



HOTEL EL CONVENTO

SUCCESSFUL MEETINGS START AT EL CONVENTO

CORPORATE MEETING PACKAGE



MENU PACKAGE

Package A/ 55 per person

Continental Breakfast / Three Course Plated
Lunch/ Afternoon Break (1 item)

Package B/ 60 per person

Continental Breakfast/ Morning Break
(1 item) / Deli Lunch/ Afternoon Break
(1 item)

Package C/ 65 per person

Executive Breakfast/ Lunch Buffet/
Afternoon Break (1 item)

Package D/ 72 per person

Executive Breakfast/ Morning Break(1 item)
/Lunch Buffet/ Afternoon Break(1 item)

BEVERAGE PACKAGES

BEVERAGE STATION INCLUDES

Freshly Brewed Puerto Rican Coffee, Decaf
and selection of Teas
Assorted Sodas, Perrier and bottled water

Half Day/ 6 per person

up to four (4) hours of service

All Day/ 9 per person

up to eight (8) hours of service

Meeting package applies for groups of 10 guests minimum.
All food and beverages prices are subject to 24% Banquet Administration Fee and
applicable Government Taxes.
All prices are subject to change without notice.

BREAKFAST

Continental Breakfast/ 15 per person

Selection of two (2) chilled juices
Muffins, croissants, breads & bagels
“Mini quesitos” & “mini guava quesitos”
assorted jellies, marmalades, honey, cream cheese and butter

Enhanced your Continental Breakfast:

Executive Breakfast A / + \$10 pp

Scrambled eggs or Scrambled eggs with vegetables
roasted potatoes with herbs
with choice of two (2): ham, sausage, bacon, turkey bacon

Executive Breakfast B / + \$5 pp

English Muffin: Eggs, cheddar cheese, arugula, red onions, italian sausage
or
Waffle Sandwich: Eggs, swiss cheese and your choice of: ham, turkey ham or bacon

Breakfast enhancements/ 5

Cinnamon Oatmeal or “Harina de Maiz”
Ham, egg and cheese croissants sandwich
Seasonal fresh fruit salad
Waffles with berries and bananas with cinnamon maple syrup
Almond crusted French toasts brioche with warm maple syrup

COFFEE BREAKS STATION

Morning Break / 5 each

Freshly cut seasonal fruit platter
Cold cuts and cheese platter
Mini caramel & bacon quesitos
Mini guava quesitos
Oatmeal & cranberries cookies
Cheesecake & strawberry cookies
Macadamia cookie stuffed with strawberry
cream

Afternoon Break / 5 each

Hummus with olive oil infused pan pita
Baked turnovers: Choice of chicken or beef
Local Root Chips with guacamole
Mini Montecristo: Hawaiian sweet roll,
swiss cheese, ham, mayo & mustard
Chocolate chip cookie, flamed marshmallows
Brownies & marshmallow cookie
Chocolate brownies, powder sugar

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PLATED LUNCH

All our Lunch menus include freshly baked bread rolls, butter.

Create your Own Plated Lunch (Minimum of Three Courses)

SOUPS/ 10

Potato and bacon cream with cheddar cheese (GF)
Roasted pumpkin, topped with pepitorias & coconut foam (V/ GF/ LF)
Cream of yautía with cilantro oil (V/ GF/ LF)
Cream of plantain with arañita (V/ GF/ LF)

SALADS/ 10

Mixed greens, cherry tomato, avocado, pickled red onions, guanabana vinaigrette (GF/ LF)
Spinach, strawberry, cranberry, feta, red onions, balsamic vinaigrette (GF)
Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing
Mesclun, mozzarella, basil, tomatoes, raspberry balsamic vinaigrette (GF)

ENTRÉES

Grilled chicken breast, three cheese sauce, mamposteo' risotto, seasonal vegetables (GF)/ 20
Chicken breast stuffed with yuca, bechamel sauce, parmesan risotto and seasonal vegetables (GF)/ 22
Pork loin corn cilantro sauce, pigeon pea risotto, seasonal vegetables (GF)/ 24
Hanger Steak, " mashed malanga and sweet potato, cream of asparagus, seasonal vegetables (GF)/ 28
Red Snapper, creole sauce, mamposteo' risotto, seasonal vegetables (GF)/ 26

DESSERTS/ 11

Red velvet cream bruleé (GF)
Strawberry lemonade panna cotta (GF, LF)
Pistachio and strawberry orange tartalette
Chocolate pot de crème (GF)

LUNCH BUFFETS

DELI LUNCH BUFFET / 34

Cream of potato & bacon with cheddar cheese (GF)
Romaine lettuce, parmesan, carrots, caramelized walnuts, caesar vinaigrette
Choice of three (3) sandwiches:
Ropa vieja, provolone cheese, lettuce & tomato croissant sandwich
Burrata, arugula, prosciutto, sun dried tomatoes on ciabatta
BBQ Pulled pork, swiss cheese crispy onions, red cabbage
Smoked salmon, boursin cheese, red onions, honey & english cucumber
Tofu, lettuce, onions, mushrooms on vegan pita bread (V, LF)
Freshly baked brownies, powdered sugar
*(Gluten free bread available upon previous request at extra \$2)

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LUNCH BUFFETS

All our Lunch menus include freshly baked bread rolls, butter.
Minimum of 25 guests and a buffet attendant fee of \$150.00 applies.

Create your Own Lunch Buffet / 38

Choose one (1) Salad

Mix green salad, cherry tomatoes, red onions, cucumber, guanábana vinaigrette (GF, LF, V)
Puerto Rican cobb salad diced pork belly, avocado, cherry tomato, hard boil egg, sweet plantain, "queso frito", guava vinaigrette (GF)
Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing

Choose two (2) Sides

Yuca al mojo (GF, LF, V)
Island Root Escabeche (GF, V, LF)
Potato salad, pork belly (GF)
Arroz con cebolla (LF)
Mamposteao' rice (GF, V, LF)
Pigeon Pea rice (GF, V, LF)

Choose two (2) proteins

Roasted Chicken Breast, three cheese sauce (GF)
Traditional Chicken Fricassee (GF, LF)
Roasted pork loin, creamy corn salsa (GF)
Chef's famous beef stew (GF, LF)
Roasted Pernil (GF, LF)
Red Snapper with pineapple chutney (GF, LF)
Cod fish and garbanzo salad (GF, LF)

Choose two (2) Desserts

Vanilla Flan (GF)
Key lime tart
Coconut panna cotta, topped with fruits (GF, V, LF)
Carrot Cake, coffee-cream cheese frosting
Kahlua panna cotta (GF)
Chocolate pot de crème, coffee perfume crème anglaise (GF)

AUDIOVISUAL

LCD Projector/ 150
Screen/ 75
Screen & Projector package/ 200
Podium, integrated microphone and speaker / 150
Flip Chart with markers / 15 each
Multiplugs / 15 each
Extension Cords / 15 each
*AV services are quoted per day

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