

HOTEL RUMBAO

SAN JUAN • PUERTO RICO

TRIBUTE PORTFOLIO

Banquet Menu

Our distinguished Chef, Elvin Marrero, crafts our menus with meticulous care, consistently incorporating freshly sourced, local ingredients. While showcasing the vibrant flavors of our regional cuisine, the menu also presents beloved traditional dishes favored by your guests. Furthermore, it provides a range of choices to cater to various budget preferences.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Plated Breakfast

All plated breakfast selections include Assorted Pastries, Butter, Fruit Preserves, Orange Juice, Freshly Brewed Puerto Rican Coffee, and Assorted Hot Teas.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

FARM FRESH SCRAMBLED EGGS \$26 p/p

Select One: Crispy Smoked Bacon, Ham, or Pork Sausage with Breakfast Potatoes

PANCAKE OR FRENCH TOAST \$26 p/p

Choose either a Pancake or French Toast with Butter, Maple Syrup, complement your selection of one (1) Crispy Smoked Bacon, Ham, or Pork Sausage, served alongside perfectly seasoned Breakfast Potatoes.

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Breakfast Table

Breakfast tables include Freshly Ripened Hand-cut Harvest Fruit, Freshly Brewed Puerto Rican Coffee, Assorted Hot Teas, Condiments, and Assorted Fruit Juices. Breakfast tables require a minimum of 25 guests and are based on 60 minutes of service at Hotel Rumbao.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

CONTINENTAL BREAKFAST \$22 p/p

A Freshly Baked Assorted Pastry Basket and Breads, Assorted Fruit Preserves, and Assorted Cold Cereals with Low-fat Milk.

FULL AMERICAN BREAKFAST \$34 p/p

Freshly Baked Pastries, House-baked Breakfast Breads, Butter, and Assorted Fruit Preserves. **Select One:** Pancakes or French Toasts, Farm-fresh Scrambled Eggs, Crispy Smoked Bacon, and Pork Sausage Links. "Criollo" Skillet

Breakfast Potatoes. Assorted Hot and Cold Cereals served with Low-fat Milk. **Additional fee for table guarantees less than 25: \$12 p/p**

ENCHANCE YOUR BREAKFAST

Old-Fashioned Oatmeal **\$7 p/p**

Yogurt Station with Fresh Seasonal Berries, Dried Fruits, and Nuts **\$9 p/p**

Omelette Station **\$14 p/p**

Farm-fresh Egg Omelette Station to include Cheddar, Swiss, Ham, Bacon, Sausage, Tomato, Onion, Spinach, Pepper, Mushroom, and Salsa. **Culinary Attendant fee per attendant: \$200 (One culinary attendant per 50 guests)**

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Brunch

Brunch includes Freshly Ripened Hand-cut Harvest Fruit, Freshly Brewed Puerto Rican Coffee, Assorted Hot Teas, Condiments, and juices. A minimum of 25 guests is required, and the service is based on 60 minutes.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

OLD SAN JUAN BRUNCH \$46 p/p

Pancakes and Waffles
Farm-fresh Scrambled Eggs
Crispy Smoked Bacon and Sausage Links
Soup of the Day
Mixed Greens Salad with Assorted Toppings
Grilled Chicken Breast
Puerto Rican Table of Sweets, including Vanilla Custard, "Tres Leche", and Bread Pudding

ADD OMELETTE STATION \$14 p/p

Farm-fresh Egg Omelette Station to include Cheddar, Swiss, Ham, Bacon, Sausage, Tomato, Onion, Spinach, Pepper, Mushroom, and Salsa. **Culinary Attendant fee per attendant: \$200 (One culinary attendant per 50 guests)**
Additional fee for table guarantees less than 25: \$10 p/p

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Coffee Break

Elevate your experience with a delectable Choice of One Food Item, accompanied by Freshly Brewed Puerto Rican Coffee, Assorted Hot Teas, and Condiments. Our breaks are designed for a delightful 30 minutes of service. **17 p/p**

Add-ons for an extra touch of indulgence:

FRESHLY BAKED ASSORTED COOKIES \$4 p/p

GRANOLA PARFAIT \$5 p/p

WARM CORN TORTILLA CHIPS WITH GUACAMOLE AND SALSA \$6 p/p

ASSORTED PETITE SANDWICHES OF HAM WITH CHEDDAR AND TURKEY WITH SWISS \$7 p/p

THEATER STYLE BUTTERY POPCORN \$5 p/p

ASSORTED SWEET BREADS OF CARROT, CORN AND VANILLA \$6 p/p

ASSORTED POTATO CHIPS \$4 p/p

MARKET FRESH WHOLE FRUIT ASSORTMENT \$5 p/p

SEASONAL FRUIT CUPS \$4 p/p

TRI-COLORED TORTILLA CHIPS WITH SALSA (4 OZ PORTION) \$5 p/p

ASSORTED FRUIT SMOOTHIES \$8 p/p

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Coffee Break

Elevate your experience with a delectable Choice of One Food Item, accompanied by Freshly Brewed Puerto Rican Coffee, Assorted Hot Teas, and Condiments. Our breaks are designed for a delightful 30 minutes of service. **17 p/p**

Add-ons for an extra touch of indulgence:

ASSORTED PROTEIN AND GRANOLA BAR \$4 p/p

ASSORTED CHILLED JUICES (8 OZ SERVING) \$4 p/p

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND CHOICE OF TEAS (SERVED 20 CUPS) \$75 per gallon

WHOLE OR SKIM MILK (8 OZ SERVING) \$4 p/p

BOTTLE STILL WATER \$5 p/p

BOTTLE SPARKLING WATER \$5 p/p

SOFT DRINKS \$5 p/p

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Lunch & Dinner Tables

Tables require a minimum of 25 guests and are based on 60 minutes of service.

MEXICAN BUFFET \$54 p/p

Tortilla Soup with Shredded Chicken
Mixed Greens Salad with Assorted Toppings and Dressings
Black Bean and Corn Salad
Tri-colored Tortilla Chips and Salsa
Fajita and Taco Bar with Spicy Chicken Strips and Ground Taco Meat, Warm Flour Tortillas, and Crisp Taco Shells
Shredded Lettuce, "Pico de Gallo", Guacamole, Sour Cream, Jalapeño Slices, Melted Cheddar Cheese Sauce, Red Hot Sauce, Green Hot Sauce, and Refried Beans
Mexican Rice
"Churros" with Chocolate and "Dulce de Leche"
"Horchata de Tres Leches"

BARBECUE BUFFET \$60 p/p

Garlic Bread
Southern-style Chili
Mixed Greens Salad with Assorted Toppings, Dressings, Oils, and Vinegars
Fried Chicken with Rub Barbecue Sauce
Honey-glazed Pork Ribs
Baked Potatoes with Sour Cream and Chives
Corn on the Cob with Garlic Butter
Creamy Baked Mac & Cheese
Corn Bread "Tres Leches"
Lemon Curd Tarts

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
marriott.com/sjutx

787.289.1921



Lunch & Dinner Tables

Tables require a minimum of 25 guests and are based on 60 minutes of service.

ITALIAN BUFFET \$58 p/p

Garlic Bread Rolls
 Minestrone Soup
 Mixed Greens Salad with Assorted Toppings and Dressings
 Caprese Salad
 Tri-colored Tortellini Salad with Italian Olives and Artichoke
 Beef Lasagna with Fresh Mozzarella, Tomatoes, and Basil
 Sweet Italian Sausage in Chianti Pepper Sauce
 Chicken Parmesan
 Orzo with Vegetable Medley
 Tiramisu Layered Cake, Amaretto Cheesecake and Chocolate Mousse Cake

CREATE YOUR OWN BUFFET \$65 p/p

Includes: Bread Rolls and Butter

Your Selection of One (1) Soup: Pumpkin Soup, Cream of Potatoes, Cream of Plantain, Cream of Taro

Your Selection of One (1) Salad: Fresh Spinach Salad and Local Cheese with Mushroom in Roasted Garlic Vinaigrette, Traditional Caesar Salad with Coutons and Fresh Parmesan, Mixed Greens with Assorted Toppings and Dressings
 Chef's Selection of Seasonal Vegetables

