



HOTEL EL CONVENTO
SMALL LUXURY HOTELS OF THE WORLD

COCKTAIL RECEPTION

Hors D' Oeuvres

Chilled / 3.95 per piece

- Ratatouille salad flatbread
- Pigeon peas hummus, mint-cucumber yogurt, pita toast
- Brie and strawberry jam tartlets
- Grilled zucchini, mascarpone cheese bruschetta
- Tomato confit, roasted pepper, basil puree, "pan de agua" toast
- Mozzarella "fresca", tomato confit, basil "chimichurri"
- Diced prosciutto, cantaloupe and mint, crostini
- Watermelon, serrano ham, apple chutney crostini
- Chicken "escabeche", avocado mousse, malanga chip
- Grilled chicken and granny smith apple salad, cilantro dressing

Chilled / 4.95 per piece

- Roast beef, demi-glace, garlic confit aioli
- Beef and mango tartar, roasted onions vinaigrette
- Salmon mousse tartlets
- Tuna and papaya tartar
- "Serenata de bacalao", malanga chip
- Steamed shrimp, cilantro mayo, cucumber crostini
- Smoked salmon salad, dill aioli
- Lobster salad and avocado mousse

Hot / 3.95 per piece

- Spinach, gouda and mushrooms quiche
- Eggplant, tomato and roasted pepper bruschetta
- Mushrooms spring roll
- Short ribs taco, cilantro mayo
- "Ropa vieja", plantain "tostón"
- Mini meatballs, roasted pomodoro sauce
- Pork loin, tomato jam skewer
- "Longaniza" stuffed mushrooms
- Risotto pigeon peas croquettes
- Chorizo manchego croquettes
- Ham or chicken croquettes, cuban style
- Open face mini burgers, roasted onions, gorgonzola cheese

Hot / 4.95 per piece

- Mini crab cakes, "recao" aioli
- Shrimp ceviche, plantain chip
- Crab and pumpkin dumpling
- Lobster and corn spring roll
- Tuna tataki, pickled cucumber salad
- Octopus salad, "batata" chip

Puerto Rican Fritters / 3.50 per piece

- Beef, chicken or guava-cheese turnovers
- Beef, crab or vegetarian "alcapurrias"
- Mini "bacalaítos"
- Pumpkin and corn fritters, roasted tomato aioli
- Risotto "mampostea'o" croquettes
- "Sorullitos de maíz"



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LIBATIONS

Liquor is supplied by Hotel El Convento's Beverage Department. Charges are made based the total amount consumed. Drinks are calculated at 18 drinks per bottle of 750ml.

OPEN BAR BY THE HOUR

FAVORITE BRANDS

ONE HOUR / 22 TWO HOURS / 36 THREE HOURS / 48 FOUR HOURS / 58

Johnnie Walker Red Label / Finlandia or Absolut Vodka / Don Q Rum / Beefeater Gin / House Red and White Wine / Medalla / Magna / Coors Light / Soft Drinks

LUXURY BRANDS

ONE HOUR / 28 TWO HOURS / 42 THREE HOURS / 52 FOUR HOURS / 64

Johnnie Walker Black Label / Grey Goose or Tito's Vodka / Don Q Rum / Tanqueray Gin / House Red and White Wine / Medalla / Magna / Corona / Heineken / Soft Drinks

WINE, BEER AND SOFT DRINKS

ONE HOUR / 18 TWO HOURS / 28 THREE HOURS / 36 FOUR HOURS / 48

House Red and White Wine / Medalla / Magna / Corona / Heineken / Soft Drinks

Additional Hours will be charged at \$12.00 per person each.

Charges are based on the guaranteed attendance with unlimited consumption of Call or Luxury Brands, House Wines, Beers & Sodas for the contracted amount of time.

HOSTED BAR BY DRINK OR CASH BAR

Luxury Drinks / 12
Favorite Drinks / 10
Cordials /12 and up
Local and Domestic Beers / 7
Imported Beers / 8
House Wine by the Glass / 9
Soft Drinks / 3.75

A Cash Bar set-up fee of \$500.00 applies.

Bars with a consumption of less than \$400.00 will be charged a labor fee of \$150.00 per bartender.



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LIBATIONS

BY THE BOTTLE

The Bottle price includes three mixers per bottle, ice and glasses.

