



2024 EVENTS MENU







## FAIRMONT EL SAN JUAN HOTEL

*65 years of the best live music, cocktails  
& food that Puerto Rico has to offer.*



EXPERIENCE EXTRAORDINARY





OUTDOOR VENUES

*Fairmont*  
EL SAN JUAN HOTEL





INDOOR VENUES

*Fairmont*  
EL SAN JUAN HOTEL





BREAKFAST



## BREAKFAST BUFFETS

All Buffet Breakfasts include freshly brewed & decaffeinated coffee from Puerto Rico. A selection of Organic Lot 35 Teas, orange & apple juices. We are proud to serve only cage free eggs.

Minimum guarantee of 40 guests required for all buffets, unless otherwise noted (prices per person). An additional \$10 per person surcharge will be applicable to all groups less than the buffet minimum.

### CONTINENTAL \$35 *(No minimum guest required)*

Breakfast Pastries, Selection of Sliced Breads & Bagels  
Butter, Cream Cheese, Preserves & Honey  
Fresh Local Seasonal Fruit *whole, sliced*  
Greek Yogurt and Grain Bar  
Selection of Cereals  
Oatmeal, Cinnamon & Brown Sugar  
Dried Fruits, Seeds & Nuts

### ALL AMERICAN \$38

Breakfast Pastries, Selection of Sliced Breads & Bagels  
Butter, Cream Cheese, Preserves & Honey  
International Cheese & Cold Cuts  
Seasonal Local Fruit *whole, sliced*  
*(3 sliced, strawberries & 2 whole fruits)*  
Homemade Granola  
Greek Yogurt and Grain Bar  
Pancakes, Maple Syrup  
Soft Scrambled Eggs  
Applewood Smoked Bacon  
Chicken Sausage  
Home Style Potatoes *caramelized onions*  
Roasted Tomatoes

### HEALTHY \$42

Gluten-Free Muffins, Whole Grain Breads,  
Banana Bread & Bagels  
Sweet Butter, Avocado spread, Fruit Preserves & Honey  
Fresh Pressed Antioxidant Juice *green, carrot, ginger & apple*  
Berry Smoothies  
Seasonal Local Fruit *whole & sliced*  
*(3 sliced, strawberries & 2 whole fruits)*  
Granola Station with Greek *(nut free)*  
Fresh Salad Greens  
Smoked Salmon *capers, onion & tomato*  
Vegetable Egg White Frittatas  
Chicken Sausage  
Turkey Bacon

### ISLA VERDE \$45

Breakfast Pastries, Quesitos, Selection of  
Sliced Breads & Bagels  
Butter, Cream Cheese, Preserves & Honey  
Seasonal Fruit *whole & sliced (3 sliced & 2 whole fruits)*  
Crema de Farina  
Sweet Potato Pancakes *maple syrup*  
Mallorca Egg Sandwiches  
Mofongo Carnitas  
Tortilla Española  
Chicken Longariza



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\* Menu items may contain nut by-products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

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## BREAKFAST BUFFETS ACTION STATIONS ENHANCEMENTS

The Breakfast Enhancements and Live Stations are designed to complement our existing Breakfast Buffet options. All pricing is based per person.

Chef Attendants required at \$160 for every 50 guests unless otherwise noted.

Minimum guarantee of 40 guests required.

### LOCAL SMOKED PORK STATION \$14

slow roasted pork ham  
baked beans, tostones & pineapple salsa

### WAFFLE STATION \$13

Whipped Cream, Seasonal Berries, Toasted Nuts, Chocolate Chips  
Warm Maple Syrup

### MADE TO ORDER EGGS & OMELETS \$15

Smoked Salmon, Bacon, Ham, Chives, Onions, Sweet Peppers, Mushrooms & Cheddar Cheese

### CURED & COLD SMOKED SALMON<sup>1</sup> \$18 (no chef required)

Pickled Onion, Capers, Cream Cheese, Lemon & Chopped Egg  
Assorted Bagels with Toaster

### MUESLI BAR \$12 (no chef required) CONTAINS NUT

Gluten Free Oats, Almonds, Walnuts, Raisins, Chia Seeds, Sunflower Seeds,  
Mixed Berries, Dried Mango, Papaya, Apricot, Banana Chips, Fresh Fruits  
Greek & Vegan Yogurts

