

YOUR OCEANFRONT WEDDING AWAITS

At Courtyard by Marriott Isla Verde Beach Resort, we have everything you need to create the perfect start to your happily ever after. Nestled along the Atlantic coastline, we offer over 4,000 square feet of stunning event space — from an elaborate ocean front salon to the beachfront itself — where you can exchange vows with the waves as your soundtrack. Work with our catering team to create a seamless experience for up to 150 guests, from the moment you say “I do” to the final farewells at your reception. Plus, we offer special room block rates and wedding packages to accommodate all your guests.

ISLA VERDE *Weddings*



WEDDING MENU

* Prices are subject to a 22% Banquet Administration Fee & 7% or 11.5% Sales Tax

COCKTAIL HOUR FOOD

3 Selections of Hot or Cold Hors d’oeuvres	14
5 Selections of Hot or Cold Hors d’oeuvres	22

HORS D’OEUVRES

- Chicken Satay / Orange Sweet Chili
- Coconut Shrimps / Curry Pineapple Sauce
- Creamy Beef Arancini / Sweet Beer Glaze
- Corn and Cheese Balls
- Corn Sorullitos
- Pionono
- Pastelillos Queso, Carne or Pollo
- Chicken Chicharrones / Cilantro Aioli
- Crab Cakes
- Chicken Fricasse Spring Rolls / Spicy Avocado Aioli

International Cheese Board	22
Display of International Cheeses and Crackers	

COCKTAIL HOUR DRINKS

1 Glass per Person	6.5
2 Glasses per Person	12

SIGNATURE DRINKS

- Home Made Red Sangria
- Home Made White Sangria
- Traditional Mojitos
- Coconut Mojitos
- Passionfruit Mojitos
- Classic Margaritas
- Tropical Rum Punch
- Authentic Piña Colada
- Non Alcoholic Punch

1 Hour of Light Open Bar	18
House White and Red Wines	
Chardonnay & Cabernet Sauvignon	
Local Beer (Medalla) & Heineken	
Assorted Soft Drinks	

DINNER BUFFET

PUERTO RICAN BUFFET

64

- Cream of Plantain
- House Green Salad with Dressings and Toppings
- Marinated Tomato Salad and Olive Oil
- Yuca al Mojo
- Puerto Rican Potato Salad
- Skirt Steak / Sautéed Onions
- Chicken Breast / Garlic Mojo
- Catch of the Day / Creole Sauce
- Al Dente Veggies
- “Mamposteao” Rice

Wedding Cake as Dessert (Provide by Client)

PLATED DINNER

Selection of Soup, Salad & Main Course

SOUP:

- Plantain Soup / Petit Arañita
- Pumpkin Soup / Coconut Essence
- White Bean Bisque / Olive Oil
- Malanga / Chorizo
- Sancocho Cream
- Apio / Truffle Oil

SALAD

- Organic Greens / Tropical Fruits / Fried Local White Farmers Cheese / Shredded Coconut /Passion Fruit Vinaigrette
- Caprese // Fresh Mozzarella / arugula / Tomatoes / Pesto / Balsamic
- Baby Greens / Pear Yellow Tomatoes / Manchego Cheese / Balsamic Glace
- Bibb Lettuce / Strawberries / Orange Segments / Candied Walnuts / Raspberry Vinaigrette
- Baby Spinach / Radicchio Leaves / Tomatoes / Red Onions / Crispy Prosciutto / Carrot Batons / Red Wine Reduction Vinaigrette

MAIN ENTREES

French Cut Chicken	59
Wild Mushrooms Risotto Thyme / Truffle Sauce	
Stuffed Chicken Breast / Sweet Plantains	62
Parmesan Risotto / Bacon Demi	
Roasted Pork	60
Gandules Risotto / Garlic Onion Mojo	



Pan Seared Snapper	64
Roasted Red potato & Asparagus / Lemon Creole	
Chicharron Crusted Codfish	65
Chikpea & Chorizo	
Grilled Skirt Steak	65
Mamposteano Risotto/ Sweet Plantains / Chimichurri	
Braised Short Ribs	67
Creamy Parmesan Polenta	
Petit Filet Mignon	79
Corn Risotto Bacon / Thyme Sauce	
Petit Filet Mignon	82
Malanga Mash / Boursin Top	
Gnocchi / Gorgonzola (Vegetarian)	52
Baby Heirloom Tomatoes and Basil	
Lentil Stew (Vegan)	52
Vegan Cheese / Carrots / Vegan Yogurt	
Chicken & Shrimp	65
Roasted Mashed Potato / Smoked Onion Sauce	
Grilled Flat Iron Steak & Shrimp	73
Mamposteano Risotto / Smoked Onion Beer Demi	
Beef Tenderloin & Lobster	95
Plantain Risotto / Cilantro Butter	
DESSERT:	
Wedding Cake as Dessert / Cutting Fee (Brought in by Client)	3

BAR OPTIONS

PREMIUM BRANDS 3hr	60
PREMIUM BRANDS 4hr	72
Jack Daniel's / Johnny Walker Black / Cuervo Gold / Tito's or Grey Goose / Tanqueray / Don Q / Grand Marnier / House Wines (Cab /Chard) / Medalla & Heineken / Assorted Soft Drinks / Bottled Water	
Toast // Canella, Prosecco (1 glass per person)	
HOUSE BRANDS 3hr	42
HOUSE BRANDS 4hr	54
Jim Beam / Dewar's White Label / House Tequila / Absolut or Finlandia / Beefeater / Don Q / Frangelico / House Wines (Cab /Chard) / Medalla & Heineken / Assorted Soft Drinks / Bottled Water	
Toast // Torre Oria , Cava (1 glass per person)	
LIGHT BAR 3hr	40
LIGHT BAR 4hr	48
Medalla & Heineken / House Cabernet Sauvignon & Chardonnay / Assorted Soft Drinks / Bottled Water	
Toast // Torre Oria, Cava (1 glass per person)	
NON-ALCOHOLIC 3hr	25
NON-ALCOHOLIC 4hr	30
Assorted Juices / Soft Drinks	
Toast // Sparkling Welch's (1 glass per person)	

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ENHACEMENTS

LATE SNACKS	
Beef Sliders	5
with French Fries	8
Mini Tripletas	5
with French Fries	8
Traditional Asopao	7
(Chicken or Gandules)	
Medium Cheese Pizza	30
Ice Cream Bar	15
2 Flavors / 2 Sauces / Assorted Toppings	
Chocolate Covered Strawberries	4

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Isla Verde Beach Resort

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