



WYNDHAM GRAND®

RIO MAR

RAINFOREST | BEACH | GOLF RESORT

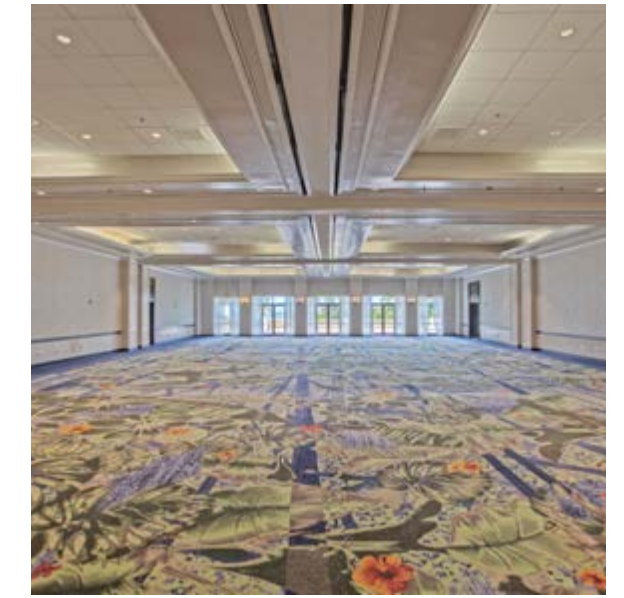
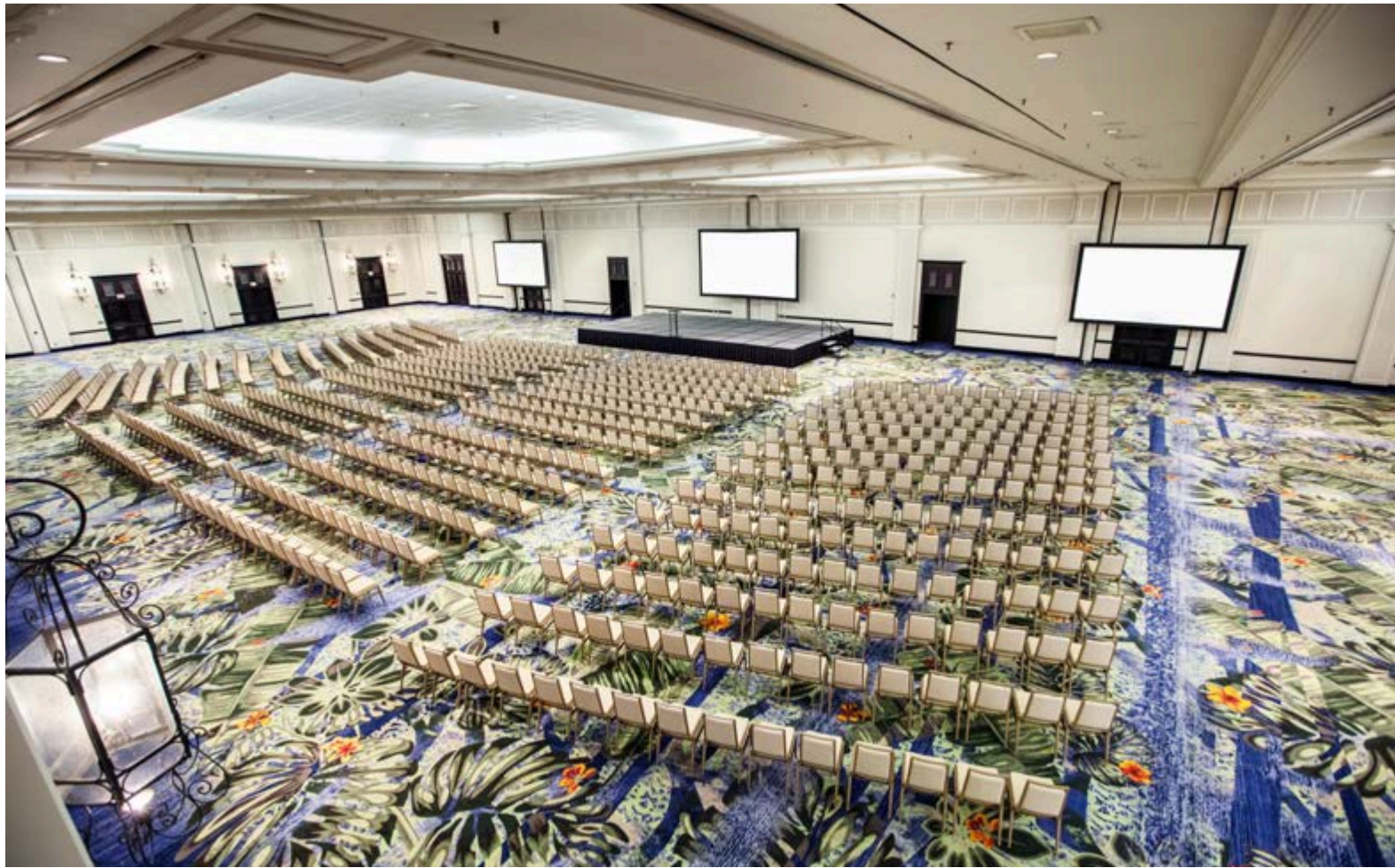
PUERTO RICO

BANQUET MENU



WYNDHAM GRAND®
RIO MAR
RAINFOREST | BEACH | GOLF RESORT
PUERTO RICO

Welcome to the Wyndham Grand Rio Mar Rainforest Beach & Golf Resort, your gateway to tropical bliss. Our oceanfront resort, nestled between El Yunque National Forest and a secluded golden beach, offers fresh experiences catered to every group. With over 100,000 sq. ft. of indoor and outdoor event space, two championship golf courses, an exclusive spa, and nine dining venues, our 600-acre paradise invites you to explore the beauty of Puerto Rico. Whether it's a gathering or incentive reward, the Wyndham Grand Rio Mar is the ultimate destination for your unforgettable event.



BANQUET FEAST

Welcome to a delightful culinary journey at the Wyndham Grand Rio Mar Rainforest Beach & Golf Resort.





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MORNING
SELECTIONS



CONTINENTAL BREAKFAST

Minimum of 15 people

Each package includes Freshly Brewed Coffee, Decaffeinated Coffee and Metz Teas to include: Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint

THE CLASSIC | \$22 per person

- Orange, Apple, Pineapple Juices
- Assorted Yogurts
- Cold Cereals Skim and Whole Milk
- Butter Croissants
- Apple Cinnamon Muffins
- Pineapple Danish
- Banana Nut Bread
- Fruit Preserves

THE PUERTO RICAN CONTINENTAL | \$24 per person

- Assorted Puerto Rican Juices - Selection of 3
 - Guava
 - Acerola
 - Tamarind
 - Passion Fruit
 - Papaya
- Sliced Tropical Fresh Fruit
- Mallorcas, Quesitos and Guava Turnovers

THE EXECUTIVE | \$26 per person

- Orange, Guava Pineapple and Carrot & Beet Juices
- Selection of Sliced Fresh Fruit
- Warm Oatmeal
- Toppings: Cinnamon Granola, Marcona Almonds, Golden Raisins, Natural Greek Yogurt
- Cereals, skim milk and whole milk
- Nutella Croissant
- Lemon Poppy Seed Muffins
- Hazelnut Danish
- Zucchini Loaf
- Fruit Preserves

Prices do not include the service charge (23%), food Government Tax (7%) or alcoholic beverages Government Tax (11.5%). All prices are subject to change.