## BREAKFAST BUFFETS ENHANCEMENTS

Price per person or by the dozen. Minimum of 40 people

Berry & Yogurt Smoothies Vegetarian \$7

Chilled Hard Boiled Eggs Vegetarian \$5

International Cheeses Vegetarian breads & crackers : \$12

Platter Of European Cold Cuts crackers & mustards : \$14

Sliced Fruits & Whole Fruits vegan gluten free \$14

melons, pineapple & berries

Buttermilk Pancakes & Maple Syrup Vegetarian \$7

Cinnamon French Toast & Maple Syrup Vegetarian \$7

Breakfast Burritos chicken sausage, eggs, cheese, sofrito : \$8

Sautéed Mushrooms Vegan \$5

Grilled Tomatoes Vegan \$5

Slow Cooked Oats contains nut vegetarian \$8

almonds, raisins, cinnamon, brown sugar, maple syrup & honey

Chicken Sausage \$8

Pork Sausage \$8

Smoked Applewood Bacon \$8

## BOXED BREAKFAST

All boxes include a piece of whole fruit, plantain chips and a bottle of water.

Price per person. Minimum 10 per order.

Smoked Bacon & Cheese Quiche \$25

Mallorca Sandwich fried egg, vaca negra cheese, country ham \$26

Vegan Breakfast Burrito spinach, tofu, pico de gallo, avocado \$27

Fruit & Yogurt Parfait \$21

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## PLATED BREAKFAST

Includes freshly brewed & decaffeinated coffee from Puerto Rico, a selection of Organic Lot 35 Teas, orange & apple juices.

We are proud to serve only cage free eggs. Pre-Set plate of sliced fruits, melons & berries. Breakfast pastries, butter, preserves & honey for the table.

### AMERICAN \$39

Scrambled Eggs  
 Applewood Smoked Bacon  
 Chicken Sausage  
 Breakfast Potatoes *with caramelized onions*  
 Grilled Tomato

### EGGS BENEDICT \$42

Poached Eggs  
 Canadian Bacon  
 Hollandaise Sauce  
 Breakfast Potatoes *with caramelized onions*  
 Grilled Asparagus

### THE EL SAN JUAN \$42

Mallorca Sandwich *with bacon,*  
*fried egg, cheddar cheese, crispy potato*  
*& roasted herb tomato*

### WELLNESS \$38

Egg White & Vegetable Frittata  
 Warm Quinoa Salad *with spinach,*  
*black beans & avocado*

## LIQUID REFRESHMENTS

Assorted Soft Drinks \$6

Full Day (8 hours) Puerto Rican Coffee, Decaf and Lot 35 Teas \$20 *per person*

Half Day (4 hours) Puerto Rican Coffee, Decaf and Lot 35 Teas \$12 *per person*

Bottled Water, Still, Sparkling \$5

Fruit-Infused Water \$25 *per gallon*

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## COFFEE BREAK ENHANCEMENTS

Price per person or by the dozen.

Seasonal Whole Fruit \$24 per dozen

Local Sliced Fruit \$5 per person

Make Your Own Trail Mix \$6 per person

Assorted Kettle Chips \$36 per dozen

Plain & Chocolate Croissants \$36 per dozen

Fresh Vegetables, Hummus & Dips \$5 per person

Assorted Muffin \$36 per dozen

Brownies & Blondies \$36 per dozen

Fresh Baked Cookies \$24 per dozen

House-Made Fresh Pressed Juices \$7 per 8-ounce bottle

Tea Sandwiches \$36 per dozen

*guava jam with cashew butter + bacon benedictine on rye*

Deviled Eggs \$24 per dozen

## AM BREAKS

Includes freshly brewed coffee and Lot 35 teas. Price per person.

### FRENCH BRASSERIE \$29

Croissants, Danish & Coffee Cake

Brie, Ham & Baguette

Assorted Macarons

Quiche

### LOCAL CAFÉ \$31

Local Cold Brew and Iced Teas

Fruit & Yogurt Parfait

Empanadas *vegetable & beef*

Assorted Breakfast Breads & Coffee Cakes

### LOCAL FARMERS MARKET \$32

House-Made Fresh Pressed Juices

Seasonal Sliced & Whole Fruit

Sourdough Avocado Toast

Fresh Vegetables *hummus & chips*

### TEA TIME \$29

Fresh Berries *Chantilly*

Scones, Tea Cookies, Muffins & Lemon Tarts

Deviled Eggs

Baguette *smoked ham & cheese*

### HEALTHY CHOICE \$34

House-Made Fresh Pressed Juices

Seasonal Market Fresh Fruit *sliced & whole*

Acai bowls *fresh fruit, cocoa nibs*

*& toasted coconut*

Protein Bars & Energy Bars

## GLUTEN FREE OPTIONS

Price per person or by the dozen

Apple Muffins \$48 per dozen

French Macarons \$36 per dozen

Sliced Breakfast Breads \$7 per person

Cheese Flan, Coconut Flan Or Vanilla Vanilla \$8 per person

Gluten Free Cheesecake \$9 per person



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LUNCH



## THEMED LUNCH BUFFETS

All Lunches include an assortment of coffee & decaffeinated coffee, Lot 35 teas with milk, honey & lemon.

