



2016 BANQUET MENUS



WELCOME TO THE WYNDHAM GRAND BEACH RESORT & SPA !

Nestled between El Yunque National Forest and a mile stretch of secluded golden beach, the Wyndham Grand Rio Mar is Puerto Rico's most exotic beach, golf, and spa resort destination. 500 magnificent acres with spectacular ocean, rainforest, and lush tropical views serve as a backdrop to 400 guestrooms, including 40 suites, and a 48,000 sq. ft. Oceanfront Conference Center.

Located on the N.E. Ecological Corridor of Puerto Rico's shoreline, the Wyndham Grand Rio Mar is a haven for fun, sun and forging memorable experiences. The resort boasts two championship golf courses, a tennis center, an exclusive spa, 10 unique restaurants and lounges, a variety of water sports, a fitness center, the only casino on the NE Coast of the island, two nature reserves, and a guest experience program that encompasses the beauty and nature of Rio Mar's magical surroundings.

We extend a heartfelt invitation to experience the warmth of our culture and our genuine hospitality. The Wyndham Grand Rio Mar is a spectacular Caribbean paradise artfully designed to host the ultimate gathering or incentive reward – and No Passport is Required for US Citizens.

From sun worshiping on our golden beach to sea turtle nesting encounters, or guided nature and bird watching tours there is much to explore and experience at the Wyndham Grand Rio Mar Beach Resort & Spa.





PLATED BREAKFAST

THE HEALTHY START

Orange, Tomato, and Passion Fruit Juices
Granola Cereal served with Skim Milk
Vanilla Flavored Yogurt served with Berries
Banana Nut, Pumpkin, and Cranberry Breads
Freshly Brewed Coffee,
Decaffeinated Coffee, and Herbal Teas

\$24.00
per person

HIGH ROLLER

Orange and Grapefruit Juices
Tropical Fruit Plate served
with Mint Cream
Brioche French Toast
with Warm Maple Syrup
Canadian Bacon
Assorted Breakfast Bakeries
Freshly Brewed Coffee,
Decaffeinated Coffee, and Herbal Teas

\$30.00
per person

EL YUNQUE

Orange and Passion Fruit Juice
Fluffy Scrambled Eggs,
Puerto Rican White Cheese, and Cilantro
Choice of Breakfast Potato
and Breakfast Meats
Assorted Breakfast Bakeries
Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas

\$30.00
per person

The above prices do not include the 23% service charge & 11.5% Government Tax. All prices are subject to change.



BREAKFAST BUFFET

SELECT ONE BREAKFAST ENTREE

Fluffy Scrambled Eggs
\$28.00 per person

English Scramble with Chives and
Cheddar Cheese
\$29 .00 per person

Spanish Omelet
\$34.00 per person

Jibarito Omelet with Onions, Peppers,
Mushrooms,
Chorizo, and Puerto Rican Cheese
\$35.00 per person

ALL BREAKFASTS SERVED WITH (Select Three)

Assorted Fruit Juices, including
Orange, Grapefruit, Mango,
Pineapple, Tomato,
Passion Fruit, Prune, Tamarind,
and V-8 Splash

(Included)

Array Tropical Fresh Fruits and
Berries

Selection of Breakfast Pasteries
Assorted Dry Cereals and Granola
with Milk and Bananas
Choice of Breakfast Potato
Freshly Brewed Coffee,
Decaffeinated Coffee, and Herbal
Teas

YOUR CHOICE OF BREAKFAST POTATO

Rio Mar Home Fries
Red Bliss O'Brien
Quartered Red Bliss Potatoes with
Sautéed Peppers and Onions
Lyonnaisé Potatoes
Classic Sliced Potatoes with Sautéed
Onions
Country Home Fries
Seasoned Diced Potatoes sautéed
until Golden Brown

SELECT THREE ADDITIONAL ITEMS

Crispy Bacon, Canadian Bacon, Virginia Cured
Ham, Spanish Chorizo, Sausage Links, Corned
Beef Hash, and Turkey Sausage
Cheese Blintzes with Blueberry
and Mango Fruit Sauces
French Toast with Warm Maple Syrup
Banana Pancakes with Warm Maple Syrup

Minimum of 30 people for buffets. Service for less, client will be charged the minimum. Note: All Buffets will be served for a maximum of three (3) hours

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CONTINENTAL BREAKFAST



THE CLASSIC CONTINENTAL

Orange Juice
Fresh Seasonal Fruit Display
Selection of Breakfast Pastries
Tropical Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

\$18.00
per person

THE HIGH TIDE CONTINENTAL

Assorted Juices
Sliced Fruit of the Tropics, including
Pineapple, Mango, Papaya and Orange
Honey Blended Yogurt with Berries on the
side. Bakery selection of Puerto Rican
Delicacies Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas

\$24.00
per person

THE PUERTO RICAN CONTINENTAL

Tropical Fresh Fruit
Mallorcas, Quesitos, and Guava Turnovers
Assorted Fruit Juices, including
Mango, Passion Fruit, and Acerola
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

\$22.00
per person

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BREAKFAST ENHANCEMENT

OMELET STATION

Ham, Cheese, Sausage, Bell Peppers,
Onions, Diced Tomato, Bacon, Jalapeño Peppers,
Spinach, and Shrimp

\$12.00 per person

\$125.00 Chef Fee

WAFFLE STATION

Home Made Belgian Waffles
with Toppings, including:
Chocolate Chips, Whipped Cream,
Apricot Syrup and Maple Syrup,
Fresh Berries and Pecans

\$10.00 per person

\$125.00 Live Cooking Chef Fee

CROISSANT SANDWICH

Served with Eggs, Bacon, and
Cheddar Cheese

\$8.50 per person

FRENCH BREAD SANDWICH

Served with Scrambled Eggs,
Bacon, and Cheddar Cheese

\$7.00 per person

BREAKFAST BURRITO

Handmade with Scrambled Eggs,
Chopped Chorizo Sausage, and
Jack Cheese in a Flour Tortilla

\$8.50 per person



*Chef's Fee of \$100.00 per station for three hours and \$50.00 each additional hour

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BRUNCH – OPTION 1

APPETIZERS AND SALADS

Assorted Chilled Juices
Platters of Seasonal Fresh Fruit
Balsamic Marinated Asparagus with
Tarragon Oil
Smoked Chicken Platter with Fruit
Chutney on Boston Bibb Lettuce
Shrimp and Avocado Compote
Salad with Fresh Cilantro
Tossed Mixed Greens with
Assorted Condiments and
Dressings

BREAKFAST SELECTIONS

Scrambled Eggs
Spanish Style Chorizo
Rio Mar Specialty Home Fries
Golden Brown Breakfast Potatoes
Cheese Blintzes with Tropical Fruit Compote

LUNCHEON SELECTIONS

Carved Roasted Beef
With Condiments, including
Horseradish, Honey Mustard, and Mayonnaise
Blended White and Wild Rice Pilaf with Dried
Fruits and Nuts
Medley of Vegetables

DESSERT SELECTIONS

Fruit Tarts, Cheesecake, Black Forest Cake, Key Lime Pie,
Warm Bread Pudding with Vanilla Sauce, and Coconut Cake
Assorted Rolls and Breakfast Bakeries
Tropical Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

\$50.00
per person

*Chef Fee of \$125.00 per station (3hr., \$50.00 each additional hour). Note: All Buffets will be served for a maximum of three (3) hours. If event is outdoors, your Conference Services Manager will provide details regarding setup fees and tent pricing.

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BRUNCH – OPTION 2

APPETIZERS & SALADS

Assorted Chilled Juices, including
Orange, Passion Fruit, Mango, and Acerola Juice
Platter of Seasonal Fresh Fruit
Tossed Green Salad with Assorted Dressings
Smoked Salmon Platter with Condiments
Shrimp Salad with Spinach
Artichoke and Ham Salad
Grilled Vegetable Platter
Orzo Salad with Smoked Duck Breast
Buffalo Mozzarella with Sliced Tomatoes and
Balsamic Vinaigrette
Variety of Breakfast Breads and Rolls

BREAKFAST SELECTIONS

Scrambled Eggs
Omelet Station
Crisp Bacon and Sausage Links
Golden Brown Breakfast Potatoes
Cheese Blintzes with
Fruit Compote

DESSERT SELECTIONS

Mini French Pastries, Fruit Tarts, Banana
Cheesecake, Vanilla Flan,
Mocha Cake, and Coconut Cake
Freshly Brewed Coffee, Decaffeinated
Coffee, and Herbal Teas

LUNCHEON SELECTIONS

Roasted Tenderloin of Pork with Mayonnaise,
Mustard, and Horseradish
(Live Carving)
Cilantro Marinated Chicken Breast with Fresh
Herb Sauce
Grilled Mahi- Mahi on a bed of Red Onion and
Spinach with Lemon Dill Cream Sauce
Blended White and Wild Rice Pilaf
Roasted Red Bliss Potatoes
Medley of Vegetables

\$60.00

per person

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BREAKS

SNACK ATTACK

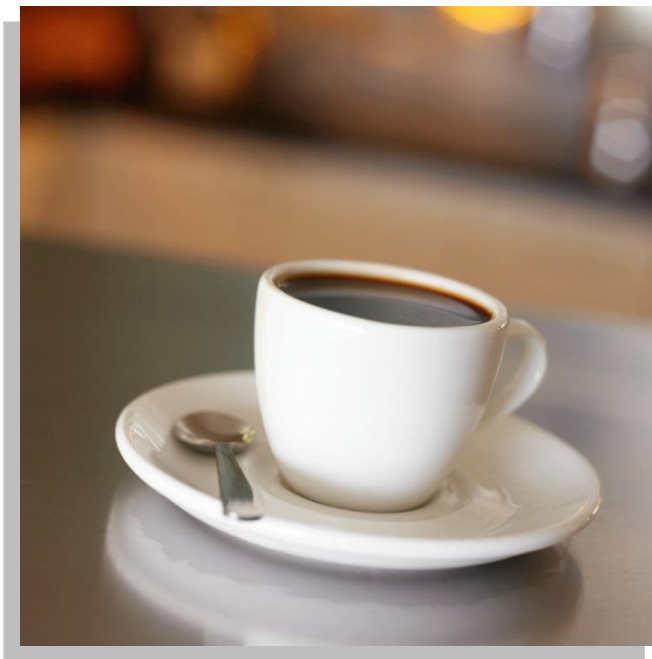
Popcorn, Assorted Candy Bars (Snickers, Plain M&Ms, Peanut M&Ms, Oreo Cookies) Individual Bags of Pretzels and Potato Chips, Assorted Soft Drinks

\$16.50
per person

BUENOS DIAS

Chilled Passion Fruit Juice, Tamarind Juice, and Orange Juice Fresh Fruit Pinchos, Puerto Rican Pastries (Mallorcas, Quesitos and Guava Turnovers), Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$17.00
per person



HEALTHY CHOICE

Fresh Fruit Smoothies (Mango, Strawberry and Papaya) Individually wrapped Granola Bars Basket of Fresh Muffins (Bran, Corn, and Blueberry Muffins) Butter and Preserves Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

\$16.50
per person

CHOCOLATE, CHOCOLATE, CHOCOLATE

Milk Chocolate Fondue with Fresh Pineapple Spears Mango, Strawberries, and Whole Bananas, Double Chocolate Chunk Cookies, Chocolate Brownies, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$16.50
per person

The above breaks are based on a 30-minute coffee break.

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BREAKS

HIGH TEA

Strawberries with Fresh Whipped Cream
Open Faced Finger Sandwiches
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

\$23.50
per person

FIESTA

Three Color Corn Nachos
Salsa Bar
(Mild, Hot, and Hotter)
Hot Melted Cheese
Cinnamon and Sugar Tortilla Chips
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas

\$13.50
per person



COOKIES & MILK

Peanut Butter, Double Chunk Chocolate Chip,
Black and White Dipped, Butter and Macadamia,
Oatmeal with Raisins and Coconut
Cold Milk
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas

\$14.00
per person

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FROM THE BAKERY & SNACKS

ASSORTED BREAKFAST PASTRIES

(Muffins, Danishes, and Croissants)
Assorted Puerto Rican Pastries
(Quesitos, Guava Turnovers,
and Mallorcas)
Bagels with Cream Cheese
Brownies and Blondies

\$4.50 per person

Assorted French Pastries

\$6 per person

Assorted Jumbo Cookies

\$4 per person

SNACKS

Sliced Fresh Fruit Display

\$7 per person

Tea Sandwiches

\$5.75 per person

Salsa and Dips

\$6 per person

Mixed Nuts

\$4 per person

Vegetable Crudité's with Dip

\$6.50 per person

Trail Mix

(Assortment of Dried Fruits, Nuts, and
Banana Chips)

\$4 per person

Imported Cheese Display with Crackers
and Sliced French Bread

\$9.50 per person

SNACKS

Fresh Fruit Skewers

\$4.50 each

Potato Chips, Tortilla Chips,
and Pretzels

\$4 per bag

Haagen-Dazs Ice Cream and Fruit
Bars

\$4.75 each

Assorted Candy Bars

\$2.75 each

Whole Fruit

\$3.50 each

Individually Packed Granola Bars

\$4 each

Individual Fruit Yogurt

\$3.50 each

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MEETING PACKAGE - PLATED

MEETING PACKAGE INCLUDES

Meeting room with podium, pads, pens, mints, water pitchers, continental breakfast, plated lunch and afternoon break.
All lunch selections include soft drink and choice of freshly brewed coffee, decaffeinated coffee, or tea.
(Minimum 10 People)

\$65.00
per person

CONTINENTAL BREAKFAST

Orange Juice
Assorted Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee
and Tea

AFTERNOON BREAK

Assorted Soft Drinks
Freshly Baked Chocolate Chunk Cookies
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

OPTIONAL BREAK

(To include a mid-morning break, add
\$7.00 per person to package price)
Resort Baked Brownies and Blondies
Assorted Soft Drinks
Freshly Brewed Puerto Rican Coffee

RIO MAR PACKAGE

Freshly Baked Rolls
and Butter

Appetizer
Soup of the Day

Entree
Beef Churrasco with
Chimichurri Sauce
Mofongo de Yuca
Seasonal Vegetables

Dessert
Chocolate Mousse on
Nuttu Brownie
Vanilla and Chocolate
Sauce

OLAS PACKAGE

Freshly Baked Rolls
and Butter

Appetizer
Soup of the Day

Entree
Grilled Chicken
Breast,
Citrus Fruit Sauce
Roasted Potatoes
Seasonal Vegetables

Dessert
Carrot Cake

SEA BREEZE PACKAGE

Freshly Baked Rolls
and Butter

Appetizer
Soup of the Day

Entree
Fresh Atlantic Sautéed
Red Snapper
Red Bliss Potatoes
Seasonal Vegetables

Dessert
Fresh Fruit Tart with
Raspberry and Vanilla
sauce

PALMS PACKAGE

Freshly Baked Rolls
and Butter

Appetizer
Caesar Salad

Entree
Tortellini Carbonara,
Roasted Yellow
Tomatoes

Dessert
Tiramisu Mascarpone

Choice of one lunch selection

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MEETING PACKAGE - BUFFET

MEETING PACKAGE INCLUDES

Meeting room with podium, pads, pens, mints and water pitchers, continental breakfast, lunch buffet and afternoon break. Lunch includes soft drink and choice of freshly brewed coffee, decaffeinated, coffee, or tea
(Minimum 15 People)

\$75.00

per person

CONTINENTAL BREAKFAST

Orange Juice
Assorted Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated
Coffee, and Tea

AFTERNOON BREAK

Assorted Soft Drinks
Freshly Baked Chocolate Chunk Cookies
Freshly Brewed Coffee,
Decaffeinated Coffee, and Tea

OPTIONAL BREAK

(To include a mid-morning break, add
\$7.00 per person to package price)
Resort Baked Brownies and Blondies
Assorted Soft Drinks
Freshly Brewed Puerto Rican Coffee

BISTRO BUFFET

Freshly Baked Rolls and Butter
Salads
Diced Fruit Display
Potato Salad with Smoked Apple Bacon
Baby Shrimp Salad
Assorted Meats Include:
Ham, Smoked Turkey, Bologna, Smoked Duck
Breast, and Smoked Chicken,
American, Swiss, and Provolone Cheese
Horseradish, Dijon Mustard, and Mayonnaise,
Lettuce, Tomato, Pickles, and Onions
Assorted Breads including Kaiser Rolls, Panini,
Croissants, and Pumpernickel
Terra Chips
Desserts
Apple Tart
Black Forest Cake

BORINQUEN BUFFET

Freshly Baked Rolls and Butter
Salads
Mixed Greens, Tomato, Cucumber, Red
Onions, and Crispy Croutons
Avocado Salad
Yuca in Garlic Sauce
Freshly Sliced Fruit Tray
Entrees
Breast of Chicken in Garlic Butter Sauce
Roasted Pork Loin
Mamposteo Rice
(Rice and Beans cooked together)
Sweet Yellow Plantain in Cinnamon Sauce
Steamed Vegetables
Desserts
Chocolate Rum Cake
Toasted Coconut Cake
Carrot Cake

Choice of one lunch selection

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LUNCH

POULTRY

- Grilled Chicken Breast Marinated with Rosemary in a Creole Sauce
\$23.00 per person
- Seared Chicken Breast Marinated with Sage and Covered in Prosciutto with Chardonnay Sauce
\$25.00 per person
- Chicken “Rebosado” with Lemon Capers and Mushroom Sauce
\$24.00 per person
- Turkey Roulade filled with Cuban “Fufú” and Cranberry Glaze
\$23.00 per person

ENTRÉE OPTIONS



MEATS

- New York Steak with Wild Mushroom Demi-Glace
\$30.00 per person
- Grilled Churrasco with Chimichurri Sauce
\$28.00 per person
- Seared Flank Steak with Sautéed Onions and Mushrooms
\$26.00 per person
- Roasted Pork Loin with Caribbean Fruit Relish
\$24.00 per person
- Veal Scallopini with Marsala Sauce
\$32.00 per person

SEAFOOD

- Grilled Mahi- Mahi with Onion Confit and Balsamic Sauce
\$24.00 per person
- Caribbean Red Snapper with Creole Sauce and Cilantro Oil
\$26.00 per person
- Hibachi Salmon with Warm Cucumber Salad and Ponzu Sauce
\$27.00 per person
- Seared Halibut Steak with Tropical Fruit Relish
\$28.00 per person
- Shrimp Jambalaya with Papaya Aioli and Sweet Chili Sauce
\$28.00 per person

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LUNCH

SOUP & SALADS OPTIONS

SOUPS

Chilled Potato and Leek Vichyssoise
Garnished with Plantain Chip
\$7.00 per person

Rio Mar Cream of Pumpkin
\$6.50 per person

Cuban Black Bean Soup Garnished with
Vidalia Onions and Rice Splash
\$8.00 per person

Cream of Plantain Soup
\$6.50 per person

Asopao de Gandules
(Pigeon Pea Soup)
\$8.00 per person

SALADS

Traditional Caesar Salad with
Parmesan and Herb Croutons
\$8.00 per person

Ripe Tomato and Fresh Mozzarella with
Rosemary dressed in Pesto Sauce
\$10.50 per person

House Salad served with Tomatoes,
Cucumber, Curly Carrot, and
Julienne of Tri Color Peppers,
with Red Wine Vinaigrette
\$9.00 per person

Mesclun Salad
Potpourri of Young Salad Greens with
Marinated Teardrop Tomatoes
and Goat Cheese Bruschetta Crisp
with Champagne Vinaigrette
\$10.50 per person

STARCH ACCOMPANIMENTS

(Please Select One)

Mamposteo Rice
Cilantro Rice
Roasted Garlic Mashed Potato
Double Baked Potatoes
Potatoes Au Gratin
Green Plantain Mofongo
Pesto Orzo Pasta
Rice Pilaf
Saffron Risotto

VEGETABLES ACCOMPANIMENTS

(Please Select One)

Roasted Vegetable Ratatouille
Grilled Herb Vegetables
Buttered Asparagus and Carrots
Julienne of Vegetables
Oriental Vegetables
Petit Baby Vegetables

Minimum of Three Courses Required.

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LUNCH

DESSERT OPTIONS

Flan de Coco
\$7.50 per person

Key Lime Pie
\$8.00 per person

Chocolate Mousse on Nutty
Brownie
Served with Vanilla and
Chocolate Sauce
\$8.50 per person



White Chocolate and Coconut Cheesecake
Served with Exotic Sauce
\$8.50 per person

Trio Sorbet
Lemon, Mango, and Raspberry
Served with Cookie Cone and Fresh Berries
\$8 per person

Tiramisu
Mascarpone and Coffee filling with
Lady Finger Biscuits
\$9 per person

Minimum of Three Courses Required.

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LUNCH BUFFETS

LUNCH TIME FIESTA

The New Tortilla Soup
Assorted Field Greens with Tomatoes,
Cucumbers, Garbanzo Beans,
Sliced Onions and Peppers, and two types of
Salad Dressings
Jalapeño Cornbread
Nacho Station
Refried Beans
Mexican Rice
Fajita and Taco Bar
Spicy Chicken Strips, Seasoned Ground Beef
Warm Flour Tortillas, Crispy Taco Shells,
Shredded Lettuce, Chopped Tomatoes,
Cheddar Cheese, Sour Cream, Guacamole,
and Salsa
Caramel Flan, Margarita Cake, and
Cinnamon Churros
Puerto Rican Coffee, Decaffeinated Coffee,
and Herbal Teas

\$35.00 per person

ITALIAN BUFFET

Antipasto Display, including
Selection of Italian Meats, Cheeses, and
Marinated Vegetables
Caesar Salad with Herbed Croutons
Farfalle Salad with Roasted Peppers, Stuffed
Olives, and Basil Vinaigrette
Tomato "Panzanella" Salad
Scallopieni of Veal with Lemon-Basil Sauce
Chicken Saltimbocca
Penne Pasta and Tomatoes in
Roman Cheese Sauce
Fettuccini Carbonara
Vegetable Lasagna
Sausage and Peppers
Tiramisu and Torta de la Nonna
Focaccia, Ciabatta Bread, and Breadsticks
Puerto Rican Coffee, Decaffeinated Coffee,
and Herbal Teas

\$38.00 per person

Note: All Buffets will be served for a maximum of three hours

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LUNCH BUFFETS

NORTH & SOUTH

Medley of Greens with Condiments
and Dressings
Sliced Fruit Presentation
Cucumber, Tomato and Feta Salad
Tossed with Light Vinaigrette
Roasted Pepper, Olives,
and Artichoke Salad
Red Bliss Potato Salad
Rosemary Roasted Chicken
"Catch of the Day" with Rice
London Broil with Fresh Mushroom
Bordelaise Sauce
Buttered Green Beans with
Carrots and Almonds
Pave Au Gratin Potatoes
Lemon Meringue Pie,
Seven Layer Chocolate Cake,
and Strawberry Cream Cake
Freshly Baked Rolls and Butter
Puerto Rican Coffee, Decaffeinated Coffee,
and Herbal Teas

\$39.00 per person

BBQ GRILL

Watermelon Slices
Three Cabbage Slaw
Macaroni Salad
Hamburgers
All Beef Hot Dogs
Grilled Marinated Chicken Breasts
Sliced American, Cheddar, and Swiss
Cheese
Assorted Rolls and Buns
Condiments, including Onions,
Pickles, Lettuce, Tomatoes,
Mayonnaise, Mustard, and Relish
Baked Idaho Potatoes served with Sour
Cream, Cheddar Cheese,
Chives, and Bacon Bits
Corn on the Cob
Apple Pie,
Brownies,
and Vanilla Ice Cream
Puerto Rican Coffee, Decaffeinated
Coffee, and Herbal Teas

