
BANQUET MENUS

PRICES ARE PER PERSON AND EXCLUSIVE OF A 23% SERVICE CHARGE AND GOVERNMENT TAX





BREAKFAST

STATIONS

- GOOD MORNING USD 30.00
 - Acerola – Orange – Passionfruit
 - Pineapple – Cantaloupe – Honeydew Jars
 - Quesitos – Pan de Agua – Banana Bread
 - Coconut Oat Meal
 - Scrambled Eggs
 - Applewood Bacon
 - Breakfast Potatoes
 - Fruit Preserves and Butter
 - PR Coffee – Tea – Decaf
- CONTINENTAL USD 22.00
 - Pineapple – Mango – Orange Juices
 - Assorted Fruit Danish – Croissant – Blueberry Muffins
 - Fruit Preserves and Butter
 - PR Coffee – Tea – Decaf
- OLD SAN JUAN USD 35.00
 - Orange – Mango – Passionfruit
 - Individual Seasonal fruit cups
 - Corn Muffins – Croissant
 - Mayorca Sandwich
 - Breakfast Potatoes
 - Fruit Preserves and Butter
 - PR Coffee – Tea – Decaf

BREAKFAST

Enhance your Breakfast Experience

- ASSORTED CEREALS USD 11.00

- Milks (Low Fat & Oat Milk)
- Fruits

- CROISSANT SANDWICH USD 11.00

- Turkey Ham
- Egg
- Bacon

- MORNING BURRITO USD 11.00

- Black Beans
- Avocado
- Cheddar Cheese
- Eggs

- Buttermilk Pancakes USD 11.00

- Bagels with Strawberry and Plain Cream
Cheese USD 11.00

- Waffle Station USD 15.00

- Whipped Cream – Berries – Syrup - Nutella

- YOGURT SATIATION USD 11.00

- Greek & Vanilla Yogurts
- Granola
- Fresh Berries
- Dried Cranberries

- EGG WHITE FRITTATA USD 11.00

- Cherry Tomatoes
- Spinach
- Cheddar Cheese

- MULTIGRAIN TOAST USD 11.00

- Smoked Salmon
- Avocado
- Cherry Tomatoes

- MALLORCA SANDWICH USD 11.00

- Serrano Ham
- Provolone
- Eggs

- Puerto Rican French Toast USD 11.00

- EGG STATION (Whole and Whites) USD 18.00

- Tomatoes – Peppers – Onions – Ham – Bacon –
Cheddar Cheese Mushrooms - Sausage
- CHEF FEE USD 150.00



BREAKFAST

PLATED BREAKFAST

PLATED

Croissants

Orange Juice

Seasonal Sliced Tropical Fruit Plate

Your Choice:

- Scrambled Eggs or White Eggs

o Turkey Ham – Provolone – Confit Tomatoes

o Hash Browns

- Stuffed French Toast

o Guava and Cream Cheese Filling

o Applewood Bacon

- Eggs Benedict on Crab Cake

o Hash Browns

Fruit Preserves and Butter

PR Coffee – Tea – Decaf

USD 30.00

COFFEE BREAK

STATIONS

- DEATH BY CHOCOLATE USD 18.00
 - Strawberries with Chocolate Sauce
 - Churros with Caramel Sauce
 - Marshmallows
 - Chocolate Chunk Cookies
 - Double Fudge Chocolate Flourless Brownies
- LIGHT LIKE USD 18.00
 - Individual Crudité Cups with Hummus
 - Samosas
 - Fruit Parfaits
 - Dried Fruit and Nuts Jar
 - Oatmeal Cookies
- SOS USD 22.00
 - POP CORN
 - Bowls of Gummy Bears
 - Mini M&M's
 - Mini Marshmallows
 - EMPANADAS
 - Beef – Chicken - Vegetarian
 - Argentinian Sausage
 - Artisanal Boricua Chips
- EL HAMBERGUITO USD 22.00
 - Beef - American Cheese – Applewood
 - Bacon – BBQ Sauce
 - Tripleta
 - Spicy Cauliflower Wings



