sandwich*

"Pernil", smoked ham, gruyere cheese on soft butter bread

##### *Turkey Paradise*

Large croissant with smoked turkey, tomato, lettuce and swiss cheese

##### *Chicken Caesar Wrap*

Hearts of romaine with chicken strips, croutons,  
creamy anchovy parmesan dressing, wrapped in a wheat tortilla

Assorted chips  
Assorted fresh seasonal "local" apples

Desserts  
Chocolate chip's cookies  
chocolate brownies

**Enhancements**

\$9.00 per person

Replace whole fruit with fresh cut fruits  
organic mixed greens, balsamic vinaigrette  
organic hearts of romaine with pecorino romano  
cheese, creamy anchovy parmesan dressing  
snickers, m&m, kit kat, granola bars  
odwalla juices, honest tea, coke, diet coke, sprite,  
vitamin water, mineral water, red bull

## LUNCH - PACKAGES

When the focus is content, we have options to allow for minimal distractions

### Working Luncheon ~ select 1

\$62.00 per person

30 minute of lunch service followed by a 1 hour speaker presentation.  
Minimal distractions to encourage audience engagement,  
pre-set tropical juices and desserts

#### Menu

##### *Olas Express*

grilled chicken breast served over caesar salad,  
homemade croutons and parmesan cheese  
mini chocolate mousse cup for dessert

##### *Morro Express*

pasta with chicken in tomato mushroom sauce  
fresh fruit cup for dessert

##### *Guavate Express*

bbq chicken, baked potato, corn on the cob  
apple pie for dessert

### Buffet All Day

\$80.00 per person

An economical way to ensure your guests are properly nourished and your meeting needs met

#### Menu

##### *Upon Arrival (45 Min)*

Orange juice  
assorted breakfast breads  
local, seasonal fruits  
individual fruit yogurts  
coffee, decaffeinated coffee and hot teas

##### *Mid Morning Stretch (20 Min)*

Freshly brewed coffee, decaffeinated coffee and selection of hot teas assorted soft drinks, waters

##### *Buffet Lunch of The Day (60 Min)*

Select the buffet of the day or the deli for your guests

##### *Afternoon Pick Me Up (30 Min)*

Freshly created afternoon sweets  
nuts, whole fresh fruit  
freshly brewed coffee, decaffeinated coffee and selection of hot teas  
assorted soft drinks, waters

### DAY OF THE WEEK

Lunch made simple, our culinary team has created the perfect daily buffet to ensure a variety for your guests without worry

#### Monday

\$47.00 per person

Pomegranate mojito  
plantain soup  
mixed greens topped with garlic croutons, tomatoes  
and balsamic vinaigrette  
"tortilla española"  
grilled fresh salmon in a caper wine sauce  
chicken stew with saffron-wine sauce  
green beans with almonds  
saffron rice  
caramel custard  
almond-honey cake

#### Tuesday

\$47.00 per person

Bombay cola mocktail  
chicken noodle soup  
"garbanzo" salad  
puerto rican lettuce with tomatoes and cucumber with  
pineapple vinaigrette  
red snapper with creole sauce  
roast pork leg "pernil asado"  
"arroz mamposteo"  
baked ripe plantains  
"tembleque"  
guava shells with puerto rican cheese

#### Wednesday

\$47.00 per person

Laughing budha mocktail  
egg drop soup  
shanghai noodle salad, julienne carrots, julienne  
cucumbers, green onions, sesame ginger vinaigrette  
mesclun salad tossed with sesame seeds, crispy  
noodles in rice vinegar and toasted sesame seeds oil  
hoisin chicken stir-fry, peppers, onions, carrots,  
almonds, peas  
sweet & sour roasted pork  
soy glazed ginger and garlic roasted carrots  
vegetable fried rice  
seasonal fruit consommé  
tapioca pudding

Thursday

\$47.00 per person

Italian soda  
tropical pumpkin soup  
tri color tortellini salad with basil vinaigrette  
caprese salad  
roasted eggplant  
bolognese meat lasagna  
veal cacciatore  
chicken puttanesca  
polenta pomodoro  
tiramisu  
white chocolate panna cotta

Friday

\$47.00 per person

Sunshine berry fizz  
lentil soup  
garden greens, walnuts, buffalo mozzarella, raspberry  
vinaigrette  
couscous salad, dried currants, apricots, cinnamon and  
olive oil, fresh mint  
roasted turkey with dried cranberry and white wine sauce  
parmesan basil crusted cod fish, lemon caper sauce  
roasted fingerling potatoes, garlic, fresh herbs  
sautéed green beans, yellow onions  
chocolate cake with seasonal berries sauce  
mango panna cotta

### DINNER - DINNER BUFFETS

When the evening is about enjoying each other's company with no set agenda our buffets are the perfect way to entertain your guests accompanied by freshly ground brewed coffees and selection of fine teas offered to your guests

#### "Islita" Buffet ~ March, April, May

\$78.00 per person

Shrimps, crab salad, mussels in vinaigrette, spanish octopus salad and assorted condiments  
mozzarella and tomato salad with basil and olive oil  
red skin potato salad  
tossed green salad with ginger vinaigrette  
coconut and chayote salad  
mahi mahi, garlic butter  
seasoned grilled chicken breast in island mojito  
marinated "churrasco"  
"chorizo" sausage  
corn on the cob  
nadine potatoes in salt crust  
apple tart  
coconut cake  
white cheese and "dulce de leche"

#### International buffet

\$81.00 per person

Asparagus and prosciutto  
smoked salmon  
alaskan crab meat and shrimp with brandy cocktail sauce  
imported cheeses with grapes and a selection of breads and crackers  
hearts of palm salad  
assorted baby greens lettuce with house dressing  
tomato and mozzarella with basil and olive oil  
roast strip loin of beef  
breast of chicken provençal  
seafood newburg with shrimp and sea scallops  
au gratin potatoes  
glazed belgian carrots  
assorted french pastries  
chocolate mousse

**Ocean Side Grill**

\$73.00 per person

Mixed greens, orange segments, candied pecans, red onion, raspberry walnut vinaigrette  
tomato, fresh buffalo mozzarella salad, basil vinaigrette  
chilled display of grilled zucchini, yellow squash, red peppers, eggplant, tomatoes, portabella mushrooms, red onions, herb balsamic vinaigrette  
grilled rosemary chicken breast supreme  
roasted shallots demi glace,  
sliced beef tenderloin, pink pepper demi, sautéed peppers  
teriyaki salmon in pineapple salsa  
baby glazed carrots  
steamed asparagus  
golden yukon potatoes with scallions  
bread and rolls display  
olive oil, cilantro hummus and butter  
strawberries grand marnier  
cheese brownie  
tropical fruit pudding

**Family Style Menu**

\$75.00 per person

Enjoy the beauty of sharing a great meal with your attendees in casual and family ambiance

**Pasta salad**

Roasted vegetables  
roasted yukon potatoes  
mixed baby greens  
half oven roasted chicken with thyme and lemon  
sliced beef loin  
grilled salmon in tomato and artichoke sauce  
apple pie  
passion fruit mousse  
banana cake



**A Taste of Puerto Rico ~ December, January, February**

\$72.00 per person

Seafood in "escabeche"  
garden salad with tomato and cucumber  
"guineítos en escabeche"  
"chayote" with red peppers and garlic  
roast pork loin "oregano"  
red snapper fillet with tomato, onions and capers sauce  
chicken fricassee with green peppers, potatoes and peas  
"arroz con gandules" (rice with pigeon peas)  
"pasteles" in banana leaf  
plantains baked with honey, sugar and cinnamon  
papaya in syrup with white cheese  
"coquito" pudding  
"tres leches"