THE COAST

\$30 per person

- Orange and Grapefruit Juices
- Eggs Benedict, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee and Metz Teas to include Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint

EL YUNQUE

\$33 per person

- Orange and Passion Fruit Juices
- Fluffy Scrambled Eggs, Puerto Rican White Cheese, Cilantro
- Choice of Breakfast Potato and Breakfast Meats
- Assorted Breakfast Bakeries
- Freshly Brewed Coffee, Decaffeinated Coffee, and Metz Teas to include Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint



PLATED BREAKFAST



BREAKFAST BUFFET

Minimum of 30 people

Each package includes Freshly Brewed Coffee, Decaffeinated Coffee and Metz Teas to include: Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint

RIO MAR SUNRISE

\$30 per person

- Orange, Ruby Grapefruit, Guava Juice
- Seasonal Sliced Fresh Fruits
- Assorted Yogurts and Cereals Skim and Whole Milk
- Butter Croissants, Sunrise Muffins & Local “Quesitos”
- Scrambled Eggs
- Smoked Bacon
- Chicken Apple Sausage
- Rio Mar Potatoes

EL YUNQUE

\$32 per person

- Orange, Watermelon & Cucumber, Pineapple Juices
- Seasonal Sliced Fresh Fruits
- Assorted Yogurts and Cereals Skim and Whole Milk
- Nutella Croissants, Flaxseed, Corn Muffins & Guava Danish
- Cheddar Cheese Scrambled Eggs
- Hickory Smoked Bacon
- Potato Hash with Caramelized Onions
- Caribbean French Toast with Maple Syrup

HEALTHY CHOICE

\$34 per person

- Orange, Carrot & Beets, Pineapple, Kale Juices
- Seasonal Sliced Fresh Fruits
- Natural Greek Yogur -Organic Honey
- House made Granola with Fresh Blueberries
- Whole Wheat Croissants
- Cranberry Yogurt Danish & Gluten Free Chocolate Muffins
- Egg White & Spinach Scrambled Eggs
- Grilled Turkey Sausage
- Buck Wheat

BREAKFAST ENHANCEMENT STATIONS

OMELETTE STATION

\$16 per person / \$125 Chef fee

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

BREAKFAST TACO DISPLAY

\$16 per person

- Egg White Sofrito, Chorizo Scrambled Egg Flour and Corn Tortillas
- Accompaniments: Cilantro, Sour Cream, Guacamole, Cotija Cheese, Salsa Verde, Pico de Gallo, Black Bean and Corn Salsa

FRIED CHICKEN BISCUITS

\$16 per person

- Roasted Jalapeño Jelly, Cheddar Biscuits, Sausage Gravy

BREAKFAST BURRITO

\$9.50 per person

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

EGGS BENEDICT

\$18 per person / \$125 Chef fee

- Soft Poached Eggs, Black Forest Ham, Toasted Local "Sobao" Bread, Sofrito Hollandaise Sauce

WARM SANDWICHES

Minimum of 1 dozen each

- French Bread- Scrambled Eggs, Bacon, and Cheddar Cheese \$8 each
- Croissant - Eggs, Bacon, and Swiss Cheese \$9 each
- Mallorca- Ham and Cheddar Cheese \$8 each

BELGIAN WAFFLES

\$14 per person / \$125 Chef fee

- Chantilly Cream, Warm Cinnamon Bananas, Fresh Assorted Berries, Warm Syrup and Nutella

LOX AND BAGELS

\$18 per person

- Norwegian Smoked Salmon, Red Onions, Tomatoes, Chopped Eggs, Cucumbers, Lemon, Capers, Whipped Cream Cheese, Plain Bagel

AVOCADO TOAST

\$20 per person

- Local Sourdough Toast topped with Fresh Avocado

Your choice of: Confit Comperi Tomatoes Goat Cheese, Ricotta, Balsamic glaze, Frantoia Extra Virgin Oil.

HOT CEREALS

Regular Oatmeal, Organic Coconut Oatmeal, Cream of Wheat, Cornmeal Cream

\$8.00 per person



BRUNCH

Minimum of 30 people

\$62 per person

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Metz Teas to include: Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint

ASSORTED JUICES

- Variety of local juices, Fresh Squeezed Orange Juice, Passion Fruit, Guava, Fruit Punch, Grapefruit, Acerola, Papaya (please select 3)

APPETIZERS AND SALADS

- Platters of Seasonal Fresh Fruit
- Shrimp and Avocado Salad, Fresh Cilantro
- Tossed Mixed Greens, Assorted Condiments and Dressings

BREAKFAST ITEMS

- Assorted Pastries
- Scrambled Eggs
- Country Style Red Bliss Potatoes
- Belgium Waffles, berry compote

LUNCHEON ITEMS

- Carved Roasted Honey Pineapple Ham with Condiments and Barrilito rum guava glaze /Additional \$125 Carver Fee
- Pan seared Chicken Breast, Au-jus
- Coconut Cilantro Rice

DESSERT SELECTIONS

Choice of Three:

- Fruit Tarts
- Guava Cheesecake
- Black Forest Cake
- Key Lime Pie
- Warm Bread Pudding with Anglaise Sauce
- Coconut Cake



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BREAK SELECTIONS



BREAKFAST BREAKS

Minimum of 30 people

Each Includes Freshly Brewed Coffee, Decaffeinated Coffee and Metz Teas to include: Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint

THE TROPICAL FRUIT

\$22 per person

- Coconut Kisses Cookies
- Fresh Coconut Water
- Coconut Pineapple Smoothies
- Pineapple Cake pops
- Fresh Caribbean Fruit Tarts

THE BAKERY

\$21 per person

- Chocolate, Pistachio and Cinnamon Sugar Doughnuts
- Chocolate Lemon Coffee Cake
- Assorted Macarons
- Petit Cheese Puff

THE SHAPE

\$25 per person

- Fresh Fruit Smoothies (Mango, Strawberry and Papaya)
- Homemade Granola Bars
- Individual Yogurt Parfaits
- Mini Fruit Kebabs
- Sunrise Fiber Muffins

THE YOUNG

\$21 per person

- Nacho Chips with Mexican Salsa and Guacamole
- Flavored Popcorn
Caramel, Sweet & Salty, Cheddar Cheese

HIGH TEA

\$24 per person

- La Cosecha - Local Root Chips
- Assorted Cookies
- Tea Sandwiches

CHOCOLATE DREAMS

\$21 per person

- Assorted Chocolate Candy Bars
Hershey's, M&M, Snickers, Crunch
- Decadent Chocolate Brownies
- White Chocolate Cookies
- Chocolate Mousse Cups