\$36.00 per person

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COLD LUNCH BUFFETS

EXPRESS DELI BUFFET

Whole Fruit
Potato Salad
Assortment of Breads
Assorted cold cuts-
Turkey, Salami, and Ham
Assorted Cheese-
American, Cheddar, and Swiss
Tuna Salad
Roasted Turkey Wraps
Potato Chips
Assorted Cookies
Brownies
Puerto Rican Coffee,
Decaffeinated Coffee, Herbal Tea

\$34.00 per person

DELUXE BISTRO BUFFET

Diced Fruit Display
Potato Salad with Smoked Apple Bacon
Baby Shrimp Salad
Assorted cold cuts-
Ham, Smoked Turkey, Bologna,
and Smoked Chicken
American, Swiss, and Provolone Cheese
Horseradish, Dijon Mustard,
and Mayonnaise,
Lettuce, Tomato, Pickles, and Onions
Assorted Breads including Kaiser Rolls,
Panini, and Croissants
Gourmet Chips
Apple Tart
Black Forest Cake
Puerto Rican Coffee, Decaffeinated Coffee,
Herbal Teas

\$37.00 per person

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COLD LUNCH BUFFETS

THE EXECUTIVE DELI BUFFET

Tropical Fruit Chunks
Red Bliss Potato Salad
Cucumber and Tomato Salad
Coleslaw
Farmer's Market Salad with
Cilantro Dressing

Assorted Sliced Deli Meats-
Genoa Salami, Mortadella,
Smoked Chicken Breast,
Turkey Breast, and Roast Beef,
Sliced Swiss, American, and Cheddar Cheese
Kaiser Roll, Croissants, Sourdough,
French Baguette, and Seven-Grain Bread
Sliced Tomato, Lettuce, and Onions
Dijon Mustard, Mayonnaise, and Pickles
Plantain Chips
Key Lime Pie
Double Chocolate Cake
Vanilla Flan
Puerto Rican Coffee, Decaffeinated
Coffee, and Herbal Teas

\$39.50 per person

Note: All Buffets will be served for a maximum of three hours

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BOXED LUNCHES

Select One of the Following:

Whole Fresh Fruit
Fresh Fruit Cocktail
Coleslaw
Pasta Salad
Vegetable Salad

Select One of the Following:

Individual Package of Oreo
Cookies
Granola Bar
Homemade Jumbo Cookie
Snickers Candy Bar

Select One of the Following:

Individual Bag of Potato Chips
Individual Bag of Pretzels
Individual Bag of Plantain Chips

Each Box includes plastic ware,
individual packets of mustard and
mayonnaise, salt and pepper,
napkins and Wet Naps

Select One of the Following:

Turkey Focaccia
Smoked Turkey Breast with Cranberry Pecan
Spread,
Spinach, Tomato, and Onions

Mediterranean Vegetarian Spinach Wrap
Sun-dried Tomato with Kalamata Olives Spread,
Roasted Vegetables, Lettuce, and Tomato

Grilled Chicken Sandwich
Grilled Chicken Breast with Lettuce,
Tomato, and Swiss Cheese in a Baguette

Cuban Sandwich
Sliced Ham, Pernil, Swiss Cheese, and Pickles
In a Sweet Hoagie Roll
Here's the Beef
Sirloin Sandwich in
a Baguette with Goat Cheese and Roasted Pepper
Spread

Rio Mar Sandwich on a Kaiser Roll
Aged Turkey Pastrami with Smoked Ham,
Swiss Cheese, and Roasted Peppers

\$26.50 per Lunch Box

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RECEPTIONS

FROM THE CARVING BOARD

Rosemary Crusted Whole Steamship Round of Beef
Au Jus
served with Mustard, Horseradish,
and Assorted Rolls
\$1,500.00 (Serves Approx. 150 People)

Roasted Pernil with Chimichuri Sauce
Assorted Rolls
\$320.00 (Serves 40 People)

Roasted Tenderloin of Beef Au Poivre
Pepper and Herb Glaze in a Basket of French Bread,
Brandied Demi-Glace
\$400.00 (Serves Approx. 25 People)

Honey Glazed Virginia Ham served
with Grain Mustard, Pineapple Chutney, and Assorted
Rolls
\$295.00 (Serves Approx. 30 People)

Whole Roasted Turkey served with
Lingonberry Mayonnaise and Assorted Rolls
\$325.00 (Serves Approx. 30 People)

Plantain Crusted Grouper Filet
Served with Creole Sauce
\$375.00 (Serves Approx. 30 People)

Herb Corn Crusted Sea Bass with
Papaya Aioli Salsa
\$375.00 (Serves Approx. 30 people)

Diane Roasted Prime Rib Au Jus
and Port Glaze
Assorted Rolls
\$450.00 (Served 40 People)

Whole Roasted Pig
Slowly cooked on a pit with Cedar Coal
Served with Garlic Bread
\$1,350.00 (Serves Approx. 100 People)

Each of the above require a Carving Chef at \$125.00 each for 3 hours \$50.00 for each additional hour

The above prices do not include the 23% service charge & 11.5% Government Tax. All prices are subject to change.



COLD HORS D'OEUVRES

Smoked Salmon Floret on Bouchée
Chilled Red Bliss Potato with Crème Fraîche
and Caviar
Prosciutto Ham and Honey Dew on Focaccia
Crouton
Smoked Scallops with Kiwi Cajun Cream
Herbed Brie on French Bread
Smoked Chicken Mousse with Mango Relish
in a Puff
Chilled Shrimp with Cream and Cocktail
Sauce on Tartlet
Chilled Pita Triangle with Roasted Tri Color
Peppers and Goat Cheese
Smoked Pinwheels on Rye and Cucumber
Beef Carpaccio with Chilled Onion Confit and
Virgin Oil
Tartlet of Smoked Shrimp
Smoked Chicken Breast in Pastry Cup with
Mango Relish
Yuca Chip with Smoked Scallop

\$4.50 per piece

Citron Vodka Shrimp Salpicón on Crispy Rice Crackers
Peruvian Coconut Salmon Ceviche Shot
Tuna Sashimi in Sesame Cracker and Wasabi
Salmon Pinwheel on Bagel Chip
Sesame Wonton Triangle with Thai Beef Salad
Mini Brie Cheese and Papaya Salsa in Bouchée
Apricot Wrapped with Prosciutto and Gorgonzola in Vol
au Vent
Boursin Cheese, Apricot Glaze, Walnut in Filo Cup
Petit Bouchée with Apple, Smoked Turkey, and
Cranberry Mayo
Lobster Medallion with Vanilla Veloute on Crouton
Tuna Tartar with Capers and Cream on Filo
Sage Ripe Mango Wrapped in Prosciutto on Toast
Sweet Chili Pineapple Shrimp Shot
Raisins, Onions, and Mussels Confit
Aioli Sweet Chili Crab Mousse with Cilantro on Melba
Toast
Finger Potatoes Filled with Stilton Cheese and
Pancetta
Spicy Beef Tartar on Parmesan Wafer

\$5.50 per piece

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HOT HORS D'OEUVRES

Quiche Lorraine filled with Spinach and Blue Cheese
Coconut and Sesame Crusted Chicken Satay with Spicy Mango Sauce
Pork Satay with Tamarind Glaze
Crabmeat "Salmorejo" in an "Arepa" half
Plantain Cups filled with Ropa Vieja
Shrimp Jambalaya
Petit Smoked Scallop Kabob with Creamy Sauce
Crispy Coconut Shrimp with Pineapple "Recaito" Salsa
Pacific Loin of Pork on Banana Crouton
Churrasco and Monterey Jack Quesadillas
Mini Ciabatta Pizza with Roma Tomatoes and Gorgonzola Aioli
Chicken Confetti Tempura with Peanut Sauce
Mint and Mustard New Zealand Lamb Chop with Balsamic Glaze
Shrimp and Scallop Coconut Curry on Tartlets
Petit Beef Wellington with Wild Mushroom Duxelles
Spicy Crispy Duck Wontons with Tomato Basil and Ginger Relish
Mini Crab Cakes with Corn and Black Bean Relish
Combination of Chorizo, Italian Hot Sausage, and Black Sausage en Croûte

