



The
ROYAL
SONESTA

ROYAL SONESTA SAN JUAN

BANQUET MENU

BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST

BREAKFAST BUFFETS

All breakfast buffets are served with a fresh seasonal and tropical fruit display garnished with berries, freshly brewed premium puerto rican regular & decaffeinated coffee, assorted specialty teas, and assorted fruit juices. All buffets require a minimum of 30 people; additional surcharge of \$10 per person for a buffet of less than 30 people. Length of food & drink service 1.5 hrs. Additional 30 mins of service surcharge of \$5 per person.

THE ROYAL SONESTA BREAKFAST (CONTINENTAL BREAKFAST)

32 per person

Fresh english muffins

Assorted danishes, pastries & muffins

Assorted sliced breads with sweet butter, cream cheese and assorted fruit preserves

THE MORNING MARKET (FULL AMERICAN)*

40 per person

Fresh baked buttery croissants

Bagels, assorted danishes, pastries & muffins

Assorted sliced breads with sweet butter, cream cheese and assorted fruit preserves

Assorted cold cereals with whole, 2% milk, skim milk, almond milk (select three)

Fluffy scrambled eggs

Breakfast potatoes, peppers, onions, paprika, extra virgin olive oil

Applewood smoked bacon, pork sausage or turkey sausage (select one)

Abuela's puerto rican oatmeal - milk, sugar, cinnamon, and vanilla

THE FARM BREAKFAST*

40 per person

Freshly baked buttery croissants

Bagels, assorted danishes, pastries & muffins

Cornbread, carrot bread, banana nut bread

Assorted sliced breads with sweet butter, cream cheese and assorted fruit preserves

Assorted cold cereals with whole, 2% milk, skim milk, almond milk (select three)

Fresh fluffy scrambled eggs

Applewood smoked bacon, pork sausage or turkey sausage (select one)

Abuela's puerto rican oatmeal - milk, sugar, cinnamon, and vanilla

Pancakes with cinnamon, powdered sugar, and maple syrup

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge and 11.5% state sales tax. Menu pricing subject to change.



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HEALTHY HEART BREAKFAST*

42 per person

Sliced multigrain bread with avocado spread and unsweetened butter

Fruit preserves

American oatmeal (made with water) with raisins, cinnamon, and brown sugar on the side

Sliced tropical fruit

Individual yogurt parfaits: greek low-fat yogurt, house made granola, fruit

Low-fat cottage cheese

Avocado, tomato, and cucumber salad

Fresh fluffy scrambled egg whites

Plum tomato and mushroom hash

Roasted breakfast potatoes and chives

Sliced turkey breast ham

SAN JUAN SIGNATURE BREAKFAST BUFFET*

45 per person

Local guava-pineapple, acerola and mango juices

Tropical fruit salad: mango, papaya and pineapple

Selection of one hot cereal made with coconut milk – cornmeal, cornstarch or cream of wheat

Local pastries: mini quesitos, pastelillos de guayaba

Criollo scrambled eggs: ham, onions, bell peppers, cilantro, tomatoes, and local cheese

Sautéed potatoes with tomatoes, cilantro, onion and sofrito

Applewood smoked bacon

Ham and cheese mini mallorca sandwich

Toasted sobao bread, butter, cream cheese, preserves

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PLATED BREAKFAST

All plated breakfasts are served with fresh seasonal and tropical fruit, freshly brewed premium puerto rican regular & decaffeinated coffee, assorted specialty teas, and a selection of fruit juice.

Baked Casserole*

Alcor chicken "longaniza", potato, caramelized onions, spinach, roasted peppers, poached egg, "pimiento" aioli

33 per person

Tropical Pancakes

Coconut molasses, toasted coconut, pineapple, papaya

32 per person

French Toast

Traditional brioche french toast, dusted with cinnamon and powdered sugar, served with warm maple syrup, breakfast sausage, warm fruit compote

32 per person

The Quiche

Baked quiche lorraine with applewood smoked bacon, onion, provençal tomato; fresh mesclun salad and honey vinaigrette

32 per person

The All American

Fluffy scrambled eggs with your selection of applewood smoked bacon, pork sausage or turkey sausage, breakfast potatoes, herb-roasted roma tomato, freshly baked buttery croissants, butter and fruit preserves

37 per person

Eggs Benedict*

Soft poached eggs on toasted english muffin and canadian bacon or smoked salmon topped with tangy hollandaise sauce and black truffle shavings, mesclun salad, and honey vinaigrette

34 per person

BREAKFAST ENHANCEMENTS

30 guests minimum. 1.5 hours of service maximum.
Action Stations require one chef for every 50 guests, \$150 per chef for a maximum of 1.5 hours. Action Stations are sold for additions to buffet packages and not a la cart packages.

OMELET STATION

21 per person

Farm Fresh Whole Eggs and Egg Whites Made-to-order

Mozzarella and Cheddar Cheeses

Ham, Crumbled Bacon, Diced Breakfast Sausage, Turkey, Diced Chorizo, Mushrooms, Peppers, Onions, Tomatoes, Baby Spinach

PANCAKE AND WAFFLE STATION

21 per person

Buttermilk Pancake or Waffles Made-to-Order

Toppings and fillings to include:

Bananas

Blueberries

Caramelized Walnuts

Wild Berry Compote

Dark Chocolate

Vanilla Bean Whipped Cream

Maple Syrup

Selection of Whole Fruits

Red and green apples, bananas

5 each

Smoked Salmon

Assorted bagels, scottish smoked salmon, cream cheese, shaved red onions, capers, and lemon wedges

18 per person

Oversized Croissant Breakfast Sandwich

Scrambled eggs, applewood smoked bacon, and cheddar cheese

14 per person

Breakfast Burritos

Scrambled eggs, chorizo, monterey jack cheese, pepper, and onions with pico de gallo on the side

10 per person

English Muffin Breakfast Sandwich

Toasted english muffin, scrambled eggs, roasted tomatoes and sausage

14 per person

Assorted Bagels

Plain, sesame, and onion served with butter, cream cheese, and preserves

8 per person

Individual Yogurt Parfaits

Greek yogurt, chopped fruit, house made pepitas granola

10 per person

Assorted Individual Yogurt

6 per person

Cinnamon French Toast

Maple syrup, powdered sugar

12 per person

Traditional Oatmeal

Raisins, cinnamon, brown sugar

9 per person

Hot Cereal made with Coconut Milk

Oatmeal, cream of wheat, cornmeal, or cornstarch

9 per person

Baked Quiche

Peppers, onions, applewood smoked bacon

14 per person

Vegetable Frittata

14 per person

Buttermilk Pancakes

Warm maple syrup, fresh fruit compote

12 per person

Guava Pancakes

13 per person

Fluffy Scrambled Eggs

9 per person

Breakfast Potatoes

6 per person

Applewood Smoked Bacon

8 per person

Breakfast Pork Sausage or Turkey Sausage

8 per person

Scrambled Egg Whites

11 per person

Ham and Cheese Mini Mallorcas

7 per person

Individual Croissants

5 per person



BREAKS

TAKE A BREAK

All breaks are served with freshly brewed premium puerto rican regular & decaffeinated coffee, and assorted specialty teas. Service 30 minute maximum.

BREAKS À LA CARTE

Potato Chips and Pretzels
Assorted dips

7 per person

Tortilla Chips
Tomato salsa and guacamole

8 per person

Hummus and Pita Chips

7 per person

Assorted Tea Sandwiches

10 per person

Finger Sandwiches

12 per person

Assorted Soft Drinks

6 each

Bottled Water

6 each

Mineral Water

7 each

Freshly Brewed Coffee

Regular or decaffeinated

106 per gallon

Hot Tea

75 per gallon

FRESH START

26 per person

Assortment of green juices

Fresh papaya, pineapple and lavender syrup salad

Assortment of fruit yogurt with honey and
house made pepitas granola

SUNDAE BAR

24 per person

Vanilla and chocolate ice cream

Hot fudge, caramel sauce and strawberry coulis

Whipped cream, chopped walnuts, cherries,
chocolate chips, assorted candies and crumbled
oreo cookies

FUN FARE

22 per person

Assortment of candy bars

Buttered popcorn

Gourmet snack mix

Churros

SNACKS TO GO

21 per person

Assortment of potato chips and pretzels

Assortment of candy bars

Granola bars

Bananas and apples

SMOOTHIE STATION

26 per person

Chef's selection of three seasonal smoothies

Non-dairy selections available upon request

HEALTH NUT

28 per person

Farmers market crudités

Olive tapenade, hummus, and tzatziki sauce

Pita chips

Whipped organic greek yogurt

House made pepitas granola and fruit compotes

COOKIE JAR

24 per person

Coconut, macadamia, chocolate chip, oatmeal
raisin and sugar cookies

Sugar-free varieties available upon request

ANTOJITOS ROYAL SONESTA

32 per person

Mini quesitos

Besitos de coco

Mini mallorca pulled pork sandwiches

"Sorullitos"

Green plantain chips

Fresh local mango salsa and tomato aioli

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LUNCH



BOXED LUNCHES

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38 each

All box lunches include potato chips, three-bean quinoa salad, whole fruit, chocolate chip cookie, and bottled water

Isla Verde

Oven roasted turkey breast, avocado relish, monterey jack cheese, sun-dried tomato mayonnaise, ciabatta bread

Classic Sandwich

Sliced roast beef, boursin cheese spread, tomatoes, mini baguette bread

Chicken Salad

Chicken breast salad, pecans, grapes, vine ripened tomatoes, mesclun lettuce, croissant

The Vegetarian Box 🌱

Grilled portobello mushroom, roasted red peppers, goat cheese, mesclun lettuce, tomato, focaccia roll

Caesar Wrap Box

Grilled sliced chicken, chopped romaine lettuce, shredded parmesan, creamy caesar dressing, flour tortilla

Italian Box

Ham, mortadella, provolone cheese, tomatoes, onion, black olive tapenade, ciabatta bread

PLATED LUNCH

All lunch entrées include a choice of soup, or salad, and dessert. Lunches are served with warm rolls and sweet butter, freshly brewed premium puerto rican regular & decaffeinated coffee, and assorted specialty teas.

SOUP

Cream of Plantain
Plantain crisp

Wild Mushroom Cream
Focaccia crumbs

Roasted Tomato Soup
Basil oil

Root Vegetable Cream
“Vianda” crisp

Pumpkin Soup
Toasted pepitas

Cream of Broccoli
Grated cheese

Cream of Potato
Applewood smoked bacon bits and scallions

Black Bean
Cilantro cream

SALAD

Caprese
Sliced ripened tomato, fresh mozzarella, local basil pesto, balsamic reduction, focaccia crisps

Classic Caesar
Chopped romaine lettuce, toasted garlic croutons, shaved parmesan cheese, caesar dressing

House
Assorted fresh local mixed lettuce, cherry jubilee tomatoes, cucumbers, shaved onions, toasted almonds, mango vinaigrette

Royal Sonesta Delight
Fresh organic arugula, crumbled local cheese, dried cranberries, blueberries, toasted pecans, honey white balsamic vinaigrette

In the Know
Fresh hydroponic local lettuce, cherry jubilee tomatoes, thinly shaved red onions, avocado, plantain crisps, cilantro vinaigrette

DESSERT

Passion Fruit Cheesecake
Mango mint salad

Vanilla Flan
Caramel sauce

Double Chocolate Mousse Cake
Raspberry sauce

Lares Coffee Cheesecake
Chocolate sauce

Key Lime Pie Tart
Whipped vanilla cream

ENTRÉES

Herbed Crusted Atlantic Salmon*
Creamy lemon caper sauce, brown butter herbed potato gnocchi, charred asparagus
50 per person

Pan Seared Local Dorado (Mahi Mahi)
Raw mango sauce, yuca and longaniza hash, roasted garlic butter sautéed spinach
52 per person

