



General Information

Food and Beverage

- All food and beverage prices quoted are subject to 18% banquet administration fee and applicable government tax. All prices are subject to change without notice.
- Menu selections should be finalized with the catering coordinator at least (4) weeks in advance.
- The hotel will also extend a special fee of 50% off the menu price for all children five to twelve years of age attending your event or a special children menu may be prepared.
- Please advise your catering coordinator in advance for special dietary requirements for any of your guests. With prior notification, our culinary team can accommodate these requests.
- Food and beverage will not be allowed to be brought into the function rooms or hospitality suites from outside the Hotel.

Guarantees

- All meal functions require a minimum attendance of 25 guests (dinner buffet menus have a minimum of 50 guests). If this minimum is not met, additional labor charge will apply.
- In arranging for private functions, the guarantee must be specified at least four (4) weeks prior to the events. This number will be considered a guarantee, not subject to reduction, and changes will be made accordingly. In case the guarantee is not received on the requested time, the expected attendance contracted or the current house count will be used as the guarantee, whichever greater.
- The Hotel will set up for 5% above the guaranteed number. If the guarantee is increased within seventy-two (72) hours from the event date, the Hotel will charge an additional \$5.00 per person, plus applicable service charge and tax. The client will be charged according to the guarantee, or number of persons served, whichever greater.

Plated Dinner Pre Selected Choice Menu

- Pre -selected menus can be arranged upon request for group of 50 attendees or less.
- Multiples entrees are limited to a choice of (2) published main course entrees, all served with the same side dishes. The "Optional Plated Menu Charge" would be at an additional cost per person of \$5.00, subject to current tax.
- Hotel Copamarina will provide a limited number of vegetarian entrees appropriate to your menu selection at no additional charge.
- BEO menu modifications on the day off the event are subject to approval and \$5.00 surcharge per person will apply.
- For pre-selected choice menus, final number of entrees must be provided to your catering coordinator no less than fourteen days (14) prior to the event, and will be charged accordingly. A detailed seating arrangement, per table, showing the entrees selection of each guest is required; or any other form of entrée identification.

Deposit & Payments

The following schedule will be in effect for handling initial deposit, intermediate, and final payment of contracted charges:

- A signed contract and a non-refundable good faith deposit are required to secure a date and a banquet room. This deposit will be applied to your account in the form of a credit. Major Credit Cards are accepted in lieu of cash /check deposit.
- Sixty (60) days prior to the event, 50% of the current total estimate is due (not refundable at this stage)
- Thirty (30) days prior to the event, 100% of total estimate is due, less the deposit already provided.
- Total estimated charges are based on the final guarantee.

Food and Beverage Minimum Consumption

Copa Salon:

- \$3,000.00 (Monday, Tuesday, Wednesday, Thursday, and Sunday)
- \$6,000.00 (Friday)
- \$9,000.00 (Saturday)

Coqui Salon:

- \$600.00 (daily, Monday to Sunday)

Alexandra Restaurant:

- \$5,000.00 (Monday, through Thursday)

All banquet rooms are assigned according to the expected numbers of guests and room set – up, and will require the minimum consumption per venue. If minimum food and beverage consumption is not met the difference will be assessed as a room rental charge.

The food and beverage consumption will cover a maximum of six (6) hours. Every additional hour is \$500.00 (Copa Salon) \$150.00 (Coqui Salon) and \$350.00 (Outdoors).

Ceremony Gazebo Fees

- \$1,000.00- Ceremony Only
- \$650.00 - Ceremony and Minimum Food and Beverage consumption of \$650.00
- \$500.00- Wedding Package (ceremony and reception in the Salon Copa o Coqui)

Banquet Administration Fee and Applicable Tax applies

Outdoor Catered Events

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- All outside catered events, up to fifty (50) guests, are subject to set up fee of \$350.00 and functions of more than (50) guests are subjects to a \$450.00 set up fee. Activities and social events held at Gazebo area or Las Palmas Area may have music entertainment until 11pm.
- The Hotel reserves the right to relocate an outdoor event to indoors due to weather conditions. The decision will be based on weather conditions that we obtain from the National Weather Service. For evening activities the “weather call” will be made by 2:00pm or at least four (4) hours prior to the event. Once the decision has been made, it is final. The minimum consumption that applies for the backup room in case of rain will be the same that will apply to the event if it an outside event.