**Enhancements:**

Add any of these items to enhance your dinner experience

**Sushi and Maki Station**

\$22.00 per person

Kihada maguro (yellowfin tuna)  
sake (scottish salmon)  
unagi (freshwater eel)

*Rolls:*

*California roll (crab, avocado, cucumber)*  
spicy tuna  
spicy salmon  
smoked eel and cream cheese  
chopsticks, soy sauce, wasabi, pickled ginger

**Caribbean Lobster Fritters**

\$33.00 per person

Our chef will engage with your guests creating  
lemon and butter marinated caribbean lobster fritters  
cooked on salted cod tempura  
accompanied with traditional yucca mash in cilantro mayonnaise

**Mini Burger Station**

\$27.00 per person

Cooked to order for your guests  
miniature assortment of beef, chicken and vegetarian  
burgers on mini buns  
ketchup, mustard, mayonnaise, sliced pickles, red onion, white cheddar,  
pepper jack, maytag blue cheese crumbles  
homemade potato chips  
roasted red pepper aioli and garlic aioli

**Caribbean Fruit Flambé**

\$18.00 per person

Light your event and experience the flavor of authentic fruits and rum aromas flambé by our chef pineapple, mango, banana flambé in puertorrican rum 151 with passion fruit sauce, top with vanilla ice cream

**Martini Bar**

\$30.00 first hour

When the classic martini or the modern martini is your guest drink of choice the option are endless, let our mixologist create a martini to represent your event or your guest color palate: summer sky, white cosmo, cherry bomb, melon drop or the classic martini are only the beginning

**Margarita Bar**

\$30.00 first hour

Let our expert mixologist create the perfect margarita made just the way your guests prefer: watermelon, mango, frozen, salt, no salt

**Coffee House**

\$600.00 per station

For that personal touch at the end of the evening, espresso, cappuccino, lattes, mochas made to order

### DINNER - PLATED DINNERS

To create the perfect enchanted evening, we have created seasonal selections to ensure the freshest ingredients to enhance your guest's experience. Select 3 or 4 courses includes: wine selected to complement your selections, freshly ground brewed coffees and selection of fine teas bread service on request

#### Spring/Summer

#### Starters ~ soup/salad/appetizer/small bite

For 3 courses select 1

for 4 courses select 2

#### Soup

\$12.00 per person

"Yautia" bisque with avocado and cilantro (vegan - gluten free)

#### Soup

\$12.00 per person

Double beef consomme with shiitake and sherry

#### Salad

\$14.00 per person

Baby spinach and boston lettuce, feta cheese, button mushrooms in fig balsamic vinaigrette

#### Salad

\$14.00 per person

Caprese salad: mixed field greens, grape tomatoes  
Ciliengine mozzarella, kalamata olives  
white balsamic vinaigrette

#### Appetizers/small bites

\$15.00 per person

Mushroom ravioli with asparagus sauce and parmesan cheese (vegetarian)

Crab cake with saffron sauce

\$18.00 per person

#### Entree ~ select 1

Broiled tenderloin of beef with crown of shrimps  
tarragon demi glaze sauce  
wild mushroom risotto  
grilled asparagus

\$72.00 per person

Braised short ribs in smokey red wine sauce  
white corn polenta, blue cheese cream  
tossed baby arugula

\$48.00 per person

Tapenade crusted breast of chicken with pancetta,  
truffle demi glaze  
island pumpkin & potato mash  
zucchini and yellow squash

\$47.00 per person

Roasted lemon and garlic basted chicken \$42.00 per person  
yucca mash, steamed broccoli

Ratatouille rice stuffed green bell pepper \$37.00 per person  
red bell pepper coulis, sautéed peas and yellow grape  
tomatoes (vegan/gluten free)

Seared atlantic cod \$58.00 per person  
caribbean jerk chutney, spinach rice  
grilled asparagus

