

An affair to remember at El Conquistador Resort

Congratulations as you take the first step in planning your commitment ceremony we thank you for considering El Conquistador Resort & Las Casitas Village of the Waldorf Astoria to host your affair. Such a momentous occasion deserves only the best. Whether you are simply looking for ideas or know exactly what you desire, we offer a variety of options to fit your every wish. **The following packages are offered to 25 guests or more for plated option Buffet option offered to 50 guests or more.**

Our wedding package

Our Wedding packages includes:

1 hour reception with 4 Hors d'Oeuvres and two signature drinks*

1 glass of Sparkling wine for Bridal Toast

3 Course Dinner or Dinner buffet with coffee service

Wedding cake**

5 hour open bar (house brands)

Pricing is based on your entrée selection.

* Reception following the ceremony, right before dinner. Venue rental fee will be applicable if the reception is organized at a different venue than the ceremony of the dinner.

** Does not include ornaments, ribbons or flowers.

Prices does not include our 22% service charge and 11.5 % (10.5% Puerto Rico Tax + 1% City Tax) sales tax will be added. Tax is subject to change.

Our complimentary offers

- Wedding night accommodations for the bride and groom with room block confirmation of 20 or more guest rooms.
- Welcome amenity, chef's selection for the bridal room accommodations.
- Votive candles and white floor length tablecloths for the reception.
- Dance floor and staging.

Our Catering Manager 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 complimentary for events of 150 guests or more for a dinner event. Tastings are provided for hors d'oeuvres,



Menus

The Reception

Your choice of four (4) of the following alternatives

Cold Canapés

Crabmeat and vegetable summer roll, soy and ginger dipping sauce
Smoked salmon pinwheel with red onion, capers and herbed cream cheese
Caribbean curried chicken salad, mango salsa, served on endive

Vegetarian

Baby mozzarella and marinated tomato brochette
Plumped Fig with caramelized walnuts & blue cheese

Signature Drinks

Your choice of two (2)
White or Red Boricua Sangria
Rum Punch
Puerto Rican Passion Cocktail
Piña Coladas

Hot Canapés

Coconut shrimp satay, lime chili sauce
Spicy beef empanadas, citrus cream
Ham croquette, mint chimichurri

Vegetarian

Paella croquette, saffron dip
Queso Frito...local cheese, fried to a crispy brown
and served with guava dipping sauce

Puerto Rican Fritters

Piononos; local green plantain stuffed with ground
Beef
Mini Alcapurrias, deep-fried mixture of ground
plantain
Pastelillos, mini crescent shaped pies filled with a
choice of: ground beef, spiced chicken, shrimp or
Broccoli & cheese



The Dinner Plated

Select your menu (soup or salad, entrée and cake) from the options below

Soups

Lobster Bisque, brandy foam
Plantain Soup, arañita
Piquillo Soup, olive oil croutons
Mushroom Soup, garlicky spinach
Butternut Squash Crème, brunoise of vegetables
Truffle Potato and Leek Soup, potato chop garniture
Corn Chowder

Salads

El Yunque: Spinach, cherry tomatoes, pickled onions, diced egg, orange segments
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, feta cheese, roasted tomato

Dressings: Balsamic & Basil dressing, Citrus & Jerez, Guava & Thyme, Cilantro & Roasted shallot dressing, Mango, Passion Fruit & Raspberry

Entrées

Caribbean spiced seared breast of chicken & crab cake	\$ 179.00
Mojo pork tenderloin & Cajun shrimp	\$ 186.00
Barolo braised boneless short rib & sofrito shrimp skewers	\$ 193.00
Petite filet mignon & coriander dusted grouper	\$ 197.00
Garlic butter roasted lobster tail & grilled beef filet	\$ 201.00

Select one accompaniment: All accompaniments will include seasonal vegetables

Risotto (Pumpkin, Mushroom, Sundried Tomato, Saffron)

Vegetable Mash (Sweet Potato, Yucca / Yautia, Red Bliss Potato, Assorted Root Vegetable)

