



WYNDHAM GRAND®
RIO MAR

———— CABANA ————
Dinner Experience





Cabana Dinner Experience

As the sun melts into the horizon and the ocean whispers along the shore, step into your private tiki cabana for an evening of romance and refinement. Intimate and exclusive, the Cabana Dinner Experience is designed for couples or small gatherings, where every detail is curated to create a night, you'll never forget.

FIVE-COURSE CHEF-CURATED MENU

Our five-course chef-curated menu by Palio's Chef Charles Davis celebrates the island's finest seasonal ingredients and artisanal flavors.

Dedicated butler service, anticipating your every need

Bottled still or sparkling water of your choice

A bottle of champagne to begin your evening in style

Wine selections are arranged in advance, ensuring the perfect pairing for each course.

TAILORED ENHANCEMENTS

Live violinist performance to set a romantic tone

Professional photographer to capture timeless memories

A dozen long-stem roses in your preferred hue

200 rose petals, elegantly arranged as a path, heart, or message

Secure your Cabana Dinner Experience with our restaurant reservations team at restaurants@wyndhamriomar.com or 787-888-6000 ext. 5220

Should the evening forecast be unfavorable, our team will coordinate a weather call by 3:00 PM and options will be offered, preserving the exclusivity of the evening. The dinner experience begins at 7:00 PM, accommodates 2 to 6 guests, and has a duration of 2 hours. Reserved exclusively for registered hotel guests, Advance reservation required minimum 48 hours. No penalty applied if cancelled 24 hours prior to reservation. Within 24 hours or no show, \$200 per guest will be charged. Prices start at \$359 per person for the first two guests, additional guest \$195 per adults and \$150 per children.



Prix Fixe I

PALIO AFTER DARK

Canapés

TRUFFLE ARANCINI

Lemon basil aioli, focaccia breadcrumbs

SMOKED SALMON BLINIS

Topped with smoked salmon, crème fraîche, and dill

GOAT CHEESE CROSTINI

Toasted focaccia slices with whipped goat cheese, honey, and thyme

Soup

LOBSTER BISQUE

Creamy lobster soup with a hint of cognac

Starter

KALE CAESAR SALAD

Shredded kale, caesar dressing, romano cheese, crispy prosciutto and focaccia croutons

Entrees

1855 RANCH FILET MIGNON

With garlic butter, rosemary potatoes, cremini mushrooms, barolo bordelaise sauce

CHILEAN SEABASS

Ancini di pepe pasta, blood orange cream, campari, pine nut gremolata, caviar

Sorbet

ELDERFLOWER BELLINI SORBET

Desserts

CHOCOLATE HAZELNUT CREMIEUX

A silky, rich chocolate infused with roasted hazelnuts, offering a luscious balance of deep cocoa flavor and nutty elegance

BLOOD ORANGE PANNA COTTA

Creamy Italian custard infused with the vibrant citrus of blood orange



Prix Fixe 2

WHISPERS OF AURA

Canapés

CAVIAR AND CRÈME FRAÎCHE

Blinis topped with caviar and crème fraîche

PROSCIUTTO-WRAPPED MELON

Sweet melon wrapped in salty prosciutto

BLUEFIN TUNA TARTARE

Lemon basil sauce, diced avocado, spring onions, zaatar, rice cracker

Soup

CARROT GINGER SOUP

Smooth soup with carrots, ginger, and coconut milk

Starter

LOCAL CITRUS SALAD

Tangerine, Blood Orange, Grapefruit, Orange, Shaved Fennel, Rocket, Pomegranate, Mint

Entrees

GRILLED LAMB CHOPS

Dijon + minted pistachio crust, cauliflower puree, roasted courgettes, chianti au jus

VIEQUES LOBSTER FRUTTI DI MARE

Saffron Risotto, mussels, jumbo shrimp, squid, campari prosecco cream, parsley

Sorbet

ROSE PETAL MARACUYA SORBET

Desserts

CARIBBEAN BABA

Rum-soaked sponge cake infused with the flavors of pineapple and passion fruit, finished with a touch of island sweetness

BLOOD ORANGE PANNA COTTA

Creamy Italian custard infused with the vibrant citrus of blood orange



Prix Fixe 3

OATH BY THE OCEAN

Canapés

MINI AVOCADO TOAST

Toasted bread with mashed avocado, coriander, radish, and chili flakes

TENDERLOIN STEAK TARTARE

Truffled remoulade sauce, radishes, shallots, caper berries, shoestring potatoes

PETITE LOBSTER ROLL

Caribbean lobster, old bay aioli, spring onions, caviar

Soup

LOCAL PUMPKIN & COCONUT SOUP

Calabaza squash, thyme, garlic, coconut milk, cinnamon, nutmeg, tela de coco

Starter

WATERMELON GREEK SALAD

Heirloom jubilee tomatoes, olives, cucumber, feta cheese, mint, coriander and balsamic glaze

Entrees

GRILLED STRIPLOIN STEAK

Crispy rocket, asparagus, truffled infused mushrooms, shaved black summer truffle, gorgonzola chianti sauce

OAK ROASTED SALMON

Champagne infused asparagus risotto, lemon garlic cream, granada, crispy arugula

Sorbet

LOCAL COCONUT SORBET

Desserts

TIRAMISU

Espresso-soaked ladyfingers layered with mascarpone cream, espresso caviar and finished with a dusting of cocoa

CARIBBEAN BABA

Rum-soaked sponge cake infused with the flavors of pineapple and passion fruit, finished with a touch of island sweetness



Cabana Layout