ENHANCEMENTS

- Mini Fruit Kebobs | \$4
- Sliced Fresh Fruit Display | \$9
- Assorted Ice Fruit Bars | \$4
- Ice Cream | \$7
- Selection of Assorted Candy Bars | \$3
- Mixed Nuts (Individual Bags) | \$4
- Vegetable Crudités with Hummus Dip | \$7
- Potato Chips and Local Roots Chips | \$4
- Whole Fruit
\$3.50 each
 - *Red & Green Apples*
 - *Bananas*
 - *Pears*
 - *Oranges*
- *Tea Sandwiches*
3 per person | \$8
 - *Cucumber Ricotta*
 - *Chicken Asparagus*
 - *Turkey Cranberry*



AFTERNOON BREAKS

Each Includes Freshly Brewed Coffee, Decaffeinated Coffee and Metz Teas to include: Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint



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LUNCH SELECTIONS



PLATED LUNCH

SOUPS, SALADS & FISH

SOUP SELECTIONS

\$8 per selection

- Vidalia Onion Cream & Emmenthal Cheese
- Coconut Infused Cream of Pumpkin
- Cream of Plantain Soup & Plantain Chips
- Lentil & Sausage Soup with Chive Crème Fraiche
- Local Root Cream (Cassava, Taro)

SALAD SELECTIONS

\$12 per selection

- Organic Spinach and Artisan Greens, Cherry Tomatoes, Marinated Artichoke, Toasted Pumpkin Seeds, Acerola Vinaigrette
- Artisan Greens and Arugula, Spiced Pecans, Sundried Cherries, Honey Pineapple Vinaigrette
- Traditional Caesar Salad, Aged Parmesan, Herb Ciabatta Croutons
- Young Kale Leaf, Sunflower Seeds, Grapes, Cherry Tomatoes, Passion Fruit Vinaigrette

FRESH FISH SELECTION

\$33 per selection

- Parmesan Crusted Grouper Roulade, Meyer Lemon Cream
- Plantain Crusted Wahoo Filet, Sofrito Red Pepper Coulis
- Seared Red Snapper Filet, Coconut Lemongrass Broth
- Grilled Mahi Mahi, Onion Confit, Balsamic Sauce
- Hibachi Salmon, Warm Cucumber Salad, Ponzu Sauce
- Shrimp Jambalaya, Papaya Aioli, Sweet Chili Sauce

POULTRY SELECTION

\$29 per selection

- Smoked Paprika Rubbed Chicken Breast, Thyme Jus
- Stuffed Chicken Breast with Spinach, Chorizo & Havarti
- Grilled Chicken Breast Marinated with Rosemary, Creole Sauce
- Seared Chicken Breast Marinated with Sage and Covered in Prosciutto with Chardonnay Sauce
- Chicken "Rebosado", Lemon Capers, Mushroom Sauce

PORK SELECTION

\$32 per selection

- Oregano Brined Pork Loin, Onion & Oregano Broth
- Roasted Pork Loin, Caribbean Fruit Relish

BEEF SELECTION

\$38 per selection

- Grill Skirt Steak, Local Pineapple Chimichurri
- Beer Marinated New York Steak, 12 Spiced Cabernet Reduction
- Seared Flank Steak, Sautéed Onions and Mushrooms

VEGETARIAN SELECTION AS MAIN ENTRÉE

\$27 per selection

- Roasted Vegetable Roulade, Cannellini Beans Guiso, Crispy Tofu, Carrot Puree
- Chickpea Fricassee, Yuca & Quinoa Cake, Kaiware Salad



PLATED LUNCH POULTRY, PORK, BEEF & VEGETARIAN

STARCH ACCOMPANIMENTS

(Please Select One)

- Mamposteado Rice
- Cilantro Rice
- Coconut Basmati Rice
- Vegetable Rice
- Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Potatoes Au Gratin
- Trifongo
- Sweet Plantain Fufu
- Yuca Mofongo
- Pesto Orzo Pasta

VEGETABLES ACCOMPANIMENTS

(Please Select One)

- Roasted Vegetable Ratatouille
- Grilled Herb Vegetables
- Buttered Asparagus and Carrots
- Julienne of Vegetables
- Wok Stir Fry Vegetables

DESSERT SELECTIONS

\$9 per selection

- Custard of Coconut, Vanilla, Cheese or Guava
- Chocolate Mousse on Nutty Brownie served with Vanilla and Chocolate Sauce
- Trio of Sorbet: Lemon, Mango, and Raspberry served with Cookie Cone and Fresh Berries
- White Chocolate and Coconut Cheesecake served with Wild Berry Sauce
- Tiramisu with Mascarpone and Coffee filling and lady finger biscuit
- Key Lime Pie
- Tres Leches



PLATED LUNCH

ACCOMPANIMENTS & DESSERTS



LUNCH BUFFETS

Enjoy an eclectic selection of lunch buffets for your event. Whether you prefer a light executive deli buffet or a vibrant selection of Borinquen delights, we have the perfect choice for you.

These menus are prepared for a minimum of 30 people and all include freshly brewed coffee, decaffeinated coffee, Metz Teas including organic early grey, English breakfast, blue Nile chamomile, cucumber melon, Japan sencha mikadom and cascade peppermint

HOT LUNCH BUFFETS

30 PEOPLE MINIMUM

LUNCH TIME FIESTA

\$48 per person

- Assorted Field Greens, Tomatoes, Cucumbers, Garbanzo Beans,
- Onions, Peppers and two types of Salad Dressings
- Refried Beans
- Mexican Rice
- Seasoned Ground Beef
- Spicy Chicken Strips
- Fajita and Taco Bar, includes:
 - Warm Flour Tortillas, Crispy Taco Shells, Tortilla Chips
 - Shredded Lettuce, Chopped Tomatoes, Cheddar Cheese, Sour Cream, Guacamole and Salsa
- Caramel Flan
- Margarita Cake
- Cinnamon Churros, Nutella Cream

LITTLE ITALY

\$48 per person

- Tuscan Bean Soup, Aged Parmesan, Extra Virgin Olive Oil
- Arugula and Radicchio Salad, shaved Fennel, Aged Pecorino, White Balsamic Dressing
- Roma Tomato and Bocconcini Platter, Fresh Basil, Extra Virgin Olive Oil
- Antipasto Platter: Olives, Grilled Artichokes, Marinated Peppers, Salami
- Penne, Wilted Spinach, Kalamata Olives, Sautéed Mushrooms, Parmesan Cream Sauce
- Cheese Tortellini, Garlic Infused Tomato Sauce
- Oregano Roasted Chicken Breast, Puttanesca Sauce
- Corbina Fish Picatta, Lemon, Caperberries, and Herbs
- Rosemary Focaccia
- Traditional Tiramisu
- Pannacotta, Strawberry Coulis
- Pistachio Cheesecake

NORTH & SOUTH

\$48 per person

- *Medley of Greens, Condiments and Dressings*
- *Cucumber, Tomato, Feta Salad, Light Vinaigrette*
- *Red Bliss Potato Salad*
- *Rosemary Roasted Chicken*
- *“Catch of the Day”*
- *London Broil, Bordelaise Sauce*
- *Buttered Green Beans, Carrots, Almonds*
- *Pave Au Gratin Potatoes*
- *Jasmin Rice*
- *Freshly Baked Rolls and Butter*
- *Lemon Meringue Pie*
- *Chocolate Cake*
- *Strawberry Cream Cake*

