

YOUR OCEANFRONT WEDDING AWAITS

At Courtyard by Marriott Isla Verde Beach Resort, we have everything you need to create the perfect start to your happily ever after. Nestled along the Atlantic coastline, we offer over 4,000 square feet of stunning event space — from an elaborate ocean front salon to the beachfront itself — where you can exchange vows with the waves as your soundtrack. Work with our catering team to create a seamless experience for up to 150 guests, from the moment you say “I do” to the final farewells at your reception. Plus, we offer special room block rates and wedding packages to accommodate all your guests.

ISLA VERDE *Weddings*



WEDDING MENU

* Prices are subject to a 22% Banquet Administration Fee & 7% or 11.5% Sales Tax

COCKTAIL HOUR FOOD

- 3 Selections of Hot or Cold Hors d'oeuvres 14
- 5 Selections of Hot or Cold Hors d'oeuvres 23

HORS D'OEUVRES

- Chicken Satay / Sweet Soy Sauce
- Coconut Shrimps / Sweet Chili
- Creamy Arancini / Sweet Wine Glaze
- Corn Sorullitos / Mayoketchup |
- Pastelillos Queso, Carne, or Pollo
- Crab Cakes / Aioli
- Chicken Santa Fe Spring Rolls / Spicy Avocado

COLD D'OEUVRES

- Fruit Kabob / Tequila & Honey Glaze
- Fresh Grouper Ceviche / Coconut
- Shrimp Cocktail
- Melon / Prosciutto
- Humus / Pita / Veggies

- International Cheese Board 22
- Display of International Cheeses and Crackers

COCKTAIL HOUR DRINKS

- 1 Glass per Person 6.5
- 2 Glasses per Person 12

SIGNATURE DRINKS (Choose up to 2 options)

- Home Made Red Sangria Classic Margaritas
- Home Made White Sangria Tropical Rum Punch
- Traditional Mojitos Authentic Piña Colada
- Coconut Mojitos Non Alcoholic Punch
- Passionfruit Mojitos

Alternate Options for Extra Fee

- Moscow Mule / Aperol Spritz / Old Fashioned

- 1 Hour of Light Open Bar 19
- House White and Red Wines
- Chardonnay & Cabernet Sauvignon
- Local Beer (Medalla) & Heineken
- Assorted Soft Drinks

DINNER BUFFET

PUERTO RICAN BUFFET

64

- Cream of Plantain
- House Green Salad with Dressings and Toppings
- Marinated Tomato Salad and Olive Oil
- Yuca en Escabeche
- Puerto Rican Potato Salad
- Skirt Steak / Local Chimichurri
- Chicken Breast / Garlic Mojo
- Catch of the Day / Creole Sauce
- Al Dente Veggies
- "Mamposteo" Rice
- Wedding Cake as Dessert (Provide by Client)

PLATED DINNER

- Selection of Soup, Salad & Main Course
(same selections for every Guest)

SOUPS

- Plantain Soup / Plantain Croutons
- Pumpkin Soup / Coconut Essence
- White Bean / Serrano Dust / Truffle Oil
- Malanga / Chorizo Dust
- Sancocho Cream / Recao Oil

SALADS

- Caprese / Fresh Mozzarella / Arugula / Tomatoes / Pesto / Balsamic
- Organic Greens / Strawberries / Orange / Local White Farmers Cheese / Shredded Coconut / Passion Fruit Vinaigrette
- Baby Greens / Pear Yellow Tomatoes / Manchego Cheese / Balsamic Glace
- Radicchio / Frisse / Arugula / Honey Grain Mustard / Balsamic
- Mesclun / Red Onions / Dry Cranberries / Candied Walnuts / Goat Cheese / Raspberry Vinaigrette
- Baby Spinach / Radicchio Leaves / Tomatoes / Red Onions / Crispy Prosciutto / Carrot / Red Wine Reduction Vinaigrette
- Mix Greens Bouquet / Roma Tomato / Balsamic Vinaigrette

MAIN ENTREES

- French Cut Chicken 59
- Wild Mushrooms Risotto Thyme / Pepper Bechamel
- Stuffed Chicken / Sweet Plantains & Chorizo 62
- Parmesan Risotto / Demi Glaze
- Grilled Pork Medallion 62
- Red Bliss Mash / Mago & Pepper



Roasted Pork Pernil	60
Gandules Risotto / Garlic Onion Mojo	
Pan Seared Snapper	64
Roasted Red Potato & Asparagus / Coulis Roasted Pepper	
Salmon Filet	65
Bacon & Cheddar Duchess Potatoes / Mango Chtney	
Seabass	75
Taro Puree / Roasted Garlic Sauce	
Grilled Skirt Steak	67
Mamposteo Risotto/ Sweet Plantains / Chimichurri	
Petit Filet Mignon	79
Root Mash / Masala	
Braised Short Ribs	71
Parmesan Risotto / Au Jus	
Vegetable Tian	52
Eggplant / Zucchini / Tomato / Yellow Squash	
Pasta Primavera	52
Chicken & Shrimp	71
Spinach Risotto / Bechamel	
Beef Tenderloin / Chicken	83
Coconut Rice / Red Wine Demi	
Beef Tenderloin & Shrimp	85
Roasted Mashed Potato / Smoked Onion Beer Demi	
Beef Tenderloin & Lobster	95
Plantain Risotto / Mushroom Demi	

BAR OPTIONS

PREMIUM BRANDS 3hr	67
PREMIUM BRANDS 4hr	79
Jack Daniel's / Johnny Walker Black / Cuervo Gold / Tito's or Grey Goose / Tanqueray / Don Q / Grand Marnier / House Wines (Cab /Chard) / Medalla & Heineken / Assorted Soft Drinks / Bottled Water	
Toast // Canella, Prosecco (1 glass per person)	
HOUSE BRANDS 3hr	50
HOUSE BRANDS 4hr	61
Jim Beam / Dewar's White Label / House Tequila / Bravada Vodka / Beefeater / Don Q / House Wines (Cab /Chard) / Medalla & Heinaken / Assorted Soft Drinks / Bottled Water	
Toast // Torre Oria , Cava (1 glass per person)	
LIGHT BAR 3hr	47
LIGHT BAR 4hr	55
Medalla & Heineken / House Cabernet Sauvignon & Chardonnay / Assorted Soft Drinks / Bottled Water	
Toast // Torre Oria, Cava (1 glass per person)	
NON-ALCOHOLIC 3hr	25
NON-ALCOHOLIC 4hr	30
Assorted Juices / Soft Drinks	
Toast // Sparkling Welch's (1 glass per person)	

DESSERT:

Wedding Cake as Dessert / Cutting Fee	3
(Brought in by Client)	



ENHACEMENTS

LATE SNACKS

Sliders (Chicken, Beef or Longaniza) with French Fries	5 8
Mini Tripletas with French Fries	5 8
Traditional Asopao (Chicken or Gandules)	7
Medium Cheese Pizza	30
Ice Cream Bar	15
2 Flavors / 2 Sauces / Assorted Toppings	
Chocolate Covered Strawberries	4

MARRIOTT BONVOY™

Join our award-winning travel program for exclusive benefits and elevated access when you stay or book your wedding, meeting or room block at <property name>. Earn points for stays and redeem for free nights, flights and members-only opportunities across 30 extraordinary brands.

COURTYARD® by Marriott
Isla Verde Beach Resort

7012 Boca de Cangrejos Ave. | Carolina, PR 00979
787.791.0404 | Marriott.com/SJUIV