

WELCOME

BREAKFAST

BRUNCH

BREAKS

MEETING
PACKAGES



LUNCH

RECEPTION

DINNER

BEVERAGES

BANQUET
POLICIES



2011 BANQUET MENUS

Welcome to The Rio Mar Beach Resort & Spa A Wyndham Grand Resort!

Rio Mar Beach Resort and Spa is nestled between the Atlantic Ocean and the El Yunque Caribbean National Forest in a lush hideaway on the "Isle of Enchantment". Created to pamper and impress, this Puerto Rico resort has breathtaking ocean views that are rivaled only by classic tropical décor of its 600 guest rooms and 72 superbly appointed suites. Elevate your comfort by reserving a Wyndham signature [ClearAir](#) SM room featuring PURE™ Technology.

500 acres of everything you desire to live the ultimate Caribbean escape awaits. Executive Chef Jan Pfeiffer delivers a culinary experience at eleven superb restaurants and lounges satisfying every appetite and epicurean palate. Recreation entertains with a variety of watersports, a fitness center, Peter Burwash's International Tennis Center and golf courses designed by champions Tom and George Fazio and Greg Norman. Soak in relaxation on a mile of secluded beach or at one of the two oceanfront swimming pools or head into the exclusive Mandara Spa. Go all in at the 7,000-square-foot casino or direct your indulgences to several specialty shops. It is also easy to get here with **no passports required**.

This AAA Four Diamond award-winning resort in Puerto Rico presents a spectacular Caribbean paradise artfully designed to host the ultimate gathering or incentive reward. Combined with a 500-acre tropical resort, endless amounts of recreation, award winning dining and service, state-of-the-art facilities with a Caribbean conference center, and luxurious [Puerto Rico hotel](#) accommodations, your meeting agenda is sure to be enhanced. Our well-designed Caribbean conference center and cultured local provide the perfect space to host your event.



The Healthy Start

Orange, Tomato & Passion Fruit Juices

Granola Cereal served with Skim Milk

Vanilla Flavored Yogurt served with Berries

Banana Nut, Pumpkin & Cranberry Breads

Freshly Brewed Coffee,

Decaffeinated Coffee & Herbal Teas

\$24.00 per person

El Yunque

Orange & Passion Fruit Juice

Fluffy Scrambled Eggs,

Puerto Rican White Cheese and Cilantro

Choice of Breakfast Potato & Breakfast Meats

Assorted Breakfast Bakeries

Freshly Brewed Coffee,

Decaffeinated Coffee & Herbal Teas

\$28.00 per person



High Roller

Orange & 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

& Herbal Teas

\$30.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

All Breakfast Served with:

Assorted Fruit Juices to Include:

Orange, Grapefruit, Mango, Pineapple,
Tomato,
Passion Fruit, Prune, Tamarind & V-8
Splash

(Select Three)

Array of Tropical Fresh Fruits
& Berries

Selection of Breakfast Bakeries

Assorted Dry Cereals and Granola with
Milk & Bananas

Choice of Breakfast Potato

Freshly Brewed Coffee, Decaffeinated
Coffee & Herbal Teas

Select Three Additional Items:

Crispy Bacon, Canadian Bacon, Virginia Cured Ham,
Spanish Chorizo, Sausage Links, Corned Beef Hash &
Turkey Sausage

Cheese Blintzes with Blueberry & Mango Fruit Sauces

French Toast with Warm Maple Syrup

Banana Pancakes with Warm Maple Syrup

Caribbean Toast with Coconut Maple Syrup

Select one Breakfast Entrée:

Fluffy Scrambled Eggs

\$32.00 per person

English Scramble with Chives &
Cheddar Cheese

\$32 .00per person

Spanish Omelet

\$34.00 per person

Eggs Benedict

\$36.00 per person

Jibarito Omelet with Onions,
Peppers, Mushrooms,

Chorizo & Puerto Rican Cheese

\$35.00 per person

Your Choice of Breakfast

Potato:

Rio Mar Home Fries

Red Bliss O'Brien

Quartered Red Bliss Potatoes with

Sautéed Peppers & Onions

Lyonnais Potatoes

Classic Sliced Potatoes with

Sautéed Onions

Country Home Fries

Seasoned Diced Potatoes Sautéed
until Golden Brown



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

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

The Classic Continental

Assorted Juices
Fresh Seasonal Fruit Display
With Honey Yogurt Dip
Selection of Breakfast Bakeries
Tropical Preserves & Butter
Freshly Brewed Coffee, Decaffeinated Coffee &
Herbal Teas
\$20.00 per person

The Puerto Rican Continental

Tropical Fresh Fruit
Mallorcas, Quesitos & Guava Turnovers
Assorted Fruit Juices to Include:
Mango, Passion fruit & Acerola
Freshly Brewed Coffee, Decaffeinated Coffee &
Herbal Teas
\$22.00 per person



The High Tide Continental

Assorted Juices
Sliced Fruits of the Tropics including
Pineapple, Mango, Papaya & Orange
Honey Blended Yogurt with Berries on the side
Bakery selection of Puerto Rican Delicacies
Freshly Brewed Coffee, Decaffeinated Coffee &
Herbal Teas
\$24.00 per person

Note: All Buffets will be served for a maximum of three (3) hours

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Omelet Station

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

\$12.00 per person

\$125.00 Chef Fee

Breakfast Burrito

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

\$8.50 per person

Waffle Station

Home Made Belgium Waffles with
Toppings to Include:
Chocolate Chips, Whipped Cream,
Apricot Syrup & Maple Syrup,
Fresh Berries & Pecans

