

grand
WEDDINGS

A TASTE OF YOUR GRAND WEDDING DAY



RIO MAR

RAINFORREST | BEACH | GOLF RESORT

PUERTO RICO

W E L C O M E

T O T H E W Y N D H A M

G R A N D R I O M A R

Nestled between El Yunque National Forest and a mile stretch of secluded beach, the Wyndham Grand Rio Mar is Puerto Rico's most exotic resort destination. 500 magnificent acres with spectacular ocean, rainforest and lush tropical views serve as the backdrop for your dream island celebration. Our professional wedding team will see to every detail of your wedding. Whether your ideal wedding is just a small romantic ceremony for the two of you or a grand event with loved ones, the Wyndham Grand Rio Mar is Puerto Rico's most exotic resort destination uniquely charming and romantic. And no passport is required for U.S. citizens. Celebrate your most joyful occasion in the romantic setting it truly deserves, the exquisite paradise of the Wyndham Grand Rio Mar!



WEDDING WEEK

Timeline

OUR TEAM WILL CREATE A TAILOR-MADE EVENT THAT WILL ELEGANTLY FLOW FROM MORNING TO EVENING OR NIGHT.

ARRIVAL

We recommend that you arrive to Puerto Rico at least three (3) days prior your wedding date. Wyndham Grand Rio Mar is conveniently located just 35-minutes away from Luis Muñoz Marin airport.

FIRST DAY

You will meet with our dedicated Wedding Team to finalize every detail. Your Service Coordinator will gladly go over the contracted areas, menus and other items from your agenda.

SECOND DAY

Enjoy the hotel, greet family and friends and make sure your wedding attire is ready for the big day. You can also coordinate your Ceremony Rehearsal or a Welcome Cocktail this day.

THIRD DAY

Attend one of our Wellness activities to release some of the wedding jitters or visit Mandara Spa to relax and get ready for the best day ever!

WEDDING DAY

Enjoy a balanced breakfast and start getting ready for your ceremony. Our Wedding Experts along with your Wedding Planner will make sure you, your fiancé, your family and friends are escorted to the ceremony location and then to the reception to enjoy a delectable menu and dance the night away!

CEREMONY LOCATIONS

BEACH CEREMONY

INCLUDES:

White Garden Chairs
undecorated White Arch
Citrus Infused Water Station

Ceremony Fee: \$1,200

Set Up Fee: \$250

Beach Permit: \$500

Weekend Fee: \$500

(Fri-Sun & Holidays)



GARDEN CEREMONY

INCLUDES:

White Garden Chairs
undecorated White Arch
Citrus Infused Water Station

Ceremony Fee: \$1,000

Set Up Fee: \$250

Weekend Fee: \$500

(Fri-Sun & Holidays)

WEDDING PACKAGES



INCLUDES

One Hour Cocktail Reception
Four (4) Pieces of Butler Passed Hors D'oeuvres
One Signature Cocktail OR One Glass of House Wine per person
One Glass of Champagne for Toast
Four (4) Course Plated Dinner
Wedding Cake OR Cake Cutting Fee

TIMELESS LOVE

Warm Dinner Rolls and Sweet Butter

FIRST COURSE

Baby Artisan Lettuce

Avocado, Green Papaya, Hearts of Palm, Blood Orange Dressing

SECOND COURSE

Cream of Taro Root, Braised Short Ribs, Cilantro Oil Drip

MAIN ENTREE

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

DESSERT

Wedding Cake or Cake Cutting Fee
Freshly Brewed Puerto Rican Coffee and a Selection of Metz Teas

\$95.00

per person



ENDLESS LOVE

Warm Dinner Rolls and Sweet Butter

FIRST COURSE

Caprese Salad

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

SECOND COURSE

Mushroom Risotto, Truffle Thyme Foam

MAIN ENTREE

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

DESSERT

Wedding Cake or Cake Cutting Fee

Freshly Brewed Puerto Rican Coffee and a Selection of Metz Teas

\$105.00

per person



ETERNAL LOVE

Warm Dinner Rolls and Sweet Butter

FIRST COURSE

Wedge Salad

Boston Bibb Lettuce, "Chicharron Volao" Pickle Tomatoes,
Local Cheese, Guava Dressing

