



EL CONQUISTADOR RESORT

A WALDORF ASTORIA RESORT

Wedding Packages 2011



Memorable occasions deserve incredible settings.



An Affair to Remember at El Conquistador Resort

Congratulations as you take the first step to plan your wedding and thank you for considering El Conquistador to host your affair. Such a momentous occasion deserves only the best. Whether you are simply looking for ideas or know exactly what you want, we offer a variety of Wedding packages to fit your every wish. As the choices and decisions in planning the perfect Wedding reception can be overwhelming, we have built our Wedding Packages to include all aspects of your special day.

Our packages include all of the following:

- *Butler passed hors d'oeuvres during the Cocktail hour.*
- *Champagne toast for the bridal party and all guests.*
- *Elegant 5 Course dinner with your choice of, soup, salad, Intermezzo, entrée, wedding cake and coffee service.*
- *White glove service for your plated event.*
- *Beverage service to include a four hours open bar.*

Items are not interchangeable

All Packages are designed events of 30 to 100 guests.

The following Amenities are complimentary with each package

- *Overnight accommodation for the Bride and Groom on the wedding night.*
- *Champagne and chocolate dipped strawberries waiting in your room.*
- *Votive candles and white floor length tablecloths for the Reception.*
- *Dance floor and staging.*
- *Package prices guaranteed at contract signing.*

Our Catering Managers will be happy to assist in adding signature items to your event.

Additional Miscellaneous charges that need to be considered

- *The Ceremony location rental fee*
Casitas Garden \$1,500
Trellises \$2,000
Palomino \$2,500
- *A non-denominational Minister at a Cost of \$350.00*
- *Driver to assist in Completion of Marriage License \$200*
- *Sound System for Ceremony (1-30ppl) \$130 (30 to 100ppl) \$255 (100-200ppl) \$520.00*

Note *These Packages are not Applicable at the Trellises, Coqui Water Park and Palomino Island locations*****

Children:

12 years old and up adult price will apply

Children under 12 years old menu at \$25 per child

Please select one option from each column

<i>Entrée</i>	<i>Side Order</i>	<i>Dessert</i>
<i>Chicken fingers</i>	<i>French Fries</i>	<i>Ice Cream Novelties</i>
<i>Mac & Cheese</i>	<i>Small lettuce and tomato Salad</i>	<i>Fresh Fruit Cup</i>
<i>Hamburgers & Cheeseburger</i>	<i>Mash Potatoes</i>	<i>Chocolate Brownie</i>
<i>Spaghetti and Meatballs</i>	<i>Steam Vegetables</i>	<i>Chocolate Chip Cookie</i>



Silver Package

Package pricing is \$180 plus 22% service charge and 7% tax

THE COCKTAIL HOUR

*Butler Passed Canapés and
Hors D'oeuvres*

Roasted Chicken Salad on Crostini

Grilled Vegetables with Manchego

Cheese on Endive

Mini Pastelillos de Carne

Queso Frito del País with Guava Purée

*Sangria or Rum Punch – 1 glass per
person*

SIGNATURE WEDDING CAKE

*Please refer to Wedding Cake Guideline
to select your perfect combination from
the Silver list options*

SILVER BAR INCLUSIVES

Licor: *Svedka Vodka, Johnnie Walker
Red Label, Seagram's VO Jim Beam
Bourbon*

*Bacardi Superior Rum, Beefeater Gin,
Buen Amigo Tequila*

Beers: *Medalla Light, Coors Light,
Busch, Heineken & Presidente*

Wines: *Redwood Creek Chardonnay,
Merlot and Cabernet, Barefoot White
Zinfandel*

Assorted Sodas & Juices



THE WEDDING DINNER

Toast

*Brut Dargent Blanc de Blancs Sparkling
Toast*

Soup (Choice of one)

Calabaza Soup...Locally Grown

Pumpkin Veloute

Or

Creamy Roasted Tomato Bisque

Salad (Choice of one)

*Ensalada El Yunque...Spinach Salad
with Cherry Tomatoes,*

Bermuda Onions Rings, Diced Egg,

Crumbled Bacon, Raspberry Dressing

Or

Caesar Salad...

Intermezzo (Choice of one)

Lemon, Raspberry or Mango

Entrée (Choice of one)

Cariduro Duo... Top Sirloin of Beef,

Cabernet Sauvignon Demi-Glace and

Grilled Chicken Breast with Basil Ceame

or

Top Sirloin of Beef, Cabernet Sauvignon

Demi-Glace and Plantain Crusted

Dorado

*All entrees are presented with our Chef's
carefully chosen accompaniments*

Gold Package

Package pricing is \$195 plus 22% service charge and 7% tax

THE COCKTAIL HOUR

Butler Passed Canapés and Hors D'oeuvres

Roma Tomato and Mozzarella Di
Buffalo on Focaccia

Artichoke Bottom with Tarragon

Crabmeat and Avocado

Shanghai Beef Satays with Hot Plum
Compote

Spinach and Feta Cheese Wrapped in
Phyllo Dough with Cucumber Tzatziki

SIGNATURE WEDDING CAKE

Please refer to Wedding Cake Guideline to select your perfect combination from the Gold option list.