HOT LUNCH BUFFETS

BBQ GRILL

\$48 per person

- Watermelon Slices
- Three Cabbage Slaw
- Macaroni Salad
- Beef Burgers
- 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
- Cayenne Wedge Potatoes,
- Corn on the Cob
- Apple Pie
- Brownies
- Chocolate Chip Cookies

TRIP TO ASIA

\$49 per person

- Ramen Noodles, Shiitake Mushrooms, Nappa Cabbage, Kaiware Sprouts & Carrots
- Vegetable Quinoa Salad includes: Cucumber, Pickled Ginger, Carrots, Grilled Asparagus
- Mizuna Salad, Mandarins, Daikon, Tomatoes, Yuzu Vinaigrette
- Cauliflower & Bok Choy in Sofrito Broth
- Steamed Jasmine Rice with Almond, Apricot, Lemon Oil
- Coconut Chicken Curry with Scallion, Carrots, Kaffir Lime
- Sichuan Pepper Churrasco with Cashews
- Hawaiian Bread Rolls
- Vanilla Pannacotta Kiwi Jelly
- Tapioca Pudding
- Orange Financier

BORIQUEN

\$49 per person

- Local Greens Leaf Cheese, Tomato & Passion Fruit Dressing
- Pigeon Peas “Escabeche”
- New Potato & Roasted Pepper Salad
- Oregano Roasted Chicken with Sofrito Broth
- Pan Seared Grouper Citrus Broth & Scallions
- Salaito Rub Pork Loin, Pomegranate Glaze
- Pink Bean & Smoke Ham Rice
- Freshly Baked Rolls and Butter
- Guava Marble Cheesecake
- Tres Leches
- Tembleque

HOT LUNCH BUFFETS

CARIBBEAN

\$49 per person

- Mixed Local Greens, Plantain Crisp, Soursop Vinaigrette
- Black Bean Salad, Cumin Dressing
- Green Papaya, Cucumber & Tomatoes, Lemon Mint Vinaigrette
- Red Snapper, Pickle Grape Tomatoes, Crispy Serrano Peppers
- “Ropa Vieja” Shredded Beef Stew
- Jerk Spiced Chicken Breast, Mojo Red Onions
- Coconut Cilantro Steamed Rice
- Baked Ripe Plantain, Playero Cheese Crumb
- Freshly Baked Rolls and Butter
- Key Lime Pie
- Pineapple Upside Down
- Fresh Berries Mojito

MEDITERRANEAN FLAVORS

\$49 per person

- Roasted Tomato soup with Aged Balsamic Cream
- Greek Salad with Kalamata Olives, Tomatoes, Cucumbers and Red Onions
- Spinach Salad with Feta Cheese and Yogurt Dressing
- Lentil Salad, Lemon Chili Vinaigrette
- Lemon Pepper Grouper, Thyme Butter Sauce
- Mediterranean Style Saffron Chicken with Tomatoes and Olives
- Brown Rice Pilaf with Bell Peppers
- Sautéed Eggplant with Almonds
- Pistachio & Yogurt Cake
- Lemon Tart
- Almond Chocolate Biscotti

COLD LUNCH BUFFETS

EXECUTIVE DELI BUFFET

\$40 per person

- Mixed Artisan Greens, Tomatoes, Cucumber, Pickled Onions, Olives, Croutons, Feta Cheese
- Ranch &, Balsamic Dressings
- New Potato Salad... Apple Smoke Bacon, Mustard Herb Dressing
- Creamy Cole Slaw... Purple, Green & Nappa Cabbage
- Proteins: Peppered Roast Beef, Cured Ham, Smoked Turkey Breast, Genoa Salami
- Toppings: Sliced Cheddar, Swiss & Provolone Cheese, Lettuce, Tomatoes, Red Onions, Sour Pickles,
- *Condiments:* Mustard, Mayonnaise, Sun Dried Tomato Relish
- Mediterranean Grilled Vegetables
- Breads: Sourdough, Multigrain, Stone Ground Rye
- Chocolate Fudge Brownie White Chocolate & Macadamia Nut Cookie
- Berry Cream Tart

BOX LUNCHES - TO GO

\$29 per person

If your order exceeds 50 boxes, you have the flexibility to select up to 3 different options.

SANDWICH

- Smoked Turkey Breast, Cranberry Pecan Spread, Spinach, Tomato, Onions on Focaccia
- Sundried Tomato, Kalamata Olives Spread, Roasted Vegetables, Lettuce, Tomato on a Spinach Wrap
- Grilled Chicken Breast, Lettuce, Tomato, Swiss Cheese on French Baguette
- Cuban Sandwich, Sliced Ham, Pernil, Swiss Cheese, and Pickles on a Sweet Hoagie Roll
- Here's the Beef, Sirloin Sandwich with Goat Cheese and Roasted Pepper Spread in a Baguette
- Rio Mar Sandwich with Aged Turkey Pastrami with Smoked Ham, Swiss Cheese, Roasted Peppers on a Kaiser Roll
- Chicken Salad Wrap, Grilled Chicken Salad, Lettuce, Tomato, Parmesan Cheese, Blue Ranch Dressing
- Club Sandwich, Turkey, Bacon, Swiss Cheese, Lettuce, Tomatoes, Mayo
- Caprese Sandwich, Tomato, Mozzarella, Pesto Spread, Ciabatta Bread

Select One of Each of the Following Options:

SALAD

- Coleslaw
- Pasta Salad
- Vegetable Salad

CHIPS

- Bag of Potato Chips
- Bag of Local Roots Chips

DESSERT

- Homemade Jumbo Cookie
- Granola Bar
- Candy Bar
- Whole Fresh Fruit



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RECEPTION SELECTIONS

RECEPTION BUTLER PASSED HORS D'OEUVRES

COLD SELECTIONS

Minimum of 24 pieces of each

\$5 per piece

- Smoked Salmon Floret Bouchée
- Chilled Red Bliss Potato, Crème Fraîche, Caviar
- Prosciutto Ham, Honey Dew, Focaccia Crouton
- Herbed Brie, French Bread
- Smoked Chicken Mousse, Mango Relish in a Puff
- Chilled Shrimp Tartlet, Cream, Cocktail Sauce
- Roasted Tri Color Peppers, Goat Cheese, Chilled Pita Triangle
- Beef Carpaccio, Chilled Onion Confit, Virgin Olive Oil
- Organic Chicken Mousse in Pastry Cup, Mango Relish
- Mini Brie, Papaya Salsa Bouchée

\$6 per piece

- Grouper Ceviche, Pickled Red Onions, Lime, Cilantro, Cancha
- Thai Beef Salad, Sesame Wonton Triangle
- Prosciutto, Apricot & Gorgonzola Vol Au Vent
- Boursin, Apricot Glaze & Walnuts Filo Cup
- Lobster Medallion, Vanilla Veloute on Crouton
- Tuna Tartare, Capers in Miso Spoons
- Melon wrapped in Prosciutto
- Shrimp, Sweet Chili, Pineapple Shot
- Crab Mousse, Sweet Chili Aioli, Cilantro on Toast
- Finger Potatoes, Stilton Cheese & Pancetta filling
- Spicy Beef Tartare, Parmesan Wafer

