



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
Freshly brewed Puerto Rican coffee, decaf and selection of teas
Muffins, Danishes, croissants, breads & bagels
assorted jellies, marmalades, honey,
cream cheese and butter

Add to your Continental Breakfast:

Executive Breakfast A / + \$10 pp

Scrambled eggs
roasted potatoes with herbs and pan seared vegetables
with choice of ham, sausage or bacon

Executive Breakfast B / + \$5 pp

Breakfast Sandwich of
eggs, your choice of ham, turkey, sausages, bacon, lettuce, and tomato

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
Pan sobao' french toasts with warm maple syrup

COFFEE BREAKS STATION

Morning Break / 5 each

Assorted Puerto Rican Pastries
Freshly cut fruit platter
Cold cuts and cheese platter
Assorted Homemade Cookies

Afternoon Break / 5 each

Hummus with olive oil infused pan pita
Baked turnovers (Choice of: chicken, beef
or guava)
Local Root Chips with guacamole
Ham & cream cheese croquettes
Chorizo, potato, manchego croquettes,
tomato confit aioli

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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 (GF)
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 vegetable bouquet (GF)/ 28
Red Snapper, creole sauce, mamposteo' risotto, seasonal vegetables (GF)/ 26

DESSERTS/ 11

Vanilla flan bruleé (GF)
Coconut panna cotta topped with fruits (GF, LF)
Cheesecake (guava or traditional)
Chocolate pot de crème (GF)

LUNCH BUFFETS

DELI LUNCH BUFFET / 32

Creamy tomato soup (GF, V)
Local organic mixed greens with balsamic vinaigrette (GF, V, LF)
BLT with avocado mousse and bacon dressing
Roasted chicken, fried plantain, cilantro-lime mayo, romaine lettuce and tomato
Hummus and grilled vegetables in pita
Local Root Chips
Freshly baked brownies
*(Gluten free bread available upon previous request at extra \$2)

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LUNCH BUFFETS

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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

Guava Cheesecake
Vanilla Flan (GF)
Chocolate Mousse (GF)
Coconut panna cotta (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
Flip Chart with markers / 15 each
Multiplugs / 15 each
Extension Cords / 15 each
*AV services are quoted per day

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