



EL CONQUISTADOR RESORT

A WALDORF ASTORIA® RESORT

Wedding Menus

An affair to remember at El Conquistador Resort

Congratulations as you take the first step in planning your wedding and thank you for considering El Conquistador Resort & Las Casitas Village 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 options to fit your every wish.

Our Complimentary offers

- Wedding night accommodations for the bride and groom.
- 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 Wedding Planners will be happy to assist in adding signature items and upgrades to your event.

Menu Tasting

A Menu Tasting may be scheduled Monday through Thursday at 1:30pm or 3:30pm, for up to 4 guests. The tasting is free of charge if group is at least 150 guests or more for a dinner event. Tasting is provided for hors d'oeuvres, dinner menus and wedding cake only.

Groups of less than 150 guests may schedule a menu tasting at retail cost per guest. Please notify us at least 2 weeks prior to the date selected for the tasting.

A 22% service charge and 7% sales tax will be added.

A credit card must be provided in advance and pre-payment is required.



The Reception

Cold Canapés

California roll
Goat cheese & prosciutto lollipop
Tuna tataki, pickled cucumber, soy glaze
Grilled chicken Caesar on olive oil flatbread
Lobster en escabeche on seared mango polenta
Grilled asparagus spear wrapped with Serrano ham
Roma tomato and mozzarella di bufala on focaccia
Grilled churrasco on endive with chimichurri sauce
Plumped fig with caramelized walnuts & blue cheese
Artichoke bottom with tarragon crabmeat and avocado

Hot Canapés

Spanakopita
Chorizo en croûte
Mini beef wellington
Shrimp a la criolla, rice tostón
Shanghai beef satay, plum compote
Baby crab cakes, red pepper coulis
Coconut fried shrimp, bitter orange sauce
Pot stickers with sesame soy dipping sauce
Curried vegetable spring roll, sweet chili sauce
Piononos; local green plantain stuffed with ground beef
Sofrito marinated pork empanada with pistachio and dried cranberries
Queso frito del país; native cheese fried to a crispy brown with guava puree
Tequeños; sweet dough fingers filled with cheese, ham or prosciutto

Signature Drinks

White or red Boricua Sangria
Rum Punch
Mojitos
Piña Coladas

* The reception is one hour long

* We serve up to 4 canapés per person and two drinks. Orders are placed by dozens

* Reception will follow the wedding ceremony, right before dinner. Venue rental fee will be applicable if the reception is organized at a different location than the ceremony or the dinner

The Dinner

Choose your three course menu from the options below

Soups

Lobster bisque, brandy foam
Fired roasted piquillo soup, olive oil croutons
Miso roasted mushroom soup, garlicky spinach
Butternut squash crème, brunoise of vegetables
Truffle potato and leek soup, potato chop garniture
Blue crab and corn chowder, with coconut and cilantro

Salads

El Yunque; Spinach, cherry tomatoes, pickled onions, diced egg, orange
San Juan; baby greens, toasted walnuts, tear drop tomatoes and grapes
Romana ; Cucumber romaine, parmesan crisp, hearts of palm, croutons, red pepper coulis
Culebra; Baby arugula, artichoke, Conquistado cheese, roasted tomato

Dressings: Balsamic & basil dressing, Citrus & Jerez , Guava & thyme or Cilantro & roasted shallot dressing

Entrées

Caribbean spiced seared breast of chicken & crab cake <i>Malanga and chorizo hash, haricot verts, Creole sauce</i>	178
Mojo pork tenderloin & Cajun shrimp <i>Sweet potato gratin, roasted tomato with Vidalia and fennel chutney</i>	185
Barolo braised boneless short rib & sofrito shrimp skewers <i>Asiago herb polenta cake with baby vegetables and mushroom ragout</i>	192
Petite filet mignon & coriander dusted grouper <i>Scallion crushed potatoes and grilled asparagus with Cabernet demi-glace</i>	196
Garlic butter roasted lobster tail & grilled beef filet <i>Boursin mashed Yukon gold potatoes in a Madeira and thyme demi-glace</i>	200

Wedding Cakes

Vanilla, Chocolate or Marble sponge cake with your choice of filling
Carrot Cake with your choice of filling
Red Velvet with Cream Cheese Filling
Strawberry Short Cake with your choice of filling
Lemon Cake with your choice of filling
Butter Pound Cake with your choice of filling

Five hours Open Bar

Jelzin vodka, Grant's scotch, Jim Beam bourbon, Don Q Cristal rum, Oxford gin, Zorro tequila and brandy Presidente
Medalla and Coors light beers
Redwood Creek Chardonnay
Redwood Creek Cabernet Sauvignon.
One glass of House Champagne for toasting
All non alcoholic drinks, including regular coffee and ethical teas.

The Enhancements

Reception Stations

Italian antipasto 13
Marinated vegetables, olives, mushrooms, roasted peppers,
Provolone, prosciutto, Genoa salami and fresh baked focaccia

Cheeses of the world 16
Selection of cheeses, grapes, fruit chutneys, natural raw almonds and walnuts
Resort baked baguettes and specialty crackers

Coconut ceviche & arepas 17
Lime cured flakes of fresh white fish mixed with chives, olive oil, herbs
Touch of coconut milk, presented with warm arepa pockets

Mofongo station 24
Puerto Rico's signature dish; fried and mashed plantains and yucca,
seasoned with onions and local spices, then stuffed with steak, chicken or shrimp

Sushi & Seafood 25
Japanese variety of the freshest sushi, presented with wasabi and pickled ginger
(2 pieces per person)
Iced display arrayed with jumbo shrimp (3 pieces per person)
Surrounded by lemon and lime crowns and bowls of cocktail & louis sauces

Dessert Stations

Petit fours 16
An elegant collection of petit desserts, such as mini key lime tarts,
chocolate covered strawberries and petit fours (3 pieces per person)

Traditional chocolate fountain 18
Flowing milk and dark chocolate with dipping strawberries, bananas, pineapples,
apples and marshmallows topped with almonds, oreos, coconut and cookies

Tropical foster flambé (minimum 50 guests) 20
Vanilla ice cream, bananas caramelized and flambéed with Puerto Rican dark rum

Crêpe station (minimum 50 guests) 22
Vanilla ice cream, Grand Marnier, chocolate and raspberry sauces
Fresh fruit, chocolate chips, toasted coconut and sliced almonds

* Dinner menu includes a three (3) courses menu and a full all inclusive bar

* Live cooking stations are priced per person

* Some of our stations require one chef. Please consult with your wedding planner for details

Plated Desserts

15

Lemon grass ginger crème brûlée, sesame seed crisp
Fruit filled chocolate cup, petit guava marble cheesecake and a key lime tartlet
Flourless chocolate bar cake, striped chocolate cigar, berry compote and raspberry coulis
Natilla....a Spanish pudding confection with almonds in a tulle basket, topped with fruit

Venues Rental Fees

The Ceremony location rental fee, includes chairs, water station and table for Non-Denominational Minister

Casitas or Marina Gardens	1500
Trellises	2000
Palomino Island	2500
The Wedding Chapel	5000

Other Fees

Non-denominational Minister	350
Driver to assist in completion of marriage license	200
Sound System for ceremony	130 for 1 to 30 ppl 255 for 30 to 100 ppl 520 for 100 to 200 ppl

We will be pleased to recommend as well our preferred vendors for the following services:

- Wedding planners
- Flowers and décor
- Entertainment
- Videographer
- Photographer
- Transportation (busses, limousines, etc)
- Boat rental for sunset dinners, proposals, etc,

A 22% service charge and 7% sales tax will be added.