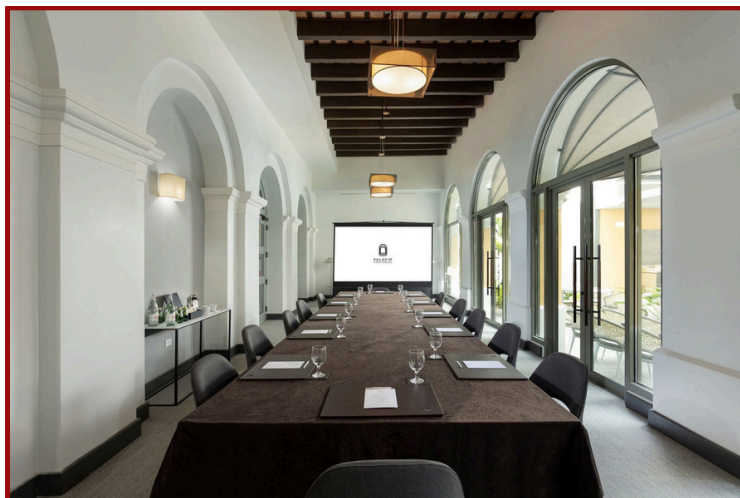




PALACIO
PROVINCIAL

CURIO
COLLECTION
by Hilton™

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) / Light Lunch/ Afternoon Break (1 item)

PACKAGE C/ 65 PER PERSON

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

PACKAGE D/ 72 PER PERSON

Executive Breakfast/ Morning Break(1 item)
Three Course Plated Lunch/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

AUDIOVISUAL

LCD Projector/ 150
Screen/ 75

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

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, 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
Brioche almond crusted French toasts 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

Create your Own Plated Lunch (Minimum of Three Courses)

SALAD/ 10

Butterhead salad, prosciutto, pomegranate, orange slices, pepitorias, feta cheese, citrus vinaigrette (GF)

Mesclun, mozzarella, basil, tomatoes, raspberry balsamic vinaigrette (GF)

Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing (GF)

Arugula, grilled pineapple, red onions, walnuts, blue cheese, English cucumbers, cilantro & basil vinaigrette (GF)

ENTRÉES

Roasted chicken breast, "al ajillo", pigeon peas risotto and seasonal vegetables (GF, LF)/ 22

Grilled Hanger steak, chimichurri, mamposteao' risotto and seasonal vegetables (GF, LF)/ 28

Pan seared red snapper, papaya & avocado chutney and seasonal vegetable (GF)/ 26

Grilled salmon, mushroom & spinach sauce, parmesan risotto, seasonal vegetables /28

Ropa Vieja & truffle mac & cheese / 26

Greens and vegetables in curry and coconut sauce (GF, LF, V) / 26

Polenta, sautéed vegetables in tomato sauce (GF, LF, V) /26

DESSERTS/ 10

Vanilla Crème Bruleé (GF)

Kahlua Panna Cotta (GF)

Coffee Flan (GF)

Coconut Panna cotta topped with berries (GF, L, V)

LUNCH BUFFETS

Minimum of 25 guests and a buffet attendant fee of \$150.00 applies.

LIGHT LUNCH STATION / 34

Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar vinaigrette (GF, V, LF)

Choice of two (2):

Burrata, arugula, prosciutto, sun dried tomatoes on ciabatta

Smoked salmon, Boursin cheese, red onions, honey & English cucumber

Focaccia caprese sandwich: spinach, pesto, mozzarella, pickled red onions, tomatoes

Tofu, lettuce, onions, mushrooms on vegan pita bread (V, LF)

Vegetarian Pizza: Cauliflower, vegan cheese, tomato sauce, cherry tomatoes (GF, LF, V)

Caprese Pizzetta: Classic Herb Pesto, fresh mozzarella, tomato, roasted baby basil

Freshly baked brownies, powdered sugar

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

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