HOT SELECTIONS

Minimum of 24 pieces of each

\$5 per piece

- Mini Cheese Pastelillos
- Mini Beef Pastelillos
- Mini Chicken Pastelillos
- Chicken Chicharrones, "Mojito Isleño"
- Ripe Plantain "Piononitos", Shredded Beef
- Fried Puerto Rican Cheese, Guava Sauce
- Mini Beef Alcapurrias
- Ham and Cheese Croquettes

\$6 per piece

- Chicken Satay, Sweet Chili Sauce
- Vegetarian Pot Stickers with Triple Ginger Sauce
- Pork Dumplings, Ponzu Sauce
- Chicken Quesadillas, Salsa
- Spinach & Feta Cheese Spanakopita
- Spinach and Blue Cheese Quiche Lorraine
- Pigs in a Blanket

\$7 per piece

- Beef Skewers, Guava BBQ Glaze
- New Zealand Mint and Mustard crusted Lamb Chop, Balsamic Glaze
- Petit Beef Wellington, Wild Mushroom Duxelles
- Mini Crab Cakes, Mango Tartar Sauce
- Pork Satay, Tamarind Glaze
- Ropa Vieja OR Mahi-Mahi in Plantain Cups
- Crispy Coconut Shrimp, Pineapple "Recaito" Salsa
- Churrasco and Monterey Jack Quesadillas



RECEPTION DISPLAYS & STATIONS

Minimum of 30 people

FRESH VEGETABLE CRUDITÉS DISPLAY

\$12 per person

- Crisp Raw Vegetables served with Dipping Sauce

TROPICAL FRUITS AND BERRIES DISPLAY

\$12 per person

CHARCUTERIE BOARD

Minimum of 25 people

\$32 per person

- Charcuterie, European Sausages & Cold Cuts, Crackers, Sliced French Bread, Mustards, Dried Fruits and Assorted Nuts

IMPORTED CHEESES BOARD

\$22 PER PERSON

Emmental, Brie and Manchego Cheese, Dried Fruits, Nuts, and Sliced Baguette and Water Crackers

CEVICHE BAR STATION

\$32 per person

Shrimp, Grouper and Salmon ceviche, leche de tigre, canchas, Sweet potato, Bermuda onions, cilantro, and citrus juice, root vegetable chips.

BRUSCHETTA STATION

\$14 per person

- Grilled Ciabatta and Herb Focaccia, tomato mozzarella and basil evoo, mediterranean hummus, paprika, tahini and Meyer lemon, Kalamata olives and roasted garlic tapenade.

WOK STATION

Served in Take-out Boxes with Chopsticks

\$35 per person

- Stir Fry Noodles
- Orange-Miso Chicken
- Honey Glazed & Pecans Shrimp
- Fresh Asian vegetables, Sriracha & Hot Chili Sauce

JÍBARO BOWLS STATION

(Attendant needed) \$125 fee

\$38 per person

- Start with: Coconut Rice, Pigeon Peas Rice
- Add a Protein: Chicken Fricassee, Ropa Vieja, Seafood Salpicón
- Top it with: Chicharrón volao, Cilantro, Sweet Plantains, Red Onions, Plantain Shoestring, Chimichurri and Selection of Local Piques

LOCAL SORBET CART

(Attendant needed)

\$15 per person

- Puerto Rican Favorites Scooped in Classic Wafer Cones
- Coconut · Passion Fruit · Pineapple

RECEPTION STATIONS

Minumim of 30 people

POSEIDON RAW BAR

Served with Tangy Cocktail Sauce, St. Louis

Mayonnaise, and Lemon Wedges

Minimum 30 pieces of each

- Oysters on the Half Shell \$8.75 per piece
- Top Neck Clams \$8.75 per piece
- Gulf Shrimp \$7 per piece
- Black Mussels \$6.50 per piece

PASTA, PASTA, PASTA-LIVE STATION

Choice of Two Pastas and Two Sauces

\$30 per person/ Chef Fee \$125

- Penne, Tri-Colored Rotini, Tortellini or Bowtie Pasta
- Choice Pomodoro, Pesto or Alfredo
- Vegetables and Meats, to include: Chicken, Shrimp, Beef strips

PINCHOS STATION

\$33 per person

- Chicken, Beef and Shrimp Skewers
- Sauces: Barbecue, Chimichurri and Citrus Sauce

TACO STATION (TAQUERIA)

\$36 per person

- Beef al Pastor, Slow Roasted Pork Carnitas,
- Cilantro Lime Chicken
- Flour & Corn Tortillas
- Toppings: Guacamole, Pico de Gallo, Sour Cream
- Sauces: Salsa Verde, Corn & Chipotle Salsa
- Monterrey Cheese

AREPA & TOSTONES STATION

\$36 per person

- Coconut Arepa & Green Plantain Tostones
- Pulled Pork Guiso, Beef Picadillo, Chicken Salmorejo
- Mojito Salsa & Pique

PAELLA DISPLAY

\$38 per person

- Seafood, Shrimp, Calamari, Scallops, Mussels & Fish Meat, Spanish Chorizo, Pork, Chicken

RAMEN STATION

\$28 per person

- Chicken **or** Beef Broth
Bok Choy, Mung Beans Sprouts, Carrots, Nappa Cabbage, Soy Boiled Eggs, Cilantro Leaves

MAC AND CHEESE STATION

\$33 per person

- Cavatappi Pasta, with Seven Cheese Sauce
- Toppings: Shrimp and Pulled Pork

MASHED STRAVAGANZA

\$35 per person

- Purple Potatoes, Sweet Potatoes, Green Plantain Mofongo
- Toppings: Stilton Blue Cheese, Apple Smoke Bacon, Scallions, Fried Shallots, Sharp Cheddar, Garlic Shrimp & Chicken Salpicon



FROM THE CARVING BOARD

ROASTED PERNIL

\$385 (Serves 40 guests each)

- With Chimichurri Sauce and Assorted Rolls

ROASTED CALGARY BEEF TENDERLOIN

\$649 (Serves 25 guests each)

- Green Peppercorn Cream
- Basket of French Bread

HONEY GLAZED VIRGINIA HAM

\$375 (Serves 40 guests each)

- Grain Mustard
- Pineapple Chutney
- Assorted Rolls

WHOLE ROASTED TURKEY

\$375 (Serves 30 guests each)

- Lingonberry Mayonnaise
- Assorted Rolls

WHOLE ROASTED PIG

\$1,800 (Serves up to 100 guests)

- Slowly cooked on a pit with Cedar Coal
- Mango Mojito
- Garlic Bread

PLANTAIN CRUSTED GROUPER FILET

\$425 (Serves 25 guests each)

- Creole Sauce
- Assorted Rolls

DIANE ROASTED PRIME RIB

\$649 (Serve 50 guests each)