Fresh Plantain Leaf-Baked Snapper
Local yautia truffle purée, capers and roasted tomato sauce, grilled asparagus
54 per person

Organic Grilled Chicken Breast
Pan au jus, roasted potato purée, sautéed wild mushrooms and spinach
48 per person

Plantain Crusted Chicken Breast
Roasted garlic cream sauce, israeli couscous mamposteao', sautéed spinach
50 per person

Grilled Tamarind Marinated Skirt Steak*
White Bean Mamposteao' Rice, Parsley and Tomato Chimichurri, Roasted Garlic Sautéed Spinach
58 per person

Local Roasted Pork Loin Filet
Warm plantain and pigeon peas quinoa, piquillo sauce, roasted vegetables
57 per person

Petite Sirloin Steak*
Black garlic demi-glace, taro root duchess, roasted vegetables
60 per person

LUNCH BUFFETS

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ISLA VERDE BUFFET*

54 per person

Pumpkin soup, roasted pepitas

Baby arugula, tomatoes, cucumbers, crumbled white cheese, passion fruit vinaigrette

Traditional potato salad

Local red snapper escabeche

Chorizo stuffed chicken breast

Sliced beef sirloin, papaya, tierra adentro sauce*

Red beans, pork pied de cochon mamposteo' rice

Taro root mash

Plantain tostones , garlic aioli, puerto rican aioli, recaó chimichurri

Coconut crème brûlée tart

Coffee-chocolate cake

Vanilla panna cotta, mango compote

CLASSIC DELI BUFFET

52 per person

Crisp vegetable slaw with avocado ranch dressing

Roasted yukon gold potato salad

Mixed greens, tomatoes, cucumbers, and oven dried croutons creamy ranch dressing and balsamic vinaigrette

Sliced oven roasted beef sirloin, smoked ham, smoked turkey breast, salami

Emmental swiss, cheddar, and provolone cheese

Classic egg salad

Deli tuna salad

Cranberry chicken salad

Sliced tomatoes, lettuce, thinly sliced red onions, and dill pickles

Whole grain mustard, dijon mustard, and mayonnaise

Kaiser rolls, deli marble, rye, and local sobao bread

Homemade cookies, chocolate chunk brownies, chocolate and vanilla swirled blondies

OLD SAN JUAN BUFFET

54 per person

Plantain soup

Garden greens with tomatoes, onions, cucumbers, local white cheese, and guava fruit vinaigrette

Elbow pasta salad with sweet plantains and roasted peppers

Codfish salad "serenata de bacalao" with taro root

Roast pork loin, tamarind glaze

Chicken breast, garlic sauce

Traditional pigeon pea rice

Fresh vegetables, lemon butter sauce

Assortment of local breads and rolls with butter

Guava cheesecake

Vanilla flan, caramel sauce

Warm bread pudding, vanilla sauce

Tres leches cake

LUNCH BUFFETS

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THE BOARDWALK LUNCHEON*

58 per person

Seasonal mixed greens, tomatoes, and cucumbers served with italian vinaigrette and creamy herb dressing

Spinach and frisée salad, gorgonzola, applewood smoked bacon, pears, white balsamic vinaigrette

Hearts of palm salad

Lemon garlic chicken breast

Sliced beef with fingerling potato and mushroom sauce*

Pan seared red snapper, creole sauce

Coconut-cilantro basmati rice

Fresh selection of seasonal vegetables

New york-style cheesecake, fresh strawberries

Chocolate cake

Carrot cake, cream cheese frosting

SOUTH OF THE BORDER LUNCHEON*

54 per person

Corn tortilla soup, diced chicken, and chopped cilantro

Mixed young field greens, sliced cucumbers, tomatoes, roasted corn and black beans with honey chipotle vinaigrette

Tortilla chips, tomato salsa

Three-bean salad

Grilled flank steak and chicken fajitas, sautéed red peppers, green peppers, onions*

Guacamole, sour cream, salsa, lettuce, jalapeño peppers and shredded cheese

Warm flour and soft corn tortillas

Avocado-tomato relish

Salsa verde

Mexican rice, tomatoes, green chiles, cilantro

Churros with chocolate sauce

Bread pudding

Fruit tarts

ITALIAN LUNCH

54 per person

Minestrone soup

Fresh caesar salad, garlic croutons, shaved parmesan cheese

Panzanella salad, focaccia croutons, cucumbers, red onions, grape tomatoes, fresh mozzarella, basil pesto, balsamic reduction vinaigrette

Caprese orecchiette pasta salad, grape tomatoes, bocconcini, arugula pesto

Chicken a la parmigiana, roasted tomato and basil sauce topped with an italian cheese mélange

Mediterranean pan roasted grouper, artichokes, leeks, garlic and capers

Cream baked fusilli pasta, pancetta, sweet peas, bechamel sauce, provolone and parmesan cheese

Roasted garlic and lemon pasta, roasted garlic, lemon, extra virgin olive oil

Mélange of roasted vegetables

Miniature dessert display



DINNER

PLATED DINNER

All dinners are served with warm rolls & sweet butter, asparagus, baby carrots, freshly brewed puerto rican regular & decaffeinated coffee, and assorted specialty teas. Plated dinner includes soup, salad, and selection of entrée. Enhance your dinner with an appetizer and dessert.

