

*All because two
people fell in love.*

Our trendy-modern boutique hotel has the ideal venue for your wedding, elopement, or honeymoon.

TRYP

BY WYNDHAM

ISLA VERDE

Making your Puerto Rico wedding dream a reality.

TRYP by Wyndham Isla Verde | 109 rooms

Our trendy-boutique hotel has the ideal venue for your wedding, elopement, or honeymoon. Whether you envision a private affair or want to bring your family and friends to Puerto Rico to witness and join you in your celebration, we have the ideal wedding package to meet your needs.

Please choose from the following exclusives, book your venue!



Wedding Package

Meeting room capacity up to 100 people, mesmerizing ocean, lagoon, and city views. In-room projection to share memories with your loved ones. Are you feeling our Caribbean vibes? Our outdoor terrace or Isla Verde beach can be the perfect scenario for your ceremony.

Rehearsal Dinner

Let's create your dream custom rehearsal package and kick off your celebration with a unique tailor-made experience. Selecting a cocktail or signature drink, hors d'oeuvres, and dinner are just the start of your special event.



ISLA VERDE

Plated Options

Minimum of 20 guests

Celebrate with

Welcome drinks

Four (4) hors d'oeuvres options for reception

Three-course menu

Sparkling wine for the toast

Cake cutting service

For the couple

Deluxe accommodation for the wedding night

Chef menu presentation and tasting (*\$25 per additional guest*)

À la carte complimentary breakfast

Wedding Gift: Cold cuts, artisan cheeses, fruits, local pastries & sparkling wine



Terms and Conditions. Price per person is subject to applicable taxes and fees at event's date, subject to changes. Currently, 21% service fee and 11.5% sales and services tax (IVU). If number of attendees doesn't reach the minimum established a \$5.00 per person charge will apply.

Cocktail Reception

Sangría Berry Lemonade Fizz Classic Mojito
Mango Punch Long Island Iced Tea Cocktail

Hors d'oeuvres

Selection of two cold and two hot items.

COLD

Pomodoro & Basil Bruschetta

Caprese, Pesto & Balsamic in
Rosemary Crostini

Pesto & Mascarpone Grilled Baguette

Tuna Tartar, Avocado & Cucumber in
Root Chip Canape

Smoked Salmon Flower
cream cheese, dill, cucumber canape

Mahi-Mahi Ceviche with Tropical
Fruits

Pear Blue Cheese & Walnuts Canape
Syrup

Antipasto Kebabs
genova salami, olives & cheese tortellini

Caprese Skewers
buffalo mozzarella cheese, cherry tomato &
balsamic

Beetroot Hummus Sweet Potato ✓

Avocado Tartare Vegan Walnut ✓

Chickpeas Pâté Crostini ✓

HOT

Baked Salmon Bites Filled with
Spicy Crab

Melted Smoked Gouda & Toasted
Prosciutto Crostini

Mac & Cheese Puffs & Pork-Belly
Slices

Manchego Cheese Croquettes
& Chorizo over Guava Sauce

Sweet Plantain & Salted Cod
Croquettes, Vegan Pesto

Yautia Smash Fritters & Truffle
Garlic Aioli

Chicken Satay with Sweet Chili
Sauce

Grilled Steak Satay Chimichurri
& Tomato

Yuca Cups Ropa Vieja & Avocado

Deep-Fried Eggplants with Agave
& Dried Mushrooms ✓

Cauliflower Popcorn ✓

Sweet Potato Bed Crispy Chickpeas
& Pesto ✓

First Course

Your choice of ...

Potato & Bacon Cream Soup

Creamy Pumpkin Soup

coconut milk, pepita seed & cinnamon croutons

Classic Chicken & Linguini Soup

carrots, onion, celery & sear potatoes

Exotic Mushroom Soup & Sour Cream

dried porcini mushrooms, local portobello baby mushrooms in vegetable bouillon

Lentil & Pasta with Lean Bacon Soup

sauté aromatic vegetables in lean bacon fat, vegetable bouillon & cooked farfalle

Green Plantain Soup

vegetable bouillon & topped with green plantain chips

Potato & Mushroom Cream Soup

dried porcini mushrooms, local portobello baby mushrooms in vegetable base milk with rosemary & thyme essence

Black Bean, Tortilla & Avocado Soup

house blend spice-cooked black beans with vegetable bouillon, topped with crispy tortilla strips & avocado

Tomato & Basil Soup with Rosemary Toast

maryland-style tomato soup with fresh basil



Second Course

Your choice of ...