- Au Jus, Port Glaze
- Assorted Rolls



WYNDHAM GRAND®
RIO MAR
RAINFOREST | BEACH | GOLF RESORT
PUERTO RICO

**DINNER
SELECTIONS**



PLATED DINNER

Appetizers & Soups

APPETIZER SELECTIONS

\$14 per selection

- Ahi Tuna Sashimi, Enochi Mushrooms, Tomato, Basil, Pickled Ginger Relish
- Roasted Vidalia Onion Tart, Goat Cheese, Arugula, Balsamic
- Mushroom Risotto, Truffle Thyme Foam
- Tomato Carpaccio, Pecorino Cheese, Baby Arugula, Basil Jus
- Lobster Ravioli, Wilted Spinach, Sundried Tomato Cream - Surcharge \$3

SOUP SELECTIONS

\$10 per selection

- Lobster Bisque, Cognac Espuma
- Lentils & Spanish Chorizo, Chive Cream
- Roasted Cauliflower & Parsnip Soup Gorgonzola Foam, Maple Bacon Crisp
- Taro Root, Braised Short Ribs, Cilantro Oil Drip
- "Pasteles" & "Sofrito" Braised Pork Soup
- Fire Roasted Vine Ripe Tomatoes, Cream & Balsamic Pearls
- Smoked Chicken & Roasted Corn Chowder, Chilled Avocado, Mango Caviar, Chipotle Sour
- White Navy Bean Cream Iberic Ham, Extra Virgin Olive Oil
- Heirloom Carrot Miso, toasted coconut flakes

SALAD SELECTIONS

\$14 per selection

- Citrus Roasted Beet Salad
Quinoa, Kalamata Olives, Goat Cheese, Citrus Dressing
- Baby Artisan Lettuce
Avocado, Green Papaya, Hearts of Palm, Blood Orange Dressing
- Caprese Salad
Vine Ripened Tomatoes, Basil Pesto, Marinated Bocconcini, Basil crouton, Fresh Basil, Balsamic Drizzle, Olive Oil Vinaigrette
- Baby Arugula and Spinach Salad
Crispy Shallots, Dried Figs, Grape Tomatoes, Forum Chardonnay Dressing
- Mixed Green Salad
Lollo Rossa, Frisée, Shaved Carrot, Cucumber, Mandarins, Red Wine Dressing
- Traditional Caesar Salad
Crispy Romaine, Shave Asiago, Garlic Crouton, Creamy Caesar Dressing
- Heirloom Tomato Carpaccio
Crispy Capers, Pickle Onions, Micro Greens, Extra Virgin Olive Oil
- Local Wedge Salad
Boston Bibb Lettuce, "Chicharron Volao" Pickle Tomatoes, Leaf Cheese, Guava Dressing
- Fresh Garden Salad
Honeydew Melon, Kalamata Olives, Pear Tomatoes, Fresh Basil, Orange Blossom Vinegar



PLATED DINNER

Salad Selections



PLATED DINNER

MAIN ENTREE

POULTRY SELECTIONS

\$38 per selection

- Chicken Yaucano filled with Cassava Mash, Creole Sauce
- Herb Crusted Chicken Supreme, Spinach Infused Mashed Potatoes, Market Vegetables, Garlic Jus
- Chicken Sausage & Manchego Stuffed Chicken Breast, Vidalia Onion Rice, Heirloom Carrots, Merlot Reduction
- Chicken Saltimbocca, Sage, Prosciutto, Pinot Grigio Reduction
- Roasted Airline Chicken Breast, Corn & Black Bean Salsa

SEAFOOD SELECTIONS

\$42 per selection

- Broiled Mahi -Mahi filet, scampi sauce, sofrito funche
- Miso Rub Salmon Filet, Warm Shiitake & Cucumber, Yuzu Vinaigrette
- Pan Seared Black Grouper, Pumpkin Spice Puree, Pickle Daikon Salad, Lemon Oil
- Seared Red Snapper, Boniato Puree, Coconut Sofrito Broth, Saffron Oil
- Olive Oil Poached Halibut, Sundried Tomato Polenta, Pickle Red Cabbage, Red Wine Butter

SEAFOOD SPECIALTY PLATES

- Fresh Gulf Shrimp Scampi, Island Basmati Rice, Marcona Almonds, Dried Fruit *\$42 per person*
- Broil Caribbean Lobster Tail, Coconut Vanilla Butter, Cassava Mofongo, Green Mango Slaw *\$89 per person*

VEGETARIAN SELECTIONS

\$40 per selection

- *Roasted Vegetable Roulade*
- *Cannellini Beans Guiso, Crispy Tofu, Carrot Puree*
- *Chickpeas Fricassee, Yuca & Quinoa Cake*
- *Kaiware Salad*
- *Cauliflower Steak, Pigeon peas puree, arugula salad, pepitas*

MEAT SELECTIONS

\$62 per selection

- Tournedos of Churrasco Steak, “Queso de Hoja”, Chimichurri Sauce
- Veal Scallopini, mushroom Infused Potato Puree, Pearl Onions, Merlot Jus
- Roasted Lamb Chops, Cumin Scented New Potatoes, Eggplant Caponata
- Braised Beef Short Ribs, Truffle Infused Yukon Puree, Crispy Shallots
- Roasted Pork Tenderloin, Five Spice Sweet Potato Puree, French Beans, Tamarind Glazed
- Grilled Filet of Beef, Yellow Gratin Potato, Buttered Asparagus, Bordelaise, *surcharge \$20*

COMBINATION ENTRÉES

- Beef Tournedos and “Catch of the Day”, Diana Sauce, Red Pepper Coulis *\$82 per person*
- Petit Filet Mignon & Lobster Tail, Green Peppercorn Demi, Beurre Blanc Meunière *\$115 per person*
- Chicken Picatta and Baked Salmon, with Al Pesto Chardonnay Beurre Blanc *\$65 per person*
- Tenderloin of Beef and Herb Aioli Shrimp, Wild Mushroom Glaze *\$84 per person*



PLATED DINNER

MAIN ENTREE



PLATED DINNER

Acommpaniments

VEGETABLE SELECTIONS

Please select one

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

STARCH SELECTIONS

Please select one

- Basmati Rice with Nuts & Shredded Coconut
- Vidalia Onion and Bacon Rice
- Pigeon Pea Rice
- Herb Risotto
- Mushroom Risotto
- Cilantro Polenta
- Herb Oil Angel Pasta
- Yautia Puree, Roasted Garlic Aioli
- Roasted Garlic Red Bliss Potato Puree
- Yukon Potato Garlic and Rosemary Puree
- Sofrito Funche Criollo
- Au gratin Potatoes

DESSERTS

Hazelnut Chocolate Mousse, Raspberry & Orange Sauce
\$10 per person

Sorbet Trio, Meringue, Assorted Berries
\$12 per person

Passion Chocolate Mousse, Chocolate Ganache, Red Wine, and
Raspberry Sauce
\$10 per person

Country Style Carrot Cake, Barrilito Rum, Caramel Sauce
\$9 per person

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

Chocolate Fantasy Trio of White, Milk and Dark Chocolate, Chocolate
Net, Mango Coulis
\$10 per person