SOUP

Creamy Lobster Bisque
Butter poached shrimp, biscotti crumble

Five Onion Cream
Smoked gouda crostini

Cream of Pumpkin
White truffle essence

Cream of Plantain
Plantain chips, chopped cilantro

Wild Mushroom Cream
Warm mushroom "escabeche", chives

Roasted Potato Leek
Crispy leek crisps

SALAD

Caesar
Grilled romaine caesar salad, toasted garlic croutons, shaved parmesan cheese, caesars dressing

Spinach
Spinach, tomato, shaved onion, goat cheese, balsamic vinaigrette

Arugula
Arugula, sweet plantain croutons, tomato, thinly sliced red onion, bleu cheese, mango vinaigrette

Del País
Local mixed greens, cucumber, cherry tomatoes, carrots, crumbled local white cheese, wild rice crisp, passion fruit vinaigrette

ENTRÉES

Atlantic Salmon*
Peruvian purple potato purée, saffron cognac sauce
76 per person

Catch of the Day
Black garlic demi-glace, boursin sweet potato mash
76 per person

Dorado (Mahi Mahi)
Lentil and chistorra stew
76 per person

Mushroom Duxelle-Stuffed Chicken Breast
Duchess taro root
74 per person

Roasted Chicken Breast
Risotto congri, truffle demi-glace
74 per person

Black Angus Filet Mignon 8oz*
Sweet potato duchess, port wine reduction
95 per person

Pork Filet
French-style, white bean and pied de cochon risotto
80 per person

Braised Short Ribs
Applewood smoked bacon and pumpkin risotto, au jus
86 per person

Sweet Pea Risotto [Ⓥ]
Shiitake mushrooms, parmesan cheese, fine herbs
65 per person

Portobello Steak [Ⓥ]
Cauliflower purée, avocado and tomato relish
65 per person

Grilled Cauliflower Steak [Ⓥ]
Wild mushrooms ragout, truffled parsnip purée, roasted rainbow carrots
65 per person

Pistachio and Coconut Herb-Crusted Tofu [Ⓥ]
Roasted corn polenta, wilted garlic spinach and red pepper coulis
63 per person

PLATED DINNER ENHANCEMENTS

All dinners are served with warm rolls & sweet butter, asparagus, baby carrots, freshly brewed puerto rican regular & decaffeinated coffee, and assorted specialty teas. Plated dinner includes soup, salad, and selection of entrée. Enhance your dinner with an appetizer and dessert.

APPETIZER

Chilled

Tuna*

Five-spice seared tuna, edamame, pickled cucumber, avocado, pickled ginger vinaigrette, arugula

22 per person

Shrimp

Poached shrimp, eggplant purée, piquillo sauce, gremolata, frisée

20 per person

Burrata Salad

Petite heirloom tomato ceviche, fresh burrata cheese, focaccia crisp

16 per person

Coffee and Cocoa-Rubbed Beef Carpaccio*

Focaccia, truffle mayo, shaved parmigiano-reggiano, crispy capers

20 per person

Roasted Eggplant

Piquillo pepper sauce, local goat cheese, toasted pepitas

14 per person

Warm

Jumbo Lump Crab Cake

Roasted corn and applewood smoked bacon cream, remoulade

22 per person

Veal Piquillo*

Pomodoro sauce, provolone gratin

20 per person

Yuca Cake

Yuca mash cake and three-bean salad, cilantro vinaigrette, warm sautéed spinach

14 per person

Wild and Local Mushrooms Couscous

Risotto-style, shaved parmigiano-reggiano

18 per person

Forest Mushroom Ravioli

Tomato-leek salad, gorgonzola cream

19 per person

DESSERT

Chocolate Ganache Cake

Raspberry coulis and berries

14 per person

Key Lime Tart

Meringue and raspberry

14 per person

Dark Chocolate Tart

Dulce de leche caramel, chocolate crunch and berries

14 per person

Mango Cheesecake

Caramel crunch, vanilla cream, passion fruit sauce

14 per person

Cappuccino Mousse Cake

Dulce de leche caramel

14 per person



DINNER BUFFETS

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PAN-ASIAN*

85 per person

Chicken ramen and vegetables

Cinnamon-sugared malanga chip

Mixed greens with bean sprouts, baby corn, edamame, cashews, mandarin sections, cucumber, wonton strips, and carrots with honey ginger vinaigrette and peanut dressing

Pickled ginger mahi mahi ceviche*

Spicy coconut ginger halibut shots | green mango, papaya, arugula and shredded carrots with mirin vinaigrette

Fried rice, jasmine rice, and stir-fry noodles

Kung pao chicken

Mongolian-style skirt steak*

Broccoli shrimp with oyster sauce

Pan fried chicken dumplings

Coconut and pineapple custard

Fruit tart

Chinese five-spice ginger pumpkin flan

TUSCAN DINNER*

94 per person

Focaccia bread and grissini breadsticks

Minestrone soup

Antipasto display to include: selection of italian meats and cheeses, roasted vegetables, marinated olives, and charred peppers

Classic Caesar Salad with Toasted Croutons and Shredded Parmesan Cheese

Tomatoes, mozzarella cheese, fresh basil, balsamic vinegar and extra virgin olive oil

Farfalle salad with italian olives, artichoke and fresh basil

Marinated roasted roma tomatoes, eggplants, bell peppers, zucchini and yellow squash

Sliced beef sirloin with marsala and mushroom ragout*

Grouper, tomatoes, leeks and garlic

Italian breaded chicken breast with tomato basil sauce and melted mozzarella cheese

Three-cheese baked penne pasta

Sautéed spinach with roasted garlic

Amaretto cheesecake, tiramisu, nut tart

CARIBBEAN FUSION DINNER

88 per person

Yuca, Pancetta, and Cannellini Bean Radish
Tomato, Cucumber and Manchego Salad
Organic Greens, Papaya, Mango and Cilantro with
Guava Fruit Vinaigrette
Escabeche of Yellow Tail Snapper with Roasted
Peppers
Jalapeño Shrimp Ceviche

Paella:

Saffron Rice, Chorizo, Spiny Lobster, Shrimp,
Chicken, Clams, Mussels

Carved Roasted Beef Sirloin, Chimichurri Sauce
Carved Mojo Marinated Pernil

Chicken Breast and Grilled Pineapple Salsa
Oven Poached Mahi, Mango and Ginger Nage
Sauce
Arepas
Roasted Pumpkin with Caramelized Sweet Onions
Grilled Eggplant

