



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.



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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 La Ventana  
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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