

Weddings by Hilton




CARIBE HILTON
YOUR CHOICES, YOUR MEMORIES
YOUR UNFORGETTABLE DAY

787-721-0303

Los Rosales St, San Gerónimo Grounds, San Juan, Puerto Rico 00901

www.caribe.hilton.com



The Wedding Package

No other Hotel in Puerto Rico rivals the legendary Caribe Hilton as the mecca for memorable weddings and spectacular social events. For your convenience, we have carefully prepared several wedding options to suit your style.

*The Traditional Wedding Dinner
The Gourmand Wedding Feast
A Taste of Puerto Rico*

ALL OUR WEDDING PACKAGES INCLUDE:

*One hour reception of hot and cold hors d'oeuvres
(5 pieces per person)*

Two glasses of wine per person

*Four (4) hours of open bar with premium brands, beer, wine, mixers, soft drinks and mineral water
One (1) champagne toast of Piper Heidsieck per person*

Four (4) menu course dinner to include: appetizer, soup or salad, entrée and dessert

Cake Cutting fee

In addition, for wedding parties of 100 people and above, our packages include:

*One (1) complimentary guest-room on Wedding Day for bride and groom,
with "welcome champagne and strawberries & complimentary breakfast in bed*

and

*A Food tasting for a maximum of four (4) persons
prior to your final menu selection
(Not applicable for Food Stations or Buffet Package)*

All prices are subject to applicable sales taxes and service charges



The Traditional Wedding Dinner

A Four (4) menu course dinner to include: appetizer, soup or salad, entrée and dessert

DINNER ENTREES

(please select one entrée option)

Chicken Wellington in a Beaujolais Sauce

or

*Sautéed Breast of Chicken
Stuffed with Artichokes and Prosciutto*

\$148.00

Seared Filet Mignon with a Cabernet Wild Mushroom Sauce

or

Sautéed Filet of Salmon with Dill Sauce

\$165.00

Oven Roasted Rack of Lamb with Mint Herb Seasoning

Roasted Garlic Sauce

or

*Grilled Veal Medallions on Sautéed Spinach
With Tarragon Mustard Sauce*

\$180.00

Filet Mignon in Herb Garlic Butter and Lobster Tail with Lemon Butter

or

Veal Chop with Madeira Sauce and Tiger Prawns in Olive Oil and Garlic

\$198.00

All prices are subject to applicable sales taxes and service charges



Hors d'Oeuvres & Appetizers

HORS D'OEUVRES

Please select five(5)for welcome cocktail reception

Cold Hors d'Oeuvres

Canapés of Cream Cheese with Herbs and Walnuts
Tomato, Mozzarella and Basil Crostini
Melon Wedges with Prosciutto
Asparagus and Ham Rolls
Salami Coronets with Herb Cheese
Smoked Salmon on Rye Bread
Smoked Chicken and Papaya Relish Canapés
Brie on Toast Point

Hot Hors d'Oeuvres

Chicken Tenders with Teriyaki Dip
Mushroom Caps Au Gratin
Spinach Quiche
Fried Cheese Roll
Mini Beef Kebab with Mushrooms, Onion,
and bell Peppers
Fried yuca
"Pastelillos de Carne"
Ham Croquettes

APPETIZERS

*Please select two (2) appetizers and
a dessert from the following:*

Cold

Shrimp and Scallop Ceviche
Smoked Grilled Duck Breast with
Mango Chutney
Chicken Pâté en Croûte with Port Dressing
Melange of Fresh Fruit with Yogurt Dressing

Hot

Tricolor Ravioli with Tomato Basil Sauce
Corn and Crab Polenta with Mustard/ Basil Sauce
Fusilli with Prosciutto, Sundried Tomatoes and Pesto
Marinated Portobello Mushrooms

Soups

Asparagus Cream Soup with Croutons
Caribbean Pumpkin Cream
Leek and Potato Cream
Chicken Consommé with Vegetables Julienne
Island Plantain Soup with "Cilantro"
Cream of Wild Mushrooms
Beef Consommé with Mushrooms and Sherry
Lobster Bisque

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Appetizers and Desserts (cont.)

SALADS

Traditional Caesar Salad

Spinach Salad with Toasted Almonds with Balsamic Vinaigrette

Mixed Greens with Radicchio, shredded Carrots in Honey Mustard Dressing

*Boston Lettuce with Hearts of Palm Red Pepper,
Prosciutto and Raspberry Vinaigrette*

*Sliced Plum Tomato, Mozzarella and Red Onions
With Fresh Basil and Extra Virgin Oil*

Fresh Spinach Salad, Feta Cheese and Mushrooms with Garlic Vinaigrette

Fresh Asparagus Salad with Artichokes and Balsamic Vinaigrette

Belgian Endive and Romaine Lettuce with Grapefruit,

Strawberries and Walnuts in a Passion Fruit Dressing

DESSERT

(please select one)

Tiramisu

English Cherry Trifle

Coffee and Kahlúa Mousse

Vanilla Ice Cream with Seasonal Berries

Fresh Fruit Tart

Classic Tropical Fruit Medley

Passion Fruit Mousse

Fresh Berries with Grand Marnier Cream

Customized menus to suit all food palates and fulfill your wedding dream are available upon request. For Further information; please contact our catering department at 787-721-0303 ext 6322 or 6195, or 787-977-8645.

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The Gourmand Wedding

MEDITERRANEAN PASTA STATION

Selection of Penne Pasta, Farfalle or Tortellini

Sauces: Frutti di Mare, Chicken alla Puttanesca, Italian Sausage, Funghi Sauce

Shredded Aged Parmesan Cheese

Bread Sticks

CARVING STATION

Whole Roast Tenderloin of Beef with Béarnaise Sauce

Roasted Turkey with Fresh Cranberry Sauce

Assorted condiments & Bread Rolls

ASIAN/LATINO FUSION COCKTAIL STATION

Tempura Trout with Mirin Sauce

Marinated Salmon with Guacamole Wasabi Sauce

Nori Rice with Soya Beans

Vegetarian Potstickers served with Mango

SPANISH PAELLA “VALENCIANA”

with Seafood, Chicken and Pork

\$185.00 per person

Minimum 50 pers

All prices are subject to applicable sales taxes and service charges



A Taste of Puerto Rico

Enjoy a traditional "Puertorican Fiesta Buffet" with all the trimmings...

Salads

Seafood in "Escabeche"
Garden Salad with Tomato and Cucumber
"Guineítos en Escabeche"
"Chayote" with Red Peppers and Garlic
Whole and Sliced Fresh Fruit

Entrées

Roast Pork Loin "Oregano"
Red Snapper Fillet with Tomato, Onions and Capers Sauce
Chicken Fricassee with Green Peppers, Potatoes and Peas
"Arroz con Gandules" (Rice with Pigeon Peas)
"Pasteles in Banana Leaf"
Plantains Baked with Honey, Sugar and Cinnamon

Desserts

Papaya in Syrup with White Cheese
Cream Caramel
"Tembleque"
"Tres Leches"

\$180.00 per person
Minimum 50 pers

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Wedding Bells Day Spa Package

Compliment your wedding experience with a rejuvenating day at our Las Olas

WEDDING BELLS DAY SPA PACKAGE AT LAS OLAS SPA

Relaxing Swedish Massage with Aromatherapy

Nurturing and Revitalizing Facial Treatment

Spa Manicure

Hydrating Vitamin E Paraffin Treatment

Hydrating Spa Pedicure wit Milk, Honey & Almonds

Healthy Spa Lunch

**For more information about the package details
Contact Yvonne Dorthon at:**

Tel: (787) 977 8880

Fax: (787) 977 5505

Online: www.olasspa.com

Email: relax@olasspa.com

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Wedding Gallery





Wedding Gallery