\$6.00 per piece



Conch Salad Shot with Crispy Yuca
Beef or Chicken Pinchos
Seafood or Vegetarian Pot Stickers with Soy Sauce
Chicken Quesadillas with Salsa
Cantonese Style Egg Rolls with Sweet and Sour Sauce
Spanakopita filled with Spinach and Feta Cheese
Scallop Wrapped in Bacon

\$4.50 per piece

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HOT HORS D'OEUVRES

PUERTO RICAN CORNER

Mini Cheese, Meat, and Chapin Pastelillos
Chicken Chicharrones with "Mojito Isleño"
Ripe Plantain filled with Shredded Beef
Alcapurrias
Fried Puerto Rican Cheese
Beef Picadillo on Crispy Arepa
Codfish Fritters "Bacalaitos"

\$4.00 per piece

Ham and Cheese Croquettes
Conch Fritter Filled with Sweet Chili Sauce
Yuca Fritter Filled with
Mango Papaya Chutney
Crabmeat Creole in Plantain Cup

\$4.50 per piece



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RECEPTION STATION

POSEIDON BAR

Served with Tanga Cocktail Sauce, St. Louis
Mayonnaise, and Lemon Wedges
In Chef's Selection of Ice Carving*
Oysters on the Half Shell \$4.50 per piece
Gulf Shrimp \$5.50 per piece
Black Mussels \$5.00 per piece
Crab Claws \$5.00 per piece
Norwegian Smoked Salmon Display
served with Diced Onions, Capers,
Egg and Toast Points \$5.00 per person



MEXICAN STATION

Fajitas with Spicy Strips of Chicken and Beef
Flour Tortillas, Shredded Lettuce, Diced
Tomatoes, Chopped Onions, Jalapeño Peppers,
Cheddar Cheese, Sour Cream, Picante Sauce,
and Guacamole
\$28.00 per person

SUSHI BAR

Variety of California Style Sushi Rolls, including
Shrimp, Tuna, and Smoked Salmon
\$27.00 per person (Based on 5 Pieces Per Person)

Puerto Rican Frituras Station

Pastelillos, Piononos, and Alcapurrias
\$18.00 per person

* Ice Carving with Logo available at an extra charge

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RECEPTION STATION

PASTA, PASTA, PASTA

Choice of Two Pastas and Two Sauces
Penne, Tri-Colored Rotini, Tortellini, or Bowtie Pasta prepared with choice of Marinara, Pesto, or Alfredo served with a variety of Vegetables and Meats
\$28.00 per person

PINCHOS STATION

Chicken, Beef, and Shrimp Skewers prepared local style with Barbecue, Chimichurri, and Papaya Picante Sauce
\$27.00 per person

PAELLA STATION

Spanish Rice, Pork, Chorizo, Chicken, and a variety of Seafood served in its own paella pan
\$28.00 per person

OYSTER AND RAW BAR

Oysters, Clams, Mussels, and Shrimp
(One Oyster, One Clam, One Mussel and Three Cocktail Shrimp per person)
\$29.00 per person



RECEPTION ENHANCEMENTS

Fresh Vegetable Crudités Display
Crisp Raw Vegetables served with dipping sauce
\$7.50 per person

FRESH SEASONAL FRUIT DISPLAY

Tropical Fruits and Berries
\$8.50 per person

IMPORTED CHEESE DISPLAY

Selection of International Cheeses served with Crackers and Sliced French Bread
\$12.00 per person

CHARCUTERIE

European Sausages and Cold Meat Extravaganza served with Crackers, Sliced French Bread, and Mustards
\$14.00 per person

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DINNER

APPITIZERS

Ahi Tuna Sashimi
With Enochi Mushrooms,
Tomato Basil, and Pickled
Ginger Relish
\$10.00 per person

Caribbean Crab Cake
With Sesame Jicama Slaw,
Cilantro Oil
Mango Salsa
\$13.00 per person

Vitello Tonato
With Arugula, Capers,
and White Truffle Oil
\$12.00 per person

Smoked Duckling Breast
served with Crispy Boursin Puff and
Lingonberry Marmalade
\$12.00 per person

Lobster Noisette
served with Saffron Risotto and
Balsamic Essence
\$15.00 per person

Shrimp Ravioli
served with Sautéed Spinach and
Bacon with Rosemary Sauce
\$12.00 per person

SOUPS

Native Cream of Pumpkin
\$8.00 per person

Cassava Bisque with Poppy
Seed and Cilantro Oil
\$8.00 per person

Local Plantain Potage with
Sofrito Croutons
\$7.50 per person

Yautía Potage with Cilantro Oil
\$7.00 per person

Smoked Tomato Soup with
Crème Fraîche and Chives
\$9.00 per person

Lobster Bisque Armagnac
\$13.00 per person

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DINNER

SALADS

Spinach and Endives with Roasted
Roma Tomatoes, Vidalia Onions, and
Warm Balsamico Vinaigrette
\$8.50 per person

Spinach Salad with Crispy Pancetta,
Onion, and Leek Chiffonade
Raspberry Rum Vinaigrette
\$10.00 per person

Goat Cheese Filo Triangle served over
Mesclun Salad with Mediterranean Vinaigrette
\$12.00 per person

Organic Greens with Tropical Fruits,
Shredded Coconut, Carrot, and Jicama
Guava Vinaigrette
\$12.00 per person

Petit Bibb Lettuce and Endives with
Herb Crusted Chèvre Cheese,
Curly Beets, Black Olives,
Cabernet and Shallots Emulsion
\$14.00 per person

Arugula, Bibb, Frisee Leaves with Blood
Orange, Red Currant, and Walnuts
Creamy Pistachio Dressing
\$12.00 per person

Grilled Mediterranean Herbed Vegetables
with Shaved Fennel and Arugula,
Lemon Dressing with Balsamic Essence
\$12.00 per person

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DINNER

ENTREÉS

POULTRY

Chicken Yaucano Filled with
Casava Mash, and Creole Sauce
\$30.00 per person

Chicken Rebosado with Capers,
and Mushroom Beurre Blanc
\$28.00 per person

Chicken Picatta with Lemon Caper Sauce
\$26.00 per person

Chicken Saltimbocca with Sage and Prosciutto,
served with Pinot Grigio Reduction
\$33.00 per person

Roasted Airline Chicken Breast with
Corn and Black Bean Salsa
\$32.00 per person

SEAFOOD

Seared Mahi-Mahi Steak served with Tropical Fruit Relish
\$32.00 per person

Sautéed Red Snapper Filet served with
Creamy Chipotle Sauce and Cilantro Emulsion
\$34.00 per person

Herb Corn Crusted Sea Bass with
Sweet Chili Sauce and Balsamic Essence
\$36.00 per person

Seared "Catch of the Day" with Lemon Caper Beurre Blanc
\$30.00 per person

Pan Seared Jumbo Shrimp served with Papaya
Jambalaya Sauce and Sweet Chili Glaze
\$37.00 per person

12 oz Lobster Tail served with Sour Sop and
Vanilla Bean Beurre Blanc
\$52.00 per person

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DINNER

ENTREÉS

MEATS

Tournedos of Churrasco Steak served with “Queso de Hoja”
Chimichurri Sauce
\$36.00 per person

Seared Pork Loin Medallions with Port Wine
and Washington Cherry Glaze
\$35.00 per person

Peppered Crusted Sirloin served with Burgundy Shallot Glaze
\$33.00 per person

Rio Mar “Deconstructed” Beef Wellington
\$40.00 per person

Double Lamb Chops covered with Roasted Garlic and Rosemary
served with Honey Coffee Glaze
\$42.00 per person

Veal Scallopini with Marsala Sauce and Basil Oil
\$45.00 per person

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DINNER

COMBINATION ENTREÉS

Veal Chop and Lobster Tail with
Porcini Sauce and Vanilla Velouté

\$75.00 per person

Pistachio Crusted Lamb Chop and
Oven Baked Jumbo Shrimp
served with Mango – Papaya
Jambalaya

\$65.00 per person

Beef Tournado wrapped with Bacon
and “Catch of the Day”

Diana Sauce and Red Pepper Coulis
\$55.00 per person

Petit Filet Mignon and Lobster Tail
served with Green Peppercorn

Demi and Beurre Blanc Meunière

\$70.00 per person

Chicken Picatta and Baked Salmon
with AI Pesto

served with Chardonnay Beurre Blanc

\$48.00 per person

Tenderloin of Beef served with Herb Aioli
Shrimp and Wild Mushroom Glaze

\$68.00 per person

VEGITABLE ACCOMOMPANIMENTS

(Please Select One)

Roasted Vegetable Ratatouille

Grilled Herb Vegetables

Buttered Asparagus and Carrots

Julienne of Vegetables

Oriental Vegetables

Petit Baby Vegetables

STARCH ACCOMANIMENTS

(Please Select One)

Basmati Rice with Nuts and
Shredded Coconut

Vidalia Onion and Bacon Rice

Pigeon Pea Rice

Herb Rissotto

Mushroom Risotto

Cilantro Polenta

Herb Oil Angel Pasta

Yautia Mash and Roasted Garlic
Aioli

Roasted Garlic Red Bliss Potato
Mash

Yukon Potato Garlic and Rosemary
Mash

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GALA DESSERTS

Vanilla Cream Brûlée
with Seasonal Berries and Biscotti
\$8.50 per person

Warm Bread Pudding
with Anglais Sauce
\$7.50 per person

New York Cheese Cake
with Berry Compote
\$8.00 per person

Country Style Carrot Cake served
with Barrilito Rum Caramel Sauce
\$9.00 per person

Fresh Fruit Tart with Vanilla Raspberry Sauce
\$9.50 per person

Chocolate Fantasy
Trio of White, Milk, and Dark
Chocolate wrapped in a
Chocolate Net with a Mango Coulis
\$10.00 per person

Cinnamon Apple Tart
with Aged Vanilla Beans Anglaise
\$10.00 per person

Swiss Chocolate Terrine
with Chambord Glaze
and Mango Sauce
\$10.50 per person

Rio Mar Sampler
Mini Chocolate Banana Tart
Mini Crème Brûlée
Key Lime Tart
served on a Vanilla Bean Sauce
Assorted Berries
\$12.00 per person

Individual Tres Leches with
Indian Berry Coulis and Vanilla Ice Cream
\$11.50 per person

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DINNER THEME BUFFETS

CARNAVAL-A TASTE OF THE CARIBBEAN ISLANDS

Tropical Fruit Display
Puerto Rican Local Farmer's Display served
with Crackers and Pan de Agua
Island Blend of Baby Greens served with
Condiments
Mango Vinaigrette and Lemon Cilantro
Vinaigrette
Smoked Shrimp Salad with Avocado, Sweet
Peppers,
and Fresh Herbs
Güineitos en Escabeche
Freshly Baked Rolls and Butter

Jerk Seasoned Roasted Chicken
Pan-Fried Grouper, Black Beans, and Corn Salsa
Grilled Flank Steak with Chimichurri Sauce
and Caramelized Onions
Chicken and Seafood Paella
Caribbean Ratatouille
Yuca al Mojo

Dulce de Leche
White Chocolate and Caramel
Cheese Cake
Guava Cheesecake

Puerto Rican Coffee,
Decaffeinated
Coffee, and Herbal Teas

\$75.00 per person

Note: All Buffets are served for a maximum of three (3) hours. Detailed pricing can be provided for outdoor events for lighting, outdoor staging, outdoor dance floor, tents, and special décor

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DINNER THEME BUFFETS

BAR B QUE

Honey Coleslaw
Dijon Mustard Potato Salad
Rotini Pasta Tossed with Vegetables
Herb Marinated Vegetable Salad
Jalapeño Corn Bread
Assorted Fruit Display
Variety of Mixed Greens with
Condiments and Dressings

From the Grill

Texas City BBQ Ribs
Grilled Top Sirloin Steak
Grilled Chicken Breast
Louisiana Style Hot Sausage

Baked Idaho Potatoes with Butter,
Sour Cream, Chives, and Bacon
Baked Beans
Corn on the Cob
Freshly Baked Rolls and Butter

Double Chocolate Brownies
Streusel Cherry Tart
Vanilla Ice Cream
Pecan Tart

Puerto Rican Coffee, Decaffeinated
Coffee, and Herbal Teas

\$66.00 per person

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DINNER THEME BUFFETS

NOCHA JIBARA-A TASTE OF PUERTO RICO

Asopao del Mar
Tropical Fresh Fruit
Yuca Escabeche Salad
Ripe Plantain Salad with Cilantro Pesto
Dressing
Conch Salad
Rainforest Salad with Tropical Condiments
and Dressings
Local Root Vegetables
Serenata de Bacalao
Freshly Baked Rolls and Butter

Lechón a la Vara, Carved by a Chef
(Roasted Pig on a Spit)
Churrasco a la Criolla
Breast of Chicken stuffed with Yuca and
Mojo Sauce
Dorado with Mango Papaya Relish
Puerto Rican Rice with Gandules

Tres Leches
Bread Pudding
Tembleque
Flan de Coco

Puerto Rican Coffee, Decaffeinated
Coffee, and Herbal Teas

\$87.00 per person [Minimum 100 people]

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DINNER THEME BUFFETS

A TASTE FROM AROUND THE WORLD

Mexican

Jicama Chayote Salad, Three-Bean Salad
Chicken Fajita Bar
Mexican Rice and Refried Beans
Tortilla Chips with Pico de Gallo

Puerto Rican Kiosko

Guineitos en Escabeche, Avocado Salad
Carved Roasted Pernil
Yuca al Mojo
Arroz con Gandules
Puerto Rican Pasteles

Orient Express

Shima's Style California Rolls
Thai Basil Chicken Salad with Lychees,
Cheese and Mandarin Oranges
Beef Lo Mein Stir Fried Noodles

Viva Italia!

Classic Antipasto Platter
Traditional Caesar Salad with Croutons,
Parmesan Cheese, and Creamy Anchovy
Dressing
Herb Focaccia Bread
Pasta Station
Tortellini and Penne Pasta
Marinara Sauce, Bolognese, and Alfredo Sauce
Variety of Proteins and Vegetables
(Attended by a Chef)

The Patisserie

German Chocolate Cake
Austrian Apple Strudel and Vanilla Anglaise
Mini French Pastries
Sache Tort

Puerto Rican Coffee, Decaffeinated
Coffee, and Herbal Teas

\$99.00 per person

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DINNER THEME BUFFETS

LOBSTER BAKE

Array of Baby Greens with Tropical
Condiments
(Honey Dew, Cantaloupe, Mango, Papaya,
Oranges, Almonds, and Coconut)
Guava Vinaigrette and Citrus Dressings
New England Coleslaw with Apple Smoked
Bacon
Dill Mustard Potato Salad
Freshly Baked Rolls and Butter

Warm Chocolate Chip Bread
Pudding with Vanilla Sauce
Boston Cream Cake
Roasted Macadamia Nut Tart
Key Lime Pie
Chocolate Fudge Cake

Puerto Rican Coffee,
Decaffeinated Coffee, and
Herbal Teas

Steamed Maine Lobster served with Drawn
Butter
Fire Roasted Half Chicken with Rosemary Jus
and Crispy Onions
Grilled Churrasco with Caramelized Onions
Jambalaya
Spicy Potato Wedges
Sautéed Medley of Vegetables

\$115.00 per person

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DINNER THEME BUFFETS

BIENVENIDOS A PUERTO RICO!