**Dessert ~ select 1**

Crêpe with "dulce de leche" and berry coulis \$12.00 per person

Caribbean banana trifle cup in rum sauce \$12.00 per person

Pineapple and mango almond nougat (vegan) \$14.00 per person

Strawberry mousse with seasonal berries \$12.00 per person

**Fall/Winter**

**Starters ~ soup/salad/appetizer/small bite**

For 3 course select 1

for 4 course select 2

**Soup**

Caribbean lobster bisque \$13.00 per person

**Soup**

Lentil soup with "malanga" chips (vegan)

\$12.00 per person

**Salad**

Greek style romaine  
tomatoes, cucumbers, black olives  
feta cheese

\$13.00 per person

**Wedge of gem lettuce**

Roasted bell peppers, hearts of palm, kalamata olives, julienne tomatoes  
red wine oregano vinaigrette (vegan)

\$13.00 per person

**Appetizers/small bites**

Fussily with prosciutto and sundried tomatoes in roasted garlic pesto	\$14.00 per person
Lentil and "garbanzo" ragout in masala sauce (vegan/gluten free)	\$14.00 per person

**Entree ~ select 1**

Herb provençale crusted rack of lamb wilted spinach goat cheese potato gratin roasted garlic and thyme demi glace	\$56.00 per person
Grilled beef tenderloin balsamic-shiitake demi glaze jumble of asparagus tips, yellow and red grape tomatoes and fingerling potatoes	\$58.00 per person
Roasted short ribs in truffle infused demi glaze wild mushroom risotto steamed asparagus with curly carrots	\$50.00 per person
Dill fennel glazed salmon chives lemon sauce coconut & plantain rice arugula carrot salad in white balsamic	\$47.00 per person
Tapenade crusted breast of chicken demi & truffle jus pancetta, cassava and potato mash, braised baby carrots	\$49.00 per person
Mixed grilled seasonal vegetables on corn polenta roasted cumin, green onions and tomato sauce (vegan-gluten free)	\$35.00 per person

**Dessert ~ select 1**

Individual baked Alaska	\$15.00 per person
Puertorrican coffee and kahlua mousse	\$14.00 per person
Crème brûlée with berries	\$14.00 per person
Nougat ice cream tart with dark chocolate sauce	\$15.00 per person

## DINNER - PACKAGES

Whether the evening calls for a business or a casual dinner, our packages deliver an all in one experience

### Dinner Presentation

\$70.00 per person

As you greet your guests at registration, through the formal presentation our experts will work with you on selecting the perfect items from our seasonal plated dinner menu with appropriate wine selection. Proper timing of service will ensure that the evening speaker has everyone's full attention

"Yautia" bisque with avocado and cilantro (vegan - gluten free)

Braised short ribs in smokey red wine sauce  
white corn polenta, blue cheese cream  
tossed baby arugula

Crêpe with "dulce de leche" and berry coulis

### Be our Guest Dinner Buffet

\$85.00 per person

Your guests may choose to sit in the tropical rainforest, take a ride to the center of the island and feel the breeze off the Atlantic Ocean. Let your guests experience culinary delights from Puerto Rico, each station designed with appropriate decor and linens. Mocktails and cocktails chosen to complement the culinary delights

#### Menu

##### *Flavors of "El Yunque"*

"chayote" and coconut salad  
"guineitos en escabeche"  
puertorrican lettuce and tomatoes  
roasted "pernil"  
roasted chicken  
"arroz mamposteao"  
"tostones"  
seasonal island vegetables  
bien me sabe  
"flan de queso"

##### *Porta Cordillera*

potato salad  
pigeon peas salad  
mixed greens with Utuado tomatoes  
"bistec encebollado"  
"arroz con longaniza"  
"yuca al mojo"  
seasonal island vegetables  
"tembleque"  
local papaya in white native cheese