\$10.00 per person

\$125.00 Live Cooking Chef Fee

Croissant Sandwich

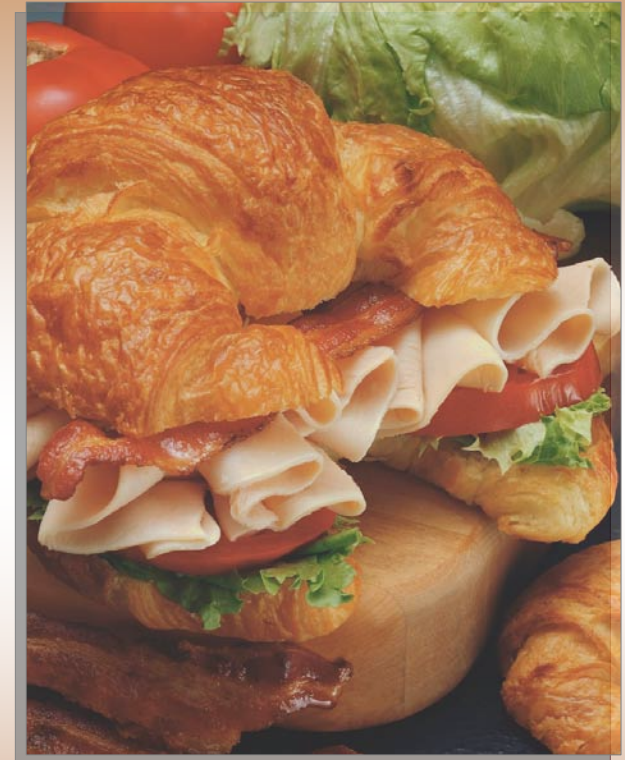
Served with Eggs, Bacon &
Cheddar Cheese

\$8.50 per person

French Bread Sandwich

Served with Scrambled Eggs,
Bacon & Cheddar Cheese

\$7.00 per person



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

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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 & 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 appropriate Condiments to Include:
(Horseradish, Honey Mustard & Mayonnaise)

Blended White and Wild Rice Pilaf with Dried Fruits & Nuts
Medley of Vegetables

Dessert Selections

Fruit Tarts, Cheesecake, Black Forest Cake, Key Lime Pie,
Warm Bread Pudding with Vanilla Sauce & Coconut Cake

Assorted Rolls and Breakfast Bakeries

Tropical Preserves & Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$50.00 per person

OPTION 2

Appetizers & Salads

Assorted Chilled Juices to Include:

Orange, Passion Fruit, Mango & Acerola Juice

Platter of Seasonal Fresh Fruit

Tossed Green Salad with Assorted Dressings

Smoked Salmon Platter with Condiments

Shrimp Salad with Spinach

Artichoke & Ham Salad

Grilled Vegetable Platter

Orzo Salad with Smoked Duck Breast

Buffalo Mozzarella with Sliced Tomatoes &
Balsamic Vinaigrette

Variety of Breakfast Breads and Rolls



Breakfast Selections

Scrambled Eggs

Omelet Station

Crisp Bacon & Sausage Links

Golden Brown Breakfast Potatoes

Cheese Blintzes with Fruit
Compote

Luncheon Selections

Roasted Tenderloin of Pork with
Mayonnaise, Mustard &

Horseradish

(Live Carving)

Cilantro Marinated Chicken

Breast with Fresh Herb Sauce

Grilled Mahi- Mahi on a bed of
Red Onion & Spinach with Lemon

Dill Cream Sauce

Blended White and Wild Rice Pilaf

Roasted Red Bliss Potatoes

Medley of Vegetables

Dessert Selections

Mini French Pastries, Fruit Tarts,

Banana Cheesecake, Vanilla Flan,

Mocha Cake & Coconut Cake

Freshly Brewed Coffee,

Decaffeinated Coffee & Herbal

Teas

\$60.00 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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Snack Attack

Popcorn
Assorted Candy Bars
(Snickers, Plain M&M, Peanut
M&Ms ,Oreo Cookies)
Individual Bags of Pretzels &
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 & Guava
Turnovers)
Freshly Brewed Coffee, Decaffeinated
Coffee & Herbal Teas
\$17.00 per person



Healthy Choice

Fresh Fruit Smoothies
(Mango, Strawberry and Papaya)
Individually wrapped Granola Bars
Basket of Fresh Homemade Muffins
(Bran, Corn and Blueberry Muffins)
Butter and Preserves
Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal Teas
\$16.50 per person

Chocolate, Chocolate, Chocolate

Fresh Pineapple Spears
Mango, Strawberries & Whole
Bananas
Milk Chocolate Fondue
Double Chocolate Chunk Cookies
Chocolate Brownies
Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal Teas
\$16.50 per person

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

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

Cookies & Milk

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

\$14.00 per person

High Tea

Strawberries with Fresh Whipped
Cream
Open Faced Finger Sandwiches
Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal Teas
\$23.50 per person

Fiesta

Green, Red, Blue & Yellow Corn Nachos
Salsa Bar
(Mild, Hot & Hotter)
Hot Melted Cheese
Guacamole
Cinnamon & Sugar Tortilla Chips
Freshly Brewed Coffee, Decaffeinated Coffee &
Herbal Teas

\$16.00 per person



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

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Additional Items continued...

