



WEDDINGS AT PALMAS

RECEPTION MENUS & PACKAGES



Menu

SOUP
Slow Roast 03 Roasted Shrimp Roll Soup

ENTRÉE
Grilled Shrimp Steak
Local Papaya Citrus Salsa, Sweet Plantain
Macchi Grilled Herb Vegetables

DESSERT
Wedding Cake

BEVERAGES UPON REQUEST
Freshly Brewed Puerto Rican Coffee
A Selection of Hot Tea

PLATED DINNER PACKAGE

STARTING AT \$55
PER PERSON

INCLUDES:

- Two (2) Course Plated Dinner
- Coffee & Tea Service

TWO COURSE DINNER MENU

Warm Dinner Rolls and Sweet Butter

FIRST COURSE

Choose from one soup or salad option:

SOUPS

Cream of Taro Root, Truffle Oil
White Bean Soup, Crispy Pancetta
Plantain Soup
Cream of Pumpkin, Toasted Pepitas

SALADS

Arugula & Spinach Salad, Cranberries, Tomatoes, Passion Fruit Vinaigrette
Caesar Salad, Romaine Lettuce, Parmesan Shavings, Garlic Croutons, Caesar Dressing
Wedge Salad, Crispy Bacon, Pickled Tomatoes, Blue Cheese Dressing

MAIN ENTREE

Choose One:

Herb Roasted Chicken Breast | \$55 per person

Roasted Fingerling Potatoes, Market Vegetables, Garlic Beurre Blanc

Chicken Breast stuffed with Chorizo & Sweet Plantain | \$58 per person

Sweet Onion Rice, Grilled Asparagus

Roasted Pork Tenderloin | \$64 per person

Mamposteo Rice, Seasonal Vegetables, Guava Demi

Pan Seared Salmon | \$64 per person

Coconut Jasmine Rice, Haricot Verts, Tropical Glaze

Grilled Skirt Steak | \$80 per person

Garlic Mashed Potatoes, Seasonal Vegetables

Grilled NY Steak | \$84 per person

Truffle Taro Root Puree, Seasonal Vegetables

Grilled Filet or Beef | \$90 per person

Truffled Taro Root Puree, Seasonal Vegetables

The above prices are subject to 21% Service Charge and 11.5% tax. Prices may change without notice.

CUSTOM DINNER BUFFET

\$75 PER PERSON

INCLUDES:

- Two (2) Salads
- Two (2) Starches
- Two (2) Proteins
- Two (2) Vegetables
- Cake Cutting Fee
- Coffee Service

SALADS, STARCHES, AND VEGETABLES MENU

SALADS

Choose two:

Citrus Roasted Beef Salad, Quinoa, Kalamata Olives, Goat Cheese, Citrus Dressing

Baby Artisan Lettuce, Avocado, Green Papaya, Hearts of Palm, Blood Orange Dressing

Caprese Salad, Vine-Ripened Tomatoes, Basil Pesto, Marinated Bocconcini, Basil Crouton, Fresh Basil, Balsamic Drizzle, Olive Oil Vinaigrette

Baby Arugula & Spinach Salad, Crispy Shallots, Dried Figs, Grape Tomatoes, Forum Chardonnay Dressing

Mixed Green Salad, Lollo Rossa, Frisée, Shaved Carrot, Cucumber, Mandarins, Red Wine Dressing

Traditional Caesar Salad, Crispy Romaine, Shaved Asiago, Garlic Croutons, Creamy Caesar Dressing

Heirloom Tomato Carpaccio, Crispy Capers, Pickled Onions, Micro Greens, Extra Virgin Olive Oil

Local Wedge Salad, Boston Bibb Lettuce, "Chicharrón Volao", Pickled Tomatoes, Leaf Cheese, Guava Dressing

Fresh Garden Salad, Honeydew Melon, Kalamata Olives, Pear Tomatoes, Fresh Basil, Orange Blossom Vinegar

STARCHES

Choose two:

- Basmati Rice w/ Nuts & Shredded Coconut
- Vidalia Onion & Bacon Rice
- Pigeon Pea Rice
- Herb Risotto
- Arroz Mamposteadó
- Cilantro Polenta
- Herb Oil Angel Pasta
- Yautía Purée, Roasted Garlic Aioli
- Roasted Garlic Red Bliss Potato Purée
- Yukon Potato Garlic & Rosemary Purée
- Sofrito Funche Criollo
- Au Gratin Potatoes

VEGETABLES

Choose two:

- Roasted Vegetable Ratatouille
- Grilled Herb Vegetables
- Buttered Asparagus and Carrots
- Julienne of Vegetables
- Oriental Vegetables
- Baby Vegetables

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PROTEINS MENU

choose two:

POULTRY

Chicken filled with Cassava Mash,
Creole Sauce

Herb-Crusted Chicken Supreme, Spinach-
Infused Mashed Potatoes, Market Vegetables,
Garlic Jus

Chicken Sausage & Manchego Stuffed Chicken
Breast, Vidalia Onion Rice, Heirloom Carrots,
Merlot Reduction

Chicken & Wild Mushroom Ragout, Creamy
Mashed Potatoes

Lemon Thyme Roasted Chicken, Herbed Farro

Chicken Saltimbocca, Sage, Prosciutto, Pinot
Grigio Reduction

Roasted Airline Chicken Breast, Corn & Black
Bean Salsa

SEAFOOD OPTIONS

Broiled Mahi-Mahi Filet, Scampi Sauce,
Sofrito Funche

Miso Rub Salmon Filet, Warm Shiitake &
Cucumber, Yuzu Vinaigrette

Pan-Seared Black Grouper, Pumpkin Spice
Purée, Pickled Daikon Salad, Lemon Oil

Seared Red Snapper, Boniato Purée, Coconut
Sofrito Broth, Saffron Oil

Olive Oil-Poached Halibut, Sundried Tomato
Polenta, Pickled Red Cabbage, Red Wine Butter

VEGETARIAN OPTIONS

Roasted Vegetable Roulade

Cannellini Beans Guiso, Crispy Tofu,
Carrot Purée

Chickpeas Fricassee, Yuca & Quinoa Cake

Kaiware Salad

Cauliflower Steak, Pigeon Peas Purée, Arugula
Salad, Pepitas

MEAT

Tournedos of Churrasco Steak, “Queso de
Hoja”, Chimichurri Sauce

Roasted Lamb Chops, Cumin-Scented New
Potatoes, Eggplant Caponata

Braised Beef Short Ribs, Truffle-Infused Yukon
Purée, Crispy Shallots

Roasted Pork Tenderloin, Five-Spice Sweet
Potato Purée, French Beans, Tamarind Glaze

Glazed Short Ribs, Red Wine Reduction,
Couscous, Roasted Root Vegetables

The above prices are subject to 21% Service Charge and 11.5% tax. Prices may change without notice.

DESSERTS MENU

Add Two Desserts to your Buffet | \$15 per person



DESSERTS

Choose two:

- Custard of Coconut, Vanilla, Cheese, or Guava
- Nutty Brownie with Vanilla & Chocolate Sauce
- Cheesecake with Strawberry Sauce
- Key Lime Pie
- Tres Leches
- Tiramisu

*Not included in the Basic Custom Buffet package of \$75 per person.
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ENHANCE YOUR WEDDING PACKAGES



OPTION 1

INCLUDES:

- Four (4) Butler Passed Hors D'oeuvres
- One (1) Signature Sangria or Mojito per person
- One (1) Glass of Sparkling for the Toast

Starting at \$36.00 per person.

OPTION 2

INCLUDES:

- Four (4) Butler Passed Hors D'oeuvres
- One (1) Signature Sangria or Mojito per person
- One (1) Glass of Sparkling for the Toast
- One (1) Glass of Red or White Wine for the Dinner Service

Starting at \$40.00 per person.