Tryp House Salad

spring mix leaves, sundried tomatoes, red onions, cucumber, fried feta cheese & balsamic vinaigrette

Traditional Caesar's Salad

hearth romaine lettuce, cesar dressing, aromatic croutons & grated parmesan cheese

Late Summer Salad

spinach, edamame, cucumber, mandarin, walnuts, sesame seeds & lemon cilantro vinaigrette

Autumn Salad

spring mix leaves, roasted sweet potato, cherry tomato, blueberries & honey balsamic vinaigrette

Quinoa Salad

crispy chickpeas, fresh cucumber, beet chips, spinach leaves, cherry tomatoes with lemon vinaigrette

Heirloom Tomato

fresh basil, burrata cheese & quinoa parmesan crostini



Main Course

Please choose one

POULTRY

Grilled Chicken Breast – \$52

lemon & thyme marinated with parmesan beer cream

Chicken Piccata – \$56

sous vide chicken breast seared in butter & lemon, served with deglaze of Albariño, shallots & crispy cappers

Creamy Chicken Breast Skillet – \$56

pan-fried chicken breast in tomato & cream; served with confit garlic & kale

Bacon-Wrapped Chicken Breast – \$58

smoked gouda cheese & cured ham

BEEF

Braised Short Ribs – \$60

red wine & fresh herbs

Skirt Steak Asado – \$60

red tomatillo chimichurri & in-house pickled onions

Seared Skirt Steak – \$60

sweet barbacoa & wine reduction

Petite Tenderloin – \$65

seared in butter, served with crispy onions honey soy & tempranillo wine



PORK

Roasted & Seared Pork Loin – \$56

sweet pan "tamarindo" demi glaze

Broiled Sous Vide Pork Loin – \$58

korean honey BBQ sauce & aromatic vegetables

FISH

Baked Mahi-Mahi – \$56

parmesan pangrattato & fresh gremolata

Fresh Baked Salmon – \$56

creamy lemon garlic butter & white wine reduction sauce

Grilled Tuna – \$60

korean julienne slaw salad & asian tartar reduction

VEGAN

Portobello Grilled Steak – \$55

caramelized onion & peppercorn sauce

Sous Vide Cauliflower Steak – \$55

pea purée, butternut squash & vegan mayo sauce

Hen-Of-The-Woods Shrooms Garden – \$57

porcini, portobello & seta mushroom in crispy shitake



Main Course Upgrade

Upgrade dish for \$6pp

SURF & TURF

Shrimp in Garlic Butter Grilled Chicken & Julienne Vegetable

Seared Salmon with Creamy Lemon Garlic Butter Sauce

Mahi-Mahi with Parmesan Pangrattato

Side Dishes

Your choice of ... (choose one)

Mamposteo' Rice

Roasted Herbs Potatoes

Local Root Vegetable Mash

Gnocchi in Herb & Garlic Cream

Caribbean Black Bean Rice

Classic Parmesan Risotto

Vidalia Onion Rice

Quinoa Cilantro Salad
beet root chips, cherry tomatoes &
edamame

Roasted Maple Bacon Carrots

Roasted Cauliflower with Garlic &
Olive Oil

Baked Local Beer Braised Cabbage

Sauté Vegetables
carrots, zucchini, cherry tomatoes & yellow
squash

Green Bean Casserole Bundle
baked green beans & french-fried onions,
wrapped in bacon

Roasted Vegetables
carrots, brussels sprouts & zucchini with
tomato, thyme & rosemary



Desserts

Choice of personal size or 3 piece petit sampler for \$6pp

Caribbean Style Hot Budding Salted Caramel Sauce

**Chocolate “Nata Montada” Mousse with Macadamia Cracker
& Raspberry Sauce**

Smooth Caramel Milk Chai “Flan” Spiced Tuilée

White Chocolate Tart Berries Sorbet

Gin & Guava Panetta Almond Crumbles



Buffet Options

Minimum of 45 guests

\$55 per person

Celebrate with

Welcome drinks

Four (4) hors d'oeuvres options

One soup option

One salad option

Two options for the main course

Two side options

Sparkling wine for the toast

Cake cutting service

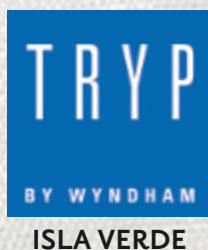
For the couple

Deluxe accommodation for the wedding night

Chef menu presentation and tasting (*\$25 per additional guest*)

À la carte complimentary breakfast

Wedding Gift: Cold cuts, artisan cheeses, fruits, local pastries & sparkling wine



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Cocktail Reception

Sangría

Berry Lemonade Fizz

Classic Mojito

Mango Punch

Long Island Iced Tea Cocktail

Hors d'oeuvres

Selection of two cold and two hot items.

