



EAT, DRINK & REHEARSE

Three (3) Hours of event
One (1) specialty welcome cocktail
62 per person

MINI ENTREES STATION

Your choice of 5 items

Filet mignon, cream of asparagus, sweet potato mash (GF)
Roasted pork belly, tomato confit, pigeon peas risotto (GF, LF)
Short rib, braised in creole sauce, sweet potato puree (GF, LF)
Chicken fricassee, cilantro rice (GF, LF)
Grilled octopus “escabeche”, island roots (GF, LF)
Grilled Rib eye, Malbec reduction, mushrooms duxelles (GF, LF)
Roasted Pork loin, vegetables glaze, papaya salad (GF, LF)
Grilled Hanger steak, pineapple chutney, potato & carrots mash (GF, LF)
Pan Seared salmon filet, beurre blanc, coconut risotto (GF)
Cilantro marinated Shrimp, basil scented polenta (GF, LF)

MINI CAKE STATION

Your choice of 3 items

Chocolate cake, mint-vanilla frosting
Coconut cake, lime frosting
Carrot cake, cream cheese frosting
Pistachio cake, white chocolate frosting
Orange cake, vanilla glaze

EL CONVENTO MOJITO BAR (2 HOURS)

Unlimited Traditional, Coconut and Strawberry Mojitos
24 per person
6 per guest per additional hour

Ask your catering manager for additional beverage packages

*V- Vegan / GF- Gluten Free/ LF- Lactose Free

All Food and Beverage prices are subject to a 24% Banquet Administration Fee and applicable Government Taxes.
All prices and taxes are subject to change without notice (HEC 2022)