Your Selection of Two (2) Entrée: Grilled Chicken Breast with Basil Cream Sauce, Churrasco with Red Wine Demi Glaze
 Roasted Pork Loin with Mango Chutney, Grilled Salmon Filet with Tomatoes, Artichoke and Cured Olives Mahi-mahi Fillets with Lemon Butter Sauce

Vegetarian Options (Select One Entrée): Vegetables Curry, Cauliflower Steak, Eggplant Parmesan

Your Selection of One (1) Starch: Cilantro Rice, Pilaf Rice, Roasted Garlic Mashed Potatoes, Red Skin Potatoes

Chef's Selection of Desserts

Culinary Attendant fee per attendant \$200

Additional fee for table guarantees less than 25: \$12 p/p

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
 100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
 marriott.com/sjutx

787.289.1921



Plated Lunch

Our Lunch Selections include your Choice of Soup or Salad, One Main Course, the Chef's Selection of Seasonal Vegetables, and Dessert.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

YOUR SELECTION OF ONE (1) SOUP

Cream of Potatoes
Cream of Pumpkin
Cream of Plantain
Cream of Taro with Chive Oil
Cream of Broccoli and Cheese

YOUR SELECTION OF ONE (1) SALAD

Tradicional Caesar Salad with Herb Croutons and Grated Parmesan Cheese
Mixed Greens with Almond and Mango Vinaigrette
Baby Spinach, Cherry Tomatoes, Julienne Carrots, Parmesan Cheese served with Lemon Parsley Dressing

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



MAIN COURSE SELECTION

PAN-SEARED SNAPPER WITH A FIVE-HERB CREAM \$32 p/p

GRILLED CHICKEN BREAST SERVED WITH TANGY PASSION FRUIT SAUCE \$27 p/p

MEDITERRANEAN CHARRED CHICKEN BREAST WITH WHITE WINE TOMATO BASIL RAGOUT \$28 p/p

PORK LOIN SERVED ON A BED OF SPICY MANGO SAUCE \$30 p/p

GRILLED SALMON WITH A DARK RUM GLAZE \$34 p/p

FORK-TENDER FLANK STEAK WITH MUSHROOM SAUCE \$36 p/p

FLAME-GRILLED 7 OZ. SERVED WITH CHIMICHURRI \$38 p/p

YOUR SELECTION OF ONE (1) STARCH

Cilantro Rice

Mamposteao Rice

Roasted Garlic Mashed Potatoes

Red Skin Potatoes

Mashed Sweet Potatoes

YOUR SELECTION OF ONE (1) DESSERT

Chocolate Mousse Cake with Grand Marnier Sauce

"Tres Leches" with Toasted Meringue

Cheesecake with Strawberry Sauce

Vanilla Custard with Caramel Sauce

GRAB & GO OPTIONS

TURKEY AND SWISS BLT \$24 p/p

Thinly Sliced Smoked Turkey and Swiss BLT on a Croissant

HAM & CHEESE \$22 p/p

Local Bread with Ham, Cheddar Cheese, Grilled Onions, Vine-ripened Tomato, and Lettuce

ROAST BEEF & PEPPER JACK \$26 p/p

Local Bread with Roast Beef, Pepper Jack Cheese, Grilled Onions, Vine-ripened Tomato, and Lettuce

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Plated Dinner

Each plated dinner includes Soup or Salad, One Main Course, the Chef's Choice of Vegetables, and Dessert. Menu items and final pricing are subject to availability and seasonality.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

YOUR SELECTION OF ONE (1) SOUP

Cream of Potatoes
Cream of Pumpkin
Cream of Plantain with Plantain Chips
Cream of Taro with Chive Oil

YOUR SELECTION OF ONE (1) SALAD

Fresh Spinach Salad and Local Cheese with Mushrooms in Roasted Garlic Vinaigrette
Plum Tomatoes and Fresh Mozzarella with Mixed Greens, Fresh Basil, and Balsamic Vinaigrette
Traditional Caesar Salad with Focaccia Croutons and Fresh Parmesan

