

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 | |

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|---|----|
| International Cheese Board | 22 |
| Display of International Cheeses and Crackers | |

COCKTAIL HOUR DRINKS

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|----------------------|-----|
| 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
Pickled Green Banana Salad "Guineitos"
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

- Red Berry Salad // Arugula / Spinach / Avocado / Cottage Cheese / Berry Vinaigrette
- Caprese // Fresh Mozzarella / arugula / Tomatoes / Pesto / Balsamic
- Traditional Caesar Salad // Romaine / Parmesan / Garlic Croutons / Caesar Dressing
- Garden // Cherry Tomatoes / Cucumbers / Red Onions / Kalamata / Cilantro Vinaigrette

MAIN ENTREE:

| | |
|--|----|
| 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 | |
| Salmon Filet | 65 |
| Dutchess Potatoes / Caper Sauce | |
| Grilled Skirt Steak | 65 |
| Mamposteo Risotto/ Sweet Plantains / Chimichurri | |
| Petit Filet Mignon | 79 |
| Corn Risotto Bacon / Thyme Sauce | |
| Grilled Cauliflower | 50 |
| Spinach Risotto / Lemon Broth | |
| Zucchini Spaghetti | 50 |
| Onion / Peppers / Mushroom / Tomato Sauce | |
| Chicken & Shrimp | 65 |
| Roasted Mashed Potato / Smoked Onion Sauce | |
| Grilled Flat Iron Steak & Shrimp | 73 |
| Mamposteo 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 Fren Fries | 8 |
| Traditional Asopao (Chicken or Gandules) | 7 |
| Medium Cheese Pizza | 30 |
| Ice Cream Bar | 15 |
| 2 Flavors / 2 Sauces / Assorted Toppings | |
| Chocolate Covered Strawberries | 4 |

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COURTYARD® by Marriott

Isla Verde Beach Resort

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