Rice (Saffron, Cilantro, Mamspoteao, Pilaf)

Wedding Cakes

Vanilla, Chocolate or Marble sponge cake
Carrot Cake
Red Velvet
Strawberry Short Cake
Lemon Cake
Butter Pound Cake
Select your cake fillings (Guava, Coconut, Passion fruit, Chocolate, Strawberry, and Butter Cream)

Five hours Open Bar

Skyv vodka, Dewar's scotch, Jim Beam bourbon, Don Q Cristal
Rum, Beefeater Gin, Jimador
Tequila and Brandy
Presidente, Medalla and Coors light beers
Redwood Creek Chardonnay
Redwood Creek Cabernet Sauvignon.
One glass of House Sparkling Wine for Toast
Soft drinks.

*Brands subject to change without notification.

The Dinner Buffet

Buffet menu options are based on a minimum of 50 guests and 2 hours of service.

1 hour reception with 4 Hors d'Oeuvres and two drinks*

1 glass of Sparkling wine for Bridal Toast

Dinner buffet

Wedding cake**

5 hour open bar (house brands)

ISLA DEL ENCANTO

\$201 per person

Display of individual composed salads....

Local farm lettuce, romaine, macademia nuts, parmean cheese, cherry tomatoes

Bibb lettuce, aragula, tropical dried fruits, Manchego cheese, carrots, grilled corn, garbanzos

Dressings: Mango, passion fruit vinaigrette and creamy cilantro

Carving station of roasted pernil (local leg of pork), onion mojito sauce

Island snapper, sweet "aji" pepper vinaigrette

Quinoa, roasted calabaza, carrots, red peppers, peas, eggplant and seasoned herbs

Arroz con gandules....pigeon pea rice

Amarillos....sweet plantains baked with honey and brown sugar

"SUNDAY DINNER" BUFFET

\$216 per person

Warm organic tomato bisque, basil croutons

Individual composed salad, mixed greens, spinach, almonds, Feta cheese, cucumber, onions, chopped herbs

Assorted crudités, sofrito dip and avocado dip

Carved herb roasted beef tenderloin with assorted mustards, port wine sauce (complimentary Chef fee)

Roasted salmon, vegetable couscous, tomato vinaigrette

Orecchiette pasta, vegetable ragout, pine nuts, basil

Saffron rice

Grilled and roasted vegetables

Artisan rolls

Venues Rental Fees

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

Casitas Gardens	\$ 1,500.00
Marina Gardens	\$ 1,000.00
Trellises	\$ 2,000.00
Palomino Island	\$ 2,500.00

Other Fees

Non-denominational Minister	\$ 350.00
Sedan Driver to assist in completion of marriage license	\$ 200.00
Sound System for ceremony (Consult with your Catering Manager for prices)	

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

Wedding planners ~ Flowers and décor ~ Entertainment ~ Videographer ~ Photographer ~ Transportation (busses, limousines, etc)

And Boat rental for sunset dinners

* A 22% service charge and 11.5 % (10.5% Puerto Rico Tax + 1% City Tax) sales tax will be added. Tax is subject to change.

SAMPLE		#Guests		22%		11.5%	
Estimated Charges	Price	items	Sub-total	service charge		tax	Total
Ceremony Casitas Gardens	\$1,500.00	1	\$1,500.00	\$330.00		\$210.45	\$2,040.45
Non-denominational Minister	\$350.00	1	\$350.00	\$77.00		\$49.11	\$476.11
Sedan Driver to assist in completion of marriage license	\$200.00	1	\$200.00	\$44.00		\$28.06	\$272.06
*Mojo pork tenderloin & Cajun shrimp package	\$186.00	1	\$186.00	\$40.92		\$26.10	\$253.02
Total							\$3,041.63

*Estimated based on one person

How a Catering Manager differs from a Consultant

What to expect from each type of professional.