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Plated Dinner

Each plated dinner includes Soup or Salad, One Main Course, the Chef's Choice of Vegetables, and Dessert. Menu items and final pricing are subject to availability and seasonality.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

YOUR SELECTION OF ONE (1) MAIN COURSE

Sautéed Boneless Chicken Breast with Prosciutto and Porcini Sauce **\$37 p/p**

Chicken Breast Picatta with Lemon Caper Sauce **\$37 p/p**

Smoked Paprika Grilled Chicken Breast Stuffed with Sweet Plantain, Wrapped in Bacon, with Garlic Cream **\$38 p/p**

8 oz. Churrasco served with Sun-Dried Tomato Chimichurri **\$58 p/p**

12 oz. Seared Pork Chop with Basil Tomato Pomodoro **\$51 p/p**

7 oz. Coffee-rubbed Pork Tenderloin with Kalua Demi-glace **\$51 p/p**

8 oz. Grilled Beef Tenderloin "A la leña" with Cilantro Demi-glace **\$62 p/p**

12 oz. Spiced Charred New York Sirloin Topped with Caramelized Onions **\$60 p/p**

12 oz. Grilled Rib Eye with Pancetta Demi and Alfredo Cream **\$60 p/p**

Plantain Crusted Mahi-mahi served in a Salsa Verde **\$45 p/p**

Grilled Fillet of Salmon with Tamarind Citrus Sauce **\$47 p/p**

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
marriott.com/sjutx

787.289.1921



Plated Dinner

Each plated dinner includes Soup or Salad, One Main Course, the Chef's Choice of Vegetables, and Dessert. Menu items and final pricing are subject to availability and seasonality.

VEGETARIAN OPTIONS

Six Bean Ragout with Couscous, Grilled Chayote, and Plum Tomatoes, Topped with Pickled Red Onions **\$19 p/p**
Grilled Vegetable Medallions served with Spinach Chickpea Herb Polenta, and Seasonal Vegetables **\$19 p/p**
Portobello Ravioli with Fennel and Arugula Slaw, Drizzled with Hot Tomato Vinaigrette **\$20 p/p**
Vegetable Rice Cake with Napa Cabbage and White Beans in Lime Curry **\$20 p/p**

YOUR SELECTION OF ONE (1) STARCH

Cilantro Rice or Mamposteao Rice
Roasted Garlic Mashed Potatoes or Red Skin Potatoes

YOUR SELECTION OF ONE (1) DESSERT

Chocolate Mousse Cake with Grand Marnier Sauce
Key Lime Pie with Raspberry Sauce
Guava Cheesecake with Toasted Coconut and White Chocolate Sauce
Pistachio Cake with Honey Vanilla Cream

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Action Stations

Based on 60 minutes of continuous service, we recommend a minimum of four reception tables accompanied by Hot and Cold Canapés. Cocktail portions and individual stations below are not intended as a meal replacement. Each station is attended by a culinary expert*. Menus are based on one serving of each item per person. A minimum of 25 guests is required.

PAELLA STATION 1

Saffron-spiced Rice with Chorizo, Sweet Peas, Peppers, and Fennel **\$22 p/p**

PAELLA STATION 2

Saffron-spiced Rice with Chorizo, Pork Loin, Artichoke, and Asparagus **\$24 p/p**

PAELLA STATION 3

Saffron-spiced Rice with Chorizo, Pork Loin, Chicken Breast, Sweet Peas, Peppers, and Asparagus **\$29 p/p**

PAELLA STATION 4

Saffron-spiced Rice with Chorizo, Shrimp, Clams, Mussels, Scallops, and Baby Octopus, with Sweet Peas, Roasted Peppers, and Asparagus **\$34 p/p**

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Action Stations

Based on 60 minutes of continuous service, we recommend a minimum of four reception tables accompanied by Hot and Cold Canapés. Cocktail portions and individual stations below are not intended as a meal replacement. Each station is attended by a culinary expert*. Menus are based on one serving of each item per person. A minimum of 25 guests is required.

