



WEDDING PACKAGES

Includes:

Welcome Reception with hors d'oeuvres and sangria
Three course dinner
Sparkling wine for the wedding toast
Cake cutting fee
Deluxe accommodation for the wedding night
A bottle of champagne and chocolate-covered strawberries in room
Morning breakfast in your room
Tasting menu for the Couple

I

Reception

Selection of two (2) Cold and two (2) hot items. Selection serves four (4) pieces per person.

Cold Bites

Guava Shrimp Cocktail
Tuna Tataki with Wakame, Ginger- Soy Glaze, and Wasabi Caviar, on a Wonton Crisp
Smoked Salmon and Boursin Canape
Beef Carpaccio, with Shaved Manchego, Truffle Essence, and Cilantro Crème Fraiche, on a Melba Toast
Beef Salpicon Bruschetta, with Pickled Onion Marmalade, and Parmesan Cheese, on a Roasted Garlic Crostini
Tosta 3 Quesos (Goat, Manchego, Boursin) with Tomato Marmalade
Genoa Salami and Boursin Trumpet
Bruschetta Capresse, with Balsamic Gastrique, and Pesto Oil, on a Ciabatta Crostini

Hot Bites

Coconut Shrimp with Spicy Pineapple-Thai Chili Chutney
Crab Rangoon with Sambal Oelek- Maple Syrup Mayo
Mini Beef Wellington with Truffle Essence Aioli
Beef Salpicon Pionono, with Aji Dulce Marmalade, and Serrano Ham Crisp
Thai Chicken Satay, with Peanut Hoisin Sauce
Chicken Tinga, with Avocado Salsa, and Cilantro Sour Cream, on a Corn Tortilla
Puerto Rican Sampler
Cod Brandade Croquette with Tomate Frito
Ham Croquette with Pimenton de la Vera Alioli
Risotto Arancini Fritter with Smoked Gouda Fondue

Terms and Conditions

Price per person is subject to applicable taxes and fees at event's date.
Currently, 20% service fee and 11.5% sales and services tax (IVU). Service fee and taxes are subject to change.
If number of attendees doesn't reach the minimum establish a \$5.00 per person charge will apply.

8020 Tartak Street, Isla Verde PR, 00979 • 787-253-9000 • www.verdanzahotel.com

II

Dinner

Minimum of 100 people

First Course

Your selection of one Soup; please choose one of the following options

Roasted Pumpkin Soup

with Coconut Ginger Foam and Basil Beurre Noir

Cream of Celeriac

with Smoked Paprika Oil and Chives Crème Fraiche

Potato and Leeks Soup

with Shallots Confit and Italian Parsley Oil

Plantain Soup

with Crispy Plantain Gremolata and Cilantro Beurre Noisette

Potato and Bacon Soup

with Crispy Shallots and Cilantro Sour Cream

Yucca and Roasted Garlic Soup

with Cilantro Sour Cream and Annatto Oil

Cream of Yautia

with Fried Chorizo and Cilantro Pistou

Second Course

Your selection of one Salad; please choose one of the following options:

Caribbean Caesar Salad

Crispy Romaine with Cassava Chips, Shaved Local Cheese, with Cilantro-Lime Caesar Dressing

Tropical Salad

Baby Arugula, Papaya, Mango, Pineapple, and
Roasted Coconut, with Orange-Champagne Vinaigrette

Feel the Vibe Salad

Mixed Baby Greens, Tomato, Cucumber, Roasted Pepper,
Kalamata Olives, and Pickled Red Onion, with Shallots Vinaigrette

Caribbean Fusion Salad

Butter Lettuce, Strawberries, Mango, Avocado,
and Candied Walnut, with Raspberry-Lemon Vinaigrette

Verdanza Green Salad

Spinach, Golden Raisins, Dried Cranberries,
Candied Almond, and Goat Cheese Crumble, with Piña Colada Dressing

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MAIN DISH

All Entrées are served with your selection of one Side Dish and Seasonal Vegetables

Poultry

French Cut Chicken Breast - \$52.00

with Chicken Jus Lie, and Grilled Pineapple Salsa

Chicken Saltimbocca - \$54.00

Chicken Breast with Prosciutto and Swiss Cheese, in Marsala – Sage Demi Glace

Spanish Chicken - \$54.00

Chicken Breast stuffed with Chistorra, and Manchego Cheese, in Tempranillo Sauce

Chicken Florentine - \$54.00

Chicken Breast stuffed with Spinach, Tomato, Prosciutto, and Provolone Cheese, with Roasted Pepper Velouté

Beef

NY Strip - \$60.00

with Caramelized Shallots Marmalade, and Blackberry – Merlot Demi Glaze

Petit Tender Filet - \$65.00

with Caramelized Onion Confit, and Port Wine Sauce

Churrasco Steak - \$60.00

with Cabernet Sauce and Citrus Chimichurri

Pork

Apple Mustard Pork Loin - \$54.00

Gorgonzola Crusted Pork Loin with Apple - Mustard Cream Sauce

Bacon Wrapped Pork Loin - \$56.00

with Tamarind Sauce, and Guava-Cheese Salpicon

Side Dish

Your selection of one Side; please choose one of the following options:

Saffron Risotto, Pigeon Peas Risotto

Potato Au Gratin, Roasted Garlic Mashed Potatoes

Ripe Plantain Fu-Fu, Yucca Mofongo

Almond –Cranberry Pilaf, Cilantro-Coconut Rice

Potato Aligot, Red Bliss Potato – Parmesan Cake

Potato – Truffle Oil Croquettes, Yautia Boursin Croquette

Create your own Duo \$5 extra:

Shrimp in Garlic Sauce

Grilled Chicken, Roasted Peppers Aliño

Baked Salmon, Saffron – Champagne Beurre Blanc

Mahi Mahi, Boursin Suprême Sauce

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