



CONDADO VANDERBILT
HOTEL

BREAKFAST BUFFET

Simple Beginnings Continental Breakfast | \$25 per person

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

Deluxe Continental Breakfast | \$33.50 per person

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

Balanced | \$46 per person

(Minimum of 40 guests required)

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

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



CONDADO VANDERBILT
HOTEL

Vanderbilt Breakfast | \$49 per person

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include:
Orange, Acerola, Guava, Apple and Pineapple
- Boxed Cereals, Milk, and Organic Sundried Fruits
- Tropical Fresh Fruits and Berries
- Freshly Baked Danishes, Croissants, Seasonal Flavor Muffins with Butter and Local Fruit Preserves
- Oatmeal with Coconut Milk and Brown Sugar
- Roasted Heirloom Tomato, Spinach & Smoked Gouda Frittata
- Buttermilk Pancakes, Local Fruit Compote
- Local Pork or Chicken Sausage & Crispy Bacon
- Red Bliss Potatoes, Sautéed Onions and Herbs
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

Puerto Rican Breakfast | \$52 per person

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include:
Orange, Passion Fruit, Guanabana and Acerola
- Tropical Fruit Salad: Pineapple, Papaya & Mango
- Passion Fruit and Coconut Flavored Organic Yogurts
- Freshly Baked Mini Local Pastries, Mallorcas, Guava Turnovers, Quesitos, Assorted Sliced Breads
- Requesón, Sweet Plantain, Longaniza Quiche
- Criollo Sandwich: Mortadella, Cheddar and Fried Egg in Sobao or Pan de Agua Bread
- Coconut Cornmeal, Brown Sugar, Cinnamon
- Herb Roasted Batata & Malanga Medley
- Chicken Sausage & Smoked Bacon
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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CONDADO VANDERBILT
HOTEL

Spain Breakfast | \$56 per person

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include:
Orange, Apple, Pineapple and Acerola
- Melon, Prosciutto Mint Bites
- Pan con Tomato: Tomato Marmalade, Anchovies, Ibérico, Olive Oil
- Mini Pastries, Mallorcas, Cinnamon Danish, Apple Puff Pastry, Croissants, Churros, Rustic Breads
- Tortilla Española: Caramelized Onions, Potato, Peppers
- Torrijas, Almonds, Maple Syrup Sangria Marmalade
- Mini Bocatas: Chistorra, Piquillo Peppers, Roasted Garlic Aioli
- Butifarra & Sundried Tomatoes Hash
- Manchego and Prosciutto Croquette, Piquillo Marmalade
- Traditional Spanish Hot Chocolate
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

ENHANCE YOUR BREAKFAST

- Individual Breakfast Cereals with Skim and Whole Milk | \$6 per person
- House Made Granola & Organic Yogurt Parfaits | \$6 per person
- Overnight Oats: Yogurt, Dried Fruits, Oaks, Berries | \$8 per person
- Home Made Corn Meal with Brown Sugar | \$7 per person
- Mini Ham and Cheddar Sandwich on Mallorca Bread | \$8.50 per person
- Egg, Bacon and Swiss on Croissant | \$8 per person
- Tomato, Spinach and Goat Cheese Frittata | \$9.50 per person
- Mini Croque Monsieur | \$9.50 per person
- Mini Croque Madame, Qual Egg | \$12.00 per person
- Tortilla Española | \$9.50 per person
- Selection of Mini Quiches: | \$8 each
 - Bacon, Tomato and Smoked Gouda
 - Caramelized Onions and Blue Cheese
 - Leeks, Pancetta and Gruyère
- Scrambled Eggs | \$8 per person
- Brioche French Toast with Spiced Puerto Rican Rum Syrup | \$9.50 per person
- Buttermilk Pancakes with Local Fruit Compote | \$8.50 per person
- Smoked Salmon Display to include:
Bagels, Onions, Capers, and Flavored Cream Cheeses | \$16 per person
- Local Breakfast Sausage: Pork or Chicken | \$8 per person
- Crispy Bacon | \$8 per person
- Turkey Bacon | \$7 per person
- Red Bliss Potatoes, Sautéed Onions and Herbs | \$7 per person