COLD

Pomodoro & Basil Bruschetta

Caprese, Pesto & Balsamic in
Rosemary Crostini

Smoked Salmon Flower
cream cheese, dill, cucumber canape

Pear Blue Cheese & Almibar Walnuts
Canape

Goat Cheese & Beets Chip with
Honey

Pear Blue Cheese & Almibar Walnuts
Canape

Antipasto Kebabs
genova salami, olives & cheese tortellini

Caprese Skewers
buffalo mozzarella cheese, cherry tomato &
balsamic

Mini BLT Cups
cherry tomato with lettuce, bacon, & ranch
dressing

Chicken Salad
over green plantain chips

Beetroot Hummus ✓

Chickpeas Pâté Crostini ✓

HOT

Baked Salmon Bites Filled with Spicy
Crab

Melted Smoked Gouda & Toasted
Prosciutto Crostini

Mac & Cheese Puffs & Pork-Belly
Slices

Manchego Cheese Croquettes &
Chorizo over Guava Sauce

Sweet Plantain & Salted Cod
Croquettes, Vegan Pesto

Yautia Smash Fritters & Truffle Garlic
Aioli

Seared Steak Crostini with Tomato &
Cilantro Chimichurri

Fried Calamari & White Honey Mayo

Deep-Fried Cheese and Toast Bread
Canes

Deep-Fried Eggplants with Agave &
Dried Mushrooms ✓

Cauliflower Popcorn ✓

Vegan Tomato & Spinach Pesto
Pizzetta ✓

Sweet Potato Avocado Tartare ✓

Buffet Station

Your choice of ...

SOUP

Potato & Bacon Cream Soup

Creamy Pumpkin Soup

Cauliflower Cheddar Cream Soup

Wild Rice & Spinach Cream Soup

Lentil & Pasta with Lean Bacon Soup

Green Plantain Soup ✓

Potato & Mushroom Cream Soup ✓

Black Bean, Tortilla & Avocado Soup ✓

SALAD

Spring mix leaves, sundried tomatoes, red onions, cucumber, fried feta cheese & balsamic vinaigrette

Traditional Caesar's Salad

Spinach, edamame, cucumber, mandarin, walnuts, sesame seeds & lemon cilantro vinaigrette

Diced cucumber, red bell pepper, green bell pepper, red onion, grapes, calamata olives & feta cheese with mustard yogurt & red wine vinaigrette



Entrée

POULTRY

Creamy Chicken Breast Skillet

pan-fried chicken breast in tomato & cream; served with confit garlic & kale

Grilled Chicken Breast

lemon & Thyme marinated with parmesan beer cream

BEEF

Braised Short Ribs

red wine & fresh herbs

Skirt Steak Asado

red tomatillo chimichurri & in-house pickled onions

PORK

Roasted & Sear Pork Loin

sweet pan tamarindo demi-glaze

FISH

Baked Mahi-Mahi

parmesan pangrattato & fresh gremolata

Sear Fresh Salmon

glazed with sweet white miso served with soy maple glaze



VEGAN 

Portobello Grilled Steak
caramelized onion & peppercorn sauce

Sous Vide Cauliflower Steak Served
pea purée, butternut squash & vegan mayo sauce

Side Dishes

Your choice of ... (choose one)

Roasted Herbs Potatoes

Red Bliss Mash Potatoes

Local Root Vegetable Mash

Scalloped Potatoes
slow-cooked in cream and thyme and
rosemary essence

Mamposteo' Rice

Roasted Maple Bacon Carrots

Roasted Cauliflower
garlic & olive oil

**Baked Cheddar Bacon Butternut
Squash Salad**

Sauté Vegetables
carrots, Zucchini, cherry tomatoes & yellow
squash

Roasted Vegetables
carrots, brussels sprouts & zucchini with
tomato, thyme & rosemary



Desserts

Add 3 piece petit sampler for \$6pp

Caribbean Style Hot Budding Salted Caramel Sauce

Chocolate “Nata Montada” Mousse with Macadamia Cracker & Raspberry Sauce

White Chocolate Tart Berries Sorbet





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