Dulce de Leche Cheesecake
Roasted Pineapple Cake
Besitos de Coco
Tres Leche Cake

THE ROYAL SONESTA DINNER

82 per person

Young Mixed Field Greens, English Cucumber,
Tomato, Red Onions, Feta Cheese and
Croutons with Creamy Herb Dressing and Citrus
Vinaigrette
Toasted Couscous and Tomato Salad
Imported and Domestic Cheeses: Camembert,
Gorgonzola, St. Andre,
Manchego, Wisconsin Sharp Cheddar and Double
Cream Brie, Sliced Baguettes and Crackers

Sliced, Slow Roasted Prime Rib, Au Jus
Roasted Herb Polenta Stuffed Chicken with
Roasted Red Pepper Coulis
Pan Roasted Grouper, Wild Mushroom Ragout
Orecchiette Pasta, Mushrooms, Tomatoes, Roasted
Vegetables
Whipped Yukon Gold Potatoes, Roasted Scallions,
Vermont Cheddar
Fresh Seasonal Vegetables
Rustic Breads and Sweet Butter

Mini French Pastries, Tortes and Flans

BEACHSIDE BBQ DINNER

80 per person

Warm Buttermilk Biscuits and Sun-Dried Tomato
Corn Muffins
Local Organic Young Greens, Applewood Bacon,
Bermuda Onions, Cherry tomatoes, Garlic
Croutons, and Buttermilk Blue Cheese Dressing
Creamy Honey Coleslaw

Grilled Spice Rubbed Chicken Breast
Guava Glazed BBQ Baby Back Ribs
Grilled Mahi-Mahi with Avocado Relish
White Cheddar Mac and Cheese
Sweet Corn on the Cob with Herbed Butter

Double Chocolate Brownies
Mango Cheesecake
Key Lime Tart



RECEPTION

HORS D'OEUVRES

30 person minimum.

ISLAND OUTING*

Mini alcapurria and sofrito emulsion

7 each

Corn sorullos and tomato aioli

7 each

Beef turnover*

8 each

Cheese turnover

7 each

Mini beef piononos and pomodoro sauce, local cheese*

8 each

Chicken chicharrones and guava spiced sauce

7 each

Classic codfish serenata on plantain chip

9 each

Sofrito chicekn fricassee, mini coconut arepa, avocado mousse

7 each

Ropa vieja, plantain toston

8 each

Pigeon peas and longaniza risotto croquette

7 each

COLD CANAPÉS

Hummus on grilled pita and roasted peppers

7 each

Caprese skewers, basil pesto, balsamic reduction

6 each

Chicken and avocado salad tart

7 each

Spicy tuna roll, eel sauce*

8 each

Passion mahi mahi fruit ceviche shooter*

8 each

Seared tuna, mango chutney on wonton chip*

7 each

Smoked salmon mousse crostini

7 each

Brie and tomato marmalade tart

6 each

Avocado tuna tartare on wonton chip*

9 each

Roma tomato bruschetta, local cheese, basil oil

6 each

Seafood salad shooter

9 each

Chicken escabeche, avocado mousse, malanga chip

7 each

Jumbo shrimp cocktail, house made cocktail sauce

10 each

Beef carpaccio crostini, gorgonzola cream*

10 each

HOT CANAPÉS

Wild mushroom mascarpone arancini and white truffle mayo

7 each

Chorizo and manchego croquette with garlic aioli

7 each

Shrimp tempura with ginger soy mayo

8 each

Chistorra croquette with caramelized onion marmalade

7 each

Pan seared vegetable gyoza

6 each

Vegetable samosas with curry aioli

6 each

Mushroom stuffed with spinach, goat cheese, honey drizzle

6 each

Honey grilled chicken satay and peanut sauce

7 each

Mini shrimp empanada and saffron aioli pipette

8 each

Coconut shrimp and plum dipping sauce

8 each

Maryland jumbo crab cakes and mango aioli

10 each

Mini beef wellington with madeira truffle demi-glace*

10 each

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge and 11.5% state sales tax. Menu pricing subject to change.

CULINARY PRESENTATION

Chefs and culinary attendants are required for some menu items and are charged at \$150 each for a maximum of 1.5 hours. 30 person minimum.

SUSHI STATION*

market price

California rolls, salmon rolls, vegetable rolls, spicy tuna rolls, pickled ginger, wasabi | based on four pieces per person

NEPTUNE RAW BAR*

market price

Poached shrimp, oysters, half chilled lobster, mussels*

All items to be accompanied with horseradish cocktail sauce, dijon lime sauce and lemons

ANTIPASTO

40 per person

Balsamic roasted vegetables, kalamata olives, grape tomatoes

Pesto macerated buffalo mozzarella

Capicola, prosciutto, cantimpalo

Herbed focaccia and ciabatta

ARTISAN CHEESE DISPLAY

38 per person

Double cream brie, creamy gorgonzola, spanish sheep manchego, smoked gouda

Cranberry compote, local honey, spiced walnuts, crispy pita bread, assorted crackers

DOMESTIC CHEESE DISPLAY

30 per person

Wisconsin sharp cheddar, american blue maytag, swiss, gouda

Crisp baguette, crackers

SEAFOOD PAELLA STATION

44 per person

Lobster, shrimp, clams, mussels

PAELLA VALENCIANA STATION

35 per person

Saffron rice, chorizo, pork, chicken

LOCAL ROOT VEGETABLE MASH STATION

30 per person

Green plantain, yuca and yautía mash

Ropa vieja (stewed shredded beef)

Chimichurri chicken

Old bay shrimp

Mushroom salpicón

SALAD AND CEVICHE STATION*

38 per person

Yuca, pancetta and cannellini bean salad

Tomato, olive and manchego salad

Organic greens, papaya, mango, cilantro, guava fruit vinaigrette

Escabeche of yellowtail snapper

Mexican shrimp ceviche*

Local mahi mahi ceviche, watermelon, mint*

Tostones and local root chips

TACO STATION

34 per person

Crispy mahi mahi

Roasted pernil

House made spicy coleslaw, sriracha mayo

Fresh lime, cilantro, shredded lettuce

Sour cream, guacamole, chilled salsa verde, pico de gallo

Soft flour and corn tortillas

Coconut-cilantro basmati rice

MASH STATION

33 per person

Yukon gold potato and sweet potato mash

Toppings to include: sautéed mushrooms, caramelized onions, crisp applewood smoked bacon, roasted asparagus, scallions, sour cream, gorgonzola, parmesan, and shredded cheddar cheese



CULINARY PRESENTATION

Chefs and culinary attendants are required for some menu items and are charged at \$150 each for a maximum of 1.5 hours. 30 person minimum.