Villa Events

All Banquet or Catering events taking place at the Villa Guestroom must be handled and contracted through our Catering Department for events up to a maximum of (15) fifteen people. A setup fee of \$10.00 per person, per event will apply. No outside food or beverage is allowed to be brought or consumed at the Villa Guestroom, a penalty of \$1,000.00 will apply if the client has not previously arranged with the Catering Department any special request. The penalty fee will be charged to the Villas guestroom folio.

The Villa guestroom amenities are solely for the use of guest who rent the Villa on a per night basis, up to a maximum of (8) eight registered hotel guest. For additional guest attending an event at the Villa guestroom a form providing the names of the attendees needs to be completed and sent to the Catering & Sales Department.

Labor & Staffing

Servers

Copamarina Beach Resort & Spa will provide one (1) server for every twenty (20) guests (plated dinner) and one (1) assistant server for every forty (40) guests. If additional servers are required they may be provided with a \$50.00 per server/per hour charge (four (4) hour minimum) with seven (7) days prior notification.

Bartenders

A bartender is included with all regular set-ups for every hundred (100) guests and there is a \$150.00 fee for each additional bartender requested. For cash bar set – ups, a bartender fee will apply.

Carvers and Station attendants

Carvers and station attendants are \$100 each for two (2) hours. Additional hours are \$50 per hour/per chef. For live stations, we recommend one (1) attendant for every hundred (100) guests.

Decorations & Subcontractors Policy

- For planning purposes, the hotel uses 60” round tables that can accommodate up to ten (10) guests.
- We also provide basic linens (solid white), banquet chairs, china, glassware and tableware at no additional cost.
- Your catering coordinator can provide a list of recommended vendors for top linens, chairs, flowers, music, photographers, etc; and can make arrangement for upgrade in these categories.
- The banquet room will be available for set- up the same day of the event, depending on starting time and all decorations must be finished one (1) hour prior to the event.
- Open flames are not permitted on our banquet rooms, all candles must be covered by glass flame protectors.
- Items of decoration may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the property.
- All vendors bringing in equipment of any kind are asked to enter the Hotel through the loading/uploading area from 9:00 am-5:00 pm.
- It is understood and agreed that the Hotel premises will be left in a neat and orderly condition, and based on time and labor, you may incur in additional charges for the removal of any decoration materials by the Hotel staff at the close of the event.

Music & Entertainment

- Musicians contracted for your event should be informed to contact the Catering Department directly to notify of any electrical requirements so it may be properly arranged.
- The Hotel reserves the right to control music level on the banquet room/area.
- Special requirements such as dance floor and tables for the entertainment set-up must be specified to the Catering Department with a minimum of fourteen (14) days prior to the event.

Audiovisuals

- To ensure availability of equipment, all orders must be received as soon as possible or at least seven (7) business days prior to each function.
- Estimated costs will be provided by the Hotel at the time the equipment needs are submitted.

Shipping and Storage of Materials

- Package for events may be delivered to Hotel Copamarina Beach Resort & Spa three (3) days prior to the event date, with prior notification and approval from your catering coordinator.
- The following information should be included on all packages: group name, hotel contact and date of event. Clients are responsible for return shipping of package plus applicable charges.

Security

- Group requiring security services may coordinate these arrangements with the Catering Department.
- The client is responsible for any damages done to the premises caused by any of its guests, attendees or any independent contractor hired by the client, whether it is in the banquet room/area or any facility of the Hotel.
- A list of all hired independent contractor must be provided to the Catering Department at least seventy two (72) hours in advance.

Guest Rooms

Should guestrooms be required, a number of rooms may be reserved through our Sales Department at preferred rates.



Breakfast

CONTINENTAL BREAKFAST BUFFET

Selection of Juices
Muffins, Danishes, Croissants, Bagels & Breads
Assorted Jellies
Cream Cheese & Butter
Freshly Brewed Coffee, Decaf
Hot Chocolate & Teas

\$12.00 per person

BREAKFAST BUFFET

(Minimum of 35 people)

Selection of Juices
Muffins, Danishes, Croissants, Bagels & Breads
Assorted Jellies
Cream Cheese & Butter
Seasonal Fruit Salad
Assorted Dry Cereals
Hot Oatmeal
Bacon & Breakfast Sausages
Breakfast Potatoes
Pancakes & Waffles
Omelets & Eggs to Order Station
Toppings (Peppers, Onion, Mushroom, Tomatoes)
Cheddar & Swiss Cheese, Ham
Freshly Brewed Coffee, Decaf,
Hot Chocolate & Teas

