

PRIVATE MEETING PACKAGES

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CONDADO VANDERBILT
HOTEL



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PRIVATE MEETING PACKAGES

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Plated Option | \$56 per person*

Selection of: one (1) Appetizer, one (1) Entrée and one (1) Dessert

Minimum of 10 guests required for Plated Option.

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Buffet Option | \$60 per person*

Selection of: two (2) Appetizers, three (3) Entrees and two (2) Desserts

Minimum of 20 guests required for Buffet Option.

A charge of \$75.00 will apply for less than 20 guests on buffet option.

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Light Buffet Option | \$58 per person*

Includes: Soup & Salad, Create your own Sandwich, and Dessert

Minimum of 20 guests required for Buffet Option.

A charge of \$75.00 will apply for less than 20 guests on buffet option.

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All options include:

- Centennial Continental Breakfast
- Plated, Buffet or Light Buffet Top Level Lunch
- Refresh & Stretch Coffee Break

Each served with Freshly Baked Rolls, Butter & Freshly Brewed Puerto Rican Coffee.

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*24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



MORNINGS

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CENTENNIAL CONTINENTAL BREAKFAST

Includes:

Selection of three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple

- Assorted Freshly Baked Danishes, Croissants, Assorted Muffins with Butter and Local Fruit Preserves
 - Whole Fresh Fruits
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

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MORNING COFFEE BREAK ENHANCEMENT

Add-On Option | \$12 per person*

Choose Two Breads:

- Banana Nut Bread, Carrot Loaf or Corn Bread

Includes:

Chia Yogurt Parfait, Sunflower Seed Granola
Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

*24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.

PLATED OPTION

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TOP LEVEL THREE COURSE LUNCH

Appetizers

Choice of One:

- Roasted Cauliflower Soup, Crispy Herbs
- Tomato Bisque, Aged Cheddar Croutons
 - Local Pumpkin, Toasted Pepitas
 - Potato Soup, Pancetta Gremolata
- Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Extra Virgin Olive Oil
- Butter Lettuce, Candied Cashews, Green Apples, Local Goat Cheese, Buttermilk Dressing
- Arugula Salad, Roasted Calabaza, Local Cheese, Toasted Pistachios, Citrus Vinaigrette

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Entrées:

Choice of One:

- Roasted Chicken Breast, Organic Grains Salad, Arugula Pesto
- Pan Seared Salmon, Herbed Fingerling Potatoes, Broccolini & Fried Capers
 - Slow Roasted Pork Loin, Black Bean Quinoa, Arañitas
- Potato Gnocchi, Cherry Tomato Sauce, Ricotta, Basil, Gremolata

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Dessert

Choice of One:

- Lemon Pie, Strawberry Sorbet
- Berries & Cream, Raspberry Sorbet
 - Chocolate & Hazelnut Tart
- Passion Fruit Curd, Coconut Cream, Pineapple Sorbet
- White Chocolate & Raspberry Bread Pudding, Crème Anglaise & Pistachio Ice Cream

BUFFET OPTION

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TOP LEVEL BUFFET LUNCH

Appetizers

Choice of Two:

- Roasted Cauliflower Soup, Crispy Herbs
- Tomato Bisque, Aged Cheddar Croutons
 - Local Pumpkin, Toasted Pepitas
 - Potato Soup, Pancetta Gremolata
- Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Extra Virgin Olive Oil
- Butter Lettuce, Candied Cashews, Green Apples, Local Goat Cheese, Buttermilk Dressing
- Arugula Salad, Roasted Calabaza, Local Cheese, Toasted Pistachios, Citrus Vinaigrette

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Entrées:

Choice of Three:

- Roasted Chicken Breast, White Bean and Coconut Mamposteao, Salsa Verde
 - Pan Seared Cod, Garbanzada, Crispy Chorizo
- Grilled Hanger Steak, Roasted Fingerling Potatoes, Pickled Onions
- Potato Gnocchi, Cream of Parmesan, Garlic & Herbs Gremolata

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Dessert

Choice of Two:

- Chocolate Profiterole
- Berries-Cheesecake Tart
 - Coffee Crème Brule
 - Carrot Cake Verrine
- Red Velvet & Cream Cheese Verrine

LIGHT BUFFET OPTION

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Soup & Salad:

- ▶ Tomato Bisque, Aged Cheddar Croutons
- ▶ Orzo Salad, Cherry Tomatoes, Olives & Feta

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Create your own Sandwich:

- ▶ White, Wheat, Mallorca, Ciabatta Roll
- ▶ Maple Honey Ham, Oven Roasted Beef, Turkey Breast, Smoked Salmon
 - ▶ Aged Cheddar, Provolone, Swiss
 - ▶ Sliced Tomatoes, Bibb Lettuce, Red Onions
- ▶ Yellow Mustard, Grain Mustard, Mayonnaise, Horseradish Cream, House Made Pickles

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Desserts:

- ▶ Guava Panetela
 - ▶ S'mores Bar
- ▶ Strawberry Cheesecake
 - ▶ Brownie Trifle

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Includes:

Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

REFRESH & STRETCH COFFEE BREAKS

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Choice of One Group:

COOKIES & CHIPS

- ▶ House Baked Cookies: Chocolate Chip, Double Chocolate, Oatmeal & White Chocolate Macadamia
 - ▶ Assorted Dirty Chips

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MEXICAN FLAVOURS

- ▶ Tortilla Chips, Warm Queso Dip & Salsa
- ▶ Churros with Caramel & Chocolate Sauces

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POP-CORN BAR

- ▶ Popcorn Bar: Classic Butter, Cheese, Caramel & Chocolate Oreo
 - ▶ Assorted Chocolate Bars

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Each Refresh & Stretch Break includes:

- ▶ Assorted Soft Drinks
- ▶ Fresh Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas