



Old San Juan Weddings Package



HOTEL EL CONVENTO
SMALL LUXURY HOTELS OF THE WORLD





Old San Juan Weddings Package

Our Wedding Package Includes:

- Selection of five (5) hors d'oeuvres
- One (1) specialty welcome cocktail
- One (1) glass of sparkling wine for the toast
- Glass of house wine during dinner
- Three (3) course plated dinner
- Four (4) hours open bar
- Puerto Rican coffee and selection of teas
- Freshly baked artisanal bread rolls with butter

CHILLED HORS D'OEUVRES

- Chicken liver pâté, bacon dust, crostini
- Grilled zucchini and tomato confit bruschetta
- Chicken "escabeche" over malanga chip
- Caprese skewer, pesto sauce
- Salted cod "escabeche", malanga chip
- Shrimp ceviche, julienne tortilla chip
- Tuna tartar, avocado, pickled red onions
- Prosciutto, kalamata olives, mascarpone tart

HOT HORS D'OEUVRES

- Slow roasted tomato and fresh mozzarella bruschetta
- Mushrooms and ricotta turnover
- Empanadas, Fontina cheese, cilantro sour cream
- Braised ox tail, potato foam, chives
- Chorizo, potato, manchego croquettes, tomato confit aioli
- Risotto "mamposteo" croquettes
- Tuna tataki, grilled onions relish

LOCAL HORS D'OEUVRES

- Beef, chicken or cheese empanadillas
- Beef or vegetables relish "alcapurrias"
- Mini "bacalaitos"
- "Arroz con gandules", "queso del país" croquettes
- "Sorullitos de maíz"

Specialty Cocktails

- Ginger passion fruit mojito
- Traditional mojito
- Red or white sangria
- Classic rum punch

FOUR (4) HOURS OPEN BAR

Favorite Brands

- Johnnie Walker Red Label / Finlandia or Absolut Vodka / Don Q Rum / Beefeater Gin / House red and white wine / Medalla / Magna / Coors Light / Soft Drinks

Luxury Brands / Upgrade Your Package For 12 Pp

- Johnnie Walker Black Label / Grey Goose or Tito's Vodka / Don Q Rum / Tanqueray Gin / House red and white wine / Medalla / Corona / Heineken / Soft Drinks



Old San Juan Weddings Package

Plated Dinner

SALADS

- Mixed greens, cherry tomato, avocado, pickled red onions, “guanabana” vinaigrette
- Kale, Brussels sprouts, gorgonzola cheese, toasted almonds, citrus vinaigrette
- Puerto Rican cobb salad diced pork belly, avocado, cherry tomato, hard boil egg, sweet plantain, “queso frito”, guava vinaigrette
- Roasted beets, basil, baby arugula, goat cheese, “cilantrillo” vinaigrette
- Grilled ratatouille salad, baby spinach, ciabatta croutons, basil vinaigrette

SOUPS

- Corn chowder, potato and leek, bacon powder, “recao” oil
- Roasted pumpkin, pepitorias, coconut foam
- “Sancocho”, braised ox tail, julienne malanga chip, cilantro oil
- Tomato cream, warm crab salad, basil oil
- Cream of sweet potatoes and sweet plantain, pear chutney, “recao” oil
- Lobster bisque, lobster fricasse, crema foam

APPETIZERS ENHANCEMENT

- Tuna crudo, mango vinaigrette / 9
- Beef carpaccio, shallots, cherry sauce / 9
- Scallops crudo, papaya chimichurri / 11

MAIN ENTRÉE

- Grilled chicken breast, taro puree, mango creamy sauce / 134
- Roasted rosemary marinated chicken, pigeon peas risotto / 136
- Pork loin stuffed with sweet plantain and bacon, potato, garlic confit puree, corn cilantro sauce / 139
- Hanger steak, truffle scented “yautia” puree, demi-glace / 142
- Filet mignon, mashed malanga and sweet potato, malbec reduction / 146
- Salmon filet, braised zucchini, eggplant and mushrooms, red cabbage marmalade / 144
- Chilean seabass, potato gnocchi, “oregano brujo” beurre blanc / 148
- Surf and turf: mignonette, tiger shrimp, shallots confit polenta, grilled red pepper coulis / 150

VEGAN ENTRÉE

- Roma tomato, yellow squash camponata stuffed portobello mushroom / 134
- Fried Brussels sprouts, red pepper and pearl onions, farro, almond milk reduction / 138
- Eggplant, zucchini, cauliflower and tomato moussaka / 140



Old San Juan Weddings
Package

Buffet Dinner

A PUERTO RICAN BANQUET / 138

Mixed greens, cherry tomato, cucumber, pickled red onion, “guanabana” vinaigrette
“Guineitos en escabeche”, roasted pepper relish, “recao” dressing

Slow roasted boston butt, “pernil”
Roasted chicken, tomato relish
Red snapper, “salsa criolla”

“Arroz con gandules”
Potato, pork belly salad



OLD SAN JUAN FEAST / 142

Puerto Rican Cobb salad diced pork belly, avocado, cherry tomato, sweet plantain,
“queso frito”, hard boil egg, guava vinaigrette
“Ensalada de gandules”, “bacalao”, cilantro vinaigrette

Grilled chicken breast, olive “escabeche”
Rosemary scented pork loin, roasted corn salsa
Grilled churrasco, cilantro-pineapple chimichurri

“Arroz mamposteo”
Island roots “al mojo”, pepper coulis
Potato, “batata” mash

DESSERT ENHANCEMENT / 9

“Flan del Abuelo” (Coconut Flan)
Mango Panna cotta
“Guanabana” Tres Leches