



EXPERIENCE  
THE GRANDEST  
OF WEDDINGS

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FAIRMONT  
EL SAN JUAN HOTEL



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## A LOVERS' PARADISE

You deserve a day as grand as your love story. A poolside reception draped in tropical elegance, a night of dancing in chic, mid-century surroundings. Gourmet cuisine and cocktails filled with the finest flavors of the Caribbean. And afterward, the privacy of an oceanfront villa, just steps away from the celebration. Your love story continues at Fairmont El San Juan Hotel.

### **Included in your wedding package:**

- Complimentary suite for two consecutive nights\*
- Newlywed turndown amenity
- Preferred room rates for friends and family
- Food and wine tasting for up to four guests
- Complimentary valet parking for the wedding couple
- Complimentary valet parking for the parents of the wedding couple
- Welcome amenities for the wedding couple and parents of the wedding couple
- Complimentary one-night stay for the wedding couple on their first-year anniversary\*

*\* Subject to \$20,000 food and beverage minimum.*



## FROM THE BEACH TO THE BALLROOM

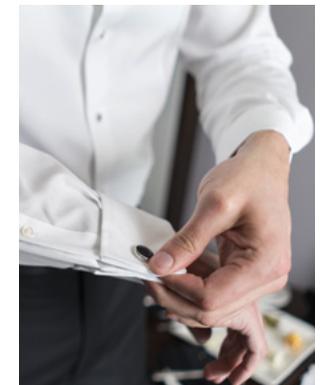
Whether you're dreaming of an intimate destination wedding or a lavish celebration with a guest list of hundreds, the perfect venue awaits you here.

Maybe it starts with you walking down the aisle on the sands of award-winning Isla Verde Beach. After exchanging vows, perhaps you'll make our lush, 300-year-old banyan tree the centerpiece of your reception, complemented with live performances by *pleneros* and *vejigantes*. In our palatial Grand Ballroom, extravagant chandeliers and dramatic ocean views add grandeur and magic to every moment, from dinner to dancing and everything in between. Go with the cabaret setting of Chico, a favorite hangout for Frank Sinatra, Dean Martin, Liza Minelli and others in the 1960s. Then, take the after-party to The Lobby or BRAVA nightclub, and let the spirit of San Juan seduce you well into the night.

## A TRUE TASTE OF SAN JUAN

Do your tastes lean toward the classic or the contemporary? Caribbean ... or Continental? Our culinary team will craft a menu that captures your vision of gourmet dining. Our cocktail programs feature locally distilled rum to complement whole-roasted snapper and fresh island produce. These Puerto Rican flavors can mix and mingle with cuisine from Mexico, Japan, Italy and more, a true feast of the senses on every plate and in every glass.





## A TEAM YOU CAN TRUST

On your wedding day, your attention should be focused on you. So, let our team of event professionals and service partners take care of the details, including signature treatments at the Well & Being Spa, hair and manicures at the The Nail & Dry Bar, and audiovisual support from Encore Global. We'll help you select the perfect flowers, decor and lighting, and then oversee the proceedings to ensure a smooth and stress-free day. We're also always able to recommend local photographers and videographers, so that your whole day can be captured and cherished forever.



## WEDDING PACKAGES

Celebrate with gourmet dining packages designed to satisfy every guest when you host your wedding at Fairmont El San Juan Hotel. Classic Puerto Rican dishes mingle with the finest flavors from around the world – sushi, tapas, ceviche – at every stage of the evening, allowing you to customize a dining experience that matches your unique tastes.

### Our wedding packages include:

- Five hors d'oeuvre selections (a combination of hot, cold and vegetarian), butler-passed during the cocktail reception
- Three-course dinner
- Optional enhancements for the cocktail reception and dessert

### Cocktail reception

Select five hors d'oeuvres from the following:

## CANAPÉS

### VEGETARIAN

#### Hummus de gandules

with cucumber, zatar spice and rum raisin

#### Compressed watermelon

with goat cheese, balsamic and pepitas

#### Burrata

with heirloom tomato, basil and grilled baguette

#### Gazpacho

with grapefruit and avocado

#### Avocado toast

with lime and basil

#### Avocado and papaya salad

with onion, pepper, recaio and olive oil

#### Eggplant baba ganoush

with olive, pita chips and cashew

#### Mushroom arancini

with pecorino cheese and truffle

#### Grilled zucchini skewers

with chimichurri

#### Pan con tomate

with grated Manchego cheese

#### Portobello mushroom tacos

with queso fresco, scallion and chipotle crema

## COLD

### Spicy yellowfin tuna

with crispy rice cake and ponzu

### California roll

with crab salad, avocado, cucumber and spicy mayonnaise

### Tuna tartare

with ginger, ají amarillo and endive

### Chilled shrimp

with pineapple and tamarind BBQ sauce

### Pulpo ceviche shooter

with red onion, lime, avocado and ají dulce

### Smoked salmon

with potato pancake and scallion labneh

### Serrano ham

with garlic toast, whipped mascarpone and local honey

### Vaca negra

with spinach salad and crostini

### Crab tostada

with avocado, lime crema and cilantro

### Pork rilette

with Dijon and cornichon

### Local snapper ceviche

with coconut, chili pepper and plantain chips

### Beef tartare

with green goddess, horseradish, apple and crostini

## HOT

### Albondigas

with arrabiata sauce

### Chicken satay

with orange hoisin glaze

### Mini blue crab cake

with marinated tomato and basil aioli

### Coconut shrimp

with mango salsa

### Tempura shrimp

with wasabi aioli

### Chicken empanada

with crushed avocado

### Grass-fed beef slider

with tomato bacon jam

### Conch fritters

with mango chutney

### Jamón and cheese croquette

with burnt scallion aioli

### Carnitas mini tacos

with esquite and chicharrón

### Longaniza roll

with charred jalapeño aioli



## THREE-COURSE DINNER

You can enhance your dinner by adding a starter. Please ask your catering manager for menu options.

Select one from each of the following courses:

### SOUPS

**Gazpacho**  
with avocado and black olive oil (served chilled)

**Salmorejo**  
with grape, Marcona almonds, arbequina olive oil (served chilled)

**Cream of potato leek**  
with yucca, crispy leek, truffle oil

**Plantain cream**  
with mariquitas

**Minestrone**  
with Swiss chard, lentils and pinto beans

**Bean soup**  
with cumin crema, cheese beggar's purse and cilantro

**Pumpkin bisque**  
with apple, walnuts, canella and chili oil

### SALADS

**Arugula**  
with tomato, pickled onion, pine nuts and bacon vinaigrette

**Roasted beet salad**  
with whipped truffle goat's cheese, arugula and candied walnuts

**Local greens**  
with red onion, mango, passionfruit vinaigrette and toasted cashews

**Avocado**  
with pepitas, sourdough croutons, queso fresco and mulato chili dressing

**Grilled zucchini**  
with watercress, corn, pickled ají dulce and salsa verde

### ENTRÉES

**Ras el hanout cauliflower** \$105  
with snow peas, date, pistachio, pearl onion and quinoa

**Grilled mahi mahi** \$114  
with coconut rice, papaya, mango and tamarind

**Atlantic salmon** \$112  
with crushed potatoes, asparagus and salsa verde

**Arroz con cangrejo y langostino** \$130  
with blue crab rice and grilled prawns

**Spiny lobster tail** \$150  
with risotto, braised kale, blistered tomato and basil butte

**Roasted chicken** \$100  
with bacon-balsamic Brussels sprouts, potato cake and shallot-grain mustard cream

**Pork tenderloin** \$102  
with recao polenta, broccolini, puttanesca sauce and pecorino Romano

**BBQ braised short rib** \$115  
with guava glaze, stone-ground grits, green pigeon peas, aged cheddar and pea tendrils

**Beef tenderloin** \$130  
with fingerling potatoes, asparagus and red wine sauce

+ grilled shrimp \$12  
+ butter-poached Maine lobster meat \$27  
+ spiny lobster tail \$50  
+ chicken breast \$10  
+ foie gras \$27  
+ lamb chop \$27



## COCKTAIL RECEPTION ENHANCEMENTS

### **Molcajete guacamole station\*** \$20 p/p made to order

Fresh crushed avocado, lime, cilantro, red onion, serrano chili and sea salt

Pico de gallo, salsa roja, salsa verde and mango pico de gallo

Crispy corn tortilla and plantain chips

### **Charcuterie and cheese** MP

Cured meats, spreads, marinated olive, pickles, mustards, bread, crackers, artisan cheese, nuts, fresh and dried fruit, house-made jams and mostardas

Display maintained and cut live by chef for 4-hour block

### **Seafood display** MP

Oysters on the half shell, clams casino, shrimp cocktail, crab legs, ceviche, poached lobster, Dijon crème fraiche, cocktail sauce, green goddess, Champagne mignonette and seaweed salad

Display maintained by chef for 2-hour block

## DESSERT ENHANCEMENTS

### **Chocolate petite station\*** \$35 p/p, minimum of 50 guests

Fudge, pecan truffle, coconut passion white truffle, dark chocolate ganache tart, chocolate mousse

### **Piragua station\*** \$15 p/p

Old San Juan shaved ice cones served with all-natural fruit reductions and whimsical flavors: guava, tamarind, pineapple, mojito, watermelon, green apple, banana rum, bubble gum, strawberry, lime, lemon, mango and guanabana