PASTA STATION

YOUR SELECTION OF TWO (2) PASTA AND INCLUDE FOCACCIA BREAD & PARMESAN CHEESE \$22 p/p

Classic Penne Napolitana, Fresh Basil

Bowtie with Basil Pesto, Sundried Tomatoes, Black Olives, and Pine Nuts

Ricotta Tortellini with Alfredo Cream Sauce, Bacon, Roasted Garlic, and Basil

Potato Gnocchi with Mushroom Truffle Cream

PASTA STATION ENHANCEMENT OPTIONS

Grilled Chicken **\$12 p/p**

Italian Sausage **\$12 p/p**

Shrimp **\$14 p/p**

Crisp Prosciutto **\$13 p/p**

Lobster **\$14 p/p**

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Action Stations

Based on 60 minutes of continuous service, we recommend a minimum of four reception tables accompanied by Hot and Cold Canapés. Cocktail portions and individual stations below are not intended as a meal replacement. Each station is attended by a culinary expert*. Menus are based on one serving of each item per person. A minimum of 25 guests is required.

CARVING STATION **ROASTED WILD TURKEY \$225**

Served with Mini Brioche Rolls, Cranberry Jelly, Mayonnaise, and Whole Grain Mustard.
(Serves about 25 guests)

GARLIC AND OREGANO ROASTED PORK PERNIL \$225

Served with Rolls, Horseradish Cream, Mayonnaise, and Whole Grain Mustard.
(Serves about 40 guests, 4 oz of sliced pernil)

MAPLE-GLAZED VIRGINIA HAM \$250

Served with Rolls, Horseradish Cream, Mayonnaise, and Whole Grain Mustard.
(Serves about 40 guests, 4 oz of sliced ham)

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Action Stations

CARVING STATION

WHOLE ROASTED RIB EYE OF BEEF \$350

Seasoned with Garlic and Thyme Spice Rub and Served with Mini Brioche Rolls, Horseradish Cream, Mayonnaise, and Whole Grain Mustard.

(Serves about 35 guests, 4 oz of Sliced Rib Eye)

WHOLE ROASTED LECHÓN \$950

Slowly Cooked on a Pit and Served with Rolls, Horseradish Cream, Mayonnaise, and Whole Grain Mustard (Serves about 50 guests)

WHOLE ROASTED LECHÓN \$1,000

Slowly Cooked on a Pit and Served with Rolls, Horseradish Cream, Mayonnaise, and Whole Grain Mustard (Serves about 120 guests)

Carver fees of \$125.00 per station are required. All station prices are based on a two (2) hour reception.

***Culinary Attendant fee is \$150 per attendant. An additional fee of \$9 p/p applies for table guarantees of less than 25.**

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
marriott.com/sjutx

787.289.1921



Canapés

All prices are per piece, with a minimum order of 50 pieces per item. Available as stationary or butler passed. (Serving size: 4 pieces per guest).

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

COLD CANAPES

- Goat Cheese with Artichoke and Roasted Garlic Tapenade on Pita Bread **\$6 p/p**
- Shredded Chicken "Criollo" with Sweet Plantain **\$6 p/p**
- Roasted Crimini Mushroom Filled with Creamy Brie and Caramelized Onions **\$6 p/p**
- Marinated Tomato Prosciutto Kabobs **\$6 p/p**
- Smoked Salmon and Chive Boursin Tartlet **\$8 p/p**
- Island Shrimp Bombs with Spicy Mango Jelly **\$8 p/p**
- Tuna Tartare with Grain Mustard and Rye **\$8 p/p**

HOT CANAPES

- PR Mini Fritters **\$5 p/p**
- Mini Chicken Cordon Bleu with Caramelized Onion **\$5 p/p**
- Breaded Meatball Bombs with Blue Cheese Cream **\$6 p/p**
- Roasted Tomato and Prosciutto **\$5 p/p**
- Tamarind-Glazed Chicken Kabobs with Sesame Seeds **\$6 p/p**
- Coconut Shrimp with Sweet Chili Sauce **\$7 p/p**
- Mini Vegetable Spring Rolls with Sweet Chili Sauce **\$4 p/p**
- Beef Sliders with Aged Cheddar Cheese, Bacon & Caramelized Onions **\$6 p/p**
- "Mamposteao" Croquette **\$5 p/p**
- Chicken Chicharrones with "Mojo Isleño" **\$6 p/p**

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Holiday Menu

Includes Bread Rolls, Butter, Freshly Brewed Puerto Rican Regular and Decaffeinated Coffee, and Assorted Hot Teas. Buffet requires a minimum of 25 guests and is based on 60 minutes of service.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

THANKSGIVING BUFFET \$44 p/p

YOUR SELECTION OF ONE (1) SOUP

Roasted Corn Chowder or Cream of Pumpkin
Pasta Salad, Codfish "Serenata" and Traditional Potato Salad
Grilled Vegetables with Smoked Candied Pecans
Cold Cuts and Cheese Display
Assorted Bread, Crackers, and Breadstick Display

YOUR SELECTION OF TWO (2) MAIN ENTRÉES

Roasted Wild Turkey with Cranberry Marmalade
Roasted Pork Pernil
Fried Bassa Fillet with Tarragon Cream
Onion Rice, Candied Sweet Yams, Herb Garlic Mashed Potatoes, Mélange of Wild Mushrooms, Cornbread and Chorizo Stuffing

YOUR SELECTION OF TWO (2) DESSERTS

Vanilla Custards, Cheesecakes, Apple Pie and Fresh Local Fruits

¡ASALTO! \$16 p/p

Hors d'Oeuvres
Corn Fritters "Sorullitos"
Cheese & Meat Turnovers "Pastelillos"
Mini Stuffed Sweet Plantain Fritters "Piononos"
Puerto Rican Style Fried Chicken "Chicharrones de Pollo"
Mini Stuffed Plantain Fritters "Alcapurias"

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
marriott.com/sjutx

787.289.1921



Holiday Menu

Includes Bread Rolls, Butter, Freshly Brewed Puerto Rican Regular and Decaffeinated Coffee, and Assorted Hot Teas. Buffet requires a minimum of 25 guests and is based on 60 minutes of service.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

PARRANDA BUFFET \$56 p/p

YOUR SELECTION OF ONE (1) SOUP

Pumpkin Soup
Cassava "Yuca" Soup

YOUR SELECTION OF TWO (2) SALAD

Mesclun Salad with Assorted Toppings & Two (2) Dressings,
Potato Salad
Tri-colored Cheese Tortellini Salad with Salami, Ham, Olives, Basil & Peppers with Cabernet Vinaigrette

YOUR SELECTION OF CASSAVA, PLANTAIN OR VEGETABLE

Sweet Plantain with All-Spice Almibar
Hot Cassava "Yuca" "Al Mojito Isleño"
Buttered Vegetable Medley

YOUR SELECTION OF TWO (2) MAIN ENTRÉES

Rosemary Roasted Pork Loin with Honey Coffee Glaze
Seared Churrasco Steak with Balsamic Onions & Chimichurri
Turkey Breast served with Tarragon Cream Sauce
Boneless Chicken Breast Fricassee
Baked Caribbean Grouper Creole
Mahi-mahi Fillet served with Lemon Capers & Mushroom Sauce

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
marriott.com/sjutx

787.289.1921



Holiday Menu

Includes Bread Rolls, Butter, Freshly Brewed Puerto Rican Regular and Decaffeinated Coffee, and Assorted Hot Teas. Buffet requires a minimum of 25 guests and is based on 60 minutes of service.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

YOUR SELECTION OF ONE (1) RICE

"Mamposteo" Rice
Pigeon Peas Rice

YOUR SELECTION OF TWO (2) DESSERTS

Vanilla Custard
French Pudding
Coconut Pudding Cups "Tembleque"
Chocolate Three Milks Cake "Tres Leches"

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Holiday Menu

Includes Bread Rolls, Butter, Freshly Brewed Puerto Rican Regular and Decaffeinated Coffee, and Assorted Hot Teas. Buffet requires a minimum of 25 guests and is based on 60 minutes of service.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