\$25.00 per person

Attendant fee: \$75.00 per 50 guests

PLATED BREAKFAST

Selection of Juices
Freshly Brewed Coffee, Decaf and Teas
Basket of Pastries & Breakfast Rolls
Assorted Jellies, Marmalades, Honey,
Cream Cheese and Butter
Breakfast Potatoes
Selection of Ham, Bacon or Sausages
Selection of one:

Scrambles Eggs	\$18.00 per person
Cheese & Vegetable Omelet	\$20.00 per person
Egg Benedict	\$20.00 per person
Buttermilk pancakes, Bananas, Berries & Walnuts	\$20.00 per person
French Toast	\$19.00 per person

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ADDITIONAL BREAKFAST & BREAK ITEMS

Breakfast Items

Assorted Dry Cereal and Milk	\$3.00 per person
Individual Yogurts	\$4.00 per person
Assorted Cheeses and Cold Cuts Platter	\$5.00 per person
Smoked Salmon , Cream Cheese and Bagels	\$8.00 per person
Fruit Blintzes (Stuffed Crepes)	\$3.00 each
Croissant Sandwiches with Egg ,Ham and Cheese	\$6.00 each
Assorted Bagels with Flavored Cream Cheese	\$4.00 per person
Seasonal Fresh Fruit Platter	\$7.00 per person

Break Items

Basket of Pastries	\$6.50 per person
Fruit Tarts	\$5.50 per person
Brownies & Biscotti	\$7.00 per person
Coffee Cakes & Cinnamon Buns	\$7.00 per person
Finger Sandwiches	\$7.00 per person
Pretzels	\$3.50 per person
Nuts & Chips	\$3.50 per person
Ice Cream Bars	\$6.00 each
Granola Bars	\$3.50 each
Seasonal Fresh Fruit Platter	\$7.00 per person
Coffee, Milk	\$2.50 per person
Fruit Frappes	\$6.00 each
Assorted Sodas	\$2.50 each
Bottled Water (16 ozs)	\$1.25 each
Chilled Juices	\$45.00 per gallon
Orange, Grapefruit, Apple, Tomato, Mango, Tamarind, Passion Fruit or Caribbean Cherry "Acerola"	

COFFEE BREAK

Orange Juice, Assorted Sodas, and Water
Freshly Brewed Coffee, Decaf, and Teas
Assorted Homemade Cookies or Fruit Danishes

\$10.00 per person



Brunch Buffet

(Minimum of 50 persons)

Selection of Juices
Freshly Brewed Coffee, Decaf and Teas
Seasonal Fresh Fruit Salad
Basket of Pastries & Breakfast Rolls
Assorted Jellies, Marmalades', Honey, Cream Cheese and Butter
Copamarina Pancakes

Omelets Station & Eggs to Order

Toppings (Peppers, Onions, Tomatoes, Mushrooms, Cheddar Cheese, Swiss Cheese, Ham, Smoked Salmon & Fresh Spinach)

Salads & Side Dishes

Mixed Greens with choices of two dressings
Puerto Rican Potatoes Salad
Roasted Vegetables with Olive Oil & Balsamic Vinegar
Cheese Raviolis with Tomatoes Coulis & Orange Zest
Sea Food Salad
Vegetable Rice Pilaf

Fish & Meats Station

Baked Snapper Fillet with Tartar Sauce
Pork Tenderloin with Fruit Chutney
Chicken Breast & Eggplant in Oriental Sauce of Soya, Ginger & Sesame
Baked Virginia Ham with Pineapples & a Rum Glaze

Dessert Station

Assorted Cheeses, Chocolate Mousse
Fruit Tarts

\$50.00 per person

Attendant fee: \$75.00 per 50 guests

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Sit Down Lunch

Includes your selection of one Soup or Salad, Entrée, and Dessert
Chef's Selection of Side Dish,
Rolls and Butter, Freshly Brewed Coffee and Assorted Teas.
Add another course for **\$7.00** per person.