Whole Fruit
\$3.50 each

Individual Fruit Yogurt
\$3.50 each

Assorted Candy Bars
\$2.75 each

Fresh Fruit Skewers
\$4.50 each

Sliced Fresh Fruit Display
\$7 per person

Tea Sandwiches
\$5.75 per person

Haagen-Dazs Ice Cream & Fruit Bars
\$4.75 each

Vegetable Crudité's with Dip
\$6.50 per person

Imported Cheese Display with Crackers &
Sliced French Bread
\$9.50 per person



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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

\$60.00 pp (Minimum 10 People)



Choice of one lunch selection

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 pp 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
Nutty 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

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

Buffet

Meeting package includes:

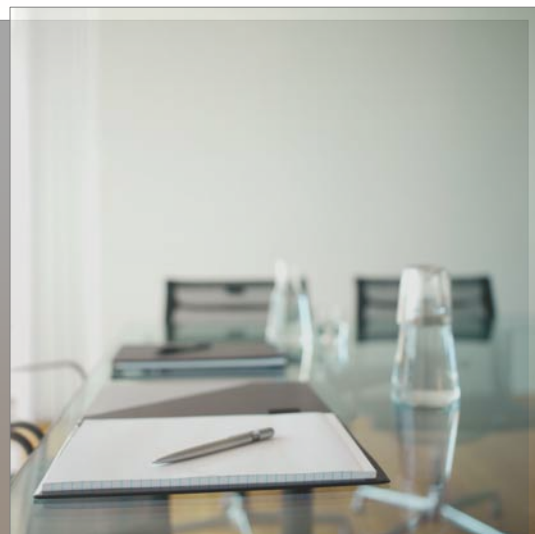
Meeting room with podium

Pads, Pens, Mints & Water Pitchers
Continental Breakfast, Lunch Buffet
and Afternoon Break

Lunch includes soft drink and choice
of

Freshly Brewed Coffee, Decaffeinated
Coffee or Tea

\$70.00 pp (Minimum 15 People)



Choice of one lunch selection

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
Keiser Rolls, Panini,
Croissants and
Pumpnickel
Terra Chips

Desserts

Apple Tart
Black Forrest 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
Mamposteao Rice
(Rice & Beans cooked
together)

Sweet Yellow Plantain
in Cinnamon Sauce
Steamed Vegetables

Desserts

Chocolate Rum Cake
Toasted Coconut Cake
Carrot Cake

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Soups

Chilled Potato & Leek Vichyssoise
Garnished with Plantain Chip
\$8.00 per person

Rio Mar Cream of Pumpkin
\$8.00 per person

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

Cream of Plantain Soup
\$8.00 per person

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

Poultry

Grilled Chicken Breast Marinated with
Rosemary in a Creole Sauce
\$23.00 per person

Seared Chicken Breast Marinated with
Sage & Covered in Prosciutto
With Chardonnay Sauce
\$25.00 per person

Chicken "Rebosado" with Lemon
Capers & Mushroom Sauce
\$24.00 per person

Turkey Roulade filled with Cuban
"Fufú" & Cranberry Glaze
\$23.001 per person

Salads

Traditional Caesar Salad with Anchovies &
Herb Croutons
\$9.00 per person

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

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

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



Minimum of Three Courses Required.

Meats

New York Steak with Wild Mushroom
Demi-Glace
\$30.00 per person

Grilled Churrasco with Chimi-Churri
\$28.00 per person

Seared Flank Steak with Sautéed
Onions & Mushrooms
\$26.00 per person

Roasted Pork Loin with Caribbean
Fruit Relish
\$24.00 per person

Veal Scallopine with Marsala Sauce
\$32.00 per person

Seafood

Grilled Mahi- Mahi with Onion Comfit &
Balsamic Sauce
\$24.00 per person

Caribbean Red Snapper with Creole Sauce
& Cilantro Oil
\$26.00 per person

Hibachi Salmon with Warm Cucumber
Salad
& Ponzu Sauce
\$27.00 per person

Seared Halibut Steak with Tropical Fruit
Relish
\$28.00 per person

Shrimp Jambalaya with Papaya Aioli &
Sweet Chili Sauce
\$28.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

Starch Accompaniments

(Please Select One)

- Mamposteano 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 & Carrots
- Julienne of Vegetables
- Oriental Vegetables
- Petit Baby Vegetables

Desserts

Flan de Coco

\$7.50 per person

Key Lime Pie

\$8.00 per person

Chocolate Mousse on Nutty
Brownie

Served with Vanilla & Chocolate
Sauce

\$8.50 per person

White Chocolate & Coconut
Cheesecake

Served with Exotic Sauce

\$8.50 per person

Trio Sorbet

Lemon, Mango & Raspberry

Served with Cookie Cone & Fresh
Berries

\$8 per person

Tiramisu

Mascarpone & Coffee filling with
Lady Finger Biscuits

\$9 per person



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Lunch Time Fiesta

The New Tortilla Soup

Assorted Field Greens with Tomatoes,
Cucumbers, Garbanzo Beans,

Sliced Onions & Peppers and two types of
Salad Dressings

Mexican Bean Salad & Calamari Salad

Jalapeño Cornbread

Nacho Station

Refried Beans

Mexican Rice

Fajita & Taco Bar

Spicy Chicken Strips, Seasoned Ground Beef

Warm Flour Tortillas, Crispy Taco Shells,

Shredded Lettuce, Chopped Tomatoes,
Cheddar Cheese,

Sour Cream, Guacamole & Salsa

Caramel Flan, Tropical Fruit Tarts &

Margarita Cake

Cinnamon Churros

Puerto Rican Coffee, Decaffeinated Coffee &

Herbal Teas

\$39.00 per person



Italian Buffet

Antipasto Display to include:

Selection of Italian Meats, Cheese &
Marinated Vegetables

Caesar Salad with Herbed Croutons
Tortellini Salad with Roasted

Peppers, Stuffed Olives & Basil
Vinaigrette

Tomato & Buffalo Mozzarella Salad
Scaloppine of Veal with Lemon-

Basil Sauce

Chicken Saltimbocca, Penne Pasta,
Tomatoes in Roman Cheese Sauce

Fettuccini Carbonara, Vegetable
Lasagna

Sausage & Peppers

Tiramisu, Torta de la Nonna, &
Cannolis

Olive Bread, Garlic Bread &
Breadsticks

Puerto Rican Coffee, Decaffeinated
Coffee & Herbal Teas

\$44.00 per person

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

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North & South

Medley of Greens with Condiments
 & Dressings
 Sliced Fruit Presentation
 Cucumber, Tomato and Mozzarella
 Salad Tossed with Light
 Vinaigrette
 Roasted Pepper and Artichoke
 Salad with White Cheese
 Red Bliss Potato Salad
 Rosemary Roasted Chicken
 Grilled Pacific Sea bass with Rice
 London Broil with Fresh Mushroom
 Bordelaise Sauce
 Buttered Green Beans with Carrots
 & Almonds
 Pave Au Gratin Potatoes
 Lemon Meringue Pie, Seven Layer
 Chocolate Cake & Strawberry
 Cream Cake
 Freshly Baked Rolls & Butter
 Puerto Rican Coffee, Decaffeinated
 Coffee & Herbal Teas
\$45.00 per person



B.B.Q Grill

Watermelon Slices
 Herbed Potato Salad
 Three Cabbage Slaw
 Waldorf Salad
 Macaroni & Ham Salad
 Hamburgers, All Beef Hot Dogs,
 Grilled Marinated Chicken Breasts
 Mahi- Mahi Fillets
 Sliced American, Cheddar & Swiss Cheese
 Assorted Rolls & Buns
 Condiments to Include:
 Onions, Pickles, Lettuce, Tomatoes,
 Mayonnaise, Mustard, Relish & Sauerkraut
 Baked Idaho Potatoes served with Sour
 Cream, Cheddar Cheese,
 Chives & Bacon Bits
 Corn on the Cob
 Apple Pie, Brownies & Vanilla Ice Cream
 Puerto Rican Coffee, Decaffeinated Coffee
 & Herbal Teas
\$42.00 per person

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

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Express Deli Buffet

Whole Fruit
Potato Salad
Assortment of Breads
Turkey, Salami, Ham, Roast Beef
& Mortadella
Assorted Cheeses to Include:
American, Cheddar & Swiss
Tuna Salad, Alaskan King Crab &
Roasted Turkey Wraps
Potato Chips
Assorted Cookies
Brownies
Puerto Rican Coffee,
Decaffeinated & Herbal Tea
\$39.00 per person



Deluxe Bistro Buffet

Diced Fruit Display
Potato Salad with Smoked Apple
Bacon
Home Made En Croûte Pate Platter
Baby Shrimp Salad
Assorted Meats to Include:
Ham, Smoked Turkey, Bologna,
Smoked Duck Breast & Smoked
Chicken,
American, Swiss & Provolone Cheese
Horseradish, Dijon Mustard &
Mayonnaise,
Lettuce, Tomato, Pickles & Onions
Assorted Breads including Keiser
Rolls,
Panini, Croissants & Pumpnickel
Terra Chips
Apple Tart
Black Forrest Cake
Puerto Rican Coffee, Decaffeinated &
Herbal Teas
\$37.00 per person

The Executive Deli Buffet

Tropical Fruit Chunks
Red Bliss Potato Salad
Cucumber, Tomato & Mozzarella Salad
Cole Slaw
Tri Color Cheese Tortellini tossed in
Herb Vinaigrette
Roasted Vegetable Salad with
Cilantro Dressing
Assorted Sliced Deli Meats to Include:
Virginia Ham, Genoa Salami,
Mortadella, Smoked Chicken Breast,
Turkey Breast & Roast Beef,
Sliced Swiss, American, Smoked
Mozzarella & Cheddar Cheese
Keiser Roll, Croissants, Sourdough,
French Baguette & Seven-Grain Bread
Sliced Tomato, Lettuce & Onions
Dijon Mustard, Mayonnaise & Pickles
Plantain Chips, Pretzels & Potato Chips
Key Lime Pie
Double Chocolate Cake
Vanilla Flan
Pear Tart
Puerto Rican Coffee, Decaffeinated Coffee
& Herbal Teas
\$44.00 per person

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Select One of the Following:

Whole Fresh Fruit
Fresh Fruit Cocktail
Cole Slaw
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

Select One of the Following:

Turkey Focaccia
Smoked Turkey Breast with Cranberry Pecan Spread,
Spinach, Tomato & Onions
Mediterranean Vegetarian Spinach Wrap
Sun-dried Tomato with Kalamata Olives Spread,
Roasted Vegetables, Lettuce & Tomato
Grilled Chicken Sandwich
Grilled Chicken Breast with Lettuce,
Tomato & Swiss Cheese in a Baguette
Cuban Sandwich
Sliced Ham, Pencil, Swiss Cheese & Pickles
In a Sweet Hoagie Roll
Here's the Beef
Sirloin Sandwich in a Baguette with Goat Cheese &
Roasted Pepper Spread
Rio Mar Sandwich on a Kaiser Roll
Aged Turkey Pastrami with Smoked Ham, Swiss
Cheese & Roasted Peppers
\$26.50 per Lunch Box



Each Box includes plastic ware, individual packets of mustard & mayonnaise, Salt & Pepper, Napkins & Wet Naps.
Note: All Buffets will be served for a maximum of three hours

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From the Carving Board

Rosemary Crusted Whole Steamship Round of Beef Au Jus

Served with Mustard, Horseradish & Assorted Rolls

\$1,500.00 (Serves Approx. 150 People)