### **Tart station** \$35 P/P

Key lime tart, sweet and salty chocolate tart, bourbon pecan tart, madagascar vanilla bean fruit tart, guava tart

### **Puerto Rican station** \$35 p/p

Dulce de ajonjolí, besito de coco, panetela, polvorón, tembleque

### **Petite dessert** \$35 p/p

Assorted macarons  
Cheesecake tart  
Hazelnut truffle  
Coconut cake with pineapple  
Diamond cookie and dulce de leche

### **After-party menu options** \$25 p/p

#### **Select three options:**

Chicharrones  
Bacon popcorn  
Loaded french fries  
Loaded Tijuana-style tater tots  
Cheeseburger sliders with bacon jam  
Thai-style shrimp toast with new pickles  
Chicken spring rolls with sweet chili sauce  
Crab Rangoon  
Buffalo chicken wings  
Mini Cubano sandwiches  
Mini Reuben sliders  
Chicken tenders with mayo-ketchup

*\* Please note that a chef supplement is required for all reception specialties marked with an asterisk (\*). One chef is needed for every 75 guests at \$150 per 90 minutes. Additional hours will be quoted and charged accordingly.*



## BAR PACKAGES

Champagne for toasts, wine with dinner, spirits for the dance floor—no matter the size, style or setting of your wedding, we offer a wide selection of premium alcoholic and soft drinks.

*All bar packages include beer, wine, sparkling wine and non-alcoholic beverages.*

### Wine, sparkling wine and beer

Four hours	\$60/person
Five hours	\$75/person

### Select liquor

Four hours	\$72/person
Five hours	\$87/person

### Grand liquor

Four hours	\$86/person
Five hours	\$101/person

### Luxury liquor

Four hours	\$100/person
Five hours	\$118/person

### Under 18

Four hours	\$22/person
Five hours	\$24/person

### Beverages

*Hosted / By the Drink*

Liquor (Select)	\$13
Liquor (Grand)	\$14
Liquor (Luxury)	\$16
Cordial	\$14
House Wine	\$12
Imported Beer	\$8
Domestic Beer	\$8

Assorted Bottle Juices	\$5
Soft Drinks	\$5
Evian Still Water (Small)	\$6
Evian Still Water (Large)	\$9
Badoit Sparkling Water (Small)	\$6
Badoit Sparkling Water (Large)	\$9

### Cash Bar

Liquor	\$15
Cordial	\$16
House Wine	\$14
Imported Beer	\$10
Assorted Juices	\$8
Soft Drinks	\$5
Still or Sparkling Water	\$5

### Wine List

*Hosted Bar / By the Bottle*

<b>Sparkling</b>	
Torre Oria, Brut Reserva Cava	\$46
Torre Oria, Brut Reserva Cava	\$95
Veuve Clicquot, Yellow Label, Brut	\$140
Laurent-Perrier, Brut	\$115

### White Wine

Rosa Ruiz, Albariño	\$48
Craftwork, Chardonnay	\$45
Robert Mondavi, Chardonnay	\$45
Bollini, Pinot Grigio	\$50
Chateau Ste. Michelle, Riesling	\$45
Craftwork, Sauvignon Blanc	\$45
Kim Crawford, Sauvignon Blanc	\$65
La Crema, Chardonnay	\$90

### Rosé Wine

Alta Pavina, Pinot Noir	\$64
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### Red Wine

Craftwork, Pinot Noir	\$45
Craftwork, Cabernet Sauvignon	\$45
Joel Gott, 815, Cabernet Sauvignon	\$65
Álvaro Palacios, Camins del Priorat	\$58
Buil & Giné, 17-XI, Crianza	\$48
Domaine Jean Bousquet, Malbec	\$64
Renacer, Punto Final Reserva, Malbec	\$56
King Estate, Pinot Noir	\$82
La Crema, Pinot Noir	\$90



### Beverages

Per Person/Hour	Selected Brands	Grand Brands	Luxury Brands	Wine, Beer and Soft Drinks
One	\$28	\$32	\$34	\$25
Two	\$44	\$52	\$56	\$38
Three	\$60	\$70	\$78	\$50
Four	\$72	\$86	\$100	\$60
Each Additional Hour	\$15	\$15	\$18	\$15

Charges are based on the guaranteed attendance with unlimited consumption for the contracted amount of time.

