



BANQUET MENU

Fairfield[®]
BY MARRIOTT

—
LUQUILLO BEACH

Fairfield by Marriott
Luquillo Beach

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EVENT
PLANNING
INFORMATION
& POLICIES

Thank you for selecting the **Fairfield by Marriott in Luquillo Beach** for your event. We would be delighted to assist you in creating a memorable stay by being part of your team. Our staff is well-trained and prepared to ease the process by focusing on all the details before your arrival. Enjoy our banquet menu offering a selection of healthy choices for breakfast, lunch, and Caribbean and International options for dinner.

The **Fairfield by Marriott Luquillo Beach** family is looking forward to welcoming you to Luquillo between the blues of the seas and the greens of the El Yunque Rainforest.

MENU GUIDELINES

To ensure the best experience, we require your final menu selections no later than (2) two weeks prior to the event. Due to our "island/property location" most of our food and beverage products are delivered with date limitations, therefore our culinary team requires additional time for planning. The menus presented are based on seasonality and pricing. Changes may occur without notice.

Meal guarantees and signed Banquet Event Orders (BEO) are required (14) fourteen days prior to the event date, once this information is provided this number is not subject to reduction, should fewer guests attend. The events and meal functions are prepared based on the final guarantee only. If for any reason a guarantee is not provided, the hotel will use the expected attendance shown in the contract as the final guarantee. If your actual event guarantee increases more than 5%, 72 hours prior to the event the resort will charge a \$5.00 per person surcharge. If the guarantee continues to increase from 48 to 24 hours prior to your event, the surcharge will be \$10.00 per person. On the day of the event, should the attendance be higher than the final guarantee or signed banquet event order, the hotel reserves the right to charge the client based on actuals, in addition to the surcharge fees.

Should you require any special dietary options for any of your attendees, please advise your sales manager at least (14) fourteen days in advance, and our chef will be more than happy to provide the options available.

For social events of 50 people or less, that request a choice of two main entrées, an additional surcharge of \$5.00 per person will apply. Dinner entrées will be limited to (2) two choices and will be served with the same side dish.

BANQUET ADMINISTRATION FEE

A 20% Banquet Administration Fee and an 11.5% Government Sales Tax (subject to change without notice) will be applied to all food, beverage, and event fees (chef fees, cash bar, labor fees, set up fees, etc.), tent rentals, room rentals, and audiovisual equipment.

LABOR & STAFFING

For plated banquet events, the resort provides one (1) server for every fifteen (15) guests and one (1) assistant server for every forty (40) guests. Additional servers may be contracted for \$150.00 per server, for a minimum shift of four (4) hours. Bar service includes one (1) bartender for every fifty (50) guests. Additional bartenders may be contracted for \$150.00 per bartender for a minimum shift of five (5) hours. For additional servers or bartenders, seven (7) days' notice is required. Cash bars incur a set-up fee of \$150.00 per bar and an additional \$150 bartender fee per bartender. Our Chef Fees are \$100.00 per chef. Additional hours may be added at \$75.00 per chef, per hour.

MINIMUM FOOD & BEVERAGE CONSUMPTION AND ROOM RENTAL FEES

Our Sales Manager will assign the banquet rooms according to the set-ups required and the number of attendees at the time of contracting. If your event is unable to meet the following food and beverage minimums, the difference will be allocated as a room rental charge. The food and beverage minimums will cover a maximum of five (5) consecutive hours. Should your event require additional hours, additional labor fees will apply based on the venue and number of hours. The hotel reserves the right to change the meeting location or venue specified in the contract should the number of guests change, or it is deemed necessary by the hotel.

LUQUILLO MEETING ROOM

- Weekdays: \$3,000.00 (Sun through Thu)
- Weekends: \$4,000.00 (Fri) and \$5,000.00 (Sat)



B R E A K F A S T

BREAKFAST BUFFET

Selection of Two Refreshing Juices

(Orange, Apple & Cranberry,)

Sweet and Savory Breads (3 pieces per person)