Tropical Salad Station
Mixed Greens with Papaya, Mango, and
Pineapple
Orange Segments, Coconut, and Toasted
Almonds
Citrus-Guava Vinaigrette
Freshly Baked Rolls and Butter

Cold Seafood Display
Jumbo Shrimps, Crab Claws, and Mussels
Appropriate Condiments
(3 Shrimp, 2 Crab Claws, and 1 Mussel per
person)

Carving Station
Banana Leaf Wrapped Grouper with Tropical
Fruit Salsa
Black Pepper Crusted "Casino Beef Roast"
with Mayonnaise, Horseradish, and Mustard

Criolla Station
Longaniza Sausage, Chicken, Shrimp
Scallops, Mussels, Herbs, and Red Peppers
with Yellow Rice, Gandules, and Coconut
Milk

Puerto Rican Station
Pasteles, Yuca al Mojo, Shrimp Creole and
Local Root Vegetable

Dessert Station
Berries Flambé with Vanilla Ice Cream
Prepared by a Chef
Coconut Cake, Key Lime Pie,
Cassava Cake and Flourless Chocolate
Cake,
served with Vanilla Ice Cream

Puerto Rican Coffee, Decaffeinated Coffee,
and Herbal Teas

\$95.00 per person

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BEVERAGE SERVICE

HOSTED BAR

Soft Drinks	\$3.75 Each
Mineral Water Glass	\$3.50 Per
Bottled Waters	\$3.75 Each
<i>Also available upon request</i>	
Cordials and Cognacs	\$9.50 Each
Ports	\$9.50 Each



HOSTED BAR

Frozen Drinks	\$8.50 Per Glass
Cocktails-Premium Brand Liquor	\$7.50 Per Glass
Cocktails-House Brand Liquor	\$7.00 Per Glass
Local Domestic Beers; (Bud, Coors Light, Medalla Light)	\$5.00 Per Glass
Imported Beers (Heineken, Corona)	\$6.00 Each
House Wine	\$7.50 Per Glass

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BEVERAGE SERVICE

BAR PACKAGE PRICES (Per Person)

House Brands	Premium Brands	Deluxe Brands	Beer/Wine/Soft Drinks ONLY
1 Hour: \$22.00	1 Hour: \$25.00	1 Hour: \$27.00	1 Hour: \$19.00
2 Hours: \$31.00	2 Hours: \$34.00	2 Hour: \$36.00	2 Hours: \$23.00
3 Hours: \$40.00	3 Hours: \$43.00	3 Hour: \$45.00	3 Hours: \$30.00
4 Hours: \$45.00	4 Hours: \$52.00	4 Hour: \$54.00	4 Hours: \$35.00

HOUSE BRANDS

Vodka – Smirnoff
 Gin – Beefeater
 Scotch – Dewars White Label
 Whiskey – Seagrams 7
 Bourbon – Jim Beam
 Rum – Bacardi White and Bacardi Gold
 Tequila – Jose Cuervo Gold

PREMIUM BRANDS

Vodka – Absolut Finlandia
 Gin – Tanqueray
 Scotch – Black Label Dewars 12 Year
 Whiskey – Seagrams V0
 Bourbon – Jack Daniel
 Rum – Bacardi White, Bacardi Gold, and
 Bacardi Limon
 Tequila – Jose Cuervo Gold

DELUXE BRANDS

Vodka – Grey Goose and Chopin
 Gin – Bombay Sapphire
 Scotch – Green Label
 Whiskey – Crown Royal
 Bourbon – Wild Turkey
 Rum – Don Q Cristal, Don Q Gold, and
 Don Q Limon
 Tequila – Tres Generaciones

The above bar packages, by the hour, include a selection of cocktail brands (House or Premium), Imported Beer, Domestic Beer, Wine, Soft Drinks, and Mineral Water. Bar Packages **DO NOT** include Frozen Drinks, Cordials or after dinner drinks.

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BEVERAGE SERVICE

REFRESHMENTS

Freshly Brewed Puerto Rican Coffee,
Decaffeinated Coffee, and Tea
\$4.00 per person

Hot Chocolate
\$4.00 per person

Brewed Iced Tea
\$4.00 per person

Arizona Ice Tea and Lemonade
\$4.00 per can

Orange or Grapefruit Juice
\$4.50 per person

Tomato, V-8, Apple, or Cranberry Juice
\$4.25 per bottle

Papaya, Passion Fruit, Guava,
or Tamarind Juice
\$4.25 per bottle

Lemonade
\$45 per gallon

Non Alcoholic Fruit Punch
\$60 per gallon

Rum Punch
\$90.00 per gallon

Mojito
\$125 per gallon

Margaritas
\$135 per gallon

Assorted Soft Drinks
\$3.75 per can

Bottled Mineral Waters
\$3.75 per bottle

Assorted Sport Drinks
\$4.50 per bottle

The above bar packages, by the hour, include a selection of cocktail brands (House or Premium), Imported Beer, Domestic Beer, Wine, Soft Drinks, and Mineral Water. Bar Packages **DO NOT** include Frozen Drinks, Cordials or after dinner drinks.

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BEVERAGE LIST

RUM	PRICE PER BOTTLE	CORKAGE	BOURBON WHISKEY	PRICE PER BOTTLE	CORKAGE
BACARDI (LIGHT / GOLD)	\$80.00	\$40.00	JACK DANIELS	\$100.00	\$50.00
BACARDI (AÑEJO / 151)	\$90.00	\$45.00	OLD GRAND DAD	\$95.00	\$47.50
BACARDI LIMÓN	\$90.00	\$45.00	WILD TURKEY	\$90.00	\$45.00
DON Q (CRISTAL /GOLD)	\$80.00	\$40.00	TEQUILA		
VODKA			JOSE CUERVO GOLD	\$90.00	\$45.00
ABSOLUT	\$100.00	\$50.00	SAUZA CONMEMORATIVO	\$105.00	\$52.50
STOLICHNAYA	\$100.00	\$50.00	CORDIALS		
FINLANDIA	\$90.00	\$45.00	AMARETTO DISARONNO	\$100.00	\$50.00
SMIRNOFF	\$90.00	\$45.00	KAHLUA	\$100.00	\$50.00
GREY GOOSE	\$120.00	\$60.00	BAILEY'S IRISH CREAM	\$100.00	\$50.00
GIN			FRANGELICO	\$120.00	\$60.00
TANQUERAY	\$100.00	\$50.00	GRAND MARNIER	\$120.00	\$60.00
BEEFEATER	\$90.00	\$45.00	WINE / CHAMPAGNE		
GORDONS	\$85.00	\$42.50	HOUSE (CHARDONAY)	\$38.00	\$19.00
SCOTCH WHISKEY			HOUSE (CABERNET)	\$38.00	\$19.00
JOHNNIE WALKER BLACK	\$105.00	\$52.50	HOUSE (ZINFANDEL)	\$38.00	\$19.00
CHIVAS REGAL	\$105.00	\$52.50	HOUSE (CHAMPAGNE)	\$40.00	\$20.00
PINCH	\$105.00	\$52.50	BEER		
GLENLIVET	\$105.00	\$52.50	IMPORTED	\$6.00	\$3.25
DEWARS WHITE LABEL	\$90.00	\$45.00	DOMESTIC / LOCAL	\$5.00	\$3.00
CUTTY SARK	\$90.00	\$45.00	SOFT DRINKS		
J&B	\$90.00	\$45.00	SODAS	\$3.75	\$1.88
GRANTS	\$80.00	\$40.00	WATER	\$3.75	\$1.88
BLENDED WHISKEY			CORKAGE FEE:		
CROWN ROYAL	\$100.00	\$50.00	CLIENT PROVIDED BEVERAGES		
SEAGRAMS VO	\$90.00	\$45.00	Are subject to a corkage fee as per contract,. The Wyndham Rio Mar must inventory all bottles before and after each event and is not responsible for bottles left beyond 2 days after the event terminates. Bartender fee will be waived if revenue reaches \$500.00.		
SEAGRAMS 7	\$80.00	\$40.00			
CANADIAN CLUB	\$40.00	\$80.00			

All bottles opened are charged in the banquet check at prices listed. Any bottles opened, but not fully consumed, are the property of the client at the end of event. All mixers, Garnish, Ice & Glassware are included in the prices listed.

The above prices do not include the 23% service charge & 11.5% Government Tax. All prices are subject to change.