SCOTCH & WHISKEY

Johnnie Walker Red Label / 90

Johnnie Walker Black / 110

Crown Royal / 90

BOURBON

Jack Daniel's Black / 90

Maker's Mark / 110

RUM

Don Q Cristal & Gold / 65

Bacardi Silver & Gold / 70

Barrilito Tres Estrellas / 85

VODKA

Finlandia / 90

Absolut / 90

Tito's Vodka / 100

Grey Goose / 110

Ketel One / 110

TEQUILA

José Cuervo White & Gold / 85

Sauza White & Gold / 90

Patrón Silver / 110

Patrón Reposado / 120

GIN

Beefeater / 80

Tanqueray / 85

Bombay Sapphire / 90

LOCAL BEER

Medalla Light / 6

Magna Premium / 6

DOMESTIC BEER

Budweiser / 7

Coors Light / 7

IMPORTED BEERS

Corona / 7.50

Heineken / 7.50

Presidente / 7.50

(BY THE GALLON)

Iced Tea / 55

Fruit Punch / 55

Rum Punch / 85

Sangria (White or Red) / 95

Mojitos / 95

If you wish to bring the beverage, corkage fees are:

- 750 ML Bottles
- Wine: 45% of our selling price
- Champagne: 45% of our selling price
- Liquor: 45% of the Hotel's regular selling price
- 23% of banquet coordination fee will be computed on the full amount of our sales price
- After 3 days, left over beverages will be added to the inventory of the hotel
- Non-taxable liquor will not be accepted

All Food and Beverage prices are subject to a 23% Banquet Administration Fee and a 11.5% Government Tax.
All prices and taxes are subject to change without notice.



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BREAKFAST

CONTINENTAL BREAKFAST / 15 per person

Selection of chilled juices
Freshly brewed Puerto Rican coffee, decaf and teas
Muffins, danishes, croissants, breads & bagels
Assorted jellies, marmalades, honey, cream cheese and butter

HEALTHY CONTINENTAL BREAKFAST / 19 per person

Selection of chilled juices
Freshly brewed Puerto Rican coffee, decaf and teas
Seasonal sliced fresh fruit
Vanilla low-fat yogurt and homemade granola
Assortment of dry cereals with milk
Assorted organic breads and whole wheat sliced bread
Assorted jellies, marmalades and butter

BREAKFAST BUFFET / 22 per person

Selection of chilled juices
Freshly brewed Puerto Rican coffee, decaf and teas
Muffins, danishes, croissants, breads & bagels
Assorted jellies, marmalades, honey, cream cheese and butter
Scrambled eggs, roasted red bliss potatoes
Choice of two meats: bacon, turkey bacon, country sausages, ham or turkey ham

OLD SAN JUAN BRUNCH / 42 per person

Selection of chilled juices
Freshly brewed Puerto Rican coffee, decaf and teas
Seasonal fresh fruit platter
Coconut crusted "pan sobao" french toasts with warm maple syrup
Scrambled eggs
Crispy bacon and sausage links
Roasted red bliss potatoes
Local organic mixed greens with "guanábana" vinaigrette
Chicken sautéed in cilantro beurre blanc
Mahi-Mahi, ginger coconut sauce
Fresh vegetables sautéed with garlic butter
Guava cheesecake, chocolate cake & vanilla flan
Freshly baked rolls with butter



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LIVE STATIONS

Maximum of two (2) hours each. Must be based on full guest guarantee, minimum of 25 guests.

A Chef's fee of \$125 will apply per every 75 guests.

LIVE OMELETTE STATION AND EGGS-TO-ORDER / 14 per person

Peppers, onions, tomatoes, mushrooms, spinach, fresh salsa, cheddar cheese and mozzarella cheese
Ham, bacon, sausage, and chicken

FRENCH TOAST AND PANCAKES STATION / 13 per person

"Pan sobao" french toast and buttermilk pancakes
Bananas, strawberries, blueberries, shredded coconut and caramelized walnuts,
Cinnamon maple syrup

COLD BREAKFAST ENHANCEMENTS

Quinoa, nuts and assorted berries parfaits / 5.50
Smoked salmon with condiments / 9
Assorted cheeses and cold cuts platter / 6
Seasonal fresh fruit platter / 7
Individual fruit yogurts / 4
Assorted dry cereal and milk / 3

HOT BREAKFAST ENHANCEMENTS

Ham, egg and cheese croissants / 7
"Crema de maíz" / 6
Cinnamon and vanilla oatmeal / 6
Manchego and onion quiche / 8
Waffles with berries, bananas and cinnamon maple syrup / 4
Gouda cheese, mushrooms and arugula mini omelettes / 2.50

(Gluten-free bread available upon request at extra \$2)



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SNACKS & BREAKS

MORNING REFUEL / 14 per person

Chocolate chip, oatmeal and macadamia cookies
Fresh whole fruits
Freshly brewed Puerto Rican coffee, decaf and teas