You may think that because you have a beautiful hotel, country club, or home in place as your venue that the catering manager, catering company, or event coordinator will be a professional wedding planner. This fallacy can be a major deterrent to your wedding day. A catering manager is employed by the venue and primarily specializes in food and beverage sales for the venue. They are usually there on your wedding day but often depart after the first course is served. A wedding planner, however, is your personal consultant that is present in all aspects of the planning process and without hesitation, will mediate, negotiate, and co-create with you and for you. The bottom-line is: You employ the planner and you don't employ the catering manager. Knowing the specific services the two roles provide – and having accurate expectations of each – will help ensure there are no last minute surprises on your wedding day.

Your Catering Manager/Coordinator (usually) will:

- Provide a personalized tour of the venue
- Recommend special-event professionals to provide wedding planning, entertainment, floral decor, photography and invitations
- Act as a menu consultant for all food and beverage selections
- Detail your banquet event order/catering contract, outlining all of your event specifics, and ensure that it is communicated flawlessly to the operational team of the venue
- Create an estimate of charges outlining your financial commitments to the venue
- Create a floor plan of your function space, in order for you to provide seating arrangements
- Arrange and attend your menu tasting
- Oversee the ceremony and reception room(s) set up, food preparation, and other venue operations
- Act as the on-site liaison between your wedding planner and venue operations staff
- Ensure a seamless transition to the venue's banquet captain once the grand entrance has occurred (typically this is when the catering manager leaves the reception)
- Review your banquet checks for accuracy, prior to the completion of the final bill

Your Wedding Planner/Coordinator (usually) will:

- Assist with etiquette and protocol for invitations, family matters, ceremony, and toasts
- Create a comprehensive time line for your rehearsal and wedding day, including the ceremony and reception
- Work with you to organize and coordinate your ceremony rehearsal
- Remind bridal party of all pertinent call times and “don't forgets” on the wedding day
- Confirm call times and details with all vendors several days prior to the wedding day
- Be available to have conversations in the evenings and weekends
- Act as the liaison between your family, bridal party, band/DJ, florist, photographer, videographer, and other vendors to create a seamless operation
- Assist the bride and bridal party with dressing
- Ensure that the ladies have their corsages and bouquets, etc., and assist with the pinning of boutonnieres
- Deliver and arrange ceremony programs, escort cards, place cards, favors and any personal items



- Coordinate the ceremony (line up bridal party, assist bride with dress, etc.)
- Coordinate the reception (grand entrance, first dance, toasts, and cake cutting, etc.)
- Collect any personal items at the conclusion of the reception
- Assist with full service coordinating from your engagement to your honeymoon
- Review banquet check for accuracy at the end of the reception
- Establish room blocks at various hotels to ensure that guests have accommodations of their choice
- Create a vendor payment schedule
- Review catering contracts to ensure all your requests are communicated to the catering manager
- Provide a wide variety of professional referrals that correspond to a variety of price points and tastes

The jobs of both the wedding planner and the catering manager are extremely important entities for a large event, and need to be looked at as complementary forces not as competitive ones. In that same vein, they each have separate and very different job functions and should not be depended on to do the job of the other. Having this information, and knowing what you should expect, will help you to get all the necessary support staff in place for your wedding day.



The Enhancements

Reception Stations

Italian Antipasto

\$ 13.00

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

Cheeses of the World

\$ 16.00

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

Coconut Ceviche & Arepas

\$ 17.00

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

Mofongo Station

\$ 24.00

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

\$ 25.00

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

\$ 16.00

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

\$ 18.00

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)

\$ 20.00

Vanilla ice cream, bananas caramelized and flambéed with Puerto Rican dark rum

Crêpe Station (minimum 50 guests)

\$ 22.00

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

\$15.00

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

Barista Coffee Service

\$18.00

Formal coffee and tea service plus espresso and cappuccino machine *with assorted biscotti.*

Attendant required.

* A 22% service charge and 11.5 % (10.5% Puerto Rico Tax + 1% City Tax) sales tax will be added. Tax is subject to change.