Butter, Marmalades, and Cream Cheese

Scrambled eggs

Roasted Potatoes

Choice of one: Bacon or Sausage

Waffle or French toast

Freshly Brewed Coffee and Assortment of Teas

\$19 PP

CONTINENTAL BREAKFAST

Assorted of pastries

Parfait

Seasonal Fruit

Oatmeal

Freshly Brewed Coffee and Assortment of Teas

\$14 PP



LUNCH & DINNER BUFFET

DELI BUFFET

Creamy Tomato-Basil Soup

Bread Selection: White / Wheat / Mallorca

Protein Selection: Turkey / Black Forest Ham / Genoa Salami / Creamy Hummus

Cheese Selection: Cheddar / Swiss / Smoked Gouda

Lettuce / Sliced Red Onion / Sliced Tomatoes / Pickles

Condiments: Mayonnaise / Dijon Mustard / Creamy Ranch

Assorted Bags of Chips

Freshly Baked Cookies & Brownies

Freshly Brewed Puerto Rican Coffee / Decaffeinated / Teas

\$26 PP

PUERTO RICAN FOLKLORE

Freshly Baked Bread Rolls / Butter

Choice of One Local Soup: Pumpkin, Plantain or Root Vegetables Cream

Choice of One Traditional Salad: Classic Potato Salad or Creamy Elbow Salad

Choice of One Protein:

Oregano Marinated Chicken Breast with Creole Sauce

Pork Loin in Guava BBQ

Churrasco topped with Chimichurri

Mahi-Mahi topped with Mango Salsa

Red Snapper in Cilantro Mojo

\$34 PP

Add an extra protein of \$8 pp

Choice of Two Sides:

Arroz con Cilantro, Arroz Mamposteao, Arroz con Gandules, Yuca al Mojo,

Amarillos en Almíbar or Vianda Mash

Tres Leches & Coconut Flan

Freshly Brewed Puerto Rican Coffee / Decaffeinated / Teas

PASTA DELIGHT

Freshly Baked Bread Rolls / Butter

Minestrone Soup

Classic Caesar Salad

Tri-Color Cheese Tortellini / Creamy Pesto and Marinated Sauce

Chicken Parmigiana

Tiramisu

Freshly Brewed Puerto Rican Coffee /Decaffeinated / Teas

\$34 PP

*Enhance with Pan Seared Salmon in Red Onion Relish

\$8 PP

CINCO DE MAYO

Poblano & White Cheddar Soup

Two choices of Meat

Chicken, Pork Carnitas, or Carne Asada (Skirt Steak)

Fajitas

Flour Tortillas

Condiments: Guacamole/ Queso Blanco / Sour Cream / Salsa

Arroz con Cilantro

Traditional Churros / Caramel Sauce

Freshly Brewed Puerto Rican Coffee / Decaffeinated / Teas

\$36 PP

PASEO EN MADRID

Includes Galician Soup "Caldo Gallego"
Spinach Salad | Manchego | Ham | Almonds | Piquillo Vinaigrette

CHOICE OF:

PAELLA DEL CAMPO

Chorizo | Pork | Chicken
Cheesecake or Flan
Freshly Brewed Puerto Rican Coffee / Decaffeinated / Teas

\$34 PP

PAELLA DEL MAR

Shrimp | Calamari | Mussels | Fish
Cheesecake or Flan
Freshly Brewed Puerto Rican Coffee / Decaffeinated / Teas

\$39 PP



LUNCH & DINNER
PLATED

THREE-COURSE LUNCH & DINNER

Your selection of one Soup or Salad, Main Course, and choice of one side and Dessert
Includes Bread Rolls with Butter, Freshly Brewed Puerto Rican Coffee, and Assorted Teas

SOUPS

Cream of Local Pumpkin

Roasted Seeds | Cilantro Oil

Cream of Plantain

Chopped Chicharron | Crispy Plantain | Onion Relish

Creamy Tomato

Basil Oil

Loaded Potato Soup

Crispy Bacon Relish

SALADS

Spring Mix Salad

Local Cheese | Cherry Tomatoes | Onion | Mango Vinaigrette

Spinach Salad

Goat Cheese | Almonds | Cranberries | Balsamic Vinaigrette

Classic Caesar Salad

Parmesan | Garlic Croutons

ENTRÉE SELECTION

(Choice of One)

Chicken Breast

Creamy Garlic Sauce

\$26 PP

Seared Mahi-Mahi

Mango Salsa

\$30 PP

Roasted Pork Loin

Mushroom Sauce

\$28 PP

Salmon

Teriyaki Glazed

\$30 PP

Churrasco

Chimichurri

\$32 PP

Cauliflower Steak

Salsa Verde

\$22 PP

Beef Tenderloin

Herb Butter

\$34 PP

SIDES

(Choice of One)