GUAVATE BUFFET \$59 p/p

"Yautía" Soup with Garlic Bread

YOUR SELECTION OF TWO (2) SALADS

Mixed Green Salad with Tropical Fruits Toppings, Toasted Almonds & Coconuts, and Guava & Passion Fruit Vinaigrettes

Elbow & Egg Salad

Red Bliss Potato Salad

YOUR SELECTION OF CASSAVA OR PLANTAIN

Pickled Cassava "Escabeche de Yuca"

Sweet Plantain with Cilantro Pesto & Puerto Rican Cheese

MAIN ENTRÉES

Grilled Chicken Breast with Lemon Sauce

Roasted Pork "Pernil al Horno"

Mini "Pasteles"

Spanish-Style Blood Sausage "Morcilla"

Buttered Vegetable Medley

YOUR SELECTION OF ONE (1) RICE

Pigeon Peas Rice

Cilantro Rice

"Mamposteo" Rice

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
marriott.com/sjutx

787.289.1921



Holiday Menu

Includes Bread Rolls, Butter, Freshly Brewed Puerto Rican Regular and Decaffeinated Coffee, and Assorted Hot Teas. Buffet requires a minimum of 25 guests and is based on 60 minutes of service.

Menu items and final pricing are subject to availability and seasonality. You may confirm with your Event Professional for the most current offerings.

YOUR SELECTION OF TWO (2) DESSERTS

Cheese Custard
Coconut Pudding Cups "Tembleque"
Chocolate Three Milk Cake "Tres Leches"
Coconut Rice Pudding "Arroz con Dulce"
Papaya, Guava & Cheese

ENHANCEMENTS

Roasted Pig "Lechón a la Varita" (50-75 people) **\$950
Roasted Pig "Lechón a la Varita" (100-125 people) **\$1,000
Coquito (Puerto Rican Eggnog) **\$45 per gallon**

****Carver Fee of \$125 required for groups of 100 people or more**

Consuming raw or undercooked eggs, meat, fish, or shellfish may increase your risk of foodborne illnesses. We are committed to preparing our menus with a focus on environmentally and socially responsible grown products. To maintain this commitment, please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To uphold our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Host Bar by Drink

Host Bar prices are per drink

HOUSE WINES

\$10 per glass

COCKTAIL PREMIUM BRAND LIQUOR

\$12 per glass

COCKTAIL HOUSE BRAND LIQUOR

\$10 per glass

CORDIALS AND COGNACS

\$13 per glass

LOCAL BEER

Medalla \$7 ea.

DOMESTIC BEER

Coors Light, Magna \$7 ea.

IMPORTED BEERS

Heineken, Corona \$8 ea.

SOFT DRINKS

\$5 ea.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Bar Package Prices

Prices are per person and require a minimum of 30 guests.

HOUSE BRANDS

- 1 Hour **\$35 p/p**
- 2 Hour **\$45 p/p**
- 3 Hour **\$55 p/p**
- 4 Hour **\$65 p/p**
- Additional Hour **\$10 p/p**

PREMIUM BRANDS

- 1 Hour **\$45 p/p**
- 2 Hour **\$55 p/p**
- 3 Hour **\$65 p/p**
- 4 Hour **\$75 p/p**
- Additional Hour **\$15 p/p**

LOCAL BEER, HOUSE WINE & SOFT DRINKS ONLY

- 1 Hour **\$25 p/p**
- 2 Hour **\$30 p/p**
- 3 Hour **\$35 p/p**
- 4 Hour **\$45 p/p**
- Additional Hour **\$10 p/p**

ISLAND BREEZES

Frozen Tropical Daiquiri, Piña Colada, Fresh Fruit Red Sangria
A Selection of Local Brews, Assorted Sodas, and Water

- 1 Hour **\$15 p/p**
- 2 Hours **\$10 p/p**
- Additional Hour **\$8 p/p**

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx



Bar Package Prices

Prices are per person and require a minimum of 30 guests.

