



*EXPERIENCE THE
ICONIC WEDDINGS*

FAIRMONT EL SAN JUAN HOTEL
PUERTO RICO



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 & Blow Studio 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 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 I 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'oeuvres selections (a combination of cold, hot 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

Gazpachos shooters

with ripe tomatoes, watermelon and basil

Watermelon

with goat cheese and balsamic glaze

Caprese skewers

baby mozzarella and cherry tomatoes, marinated with basil pesto

Grilled zucchini skewers

with chimichurri

Hummus de gandules

pigeon pea hummus on toasted pita

Baba Ganoush

roasted eggplant pure with toasted marcona almonds on toasted pita

Avocado toast

avocado pure with tomato, red onion, cilantro on toasted sourdough

Pan con tomate

freshly grated tomato with manchego cheese, sea salt and EVOO on toasted baguette

Bruscheta de calabaza

roasted local pumpkin, goat cheese and local honey, with pepitas and sea salt on toasted focaccia

Mushroom arancini

deep fried risotto croquets, made from cremini mushrooms, truffle oil and pecorino cheese

Mushroom tacos

medley of locally sourced exotic mushrooms, roasted garlic, queso fresco and cilantro crema (two-week minimum notice required)

COLD

Spicy yellowfin tuna

with crispy rice cake and siracha aioli

California roll

with crab salad, avocado, cucumber and spicy mayonnaise

Shrimp cocktail

jumbo 8-12 shrimp, steamed, chilled and served with our ESJH cocktail sauce

Local snapper ceviche shooter

coconut milk, lime, chili pepper and crispy plantain

Octopus ceviche shooter

with red onion, lime and ajf dulce

Smoked salmon

with scallion labneh on cauliflower flatbread

Serrano ham

mascarpone whipped with local honey on garlic toast

Serrano-wrapped dates

stuffed with Cabrales cheese and Marcona almonds

Crab tostada

lump crab meat, cilantro crema and avocado on crispy corn tortilla

Beef tartare

with green goddess, horseradish, apple and crostini

HOT

Meatballs

lamb meatballs with arrabiata sauce

Longaniza roll

with charred jalapeño aioli

Chicken satay

with guava glaze sauce

Coconut shrimp

with mango salsa

Tempura shrimp

with wasabi aioli

Chicken empanada

with crushed avocado

Beef empanada

with spicy tomato sauce

Ham croquettes

with scallion aioli

Cod croquettes

with garlic aioli

Conch fritters

with mango-papaya chutney

Carnitas mini tacos

with salsa verde and chicharron crumble

Grass-fed beef sliders

with bacon-tomato jam and garlic aioli, in a brioche bun



THREE-COURSE DINNER

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

Select one from each of the following courses:

SOUPS

Gazpacho

cold soup made from ripe tomatoes, watermelon and basil

Cream of potato and leeks

served hot or cold, with crispy leeks and truffle oil

Plantain cream

cream of plantains with plantain chip garnish

(vegan option available)

Minestrone

tomato based soup, made with vegetables, legumes and pasta

Bean soup

with cilantro crème fraîche

Pumpkin bisque

made from roasted, skin-on, local pumpkins, apples, walnuts and chili oil

SALADS

Arugula

with tomato, pickled onion, marcona almonds and sherry vinaigrette

Roasted beet salad

with truffled goat cheese, baby spinach and candied walnuts

Mixed greens

with red onions mango, toasted cashews and passion fruit vinaigrette

Avocado and papaya

arugula, queso fresco, sourdough croutons, and tropical dressing

Grilled zucchini

kale, baby mozzarella, romesco dressing

ENTRÉES

Cauliflower Steak

\$105

with quinoa, blistered tomatoes, baby spinach, bloomed golden raisins, chimichurri

Grilled mahi mahi

\$114

with coconut rice, roasted Brussel sprouts, papaya-mango salsa

Atlantic salmon

\$112

with crushed potatoes, asparagus and salsa verde

Spiny lobster tail

\$150

with risotto, kale, blistered cherry tomato and basil butter

Roasted chicken breast

\$100

with bacon-balsamic Brussels sprouts, potato cake and shallot-grain mustard cream sauce

Pork tenderloin

\$102

with recao polenta, charred broccoli, puttanesca sauce and pecorino Romano

BBQ braised short rib

\$115

with guava BBQ glaze, stone-ground grits, green pigeon peas and aged cheddar

Beef tenderloin

\$130

with roasted fingerling potatoes, asparagus and red wine demi sauce

+ shrimp a la planche

\$15

+ butter-poached Maine lobster meat

\$30

+ grilled spiny lobster tail

\$50

+ grilled chicken breast

\$10

+ seared foie gras

\$30

+ roasted lamb chop

\$30



COCKTAIL RECEPTION ENHANCEMENTS

Guacamole station*

\$20 p/p made to order

Fresh crushed avocados, lime, cilantro, red onion, jalapeno chili and sea salt.