HORS D'OEUVRES MENU

choose four or Additional Hors D'oeuvres at \$5.00 each

COLD HORS D'OEUVRES

- Herbed Brie, Spicy Honey on Baguette
- Prosciutto, Honey Dew, Focaccia Crouton
- Grouper Ceviche Shooter
- Tuna Tartare, Sesame-Soy, Rice Cracker
- Octopus Salad, Yuca Chip
- Whipped Feta, Roasted Garlic, Focaccia

HOT HORS D'OEUVRES

- Chicken Chicharrones, Mojo Isleño
- Ripe Plantain Piononos, Shredded Beef
- Manchego Croquettes
- Chicken Skewers, Guava BBQ Glaze
- Shrimp Potstickers, Soy Sauce
- Spanakopita, Spinach, Feta Cheese
- Hummus Turnover

LATE NIGHT DELIGHTS

a minimum of a Dozen is required per item



MINI SLIDERS

\$7 each

Choose between Beef & Turkey Patties, Cheddar Cheese, Bacon



FRENCH FRIES CONES

\$5 each

Served with Spicy Tomato Sauce and Truffle Aioli



CHINESE TAKEOUT

\$8 each

Beef or Chicken Lo Mein Scallions, Sesame Seeds



ASOPAO

\$7 each

Traditional Puertorrican Asopao



POPCORN

\$5 each

Crispy, light, and perfectly salted



ICE CREAM CART

\$12 each + attendant

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SAVOR THE MORNING AFTER

POST-WEDDING BRUNCH

\$44 PER PERSON

BRUNCH MENU

Fresh Squeezed Orange Juice,
Passion Fruit, & Acerola

APPETIZERS AND SALADS

Seasonal Fresh Fruit
Shrimp & Avocado Salad, Fresh Cilantro
Mixed Greens, Assorted Condiments and Dressings

BREAKFAST ITEMS

Scrambled Eggs
Spanish Chorizo
Breakfast Potatoes
Homemade Waffles, Spiced Rum Syrup

LUNCHEON ITEMS

Carved Roasted Beef with Condiments: Horseradish, Honey Mustard & Mayonnaise
\$125 Carver Fee

Cilantro Marinated Chicken Breast, Fresh Herb Sauce
Coconut Jasmine Rice, Dried Fruits, Nuts

DESSERT SELECTIONS

Fruit Tarts, Coconut Panacotta,
Chocolate Parfait, Tres Leches

Freshly Brewed Puerto Rican Coffee and a Selection of Metz Teas

add Unlimited Mimosas for One (1) Hour for \$25.00 per person

OPEN BAR

A FULLY HOSTED BAR EXPERIENCE



| OPEN BAR OPTIONS: | 1HR | 2HR | 3HR | 4HR | 5HR |
|---------------------------|------|------|------|------|------|
| House Brands | \$25 | \$34 | \$43 | \$51 | \$50 |
| Premium Brands | \$30 | \$39 | \$48 | \$57 | \$61 |
| Deluxe Brands | \$38 | \$47 | \$56 | \$65 | \$69 |
| Beer Wine Soft Drinks | \$20 | \$25 | \$30 | \$35 | \$40 |

HOUSE BRAND LIQUORS

Skyvodka, Beefeater Gin, Dewar's White Label Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Don Q Rum, Bandolera Tequila.

PREMIUM BRAND LIQUORS

Tito's Handmade Vodka, Bombay Gin, Dewars 12 Scotch, Chivas Regal Whiskey, Jack Daniel's Bourbon, Don Q Cristal Rum, Jimador Tequila.

DELUXE BRAND LIQUORS

Gray Goose Vodka, Hendrick's Gin, Tanqueray Gin, Dewards 15 Scotch, Maker's Mark Whiskey, Woodford Reserve Bourbon, Barrilito Rum, Diplomatico Rum, Patron Tequila, Don Julio Tequila.