Items	Selected Brands	Grand Brands	Luxury Brands
<b>Vodka</b>	Finlandia	Tito's	Grey Goose
<b>Gin</b>	Bombay Sapphire	Beefeater	The Botanist
<b>Rum</b>	Bacardí Superior	Bacardí Gold	Bacardí 8 Year
<b>Tequila</b>	Sauza	Cazadores	Don Julio
<b>Bourbon</b>	Jim Beam	Woodford Reserve	Maker's Mark
<b>Rye</b>	Jim Beam	Woodford Reserve	Templeton
<b>Scotch</b>	Dewar's 12 Year	Johnny Walker Black	Macallan 12 Year
<b>Vermouth</b>	Martini & Rossi	Martini & Rossi	Martini & Rossi
<b>Champagne/Sparkling</b>	Torre Oria, Brut Reserva Cava	Taittinger	Veuve Clicquot
<b>Wine</b>	Craftwork	Craftwork	Craftwork

**Domestic Beers:** Medalla, Magna

**Imported Beers:** Heineken, Corona (Light or Extra), Coors Light, Blue Moon

*24% banquet administrative fee and 11.5% sales and use tax will be added to all food and beverage prices. Parties with a total spend of less than \$500 will be charged a fee of \$175 per bartender and a \$75 cashier fee.*

## GENERAL INFORMATION

Be sure to review this important information about costs associated with your wedding. For any additional questions or concerns, please feel free to reach out to our wedding team.

### BANQUET CHECKS

The event sponsor or authorized representative agrees that, by signing the guest check for services rendered at the end of an event, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

### SERVICE CHARGES

A mandatory 24% service charge will be added to your bill in addition to applicable state or local taxes. 15% of the service charge will be distributed to the banquet service staff assigned to the event. Our banquet service staff are commissioned employees. Their compensation is derived from an hourly rate of pay and the distribution of the service charge. A tip or gratuity is not included in the service charge.

### CEREMONY FEES AND FOOD AND BEVERAGE CHARGES

Ceremony location fees and food and beverage charges vary based on location and venue selection. Ceremony fees begin at \$1,000. In the event of an outdoor ceremony or reception, an indoor area will be provided in case of inclement weather at no additional charge. We do require that, in the case of inclement weather, the decision must be made five hours prior to the event start time. Please consult your catering manager for details.

### LABOR CHARGES

A \$150 labor charge is applicable for catering services for groups of 30 guests or less.

### BARTENDERS

Bartenders are available at a charge of \$150 for the first three hours and \$25 per hour thereafter. We will be pleased to waive the charge for one bartender for each \$500 in revenue. Bartenders are required and charged for unless otherwise stated.

## DINNER PACKAGE

The event sponsor or authorized representative agrees that, by signing the guest check for services rendered at the end of an event, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

## MENU TASTINGS

The tasting event must be scheduled within two months of the wedding and is contingent upon a signed contract and deposit. A maximum of four guests will be able to attend the tasting. For each additional guest there will be a charge of \$125 per person. All menu tastings will take place at Fairmont El San Juan Hotel, Tuesdays through Thursdays, from 1 PM through 4 PM. Tastings are offered for plated events of 100 guests or more. During your tasting, you may sample your choice of two appetizers, two salads, two entrees, two desserts and house wines. You will also meet with our Executive Chef.

## BELL CAPTAIN CHARGES

If boxes containing wedding materials, gifts and other items need to be moved from one area to another, delivery charges will be applied to your account. Your catering manager will inform you of the proper charges.



## EXPLORE PUERTO RICO

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With Fairmont El San Juan Hotel as your home base, you can see everything else that makes Puerto Rico such a wonderful destination:

### EL YUNQUE NATIONAL FOREST

Get up close with the flora and fauna of this tropical rainforest, including parrots, parakeets, geckos, tree frogs and more!

### VIEJO SAN JUAN (OLD SAN JUAN)

Take in the colorful buildings and cobblestone streets of Viejo San Juan, site of the second oldest European settlement in the Americas and a thriving destination for every kind of traveler.

### MUSEUMS AND GALLERIES

Explore the culture and history of Puerto Rico at world-class institutions including Museo de Arte de Puerto Rico, Museo de las Américas and Museo de Arte Contemporáneo de Puerto Rico (MAC).

### MALL OF SAN JUAN

Discover sophisticated brands, boutiques and dining in the heart of the city at Puerto Rico's most fabulous shopping destination.

### TOROVERDE ADVENTURE PARK

Zipline above a tropical rainforest and traipse through the trees on a ropes course at this eco-tourism hotspot just outside of San Juan.

### CATAMARAN TOURS

See Puerto Rico by sea on a catamaran tour or charter. You'll sail to secluded beaches, coast along crystal-clear water and enjoy an experience you'll never forget.

### BIOLUMINESCENT BAYS

Light up your night with a visit to one of Puerto Rico's "bio bays," where bioluminescent plankton illuminate the waters each evening in this spectacular natural phenomenon.

### RUM DISTILLERIES

Sip the finest of Puerto Rican rums during a tour of the island's distilleries, including world-famous Casa Bacardí and Ron del Barrilito.

### STREET ART

Marvel at the murals and artwork in unexpected places all throughout Santurce, one of the island's most free-spirited—and eye-catching—neighborhoods.