LA PANADERIA

PRICE IS PER DOZEN

- Assorted Muffins | Croissants | Chocolate
Croissants USD 48.00
- Cinnamon Rolls | Scones USD 56.00
- Selection of Freshly Baked Cookies USD 48.00
- Local Bakery – Mini Quesito | Mini Quesito Guava
| Mallorca USD 48.00
- Empanadas – Beef | Trio Cheese | Chicken |
Veggie USD 60.00
- Mini Donuts – Glazed | Chocolate | Sugar USD
36.00
- Selection of Macaroons USD 56.00
- Seasonal Fruits with Berries USD 20.00
- Multi grain, Granola bar or Power Bars USD 48.00
- Pecan Chocolate Brownie USD 48.00
- Dirty Potato Chips | Sweet and Salt Popcorn USD
36.00
- Assorted Bagels | Flavored Cream Cheese USD
48.00



LUNCH

BUFFET

- PIZZA PIZZA USD 46.00
- Minestrone Soup
- Bread Sticks
- Pizza 4 Cheese
- Pizza Avocado – Spinach – Black Olives
- Pizza Chicken and Mushrooms
- Pizza Butifarra – Onions – Peppers
- Tiramisu
- Zabaglione
- CONDADO BEACH USD 48.00
- Pan de Agua
- Cream of Pumpkin with Coconut
- P.R Salad in a Jar (Cherry, queso frito, yuca, potato chips, vinagreta parcha)
- Longaniza Rice
- Cassava Pastelon with chicken
- Ground beef Trifongo
- Coffee Flan

- CHINCHORREO BUFFET USD 50.00

- Potato Salad
- Yellow Rice with Cilantro
- Seasonal Vegetables
- Asado Chicken
- Pork Tenderloin
- Red Snapper with garlic
- Guava and Cheese Spring Rolls

- CARIBBEAN FLAVOR USD 55.00

- Rolls and Butter
- Green Plantain Puerto Rican Soup
- Field Greens | Papaya | Mango | Crispy Red Onions
| Guava Vinaigrette
- Caribbean Red Snapper | Lemon Caper Sauce
- Smoked Chicken Breast
- Charcoal Churrasco | Chimichurri
- Vegetables
- Mamposteo Rice
- Pineapple Tres Leches
- Local Chocolate Cortez Brownie

LUNCH BOXES

- LUNCH BOX I- USD 30.00

- Heirloom tomato Caprese, bocconcini
mozzarella, arugula, Jalapeno Lime Vinaigrette
Crunchy potato chips
- Oven Roasted Boricua Pernil Sandwich Local
Chocolate Cortez Brownie Bottled Water

- LUNCH BOX II- USD 32.00

- Smoked chicken, mozzarella, crispy onions,
cucumber aioli, arugula, Honey wheat bread
Crunchy potato chips
- Caesar Salad / Mofongo Croutons / Dressing on
side
- Bottled Water

LUNCH

EXECUTIVE PLATED LUNCH

- MENU #1 USD 48.00

- Nativo pumpkins soup, toasted almond & green oil
- Sauted mahi mahi filet with red pepper coulis, criollo yellow rice & roasted vegetables
- Vanilla cinamon flan

- MENU #3 USD 48.00

- Cream of plantain with Crispy bacon
- Panfried red snapper filet with coulee salsa, cilandro rice & grilled vegetables
- Tarta catalana with mango papaya compote

- MENU #5 USD 60.00

- Portobello mushroom potage
- Petit filet mignon wrap in panchetta with red wine reduction, herb risotto & roasted vegetables
- Creme brulee with berries & cream

- MENU #2 USD 48.00

- Cream of yautia root, cilantro essences
- Roasted Pork tenderloin with Tamarind glazed, mampostia rice and julliane veggies
- Guava Cheese cake with caramel sause

- MENU #4 USD 48.00

- Cassava Soup with sofrito oil
- Roasted Chicken yaucano filled with amarillo mofongo, congri rice and vegetables
- Caribbean coconut flan

- MENU #6 USD 55.00

- Cream of Apio with tomato concasse
- Grilled chrurrasco tornado with Puertorrican sofrito relish and malanga mashed with olive oil & veggies
- Tres leches with wild berries

LUNCH

ENHANCE YOUR PLATED LUNCH EXPERIENCE - SELECT ONE OF EACH OPTION

- SOUP

- Malanga Cream Soup
- Chicken Asopao
- Sweet Potato Cream Soup

- SALAD

- Caesar Salad with Plantain Croutons
- Green Salad with Tomatoes and Onions

- MAIN

- Risoto de Gandules with Portabella Mushrooms USD 40.00
- Rice with chicken USD 36.00
- Grilled Churrasco USD 46.00
- Seared Salmon USD 52.00