CHINCHORREO STATION

38 per person | attendant required

Crispy “bacalaitos” (codfish fritters), shrimp avocado salad

Crab stew “pastelillos” (turnovers)

“Alcapurrias” (beef stuffed yuca fritters)

Octopus salad, coconut arepas

RICE STATION

24 per person | attendant required

Select between mamposteao’ or gandules (pigeon peas) rice made à la minute

Toppings to include: pink or black beans, chorizo, onions, peppers, garlic, sofrito, cilantro and recaó

RISOTTO STATION

28 per person | attendant required

Creamy risotto made à la minute

Toppings to include mushrooms, “gandules” (pigeon peas), lentils, chickpeas

PASTA STATION

34 per person | attendant required

Linguini, penne rigate, farfalle pasta

Julienned chicken and bay shrimp

Toppings to include: chopped tomatoes, sliced mushrooms, onions, garlic, basil, parmesan cheese

Sauces: tomato basil and olive oil, pesto, creamy alfredo

Breadsticks, herb focaccia



CARVING STATIONS

Chefs and culinary attendants are required for all carving stations and are charged at \$150 each for a maximum of 1.5 hours. 30 person minimum.

PEPPER CRUSTED BEEF TENDERLOIN*

525 per station | serves 25 people
Horseradish cream, béarnaise sauce, sliced mini french rolls

SLOW ROASTED STRIP LOIN*

625 per station | serves 30 people
Chipotle aioli, horseradish cream, mini kaiser rolls

WHOLE ROASTED PIG

1495 per station | serves 115 people
Local pan sobao (sweet bread), guineítos en escabeche (pickled green bananas)

ROASTED PERNIL (PORK SHOULDER)

480 per station | serves 30 people
Cilantro mojo, grain mustard, hawaiian rolls

WHOLE TURKEY

500 per station | serves 25 people
Guava glazed, grain mustard, cranberry mojo, mini cuban rolls

COUNTRY HAM

350 per station

DF Dairy-Free

V Vegetarian

VG Vegan

GF Gluten-Free

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All prices are subject to a 25% service charge and 11.5% state sales tax. Menu pricing subject to change.



DESSERT STATIONS

Chefs and culinary attendants are required for some menu items and are charged at \$150 each for a maximum of 1.5 hours. 30 person minimum.

DESSERT STATIONS

French Table

Lemon-coconut brûlée tart, vanilla and chocolate profiteroles, dark chocolate truffles, assorted macaroons, eclairs, chocolate mousse, fruit tarts

32 per person

Latin Flare Table

Traditional crème caramel flan, guava cheesecake, tres leches verrine, alto grande coffee crème brûlée tart and buttermilk whipped cream, coconut panna cotta and roasted pineapple relish

32 per person

Around the World

French assorted mini pastries, new york cheesecake and berries, mini tiramisu verrine, mini key lime tart, pecan pie, chocolate mousse cake

38 per person

Crêpe Station

Freshly prepared crêpes dipped in grand marnier sauce, fresh berries, chocolate sauce, raspberry sauce, whipped cream, toasted nuts, chocolate shavings