SECOND COURSE

Coconut Infused Pumpkin Soup
Toasted Pumpkin Seeds, Recao Oil

MAIN ENTREE

NY Striploin Steak

Truffle-Parmesan Risotto, Grilled Asparagus, Beef Jus

DESSERT

Wedding Cake or Cake Cutting Fee

Freshly Brewed Puerto Rican Coffee and a Selection of Metz Teas

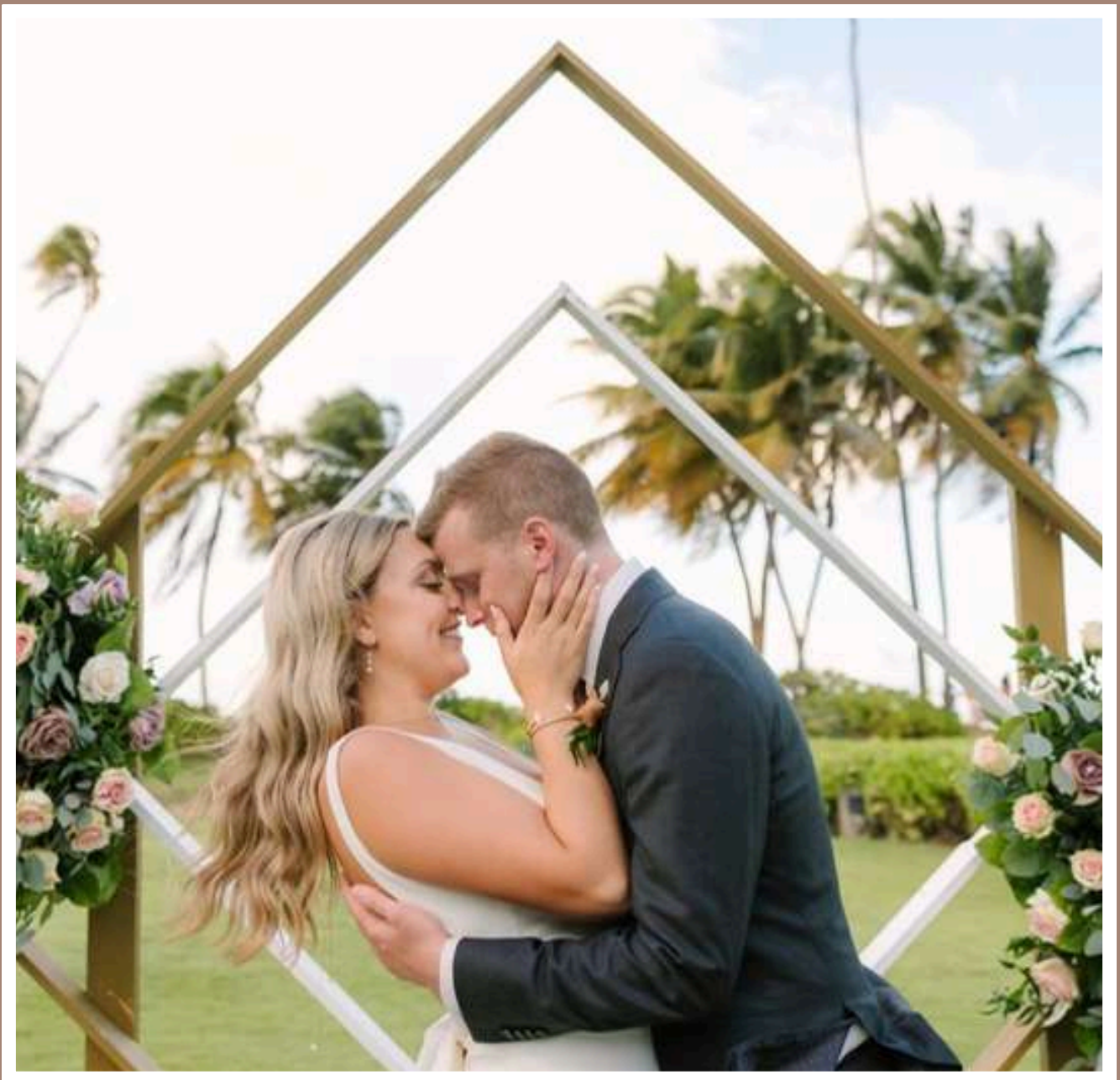
\$125.00

per person



The above prices are subject to 23% Service Charge and 11.5% tax. Prices may change without notice.

