

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

Serrano Croquettes

Crab Cakes / Aioli

Chicken Santa Fe Spring Rolls / Spicy Avocado

COLD D'OEUVRES

Fruit Kabob / Tequila & Honey Glaze

Fresh Grouper Ceviche / Coconut

Goat Cheese / Walnut / Honey / Toast

Shrimp Cocktail

Melon / Prosciutto

Humus / Pita / Veggies

International Cheese Board 22

Display of International Cheeses and Crackers

COCKTAIL HOUR DRINKS

1 Glass per Person 7

2 Glasses per Person 13

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

67

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

- Crwam of Mushrooms

- Potato / Truffle Cilantro

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	62
Wild Mushrooms Risotto / Thyme Demi	
Stuffed Chicken / Sweet Plantains & Chorizo	64
Parmesan Risotto / Demi Glaze	
Grilled Pork Medallion	64
Red Bliss Mash / Mago & Pepper	
Roasted Pork Pencil	62
Gandules Risotto / Garlic Onion Mojo	
Pan Seared Snapper	64
Roasted Red Potato & Asparagus / Coulis Roasted Pepper	
Salmon Filet	67
Bacon & Cheddar Duchess Potatoes / Mango Chtney	
Seabass	75
Taro Puree / Roasted Garlic Sauce	
Grilled Skirt Steak	70
Mamposteano Risotto/ Sweet Plantains / Chimichurri	
Petit Filet Mignon	79
Root Mash / Masala	
Braised Short Ribs	71
Parmesan Risotto / Au Jus	
Vegetable Tian (v)	52
Eggplant / Zucchini / Tomato / Yellow Squash	
Pasta Primavera (v)	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	

DESSERT:

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



Wedding 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)	
* Add Couple's Signature Drink (1) to Open Bar for \$5 extra pp	
HOUSE BRANDS 3hr	52
HOUSE BRANDS 4hr	63
Jim Beam / Dewar's White Label / House Tequila / Bravada Vodka / Beefeater / Don Q / House Wines (Cab /Chard) / Medalla & Heineken / Assorted Soft Drinks / Bottled Water	
Toast // Torre Oria , Cava (1 glass per person)	
* Add Couple's Signature Drink (1) to Open Bar for \$5 extra pp	
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)	
* Add Sangria to Open Bar for \$5 extrapp	
NON-ALCOHOLIC 3hr	25
NON-ALCOHOLIC 4hr	30
Assorted Juices / Soft Drinks	
Toast // Sparkling Welch's (1 glass per person)	
* Add Couple's Signature Mocktail (1) to Open Bar for \$5 extra pp	

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



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
Assorted Ice Cream Bars Haagen Dazs or Magnum Variety	8
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](https://www.marriott.com/SJUIV)