



INTERCONTINENTAL®
SAN JUAN



From dreams to life...



The Wedding Ceremony Package

InterContinental San Juan provides the perfect location for your wedding! We are committed to creating memories and authentic experiences that will last a lifetime.

We understand how important this day is for you, which is why we have created this wedding ceremony package to fulfill all your wishes on this special day.

Our *Wedding Ceremony Package* provides the following services:

- Wedding Ceremony Event at Outdoor Location
- Wedding Ceremony Event with Indoor Weather Back-up
- Wedding Ceremony Set-Up Fee (Officiant Table and Guest Chairs)
 - Wedding Gazebo (Undecorated)
 - Fresh Fruit Water Station “Agua Fresca”
- 15% discount on Akua Spa for Bride & Groom

\$ 1,500.00

Please add 22% Service Charge and 11.5% Local Taxes

Services apply to maximum of 100 guests. Package price does not include music, ceremony officiant, photographer, videographer, special linens and personal printing



Wedding Packages

Package #1

- One hour reception with 3 choices of butler passed Hors D' oeuvres
- Two glasses of selected specialty drink
- One glass of sparkling wine for toast per person
- 3 Courses Plated Dinner

Package #2

- One hour reception with 4 choices of butler passed Hors D' oeuvre
- Two glasses of selected specialty drink
- One glass of sparkling wine for toast per person
- 4 Courses Plated Dinner

Package #3

- One hour reception with 5 choices of butler passed Hors D' oeuvre
- Three glasses of selected specialty drink
- One glass of sparkling wine for toast per person
- 5 Courses Plated Dinner



Hors D'oeuvres

Cold Canapés

- Hummus on Grilled Pita and Roasted Peppers
- Caprese Skewers, Basil Pesto, Balsamic Reduction
- Seared Tuna, Mango Chutney on Wonton Chip
- Jumbo Shrimp Cocktail, House-made Cocktail Sauce
- Passion Mahi Fruit Ceviche Shooter
- Beef Carpaccio Crostini , Gorgonzola Cream
- Smoked Salmon Mousse Crostini
- Brie and Tomato Marmalade Tart
- Avocado Tuna Tartare on Wonton Chip
- Chicken and Avocado Salad Tart
- Roma Tomato Bruschetta, Local Cheese, Basil Oil
- Seafood Salad Shooter
- Spicy Tuna Roll, Eel Sauce
- Chicken Escabeche, Avocado Mousse, Malanga Chip

Hot Canapés

- Coconut Shrimps and Plum Dipping Sauce
- Maryland Jumbo Crab Cakes and Mango Aioli
- Honey Grilled Chicken Satay and Peanut Sauce
- Wild Mushroom Mascarpone Arancini and White Truffle Mayo
- Mini Shrimp Empanada and Saffron Aioli Pipette
- Chorizo and Manchego Croquette with Garlic Aioli
- Mini Beef Wellington with Madeira Truffle Demi Glaze
- Shrimp Tempura with Ginger Soy Mayo
- Chistorra Croquette with Caramelized Onion Marmalade
- Pan Seared Vegetable Gyoza
- Mushroom Stuffed with Spinach, Goat Cheese, Honey Drizzle
- Vegetables Samosas with Curry Aioli

SOUP

Creamy Lobster Bisque | Butter Poached Shrimp | Biscotti

Crumble Five Onion Cream | Smoked Gouda Crostini

Cream of Pumpkin | White Truffle Essence

Roasted Tomatoes Soup | Basil Oil

Cream of Plantain with Plantain Chips | Chopped Cilantro

Wild Mushroom Cream | Warm Mushroom "Escabeche" | Chives

Roasted Potato Leek Soup | Crispy Leek Crisps



Salads

Arugula

Arugula | Sweet Plantain Croutons | Tomato | Thinly Sliced Red Onion | Bleu Cheese | Mango Vinaigrette

Del País

Local Mixed Greens | Cucumber | Cherry Tomatoes | Carrots | Crumbled Local White Cheese | Wild Rice Crisp | Passion Fruit Vinaigrette

Caprese

Sliced Ripened Tomato | Fresh Mozzarella | Local Basil Pesto | Balsamic Reduction | Focaccia Crisps

Classic Caesar

Chopped Romaine Lettuce | Toasted Garlic Croutons | Shaved Parmesan Cheese | Caesar Dressing

InterContinental Delight

Fresh Organic Arugula | Crumbled Local Cheese | Dried Cranberries | Blueberries | Toasted Pecans | Honey White Balsamic Vinaigrette

MAIN COURSE

Atlantic Salmon

Peruvian Purple Potato Purée | Saffron Cognac Sauce

\$77. | \$86. | \$97. per person

Halibut

Black Garlic Demi-Glaze | Boursin Sweet Potato Mash

\$94 | \$106 | \$116 per person

Mushroom Duxelle Stuffed Chicken Breast

Duchesse Taro Root

\$68 | \$80 | \$92 per person

Roasted Chicken Breast

Risotto Congri, Truffle Demi-Glace

\$72 | \$84 | \$95 per person

Black Angus Filet Mignon 8oz

Sweet Potato Duchesse, Port Wine Reduction

\$99 | \$112 | \$122 per person

Pork Filet

French Style | White Bean and Pied de Cochon Ri-sotto

\$74 | \$86 | \$96 per person

Braised Short Ribs

Applewood Bacon and Pumpkin Risotto, Au Jus

\$94 | \$94 | \$116 per person

Plantain Crusted Chicken Breast

Roasted Garlic Cream Sauce | Israeli Couscous

Mam-posteao' | Sautéed Spinach

\$72 | \$84 | \$95 per person

Portobello Steak

Cauliflower Puree | Avocado and Tomato Relish

\$64 | \$76 | \$86 per person

Grilled Cauliflower Steak

Wild Mushrooms Ragout | Truffled Parsnip Puree |

Roasted Rainbow Carrots

\$68 | \$80 | \$92 per person

Open Bar Packages

House Brands

4 Hours Open Bar

Don Q Rum, Skyy Vodka, Dewar's White Label
Whis-key, Beefeater Gin, Jose Cuervo Tequila
House Red and White Wine
Medalla Light, Coors Light & Heineken Beers
Assorted Soft Drinks, Juices & Mixers
\$75.00 per person

Premium Brands

4 Hours Open Bar

Don Q Rum, Absolut Vodka, Dewar's White Label
and JW Black Label Whiskey, Tanqueray Gin, Jose
Cuervo 1800 Tequila
Assorted Red and White Wine
Medalla Light, Coors Light & Heineken Beers
Assorted Soft Drinks, Juices & Mixers
\$89.00 per person

Enhancements

Wine service during dinner \$11. per person
Lemon Mint, Tamarind, Passion Fruit or
Co-conut Sorbet \$7.50 per person
Chicken Asopao \$7.50 per person
Sliders and Mini Cuban Sandwiches
\$7.50 per person