ADDITIONAL WEDDING MENUS





COCKTAIL RECEPTION

Choose Four (4) Pieces

COLD HORS D'OEUVRES

Tuna Tartare, Capers in Miso Spoons
Prosciutto, Honey Dew, Focaccia Crouton
Spicy Beef Tartare, Parmesan Wafer
Boursin, Apricot Glaze & Walnuts Filo Cup
Grouper Ceviche, Pickled Red Onions, Lime,
Cilantro, Cancha

HOT HORS D'OEUVRES

Vegetarian Pot Stickers, Triple Ginger Sauce
Chicken Satay, Sweet Chili Sauce
Mahi-Mahi, Plantain Cup, Creole Sauce
Crispy Coconut Shrimp, Pineapple Salsa
Beef Skewers, Guava BBQ Glaze
Chicken Chicharrones, "Mojito Isleño"
Ripe Plantain "Piononitos", Shredded Beef

Additional Hors D'oeuvres at \$5.00 each

RECEPTION ENHANCEMENTS

VEGETABLE CRUDITE \$12 per person

Display Crisp of Raw Vegetables with Assorted Dips

PAELLA STATION \$38 per person

Spanish Rice, Pork, Chorizo, Chicken and a Variety of Seafood presented in a traditional Paella Pan

FRESH FRUIT DISPLAY \$12 per person

Fresh Seasonal Fruit Display, Tropical Fruits & Berries

CEVICHE BAR \$32 per person

Shrimp, Grouper and Salmon Ceviche, Leche de Tigre, Cancha, Sweet Potato, Bermuda Onions, Cilantro and Citrus Juice, Root Vegetable Chips.

CHARCUTERIE BOARD \$32 per person

European Sausages & Cold Cuts, Crackers, Sliced French Bread, Mustards, Dried Fruits and Assorted Nuts

PASTA STATION \$30 per person

Tortellini and Bowtie Pasta with the choice of Pomodoro, Pesto or Alfredo Sauces

*Stations are for a minimum of 30 guests. Station Attendant is required for every 50 guests at \$125.00 each



The above prices are subject to 23% Service Charge and 11.5% tax. Prices may change without notice.



FOREVER YOURS BUFFET

INCLUDES

Dinner Rolls and Sweet Butter

Heirloom Tomato Salad,
Buffalo Mozzarella, Basil, Pine Nuts & Balsamic

Romaine and Radicchio Salad,
Focaccia Croutons, Roso di Montalcino Dressing,
Cucumbers, Tomato, Red Onions, Peppers,
Fresh Basil

White Bean and Pancetta Soup

Roasted Lemon and Thyme Chicken Breast,
Truffle Honey Glaze

Beef Bourguignon, Cabernet, Shallots,
Heirloom Carrots

Cilantro Rice

Olive Oil Roasted Fingerling Potatoes,
Confit Herbs & Garlic, Roasted Vegetables

Wedding Cake or Cake Cutting Fee
Freshly Brewed Puerto Rican Coffee and a
Curated Selection of Metz Teas