Roasted Pernil

With Chimi Churri 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 & Assorted Rolls

\$295.00 (Serves Approx. 30 People)

Whole Roasted Turkey

Served with Lingonberry Mayonnaise & Assorted Rolls

\$325.00 (Serves Approx. 30 People)

Whole Roasted Pig

Slowly cooked on a pit with Cedar Coal

Served with Garlic Bread

\$1,350.00 (Serves Approx. 100 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

With Au Jus & Port Glaze

Assorted Rolls

\$450.00 (Served 40 People)



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

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Cold Hors D'oeuvres

Smoked Salmon Floret on Bouchée
Chilled Red Bliss Potato with Crème Fraîche & Caviar
Prosciutto Ham & Honey Dew on Focaccia Crouton
Smoked Scallop with Kiwi Cajun Cream
Herbed Brie on French Bread
Smoked Chicken Mousse with Mango Relish in a Puff
Chilled Shrimp with Cream & Cocktail Sauce on Tartlet
Chilled Pita Triangle with Roasted Tri Color Peppers & Goat Cheese

\$4.50 per piece

Smoked Pinwheels on Rye & Cucumber
Beef Carpaccio with Chilled Onion Confit & Virgin Oil
Tartlet of Smoked Shrimp
Smoked Chicken Breast in Pastry Cup with Mango Relish
Yuca Chip with Smoked Scallop

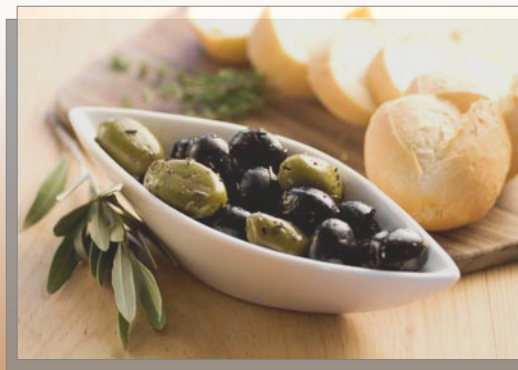
\$4.50 per piece

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

\$5.50 per piece

Hot Hors D'oeuvres

Quiche Lorraine filled with Spinach & Blue Cheese
Coconut & Sesame Crusted Chicken Satay with Mango Spicy 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 & Monterey Jack Quesadillas
Mini Ciabatta Pizza with Roma Tomatoes & Gorgonzola Aioli
Chicken Confetti Tempura with Peanut Sauce
Mint & Mustard New Zealand Lamb Chop with Balsamic Glaze



Shrimp & Scallop Coconut Curry on Tartlets
Petit Beef Wellington with Wild Mushroom Duxelles
Spicy Crispy Duck Wontons with Tomato Basil & Ginger Relish
Mini Crab Cakes with Corn & Black Bean Relish
Combination of Chorizo, Italian Hot Sausage & 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 & Sour
Spanakopita filled with Spinach & Feta Cheese
Scallop Wrapped in Bacon
\$4.50 per piece

Puerto Rican Corner
Mini Cheese, Meat & 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 & 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

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

Poseidon Bar

Served with Tanga Cocktail Sauce, St. Louis
Mayonnaise & 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 & Toast Points \$5.00 per person

* Ice Carving with Logo available at an extra
charge

Sushi Bar

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

Puerto Rican Frituras Station

Pastelillos, Piononos & Alcapurrias

\$18.00 per person

Fajitas with Spicy Strips of Chicken & Beef

Flour Tortillas, Shredded Lettuce, Diced Tomatoes,
Chopped Onions,

Jalapeño Peppers, Cheddar Cheese, Sour Cream,
Picante Sauce & Guacamole

\$28.00 per person

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, 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
Artfully Displayed Selection of
International Cheeses
Served with Crackers & 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



The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

Appetizers

Ahi Tuna Sashimi

With Enochi Mushrooms,
Tomato Basil & Pickled Ginger
Relish

\$10.00 per person

Caribbean Crab CAke

With Sesame Jicama Slaw,
Cilantro Oil
Mango Salsa

\$13.00 per person

Peppered Beef Carpaccio
With Arugula, Parmesan
Flakes & White Truffle Oil

\$12.00 per person

Smoked Duckling Breast
Served with Crispy Boursin
Puff & Lingonberry Marmalade

\$12.00 per person

Lobster Noisette

Served with Saffron Risotto &
Balsamic Essence

\$15.00 per person

Shrimp Ravioli

Served with Sautéed Spinach
& Bacon with Rosemary Sauce

\$12.00 per person

Soups

Native Cream of Pumpkin

\$8.00 per person

Cassava Bisque with Poppy
Seed & Cilantro Oil

\$8.00 per person

Local Plantain Potage with
Sofrito Croutons

\$8.00 per person

Yautía Potage with Cilantro Oil

\$8.00 per person

Smoked Tomato Soup with
Crème Fraîche & Chives

\$9.00 per person

Lobster Bisque Armagnac

\$13.00 per person



Salads

Spinach & Endives with Roasted Roma Tomatoes,
Vidalia Onions & Warm
Pancetta Vinaigrette

\$10.00 per person

Spinach Salad with Crispy Pancetta, Onion & Leek
Chiffonade

Raspberry Rum Vinaigrette

\$10.00 per person

Goat Cheese Filo Triangle Served over Mesclun Salad,
Mediterranean Vinaigrette

\$12.00 per person

Organic Greens with Tropical Fruits, Shredded Coconut,
Carrot & Jicama
Guava Vinaigrette

\$12.00 per person

Petit Bibb Lettuce & Endives with Herb Crusted Chèvre
Cheese,

Curly Beets, Black Olives,
Cabernet & Shallots Emulsion

\$14.00 per person

Arugula, Bibb, Frisse Leaves with Blood Orange, Red
Currant & Walnuts

Creamy Pistachio Dressing

\$12.00 per person

Grilled Mediterranean Herbed Vegetables with Shaved
Fennel & Arugula,

Lemon Dressing with Balsamic Essence

\$12.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

Entrees

Poultry

- Chicken Yaucano Filled with Aioli Cilantro, Casava Mash & Creole Sauce
\$30.00 per person
- Chicken Rebosado with Lemon Capers & Mushroom Beurre Blanc
\$28.00 per person
- Chicken Picatta with Lemon Caper Demi Glace
\$29.00 per person
- Chicken Saltimbocca covered with Sage & Prosciutto,
Served with Pinot Grillo Reduction & Butter
\$33.00 per person
- Roasted Airline Chicken Breast with Corn & Black Bean Salsa
\$32.00 per person

Seafood

- Searched Mahi – Mahi Steak served with Tropical Fruit Salad
\$32.00 per person
- Sautéed Red Snapper Filet served with Creamy Chipotle Sauce &
Cilantro Emulsion
\$34.00 per person
- Herb Corn Crusted Sea Bass with Sweet Chili Sauce & Balsamic
Essence
\$36.00 per person
- Searched Pan Halibut Steak with Lemon Caper Beurre Blanc
\$38.00 per person
- Pan Seared Jumbo Shrimp served with Papaya Jambalaya Sauce
& Sweet Chili Glaze
\$37.00 per person
- 12 oz Lobster Tail served with Sour Sop & Vanilla Bean Beurre Blanc
\$52.00 per person

Meats

- Tournedos of Churrasco Steak served with “Queso de Hoja” Chimichurri Sauce
\$36.00 per person
- Searched Pork Loin Medallions with Port Wine & Washington Cherry Glaze
\$35.00 per person
- Peppered Crusted Sirloin served with Burgundy Shallot Glaze
\$38.00 per person
- Rio Mar Petit Tenderloin of Beef covered with Onion & Bacon Pudding
in a Puff Net with a Porcini & Cabernet Sauce
\$40.00 per person
- Double Lamb Chops covered with Roasted Garlic & Rosemary
Served with Honey Coffee Glaze
\$42.00 per person
- Veal Scallopine with Marsala Sauce & Basil Oil
\$45.00 per person



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Combination Entrees

Veal Chop & Lobster Tail with Porcini Sauce & Vanilla Velouté

\$75.00 per person

Pistachio Crusted Lamb Chop & Oven Baked Jumbo Shrimp

served with Mango – Papaya Jambalaya

\$65.00 per person

Beef Tournado wrapped with Bacon & Asiago Halibut

Diana Sauce & Red Pepper Coulis

\$62.00 per person

Petit Filet Mignon & Lobster Tail served with Green Peppercorn

Demi & Beurre Blanc Meunière

\$70.00 per person

Chicken Picatta & Baked Salmon served with Ai Pesto

served with Chardonnay Beurre Blanc

\$48.00 per person

Tenderloin of Beef covered with Onions, Garlic Pudding & Puff Net

Served with Herb Aioli Shrimp & Chanterelle Mushroom Glaze

\$68.00 per person



Starch Accompaniments

(Please Select One)

Basmati Rice with Nuts & Shredded Coconut

Vidalia Onion & Bacon Rice

Pidgeon Pea Rice

Herb Rissotto Mushroom Risotto
Cilantro Polenta

Herb Oil Angel Pasta

Yautia Mash & Roasted Garlic Aioli

Roasted Garlic Red Bliss Potato Mash

Yukon Potato Garlic & Rosemary Mash

Vegetables Accompaniments

(Please Select One)

Roasted Vegetable Ratatouille

Grilled Herb Vegetables

Buttered Asparagus & Carrots

Julienne of Vegetables

Oriental Vegetables

Petit Baby Vegetables

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Desserts

- Vanilla Cream Brûlée
 With Seasonal Berries & Biscotti
\$8.50 per person
- Warm Bread Pudding with Anglais Sauce
 & Assorted Berries
\$9.00 per person
- New York Cheese Cake with Wild Berry
 Compote
\$9.00 per person
- Country Style Carrot Cake served with
 Barrilito Rum & Pineapple Salsa
 Indian Berry Glaze
\$9.00 per person
- Chocolate Banana Tart with Coconut Ice
 Cram
 & Puff Pastry Decoration
\$9.50 per person
- Fresh Fruit Tart with Vanilla Raspberry
 Sauce
\$9.50 per person
- Chocolate Fantasy
 Trio of White, Milk & Dark Chocolate
 wrapped in a
 Chocolate Net with a Mango Coulis
\$10.00 per person
- Cinnamon Apple en Croûte
 with Aged Vanilla Beans Anglaise
\$10.00 per person

Desserts continued...

- Godiva Triangle Chocolate
 Terrine with Chambord
 Glaze
 & Mango Sauce
\$10.50 per person

Desserts continued...

- 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 &
 Vanilla Ice Cream
\$11.50 per person



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The Red, White and Blue BBQ!

Honey Cole Slaw
Dijon Mustard Potato Salad
Rotini Pasta Tossed with Vegetables
Herb Marinated Vegetable Salad
Jalapeño Corn Bread
Carved Watermelon Basket with Fruit
Variety of Mixed Greens with Condiments and Dressings

CHEF TO SERVE FROM THE GRILL:

Texas City BBQ Ribs
Grilled New York Steak
Grilled Chicken Breast
Louisiana Style Hot Sausage
Idaho Baked Potatoes with Butter, Sour Cream, Chives & Bacon
Baked Beans
Corn on the Cob
Double Chocolate Brownies
Apple Pie
Double Crusted Cherry Pie
Peach Cobbler
Vanilla Ice Cream
Pecan Pie
Freshly Baked Rolls & Butter
Puerto Rican Coffee, Decaffeinated Coffee & Herbal Teas

\$76.00 per person

Carnival A Taste of the Caribbean Islands !

Tropical Fruit Display
Puerto Rican Local Farmer's Display served with Crackers & 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
Jerk Seasoned Roasted Chicken
Pan-Fried Grouper, Black Beans, and Corn Salsa
Grilled Flank Steak with Chimichurri and Caramelized Onions
Chicken and Seafood Paella
Caribbean Ratatouille
Yuca al Mojo
Sliced Leg of Lamb with Lingonberry Sauce
Sweet Banana Flan
Caribbean Fruit Tart
Dulce de Leche
White Chocolate & Caramel Cheese Cake
Toasted Coconut Cake
Guava Cheesecake
Freshly Baked Rolls and Butter
Puerto Rican Coffee, Decaffeinated Coffee & Herbal Teas

\$82.00 per person



Note: All Buffets are served for a maximum of three (3) hours. If Event is outdoors, your Conference Services Manager can provide detail regarding charges for lighting, outdoor staging, outdoor dance floor, tents, and special decor!

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Noche 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
Serenata de Bacalao
Lechón a la Vara, Carved by a Chef
(Roasted Pig on a Spit)
Churrasco a la Criolla
Breast of Chicken stuffed with Yuca, Mojo Sauce
Mahi Mahi with Mango Papaya Relish
Local Root Vegetables
Puerto Rican Rice with Longaniza and Chorizo Sausages
Tres Leches
Bread Pudding
Tembleque
Flan de Coco
Captain Morgan's Rum Cake
Freshly Baked Rolls and Butter
Puerto Rican Coffee, Decaffeinated Coffee & Herbal Teas

\$89.00 per person (Minimum 100 people)

A Taste From Around the World Mexican

Jicama Chayote Salad, Three-Bean Salad
Fajita Bar
Pork Carnitas
Mexican Rice & Refried Beans
Tortilla Chips with Pico de Gallo

Puerto Rican Kiosko

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

Orient Express

Smoked Mackerel, Scallops, & Mussels
Displayed with Horseradish Cream & Wasabi Cream
Thai Basil Chicken Salad with Lychees, Cheese & Mandarin Oranges
Shima's Style Sushi Rolls



Viva Italia!

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

The Patisserie

German Chocolate Cake
Austrian Apple Strudel & Vanilla Anglaise
Mini French Pastries
Sache Tort
Puerto Rican Coffee, Decaffeinated Coffee & Herbal Teas

\$115.00 per person

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Lobster Bake

Array of Baby Greens with Tropical Condiments
(Honey Dew, Cantaloupe, Mango, Papaya, Oranges, Almonds, and Coconut)
Guava Vinaigrette & Citrus Dressings
New England Cole Slaw with Apple Smoked Bacon
Dill Mustard Potato Salad
Crab Meat Escabeche Salad
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
Warm Chocolate Chip Bread Pudding with Vanilla Sauce
Boston Cream Cake
Roasted Macadamia Nut Tart
Key Lime Pie
Chocolate Fudge Cake
Freshly Baked Rolls and Butter
Puerto Rican Coffee, Decaffeinated Coffee and Herbal Teas
\$120.00 per person



Bienvenidos a Puerto Rico !

Tropical Salad Station
Mixed Greens with Papaya, Mango, and Pineapple
Orange Segments, Coconut, and Toasted Almonds
Citrus-Guava Vinaigrette
Cold Seafood Display
Jumbo Shrimps, Crab Claws, Mussels, and Cherry Stone Clams
Appropriate Condiments
(3 Shrimp, 2 Crab Claws, 1 Mussel and 1 Clam per person)
Carving Station
Banana Leaf Wrapped Grouper with Tropical Fruit Salsa
Black Pepper Crusted Tenderloin of Beef 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, Crab Meat Salmorejo Stew with Arepas,
Shrimp Creole and Local Root Vegetable
Dessert Station
Berries Flambé with Mango Sorbet
Prepared by a Chef
Coconut Cake, Key Lime Pie,
Cassava Cake and Traditional Bread Pudding with warm Vanilla Sauce
Flourless Chocolate Cake, Served with Vanilla Ice Cream
Freshly Baked Rolls and Butter
Puerto Rican Coffee, Decaffeinated Coffee and Herbal Teas
\$105.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

Banquet Beverage Service

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)	\$6.00 Per Glass
Imported Beers (Heineken, Corona)	\$6.50 Each
House Wine	\$7.50 Per Glass
Soft Drinks	\$3.75 Each
Mineral Waters	\$3.75 Per Glass
Bottled Waters	\$3.75 Each
<i>Also available upon request</i>	
Cordials & Cognacs	\$9.50 Each
Ports	\$9.50 Each



PACKAGE PRICES (Per Person)

House Brands ONLY

1 Hour:	\$22.00
2 Hours:	\$31.00
3 Hours:	\$40.00
4 Hours:	\$45.00

Premium Brands

1 Hour:	\$25.00
2 Hours:	\$34.00
3 Hours:	\$43.00
4 Hours:	\$52.00

Deluxe Brands

1 Hour:	\$27.00
2 Hour:	\$36.00
3 Hour:	\$45.00
4 Hour:	\$54.00

Beer/Wine/Soft Drinks

1 Hour:	\$19.00
2 Hours:	\$23.00
3 Hours:	\$30.00
4 Hours:	\$35.00

The above bars, by the hour, include a selection of cocktail brands (House or Premium), Imported Beer, Domestic Beer, Wine, Soft Drinks, and Mineral Waters. Package Bars **DO NOT** include Frozen Drinks, Cordials, or after dinner drinks.

