



CONDADO VANDERBILT
HOTEL

BREAKFAST BUFFET

Simple Beginnings Continental Breakfast |\$21 per person

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Assorted Freshly Baked Danishes, Croissants, Corn and Pumpkin Muffins with Butter and Local Fruit Preserves
- Whole Fresh Fruits
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

Deluxe Continental Breakfast |\$28 per person

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Tropical Fresh Fruits and Seasonal Berries
- Passion Fruit and Coconut Flavored Organic Yogurts
- Assorted Freshly Baked Danishes, Croissants, Corn and Pumpkin Muffins with Butter and Local Fruit Preserves
- Smoked Salmon and Flavored Cream Cheeses with Bagels
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

Balanced |\$38 per person

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Tropical Fresh Fruits and Seasonal Berries
- Assorted Freshly Baked Danishes, Croissants, Corn and Pumpkin Muffins, Assorted Sliced Breads with Butter and Local Fruit Preserves
- Fluffy Scrambled Eggs with Chives, Grated Gruyere and Cheddar Cheese
- Sausage Links & Crispy Bacon
- Red Bliss Potatoes, Sauteed Onions & Herbs
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

24 % Banquet Administrative Fee, 11.5% Government Taxes for Alcoholic Beverages and 7% Government Taxes for Food & Non-Alcoholic Beverages will be added to all food and beverage prices.



CONDADO VANDERBILT
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Vanderbilt Breakfast | \$ 41 per person

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Boxed Cereals, Milk, and Organic Sundried Fruits
- Tropical Fresh Fruits and Berries
- Freshly Baked Mini Latin Pastries, Mallorcas, Guava Turnovers, Quesitos, Assorted Sliced Breads
- Home Made Corn Meal with Brown Sugar
- Longaniza and Potatoes Frittata
- Buttermilk Pancakes, Caramelized Guineitos Niños
- Sausage Links & Crispy Bacon
- Red Bliss Potatoes, Sauteed Onions and Herbs
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

ENRICH YOUR BREAKFAST

- Individual Breakfast Cereals with Skim and Whole Milk | \$6 per person
- House Made Granola & Organic Yogurt Parfaits | \$6 per person
- Oatmeal with Coconut Milk and Brown Sugar | \$6 per person
- Mini Ham and Cheddar Sandwich on Mallorca Bread | \$7 per person
- Egg, Bacon and Swiss on Croissant | \$8 per person
- Tomato, Spinach and Goat Cheese Frittata | \$8 per person
- Mini Croque Monsieur | \$8 per person
- Tortilla Española | \$8 per person
- Selection of Mini Quiches: | \$8 each
 - Bacon, Tomato and Cheddar
 - Caramelized Onions and Blue Cheese
 - Leeks, Pancetta and Gruyere
- Scrambled Eggs | \$7 per person
- Brioche French Toast with Spiced Puerto Rican Rum Syrup | \$8 per person
- Buttermilk Pancakes with Seasonal Fruit Compote | \$7 per person
- Smoked Salmon Display to include: Onions, Capers, Bagels and Crème Fraîche | \$14 per person
- Breakfast Sausage | \$5 per person
- Grilled Ham | \$5 per person
- Crispy Bacon | \$5 per person
- Red Bliss Potatoes, Sauteed Onions and Herbs | \$5 per person
- Artisan Cheese Plate, Local Fruit Marmalade, House Made Ciabatta | \$14 per person
- Charcuterie Plate to include Coppa, Salami, Speck, Jambon de Paris | \$16 per person
- Charcuterie and Artisan Cheese Plate to include Coppa, Salami, Speck, Jambon de Paris, Local Fruit Marmalade, House Made Ciabatta | \$18 per person

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FRESH FRUIT SMOOTHIES | \$10 per person

(Attendant Fee required for every 40 guests at \$150)

All smoothies include:

- Selection of Three (3) Fruits to include Mango, Banana, Papaya, Strawberries, Pineapple, Blueberries, Passion Fruit Nectar, Acai** additional \$2 per person
- Selection of Two(2) to include Coconut Water, Almond Milk, Whole Milk, Yogurt, Spirulina** additional \$1 per person
- Sugar, Honey

BREAKFAST LIVE STATION* | \$16 per person each station

(Minimum of 40 guests required)

- Omelet Station with guests' choice of assorted fillings to include: Cheddar, Gruyere, Bell Peppers, Onions, Mushrooms, Spinach, Ham, Chorizo, Tomatoes and Jalapeños
- Buttermilk Pancakes Station with guests' choice of assorted ingredients to include: Honey Glazed Bananas, Assorted Berries, Walnuts, Whipped Cream and Warm Chocolate Sauce

PLATED BREAKFAST | \$40 per person

All plated breakfast include:

- Selection of Two (2) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Freshly Baked Croissants and Mallorcas with Butter and Local Fruit Preserves
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

Choose One (1) Starter:

- Sliced Tropical Fruit with Local Cheese
- House Made Granola, Organic Yogurt & Honey Parfait served in Mason Jars
- Smoked Salmon, Caviar, Crème Fraîche

Choose One (1) entrée:

- Croque Monsieur, Poached Egg, Roasted Red Potatoes
- Pulled Pork Benedict, Ripe Plantains, Avocado, Hollandaise Sauce
- Brioche French Toast stuffed with Cinnamon Mascarpone, Caramel Apples
- Lobster and Scallions Quiche, Lemon Cream, Heirloom Tomatoes

*Chef Fee required for every 40 guests at \$175 each (one and a half hour)
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CONDADO VANDERBILT BRUNCH | \$75 per person

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Tropical Fresh Fruits and Seasonal Berries
- Assorted Freshly Baked Mallorcas, Croissants, Quesitos, Corn and Pumpkin Muffins, Assorted Sliced Breads with Butter and Local Fruit Preserves
- Omelet Station prepared to order with guests' choice of assorted fillings to include: Cheddar, Gruyere, Bell Peppers, Onions, Mushrooms, Spinach, Ham, Chorizo, Tomatoes and Jalapeños*
- Buttermilk Pancakes Station prepared to order with guests' choice of assorted ingredients to include: Honey Glazed Bananas, Assorted Berries, Walnuts, Whipped Cream and Warm Chocolate Sauce*
- House Cured Salmon, Crème Fraîche and Lemon Crepes
- Soup and Salad Station with Assorted Baby Lettuces, Toppings, and Dressings
- Raw Bar: Jumbo Shrimp, Fresh Oysters and Snapper Ceviche (Ice Sculpture upon Request)
- Roasted Beef Striploin, Creamy Mash Potatoes, Beef Jus*
- Homemade Cookies to include: Double Chocolate Chip, Peanut Butter and Oatmeal & Raisins
- Fresh Fruit Tarts, Entremets and Petit Cakes
- Chocolate Truffles
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

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