OLD SAN JUAN

Fresh Fruit Red or White Sangria, Mojitos, a selection of Local, Imported & Domestic Brews, Assorted Sodas, and Water

1 Hour **\$20** | 2 Hours **\$18** | Additional Hour **\$8**

TROPICAL BEVERAGE STATION

Non - Alcoholic Frozen Piña Colada, Strawberry Daiquiri, Assorted Sodas and Tropical Juices

1 Hour **\$14** | 2 Hours **\$12** | Additional Hour **\$4**

SPECIALTY BAR

MOJITO BAR Strawberry, Mango, or Classic Lime Flavored **per drink \$9**

MARTINI BAR Classic Dry or Sweet Martini, Apple Martini, Old San Juan Martini **per drink \$12**

MARGARITA BAR Traditional, Strawberry, Mango On the Rocks, Up, or Frozen **per drink \$10**

BUBBLE BAR Traditional Mimosas or House Champagne by the glass **per drink \$9**

CASH BAR

Featuring House Brands, Premium Brands, House Selection of Wines, Local Beers, Domestic, and Imported Beers.

BARTENDERS

A Bartender Fee is required for cash bars at a charge of \$150 ea. One bartender is to be assigned for every 30 guests. **The bartender fee will be waived if revenue reaches \$500 per bar.**

CASHIERS

A cashier is required for cash bars at a charge of \$150 ea. One cashier is assigned for every 30 guests.

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx

Beverage List

RUM PRICE PER BOTTLE

Bacardi Gold, White & Limón \$60
Bacardi 8 \$125
Cruzan \$68
Don Q Cristal \$70
Don Q Limón \$85

SCOTCH WHISKEY

Dewar's \$140
Jack Daniel \$130
Chivas Regal \$160
Johnny Walker Black \$230

TEQUILA

José Cuervo Silver or Gold \$100
José Cuervo 1800 \$140
Sauza Silver or Gold \$100

VODKA

Smirnoff \$85
Solichnaya \$90
Ketel One \$150
Finlandia \$110
Absolut \$110
Grey Goose \$180

GIN

Beefeater \$100
Tanqueray \$110
Bombay Zaphire \$120

NON-ALCOHOLIC

Soft drinks & Water \$70 per case
Fruit Punch \$45 per gallon
Piña Colada \$85 per gallon
Strawberry Daiquiri \$85 per gallon

COGNA PRICE PER BOTTLE

Courvoisier VS \$140
Remy Martin VSOP \$250

CORDIALS

Cointreau \$135
Bailey's Irish Cream \$130
Frangelico \$130
Grand Marnier \$140
Amaretto Di Saronno \$110

BEER PRICE PER CASE

Local (Medalla) \$108
Domestic (Coors Light or Magna) \$130
Imported (Heineken or Corona) \$155
Non-Alcoholic (Heineken) \$100

WINE PRICE PER BOTTLE

Stemmari (White, Red) \$35
Chardonnay, Pinot Grigio, Cabernet Sauvignon
Pinot Noir, Josh Cellars, Pinot Noir \$45
Wente, Merlot \$58
Louis Latour, Chardonnay \$54
Lagaria, Pinot Grigio \$47
Pazo Pondal, Albarino \$63

CHAMPAGNE AND SPARKLING WINE

Segura Viuda Brut \$40
Torre Oria Brut \$45
La Marca, Prosecco \$45
Piper Heidsieck \$100
Veuve Cliquot \$110
Moët & Chandon, Brut/Rose \$120

SPECIALTY DRINKS

Fruit Punch with Rum \$65 per gallon
Mimosa \$65 per gallon
Piña Colada with Rum \$125 per gallon
Strawberry Daiquiri with Rum \$125 per gallon
Tropical or Red Sangria \$80 per gallon
Rum Mojito \$105 per gallon

All pricing is per person unless noted otherwise. Prices are exclusive of a 25% service charge, 7% state sales tax on non-alcoholic food items, and 11.5% state sales tax on alcoholic items. A 25% service charge on the total food and beverage revenue (plus all applicable taxes) will be added.



Hotel Rumbao, A Tribute Portfolio Hotel by Marriott
100 Brumbaugh Street, San Juan, Puerto Rico, 00901

MARRIOTT
BONVOY
787.289.1921 marriott.com/sjutx