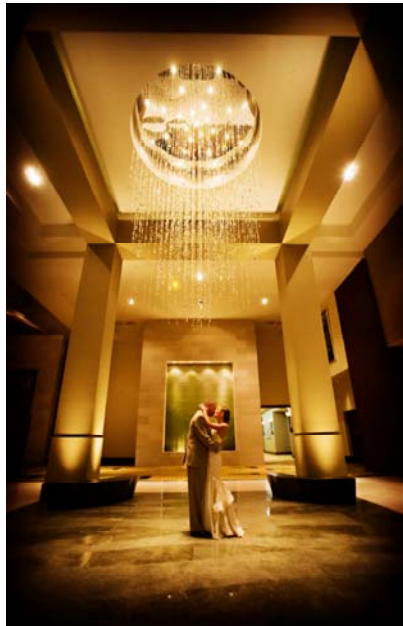




EL CONQUISTADOR RESORT

THE WALDORF ASTORIA COLLECTION™

## *Wedding Packages 2009-2010*



*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 &amp; Cheese</i>	<i>Small lettuce and tomato Salad</i>	<i>Fresh Fruit Cup</i>
<i>Hamburgers &amp; 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*

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### Soup (Choice of one)

*Calabaza Soup...Locally Grown*

*Pumpkin Veloute*

*Or*

*Creamy Roasted Tomato Bisque*

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### Salad (Choice of one)

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

*Bermuda Onions Rings, Diced Egg,*

*Crumbled Bacon, Raspberry Dressing*

*Or*

*Caesar Salad...*

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### Intermezzo (Choice of one)

*Lemon, Raspberry or Mango*

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### 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

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### Soup (Choice of one)

Calabaza Soup...Locally Grown  
Pumpkin Veloute

Or

Roasted Piquillo Pepper and Paprika  
Crème Soup

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### 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

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### Intermezzo (Choice of one)

Lemon with Splash of Vodka, Mango,  
Raspberry

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### 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

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### **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

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### **Salad (Choice of one)**

The Baby Iceberg "Waldorf" salad

Or

Ensalada Romana... Cucumber wrapped Romaine, Parmesan Crisp, Lemon Caesar Vinaigrette

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### **Intermezzo (Choice of one)**

Mojito Granite, Rose Petals with Splash of Champagne or Raspberry Sorbet with Splash of Chambor

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### **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
<b>Cake</b>	Vanilla Sponge Cake Chocolate Sponge Cake	Carrot Cake Red Velvet	Pound Butter Cake
<b>Syrup</b>	Grand Marnier Frangelico Coffee		Grand Marnier Frangelico Coffee
<b>Filling</b>	Milk Chocolate Strawberry Raspberry	Cream Cheese	Milk Chocolate Strawberry Raspberry
<b>Covering</b>	Rolled Fondant Butter Cream Chocolate Frosting Vanilla Frosting	Rolled Fondant Butter Cream Vanilla Frosting Chocolate Frosting	Rolled Fondant Butter Cream Chocolate Frosting Vanilla Frosting
<b>Color</b>	White Ivory Pastels Chocolate	White Ivory Pastels	White Ivory Pastels Chocolate
<b>Finish</b>	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
<b>Shape</b>	Round	Round	Round or Square
<b>Cost</b>	\$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
<b>Tiers</b>	Chef's recommendation based on guests count, but minimum two. Additional dummies tiers quoted separately.		
<b>Tasting</b>	Included with advance notice		