



## WEDDING PACKAGE

### Includes:

Welcome Reception with hors d'oeuvres and sangria  
Buffet Dinner  
Sparkling wine for the wedding toast  
Cake cutting fee  
Deluxe accommodation for the wedding night  
A bottle of champagne and chocolate-covered strawberries in room  
Morning breakfast in your room  
Tasting menu for the Couple

### I Reception

Selection of two (2) Cold and two (2) hot items. Selection serves four (4) pieces per person.

### Cold Bites

Guava Shrimp Cocktail  
Tuna Tataki with Wakame, Ginger- Soy Glaze, and Wasabi Caviar, on a Wonton Crisp  
Smoked Salmon and Boursin Canape  
Beef Carpaccio, with Shaved Manchego, Truffle Essence, and Cilantro Crème Fraiche, on a Melba Toast  
Beef Salpicon Bruschetta, with Pickled Onion Marmalade, and Parmesan Cheese, on a Roasted Garlic Crostini  
Tosta 3 Quesos (Goat, Manchego, Boursin) with Tomato Marmalade  
Genoa Salami and Boursin Trumpet  
Bruschetta Caprese, with Balsamic Gastrique, and Pesto Oil, on a Ciabatta Crostini  
Smoked Chicken Waldorf Salad Bouche  
Tosta 3 Quesos (Goat, Manchego, Boursin) with Tomato Marmalade  
Prosciutto Cantaloupe Parisienne with Herbs Oil, and Agave Glaze  
Genoa Salami and Boursin Trumpet  
Bruschetta Caprese, with Balsamic Gastrique, and Pesto Oil, on a Ciabatta Crostini

### Terms and Conditions

Price per person is subject to applicable taxes and fees at event's date. Currently, 20% service fee and 11.5% sales and services tax (IVU). Service fee and taxes are subject to change. If number of attendees doesn't reach the minimum establish a \$5.00 per person charge will apply.

8020 Tartak Street, Isla Verde PR, 00979 • 787-253-9000 • [www.verdanzahotel.com](http://www.verdanzahotel.com)

## Hot Bites

Coconut Shrimp with Spicy Pineapple-Thai Chili Chutney  
Crab Rangoon with Sambal Oelek- Maple Syrup Mayo  
Mini Beef Wellington with Truffle Essence Alioli  
Lamb Sausage on Texas Toast, with Tzatziki Sauce  
Beef Salpicon Pionono, with Aji Dulce Marmalade, and Serrano Ham Crisp  
Thai Chicken Satay, with Peanut Hoisin Sauce  
Chicken Tinga, with Avocado Salsa, and Cilantro Sour Cream, on a Corn Tortilla  
Puerto Rican Sampler  
Cod Brandade Croquette with Fried Tomato  
Ham Croquette with Pimenton de la Vera Alioli  
Risotto Arancini Fritter with Smoked Gouda Fondue

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## Buffet Dinner

**\$57 per person**

*Minimum of 100 people*

## Soups

*Please Select One*

### Cream of:

Plantain  
Yautia with Chorizo  
Taro Root (Malanga)  
Tomato  
Potato and Bacon  
Potatoes and Leeks  
Broccoli and Cheese

### Soup of:

Minestrone  
Chicken Asopao  
Beef and Vegetables  
Beef and Yucca  
Vegetables  
Tomato Bouillon with Grilled Chicken and Vegetables

## Salad Station

*Please select three*

Caesar salad  
House Salad  
Greek Salad  
Green Beans Almandine  
Grilled Vegetables with Mango Gastrique  
Three beans with Lemon Basil Vinaigrette  
Tomato and Local Cheese Salad with White Balsamic Vinaigrette  
Israeli Couscous with Cranberries and Scallions  
Tabbouleh  
Chickpeas Salad  
Grilled Portobello, Roasted Peppers and Sundried Tomatoes Salad

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## Hot Station

### Meats, Chicken, Pork and Fish

*Please Select Two*

Chicken Breast alla Cacciatora  
Grilled Chicken with Jus lie and Roasted Corn Pico de Gallo  
Chicken alla Sorrentina  
Chicken Paillard with Lemon Garlic Beurre Blanc  
Grilled Churrasco Flap with Wine Sauce and Papaya Chimichurri  
Braised Short Ribs  
Beef Stroganoff  
Beef Bourguignon  
Pork loin Au jus with Guava, Grapes and Queso de Pais Salsa  
Pork Loin with Apple Mustard Cream Sauce  
Sweet Smokey Rotisserie Pork Butt with Slow cooked Pineapple - Bourbon BBQ  
Oven Roasted Mahi Mahi With Bercy Sauce  
Pan Seared Salmon with Citrus Beurre Blanc  
Snapper fillets with Salsa Criolla

## Sides

*Please Select One*

|                         |                        |
|-------------------------|------------------------|
| Almond Cranberry Pilaf  | Scallops Potatoes      |
| Herbs Pilaf             | Roasted Herbs Potatoes |
| Rice with Beans         | Mashed Potatoes        |
| Mamposteao Rice         | Island Root Mashed     |
| Pigeon Peas Rice        | Ripe Plantain Fufu     |
| Risotto alla Parmigiana |                        |

## Vegetables

*Please Select Two*

Sautéed Vegetables (Zuchinni, Yellow Squash and Carrot)  
Broccoli Mornay  
Haricot Verts with Crispy Pancetta and Shallots  
Vegetables Ratatouille  
Buttered Brussels Sprouts with Garlic and Piquillo

## Dessert

*Plus \$3.00 per person*

*Please Select Three*

Chocolate Cake Ganache  
Coconut Bread Pudding with Rum Caramel  
Almond Bread Pudding with Gianduja Fudge  
Petite Lemon Meringue Tart  
Apple Strudel with Cinnamon Glaze

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