OLD SAN JUAN CLASSICS / 16 per person

Guava turnovers
Mini "quesitos"
Mini "mallorcas"
Hot chocolate
Freshly brewed Puerto Rican coffee, decaf and teas
Chilled orange, passion fruit and "acerola" juices

READY, SET, GO / 16 per person

Quinoa parfait
Fresh fruit salad with honey yogurt sauce
Assorted granola bars
Chilled orange, grapefruit and cranberry juices
Freshly brewed Puerto Rican coffee, decaf and teas

IT'S GAMETIME / 17 per person

Caramelized walnuts and salted peanuts
Fresh popcorn
Local root chips with fresh salsa
Freshly brewed Puerto Rican coffee, decaf and teas

AFTERNOON DELIGHT / 18 per person

Mini "churrasco" skewers, mango chimichurri
Mini chicken skewers, pineapple chimichurri
"Mamposteo" rice croquettes, "queso del país"
Freshly brewed Puerto Rican coffee, decaf and teas

COFFEE BREAK ENHANCEMENTS

COFFEE BREAK ENHANCEMENTS

Fresh fruit salad / 7
Fresh popcorn / 4
Caramelized walnuts and salted peanuts / 4
Chips and fresh salsa / 5
Energy bars / 5
"Quesitos", "mallorcas" and guava turnovers / 5
Assorted potato chips / 5
Biscotti / 5
Finger sandwiches / 7
Chilled juices by the gallon / 45
(Orange, grapefruit, apple, cranberry, caribbean cherry "acerola" or passion fruit)



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LUNCH BUFFETS

DELI LUNCH BUFFET / 38 per person

Creamy tomato soup
Local organic mixed greens with balsamic vinaigrette
Chicken salad in croissant
Charcuterie and mozzarella in baguette
Hummus and grilled vegetables in pita
Potato salad
Assorted chips
Freshly baked brownies

BARBECUE LUNCH BUFFET / 40 per person

Local organic mixed greens, caribbean fruits, local white cheese with "guanábana" vinaigrette
Fresh corn on the cob
Sweet potato mash
Pulled pork with citrus tamarind BBQ sauce
Baby back ribs with bourbon BBQ sauce
Baked beans
Spiced carrot cake
Chocolate "tres leches"

PUERTO RICAN LUNCH BUFFET / 44 per person

"Yautía" soup
Local organic mixed greens, red onions, avocado, tomatoes with mango vinaigrette
"Yuca al mojo"
Codfish salad
Braised beef stew
Sautéed chicken breast with cilantro beurre blanc
"Arroz con longaniza"
Sweet ripe plantains in "almíbar" sauce
Vanilla flan bruléé
Coconut panna cotta

LUNCH BOX / 27 per person

Create your own box (Each box includes 1 entrée, 1 side, 1 dessert & 1 drink)

ENTRÉE (Choose up to (2) choices per group)

Chicken wrap
Classic club sandwich
Charcuterie and mozzarella baguette
Tuna salad in rye
Hummus and grilled vegetables in pita
(gluten-free bread available upon request at extra \$2)

SIDE (Choose (1) one)

Whole fruit
Chips

DESSERT (Choose (1) one)

Homemade brownie
Chocolate chip cookie
Oatmeal cookie

Bottled water or assorted soda

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All prices and taxes are subject to change without notice (HEC 2019)



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PLATED LUNCH

All plated dinners must have a minimum of three courses. Includes freshly baked artisan bread rolls, butter, freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

SOUPS / 9 each

Cream of pumpkin with cinnamon infused cream

Cream of "yautia" with cilantro oil

Cream of plantain with "arañitas"

Cream of sweet potatoes and sweet plantain pear chutney, "recao" oil

SALADS / 9 each

Local organic mixed greens with caribbean fruits, local white cheese and "guanabana" vinaigrette

Mixed greens, cherry tomatoes, pickled red onions & cucumbers in passion fruit vinaigrette

Puerto Rican cobb salad: avocado, hard-boiled eggs, bacon, local cheese and guava vinaigrette

Cilantro caesar salad: "pan de agua" croutons and local white cheese

Grilled ratatouille salad: pesto, fresh mozzarella cheese and baby arugula

APPETIZERS

Tuna "crudo", mango vinaigrette / 9

Beef carpaccio, shallots, cherry sauce / 9

Scallops "crudo", papaya chimichurri / 11

ENTRÉES

Grilled chicken breast, creamy potatoes & carrots purée, mango salsa / 18 per person

Chicken breast stuffed with "yucafongo", roasted garlic cream sauce, seasonal vegetables / 20 per person

Pork medallions, leeks risotto, pineapple chutney / 22 per person

NY strip, "malanga" purée, mascarpone cheese, tempranillo, "romero" reduction / 26 per person

Cod, braised chickpeas, eggplant caponata / 22 per person

Blackened mahi-mahi with coconut ginger beurre blanc / 26 per person

DESSERTS / 9 each

Vanilla flan brulé

Coconut flan

"Tres leches"

Cheesecake (guava, passion fruit, chocolate or traditional)

Chocolate pot de crème



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FOOD STATIONS

Maximum of two (2) hours each, must be based on full guest guarantee, minimum of 25 guests, minimum of 3 food stations per event.