Buffet pricing is based off of two hours of service. Minimum guarantee of 40 guests required for all buffets, unless otherwise noted (prices per person).

An additional \$10 per person surcharge will be applicable to all groups less than the buffet minimum.

### THE DELI STAND \$54 No Minimum Required

Vegetable Soup

Mixed Greens, Seasonal Vegetables & House Dressings

Marinated Tomatoes & Fresh Mozzarella

Potato Salad boiled eggs, onion, celery, aji dulces

Deli Meats: turkey breast, honey ham, roast beef, salami

Deli Cheeses: American, cheddar, swiss

Sandwich Salads: egg, chicken

Assorted Pickles, Chipotle mayo

Assorted Breads & Flatbreads

Crisp Lettuce, Sliced Tomatoes, Red Onions

Apple Pie Martini

Chocolate Pudding

### MEDITERRANEAN \$57

Gazpacho avocado oil, basil

Caesar Salad romaine lettuce, crotons, parmesan cheese,

Caesar dressing

Mediterranean Chopped Salad goat cheese

Three Bean Quinoa Salad

Lemon Herb Chicken, Tzatziki Sauce

Catch Of The Day white wine, tomato, basil sauce

Spanish Rice

Oven Roasted Ratatouille

Baklava

Crema Catalana

### COMFORT FOOD \$58

Cream of Tomato Soup crispy basil, extra virgin olive oil

Arugula cherry tomatoes, crumble feta cheese,

creamy balsamic vinaigrette

Vegetables Chopped Salad

Roasted Atlantic Salmon citrus & herbs

Guava Glazed BBQ Pork Tenderloin

Cheese Tortellini in mushroom cream sauce

Roasted Garlic and Fingerling Potatoes

Charred Seasonal Vegetables

NY Style Deli Cheesecake

Chocolate Cake & Assorted cookies

*Themed Lunch Buffets continue on next page...*

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## THEMED LUNCH BUFFETS CONTINUED...

All Lunches include an assortment of coffee & decaffeinated coffee, Lot 35 teas with milk, honey & lemon.

Buffet pricing is based off of two hours of service. Minimum guarantee of 40 guests required for all buffets, unless otherwise noted (prices per person).

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### ISLA VERDE BBQ \$59

Freshly Baked Rolls

Mixed Greens Salad *red onion, mango, cashews*

*passion fruit vinaigrette*

Creamy Coleslaw *carrots, ginger*

PR Potato Salad

Baby Back Ribs *guava bbq sauce salsa verde & salsa roja, salsa macha*

Seared Mahi Mahi *lemon & herbs*

Grilled Vegetables Skewers & Chimichurri

Coconut Vegetable Fried Rice

Tostones

Key Lime Tart

Coconut Pudding

### LOCAL PUERTO RICAN \$62

Mixed Greens Salad *red onion, mango, cashews*

*passion fruit vinaigrette*

Macaroni Salad (Coditos)

Bacalaitos

Assorted Alcapurrias *mayo-catsup*

Pernil (Roast Pork) *red chimichurri*

Red Snapper

Arroz Con Gandules

Mariquitas

Guava Cheesecake

Tembleque

### LATIN FLAVORS \$67

Charred Corn Salad *con queso fresco*

Mexican Vegetables Chop Salad

Spicy Chicken Salad *cabbage, crispy tortilla, tomato, cucumber,*

*pickled onion, avocado dressing*

Corn Tortilla Chips *with pico de gallo, sour cream & guacamole*

Grilled Sea Bass *salsa roja & salsa verde*

Boneless Chicken Thighs A Pibil

Cauliflower a la Pastor

Cilantro Rice

Stewed Black Beans *cumin & coriander*

Corn & Flour Tortillas, Salsa Macha, Crema, Onion & Cilantro

Churro *with spiced chocolate sauce*

Très Leches

Flan queso

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## BOXED LUNCHES

\$33 per box. All boxes include a bottle of water or soft drink, plantain chips, house-made cookie and choice of 1 of the following:

### Ham & Cheese Croissant

### Caesar Wrap

parmesan cheese, croutons, creamy garlic dressing

### Roast Beef Baguette

avocado, romaine, tomato, horseradish mayo

### Turkey Club

bacon, avocado, tomato, bibb lettuce, country white herb aioli

### Vegan Poke Bowl

mixed greens, quinoa, seaweed salad, avocado edamame, pickled cucumber, soy sesame dressing

## A LA CARTE LUNCH

Includes freshly brewed coffee & Lot 35 teas.