Cilantro Rice | "Mamposteao" Rice | Garlic Mashed Potatoes | Penne Pasta
Roasted Herb Potatoes | Onion Bacon Rice | Malanga Mash

DESSERTS

(Choice of One)

Tres Leches | Coconut Flan | Vanilla Flan | Tiramisu
Classic Cheesecake | Decadent Chocolate Cake | Carrot Cake

Add an extra course (soup, salad, or dessert)

\$8 PP



THEMED COFFEE BREAKS

COFFEE BREAKS

Includes freshly brewed Puerto Rican coffee & and assorted tea selection

Fresh Start

Whole Fruit Selection: Apples, Mandarins & Bananas | Apple & Orange Juice

\$12 PP

Bake Shop

Freshly Baked Muffins | Assorted Danishes | Local "Quesitos" | Apple & Orange Juice

\$12 PP

Yogurt Parfait Bar

Greek Yogurt Shooters

Toppings: Granola | Dried Cranberries | Toasted Almonds | Coconut Flakes | Honey

\$12 PP

Cookie Time!

Chocolate Chip | Macadamia | Oatmeal | Coffee Station and assorted soft drinks

\$12 PP

Cinema

Butter Popcorn | Chocolate Bars Selection | Assorted Soft Drinks

\$12 PP

Mexican Fiesta

Churros | Dulce de Leche | Tortillas Chips | Guacamole | Salsa | Fresh Lemonade

\$14 PP

Deli Break

Turkey & Swiss | Mini Croissant | Petite Hummus Sandwich | Whole Grain Bread | Assorted Soft Drinks | Freshly Brewed Puerto Rican Coffee | Decaffeinated | Teas

\$16 PP



RECEPTION

HORS D'OEUVRE SELECTION

Five (5) pieces per guest per hour are suggested

Cold Hors d'oeuvre

Tomato Bruschetta | \$3

Caribbean Shrimp Ceviche | \$5

Creamy Chicken Salad Crostini | \$3

Fresh Mozzarella & Tomato Skewers | \$3.50

Manchego & Prosciutto Crostini | \$3.5

Hot Hors d'oeuvre

Cod Croquet | \$3

Chorizo & Manchego Croquet | \$3

Mini Vegetable Spring Roll | \$3

Petit Chicken Skewers | \$3.25

Petit Churrasco Skewers | \$3.75

Jalapeño Poppers | \$3

Chicken Teriyaki Dumpling | \$3

Chicken Cordon Bleu | \$3

"Pastelillos" de Longaniza | \$4

"Pastelillos de Lechon Asao | \$4.25

Chicken Chicharrones | \$3.50

Beef Sliders | \$4.25

LOCAL CÓRNER PASS

Selected four (4) choices

Bolitas de Queso

Yuca Fritters

Sorullitos de Maíz

Mini Alcapurrias

Bacalaitos

Queso Frito & Guava Sauce

\$15 PP



COCKTAIL MENU

HOSTED BAR - BY THE HOUR

PER PERSON	PREMIUM BRANDS	HOUSE BRANDS	WINE, BEER & SPARKLING
One Hour	\$23	\$17	\$18
Two Hours	\$35	\$27	\$29
Three Hours	\$45	\$34	\$36
Four Hours	\$55	\$41	\$43
Additional Hour	\$7	\$10	\$7

Charges are based on the guaranteed attendance with unlimited consumption for the contracted amount of time.

ITEMS	PREMIUM BRANDS	HOUSE BRANDS
White Wine	House, Chardonnay	House, Chardonnay
Red Wine	House, Cabernet Sauvignon	House, Cabernet
Sparkling Wine	House, Prosecco	House, Cava or Prosecco
Vodka	Grey Goose or Tito's	Sky or Absolut
Gin	Hendricks or Tanqueray 10	Bombay Sapphire or Beefeater
Whiskey	Johnnie Walker Black	Dewar's White Label & Jack Daniels
Rum	Don Q, Don Q Flavor or Bacardi	Don Q, Don Q Flavor or Bacardi
Tequila	1800 Silver	Jimador Silver or Jose Cuervo

Choose three (3) Beers:
 Domestic Beers: Medalla Light, Michelob Ultra, Magna
 Imported Beers: Heineken, Corona, Stella

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LUQUILLO BEACH

Pasta Special

Chicken Pasta with House Sause

Shrimp Pasta

Shirt Steak Pasta

\$27.00 p/p