35 per person | attendant required

DESSERT ENHANCEMENTS

Chocolate Dipped Tuxedo Strawberries

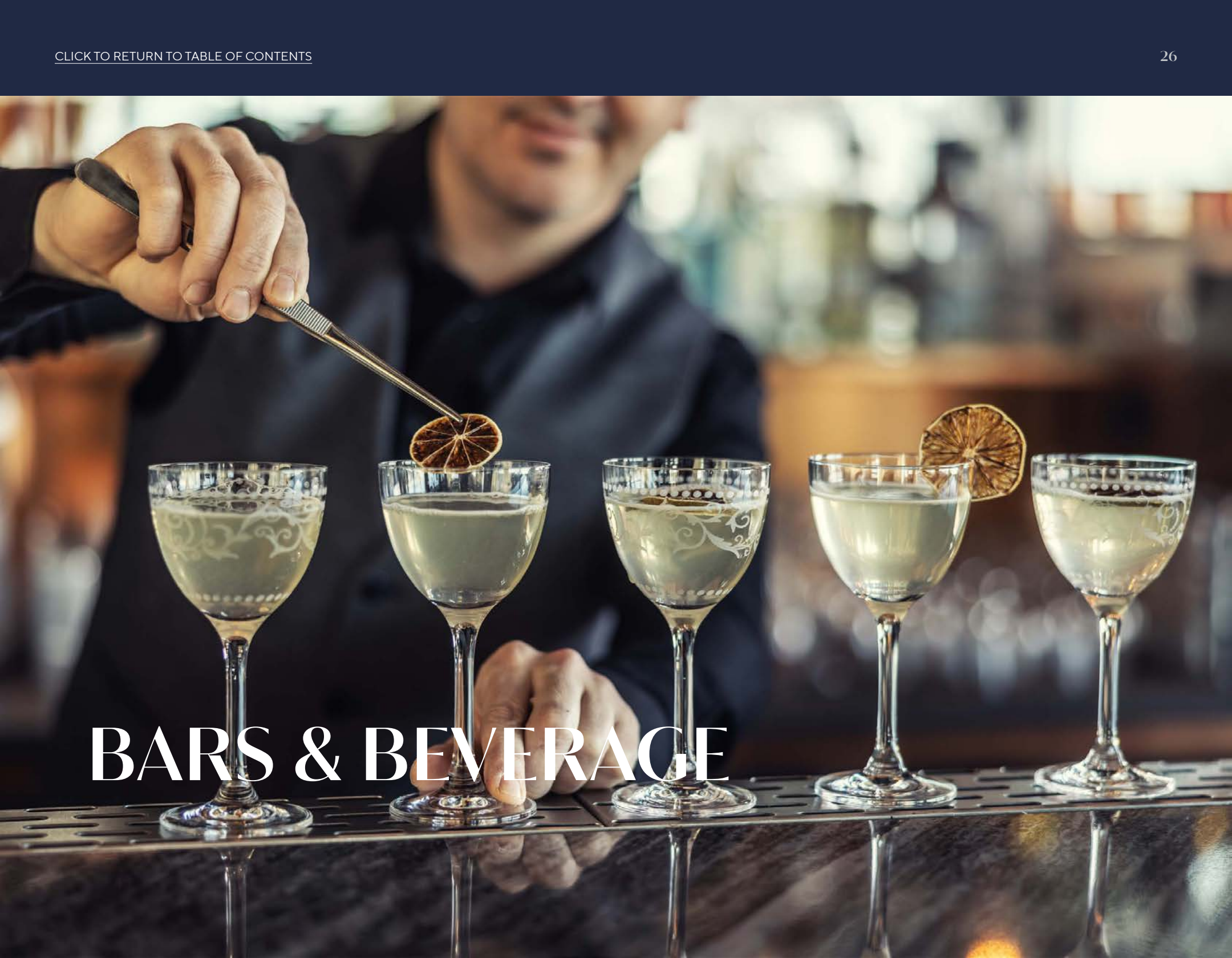
8 per person

Key Lime Pie Bars

7 per person

Selection of Chocolate Truffles

7 per person



BARS & BEVERAGE



BAR PACKAGES

One Bartender per 75 people is required. A \$150 Bartender Fee will apply. Each bar package includes soft drinks and evian water.

SIGNATURE

Selection of spirits: Svedka, New Amsterdam Gin, Club Caribe Rum, Jack Daniel's, Dewars, Jimador, Vermouth, House Cordials

Selection of beer: Domestic, Premium, Local

Selection of wine: Santa Luz Alba Chardonnay (Chile), Placido Pinot Grigio (Italy), Santa Luz Alba Red Blend (Chile), Santa Luz Alba Pinot Noir (Chile), Santa Luz Alba Cabernet Sauvignon (Chile), Santelmo Sauvignon Blanc (Spain), Torre de Oria Cava

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Bombay Gin, Bacardi Rum, High West Bourbon, JW Black Label, Knob Creek Rye, Patron Tequila, House Cordials, Vermouth

Selection of beer: Domestic, Premium, Local

Selection of wine: Sterling Cabernet Sauvignon, Sterling Chardonnay, Sterling Pinot Noir, Sterling Pinot Grigio, Sterling Merlot, LaMarca Prosecco

ULTRA-PREMIUM

Selection of Spirits: Grey Goose, Hendricks, Don Q Rum, Maker's Mark, Macallan 12 yr, Don Julio Blanco, Cointreau, Vermouth

Selection of Beer: Domestic, Premium, Local

Selection of Wine: Kendall Jackson Vintners Reserve Cabernet Sauvignon, Kendall Jackson Vintners Reserve Chardonnay, Calera Pinot Noir, The Crossings Sauvignon Blanc, Ste Michelle Brut

SIGNATURE BAR

First Hour 35 per person

Second Hour 28 per person

Additional Hr. 25 per person

PREMIUM BAR

First Hour 53 per person

Second Hour 48 per person

Additional Hr. 45 per person

ULTRA-PREMIUM BAR

First Hour 71 per person

Second Hour 65 per person

Additional Hr. 62 per person

BEVERAGES

One Bartender per 75 people is required. A \$150 Bartender Fee will apply.

HOST BAR

Spirits

Signature	14 per drink
Premium	16 per drink
Ultra-Premium	18 per drink

Wine by the Glass

Signature	13 per glass
Premium	16 per glass
Ultra-Premium	18 per glass

Beer

Imported	9 per bottle
Domestic	8 per bottle
Craft	9 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

Signature	16 per drink
Premium	18 per drink
Ultra-Premium	20 per drink

Wine by the Glass

Signature	15 per glass
Premium	18 per glass
Ultra-Premium	20 per glass

Beer

Imported	10 per bottle
Domestic	9 per bottle
Craft	10 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each



SPECIALTY BEVERAGES

WELCOME DRINKS

Tropical Rum Punch

Rum, local, tropical juices

13per person

Piña Colada

White rum, pineapple, coconut cream, pineapple juice

14per person

La Puertorriqueña

Dark rum, coconut rum, local, tropical juices

14per person

Traditional Coquito

Rum, coconut milk, condensed milk, egg yolks, vanilla

9per person

SANGRIA

Classic Spanish Sangria

Red wine, white rum, local, tropical juices

13per person

White Sangria

White wine, white rum, freshly squeezed orange juice, pineapple juice

13per person

SPECIALTY MOJITOS

Karaya Mojito

Spiced rum, lime juice, ginger beer, mint

16per person

Passion Fruit Mojito

White rum, passion fruit juice, lime, mint

16per person

Classic Mojito

White rum, lime, mint

14per person

BEVERAGES BY THE GALLON

Fruit Punch

Non-alcoholic

75per gallon

Virgin Piña Colada

99per gallon

Rum Punch

110per gallon

Piña Colada

125per gallon

Sangria

115per gallon

Mimosa

120per gallon

Classic Mojito

125per gallon

Flavored Mojito

130per gallon

Sparkling Mojito

140per gallon



HOSTED BAR BY THE BOTTLE

The bottle prices include three mixers per bottle, ice, and glasses. All additional mixers will be charged individually. A Bartender Fee of \$150 will apply. One Bartender per 75 people is required.