*Breeze of the Atlantic*

"sopon de pescado" (fish soup)  
mixed green salad with grape tomatoes  
chayote with red pepper and garlic  
catch of the day in mojo isleño  
"carne mechada"  
"arroz con gandules" (rice with pigeon peas)  
ripe fried plantains  
seasonal island vegetables  
guava shells with puertorrican cheese  
"tres leches"

### RECEPTIONS - HORS D'OEUVRES

Bite size, passed, the perfect way to provide your reception guests with nourishment while socializing

30 minutes of service - select 4-6

45 minutes of service - select 6-8

60 minutes of service - select 8-10

#### Cold Hors D'oeuvres

Ahi Tuna Tartare on cucumber with wasabi cream (gluten free)	\$4.75 each
Smoked salmon on melba toast	\$4.20 each
Mini "ceviche" with cilantro and avocado (gluten free)	\$4.50 each
Brie on toast point	\$4.00 each
Serrano ham and manchego cheese	\$4.00 each
Hummus on bouche with kalamata olives	\$3.80 each
Lobster Salad with avocado, cucumber, tarragon in heart of boston lettuce	\$6.00 each
Prosciutto -wrapped cantaloupe	\$4.25 each
Jumbo shrimp on ice	\$6.00 each

#### Hot Hors D'oeuvres

Spanakopita	\$3.50 each
Wild mushroom tartlet	\$4.20 each
Fingerling potatoes and chorizo	\$4.20 each
Corn falafel (vegan-gluten free)	\$3.50 each
Beef "empanadas"	\$3.80 each
Cheese dumplings	\$3.80 each
Cod fish fritters (vegetarian)	\$3.80 each
Cheese quesadilla with salsa	\$3.60 each
Chili spiced meatballs	\$3.80 each
Mini beef kebab	\$5.00 each
Mini chicken kebab	\$5.00 each



## RECEPTIONS - STATIONS

The perfect option for your guests to interact with our culinary experts, create your own unique reception experience  
minimum of 3 selections

**Cocktail puertorrican station** \$26.00 per person

Fried green plantains with seafood topping  
"chicharrones de pollo" (crispy chicken)  
fried "bacalaítos", meat turnovers, "alcapurrias",  
"sorrullitos", "piononos"

**Hilton munchies station** \$13.00 per person

Display of homemade fried chips; plantain,  
"mariquitas", "tortilla", "yuca",  
Idaho potatoes, etc. with a selection of  
dipping sauces; blue cheese, sauce, guacamole,  
wasabi garlic

**Pizza station** \$21.00 per person

Gourmet thin crust pizzas to include: cheese, tomato,  
chicken, mushrooms, ham, pepperoni, fresh basil and onion  
vegetarian cheese-less pizza with marinated  
vegetables

**Baja nachos** \$19.00 per person

Corn tortilla chips  
refried beans  
"pico de gallo"  
cheese sauce  
guacamole, sour cream  
"jalapeño" Peppers

**Viennese station** \$26.00 per person

Assorted mini french pastries  
apple strudel  
seasonal berries with crème chantilly  
black forest cake  
strawberries dipped in chocolate  
chocolate truffles  
"dulce de leche" mouse

**Slider station** \$27.00 per person

Beef, chicken and crab mini patties served in freshly  
baked buns with onions, lettuce, tomato, pickles,  
relish, mayonnaise, mustard and ketchup

**Pasta station**

\$28.00 per person

Spinach tortellini and tri-color rotini primavera  
sautéed in garlic and basil  
choice of two sauces: alfredo, tomato, basil or pesto  
parmesan cheese  
garlic bread and bread sticks

**Chef**

\$160.00

Enhance your guests experience by adding a chef to personalize their pasta dish

**Fondue Bar**

\$21.00 per person

White, dark chocolate and "dulce de leche" fondue  
banana, pineapple, strawberries and apples

**"Pincho" Party**

\$23.00 per person

Chicken, beef, chorizo and vegetable skewers with  
chimichurri, bbq and mojito "pique" sauce

### RECEPTIONS - PACKAGES

Building the memorable event, whether it is selecting the perfect complements for a pre dinner reception or creating an evening of flavor experiences

**Passed reception package ~ 1 hour**

\$50.00 per person

Perfect way to begin the evening with cocktails prior to dinner

Menu

beef "empanadas"  
spanakopitas  
mini "ceviche" with cilantro and avocado  
tuna tartare  
smoked salmon on rye bread  
mini chicken kebab

*Gold bar Package*

Spirits  
Vodka, Smirnoff  
Gin, Beefeater  
Rum, Bacardi/Don Q (All Flavors)  
Tequila, Jose Cuervo, American Whiskey, Jack Daniel's,  
Scotch, Dewars White Label  
Michelob Ultra, Heineken Lager, Bud Light, Budweiser, Coors light  
Canyon Road Merlot, Chardonnay, White Zinfandel

**Puertorrican Rum and Food Tasting Reception**

\$80.00 per person

Enhance the senses with our food and rum pairings

**Menu**

Fried shrimp with coconut, pineapple and orange sauce  
"piononos" with meat  
"bacalaitos"  
"alcapurrias"  
fried puerto rican cheese

*Action Stations*

"pincho" party (kebabs) - includes chicken, beef,  
chorizo, vegetables  
sauces: chimichurry, bbq, pique mojito

*"Placita"*

Selection of caribbean mashed native roots with assorted toppings:  
chicken al mojo  
sirloin tips with mushrooms  
garlic baby shrimp

*"Fritanga"*

popcorn chicken with golden potatoes  
paired with rum punch

**For the Non Rum Drinkers**

Selection of wines to include sparkling, chardonnay,  
moscato, riesling, merlot and cabernet sauvignon  
mineral water, soft drinks, juices



## BARS & BEVERAGES - BASIC & PREMIUM BAR PACKAGES

Variety is all up to you from the basic to the extravagant

### Silver bar package

\$26.00 first hour/\$8.00 additional hour

#### Spirits

Vodka, Jelsin  
Gin, Gordon's  
Rum, Bacardi Silver / Don Q Crystal  
Tequila, Sauza  
American Whiskey, Jim Beam  
Scotch, Red Label

#### Domestic Beer

Medalla, Magna,

#### Imported Beer

Budweiser, Bud Light , Miller Lite, Coors Light

#### Wine

Canyon Road Chardonnay, Merlot,  
Cabernet Sauvignon, or White Zinfandel

### Gold bar package

\$30.00 first hour/\$10.00 additional hour

#### Spirits

Vodka, Smirnoff  
Gin, Beefeater  
Rum, Bacardi/ Don Q (All Flavors)  
Tequila, Jose Cuervo  
American Whiskey, Jack Daniel's  
Scotch, Dewars White Label

#### Domestic Beer

Medalla, Magna

#### Imported Beer

Michelob Ultra, Heineken Lager, Bud Light, Budweiser, Coors light

#### Wine (Choice of Three)

Canyon Road Chardonnay, Merlot,  
Cabernet Sauvignon or White Zinfandel



**Diamond bar packages**

\$36.00 first hour/\$14.00 additional hour

Create your own bar by choosing your favorite brands  
from our extensive list of expertly crafted cocktails, spirits, beers & wines

**Beer and wine bar**

\$20.00 first hour/\$6.00 additional hour

Medalla (local lite), Magna Beer (local Premium) ,  
Budweiser, Bud Lite, Miller, Miller Lite  
Coors Lite, Corona Extra, Heineken Lager  
Canyon Road Chardonnay, Merlot, Cabernet  
Sauvignon and White Zinfandel

Upgrade the beer and wine selection select beers and wines available in the gold bar package

Bar packages include appropriate mixers, juices and garnishes.

All Bars require one bartender per 100 guests.

Cash Bars require a minimum guarantee of \$750 per bar.



---

---

## BARS & BEVERAGES - SPECIALTY BARS

Let our experts create the perfect bar for your event based on season, theme of your event, or guest preference

### Colada Bar

\$26.00 first hour/\$6.00 additional hour

In 1954, Ramon "Monchito" Marrero invented the Piña Colada at Caribe Hilton and the rest is history. Try the original or one of its many variations mango colada, peach colada, kiwi colada, Bailey's colada, the Miami vice colada.

### Champagne Bar

\$36.00 first hour/\$12.00 additional hour

Bubbles for everyone, from the perfect pour of a spanish vallformosa brut, try a champagne mojito, a peach bellini or a classic mimosa

### Margarita Bar

\$30.00 first hour/\$8.00 additional hour

Let your guests pick their "poison" the classic served with sauza gold tequila, kiwi, mango, "toro loco", or watermelon

### Martini Bar

\$30.00 first hour/\$10.00 additional hour

Back to the days of gatsby, martinis for everyone try the summer sky, classic or white cosmo, cherry bomb, melon drop or just stick with the perfect shaken not stirred classic with gin or vodka

### "Mojito" Bar

\$26.00 first hour/\$6.00 additional hour

Let our experienced mixologist create specialty "mojitos" for your guests: watermelon, frozen, mango, cherry and the ever popular classic

## BARS & BEVERAGES - BEVERAGE STATIONS

Creative solutions for non alcoholic beverages

### Beverage Station 1

\$17.00 first hour/\$8.00 additional hour

Roasted coffee, decaffeinated coffee  
selection of teas, regular, diet and caffeine free coca  
cola soft drinks, bottled water

### Mocktail Bar

\$19.00 first hour/\$10.00 additional hour

Treat your guests to interesting non alcoholic  
specialties: laughing buddha, mixed fresh fruit,  
georgia tea, pomegranate nojito, pomegranate lemon drop,  
sunshine berry fizz, tickled pink, spa splash,  
tomato cucumber cocktail, almond mocha, fresh cucumber,  
italilan soda, bombay cola, Robert Palmer

### Old Fashioned Lemonade Stand

\$19.00 first hour/\$10.00 additional hour

Reboot the afternoon with classic, pink, cherry, strawberry  
limeade or orangeade. Add more interesting  
lemonade flavors with the blue bayou, Brazilian,  
banana, light ginger fizz, watermelon or wild berry

### Beverage Station 2

\$17.00 first hour/\$8.00 additional hour

Roasted coffee, decaffeinated coffee,  
selection of teas, regular, diet and caffeine free coca  
cola soft drinks, veryfine btl juices, assorted teas,  
vitamin waters, bottled water

### Old Fashioned Soda Fountain

\$19.00 first hour/\$10.00 additional hour

A modern spin back to the soda bar with cherry cola,  
chocolate cola, cinnamon apple, berry coke,  
sugar free berry soda, sugar free blackberry soda,  
ginger peach, Brooklyn soda creamsicle,  
pineapple upside down float or a vanilla  
cherry coke float