- DESSERT

- Bread Pudding Vanilla Sauce
- 7 Layer Chocolate Cake

APPETIZERS

COCKTAILS AND RECEPTIONS

COLD CANAPES

PASSED APPETIZERS

- Roasted trio pepper with boursin cheese USD 5.00
- Roma tomato basil & queso fresco bruschetta USD 5.00
- Smoked Salmon & creamy caper roulade on mels toast USD 5.00
- Honey brie cheese & berry on tartalet USD 5.00
- Boursin cheese with walnut, apricot & sambal on puff USD 5.00
- Proscutto & provologene croquettes USD 5.00
- Caribbean grouper ceviche on spons USD 7.00
- Spicy tuna sushi roll with ginger USD 7.00
- Oriental crab salad, avocado on tartalet USD 7.00
- Aged serrano ham, salami & melon pincho USD 7.00
- Spicy shrimp & hummus on nacho chip USD 7.00



APPETIZERS

COCKTAILS AND RECEPTIONS

HOT CANAPES

PASSED APPETIZERS

- Cheese Risotto balls with calipso sauce USD 5.00
- Congri rice croquettes USD 5.00
- Puertorican sampler, bacalaito, sovollitos, alcapurrias USD 5.00
- Fried local cheese & guava paste skewers USD 5.00
- Sausage & longaniza Empanadas USD 5.00
- Veggie empanadas USD 5.00
- Ropa vieja on plantain copito USD 7.00
- Five spice chicken satay with peanut sauce USD 7.00
- Shrimp confitte with spicy mango cilantro sauce USD 7.00
- Mini beef wellington filled with mushroom duxelle USD 7.00
- Mini Beef Sliders USD 7.00
- Guava pork carnita on corn tortilla USD 7.00
- Sorullitos USD 7.00



RECEPTION

Chef Required- Chef Fee \$150 per chef, one chef per every 50 guest

- MOFONGO STATION- MINIMUM 25 PEOPLE USD 35.00
- Green Plantain Local or Cassaba "Mofongo"
- Puerto Rican Charcoal "Churrasco"
- Sautéed Garlic Shrimps Chicken Breast Salpicon
- Cod Fritters "Bacalaitos" | Corn Fritters
- "Sorullitos" | Plantain and Taro Fritters
- "Alcapurrias"
- Mayo Ketchup | Local Pique
- PAELLA STATION- MINIMUM 25 PEOPLE
- Vegetarian Paella USD 25.00
- Valenciana Paella USD 28.00
- Spanish Seafood Paella USD 32.00
- Mixed Paella USD 36.00

CARVING STATIONS- PRICE PER UNIT

- MAXIMUM 50 PEOPLE USD 350.00
- Roasted Rosemary Pork Shoulder
- Malanga Root Mash | Olive Oil
- Oporto Wine Glace
- MAXIMUM 100 PEOPLE USD 1,500.00
- Roasted "Lechón a la Vara" | Boricua "Pique"
- MAXIMUM 25 PEOPLE USD 550.00
- Angus Prime New York
- Gratin au Pommes | Brioche Rolls Chimichurri | Béarnaise Sauce
- MAXIMUM 25 PEOPLE USD 425.00
- Oven Roasted Filet Mignon
- Red Bliss Potatoes Casserole
- Malbec and Rosemary Sauce | Gorgonzola Creamy Sauce
- MAXIMUM 20 PEOPLE USD 450.00
- Salmon Wellington
- Potato and Spinach Gratin | Grill Asparagus | Brioche Rolls Capers and Lime Butter



DINNER

BUFFET OPTIONS

• LUQUILLO SUNSET USD 90.00

- Pan de Agua
- Plantain Soup
- Traditional Codito Salad
- Bean Salad
- Corn on the Cob
- Bacon & Onion Rice
- Chicken Skewers
- Ropa Vieja
- Pan Seared Red Snapper
- Amarillos en Almibar
- Coffee Flan