### PRE-FIXE MENUS based on base pricing

#### 3 COURSE \$62 per person

- 1 Appetizer or Soup
- 1 Main Course
- 1 Dessert

#### 4 COURSE \$72 per person

- 1 Salad
- 1 Soup
- 1 Main Course
- 1 Dessert

### APPETIZERS

**Garden Mixed Greens** red onion, mango, cashews, passion fruit vinaigrette

**Roasted Beets** tomatoes, mozzarella cheese, arugula, toasted coriander, balsamic dressing

**Romaine Salad** crouton, parmesan cheese & caesar dressing

**Grilled Octopus** green olives, confit potatoes, piquillo peppers, lemon garlic oil

**Catch of the Day Ceviche** red onion, lime, coconut, tostadas

### SOUPS

**Cream of Plantain Soup** mariquitas

**Chicken Asopao**

**Pumpkin Soup** chili oil, pepitas

### MAIN COURSES

**Grilled Mahi Mahi** coconut rice, asparagus, papaya chutney

**Grilled Shrimp Skewers** garlic mash potato, vegetables ragout, salsa verde

**Seared Red Snapper** grilled vegetables, gandules, mango salsa

**Grilled Chicken Breast** mashed cassava, green beans, passion fruit butter sauce

**Striploin Churrasco** arroz mampostado, amarillos and chimichurri

### VEGETARIAN/VEGAN ENTRÉES

**Cauliflower** snow peas, dates, pistachios, pearl onions, curry butter

**Butternut Squash** quinoa, dried cranberries, pumpkin seeds, brown sugar butter

**Broccoli** almonds, pickled cherries, black lentils, curry cream

### DESSERTS

**Coconut Flan**

**Chocolate Cremeux** spicy popcorn, raspberry sauce

**Vanilla Bean Cheesecake** citrus

**Deconstructed Key Lime Pie**

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PM BREAKS

*Fairmont*  
EL SAN JUAN HOTEL



## PM BREAKS

*Includes freshly brewed coffee and Lot 35 teas. Price per person.*

### CHARCUTERIE & CHEESE \$34

Selection of Cured Meats  
Selection of Cheeses  
Crackers & Crusty Breads  
Local Fresh Fruit & Dry Fruits  
Pickled Vegetables

### CANDY BAR \$32

Selection of Iced Teas  
Selection of Candy *gummy bears, sour patch kids, M&M's, etc.*  
Brownies & Cookies  
Flavored Popcorn

### LOCAL FARMERS MARKET \$32

Seasonal Sliced & Whole Fruit  
Seasonal Vegetable Dips chips and crackers  
Tomato & Mozzarella Lollipops, Pesto  
Fresh Greens *sunflower seeds, tomatoes, lemon vinaigrette*

### TEA TIME \$34

Fresh Berries *chantilly*  
Scones, Mini Muffins, Mini Pecan Pie  
Assorted Cookies  
Tea Sandwiches *guava jam with peanut butter + chicken coronation in brioche*

### HEALTHY CHOICE \$35

House-Made Fresh Pressed Juices  
Seasonal Market Fresh Fruit  
Fresh Vegetables *hummus & dips*  
Protein Bars & Energy Bars

## PM BREAKS ENHANCEMENTS

*Price per person or by the dozen. Minimum of 20.*

Seasonal Whole Fruit \$24 per dozen  
Local Sliced Fruits \$7 per person  
Assorted Kettle Chips \$36 per dozen bags  
Plain & Chocolate Croissants \$36 per dozen  
Assorted Muffin \$36 per dozen  
Brownies & Blondies \$36 per dozen  
Fresh Baked Cookies \$24 per dozen  
Fresh Vegetables, Hummus & Dips \$10 per person

## GLUTEN FREE OPTIONS

*Price per person or by the dozen.*

Apple Muffins \$48 per dozen  
Sliced Breakfast Breads \$5 per dozen  
French Macarons \$36 per dozen

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RECEPTION

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EL SAN JUAN HOTEL



## COCKTAIL RECEPTIONS

Price is by the piece. Sold in block of 50 pieces. (50, 100, 150, 200, & etc.)