GOLD BAR INCLUSIVES

Licor: Absolut Vodka , Dewar's Scotch, Canadian Club, Jack Daniel's Bourbon, Bacardi Superior & Flavors, Bombay Sapphire Gin, Jose Cuervo Gold Tequila

Beers: Medalla Light , Coors Light, Busch, Heineken & Presidente

Wines: Antichello Pinot Grigio, Red Diamond Merlot and Elsa Bianchi Malbec

Assorted Sodas & Juices



THE WEDDING DINNER

Toast

Brut Dargent Blanc de Blancs Sparkling
Toast

Soup (Choice of one)

Calabaza Soup...Locally Grown
Pumpkin Veloute

Or

Roasted Piquillo Pepper and Paprika
Crème Soup

Salad (Choice of one)

Ensalada Culebra...Hearts of Romaine,
Fresh Endive, Artichoke Hearts, Feta,
Sweet Peppers, Mango Dressing

Or

Ensalada Vieques... Baby Mixed
Greens, Tomato Ring, Gorgonzola
Croutons, Aged Balsamic Vinaigrette

Intermezzo (Choice of one)

Lemon with Splash of Vodka, Mango,
Raspberry

Entrée (Choice of one)

A Beef Mignon, Tempranillo Demi
Glaze and Asiago Crusted Sea Bass,
piquillo Ppepr Coulis

Or

A Beef Mignon, Tempranillo Demi-
Glaze and Prawns in West Indies Spices
on a Bamboo Skewer.

*All entrees are presented with our Chef's
carefully chosen accompaniments*

Platinum Package

Package pricing is \$235 plus 22% service charge and 7% tax

THE COCKTAIL HOUR

Butler Passed Canapés and

Hors D'oeuvres

Grilled Vegetables with Manchego

Cheese on Endive

Coconut Fried Shrimp, Bitter Orange

Marmalade

Shangai Beef Satays with Plum Compote

Grand Marnier Duck Confit in a Savory

Tarlette

SIGNATURE WEDDING CAKE

Please refer to Wedding Cake Guideline to select your perfect combination from the Platinum option list.

GOLD BAR INCLUSIVES

Licor: *Grey Goose Vodka Johnny Walker*

Black, Pinch Crown, Royal Bacardi 8

Year Old Rum, Tanqueray Gin ,

Maker's Mark Tequila Reserva 1800

Beer: *Medalla Light Coors Light Bud*

Light, Busch, Heineken, Presidente &

Corona

Wine: *Rodney Strong Chardonnay,*

Wente "Charles Wetmore" Cabernet,

Brut Dargent Blanc de Blancs

Assorted Sodas & Juices



THE WEDDING DINNER

Toast

Veuve Clicquot Brut Champagne Toast

Starter or Soup (Choice of one)

Basil Gnudi Ravioli...a Pasta-Less

Ravioli in a Light, Spiced Tomato Broth

Baby Crab Cakes with Mango Papaya

Relish and Baby Swiss Chard

Caribbean

Or

Castillan Chorizo & Garlic Soup

Caribbean Cioppino Bisque

Salad (Choice of one)

The Baby Iceberg "Waldorf" salad

Or

Ensalada Romana... Cucumber wrapped

Romaine, Parmesan Crisp, Lemon

Caesar Vinaigrette

Intermezzo (Choice of one)

Mojito Granite, Rose Petals with Splash

of Champagne or Raspberry Sorbet with

Splash of Chambor

Entree

(Choice of one)

Double-Cut Grilled Filet of Beef, Port

Wine Demi-Glace and Asiago Crusted

Sea Bass, Piquillo Pepper Coulis

Or

Caribbean Lobster Tail, Vanilla Bean

Butter

All entrees are presented with our Chef's carefully chosen accompaniments

DESIGN YOUR DREAM WEDDING CAKE

	Customization Options		
	Silver	Gold	Platinum
Cake	Vanilla Sponge Cake Chocolate Sponge Cake	Carrot Cake Red Velvet	Pound Butter Cake
Syrup	Grand Marnier Frangelico Coffee		Grand Marnier Frangelico Coffee
Filling	Milk Chocolate Strawberry Raspberry	Cream Cheese	Milk Chocolate Strawberry Raspberry
Covering	Rolled Fondant Butter Cream Chocolate Frosting Vanilla Frosting	Rolled Fondant Butter Cream Vanilla Frosting Chocolate Frosting	Rolled Fondant Butter Cream Chocolate Frosting Vanilla Frosting
Color	White Ivory Pastels Chocolate	White Ivory Pastels	White Ivory Pastels Chocolate
Finish	Imprint (Fondant) Berries Theme Chocolate Accent Pearls Braids Fresh Flowers	Imprint (Fondant) Berries Theme Chocolate Accent Pearls Braids Fresh Flowers	Imprint (Fondant) Berries Theme Chocolate Accent Pearls Braids Fresh Flowers
Shape	Round	Round	Round or Square
Cost	\$7 to \$8 person Minimum \$300, charge which ever the greater Includes Cake Cutting Fee	\$8 to \$9 person Minimum \$400, charge which ever the greater Includes Cake Cutting Fee	\$10 to \$12 Per person Minimum \$500, charge which ever the greater Includes Cake Cutting Fee
Tiers	Chef's recommendation based on guests count, but minimum two. Additional dummies tiers quoted separately.		
Tasting	Included with advance notice		

** All information within is subject to change.*