Pico de Gallo, salsa roja and salsa verde, with crispy tortilla chips

Charcuterie and cheese

MP

Cured meats, marinated olives 7 pickles, mustard, crusty bread and crackers, artisan cheese, nuts, fresh and dried fruits

Seafood display

MP

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

DESSERT ENHANCEMENTS

Chocolate petite station*

\$35 p/p, minimum of 50 guests

Chocolate crème brulee, barrillito choco truffle, chocolate macarons, dark chocolate ganache tart, chocolate mousse.

Popsicle station*

\$15 p/p

3 options

Tart station

\$35 P/P

Key lime tart, sweet and salty chocolate tart, bourbon pecan tart, fruit tart, cheesecake tart

Puerto Rican station

\$35 p/p

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

Petite dessert

\$35 p/p

Dulce de leche macaroon
Cheesecake tart
Barrillito truffle
Coconut cake with pineapple
Diamond cookie
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
Bottled Water	\$6

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

Sparkling

Torre Oria, Brut Reserva Cava	\$45
Mionetto, Prosecco	\$50
Marques de Monistrol, Premium Cuvee, Rosé	\$60
Schramberg, Blanc de Blancs	\$109
Laurent-Perrier, Brut	\$129
Laurent-Perrier, Brut	\$129
Laurent-Perrier, Rosé	\$179
Veuve Clicquot, Yellow Label, Brut	\$159
Veuve Clicquot, Yellow Label, Rosé	\$169

Rosé Wine

Fleur de Praire	\$55
Chtâteau d'Esclans	\$65

White Wine

Finca Lalonde Bousquet, Chardonnay	\$45
Kendall Jackson Vitners Reserve, Chardonnay	\$65
Simi, Chardonnay	\$65
Joseph Drouhin Laforet, Chardonnay	\$69
Ramey, Chardonnay	\$99
Silverado, Sauvignon Blanc	\$65
Kim Crawford, Sauvignon Blanc	\$65
Grgich Hills Fume Blanc, Sauvignon	\$99
Lagaria, Pinot Grigio	\$45
Leira, Albariño	\$50
Chateau St. Michelle, Riesling	\$55

Red Wine

Finca Lalonde Bousquet, Cabernet Sauvignon	\$45
Kendall Jackson, Cabernet Sauvignon	\$65
Simi, Cabernet Sauvignon	\$69
Decoy, Cabernet Sauvignon	\$75
Silverado, Cabernet Sauvignon	\$125
Finca Lalonde Bousquet, Red Blend	\$45
Conumdrum, Red Blend	\$60
Decoy, Red Blend	\$65
Josh Cellars, Pinot Noir	\$55
Decoy, Pinot Noir	\$65
Louis Latour, Pinot Noir	\$75
Belle Glos, Pinot Noir	\$119
Wente Vineyards, Merlot	\$55
Decoy, Merlot	\$65
Alegoria, Malbec	\$55
Arzuaga, Crianza	\$65
Campogiovani, Rosso di Montalcino	\$65



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

Domestic Beers: Medalla, Magna

Imported Beers: Heineken, Corona 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.

HOTEL INFORMATION

WAKE UP TO THE WAVES

Across 388 guest rooms and suites—including our Ocean & Pool Villa Rooms and Banyan Bungalows—you'll encounter timeless tropical chic, thoughtful luxury and stunning ocean vistas overlooking Isla Verde Beach. For elevated stays, surround yourself with the seaside privacy of our Ocean Villa Rooms, the rainforest-inspired design of our Banyan Bungalows or the sun-soaked splendor of our Pool Villa Rooms.

UNIQUE FEATURES

To stay at Fairmont El San Juan Hotel is to connect to the heart of everything that makes our city so enchanting:

- Located on Isla Verde Beach, with jet skis, kayaks, paddleboards and more available to rent
- Four magnificent pools, including luxury cabanas and daybed rentals
- Just minutes from historic Old San Juan or luxury shopping at the Mall of San Juan
- Day trips to El Yunque National Rainforest, Toro Verde Adventure Park and the bioluminescent bays of Fajardo and Vieques

STAY WELL

Fitness is the key to getting the most out of your travels. Well & Being Fitness Center provides a range of exercise opportunities across three "oors dedicated to helping you feel your best, including our rooftop Functional Fitness Sky Lab, as well as personal training, cardio machines, free weights, classes, yoga studios and more.

BALANCE FOR BODY AND SPIRIT

Discover a deeper connection at Well & Being Spa—to Puerto Rico, to nature, to yourself. Local ingredients infuse facials and wraps with a singular sense of time and place; treatments based on ancient practices and modern technology alike bring strength to your muscles and clarity to your mind. Whether individually, as a couple or as a group of friends, an experience like no other awaits.

ALL-DAY ENTERTAINMENT

There's always something going on at Fairmont El San Juan Hotel. From baccarat and poker to salsa and merengue, the excitement lasts as long as your stay:

- Non-stop gaming action at Foxwoods El San Juan Casino
- Daily live music and more in venues that hosted Frank Sinatra, Liza Minelli and others
- Flavors and fun for every appetite at our on-site restaurants and bars

ADDITIONAL DETAILS

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.

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 \$20,000 or more in food & beverage value. During your tasting, you may sample your choice of two appetizers, two salads, two soups, two entrees, two desserts and house wines.

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.

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.



EXPLORE PUERTO RICO

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.