• PUERTO RICAN FLAVORS USD 95.00

- Coconut Arepas
- Sobao bread
- Asopao de Gandules
- Arugula Salad – Avocado – Grilled Pineapple – Lemon Dressing
- Mojo Cassava
- Arroz Mamposteo'
- Chicken Fricasse
- Pernil
- Pickled Mahi-Mahi
- Vanilla Flan
- Seet Rice

- SOUTHERN FLAVORS USD 95.00

- Rolls
- Creamy Potato & Corn Soup
- Oven Roasted Tomatoes
- Grilled Pineapple | Avocado | Caramelized Nuts | Crispy Red Onions | Ranch Dressing
- Classic Potato Salad
- Seared Salmon Filet | Bourbon Creamy Sauce
- Free Range Chicken | Mango Chutney | Barbecue Sauce Jerk Pork Tenderloin | Charred Pineapple Sauce Cilantro Rice
- Butternut Squash Mash
- Key Lime Tart
- Chocolate Mousseline | Fresh Berries

- SEA SERENITY USD 80.00

- Rolls And Butter
- Shrimp Chowder Soup
- Crab Salad
- Green Salad
- Local Grouper | Al Ajillo Beurre Blanc
- Grilled Angus “Churrasco “ | Roasted Scallions | Chimichurri on Side
- Craft Beer Marinated Chicken | Jerk Jus | Recao Frito
- Casaba & Malanga Gratin
- Seasonal Glazed Baby Vegetables
- Coconut & Lemongrass Rice
- Key Lime Tart
- Homemade Bread Green Apple Pudding | Raisins
- Vanilla Flan

- AIRE, MAR & TIERRA USD 115.00

- Rolls
- Seafood Caldero
- Arugula Salad with Fruit Toppings
- Conch Salad
- Platain Majado
- Rice with coconut
- Jerk Chicken
- Chuleton Cayey Style
- Grouper Criolla Style
- Tree Milk cake
- Guava Flan



DINNER

PLATED

SOUP OPTIONS

PUERTO RICAN FAVORITES

- Nativo Plantain Soup, crispy panchetta & Cilantro oil USD 12.00
- Caribbean pumkin, sofrito essences & toasted almond USD 12.00
- Malanga root potage, drizzed with olive oil USD 12.00
- Carrot & Ginger soup with cilantro & poppy seed USD 12.00

INTERNATIONAL

- French Onion Soup with freland cheese crouton USD 14.00
- Cream of asparragus, truffle oil essence USD 14.00
- Portobello Mushroom potage, Creame fiaische USD 14.00
- New England seafood chowder & corn chiffonade USD 15.00

DINNER

PLATED- Select One Soup, One Salad, One Main Entrée, One Dessert

SOUP OPTIONS

VEGETARIAN

- Potato leak with red pepper coulis USD 12.00
- Thyme lentil with fried onion chiffonade USD 12.00
- Mango lemongrass with golden shot USD 12.00
- Cold andaluz gaspacho with avocado USD 12.00

SALAD OPTIONS

- Traditional Cesar Salad - cherry,tomatoes,focassia,herb crotons and parmesan cheese USD 10.00
- Sunset Tropical Salad - carrots,toasted almonds, coconut and tamarind vinagrette USD 10.00
- Healty house Salad -Spinash, watercress,tomatoes,cucumber,beets and passion fruti vinagrette USD 12.00
- Baby greens, feta cheese, roasted peppers,cranberries,walnuts and balsamic reduction USD 14.00
- Mesclum salad - tomatoes, goat cheese, asparragus, syuffed olives, vidalin onions with wine vinagrette USD 14.00

DINNER

PLATED - Select One Soup, One Salad, One Main Entrée, One Dessert

MAIN COURSE OPTIONS

POURTRY

SERVED WITH ONE STARCH & ONE VEGETABLE

- Grilled chicken breast with tropical fruit relish USD 38.00
- Chicken roulade, stuffed proshutti, cheese and cream sauce USD 42.00
- Roasted turkey medallions, thyme and cranberry sauce USD 42.00
- Chicken wellington, onion, panchetta duxelle and mushroom sauce USD 45.00

