



# EMBASSY SUITES

by HILTON™

San Juan - Hotel & Casino



# Wedding Packages

## RECEPTION

Shrimp Canapé  
Melon Wrapped in Prosciutto  
Garlic Vegetables Canapé  
Tortilla "Española"  
Vegan Roasted Peppers Cups

## DOMESTIC OPEN BAR

Vodka – Finlandia  
Gin - Gordon  
Rum - Don Q Cristal  
Scotch - Dewar's White Label  
Tequila - Jose Cuervo  
Wine - Copper Ridge  
Beers- Coors Light & Medalla  
Assorted Soft Drinks & Mixers Included

## PREMIUM OPEN BAR

Vodka – Tito's Handmade Vodka  
Gin - Tanqueray  
Rum - Don Q Cristal & Flavors  
Scotch – Dewars 12  
Tequila - Jimador  
Wine – Canyon Road  
Beers – Coors Light & Medalla  
Assorted Soft Drinks & Mixers Included

## NON-ALCOHOLIC OPEN BAR

Assorted Soft Drinks  
Fruit Punch  
Virgin Piña Colada  
Bottled Water

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Packages are available for a minimum of 50 persons.  
Taxes and tips not included. Certain restrictions apply. Prices subject to change. Subject to availability.

## SILVER PACKAGE

### INCLUDES:

- Four (4) Hours Non-Alcohol Beverages Open Bar Service
- Hors D' Oeuvres for Cocktail (4 pieces per person)
- Welcome Drink (1) Glass Fruit Punch
- Sparkling Non-Alcoholic Wine for Toast (1) Glass per Person
- Cake Cutting & Room Rental Fees

### APPETIZER *Please Select One of the Following:*

- » Mesclun Salad with Olives, Cherry Tomatoes & Mozzarella with an Aged Balsamic Vinaigrette
- » Classic Caesar Salad served with Thinly Sliced Garlic Bread
- » Tomatoes Crostini on Bruschetta with Goat Cheese in Balsamic Vinaigrette Dressing

### MAIN COURSE *Please Select One of the Following:*

- » Chicken Breast served with Passion Fruit Sauce & Amaretto Sauce served with Garden Rice & Buttered Julianne Vegetables
- » London Broiled with Mushroom Sauce served with Roasted Red Bliss Potatoes & Steamed Vegetables
- » Mahi Mahi Filet with Creole Sauce served with Roasted Garlic Mashed Potatoes & Buttered Julianne Vegetables

@ \$74.95 per person  
Friday & Saturday

@ \$64.95 per person  
Sunday thru Thursday

## GOLD PACKAGE

### INCLUDES:

- Four (4) Hours Domestic Full Open Bar Service
- Hors D' Oeuvres for Cocktail (4 pieces per person)
- Welcome Drink (1) Glass Mimosa or Sangria per Person
- Champagne for Toast (1) Glass per Person
- Cake Cutting & Room Rental Fees
- Professional White Glove Service

### APPETIZER *Please Select One of the Following:*

- » Mesclun Salad with Olives, Cherry Tomatoes & Mozzarella with an Aged Balsamic Vinaigrette
- » Classic Caesar Salad served with Thinly Sliced Garlic Bread
- » Fresh Spinach Salad with Roasted Almonds in a Light Honey & Raspberry Dressing

### MAIN COURSE *Please Select One of the Following:*

- » Oven Roasted Chicken Breast Filled with Italian Prosciutto & Aged Swiss Cheese served with a light Cognac Sauce, Root Mash & Roasted Cherry Tomatoes
- » Beef Tenderloin with a Rich Pinot Noir & Morel Sauce served with Roasted Garlic Red Bliss Potatoes & Steamed Vegetables
- » Broiled Atlantic Salmon Filet with a Lemon Caper Sauce served with Red Roasted Rosemary Potatoes & Sautéed Vegetables

@ \$94.95 per person  
Friday & Saturday

@ \$89.95 per person  
Sunday thru Thursday

## DIAMOND PACKAGE

### INCLUDES:

- Four (4) Hours Domestic Full Open Bar Service
- Hors D' Oeuvres for Cocktail (4 pieces per person)
- Welcome Drink (1) Glass Mimosa or Sangria per Person
- Champagne for Toast (1) Glass per Person
- Cake Cutting & Room Rental Fees
- Professional White Glove Service
- One Night Stay for the Bride & Groom

### SOUP *Please Select One of the Following:*

- » Cream of "Plátano"
- » Cream of "Yautia Lila"
- » Classic Pumpkin Soup and Garlic Croutons

### APPETIZER *Please Select One of the Following:*

- » Mesclun Salad with Olives, Cherry Tomatoes & Mozzarella with an Aged Balsamic Vinaigrette
- » Classic Caesar Salad served with Thinly Sliced Garlic Bread
- » Fresh Spinach Salad with Roasted Garlic in a Light Lemon Vinaigrette Dressing

### MAIN COURSE *Please Select One of the Following:*

- » Oven Roasted Chicken Breast with Creamy Garlic Sauce served with Onion Rice & Seasonal Vegetables
- » Beef Tenderloin with Cheese & Roasted Pepper Sauce served with Roasted Garlic Mashed Potato & Vegetables
- » Mahi Mahi Filet in "Mojo Isleño" served with Cassava Mash ("Yucca") & Buttered Julianne Vegetables

@ \$120.00 per person  
Friday & Saturday

@ \$110.00 per person  
Sunday thru Thursday

## PLATINUM PACKAGE

### INCLUDES:

- Four (4) Hours Premium Full Open Bar Service
- Hors D' Oeuvres for Cocktail (4 pieces per person)
- Welcome Drink (1) Glass Mimosa or Sangria per Person
- Champagne for Toast (1) Glass per Person
- Cake Cutting & Room Rental Fees
- Professional White Glove Service
- One Night Stay for the Bride & Groom
- Served Menu with your Choice of:

### SOUP *Please Select One of the Following:*

- » Cream of Roasted Garlic Potato
- » Lobster Bisque
- » Cream of Roasted Asparagus

### APPETIZER *Please Select One of the Following:*

- » Spinach & Cherry Tomatoes with Goat Cheese Crostini
- » Classic Caesar Salad served with Thinly Sliced Garlic Bread
- » Smoked Salmon Canapé with Cream Cheese

### MAIN COURSE *Please Select One of the Following:*

- » Duo of Chicken Breast & Prawns in Light White Wine Sauce served with serve with Green Peas Risotto & Baby Zucchini, Carrots & Squash
- » Petit Filet Mignon with a Merlot & Wild Mushroom Sauce served with Roasted Red Bliss Potatoes & Steamed Asparagus
- » Broiled Atlantic Salmon Filet with Champagne Creamy Sauce served with Pumpkin Mash & Buttered Julianne Vegetables

@ \$150.00 per person