Tart Tatin, Madagascar Vanilla Anglaise
\$10 per person

Swiss Chocolate Terrine, Chambord Glaze, Mango Sauce
\$11 per person

RIO MAR SAMPLER

Mini Chocolate Banana Tart, Mini Crème Brûlée, Key Lime Tart,
Vanilla Bean Sauce, Assorted Berries
\$12 per person



GALA DESSERTS



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PUERTO RICO

**DINNER
BUFFETS**

DINNER THEME BUFFETS

MEDITERRANEAN SEA

(Minimum of 50 people)

\$90 per person

- Heirloom Tomato Salad, Buffalo Mozzarella, Basil, Pine Nuts & Balsamic
- Romaine and Radicchio Salad, Focaccia Croutons, Roso di Montalcino Dressing, Cucumbers, Tomato, Red Onions, Peppers, Fresh Basil
- Char Octopus Salad, Flat Parsley, Roasted Tomatoes and Fennel
- White Bean and Pancetta Soup
- Roasted Lemon and Thyme Chicken Breast, Truffle Honey Glaze
- Beef Bourguignon, cabernet, shallots, heirloom carrots
- Grilled Swordfish, Lemon & Fried Capers Butter Sauce
- Olive Oil Roasted Fingerling Potatoes,
- Orecchiette, Creamy Spinach and Sundried Tomatoes
- Confit Herbs & Garlic, Oregano Roasted Vegetables
- Pistachio Cream Verines Tiramisu
- Panatela

BARBECUE

(Minimum of 50 people)

\$85 per person

- Honey Coleslaw
- Dijon Mustard Potato Salad
- Rotini Pasta Tossed with Vegetables
- Corn Bread
- 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
- Idaho Baked 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
- Vanilla Ice Cream
- Pecan Tart

NOCHE JIBARA A TASTE OF PUERTO RICO

(Minimum of 100 people)

\$99 per person

- Asopao del Mar
- Yuca Escabeche Salad
- Ripe Plantain Salad with Cilantro Pesto
- Conch and Octopus Salad
- Rainforest Salad with Tropical Condiments and Dressings
- Local Root Vegetables
- Serenata de Bacalao
- Roasted Porchetta
- Churrasco a la Criolla
- Stuffed Chicken Breast with Yuca and Mojo Sauce
- Dorado with Mango Papaya Relish
- Puerto Rican Rice with Gandules
- Tres Leches
- Bread Pudding
- Tembleque Coconut Flan
- Add on: Lechón a la Vara, Carved by a Chef (Roasted Pig on a Spit) \$1800, for 100 ppl

DINNER THEME BUFFETS

A TASTE FROM AROUND THE WORLD

(Minimum of 100 people)

\$129 per person

MEXICAN

- Three-Bean Salad
- Chicken Fajita, onions and peppers, flour tortillas
- Mexican Rice
- Refried Beans

PUERTO RICAN KIOSKO

- Guineitos en Escabeche
- Carved Roasted Pernil
- Yuca al Mojo
- Arroz con Gandules

ORIENT EXPRESS

- Miso Wakame and tofu
- Thai Basil Chicken Salad with Lychees, Cheese and Mandarin Oranges
- Beef Lo Mein Stir Fried Noodles

VIVA ITALIA!

- Traditional Caesar Salad with Croutons, Parmesan Cheese, and Creamy Anchovy Dressing
- Herb Focaccia Bread
- Pasta Station- Live
- Cheese Tortellini, Alfredo Sauce
- Penne Pasta, Pomodoro and Mediterranean vegetable (Attended by a Chef) \$125 fee

THE PATISSERIE

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

LOBSTER BAKE

(Minimum of 50 people)

\$140 per person

- 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
- 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
- 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

DINNER THEME BUFFETS

AMERICAN

(Minimum of 50 people)

\$99 per person

- Grain Salad Farro & Quinoa, Dried Cherries, Hibiscus Dressing
- Arugula Salad Caper Berries, Mustard, Mandarins
- Waldorf Salad, Washington apple, walnuts, creamy yogurt dressing
- Chopped Salad, Black Olives, Grape Tomatoes, Cucumbers, Chickpeas & Blue Cheese Vinaigrette
- Roasted Squash, Heirloom Carrots and Asparagus, Lemon Mosto Oil
- Free Range Chicken Dried Fruits Compote
- Pan Seared Salmon Filet Honey Dill Sauce
- Beer Braised Short Ribs
- Mac & Cheese Smoked Gouda
- Golden Yukon Mashed potatoes
- Freshly Baked Dinner Rolls
- Godiva Chocolate Cake
- Lemon Meringue Tart
- Warm Apple Cobbler

THE CLASSIC

(Minimum of 50 people)

\$105 per person

- Traditional Caesar Salad with Croutons and Parmesan Cheese
- Rotini Pasta Salad with Lemon, Olives, Basil Pesto and Cherry Tomatoes
- Roasted Chicken Salad with Granny Smith Apples and Toasted Walnuts
- Fresh Fennel Salad with Chick Pea and Pinto Beans, Dill Vinaigrette
- Slow Roasted NY Striploin with Horseradish Jus
- Citrus Crusted Mahi Mahi with Saffron Cream Sauce
- Roasted Breast of Turkey Cranberry & Merlot Jus
- Smoke Pork Tips Sautee Vidalia Onions
- Medley of Seasonal Vegetables Tossed in Extra Virgin Olive Oil
- Yukon Potato and Stilton Cheese Puree
- Blueberry Yogurt Squares
- Red Velvet Cake
- Gluten Free Black Forest Cake Bites



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PUERTO RICO

BEVERAGE SERVICE



ENDLESS BAR

Bar Packages by the hour, include a selection of Imported Beer, Domestic Beer, House Wines, Soft Drinks, Mineral Water

Bar Packages do not include: Frozen Drinks, Cordials or After Dinner Drinks

	HOUSE BRANDS	PREMIUM BRANDS	LUXURY BRANDS	BEER/WINE/SOFT DRINKS
1 Hour	\$25	\$28	\$34	\$26
2 Hours	\$37	\$44	\$51	\$36
3 Hours	\$49	\$63	\$65	\$41
4 Hours	\$59	\$73	\$75	\$46

	HOUSE BRANDS	PREMIUM BRANDS	LUXURY BRANDS
Vodka	<ul style="list-style-type: none"> New Amsterdam 	<ul style="list-style-type: none"> Absolut Stoli 	<ul style="list-style-type: none"> Tito's Elyx
Gin	<ul style="list-style-type: none"> New Amsterdam 	<ul style="list-style-type: none"> Beefeater 	<ul style="list-style-type: none"> Bulldog Hendricks
Scotch	<ul style="list-style-type: none"> Dewars White Label 	<ul style="list-style-type: none"> Dewars 12 	<ul style="list-style-type: none"> Glenlivet Founders Rsv Single Malt
Whiskey	<ul style="list-style-type: none"> Canadian Club 	<ul style="list-style-type: none"> Canadian Club 	<ul style="list-style-type: none"> Crown Royal
Bourbon	<ul style="list-style-type: none"> Jim Beam 	<ul style="list-style-type: none"> Old Forrester 	<ul style="list-style-type: none"> Makers Mark
Rum	<ul style="list-style-type: none"> Don Q Crystal Rum 	<ul style="list-style-type: none"> Abuelo Silver Añejo 	<ul style="list-style-type: none"> Don Q Crystal Abuela 7 yr Añejo Rum
Tequila	<ul style="list-style-type: none"> Agavita Silver 	<ul style="list-style-type: none"> El Jimador Silver 	<ul style="list-style-type: none"> Patron Silver
Wines	<ul style="list-style-type: none"> Canyon Road Sauvignon Canyon Road Chardonnay Canyon Road Pinot Noir Canyon Road Cabernet 	<ul style="list-style-type: none"> Hahn Sauvignon Hahn Chardonnay Hahn Pinot Noir Hahn Cabernet 	<ul style="list-style-type: none"> Craftwork Sauvignon Blanc Craftwork Chardonnay Craftwork Pinot Noir Craftwork Cabernet

Prices do not include the service charge (23%), food Government Tax (7%) or alcoholic beverages Government Tax (11.5%). All prices are subject to change.

Assorted Soft Drinks

\$4 each

Bottled Waters

\$4 each

Individual Juices

\$5 each

Sports Drinks

\$6 each

House Wine

\$10 per glass

BEER

Domestic Beers

\$7 per glass

- Bud Light
- Coors Light
- Medalla Light
- Michelob

Imported Beers

\$8 each

- Heineken
- Corona

COCKTAILS

House Brand Liquor

\$10 per glass

Premium Brand Liquor

\$12 per glass

Luxury Brand Liquor

\$14 per glass

Frozen Drinks

\$10 per glass

Cordials

\$12 each

Cognacs

\$15 each

Ports

\$12 each



HOSTED BAR BY CONSUMPTION

BAR BY BOTTLE CONSUMPTION

SCOTCH

- Dewars White Label | \$95
- Dewars 12yr \$125
- Johnny Walker Black | \$130
- Glenlivet | \$180

COGNAC & BRANDY

- Felipe II | \$80
- Martel | \$90
- Duque De Alba | \$95
- Courvoisier Vsop | \$120
- Remy Martin | \$140

BOURBON

- Jim Beam Bourbon | \$90
- Old Forrester | \$95
- Makers Mark | \$130

WHISKY

- Crown Royal | \$130
- Canadian Club | \$80

TEQUILA

- Agavita Silver Tequila | \$70
- El Jimador Silver | \$80
- Patron Silver | \$210

VODKA

- New Amsterdam | \$70
- Skyy | \$80
- Absolut | \$90
- Tito's | \$100
- Grey Goose | \$130
- Absolut Elyx | \$140

RUM

- Don Q Oro | \$80
- Don Q Crystal | \$100
- Abuelo Blanco | \$80
- Abuelo 7yr | \$100

CHAMPAGNE & SPARKLING

- Vallformosa Brut | \$50
- Wyclif Brut | \$55
- Segura Viudas Brut Cava | \$65
- Domain Chandon | \$90.00
- Domain Chandon Rose | \$100.00
- Domain St. Michelle | \$110.00
- Veuve Clicquot Brut | \$125.00
- Veuve Clicquot Rose | \$165.00
- Moet Chandon | \$180.00

GIN

- New Amsterdam | \$65
- Beefeater | \$85
- Bulldog | \$120
- Hendricks | \$160

CORDIALS

- Peach Snapps | \$60
- Triple Sec | \$60
- Midori | \$80
- Bailey's Irish Cream | \$85
- Frangelico | \$85
- Kahlua | \$95
- Licor 43 | \$85
- Cointreau | \$100
- Drambuie | \$90
- Amaretto | \$95
- Sambuca | \$95
- Grand Marnier | \$140

APERITIFS & SHERRIES

- Dry Sack | \$70
- Ferreira Tawny Port | \$75
- Six Grapes Port | \$85

CORKAGE FEE

Client provided beverages are subject to a corkage fee as per contract, plus 23% service charge. The hotel must inventory all bottles before and after each event and is not responsible for bottles left beyond two (2) days after the event terminates. .

BY THE GALLON

- Rum Punch | \$125
- Sangria (Blush Or White) | \$130
- Pina Colada | \$160
- Traditional Coquito | \$110
- Mimosa | \$105
- Mojito | \$180
- Margaritas | \$180
- Lavender Mule | \$180
- Old Fashion | \$190

NON ALCOHOLIC BY THE GALLON

- Strawberry Daiquiri | \$160
- Pina Colada | \$150
- Fruit Punch | \$60
- Assorted Juices | \$60
- Iced Tea & Lemonade | \$60

SPECIALTY BARS

Specialty bars are available such as: Smoke – Whiskey Bar, Gin Bar Concept, Mojitos or Rum Bar. Please ask CSM Manager for more details.



COFFEE & TEA SERVICE

Freshly Brewed Puerto Rican Coffee Or Decaffeinated Coffee

\$90 per gallon

Espresso Coffee Bar with Baristas

Minimum of 50 people Maximum 100ppl - One Barista for every 50 ppl

\$6.50 per coffee + Barista Fee of \$150 for 3 Hours

Hot Chocolate

\$75 per gallon

Hot Water and Assorted Metz Teas

\$90 per gallon



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 Grand Rio Mar Rainfores, Beach & Golf Resort. 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!

SERVICE CHARGE

A 23% service charge plus a 11.5% Government Tax is added to all beverage and audiovisual charges, 7% to all food. For all food functions of 30 people or less an additional service charge of \$125 will be applied.

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.

SEATING

Seating will be at 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 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.

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 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 for groups of less than 200 guests and \$500 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.

HOTEL EQUIPMENT/STAGING

The Resort will provide staging (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.

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.

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 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 \$1,500 charge by the hotel to remove the banners/signs.

AUDIO VISUAL SERVICES ENCORE

A complete inventory of modern multi-media support is available through our in-house audiovisual department, 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.

MUSIC AND ENTERTAINMENT

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

BANQUET POLICIES

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 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 per person. The resort will extend a 50% discount off the banquet menu prices to children--ages 3 through 12.

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 entrée (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

CORKAGE INFORMATION

Beverages are subject to a corkage fee representing 50% of the regular selling price plus 23% gratuity and 11.5% state tax, based on our regular bottle price. Enclosed are the regular selling prices per bottle for your calculations.

The Wyndham Grand Rio Mar Rainforest, Beach & Golf 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 Grand Rio Mar Puerto Rico Golf & Beach Resort.

DELAY OF FUNCTION

Should you delay your function over 30 minutes, an additional labor charge or overtime fees may apply.

LABOR CHANGES:

BARTENDERS

A bartender fee of \$125 per bartender will apply for every 3-hour period. Bartender fee will be waived if revenue reaches \$500 per bar. Additional hours at \$25/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 \$125 each for the first three hours and \$25 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 each for the first two hours and \$100 for each additional hour.

SELF SERVICE BAR

For groups of 30 and under, charges will be based on consumption. Set-up charge is \$100.

HOUSEMEN

Housemen are available to help with load in and load out, or for moving crates and skids, at \$25 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.

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: