



CONDADO VANDERBILT
HOTEL

VANDERBILT WEDDING PACKAGE

The Vanderbilt Wedding Package includes:

Five (5) Pieces of Hors D'oeuvres	Four (4) Course Plated Dinner with One (1) Glass of Wine
One (1) Glass of Champagne for Toast	Four (4) hours of Premium Open Bar
One (1) Welcome Specialty Cocktail	Coffee Service

The Vanderbilt Wedding Package is offered for events with 25 guests or more. Additional menus can be crafted especially for your celebration. Buffet and stations are also available.

WELCOME COCKTAIL

Cold Canapés

Mini Corn Muffins, Goat Cheese, Tomato Marmalade
Tart with Roasted Calabaza, Caramelized Onion, Ricotta Salata
Grass Fed Beef Tartare, Quail Egg, Country Sourdough
Snapper Ceviche, Citrus-Jalapeño Vinaigrette, Basil
Crostini Chicken, Avocado, Cilantro

Hot Hors D'oeuvres

Beef Slider, Maduros, Bacon
Chicken Satay, Peanut Coconut Sauce
Lobster-Brie Arancini, Spicy Mango Marmalade
Biscuit, Butifarra and Mustard Cream
Gruyere Grilled Cheese, Potato Soup

Your Choice of One (1) Specialty Drink:

Signature Red or White Sangria
Passion Fruit or Mango Mojito
Saint Hilarie

PLATED DINNER

First Course

Endive, Radicchio, Ibérico, Spiced Pecans, Vintage Cheddar, Guanábana Vinaigrette
Organic Roasted Carrots, Avocado, Yogurt, Chilis, Sprouts, Seeds
Chilled Asparagus and Celery Salad, Chayote and Apio Escabeche
Heirloom Tomatoes, Soft Mozzarella, Spicy Tomato Sorbet, Herb Salad
Little Gem Lettuce, Radicchio, Pecorino, Mango, Peanuts, Cilantro
Fennel, Celery, Pickled Mushrooms, Roasted Peppers, Ricotta Cream, Sprouts

Second Course

Yautía Soup, Caramelized Onions and Comté Crostini, Ibérico Ham
Cream of Mushrooms, Wild Rice, Olive Oil
Potato Leek Chowder, Crispy Herbs
Pumpkin Soup, Arañita Gremolata
Cream of Plantain, Recao Oil
White Bean Soup, Chicharrones
Sancocho Cream, Braised Short Ribs
Cream of Lentils, Pollo Guisado, Rice Cracker

24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



Third Course

Locally Inspired Sorbet served over Champagne Granite
Passion Fruit
Guanábana
Pineapple
Tamarind
Mango
Guava
Lime

Main Course

Brined Chicken Breast, Buttery Pomme Puree, Caramelized Eggplant, Natural Jus | \$215 per Guest
Roasted Pork Loin, Creamy Basmati Rice, Almonds, Shallot Marmalade | \$ 220 per Guest
Wild King Salmon, Corn Fricassee, Sautee Spinach | \$225 per Guest
Filet of Beef, Creamy Yukon Puree, Crispy Onions, Mushroom Escabeche | \$235 per Guest
Filet of Beef, Creamy Risotto of Calamari and Shrimps | \$245 per Guest

PREMIUM OPEN BAR FOR FOUR (4) HOURS

Ferrari Carano, Sonoma, California - Chardonnay and Cabernet Sauvignon
Absolut, Tanqueray, Dewar's White Label, Bacardi Silver, Bacardi Limon, Jim Beam, Jose Cuervo Gold
Medalla, Magna, Coors Light, Heineken and Corona Beers
Assorted Soft Drinks, Juices and Bottled Water
Champagne for Toast: Laurent Perrier, Brut, Champagne

WEDDING RECEPTION LOCATIONS

20 to 40 Guests at Salón Azul
40 to 80 Guests at Salón Luchetti
80 to 130 Guests at Salón Dorado
130 & up at Patio del Fauno

CEREMONY FEE

Site Fee of \$1,000.00
Includes Gold Chivari Chairs and Round Table with 100% Cotton Linen
Strawberry-Mint and Citrus Infused Water Station

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