MEATS

SERVED WITH ONE STARCH & ONE VEGETABLE

- Grilled pork tenderloin medallions, cabernet wine reduction USD 45.00
- Petit filet mignon wrap in panchetta, mushroom & caper buene blanc USD 45.00
- Grilled churrasco steak, queso fresco and chimichurri USD 48.00
- Seared ribeye steak, dijon mustard, demi reduction USD 55.00
- Seared veh medallion, wild mushrooms sauce USD 65.00
- Baked beef wellington, mushroom & caper demi sauce USD 65.00

SEAFOOD

SERVED WITH ONE STARCH & ONE VEGETABLE

- Panfried red snapper filet, cocnut cilantro with curry sauce USD 42.00
- Herb crusted Mahi mahi with manchego, red pepper coulis USD 42.00
- Grilled atlantic salmon with lemon caper sauce USD 44.00
- Jumbo Shrimp, scallops with alioli sauce USD 52.00

SURF & TURF

SERVED WITH ONE STARCH & ONE VEGETABLE

- Grilled chicken breast & seared mahi mahi with lemon buese blanc- red pepper coulis USD 55.00
- Roasted pork tenderloin& alioli jumbo shrimp with mushroom creamy sauce USD 60.00
- Petit braised short rib & asiago salmon- oxtail demi sauce USD 65.00
- Petit mignon of beef & broiled lobster with lemon caper- mushroom sauce USD 65.00

DINNER

PLATED - Select One Soup, One Salad, One Main Entrée, One Dessert

STARCH

Select One

- Select One
- Malanga taro root mash
- Roasted garlic mash potatoes
- Potato Au Gratin
- herb & Cheese Risotto
- Mushroom risotto
- Mampostiao Rice
- Congri Rice
- Jardenier Rice

VEGETABLES

Select One

- Roasted ratatouille vegetables
- Buttered asparagus & baby carrots
- Broccolini, roasted tomatoes & candied carrots
- Julliane vegetables
- Roasted garlic haricub & purple onions
- Sautéed sunburst, petit pans & carrots

VEGAN OPTIONS

PLATED

- Roasted bell pepper filled with jardenier rice, asparagus with baby carrots and pesto oil USD 30.00
- Sautéed portobello steak, malanga, mash and roasted ratatouille vegetables with crispy onions USD 30.00
- Herb crust eggplants, safran vegetarian risotto, julliane vegetables and chunky tomato with basil salsa USD 35.00
- Roasted steak tomatoes, avocado, quinoa jardenier, broccoli, baby carrots with red pepper coulis USD 30.00

DINNER

PLATED - Select One Soup, One Salad, One Main Entrée, One Dessert

DESSERT OPTIONS

- White chocolate brulee with wild berries
- Key Lime tart with salty caramel sauce
- Tiramisu cake
- Tres leches with merengue and vanilla essence
- Caribbean aged vanilla flan
- Island coconut and cheese custard
- Oreo cheese cake with red wine glazed
- Piña colada mousse with caramel rum sauce



DINNER

FOR THE KIDS

FOR THE KIDS

CHOOSE ONE OF EACH

Starters

- Tomato basil Soup
- Chicken and Noodle Soup
- Kids Caesar Salad Crudités
- Tomato and Mozzarella Salad

Entrées

- Cheese and Pepperoni Pizza
- Meat and Vegetables
- Calzone Mini Sliders | Potato

Chips

- Traditional Grilled Cheese

Sandwich | Cajun Sweet

Potato Chips

- Chicken Mc n Cheese |

Charcoal Broccolini

- Grilled Chicken Breast 4oz |

Mashed Potato | Broccoli

- Skirt Steak 4oz | Corn on The

Cob | Roasted Tomato

- Chicken Fingers | French Fries

| Honey Mustard

- Classic Hot Dog | Barbecue

Potato Chips

Desserts

- Kids Gelato – Chocolate |

Vanilla | Strawberry

- Chocolate Fudge Brownie –

Vanilla Gelato

- Tropical Fruit Salad with

Berries

- Chocolate Covered

Strawberries

- Fruit Skewer and Raspberry

Sauce

- Big Chocolate Chunk Cookie

USD 35.00

BEVERAGES

BEVERAGE MENU

BAR PACKAGE

CASH BAR

Cash bar setup fee-includes bartender & cashier
One bartender per 75 guests
USD 300.00

