

# YOUR OCEANFRONT WEDDING AWAITS

At Courtyard by Marriott Isla Verde Beach Resort, we have everything you need to create the perfect start to your happily ever after. Nestled along the Atlantic coastline, we offer over 4,000 square feet of stunning event space — from an elaborate ocean front salon to the beachfront itself — where you can exchange vows with the waves as your soundtrack. Work with our catering team to create a seamless experience for up to 150 guests, from the moment you say “I do” to the final farewells at your reception. Plus, we offer special room block rates and wedding packages to accommodate all your guests.

## ISLA VERDE *Weddings*



# WEDDING MENU

\* Prices are subject to a 22% Banquet Administration Fee & 7% or 11.5% Sales Tax

## COCKTAIL HOUR FOOD

3 Selections of Hot or Cold Hors d'oeuvres	12
5 Selections of Hot or Cold Hors d'oeuvres	20

### HORS D'OEUVRES

Chicken Satay / Orange Sweet Chili	
Coconut Shrimps / Curry Pineapple Sauce	
Creamy Beef Arancini / Sweet Beer Glaze	
Corn and Cheese Balls	
Corn Sorullitos	
Pionono	
Pastelillos Queso, Carne or Pollo	
Chicken Chicharrones / Cilantro Aioli	
Crab Cakes	
Chicken Fricasse Spring Rolls / Spicy Avocado Aioli	

International Cheese Board	19
Display of International Cheeses and Crackers	

## COCKTAIL HOUR DRINKS

1 Glass per Person	5
2 Glasses per Person	10

### SIGNATURE DRINKS

Home Made Red Sangria	
Home Made White Sangria	
Traditional Mojitos	
Coconut Mojitos	
Passionfruit Mojitos	
Classic Margaritas	
Tropical Rum Punch	
Authentic Piña Colada	
Non Alcoholic Punch	

  

1 Hour of Light Open Bar	18
House White and Red Wines	
Chardonnay & Cabernet Sauvignon	
Local Beer (Medalla) & Heineken	
Assorted Soft Drinks	

## DINNER BUFFET

### PUERTO RICAN BUFFET

52

Cream of Plantain

House Green Salad with Dressings and Toppings  
Marinated Tomato Salad and Olive Oil  
Pickled Green Banana Salad "Guineitos"  
Puerto Rican Potato Salad

Skirt Steak / Sautéed Onions  
Chicken Breast / Garlic Mojo  
Catch of the Day / Creole Sauce  
Al Dente Veggies  
"Mamposteao" Rice

Wedding Cake as Dessert (Provide by Client)

### PLATED DINNER

Selection of Soup, Salad & Main Course

#### SOUP:

- Plantain Soup / Petit Arañita
- Pumpkin Soup / Coconut Essence
- White Bean Bisque / Olive Oil
- Malanga / Chorizo
- Sancocho Cream
- Apio / Truffle Oil

#### SALAD

- Red Berry Salad // Arugula / Spinach / Avocado / Cottage Cheese / Berry Vinaigrette
- Caprese // Fresh Mozzarella / arugula / Tomatoes / Pesto / Balsamic
- Traditional Caesar Salad // Romaine / Parmesan / Garlic Croutons / Caesar Dressing
- Garden // Cherry Tomatoes / Cucumbers / Red Onions / Kalamata / Cilantro Vinaigrette

#### MAIN ENTREE:

Grilled Chicken Breast	50
Roasted Mashed Potato / Smoked Onion Sauce	
French Cut Chicken	52
Wild Mushrooms Risotto Thyme / Truffle Sauce	
Stuffed Chicken Breast / Sweet Plantains	51
Parmesan Risotto / Bacon Demi	



Roasted Pork	54
Gandules Risotto / Garlic Onion Mojo	
Pan Seared Snapper	57
Roasted Red potato & Asparagus / <b>Lemon Creole</b>	
Salmon Filet	57
Dutchess Potatoes / Caper Sauce	
Grilled Skirt Steak	55
Mamposteo Risotto/ Sweet Plantains / Chimichurri	
Petit Filet Mignon	67
Corn Risotto Bacon / Thyme Sauce	
Grilled Cauliflower	49
Spinach Risotto / Lemon Broth	
Zucchini Spaghetti	49
Onion / Peppers / Mushroom / Tomato Sauce	
Chicken & Shrimp	61
Roasted Mashed Potato / Smoked Onion Sauce	
Grilled Flat Iron Steak & Shrimp	73
Mamposteo Risotto / Smoked Onion Beer Demi	
Beef Tenderloin & Lobster	85
Plantain Risotto / Cilantro Butter	

**DESSERT:**

Wedding Cake as Dessert / Cutting Fee (Brought in by Client)	3
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**BAR OPTIONS**

PREMIUM BRANDS 3hr	54
PREMIUM BRANDS 4hr	68
Jack Daniel's / Johnny Walker Black / Cuervo Gold / Tito's or Grey Goose / Tanqueray / Don Q / Grand Marnier / House Wines (Cab /Chard) / Medalla & Heineken / Assorted Soft Drinks / Bottled Water	
Toast // Canella, Prosecco (1 glass per person)	
HOUSE BRANDS 3hr	40
HOUSE BRANDS 4hr	51
Jim Beam / Dewar's White Label / House Tequila / Absolut or Finlandia / Beefeater / Don Q / Frangelico / <b>House Wines (Cab /Chard)</b> / Medalla & Heineken / Assorted Soft Drinks / Bottled Water	
Toast // Torre Oria , Cava (1 glass per person)	
LIGHT BAR 3hr	34
LIGHT BAR 4hr	40
Medalla & Heineken / House Cabernet Sauvignon & Chardonnay / Assorted Soft Drinks / Bottled Water	
Toast // Torre Oria, Cava (1 glass per person)	
NON-ALCOHOLIC 3hr	25
NON-ALCOHOLIC 4hr	30
Assorted Juices / Soft Drinks	
Toast // Sparkling Welch's (1 glass per person)	

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## ENHACEMENTS

### LATE SNACKS

Beef Sliders	5
with French Fries	8
Mini Tripletas	5
with Fren Fries	8
Traditional Asopao (Chicken or Gandules)	7
Medium Cheese Pizza	30
Ice Cream Bar	15
2 Flavors / 2 Sauces / Assorted Toppings	
Chocolate Covered Strawberries	4

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**COURTYARD® by Marriott**

**Isla Verde Beach Resort**

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