COCKTAILS

- HOUSE BRAND LIQUOR - \$8 PER GLASS**
- PREMIUM BRAND LIQUOR - \$9 PER GLASS**
- DELUXE BRAND LIQUOR - \$10 PER GLASS**
- CORDIALS AND COGNAC - \$10 PER GLASS**
- PORTS - \$11 EACH**

BEERS

- DOMESTIC BEERS - \$5 PER GLASS**
 - Coors light
 - Medalla Light
 - Miller Lite
- IMPORTED BEERS - \$6 PER GLASS**
 - Heineken
 - Corona Light

ASSORTED SOFT DRINKS - \$4 EACH

BOTTLED WATERS - \$4 EACH

HOUSE WINE - \$8 EACH

*Package bars do not include Frozen Drinks, Cordials or After-Dinner Drinks.
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BAR BY CONSUMPTION

BAR BY THE BOTTLE

VODKA

| | |
|------------|-------|
| SKYY | \$55 |
| ABSOLUT | \$80 |
| TITO'S | \$100 |
| GREY GOOSE | \$120 |

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| BEEFEATER | \$55 |
| BOMBAY SAPHIRE | \$75 |
| TANQUERAY | \$80 |
| HENDRICKS | \$150 |

TEQUILA

| | |
|-----------------|-------|
| JIMADOR | \$75 |
| PATRON SILVER | \$90 |
| PATRON REPOSADO | \$100 |

RUMS OF PUERTO RICO

| | |
|----------------|------|
| DON Q CRISTAL | \$70 |
| BACARDI SILVER | \$60 |
| BACARDI LIMON | \$70 |
| BACARDI GOLD | \$75 |

SCOTCH

| | |
|---------------------|-------|
| DEWAR'S WHITE LABEL | \$80 |
| JOHNNY WALKER BLACK | \$100 |
| DEWAR'S 12 | \$115 |
| JOHNNY WALKER BLUE | \$500 |

BOURBON

| | |
|---------------|------|
| JACK DANIEL'S | \$75 |
|---------------|------|

WHISKEY

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|------------------|------|
| WOODFORD RESERVE | \$80 |
| CANADIAN CLUB | \$70 |

COGNAC & BRANDY

| | |
|------------------|-------|
| FELIPE 2 | \$60 |
| COURVOISIER VSOP | \$99 |
| REMY MARTIN | \$120 |

CHAMPAGNE & SPARKLING

| | |
|-------------------------|-------|
| MOET CHANDON BRUT | \$150 |
| MOET CHANDON ROSE | \$150 |
| PIPER - HEDSIECK BRUT | \$100 |
| TAITTINGER BRUT | \$95 |
| SEGURAS VIUDA BRUT CAVA | \$50 |

CORDIALS

| | |
|------------|------|
| TRIPLE SEC | \$50 |
| MIDORI | \$60 |
| BAILEYS | \$70 |
| FRANGELICO | \$70 |
| KAHLUA | \$80 |
| LICOR 43 | \$70 |
| COINTREAU | \$75 |
| AMARETTO | \$70 |
| SAMBUCA | \$75 |

APERITIVES & SHERRIES

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|---------------------|------|
| DRY SACK | \$60 |
| FERREIRA TAWNY PORT | \$65 |
| SIX GRAPES PORT | \$75 |

DOMESTIC BEERS

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|----------------|-----|
| MEDALLA | \$5 |
| COORS LIGHT | \$5 |
| MICHELOB ULTRA | \$5 |
| MILLER LITE | \$5 |

IMPORTED BEERS

| | |
|------------|-----|
| HEINEKEN | \$6 |
| PRESIDENTE | \$6 |
| CORONA | \$6 |

INDIVIDUAL

| | |
|-------------------|-----|
| SOFT DRINKS | \$4 |
| BOTTLED WATER | \$4 |
| INDIVIDUAL JUICES | \$5 |
| SPORTS DRINKS | \$6 |