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CONDADO VANDERBILT
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FRESH FRUIT SMOOTHIES | \$16 per person

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

- Selection of Three (3) Fruits:
Mango, Banana, Papaya, Strawberries, Blueberries,
Passion Fruit Nectar, Açai** | Additional \$2 per person
- Selection of Two (2) ingredients:
Coconut Water, Almond Milk, Whole Milk, Low Fat Milk, Yogurt, Spirulina** | Additional \$1 per person
- Brown Sugar, Honey

BREAKFAST LIVE STATION* | \$20 per person each station

(Minimum of 40 guests required)

- Omelet Station with assorted fillings to include: Cheddar, Gruyère, Bell Peppers, Onions, Mushrooms, Spinach, Ham, Chorizo, Tomatoes and Jalapeños
- Buttermilk Pancakes Station with Toppings Bar: Strawberries, Blueberries, Whipped Cream, White & Dark Chocolate Chips, Toasted Almonds, House Made Granola, Caramelized Bananas, Peanut Butter Sauce & Chocolate Ganache
- Avocado Toast Station: Local Sourdough Toast topped with Fresh Avocado and your choice of: Goat Cheese, Parmesan, Fresh Mozzarella, Smoked Salmon, Bacon, Pickled Jalapeños, Red Onions, Scallions, Sweet Cherry Tomatoes, Roasted Red Peppers, Roasted Mushrooms & Toasted Walnuts

PLATED BREAKFAST | \$48 per person

All plated breakfasts include:

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

Choose One (1) Starter:

- Tropical Fruits & Berries Bowl with Local Cheese and Crispy Quinoa
- Pan con Tomate: Tomato Marmalade, Anchovies, Ibérico, Olive Oil
- Organic Yogurt & Chia Coconut Pudding Jar topped with Fresh Berries
- Smoked Salmon Toast, Crème Fraîche, Pickled Onions, Crispy Capers
- Cappresse Toast, Heirloom Tomato & Bocconcini Salad, Rucula Pesto, Balsamic Reduction

Choose One (1) entrée:

- Serrano & Gruyère Grilled Cheese on Brioche, Truffle Béchamel, Fried Egg, Roasted Potatoes
- Pulled Pork Benedict, Sweet Plantains, Avocado, Hollandaise Sauce
- Toasted Coconut & Macadamia French Toast, Rum-Maple Syrup
- Mozzarella & Tomato Frittata, Basil Pesto & Arugula Salad

*Chef Fee required for every 40 guests at \$175 each (one and a half hour)

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CONDADO VANDERBILT
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CONDADO VANDERBILT BRUNCH | \$90 per person

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include:
Orange, Acerola, Guava, Apple and Pineapple
- Tropical Fresh Fruits and Seasonal Berries
- Freshly Baked Mallorcas, Croissants, Quesitos, Seasonal Flavor Muffins,
Assorted Sliced Breads with Butter and Local Fruit Preserves
- Omelet Station with assorted fillings to include: Cheddar, Gruyère, Bell Peppers, Onions, Mushrooms,
Spinach, Ham, Chorizo, Tomatoes and Jalapeños*
- Buttermilk Pancakes Station with Toppings Bar: Strawberries, Blueberries, Whipped Cream, White &
Dark Chocolate Chips, Toasted Almonds, House Made Granola, Caramelized Bananas, Peanut Butter
Sauce & Chocolate Ganache*
- Smoked Salmon Display to include: Bagels, Onions, Capers, and Flavored Cream Cheeses
- Grilled Frisée, Local Goat Cheese, Toasted Nuts, House Vinaigrette, Garden Garnishes
- Parsnip Soup with Crispy Prosciutto di Parma
- Roasted New York Steak, Loaded Mash Potatoes, Beef Jus*
- Dessert Table:
 - Chocolate Profiterole
 - Berries-Cheesecake Tart
 - Carrot Cake Verrine
 - Red Velvet & Cream Cheese Verrine
 - Lemon Chocolate Madeleines
 - Assorted Macarons
 - Chocolate Chip & Marshmallow Cookie Sandwich
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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