

A full-page background image showing a bride and groom standing on a glass-paned walkway. The bride is wearing a white lace gown and veil, and the groom is in a dark tuxedo. They are positioned under a large, heart-shaped archway made of pink and white roses. To the left, a palm tree is visible. In the background, there is a sandy beach, the ocean, and a cloudy sky. A swimming pool is partially visible on the far left.

la Concha

PUERTO RICO

WEDDING PACKAGES



WEDDING PACKAGES

Starting at \$160.00 per person*

**Price varies depending on your choice of main entrée*

Select Five (5) Canapes

COLD CANAPÉS

Fluffy Goat Cheese / Walnut Crumble / Spicy Honey / Crostini (V)
Antipasto Skewer / Extra Virgin Olive Oil (VG/GF)
Tortilla de Patatas / Caramelized Onions / Barra Gallega (V)
Curried Chicken / Dried Cherries / Crispy Bread
Yogurt-Chicken Salad / Cranberry Chutney / Crostini
Octopus Tostada / Black Garlic Aioli / Pickled Serrano (GF)
Snapper Ceviche / Leche de Tigre / Sweet Potato Crisp (GF)
Tuna Taquitos / Seaweed / Toasted Sesame (GF)

HOT CANAPÉS

Petit Spinach and Feta Quiche (V)
Caprese Empanada / Pesto Mayo (V)
Korean Chicken Meatball / Sweet Sesame Glaze
Creamy Buffalo Chicken Profiterol
Pernil and Smoked Gouda Grilled Cheese
Braised Short Rib Arepas / Crispy Onion Gremolata
Lobster Empanada / Lemon Butter
Arroz Negro and Squid Arancini

LOCAL CORNER

Bolitas de Maíz con Queso / Guava-Rum Glace (V/GF)
Arroz con Gandules Croquette / Piquillo Cream (V)
Shrimp Pastelillos / Salsa Verde
Ropa Vieja Alcapurrias / Pique Mayo (GF)
Buñuelos de Bacalao / Ajili Mojili

SPECIALTY DRINKS

Select One (1)
Flavored Mojitos
Red or White Sangría

Enhance with a custom signature drink - available upon request.

SPARKLING WINE FOR TOAST

Included - One (1) Glass per guest



PLATED DINNER

Included - 3 Courses Plated Dinner

Select one salad, one soup and one main entrée. Enhance with an appetizer, intermezzo and/or dessert.

Includes Bread Rolls / Coffee and Tea Service.

1st COURSE - SALAD

Burrata / Marinated Tomatoes / White Balsamic Vinaigrette / Micro Basil / Sprouts (V/GF)

Eggplant Confit / Grilled Mushrooms / Whipped Ricotta / Kale / Fried Golden Raisins (V/GF)

Roasted Sweet Beets / Batata / Lemon Yogurt / Pine Nuts Granola / Herb Salad (V)

Papaya / Endives / Arugula / Queso Fresco / Dulce de Ajonjolí / Pea Shoots (V)

Roasted Rainbow Carrots / Marinated Avocado / Whipped Goat Cheese / Grain Granola / Sprouts (V)

Kale / Spinach / Strawberries / Feta / Pistachios / Balsamic Emulsion (V/GF)

2nd COURSE - SOUP

Roasted Cauliflower / White Cheddar / Chives (V/GF)

Truffled Cream of Potato / Crispy Prosciutto (GF)

Roasted Calabaza / Five Spice Crème Fraiche / Pepitas (V/GF)

Cream of Batata / Queso Fresco / Scallions (V/GF)

Creamy French Onion Soup / Thyme / Gruyere Toasted Baguette

Curried Red Lentils / Raita / Toasted Cashews (V/GF)

3rd COURSE - MAIN ENTRÉE

Package Price varies according to the main entree selection below

Pan Seared Organic Chicken Breast / Scallion-Pistachio Salsa (GF) 165

Cremini stuffed Organic Chicken Breast / Chianti Au Jus (GF) 168

Brined Pork Loin / Cebollines Mojo (GF) 165

Black Angus Beef Filet / Peppercorn Jus (GF) 202

Braised Short Rib / Granada and Crunchy Herbs (GF) 198

Roasted Sea Bass / Golden Raisin Escabeche 202

Roasted Salmon / Marcona-Shishito Crumble 175

Grilled Sword Fish / Mango Slaw (GF) 178

Cauliflower Steak (V/GF) / Puree 160

Crispy Eggplant / Sesame-Ginger Glace (VG/GF) 160

STARCHES

Select One (1) Side

Creamy Parmesan and Chives Risotto (V/GF) / Local Calabaza Risotto (V/GF)

Pommes Aligot (V/GF) / Truffled Root Vegetable Puree (V/GF) / White Coconut Polenta (V/GF)

Gandules and Couscous Fricassee (VG) / Roasted Lemon & Pecorino Papitas (V/GF)



BEVERAGES

INCLUDED - 4 HOURS PREMIUM BAR

Don Q

Finlandia or Absolut

Dewar's

Medalla / Coors Light

Assorted Sodas

ENHANCE WITH A LUXURY BAR / 18

Bacardi Silver or Don Q

Grey Goose or Tito's Vodka

Johnnie Walker Black

Medalla / Heineken

Assorted Sodas

The above packages include Spirits, Beers, Juices, Soft Drinks and Bottled Water. Mixed Drinks are Single Shots Pours.
Charges are based on the guaranteed attendance with unlimited consumption for the contracted amount of time.

BUFFET

PUERTO RICAN SOUL / 185

Freshly Baked Bread Rolls / Butter (V)

Sancocho / Plantain Crisp (VG/GF)

Baby Greens / Palmitos / Queso de Hoja / Ají Dulce / Shaved Coconut and Acerola Vinaigrette (V/GF)

Chilled Yautía en Escabeche (VG/GF)

Brined Pork Loin / Pineapple Chutney (GF)

Grilled Swordfish / Braised Cherry Tomatoes (GF)

Chicken Breasts a la Plancha / Glazed Balsamic Onions (GF)

Aromatic Cilantro Rice (VG/GF)

Baked New Potatoes al Ajillo (VG/GF)

Freshly Brewed Puerto Rican Coffee / Decaffeinated / Teas

A minimum guarantee of 25 guests is required for Buffet Meals



ENHANCE YOUR PACKAGE

ADDITIONAL COURSES FOR PLATED DINNER

APPETIZER

Tuna Tiradito / Avocado / Ají Amarillo / Purple Potato Chips (GF) / 22
Beef Tartare / Hot Maple Mustard / Quail Egg / Focaccia Crostini / 28
Maví Glazed Pork Belly / White Coconut Funche / Naranja-Lime Chimi (GF) / 24
Potato Gnocchi / Pecorino Cream / Black Truffle Butter (V) / 22
Shrimp a la Criolla Risotto / Garlic Breadcrumbs / Sofrito Pesto / 22

INTERMEZZO / 8

Your Choice of (1) of the following alternatives:
Coco Sorbet / Lemon-Thyme Granita (VG/GF)
Strawberry Sorbet / Champagne-Rose Granita (VG/GF)
Mango Sorbet / Tequila-Lime Gelee (VG/GF)
Yogurt Sorbet / Fresh Citrus and Crunchy Ginger Cookie (V)
Pineapple Sorbet / Coco Pannacotta and Crunchy Coconut (V)

DESSERT

Hazelnut-Chocolate Brownie / Coffee Ice Cream (V) / 15
Tiramisu Petit Cake / Crunchy Chocolate (V) / 15
Tropical Pavlova (V) / 15
Black Forest Chocolate Mousse (V) / 15
Deconstructed Passion Fruit Tart (V) / 15

DESSERT STATION (V) / 25

Your Choice of (5) of the following alternatives

Hand Painted Chocolate Bon Bons	Chocolate Covered Strawberries
Assorted Macaroons	Pecan Wedding Cookies
Madelines	Petite Profiteroles
Strawberry Frangipan Tart	Mini Berry Cheesecakes
Chocolate Tart	Pavlova
Almond Sable Cookie	Almond Financier
French Canelles	Mini Cakes



ENHANCE YOUR PACKAGE

LATE SNACK STATION

THE SOUP/ 10

Your Choice of (1) of the following alternatives

Pollo con Fideos

Asopao de Gandules (VG/GF)

Local Sancocho (VG/GF)

Caldo Gallego (GF)

Served with Pan Sobao

ON BREAD/ 8

Choices of Mini

Classic Cheeseburger

Grilled Cheese on Brioche (V)

Pastrami and Swiss in Mallorca

Tripletas en Pan Sobao

PAPAS LOCAS / 12

French Fries (VG) Cones and Toppings

Ketchup (VG/GF) / Cheddar Sauce (V) / Sriracha Mayo (V/GF) / Crispy Bacon (GF) / Scallions VG/GF

CHICKEN WINGS / 12

Crispy and Juicy Chicken Wings (GF) served with:

Classic Buffalo Sauce (V) / Smoky BBQ (V) / Sweet Chili (V) / Ranch and Blue Cheese (V)

ADDITIONAL DETAILS

The **Menu Tasting** is offered for plated events of \$10,000 or more in food and beverage value. You will be able to taste two soups, two salads, two main entrees and house wines. The tasting must be schedule within two months of the wedding and is dependent on a signed contract and deposit. They take place Tuesday to Thursday from 1pm to 3pm and are for a maximum of three (3) guests. For any additional guest there will be a charge of \$150 per person.

The **Ceremony Fee** start at \$1,500 plus taxes and fees and will vary based on location and venue selection. For outdoor ceremonies we will reserve an indoor space as the weather back-up. Ceremonies are only reserved when follow by the reception at the Resort.