Soup

Pumpkin Soup
Black Beans & Sherry (Jerez)
Potatoes, Leeks & Bacon
Cassava "Yuca" Soup
Green Plantain Soup
Gazpacho of Tomatoes

Salad

Mix Lettuce with either one of the following:
(Olive Oil, Vinaigrette, French dressing, Ranch, Blue Cheese & Thousand Island)
Pasta Salad with Ham, Vegetables, Scallions, Walnuts, Parmesan Cheese & Olive Oil dressing
Oriental Cold Noodle Salad with Scallions, Cilantro, Cucumber, Carrots, Sesame & Peanuts dressing
Greek Orzo Salad with Feta Cheese, Black Olives, Zucchini, Parsley: Olive Oil & Lemon dressing
Baby Spinach Salad with Apples, Pecans, Cranberries: Lemon & Yogurt dressing
Traditional Caesar
Arugula, Red Onion, Boiled Green Banana, Avocado & Roasted Pork
Fava Beans, Ham, Manchego Cheese & Mixed Green Olive Oil Vinaigrette

Entrées

Chicken Breast with Creamy Vegetables topping	\$35.00
Roasted Chicken Breast with Oriental Spices, Sesame Oil; Soya & Guava Sauce	\$35.00
Chicken Breast Milanese with Mozzarella Cheese and Marinara sauce	\$35.00
Gorgonzola Raviolis with Light Tomatoes sauce	\$35.00
Pan-seared Salmon with Romesco sauce	\$40.00
Baked Red Snapper Fillet with Roasted Garlic & Tomatoes Cream Sauce	\$40.00
Roasted Pork Loin Medallions with Tropical Fruits Chutney	\$35.00
Grilled Skirt Steak ("Churrasco") with Chimichurri Sauce	\$38.00

Dessert

Vanilla Caramel Custard
Coconut Custard
Guava Cheesecake
Brownie a la Mode
Carrot Cake
Chocolate "Natilla"
Candied Green Papaya with Local Cheese

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Lunch Buffet

(Minimum of 50 persons)

COPAMARINA LUNCH BUFFET

Choice of Soup: Cassava, Sweet Potatoes or Green Plantain
Mixed Greens with the choice of two dressing: (French, Ranch, Blue Cheese, Italian)
Green Bananas "Escabeche"

Sawfish in "Mojitos Isleño" sauce
Pepper Steak
Ripe Plantain "Pastelón" with Ground Pork
Chicken Fricassee
Mamposteado Rice, Vegetables Ratatouille

Candied Green Papaya with Local Cheese
Tembleque, Chocolate Brownie

\$40.00 per person

BBQ LUNCH BUFFET

Mixed Greens with the choice of two dressings:
(French, Ranch, Blue Cheese, Italian)
Copamarina Potato Salad
Pasta Salad with Ham, Vegetables, Scallions, Walnuts, Parmesan Cheese & Olive Oil Dressing

Fish, Chicken, Pork and Vegetable Skewers
Baby Back Ribs

Roasted Corn on the Cob
Baked Sweet Potatoes, Puerto Rican Mamposteado Rice
Cheesecake, Chocolate Cake, Carrot Cake, Fruit Salad

\$40.00 per person / Chef's Fee: \$75.00 per 50 guests

LIGHT LUNCH BUFFET

White Grape and Almond Gazpacho

Prosciutto, Sopresata, Italian Salami, Mortadella with Pistachio, Turkey Breast
Swiss, Cheddar, and Manchego Cheese

Assorted Bread & Rolls
Lettuce, Tomatoes & Pickles
Tuna Salad & Potatoes Salad
Mustard, Ketchup & Mayonnaise

Freshly Baked Assorted Petite Pastries

\$25.00 per person

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Cocktail Selections

Selections of Hors d'oeuvres from our Executive Chef, offered butler style
100 pieces per tray Maximum of 4 selections per tray
\$350.00 per tray

COLD HORS D'OEUVRES

(2 oz) Glass of Tomato Gazpacho with Guacamole
(2oz) Glass of White Grapes and Almond Gazpacho
Plantain Stuffed with Conch Ceviche
Plantain stuffed with Mahi-Mahi Ceviche
Tuna Tartar and Cucumber with Soya and Ginger Glaze
Tartar of Steak of Beef, Scallions, Anchovy, Mayonnaise
on French Bread Toast
Shrimps in Classic Cocktail Sauce
Kebabs of Tomato, Cucumber, Feta Cheese and
Black Olive
Sweet Ham and Pineapple Kebabs
Pesto Shrimp Kebabs
Chicken Curry Salad on Toast Point
Prosciutto and Melon Skewers
Profiterole Stuffed with Foie Gras Terrine and Port Glaze
Corn Arepas with Salmon Tiradito
Tostaditas de Pan "Brioche" con Foie Gras

HOT HORS D'OEUVRES

Leek, Bacon and Gruyere Cheese Tartlet
Plantain Pizzetas with Roasted Pork, Fennel &
Garlic Chutney
Fried Polenta with Mozzarella and Sundried Tomatoes
Falafel Fritters: Tahini & Lemon Yogurt Sauce
Asiago Cheese and Shrimp in Phyllo Puffs
Puff pastry filled with Mushroom & Cream
Spinach, Feta cheese & Pine Nuts in Phyllo
Lamb & Moroccan Spices Croquette
Buñuelos de Bacalao (Cod)
Goudas Cheese Puffs
Sea Scallops wrapped in Bacon
Fried Plantains (Tostones) with Ropa Vieja
Arepitas con Guiso de Bacalao,
Chorizo & Tomatoes Marmalade Turnovers
Crab Cakes

PUERTO RICAN FRITTERS

\$225.00 per tray

Piononos (Crab meat, Chicken)
Croquets (Salmon, Shrimp, Ham or Chicken)
Turnovers with Creole Sausage
Cod Fish Fritters

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Cocktail Stations

Price includes a maximum of two (2) hours each. Based on total attendees. Minimum of 50 persons

SEAFOOD AND CEVICHE STATION

\$40.00 per person (2 pieces of each / per person)

Chef fee: \$75.00 per 50 guests

Shrimps with Classic Cocktail Sauce
Grouper Ceviche
Conch Ceviche
Crab Claws
Fresh Oysters with Mignonette sauce
Add Lobster Salad – Market price

ANTIPASTO DISPLAY

\$20.00 per person

Roasted Fresh Vegetables with Fresh Herbs,
Olive Oil & Balsamic Vinegar
Assorted Olive's
Assortment of Italian Cheeses & Meat
Tomatoes & Mozarella Di Bufala Crostinis
Italian Focaccia

INTERNATIONAL CHEESE DISPLAY

\$10.00 per person

Assorted Domestic & Imported Cheeses
Grapes & Strawberries
Dried Fruits, Water crackers

FRESH FRUIT DISPLAY

\$5.00 per person

Tropical Fruits
Berries & Melons

SWEET DREAMS STATION

Puerto Rican Desserts

\$9.00 per person

Copamarina Desserts

\$10.00 per person

PAELLAS

Minimum of 50 persons

Chef fee: \$75.00 per 50 guests

Paella Valenciana

\$14.00 per person

*Chicken, Pork, Chorizo
Shrimps, Baby Squid, Mussels
Azafrán*

Seafood Paella

\$16.00 per person

Meat Paella

\$10.00 per person

CREOLE STATION

\$16.00 per person

Cod Fish "Serenata" Salad
Green Bananas & Local Cheese Salad
Creole Sausage "Morcilla"
"Mini Pasteles"
Rice and Pigeon Peas
"Chicharrones de pollo" & Guava Sauce

Add Puerto Rican Fritters "A la minute"

\$8.00 per person

SALAD STATIONS

Two House Salads

\$6.00 per person

Caesar Salad & Mezclum Salad
Choice of dressing

Premium Salads

\$9.00 per person

Spinach Salad with Apples, Cranberries, Walnuts, Bacon &
Blue Cheese with Mustard and Honey Vinaigrette
Greek Orzo Salad with Feta Cheese, Black Olives, Zucchini,
Parsley, Pine Nuts & Olive Oil and Lemon Dressing

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PASTA STATION "A LA MINUTE"

\$30.00 per person

Chef fee: \$75.00 per 50 guests

Raviolis (Cheese or Pumpkin), Linguini & Penne
Sauces: Marinara, Pesto & Alfredo
Garnishes: Shrimps, Chicken, Italian Sausage & Vegetables
Meat Lasagna
Focaccia Bread, Parmesan Cheese

ORIENTAL STATION

\$25.00 per person

Chef fee: \$75.00 per 50 guests

Steamed Dumpling (Pork, Shrimp)
Fried Rice with Seafood, Chicken, Pork & Veggies
Stir Fry of Vegetables
Thai Cold Noodles Salad
Chicken, Pork & Shrimp Teriyaki Skewers

LATIN AMERICAN STATION

\$25.00 per person

Chef fee: \$75.00 per 50 guests

Puerto Rican Mini Pork Pasteles with Seasonal Salad
Puerto Rican Roasted Pork & Buns
Mini Alcapurrias & Cod Fish Fritters
Skirt Steak Fajitas with Refried Bean, Pico de Gallo with Avocado & Fresh Cheese, Sour Cream
Flour & Corn Tortillas
Corn "Arepitas" with Chicken "Escabeche"
Fresh Fish "Ceviche" with Tostones



Carving Stations

A carver fee of **\$75.00** will apply for all carved items

Beef Tenderloin with Au Jus
\$280.00 each (20 cocktail portions)

Roast Beef with Demi Glace
\$300.00 each (75 cocktail portions)

Prime Rib with Au Jus
\$380.00 each (40 cocktail portion)

Beef Tenderloin Wellington
\$330.00 each (20 cocktail portions)

Leg of Lamb with Mint-Salsa Verde
\$210.00 each (30 cocktail portions)

Roasted Turkey Breast with Gravy
\$180.00 each (40 cocktail portions)

Honey Roasted Virginia Ham with Pineapple, Cranberries & Fennel Chutney
\$240.00 each (60 cocktail portions)

Pork Loin Stuffed with Spanish Chorizo, Raisins & Fresh Herbs
\$200.00 each (40 cocktail portions)

Roasted Pork Leg
\$180.00 each (40 cocktail portions)

“Lechón Asado a la varita” Roast Pig
\$675.00 each (90 cocktail portions)

Smoked Salmon served with Classical Garnishes
\$300.00 each (30 cocktail portions)

Roasted Mahi-Mahi Loin with Pico de Gallo
\$170.00 each (20 cocktail portion)

Coulibiac of Salmon
\$200.00 each (20 cocktail portions)

All selections from our Carving Board are served with the appropriate garnitures, sauce and assorted rolls.

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Sit Down Dinner

Includes your selection of one Soup or Salad, Entrée, and Dessert. Chef's Selection of Side Dish, Rolls and Butter
Fresh Brewed Coffee and Assorted Teas. Add another course for **\$7.00 per person**.

Soup

Sweet Potatoes & Pesto	Cassava "Yuca" Soup
Chicken & Vegetables	Green Plantain Soup
Creole Cream of Corn, Coconut & Fish	Gazpacho of Tomatoes
	Roasted Eggplant & Red Pepper with Asiago Cheese

Salad

Greek Orzo Salad with Feta Cheese, Black Olives, Zucchini, Parsley and Olive Oil & Lemon Dressing
Baby Spinach Salad with Apples, Pecans, Cranberries and Lemon & Yogurt Dressing
Traditional Caesar
Arugula, Red Onion, Boiled Green Banana, Avocado & Roasted Pork
Fava Beans, Ham, Manchego Cheese & Mixed Green Olive Oil Vinaigrette
Mixed Greens, Tomatoes, Fennel, Red Onion, Polenta Croutons & Italian Dressing
Lentils, Beets, Walnuts & Goat Cheese
Bibb Lettuce, Roasted Chicken Breast, Cranberries, Avocado, Mango & Honey Mustard Vinaigrette

Entrées

Roasted Rack of Lamb with Zaatar Spices and Red wine sauce	\$55.00
Classic Italian Osso Bucco	\$55.00
Grilled Filet Mignon with Port Wine & Wild Mushroom Sauce	\$60.00
Pork Tenderloin stuffed with Pecans, Dried Fruits, Ham, Fresh Herbs & Orange and Balsamic Glaze	\$45.00
Roasted Lobster Tail & Diver Scallop with Foie Gras Creamy Sauce	\$95.00
Pan – seared Salmon with Romesco Sauce	\$55.00
Planked Mahi–Mahi Fillet with Tapenade Crust: Tomatoes & Orange Zest Coulis	\$50.00
Baked Fresh Cod Fillet with Fennel, Cherry Tomatoes & Pine Nuts	\$60.00
Chicken Breast stuffed with Prosciutto and Asiago Cheese in Light Tomatoes Sauce	\$50.00
Chicken Breast stuffed with Roasted Pork (Pernil) with "Salsa Verde"	\$50.00
Chicken Breast stuffed with Goat Cheese, Caramelized Onion and Walnuts and Tarragon Sauce	\$50.00

Duet Entrées

Grilled Filet Mignon (6oz) & Chicken Breast	\$65.00
Filet Mignon (6oz) & Tuna Steak	\$75.00
Grilled Mignon (6oz) & Lobster Tail	\$90.00

Desserts

Coconut Panna Cotta	Lemon Tart with Honey & Rosemary Ice Cream
Chocolate Mousse with Strawberries	Chocolate Cake with Berries in Orange Liqueur
Assorted Fruit Tarts	Pineapple and Chocolate Cheesecake
	Apple Strudel with Ginger Ice Cream

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Dinner Buffet

COPAMARINA DINNER BUFFET

Salads

Baby Spinach Salad with Apples, Pecans, Cranberries and Lemon & Yogurt Dressing
Bibb Lettuce, Roasted Chicken Breast, Cranberries, Avocado, Mango & Honey Mustard Vinaigrette
Tomatoes & Balsamic Vinaigrette with Mozzarella Di Bufala
Sea Food Salad (Salpicón de Mariscos)
Smoked Salmon, Fresh Fennel, Arugula & Lemon Yogurt Vinaigrette
Fava Beans, Black Forest Ham, Manchego Cheese & Mixed Greens; Olive Oil Vinaigrette

Entrée

Grilled Churrasco with Chimmichuri Sauce
Chicken Breast with Creamy Vegetables Toppings
Mahi Mahi Filet with Mojito Isleño
Cheese Tortellini with Light Tomatoes & Sage Sauce
Basmati Rice Pilaf
Vegetable Ratatouille
Arepitas

Desserts

Éclairs with Chocolate Cream
Pineapple upside down Cake
Fruit Salad

\$47.00 per person

PUERTO RICAN DINNER BUFFET

Salads

Serenata de Bacalao (Cod Fish & Local Root Vegetables Salad)
Green Salad with Tomatoes, Cucumber, Red Onions & Papaya and Citrus Vinaigrette
Green Bananas "Escabeche" with Crispy Bacon

Entrées

Roasted Pork (Pernil)
Veal Fricassee
Chicken Breast stuffed with Ripe Plantain & Ham: Pineapple & cilantro sauce
Pigeon Peas Rice
Puerto Rican "Pasteles"

Desserts

Coconut Caramel Custard, Guava & Almond Panatela, Chocolate "Tierrita "

\$40.00 per person

Carver fee: \$75.00 per 50 guests

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MEXICAN DINNER BUFFET

Appetizers

Corn Soup "Elote"
Bread Rolls
Mixed Green Salad with Avocado, Jicama, Pineapple & Papaya
Citrus Vinaigrette & Green Tomatillos Dressing
Sea Food Salad "Salpicón" with Mexican Sangrita

Entrées

Chicken "Escabeche" Acapulco
Green Rice
Casserole of Mexican Frijoles with Cheese
Beef Fajitas
Tacos & Quesadilla Stations:
Pork, Chicken, Fish with all the garnishes, Cheese & Sauces

Desserts

Orange & Cinnamon Caramel Custard
Mini Chocolate Tarts
"Dulce de Leche" Cake

Coffee

\$45.00 per person

Chef fee: \$75.00 per 50 guests

SPANISH DINNER BUFFET

Appetizers

Watercress & Carrots Salad with Anchovy Dressing
Potatoes & Orange Salad with Red Wine Vinegar & Olive Oil Vinaigrette
Sherried Consommé
Chorizo & Apples in Cyder Sauce
Octopus in Smoked Paprika & Extra Virgin Olive Oil
Dates, Shrimp & Ham Omelet
Cod Puffs (Buñuelos)

Entrées

Paella Valenciana (Chicken & Sea Food)
Roasted Fresh Cod Fish with Romesco Sauce
Beef Medallions with Cabrales Cheese Sauce

Desserts

Apple Pudding –Custard Sauce
Bizcocho Borracho
Baked Pears in Red Wine Sauce

\$65.00 per person

Chef fee: \$75.00 per 50 guests



Beverages List

BOURBON WHISKY

Jack Daniels Black	\$80.00
* Jim Beam	\$70.00
Make's Mark	\$85.00

CANADIAN WHISKY

Canadian Club	\$75.00
Crown Royal	\$85.00
Seagram's 7 Crown	\$75.00
Seagram's VO	\$85.00

SCOTCH WHISKY

Cutty Sark	\$80.00
Cutty Sark Black	\$90.00
Chivas Regal	\$95.00
* Dewars White Label	\$80.00
Glenlivet	\$95.00
Johnnie Walker Black Label	\$95.00
Pinch 15 years	\$95.00

VODKA

* Absolut	\$80.00
Absolut Citron	\$85.00
Belvedere	\$95.00
Finlandia	\$80.00
Grey Goose	\$100.00
Ketel One	\$100.00
Skyy	\$75.00
Stolichnaya	\$80.00

RUM

* Bacardi Silver and Gold	\$60.00
Barrilito Tres Estrellas	\$85.00
* Don Q Cristal	\$60.00
* Don Q Gold	\$60.00
Don Q Limon	\$65.00
Ron Reserva Añejo	\$75.00

GIN

* Beefeater	\$75.00
Bombay Sapphire	\$80.00
Tanqueray	\$80.00

DOMESTIC BEERS

* Coors Light	\$4.00
* Medalla Light	\$4.00

IMPORTED BEERS

Corona Extra	\$4.50
Corona Light	\$4.50
Heineken	\$4.50
Presidente	\$4.50
Stella Artois	\$4.50

CORDIALS

Amaretto Di Saronno	\$80.00
Bailey's Irish Cream	\$85.00
Cointreau	\$90.00
Frangelico	\$85.00
Grand Marnier	\$90.00
Kalhúa	\$75.00
Licor 43	\$75.00
Passoa	\$75.00
Sambuca Romana	\$85.00

OTHER SELECTIONS

(By the gallon)

Coquito	\$75.00
Iced Tea	\$30.00
Fruit Punch	\$55.00
Mimosa	\$75.00
Piña Colada with Rum	\$75.00
Piña Colada without Rum	\$65.00
Sangría (White or Red)	\$75.00
Sangría without Rum	\$55.00
Rum Punch	\$75.00
Mojito	\$90.00

COGNAC & BRANDY

Carlos I	\$95.00
Courvoisier	\$95.00
Courvoisier VSOP	\$120.00
Duque de Alba	\$100.00
* Felipe II	\$75.00
Remy Martin VSOP	\$120.00

NON-ALCOHOLIC DRINKS

Coca Cola / 7up	\$2.50
Bottled Water	\$1.25

TEQUILA

* Cuervo White and Gold	\$70.00
Patron Silver	\$120.00
Sauza 1800	\$90.00
Sauza Conmemorativo	\$90.00
Tres Generaciones	\$90.00

PORT & JEREZ SHERRY

Dow's Tawny Port	\$50.00
Graham's Six Grapes Port	\$60.00
Tio Pepe	\$45.00
Dry Sack	\$45.00
Bristol Cream	\$45.00

SPECIAL DRINKS BARS

Margarita, Martini or Mojitos	
Tasting Bar	\$14.00 p/p, per hour

The bottle includes three mixers per bottle

(*) Identifies our house brands

All food and beverage prices are subject to 18% banquet administration fee and applicable government tax.
All prices are subject to change without notice.

Liquor is supplied by the Hotel Copamarina Beverage Department
Charges are made on the total amount consumed
Drinks are calculated at 18 drinks per bottle – 750ml.
A bartender is included with all bar set ups and there is a \$150.00 fee for each additional bartender.

CORKAGE

Bottle of 750ml

Wine	\$20.00 per bottle
Sparkling wine	\$30.00 per bottle
No non-taxable liquor	

18% of service charge will be computed on the full amount of our sale price
After three (3) days the beverage left over will be added to the inventory of the Hotel

BY HOUR

Charges are based on the guaranteed attendance with unlimited consumption of premium brands, house wines, beers and sodas for the contracted amount of time.

First Hour	\$18.00 per person
Second Hour	\$15.00 per person
Each Additional Hour	\$12.00 per person

BY DRINK

A cash bar set-up fee of \$250.00 a bartender fee of \$150.00 applies.

Premium and Blended Drinks	\$9.00
Cordials	\$9.00 and up
Local and Domestic Beers	\$4.00
Imported Beers	\$4.50
Soft Drinks	\$2.50
House Wine by Glass	\$7.00
Perrier	\$2.50

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