Salad Station / 14 per person

Baby arugula, romaine lettuce and mixed greens
Grape tomatoes, pickled red onions, green olives, mushrooms
Cheddar cheese, parmesan cheese
Oils, vinegars, and dressings

Puerto Rican Station / 26 per person

"Arroz con gandules" or "mampostea'o"
Island root "en escabeche"
"Longaniza", caramelized onions, peppers and "orégano brujo"
Mini "pasteles"
Ripe plantain in "almíbar" sauce

Spanish Station / 28 per person

Asparagus and serrano ham
Manchego cheese
Romesco and mushrooms bruschetta
Ham, cheese and roasted pepper tortilla
Sautéed shrimp in chorizo, garlic and lemon sauce

Ceviche Station / 28 per person

(Citrus marinated seafood)
Shrimp with mango and tomato broth
Red snapper with green papaya-"recao"
Lobster and passion fruit
Scallops with roasted pepper and cilantro
Malanga chips
Puerto Rican "pique"

Paella Station

Valenciana (chicken, beef and pork) / 24 per person
Marinera (shrimp, mussels, calamari and fish) / 30 per person
Puerto Rican ("longaniza", roasted pork, chicken and ripe plantain) / 24 per person

Cheese, Cold Cuts and Fruit / 22 per person

Brie, manchego, smoked gouda and goat cheese
Prosciutto, capicola, sopressata, cantimpalo
Grilled "orégano" marinated vegetables
Assorted olives, grapes, melons, strawberries
Dried figs and cranberries
Caramelized walnuts
Toasted breads



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LIVE STATIONS

A Chef's fee of \$125 will apply per every 75 guests.

"Mofongo" Station / 26 per person

"Yuca" & bacon or green plantain & pork belly "mofongo" (choose one)
Shrimp, chicken and pork
Creole sauce, lemon-garlic sauce, chicken and onions confit jus

Street Tacos Station / 28 per person

Grilled skirt steak, caramelized peppers and onions
Beer, cilantro and cumin braised pork shoulder
Roasted rosemary and chipotle chicken breast
Grilled vegetables and corn pico de gallo
Avocado and "pepitas" guacamole
Mama's refried beans
Grilled onions and cilantro salsa
Flour and corn tortillas
Corn chips

Risotto Station / 30 per person

(Choose two)
White beans "mampostea'o"
Pigeon peas
Chicken, Italian sausage, diced pork loin
Mushroom
Served with crostini and parmesan cheese

Pasta Station / 26 per person

(Two choices) fusilli, fettuccine or penne
(Two choices) alfredo, marinara or pesto
Chicken, roasted vegetables
Shrimp, beef (add 2 per person)
Crostini and parmesan cheese

Vegetarian Bowls Station / 28 per person

Barley, quinoa and polenta
Pomodoro sauce, creamy garlic sauce, cucumber "chimichurri"
Grilled zucchini, yellow squash, eggplant, tomato confit, red onions
Mushrooms, baby arugula



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DESSERT STATIONS

Puerto Rican Desserts / 20 per person

Coconut and mango custard "tembleque"
"Brazo Gitano", jelly roll cake
Cheese and guava flan
"Dulce de papaya", island cheese

Cake Station / 20 per person

Chocolate cake, mint-vanilla frosting
Strawberry cake, passion fruit frosting
Carrot cake, coffee-cream cheese frosting
Vanilla and orange cake, chocolate frosting

Cheesecake Station / 18 per person

Chocolate cheesecake
Guava-coconut cheesecake
Lime cheesecake

CARVING STATIONS

A carver fee of \$125 will apply for all carved items.

Slow roasted top round, demi-glace / 400 each (75 portions)

Prime Rib with port, beef jus reduction / 450 each (30 portions)

Maple Mustard Glazed Ham / 320 each (60 portions)

Leg of Lamb with rosemary-parsley salsa / 350 each (30 portions)

Island Pork Loin with mango-papaya "chimichurri" / 300 each (40 portions)

Roasted "Pernil" / 300 each (40 portions)

"Lechón asado a la varita" / 1,200 (100 portions)

Roasted Turkey Breast with traditional gravy / 225 each (20 portions)

Smoked salmon served with capers, chopped red onions, lemon and chopped eggs / 365 (30 portions each)

Mahi Mahi with roasted garlic and "recao" sauce/ 350 (30 portions each)



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DINNER BUFFETS

A PUERTO RICAN BANQUET / 58

Mixed greens, cherry tomato, cucumber, pickled red onion, "guanábana" vinaigrette
"Guineitos en escabeche", roasted pepper relish, "recao" dressing
Slow roasted "pernil"
Roasted chicken, tomato relish
Pan seared red snapper, "salsa criolla"
"Arroz con gandules"
Potato, pork belly salad
Guava cheesecake
Chocolate hazelnut flan

OLD SAN JUAN FEAST / 62

Puerto Rican cobb salad, diced pork belly, avocado, cherry tomato, sweet plantain, "queso frito",
hard-boiled egg, guava vinaigrette
"Ensalada de gandules", "bacalao", cilantro vinaigrette
Grilled chicken breast, olive "escabeche"
Rosemary scented pork loin, roasted corn salsa
Grilled "churrasco", cilantro-pineapple chimichurri
"Arroz mamposteao"
Island roots "al mojo", pepper coulis
Potato, "batata" mash
Chocolate "tres leches"
Coconut flan



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PLATED DINNER

All plated dinners must have a minimum of three courses. Includes freshly baked artisan bread rolls, butter, freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

SALADS

- Mixed greens, cherry tomatoes, avocado, pickled red onions, "guanábana" vinaigrette / 13
- Mixed greens, avocado, red onions, tomatoes, "sofrito" vinaigrette / 13
- Kale, brussels sprouts, gorgonzola cheese, toasted almonds, citrus vinaigrette / 14
- Roasted beets, basil, baby arugula, goat cheese, "cilantrillo" vinaigrette / 14
- Puerto Rican cobb salad, diced pork belly, avocado, cherry tomatoes, hard-boiled egg, sweet plantain, "queso frito", guava vinaigrette / 15
- Grilled ratatouille salad, baby spinach, ciabatta croutons, basil vinaigrette / 13

SOUPS

- Corn chowder, potato and leek, bacon powder, "recao" oil / 11
- Roasted pumpkin, "pepitorias", coconut foam / 11
- "Sancocho", braised ox tail, julienne malanga chip, cilantro oil / 13
- Lentil soup, vegetables confit, basil purée / 11
- Tomato cream, warm crab salad, basil oil / 11
- Cream of sweet potatoes and sweet plantain, pear chutney, "recao" oil / 11
- Cream of "yautía" (taro root), grilled pear chutney, "recao" oil / 11
- Lobster bisque, lobster fricassee, crema foam / 13

APPETIZERS

- Tuna "crudo", mango vinaigrette / 9
- Beef carpaccio, shallots, cherry sauce / 9
- Scallops "crudo", papaya chimichurri / 11

MAIN ENTRÉE

- Grilled chicken breast, taro puree, mango creamy sauce / 30
- Roasted rosemary marinated chicken, pigeon peas rice / 32
- Pork loin stuffed with sweet plantain and bacon, potato, garlic confit puree, corn cilantro sauce / 35
- Cubed grilled lamb, risotto "mampostea'o", cilantro salsa verde / 40
- Hanger steak, truffle scented "yautia" puree, demi-glace / 38
- Filet mignon, mashed malanga and sweet potato, malbec reduction / 42
- Salmon filet, braised zucchini, eggplant and mushrooms, red cabbage marmalade / 36
- Chilean seabass, potato gnocchi, "orégano brujo" beurre blanc / 42
- Pan seared scallops, pumpkin puree, grilled tomato relish / 38
- Surf and turf: mignonette, tiger shrimp, shallots confit polenta, grilled red pepper coulis / 46

VEGAN ENTRÉE

- Roma tomato, yellow squash caponata stuffed portobello mushroom / 30
- Beets carpaccio, kale, pickled red onions, tomato- basil chutney / 34
- Fried brussels sprouts, red pepper and pearl onions, farro, almond milk reduction / 36
- Pan seared bok choy, asparagus, green beans, baby carrots, spinach, toasted walnuts / 34

DESSERTS

- Lime Bruleé, papaya salsa / 9
- Tamarind or "guanábana" tapioca, berry sauce / 9
- Coconut panna cotta / 9
- Chocolate risotto pudding, cookie crumble / 10
- Chocolate pot de crème with coffee perfumed crème anglaise / 10