PREFERRED BRAND BAR

Bourbon: Jim Bean
Scotch: Dewar's White Label Blend
Vodka: Absolut
Gin: Beefeater
Whiskey: Maker's Mark
Rum: Bacardi
Tequila: Jose
Cuervo Gold
Red or
White House Wine
Domestic Beer
1 Hour of Open Bar \$25
2 Hours of Open Bar \$40
Additional hour USD 15.00



PREMIUM BRAND BAR

Bourbon: Maker's Mark
Scotch: JW Black Label or Dewar's 12 Years
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Jack Daniel's
Rum: Bacardi 8
Años or Don Q Cristal
Tequila: Patron Silver
Navarro
Correas Wine Private Selection
Red or White
Wine
Domestic & Imported Beers
1 Hour of Open Bar \$32
2 Hours of Open Bar 47
Additional hours USD 19.00

ASSORTED SOFT DRINKS

Selection of Pepsi products
EACH
USD 5.00

DOMESTIC BEER

Medalla Light
Coors Light
EACH
USD 6.00

FRUIT JUICES

PER GLASS
USD 5.00

WINE & BEER

Selection of Red & White Wine, Navarro Correa
Private Selection, imported and domestic beers.
Assorted Soft Drinks and Bottled Water
1st hour \$19
2nd hour \$15
3d hour USD 10.00

BOTTLED STILL OR SPARKLING WATER

EACH
USD 5.00

IMPORTED BEER

Heineken
Corona extra
EACH
USD 7.00

COCKTAILS BY THE GALLON

Bartender fee per bartender \$150

- Piña Colada Non Alcoholic USD 80.00
- Piña Colada with Local Rum USD 110.00
- Classic Mojito USD 120.00
- Margarita USD 130.00
- White or Red Sangría USD 120.00

WINE MENU

White Wine, Champagne and Sparkling Wine

Veuve Cliquot Brut, France \$150

Moet & Chandon Brut Rosé \$140

Torre Oria , Brut \$48

Martini Rosso, Prosecco \$48

Martini Rosso, Prosecco Rosé USD 48.00

Pinot Grigio

Mezzacorona Trentino Italy \$46

Castello Banfi , Italy USD 69.00

Chardonnay

Navarro Correas Private Selection \$44

Josh Cellars USD 48.00

Malbec

Navarro Correas Private Selection \$44

Catena Malbec \$59

Altos Las Hormigas, Argentina USD 98.00

Cabernet Sauvignon

Navarro Correas Private Selection \$44

Josh Cellars \$59

Jordan Cabernet Sauvignon California USD 140.00

Riesling

Chateau St Michelle, Columbia Valley, Washington
\$49

Eroica E.E.U. USD 69.00

Albariño

Paco y Lola, Rias Baixas , Spain \$47

Santiago Ruiz, Rias Baixas USD 59.00

RED WINE

Pinot Noir

Josh Cellar, Pinot Noir \$48

Meiomi Pinot Noir \$89

Belle Gloss , Pinot Noir Las Alturas USD 130.00

Merlot

Navarro Correas Private Selection \$44

Josh Cellar, Merlot \$59

Duckhorn Napa Valley USD 120.00

Crianza

Bodegas Arzuaga Crianza, Ribera del Duero,
Spain USD 9.00

BOTTLE SERVICE BAR

RUM

All Bottles include 2 Mixers.

- Bacardi Silver USD 85.00
- Don Q Cristal USD 95.00
- Bacardi 8 USD 110.00

TEQUILA

All Bottles include 2 Mixers.

- Cazadores Blanco USD 80.00
- Jose Cuervo Silver USD 95.00
- 1800 Reposado USD 110.00
- Tequila Patron Silver USD 150.00

WHISKY

All Bottles include 2 Mixers.

- Jim Beam Bourbon USD 95.00
- Jack Daniel's USD 110.00

VODKA

All Bottles include 2 Mixers.

- Absolut USD 80.00
- Tito's USD 95.00
- Grey Goose USD 150.00

SCOTH

All Bottles include 2 Mixers.

- Chivas Regal USD 130.00
- Dewar's White Label USD 120.00
- Dewar's White Label 12 Years USD 140.00
- Johnny Walker Black USD 150.00

GIN

All Bottles include 2 Mixers.

- Beefeater USD 75.00
- Bombay Sapphire USD 110.00
- Tanqueray USD 120.00

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