

# Event Rooms

## *By consumption*

**Salón Mont** - 100 to 250 guests

**\$6,000** minimum consumption

**Salón Siboney** - 40 to 100 guests

**\$2,500** minimum consumption

- Use of room and terrace for five hours
- Tables and chairs (no linens)
- Cleaning personnel
- Waiters and bartenders
- Plates, cutlery, glasses, ice etc.
- Parking access

*\*Consumption is determined from the total of food and beverage selected from the banquet menu.*

## *Rent*

**Salón Mont** - 100 to 250 guests

**\$4,000** Room rental price

**Salón Siboney** - 40 to 100 guests

**\$2,000** Room rental price

- Use of room and terrace for five hours
- Tables and chairs (no linens)
- Cleaning personnel
- Parking Access (add \$100)

Client must provide all personnel and equipment needed in order to hold their event.

## *Beach Wedding*

**\$450**

Includes: Pergola, 50 white chairs,  
beach access and DRNA permit.

### **Some requirements and additional costs:**

- ♦ There will be a 18% service charge and 7% sales tax added to your invoice.
- ♦ Additional hours have a cost to \$200 and \$25/hour/employee
- ♦ "Cash bar" service has a \$150 charge and \$100 per additional bartender.
- ♦ Event date will only be guaranteed once there's a signed contract and paid deposit
- ♦ Payment options: Visa, Master Card, American Express and Debit Card.
- ♦ We reserve the right to require a guarantee deposit and/or insurance endorsement
- ♦ Parking access has a \$100 minimum fee. Additional parking services have additional cost
- ♦ Some dates may require additional charges.

**Site inspections by appointment: 787 791-2743**

**PRICES ARE SUBJECT TO CHANGE AT ANY TIME**

# Banquet Menu

## COCTEL RECEPTION

Sangría or mimosa	\$ 4.00 pp
Mojito	\$ 6.00 pp
Fruit Punch (no alcohol)	\$ 3.00 pp

### Hot appetizers

Assortment of fritters (croquetttes, cheese puffs, turnovers, mini cordon bleu)	100	\$72	50	\$48.00
Fried cheese with guava sauce	100	\$55	50	\$42.00
Parrillero sausage with chimichurri	100	\$76	50	\$52.00
Bacon wrapped yuca fritter	100	\$76	50	\$52.00
Vegetable spring rolls	100	\$76	50	\$52.00
Mini smashed plantain balls (mofongo)	100	\$76	50	\$52.00
Mini meatballs	100	\$76	50	\$52.00
Pork bites	100	\$80	50	\$58.00
Chicken crispers	100	\$80	50	\$58.00
Ropa vieja turnovers	100	\$80	50	\$58.00
Pastry cones filled with Savory ground beef	100	\$85	50	\$68.00
Mini chicken skewers with BBQ sauce	100	\$87	50	\$72.00
Breaded shrimp with tartar sauce	100	\$87	50	\$72.00
Meat paella (cocktail plates)		\$10.00 p/p		
Roasted pork and sliced ham station (cheese, dressings, buns and pasta salad)		\$12.00 p/p		

### Cold appetizers

Cols cuts, crackers and fresh fruit station	from	\$350	from	\$175
Variety of cheeses and hams	100	\$125	50	\$75
Chicken salad tortilla swirls	100	\$75	50	\$45
Smoked salmon and cream cheese bruschettas	100	\$76	50	\$50
Brie, honey and pecan bruschettas	100	\$78	50	\$50
Hummus with pita bread	100	\$65	50	\$45
Capresse skewers	100	\$82	50	\$55
Shrimp cocktail	100	\$125	50	\$70

# Banquet Menu

## **Meat Paella**

\$18 pp

Cesar Salad  
Sweet bananas  
Dinner rolls

## **House Buffet**

\$21 pp

Chicken breast in mango glaze  
Roasted pork loin with sautéed onions  
Rice “mamposteao” with beans  
Pasta salad  
Dinner rolls

## **Cuban Flavor**

\$25 pp

Traditional “ropa vieja”  
Chicken breast sautéed in onions  
Congrí rice  
Yucca in garlic sauce  
Dinner rolls

## **Puertoorro (Puerto rican)**

\$24 pp

Chicken breasts stuffed with mashed yucca  
Roasted pork  
Pigeon peas yellow rice  
Green salad with cherry tomatoes and fried cheese  
Dinner rolls

## **Surf and Turf**

\$30 pp

Grouper Fillet and shrimp sauce  
Beef medallions in mushroom sauce  
Pilaf rice  
Sautéed vegetables  
Dinner rolls

## **Desserts**

\$4 pp

Vanilla custard	Rice custard
Guava filled cake	Coconut tembleque

# Beverages

Soft drinks (Coke, Diet Coke, Sprite, Sprite Zero)	Case / 24 cans	\$30
Bottled botter	Case / 24 bottles	\$24
Juice	Bottles / case	\$40
Natural juice (orange, grapefruit, passion fruit)	1/2 Gallon	\$25
Dewar's White Label	Bottle	\$65
JW Black Label	Bottle	\$80
Stolichnaya	Bottle	\$50
Tito's Vodka	Bottle	\$58
Finlandia	Bottle	\$58
Grey Goose	Bottle	\$85
Bacardi	Bottle	\$45
Don Q Cristal	Bottle	\$55
Beefeater	Bottle	\$55
Passoa	Bottle	\$45
Cointreau	Bottle	\$70
Bailey's	Bottle	\$65
Medalla (local beer)	24 bottle case	\$60
Coors Light	24 bottle case	\$65
Premium beer (Heineken, Corona, Michelob Ultra)	24 bottle case	\$75
House sangria	Jarra	\$25
	Galón	\$75
Mojito	Jarra	\$40
House wine (White or red)	Bottle	\$24
Apple Cider	Bottle	\$16
Sparkling wine	Bottle	\$30