HOUSE BRAND "CONSERJE"

95per bottle

TEQUILA

Jimador

125per bottle

Patron

280per bottle

SCOTCH

Chivas Regal

150per bottle

Johnnie Walker Black Label

175per bottle

Dewar's White Label

125per bottle

Buchanan's

175per bottle

SINGLE MALT

Glenfiddich 12 year

210per bottle

Glenlivet 12 year

210per bottle

Macallan 12 year

325per bottle

BOURBON AND WHISKY

Jack Daniels

125per bottle

Jameson

100per bottle

Woodford Reserve

175per bottle

Bulleit Rye

150per bottle

VODKA

Skyy

125per bottle

Absolut

150per bottle

Tito's

150per bottle

Grey Goose

175per bottle

RUM

Don Q Cristal

95per bottle

Don Q Limón

95per bottle

Don Q Añejo

125per bottle

GIN

Beefeater

125per bottle

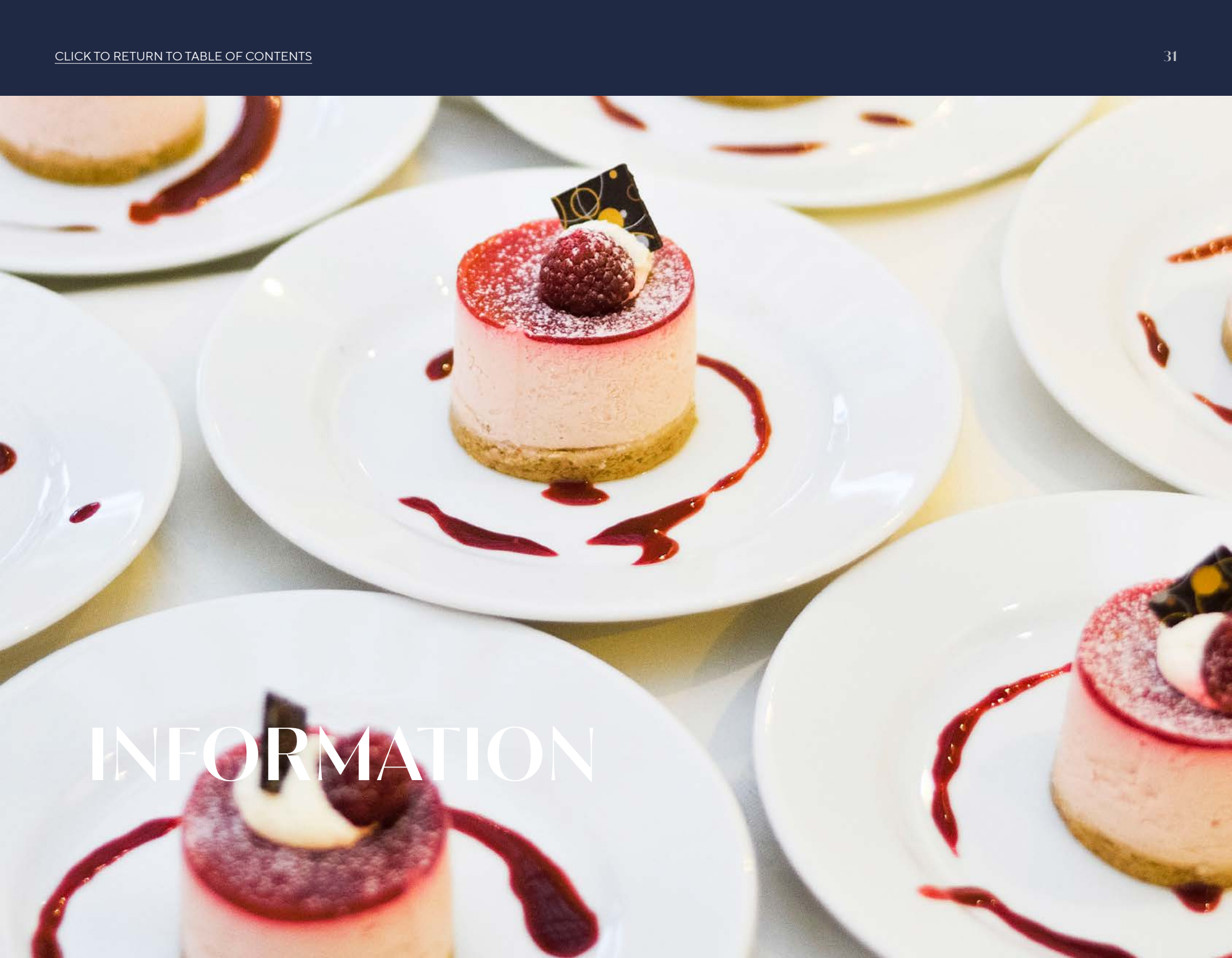
Tanqueray

150per bottle

Hendricks

150per bottle

INFORMATION



INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

Meal Guarantees

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. Any changes in guarantee within 72 hours will be subject to an additional surcharge of \$10 per person. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

Special Catering Services

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

Outside Food and Beverage Policy

The Puerto Rico Alcoholic Beverage Regulation Administration issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

Service Charges

A 25% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 11.5% sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid Puerto Rico Tax Exempt Certificate.

Labor Charges

Bartenders are available at a charge of \$150 for the first three hours & \$25 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$150 each.

Banquet attendants are required for some events at \$150 each.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4 per person.

Buffet Functions with less than 25 guests will incur a \$10 per person charge.

Audio-Visual

Royal Sonesta San Juan has partnered with Encore. Your Encore Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

Pickup and Dropoff Point

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the Isla Verde Avenue entrance to the hotel. Large buses may pick up and drop off at the front of the hotel at Isla Verde Avenue.

Damages

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.



INFORMATION

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$10 per box up to 40lbs and \$20 per box between 41-60lbs. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Royal Sonesta San Juan
5961 Av. Isla Verde
Carolina, 00979, Puerto Rico
Attention: Catering/Convention Service
Manager's Name
Hold For: Guest Name/Convention Name/
Conference Dates
Vendor Name (if applicable)

Security

The hotel may require security officers for certain events. Security officer fee is \$150 for four (4) hours.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.