\$92.00

per person

Buffet Require a Minimum of 50 guests

STILL THE ONE BUFFET

INCLUDES

Dinner Rolls and Sweet Butter

Traditional Caesar Salad, Croutons, Parmesan

Rotini Pasta Salad,

Lemon, Olives, Basil Pesto, Cherry Tomatoes

Roasted Chicken Salad

Granny Smith Apples and Toasted Walnuts

Slow Roasted NY Striploin with Horseradish Jus

Citrus Crusted Mahi Mahi with Saffron Cream Sauce

Roasted Chicken Breast, Marsala Mushroom Glaze

Vidalia Onion and Pancetta Rice

Yukon Potato and Stilton Cheese Puree

Medley of Seasonal Vegetables, Extra Virgin Olive Oil

Wedding Cake or Cake Cutting Fee

Freshly Brewed Puerto Rican Coffee and a

Curated Selection of Metz Teas

\$99.00

per person

Buffet Require a Minimum of 50 guests



PUERTO RICAN BUFFET

INCLUDES

Dinner Rolls and Sweet Butter

Asopao de Gandules

Artisan Lettuce, Tomatoes, Queso Blanco,

Guava Vinaigrette

Conch & Octopus Salad

Guineitos en Escabeche

Grilled Skirt Steak, Mango Chimichurri

Mofongo stuffed Chicken Breast

Puerto Rican Rice with Gandules

Yuca al Mojo

Roasted Vegetables

Wedding Cake or Cake Cutting Fee

Freshly Brewed Puerto Rican Coffee and a

Curated Selection of Metz Teas

\$89.00

per person

Buffet Require a Minimum of 50 guests



WEDDING PACKAGE BUFFET

ENHANCE YOUR BUFFET MENU

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

\$38.00

per person



The above prices are subject to 23% Service Charge and 11.5% tax. Prices may change without notice.

THE SWEETEST THING

01 CAKE SELECTION

- Vanilla
- Chocolate
- Lemon
- Almond
- Vanilla & Chocolate Marble Cake

02 FILLING SELECTION

- Cream Cheese Buttercream
- Vanilla Buttercream
- Chocolate Buttercream
- Raspberry, Lemon or Strawberry Jam
- Guava or Pineapple

03 FROSTING / ICING SELECTION

- Vanilla Buttercream
- Rolled Fondant
- Chocolate

04 IMPORTANT DETAILS

- Rolled Fondant is available in Ivory and White.
- Vanilla Buttercream is made with unsalted butter, sugar and vanilla extract. the color is always Ivory.
- Cake shapes can be round square and hexagon.



SWEET ENHANCEMENTS

CUPCAKES

Three, Four and Five-Tier
Cupcake Tower
\$5.00 per cupcake

SUNDAE BAR

Vanilla, Chocolate and
Strawberry Ice Cream
Assorted Toppings & Sauces
\$12.00 per person

CHOCOLATE FONDUE

Fresh Fruit Skewers
Chocolate Fountain
\$14.00 per person

PETIT DESSERT TABLE

Three (3) Choices of Petit
Desserts - Pastry Chef
Consultation
\$18.00 per person

LATE NIGHT DELIGHTS



MINI SLIDERS

\$12.00 EACH

Choose between
Beef & Turkey
Patties, Cheddar
Cheese, Bacon



FRENCH FRIES CONES

\$8.00 EACH

Served with
Spicy Tomato
Sauce and
Truffle Aioli



CHINESE TAKEOUT

\$14.00 EACH

Beef or Chicken
Lo Mein
Scallions,
Sesame Seeds

A minimum of a Dozen is required per item

The Late Night Snack Menu is subject to a \$125.00 Chef fee.

The above prices are subject to 23% Service Charge and 11.5% tax. Prices may change without notice.

POST WEDDING BRUNCH

Fresh Squeezed Orange Juice,
Passion Fruit, & Acerola

APPETIZERS AND SALADS

Seasonal Fresh Fruit
Balsamic Marinated Asparagus, Tarragon Oil
Shrimp & Avocado Compote Salad, Fresh
Cilantro
Tossed Mixed Greens, Assorted Condiments
and Dressings

BREAKFAST ITEMS

Scrambled Eggs
Spanish Style Chorizo
Rio Mar Specialty Home Fries Golden Brown
Breakfast Potatoes

LUNCHEON ITEMS

Carved Roasted Beef with Condiments:
Horseradish, Honey Mustard & Mayonnaise
*\$125 Carver Fee
Cilantro Marinated Chicken Breast,
Fresh Herb Sauce
Blended White and Wild Rice Pilaf,
Dried Fruits, Nuts

DESSERT SELECTIONS

Fruit Tarts, Cheesecake, Black Forest Cake
Freshly Brewed Puerto Rican Coffee & a
Curated Selection of Metz Teas

\$50.00

Per person

BANQUET BEVERAGE SERVICE

Our curated bar offers an array of handcrafted cocktails, wines and refreshing beverages to elevate your celebration. Feel free to customize your bar based on your preferences, budget and the atmosphere you want to create.



OPEN BAR OPTIONS:	1HR	2HR	3HR	4HR	5HR
House Brands	\$25*	\$37*	\$49*	\$59*	\$69*
Premium Brands	\$28*	\$44*	\$63*	\$73*	\$83*
Benchmark Brands	\$34*	\$51*	\$65*	\$75*	\$85*
Beer Wine Soft Drinks	\$26*	\$36*	\$41*	\$46*	\$51*

The above bars by the hour, include a selection of Cocktail Brands, Domestic & Imported Beers, Red & White Wines, Soft Drinks and Mineral Water.

Package bars do not include Frozen Drinks, Cordials or After-Dinner Drinks.

Hotel provides One (1) Bartender for every 75 guests.

The above prices are subject to 23% Service Charge and 11.5% tax. Prices may change without notice.

OPEN BAR BRANDS

HOUSE BRAND LIQUORS

VODKA

Smirnoff or Finlandia

GIN

Calvert Gin

SCOTCH

Dewar's White Label

WHISKEY

Seagram's 7

BOURBON

Jim Beam

RUM

Bacardi White

TEQUILA

Bandolera

PREMIUM BRAND LIQUORS

VODKA

Tito's Handmade Vodka

GIN

Tanqueray or Bombay

SCOTCH

Black Label or Dewars 12

WHISKEY

Seagram's VO

BOURBON

Jack Daniels

RUM

Don Q Cristal / Limon

TEQUILA

Patron Silver

DELUXE BRAND LIQUORS

VODKA

Grey Goose

GIN

Hendrick's

SCOTCH

Dewars 15

WHISKEY

Markers Mark

BOURBON

Woodford Reserve

RUM

Barrilito

TEQUILA

Don Julio

Open Bar also includes a selection of Imported Beers,
Domestic Beers, House Wines, Soft Drinks, Mineral Water

SPECIALTY BARS

MOJITO BAR:

\$12 per person

Traditional

White Puerto Rican Rum, Simple Syrup and Yerba Buena

Flavored Mojitos

Choose Two (2) of the following Flavors: Pineapple, Coconut, Passion Fruit or Watermelon



MARGARITA BAR:

\$14 per person

Traditional

Tequila, Triple Sec, Lime Juice, Salt or Tajin Rim

Flavored Mojitos

Choose Two (2) of the following Flavors: Mango, Grapefruit or Spicy Margarita

FROZEN DRINK BAR:

\$9 per drink

Selection of Two (2) Specialty Frozen Drinks: Piña Colada, Frozen Margaritas, Strawberry Daiquiri, Mango Daiquiri



All Specialty Bars are charged per person by the hour. A Specialty Bar Bartender is required at \$125.00. The above prices are subject to 23% Service Charge and 11.5% tax. Prices may change without notice.

CATERED EVENTS GUIDELINES

SERVICE CHARGE

All Food & Beverage prices are subject to a 23% 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 before 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 before the event date. Please note that if the 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 before 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 \$35.00 each.

FOOD TASTINGS

Food tastings are provided complimentary to plated contracted functions with a Food & beverage minimum consumption of \$10,000 (before applying service charges and taxes). This service is arranged for a maximum of four (4) guests and should be scheduled with your Service Manager 90 to 30 days before your event date on Monday through Wednesday, upon availability. 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 \$500.00 fee for Buffets prepared for 50 guests or less. Additional servers can be requested at \$125.00 each. All live stations required a Chef attendant for \$185.00 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, a limited amount of clear tiffany chairs, dance floor and stage. For all type of functions, the hotel will supply round or rectangular tables, white garden chairs, basic white linen and napkin, china, glassware, flatware, bar structure and buffet or station set up.

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 \$40.00 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.
- All set-up/break-down personnel must report to the Security Office upon entering the hotel to sign in and pick up.
- identification badges. Identification badges must be worn in a conspicuous location at all times while at the hotel.
- 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.