Refreshments

Beverages to Quench your Thirst

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee & Tea	\$4.00 per person
Hot Chocolate	\$4.00 per person
Brewed Ice Tea	\$4.00 per person
Arizona Ice Tea & Lemonade	\$4.00 per can
Orange or Grapefruit Juice	\$4.25 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	\$60 per gallon
Non Alcoholic Fruit Punch	\$70 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 prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

DESCRIPTION

RUM	PRICE PER BOTTLE	CORKAGE
BACARDI (LIGHT /GOLD)	\$80.00	\$40.00
BACARDI (AÑEJO /151)	\$90.00	\$45.00
BACARDI LIMÓN	\$90.00	\$45.00
DON Q (CRISTAL /GOLD)	\$80.00	\$40.00

VODKA	PRICE PER BOTTLE	CORKAGE
ABSOLUT	\$100.00	\$50.00
STOLICHNAYA	\$100.00	\$50.00
FINLANDIA	\$90.00	\$45.00
SMIRNOFF	\$90.00	\$45.00
GREEN GOOSE	\$120.00	\$60.00

GIN	PRICE PER BOTTLE	CORKAGE
TANQUERAY	\$100.00	\$50.00
BEEFEATER	\$90.00	\$45.00
GORDONS	\$85.00	\$42.50

SCOTCH WHISKEY	PRICE PER BOTTLE	CORKAGE
JOHNY WALKER BLACK	\$105.00	\$52.50
CHIVAS REGAL	\$105.00	\$52.50
PINCH	\$105.00	\$52.50
GLENLIVET	\$105.00	\$52.50
DEWARS WHITE LABEL	\$90.00	\$45.00
CUTTY SARK	\$90.00	\$45.00
J&B	\$90.00	\$45.00
GRANTS	\$80.00	\$40.00

BLENDED WHISKEY	PRICE PER BOTTLE	CORKAGE
CROWN ROYAL	\$100.00	\$50.00
SEAGRAM'S V.O	\$90.00	\$45.00
SEAGRAM'S 7	\$80.00	\$40.00
CANADIAN CLUB	\$40.00	\$80.00

BOURBON WHISKEY	PRICE PER BOTTLE	CORKAGE
JACK DANIELS	\$100.00	\$50.00
OLD GRAND DAD	\$95.00	\$47.50
WILD TURKEY	\$90.00	\$45.00

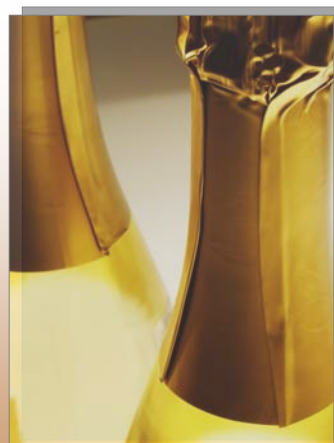
TEQUILA	PRICE PER BOTTLE	CORKAGE
JOSE CUERVO GOLD	\$90.00	\$45.00
SAUZA CONMEMOR	\$105.00	\$52.50

CORDIALS	PRICE PER BOTTLE	CORKAGE
AMARETTO DISARONO	\$100.00	\$50.00
KAHULA	\$100.00	\$50.00
BAILEY'S IRISH CREAM	\$100.00	\$50.00
FRANGELICO	\$120.00	\$60.00
GRAND MANIER	\$120.00	\$60.00

WINE / CHAMPAGNE	PRICE PER BOTTLE	CORKAGE
HOUSE (CHARDONAY)	\$38.00	\$19.00
HOUSE (CABERNET)	\$38.00	\$19.00
HOUSE (ZINFANDEL)	\$38.00	\$19.00
HOUSE (CHAMPAGNE)	\$40.00	\$20.00

BEERS	PRICE PER BOTTLE	CORKAGE
IMPORTED	\$6.50	\$3.25
DOMESTIC / LOCAL	\$6.00	\$3.00

SOFT DRINKS	PRICE PER BOTTLE	CORKAGE
SODAS	\$3.75	\$1.88
WATER	\$3.75	\$1.88



CORKAGE FEE:
CLIENT PROVIDES BEVERAGES
Beverage is subject to a corkage fee as per contract, plus 23% service charge. 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.

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 & 7% Government Tax. All prices are subject to change.

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 & 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 hotel will extend to children, between the ages of 3 to 12, a 50% discount off the banquet menu prices.

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 better prepare. Vegetarian entree (5% of your total count) will be available at all events. Your 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.

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.

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 & 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, Presentation Services. 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 & 7% Government Tax. All prices are subject to change.

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 (1) 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 (2) two hours and \$50.00 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 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 hours minimum requirement. If you anticipate needing additional labor, please inform your Conference Services Manager to allow us to schedule your request.

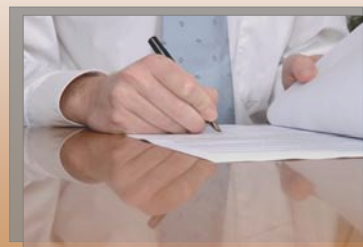
DELAY OF FUNCTION

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 a 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



The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



WE THANK YOU FOR YOUR BUSINESS

Rio Mar Beach Resort & Spa
A Wyndham Grand Resort!

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AWARD-WINNING SERVICE

Winner of the prestigious
AAA Four-Diamond Award