**WINE**

Specially selected for your events

**Sparkling wines & champagnes**

**Prosecco** \$65.00

Mionetto "Presto", D.O.C. Brut, Italy

**Prosecco** \$55.00

La Marca, Italy

**Sparkling** \$45.00

Castellblanch Brut, California  
Vallformosa Brut, Spain

**Sparkling Rosé** \$130.00

Moet Rose, France

**Champagne** \$125.00

Moet & Chandon, Brut Imperial, Epernay, France

**Champagne** \$130.00

Veuve Clicquot, "Yellow Label", Epernay France  
Tattinger Brut, France

**Champagne** \$240.00

Moet & Chandon Cuvee Dom Perignon, France

**Chardonnay** \$40.00

Santa Helena, Chile

**Chardonnay** \$65.00

Sonoma-Cutrer, Sonoma Coast

**Chardonnay** \$63.00

Mer Soleil, Central Coast

**Chardonnay** \$40.00

Finca Las Moras, Argentina

<u>Chardonnay</u>	\$70.00
Shafer, California	
<u>Sauvignon Blanc</u>	\$45.00
Kendall-Jackson, California	
<u>Sauvignon Blanc</u>	\$47.00
Markham, California	
<u>Pinot Grigio</u>	\$48.00
Ecco Domani, Italy	
<u>Pinot Grigio</u>	\$50.00
Torrecella, Italy	
<u>Red Wines</u>	
<u>Merlot</u>	\$58.00
Main Street, California	
<u>Merlot</u>	\$60.00
Robert Mondavi "Private Selection", California	
<u>Cabernet Sauvignon</u>	\$65.00
Simi, Sonoma Alexander Valley	
<u>Cabernet Sauvignon</u>	\$50.00
Finca Las Moras, Mendoza, Argentina	
<u>Cabernet Sauvignon</u>	\$80.00
Beringer, Knights Valley, CA	
<u>Merlot</u>	\$55.00
Red Diamond, Washington	
<u>Merlot</u>	\$60.00
Wente Sandstone, Livermore, CA	
<u>Merlot</u>	\$65.00
Robert Mondavi, Private Selection, California	

<u>Merlot</u>	\$75.00
Frei Brothers, California	
<u>Pinot Noir</u>	\$52.00
E&J Gallo, California	
<u>Tempranillo</u>	\$75.00
Valduero, Reserva, Ribera del Duero, Spain	
<u>Tempranillo</u>	\$65.00
Valduero, Crianza, Ribera del Duero, Spain	
<u>Malbec</u>	\$50.00
Finca Las Moras, Mendoza, Argentina	
<u>Red Blend</u>	\$55.00
Apothic Red, California	

## **INFO**

To assist you with planning

### **Meal service**

Plated meal service is based on a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours. Buffets have a minimum of twenty five (25) guests. If your guarantee is less than twenty five (25), you will be assessed an additional \$250.00 fee. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

An extension of actual service times is subject to additional labor fees. Meal service beginning after 10:00pm will be assessed a 50% menu surcharge.

### **Additional charges**

There will be a labor charge for any food function of less than twenty five (25) guests: \$250.00.

Carvers, station attendants, made to order or butler-style servers: \$160.00 each per two (2) hour shift, 1 server per hundred (100) guests each additional hour at \$50 per hour.

Bartenders: \$200.00~ 1 per hundred (100) guests, four (4) hour shift

Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional fee of \$200.00 for the re-set. Fee is subject to increase depending on the room size and complexity of the changes.

Cash Bar set up fee of \$500

On National Holidays an additional labor fee may be added for meals.

### **Service charge, gratuities, administrative fee, taxes**

All prices are subject to 15% Gratuity, 8% Administrative Fee & current 1% Municipal Tax and 10.5% State Tax. Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the event. Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

### **Guarantees**

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements the hotel reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.

### **Payment**

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

### **Signage**

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. Charge per banner will apply according to size.

### **Audio Visual**

For your convenience, presentation services audio visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment.

### **Lost and Found**

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

### **Food and Beverage**

#### *Menu Selections*

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread is available upon request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

### **Room Assignment and Seating**

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The hotel will set tables and chairs 3% over the guarantee based upon space availability

Any outdoor event has a labor fee of a minimum \$500.00 for up to 50 guest, \$1,000 for up to 100 guest \$1,500 for up to 200 guest and \$2,000 for any amount above 200 guest.

### **Linen**

White linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

### **Floral, Decor Entertainment**

The hotel has a list of recommended vendors and is happy to facilitate needs. Property advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions.

Additionally we can do the billing keeping your master account clean and simple. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

### **Shipping and Packages**

Packages for meetings may be delivered to the hotel two weeks prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Package handling fee of \$1 per item will be assessed.

Special mailing services are available through the Concierge at a nominal fee.

Our business center is available for all your business needs, including copying and faxing.

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.