BANQUET POLICIES

BANQUET POLICIES

Wyndham Worldwide Resorts has an international reputation for providing exceptional meeting and dining experiences. Impeccable quality and high level of service contribute to this recognition. The Wyndham Worldwide tradition for excellence continues at Wyndham Rio Mar Beach Resort & Spa. Enhanced by the overall, dramatic ambiance of this unique resort, your banquet, reception, luncheon, or intimate dinner party will be one to compare all others to in the future. Our staff is eager to assist you with all aspects of your upcoming events. Should the enclosed menu suggestions not suit your particular needs, we would be happy to custom design one just for you! We know you will be delighted with the outcome!

MENU SELECTIONS AND GUIDELINES

Food and beverage prices are guaranteed six (6) months in advance. To assure you of the best overall experience, we request that menu selections be finalized no later than four weeks prior to the event. Due to our "island location," the majority of our food and beverage products are flown in daily and therefore require additional time for planning. Meal guarantees are required 72 business hours (3 working days) prior to your function by 12 Noon. Once given, this number is not subject to reduction should fewer guests attend. **The Chef prepares food for the guarantee only.** The Resort is pleased to set 5% over the guarantee for events with more than 100 guests. If for any reason, a guarantee is not provided, the resort will use the last given guest count of your group. If your actual group count increases beyond the 5% set 48 hours prior to the event, the resort will charge a \$5.00 per person surcharge for each person over the 5% limit. If it continues to increase 24 hours prior to the event, the surcharge will be \$10.00 per person. The resort will extend a 50% discount off the banquet menu prices to children--ages 3 through 12.

SERVICE CHARGE

A 23% service charge plus a 7% Government Tax is added to all food, beverage and audiovisual charges. For all food functions of 30 people or less an additional service charge of \$100.00 will be applied.

SPECIAL DIETARY REQUIREMENTS

Our staff will be happy to assist you with any special dietary requirements. Please advise your Conference Services Manager at least 24 hours in advance so we may prepare. Vegetarian entree (5% of your total count) will be available at all events. Guests need only to advise their server.

FOOD AND BEVERAGE SERVICE

It is the Resort policy not to allow any food, beverage, or alcoholic beverages to be brought into the Resort from outside sources. If we find that products are brought into the hotel, a corkage fee will apply as follows: 50% of the regular resort price plus the 23% service charge of the regular price. The corkage fee also applies to sponsors of an event.

FRENCH SERVICE

French Service is available for groups of 200 (maximum) at a charge of \$10.00 per person above the menu price. Any request for extra wait staff above the standards will be charged at \$12.00 per hour for an 8 hour minimum.

SEATING

Seating will be at 66" or 72" round tables. An additional charge may apply for imperial style tables for larger groups.

DECORATIONS/THEME PARTIES

To fully enhance your special event, let us assist you with recommendations regarding floral decorations, specialty linens, theme parties and photography. If confetti, sparkles, or streamers are used in the function area, a charge of \$500.00 will be imposed for clean up. Any outside decor, linens, or flowers brought into the hotel is the responsibility of the event company or the client to acquire after the event. The Resort is not responsible for equipment or supplies left after an event.



BANQUET POLICIES

MEETING SPACE

The Resort reserves the right to change the room or rooms specified in the contract should the number of guests change, or it deemed necessary by the Resort. The Patron agrees to conduct its function in an orderly manner, in full compliance with the rules of the Resort management, and with all the applicable laws, ordinances and regulations. The Resort reserves the right to exclude or eject any and all objectionable persons from the function (s), or the Resort premises, without liability.

HOTEL EQUIPMENT/STAGING

The Resort will provide a maximum of a 16' x 24' stage (based on availability and room size). Should you require additional staging or equipment beyond the hotel supply, the resort will be happy to assist you in renting this equipment and the fee will be charged to your event. An outdoor staging fee of \$2.50 per square foot will be charged for outdoor functions requiring staging.

OUTDOOR EVENTS AND GUIDELINES

In the best interest of our guests, The Resort reserves the right to make a joint decision with the meeting planner to relocate any event indoors. This decision will be based on weather conditions that we obtain from the National Weather Service, and will be made a minimum of 4 hours prior to the start of the event. The decision once made is final. If the resort recommends moving the event indoors, and the meeting planner chooses to remain outside, any move indoors once the decision is made will incur a labor charge of \$10.00 per person. All music at outdoor locations must be played at a reasonable sound level and must conclude by 10:00pm. All outdoor events are subject to an additional labor charge of \$250.00 for groups of less than 200 guests and \$500.00 for groups with 201 guests or more. The resort has minimal lighting outdoors. Additional lighting will be necessary and is available at an additional charge. Your Conference Services Manager can provide details regarding charges for lighting, as well as, outdoor staging and dance floors, tents, and special decor.

MUSIC AND ENTERTAINMENT

Our managers will be pleased to recommend a variety of musical groups and entertainment acts for your events.

SIGNAGE

All signs must be professionally printed and approved by The Resort. Easels will be provided and your Conference Services Manager will assist you in determining appropriate locations for signage. No signs are permitted in the lobby or any public area. Our Business Center is able to prepare signage for you at an additional charge.

Use of the Resort name or logo in any advertising or promotional collateral (i.e. invitations, certificates, menus, etc.) is prohibited without the prior written approval of the Conference Services Department. An exact copy with complete layout must be submitted for the approval prior to production or printing. Please allow a minimum of three weeks for such approval.

No signs permitted on Route 968. If groups or the group exhibitors place signs on this road, these must be removed within 24 hours of their departure or there will be a \$500.00 charge by the hotel to remove the banners/signs.

AUDIO VISUAL SERVICES

A complete inventory of modern multi-media support is available through our in-house audiovisual department, AVI-SPL. Your Conference Services Manager will be happy to assist you, or you may contact them directly. In the event another audiovisual firm is used, the Resort reserves the right to approve any such company conducting business within the Resort.

The above prices do not include the 23% service charge & 11.5% Government Tax. All prices are subject to change.



BANQUET POLICIES – LABOR CHARGES

BARTENDERS

A bartender fee of \$125.00 per bartender will apply for every 3-hour period. Bartender fee will be waived if revenue reaches \$500.00 per bar. Additional hours at \$20.00/hour. Bartenders are required for all events and are based on one per every 75 guests.

CASHIERS

Cashiers are mandatory for cash bars at a charge of \$100.00 each for the first three hours and \$25.00 for each additional hour. One cashier is to be assigned per every 75 guests.

CHEFS AND CARVERS

Chefs and Carvers are needed for some menu items and are charged at \$125.00 each for the first two hours and \$100.00 for each additional hour.

SELF SERVICE BAR

For groups of 30 and under, charges will be based on consumption. Set-up charge is \$100.00. Cigars available upon request.

CORKAGE INFORMATION

Beverages are subject to a corkage fee representing 50% of the regular selling price plus 23% gratuity and 7% state tax, based on our regular bottle price. Enclosed are the regular selling prices per bottle for your calculations. The Wyndham Rio Mar Beach Resort will not be held responsible for the storage of inventory or items left in the Hotel before or following an activity. Any remaining bottles must be picked up within 48 hours of termination of function or they become the property of the Wyndham Rio Mar Beach Resort .

HOUSEMEN

Housemen are available to help with load in and load out, or for moving crates and skids, at \$25.00 per hour with a 4 hour minimum requirement. If you anticipate needing additional labor, please inform your Conference Services Manager to allow us to schedule your request.

DELAY OF FUNCTION

Should you delay your function over 30 minutes, an additional labor charge will apply.

CANCELLATION POLICY

Should your group cancel prior to the function date(s) noted, the Resort would experience significant monetary loss difficult to calculate due to the uncertainty and cost of obtaining replacement business. Therefore, your group would be required to pay, as liquidated damages, a cancellation fee of a percentage of lost revenue based on meeting rooms and food and beverage requirements. This fee is based on the time between cancellations and scheduled arrival and is calculated as follows:

30 days or less	100% of estimated F&B and Room Rental
31-60 days prior	75% of estimated F&B and Room Rental
61-90 days prior	50% of estimated F&B and Room Rental
91 days and more	25% of estimated F&B and Room Rental

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