

# Event Rooms

## Salón Siboney - 40 to 90 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 (add \$100)

## Salón Mont - 100 to 250 guests

**\$6,000** 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 (add \$100)

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

## 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 as well as the correspondent sales tax.
- ◆ 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 ONLY: 787 791-2743**

# 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<br>(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<br>(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<br>(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 |