### COLD CANAPES

Tuna Tartar *avocado spread, wasabi mustard on toast* : \$7  
 Chilled Poached Jumbo Shrimp *cocktail sauce* : \$7  
 Smoked Salmon & Asparagus *caper remoulade* : \$7  
 Crab Tostada *avocado, lime crema, cilantro* : \$7  
 Prosciutto & Melon Skewers : \$5  
 Curried Chicken & Pineapple *on pita chip* : \$6  
 Beef Tartare *crispy chips, horseradish* : \$7  
 Minted Gazpacho Shooters : \$5

### HOT CANAPES

Conch Fritters *mango chutney* : \$6  
 Golden Fried Shrimp *mango chutney, wasabi aioli* : \$7  
 Chicken Empanada *crushed avocado* : \$6  
 Chicken Skewer *guava glaze* : \$6  
 Beef Slider *tomato bacon jam, garlic aioli* : \$8  
 Jamon & Cheese Croquette *burnt scallion aioli* : \$5  
 Alcapurrias *mayo-catsup* : \$5  
 Bacalaitos *aji dulce remoulade* : \$5  
 Tostada de Cerdo *cilantro crema* : \$6

### VEGETARIAN/VEGAN CANAPES

Baby Mozzarella & Grape Tomato Skewers : \$6  
 Watermelon Queso de Cabra *balsamic reduction, pepitas* : \$5  
 Minted Gazpacho Shooters : \$5  
 Tomato, Avocado Tartar *crostini* : \$5  
 Mushroom Arancini *pecorino cheese, truffle* : \$5  
 Vegetable Spring Rolls *sweet chili sauce* : \$5  
 Cauliflower Bites *Korean BBQ Sauce* : \$5  
 Creamed Spinach & Feta Filo *pesto* : \$5

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## RECEPTION STATIONS

Stations can be outdoors on our beach and at our pools. Chef Attendant is required.

Price per person. Minimum 40 people. \$150 Chef Attendant fee (1 chef for every 50 people)

Two stations minimum for the total number of guests. Example: Protein Table + Harvest Table -or- Protein Table + Dessert Table

### HARVEST TABLE \$35 *no chef required*

Local Fresh Greens *red onion, tomatoes, lemon vinaigrette*

Fresh Tomatoes *mozzarella cheese, basil*

Grilled Asparagus *romesco sauce*

Creamy Coleslaw *carrots, raisins, ginger*

Hummus, Guacamole & Pico de Gallo *crispy pita,*

*tortillas & crudités*

### PASTA STATIONS \$28

Penne Rigati

Linguini

Cheese Tortellini

*Served with alfredo, pomodoro, palamino & pesto sauce*

*olives, mushrooms, asparagus, bell peppers, shrimps, chicken*

*breast, parmesan, red pepper flakes*

### CEVICHE \$39 *no chef required*

Coconut Lime Snapper Ceviche

Avocado & Papaya Octopus Ceviche

Tomato & Watermelon Ceviche

*fresh citrus*

*tostones, mariquitas, cancha*

*pickled onions & aji dulces*

### PUERTO RICO PARRILLADA *wood-fire grilled* \$56

Marinated Tomatoe Salad

Potato Salad

Catch of the Day

Churrasco Skirt Steak

Pork Longaniza

Broccoli Steaks

*charred vegetable salsa, mango chimichurri, tomatillo &*

*avocado salsa, salsa rojo, arroz con gandules, tostones*

### SPANISH TABLE \$55

Paella *shrimp, chorizo, mussels, clams*

Pulpo Gallego *salsa verde*

Ensalata Mixta *olives, onion, tomato*

Eggplant Caponata

Patatas Bravas *tomato-pimentón sauce, garlic aioli*

### WHOLE ROASTED PUERTO RICAN PIG

*papaya and avocado escabeche*

*Feeds 80-100 people : \$2,400*

### DESSERT TABLE \$35

Mini Coconut Flan

Mini Très Leches

Cheesecake Tart

Chocolate Tart

Key Lime Tart

*Fresh Local Seasonal Fruit + Berries gluten free, sugar free, vegan*

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## RECEPTION ENHANCEMENTS

Price per person. Minimum 40 people.

\$150 Chef Attendant fee (1 chef for every 50 people)

**Seasonal Crudité** fresh vegetables, hummus, green goddess : \$10

**Mezze** grilled pita, pickled & fresh vegetables, humus, baba ghanoush, tzatziki, pitas, flatbreads, lavash : \$12

**Cheese** artisan cheeses, nuts, fresh & dried fruit, house-made jams, mostardas, breads & crackers : \$15

**El Pastor** marinated pork, pineapple, onion, cilantro, corn tortillas **Action Station** : \$18

**Paella** seafood or meat large pan paella, ensalata mixta **Action Station** : \$20

**Charcuterie** cured meats & spreads, marinated olives, pickles, mustards, bread & crackers : \$18

**Sliders** beef patty, marinated chicken thigh, grilled portobellos, bacon tomato jam, caramelized onions, american cheese swiss cheese, garlic aioli, mustards, mini brioche buns : \$20

**Slow Roasted Whole Chicken** spice rub, grilled onions, chimichurri : \$20

**Whole Roasted Cauliflower** golden raisins, curry butter, almonds, capers : \$18

**Local Baked Snapper** mango salsa, asparagus : \$22

**Slow Roasted Prime Rib** rosemary au jus, fingerling potatoes **Action Station** : \$30

**Whole Roasted Puerto Rican Pig** papaya and avocado escabeche. Feeds 80-100 people : \$2,400

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DINNER



## DINNER

Price per person. All Dinners include an assortment of coffee & decaffeinated coffee, Lot 35 teas with milk, honey & lemon..

Buffet pricing is based off of two hours of service. Minimum guarantee of 40 Guests required for all Buffets, unless otherwise noted (prices per person)

### ITALIAN \$82

**Rosemary & Roasted Garlic Focaccia**  
extra virgin olive oil, maldon sea salt

**Baby Kale Salad** croutons, anchovy dressing,  
charred lemon, parmesan cheese

**Antipasta** prosciutto, fresh mozzarella,  
marinated tomatoes

**Grilled Zucchini** pesto, salsa verde, anchovies,  
olives, roasted peppers

**Cheese Tortellini Pasta** rapini, fennel, tomato,  
pecorino romano

**Branzino** blistered tomatoes, garlic and thyme

**Rack of Lamb** Luxardo cherry jus

**Roasted Garlic Creamy Polenta**  
parmesan cheese

**Fingerling Potatoes** oregano, rosemary, thyme

**Charred Broccolini** romesco sauce

**Dark Chocolate Tiramisu** coffee ganache

**Vanilla Panna Cotta** berries

**Almond Biscotti**

**Custard Cream Puff Pastry**

### AMERICAN \$85

**Little Gems** grilled avocado, mixed herbs, sorrel,  
poppy seed, tahini-yogurt

**Marinated Tomatoes** mozzarella cheese, pesto

**Grilled Vegetables** buttermilk ranch,  
roasted carrot hummus, eggplant dip

**Cheese & Charcuterie** pickles, mostardas  
& preserves, crusty bread, crackers

**Seared Salmon** lemon beurre blanc sauce

**Slow Roasted NY Strip** charred onion jus

**Charred Cauliflower Steaks** glazed with  
BBQ sauce

**Roasted Heirloom Carrots** papaya salsa verde

**Baby New Potatoes** butter, chives, dill, lemon

**Citrus Upside-Down Cake** vanilla anglaise

**Chocolate Layer Cake** marinated cherries

**NY Cheese Cake**

**Pecan Pie**

### PLENEROS FEST \$80

**Green Salad** local vegetables, pepitas, chili,  
lime, vinaigrette

**Green Banana Escabeche**

**Beef Empanadas**

**Snapper Ceviche** coconut, key lime

**Grilled Vegetable Skewers** chimichurri

**A La plancha Gulf Shrimp** salsa verde + salsa rojo

**Pork Pernil** sauce mojo

**Charred Broccoli Rabe**

**Arroz Con Gandules**

**Guava Cheesecake**

**Coconut Bread Pudding**

**Dulce de leche mousse**

**Arroz Con Gandules**

**Flan**

### DEL CAMPO A PINONES \$75

**Sancocho Soup**

**Green Leaf Lettuce** cucumber, tomato,  
red onion, coriander guava dressing

**Conch Fritters** pineapple chili aioli

**Alcapurrias, Bacalaitos**

**Roasted Pork** with garlic & adobo

**Snapper a la Plancha** tomatillo avocado salsa,  
tortillas

**Amarillos en Almibar**

**Arroz Manpostedado**

**Roasted vegetables**

**Queso Flan**

**Tembleque**

**Majarete**

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## BUFFET ENHANCEMENTS

Price per person.

- Sushi Plater : Assorted Sushi, Nigiri & Sashimi Rolls 4 pieces per person**  
soy sauce, wasabi & pickled ginger : \$28
- Conch Fritters pineapple chili aioli : \$12**
- Octopus Escabeche avocado, papaya, citrus, red onion : \$16**
- Smoked Beets blue cheese, mango agrodulce : \$12**
- Baby Spinach cured tomato, pickled onions, walnuts, goat cheese, bacon vinaigrette : \$12**
- Spatchcock Chicken spiced chicken jus : \$18**
- Snapper fillet tomatillo avocado salsa, tortillas : \$26**
- Coffee Rub NY Strip Loin guajillo chili jus : \$28**
- Sautéed Mushrooms : \$13**
- Creamed Spinach : \$12**
- Arroz Con Gandules : \$10**
- Grilled Asparagus Romesco : \$14**

## BUFFET DESSERT ENHANCEMENTS

Price is per piece or per dozen.

- Pecan Pie \$27 ~ 10-inch (feeds 8-10)**
- Key lime Pie \$28 ~ 10-inch (feeds 8-10)**
- Guava Cheesecake \$28 ~ 8-inch (feeds 8-10)**
- Coconut Flan \$36 per dozen (4oz cup)**
- Très Leches Cake \$36 ~ 1/2 Baking Pan Size (feeds 12 each)**
- Peanut Butter Cookies \$24 per dozen**
- Citrus Upside-Down Cake vanilla crème fraîche \$28 ~ 8-inch (feeds 8-10)**
- Chocolate Layer Cake marinated cherries \$30 ~ 8-inch (feeds 8-10)**

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A LA CARTE DINNER

*Fairmont*  
EL SAN JUAN HOTEL



## A LA CARTE DINNER

**PRE-FIXE MENUS** based on Main Course pricing

### 3 COURSE

- 1 Appetizer, Salad or Soup
- 1 Main Course Choice
- 1 Dessert Choice

Client has the ability to add an extra choice from either the Appetizer, Soup or Salad section for \$16 per person.

Client has the ability to add an extra course for an additional \$28

### APPETIZERS

Burrata Cheese oven roasted tomato, basil, pine nuts  
 Salmon Tartar golden beets, horseradish, shallot vinaigrette  
 Local Snapper Ceviche key limes, coconut, mint, peppers  
 Grilled Eggplant pomegranate, goat cheese, pickled onions, salsa verde  
 Charred Spanish Octopus roasted peppers, green olives, garlic confit

### SOUPS

Pumpkin Soup chili oil, pepitas  
 Cream of Plantain Soup mariquitas  
 Lobster Bisque chives & Crème Fraiche  
 Chicken Asopao

## A LA CARTE DINNER

### SALADS

Kale, Almond, Raisins, Feta & Creamy Parmesan Dressing  
 Arugula & Balsamic Glaze Bibb lettuce, arugula, tomato, cucumber, grapes, radish, avocado, cilantro dressing  
 Garden Mixed Greens red onion, mango, cashew, passion fruit vinaigrette  
 Romaine Lettuce olive tapenade crouton, grilled asparagus, cherry tomato, pecorino romano dressing

### ENTRÉES

Grilled Mahi Mahi coconut rice, sautéed kale, passion fruit butter : \$76  
 Pan Seared Snapper viandes mash, asparagus, salsa verde : \$78  
 Seared Salmon olive tapenade potato mash, bok choy & lemon butter sauce : \$82  
 Grilled Jumbo Shrimp saffron risotto, lemon asparagus & lobster bisque : \$86  
 Roasted Chicken Breast mascarpone mashed potato, forest mushroom ragout : \$74  
 Pork Tenderloin creamy polenta, broccolini, salsa puntaresca, pecorino romano : \$76  
 Braised Short Rib crushed sweet potato, walnuts, baby carrots, buerre rouge : \$82  
 Beef Tenderloin green beans, garlic mashed potatoes, red wine sauce : \$95

### VEGETARIAN/VEGAN ENTRÉES

Cauliflower cous cous, snow peas, dates, pistachios, pearl onions, ras el hanout : \$68  
 Butternut Squash quinoa, dried cranberries, pumpkin seeds, brown sugar butter : \$65  
 Vegetables & Chickpeas Curry basmati rice, naan bread, raita, mango chutney: \$67

### DESSERTS

Chocolate Mousse praline streusel, raspberry gelantine  
 Coconut Dequoise tropical fruit salpicon  
 Carrot Cake whipped marscarpone, caramelized pecans  
 Pecan Tart chantilly cream, dulce de leche  
 Strawberries & Cream

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LATE NIGHT

*Fairmont*  
EL SAN JUAN HOTEL



## PASTRIES STATIONS

*Chef Attendant is required at Action Stations.*

*Price per person. Minimum 20 people.*

*\$160 Chef Attendant fee (1 chef for every 50 people)*

**Ice Cream Shop** assorted ice creams & sorbets, nuts, sprinkles, candy, bananas, local seasonal fruit sauces, chocolate sauce, caramel sauce, warm cookies Action Station : \$30

**Bake Shop** seasonal pies & tarts, cakes, cookies, brownies & blondies : \$35

**Candy Shop** assorted candy bars, gummies & jelly beans, sour candies, M&Ms, hard candies, chocolate barks, lollipops, marshmallows : \$25

**Local Sweets Shop** besitos de coco, panatella, polvorones, tembleque, dulce de ajonjoli : \$35

## LATE NIGHT SNACKS

*Price is per platter. Feeds 10-12 people.*

**Tater Tots** cheese sauce, bacon, scallions, sour cream, condiments : \$40

**Caramel popcorn**, salty popcorn, spicy popcorn \$35

**Nachos** quesos, spiced ground beef, grilled chicken, chorizo, pico de gallo, guacamole, pickled vegetables, black beans, hot sauce, crema, cilantro : \$40

**Sliders** beef patties with Swiss and caramelized onions: \$50

**Quesadillas** chicken, chorizo or mushroom: \$45

**Empanadas** chicken : \$40

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BEVERAGES

*Fairmont*  
EL SAN JUAN HOTEL



## BEVERAGES | HOSTED BAR / BY THE HOUR

PER PERSON/HOUR	SELECTED BRANDS	GRAND BRANDS	LUXURY BRANDS	WINE, BEER & SOFT DRINKS
One	\$28	\$32	\$34	\$25
Two	\$44	\$52	\$56	\$38
Three	\$60	\$70	\$78	\$50
Four	\$72	\$86		\$60
Each Additional Hour	\$15	\$15	\$100 \$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	Grey Goose
Gin	Bombay	Beefeater	The Botanist
Rum	Bacardi Superior	Bacardi Gold	Bacardi 8yr
Tequila	Sauza	Cazadores	Don Julio
Bourbon Whiskey	Jim Bean Bourbon	Woodford Reserve	Makers Mark
Rye	Jim Bean Rye	Woodford Rye	Templeton Rye
Scotch Blended/Single	Dewar's 12yr	Johnny Walker Black	The Macallan 12yr
Vermouth	Martini & Rossi	Martini & Rossi	Martini & Rossi
Champagne/Sparkling	Torre Oria Cava	Torre Oria Cava Reserve	Torre Oria Cava Reserve
Wine	"Fincal Lalande" Bousquet	"Fincal Lalande" Bousquet	"Fincal Lalande" Bousquet

**DOMESTIC BEERS:** Medalla, Magna

**IMPORTED BEERS:** Heineken, Corona Extra, Coors Light

Bars with a consumption of less than \$500.00 will be charged a fee of \$175.00 per bartender & a \$75 cashier fee.

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## 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	\$6
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
Domestic Beer	\$10
Assorted Juices	\$8
Soft Drinks	\$6
Still or Sparkling Water	\$5

## WINE LIST | HOSTED BAR / BY THE BOTTLE

### SPARKLING

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

### WHITE WINES

"Finca Lalande" 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 Blanc	\$99
Lagaria, Pinot Grigio	\$45
Leira, Albariño	\$50
Chateau St. Michelle, Riesling	\$55

### ROSÉ WINES

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

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## WINE LIST | HOSTED BAR / BY THE BOTTLE

### RED WINES

"Finca Lalande" Bousquet, Cabernet Sauvignon	\$45
Kendall-Jackson, Cabernet Sauvignon	\$65
Simi, Cabernet Sauvignon	\$69
Decoy, Cabernet Sauvignon	\$75
Silverado, Cabernet Sauvignon	\$125
"Finca Lalande" 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 | BANQUET LIQUOR LIST

### BOURBON

Bulleit	\$95
Woodford Reserve	\$120
Jack Daniels	\$100

### COGNAC

Hennessy V.S.	\$145
Remy Marin V.S.O.P.	\$125

### SCOTCH

Dewar's White Label	\$90
Johnny Walker Black Label	\$125
Macallan 12yr	\$190

### VODKA

Absolut	\$95
Grey Goose	\$125
Ketel One	\$120
Tito's Hand Made	\$105

### GIN

Bombay Sapphire	\$110
Hendrick's	\$175
Tanqueray	\$100

### RUM

Bacardi	\$72
Bacardi Flavors	\$72
Don Q	\$72
Don Q Flavors	\$72
Don Q Añejo	\$90
Zacapa XO	\$175

### TEQUILA

Jimador Reposado	\$80
Jose Cuervo Gold	\$90
Patrón Silver	\$160
Patrón Reposado	\$180
Patrón Añejo	\$200

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