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BAR BY CONSUMPTION

BAR BY THE GALLON

ALCOHOLIC BEVERAGES

| | |
|---------------------|-------|
| RUM PUNCH | \$65 |
| SANGRIA | \$70 |
| PIÑA COLADA | \$90 |
| TRADITIONAL COQUITO | \$85 |
| MIMOSA | \$85 |
| MOJITO | \$100 |
| MARGARITAS | \$100 |
| LAVENDER MULE | \$105 |

NON-ALCOHOLIC

| | |
|---------------------|------|
| FRUIT PUNCH | \$45 |
| ASSORTED JUICES | \$45 |
| ICED TEA & LEMONADE | \$45 |



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CATERED EVENTS GUIDELINES

SERVICE CHARGE

All Food & Beverage prices are subject to a 21% Service Charge.

TAXES

Puerto Rico Taxes are currently 11.5% and it applies to all alcoholic beverages, rental fees, service charge and additional services hired through the hotel. A 7% sales tax will apply to food and non-alcoholic beverages. Taxes are subject to change without notice.

FINAL GUARANTEES

Final guest count is due two weeks prior the event date. At this time, the Service Manager will send the Banquet Event Orders for approval and signature and the final payment is required. You can increase or decrease this guarantee without penalty up to 72 hours prior the event date. please note that if contracted Food and Beverage Minimum is not met, the difference will be charged as a room rental.

SPECIAL MENUS & DIETARY RESTRICTIONS

For plated functions, the hotel must receive a guest list and seating chart along with any dietary restrictions two weeks prior the event date. Special menus for these guests can be prepared if requested at this time. Kids menus are available for ages 3-12 years old at \$30.00 each.

FOOD TASTINGS

Food tastings are provided complimentary to plated contracted functions. This service is arranged for a maximum of four (4) guests and should be scheduled with your Service Manager 90 to 30 days prior your event date. For non-contracted events, the cost is \$175.00 per person plus service charge and taxes. All dates and menus should be approved by the Executive Chef.

LABOR CHARGE

The hotel will add a \$250.00 fee for Buffets prepared for 30 guests or less. Additional servers can be requested at \$125.00 each. All live stations required a Chef attendant for \$125.00 each for a maximum of two (2) hours. One (1) Bartender is required for every 50 guests at \$125.00 each for a maximum of three (3) hours, additional hours are \$25.00 per bartender per hour.

AUDIOVISUAL REQUIREMENTS

Audiovisual service and equipment are available thru our in-house provider, Encore. Ask your Service Manager to connect you with their service representative. Please note that additional charges may apply for certain electrical connections and Wi-Fi access in banquet areas.

HOTEL EQUIPMENT

For indoors functions, the hotel will supply banquet chairs and 16' x 16' vinyl dance floor. For all type of functions, the hotel will supply round or rectangular tables, basic white or black linen and napkin, china, glassware, flatware, bar structure and buffet or station set up.

CATERED EVENTS GUIDELINES

OUTDOOR EVENTS

For outdoor events, the curfew is 10:00PM. Please note that for all outdoors events, additional lighting may be required. The hotel will make the weather call depending on the required set up and starting time of your event. For beach ceremonies, the hotel reserves the right to relocate if the contracted location is at the moment a turtle nesting site.

VENDOR MEALS

Vendor Meals are available at \$35.00 per person and include a Chef Choice warm meal and assorted soft drinks. Please provide any dietary restriction at least three (3) days prior event date.

VENDORS GUIDELINES

- The hotel will not be responsible for any damages sustain by outside contracted vendors. The client should provide a form of active liability insurance or have each vendor submit to the hotel the proper insurance prior to the event date.
- Equipment and contracted personnel must enter, exit, load and unload equipment through the loading dock and security or as directed by the Hotel.
- Musicians are at all times responsible for their equipment. Neither the Hotel nor the entertainment director shall be liable for lost, stolen, misplaced or damaged instruments or equipment.
- All performers and personnel must remain in the area designated by the Hotel. Public areas of the Hotel will not be entered into unless so directed by the Hotel.
- The consumption of alcoholic beverages by subcontractors or other third parties while on the Hotel premises is not permitted.