

2012 WEDDING MENUS



Contact Estela Suárez at 787-888-6618
or by email: esuarez@wyndham.com



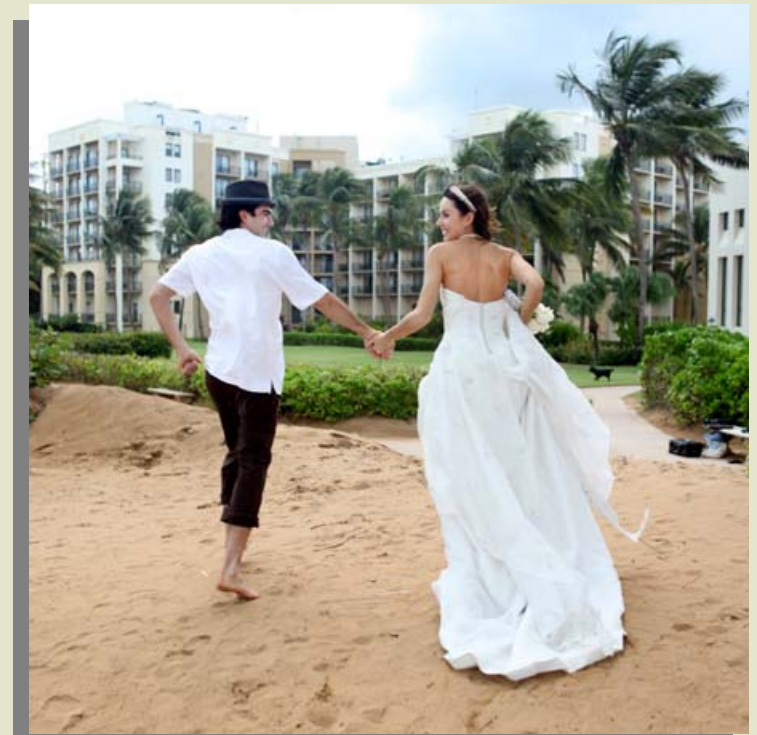


Welcome to The Rio Mar Beach Resort & Spa A Wyndham Grand Resort!

Nestled between El Yunque National Forest and a mile stretch of secluded beach, the Wyndham Rio Mar is Puerto Rico's most exotic resort destination. 500 magnificent acres with spectacular ocean, rainforest and lush tropical views serve as the backdrop for your dream island celebration.

Our professional wedding team will see to every detail of your wedding. Whether your ideal wedding is just a small romantic ceremony for the two of you or a grand event with loved ones the Wyndham Rio Mar is Puerto Rico's most exotic resort destination—uniquely charming and romantic. And no passport is required for U.S. citizens.

Celebrate your most joyful occasion in the romantic setting it truly deserves—the exquisite paradise of the Rio Mar Beach Resort & Spa!





Romance Begins

Champagne Toast

Guests to be served one glass of Sparkling Wine

Freshly Baked Dinner Rolls, Sweet Butter

Appetizer

Native Cream of Pumpkin Soup

Salad

Mesclum Salad Served with Tomatoes, Cucumbers,
Black Olives, Curly Carrots, and Balsamic Vinaigrette

Entrée

Breast of Chicken Stuffed with Yuca al Mojo, Garlic Cream Sauce
Pigeon Pea Rice
Grilled Herb Vegetables

Dessert

Wedding Cake
Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee, and Selection of Herbal Teas

Plated Dinner - \$76.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



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Wedding Vows

Champagne Toast

Guests to be served one glass of Sparkling Wine

Freshly Baked Dinner Rolls, Sweet Butter

Appetizer

Open Face Ravioli with Assorted Mushrooms and Basil Infusion

Salad

Caprese Salad with Ripe Tomato and Fresh Mozzarella and Rosemary Dressed with Pesto Sauce

Entrée

Duet of Grilled Breast of Chicken & Prawns,
Balsamic Reduction Sauce
Red Bliss Garlic Potatoes
Julienne of Vegetables

Dessert

Wedding Cake

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee, and Selection of Herbal Teas

Plated Dinner - \$84.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



Endless Love

Champagne Toast

Guests to be served one glass of Sparkling Wine

Freshly Baked Dinner Rolls, Sweet Butter

Appetizer

Caribbean Shrimp Cocktail with Lime and Cocktail Sauce

Salad

Selected Field Greens with Sliced Cucumbers, Chunks of Tomato,
Field Mushrooms, Cilantro with Herbed Garlic Croutons

Entrée

Grilled Filet of Beef with Madeira Sauce
Yukon Potato Mash
Seasonal Herbed Vegetables

Dessert

Wedding Cake

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee, and Selection of Herbal Teas

Plated Dinner - \$93.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



All Our Tomorrows

Champagne Toast

Guests to be served one glass of Sparkling Wine

Freshly Baked Dinner Rolls, Sweet Butter

Appetizer

Caribbean Crab Cake with Sesame Jicama Slaw, Cilantro Oil, and Mango Salsa

Salad

Spinach Salad with Crispy Pancetta, Onion and Leek Chiffonade
Raspberry Rum Vinaigrette

Entrée

Duet of Grilled Breast of Chicken & Prawns,
Balsamic Reduction Sauce
Yukon Gold Potato Mash
Buttered Asparagus & Slivered Almonds

Dessert

Wedding Cake

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee, and Selection of Herbal Teas

Plated Dinner - \$97.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



Ever After

Champagne Toast

Guests to be served one glass of Sparkling Wine
Freshly Baked Dinner Rolls, Sweet Butter

Soup

Roasted Tomato & Garlic Soup with Seared Eggplant Crouton

Salad

Assorted Mesclun Greens, Dried Cranberries,
Toasted Walnuts, Candied Pear Slices,
and Champagne Vinaigrette

Entrée

Veal Chop Stuffed with Prosciutto,
Parmesan Cheese and Sage Herbed Risotto
Seasonal Herbed Vegetables

Dessert

Wedding Cake

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee, and Selection of Herbal Teas

Plated Dinner - \$110.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



Moonlight

**Medley Greens with Condiments and Dressings
Sliced Fruit Presentation**

**Cucumber, Tomato and Mozzarella Salad
Tossed with Light Vinaigrette
Red Bliss Potato Salad**

**Rosemary Roasted Chicken
Grilled Pacific Sea Bass
London Broil with Fresh Mushroom Bordelaise Sauce**

**Buttered Greens Beans with Carrots
and Slivered Almonds
Au Gratin Potatoes**

Freshly Baked Rolls and Butter

**Freshly Brewed Coffee, Decaf Coffee,
and Selection of Herbal Teas**

Buffet - \$72.00 per person

Buffets Require a Minimum of 35 Guests

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



Rio Mar

**Rainforest Salad with Tropical Condiments and Dressings
Tropical Fresh Fruit Display**

**Ripe Plantain Salad with Cilantro Pesto Dressing
Pasta Salad with Herbed Vegetables and Olives
Island Roasted Pernil**

**Churrasco a la Criolla with Chimichurri Sauce
Grilled Mahi Mahi with Mango Papaya Relish
Arroz Mamposteao
Local Root Vegetables**

Freshly Baked Rolls and Butter

**Freshly Brewed Coffee, Decaf Coffee,
and Selection of Herbal Teas**

Buffet - \$82.00 per person

Buffets Require a Minimum of 35 Guests

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Banquet Beverage Service

Hosted Bar - Packages Per Hour/Per Person Price

<i>House Brands</i>	<i>Premium Brands</i>	<i>Benchmark Brands</i>
1 hour @ \$19.00 p/person	1 hour @ \$21.00 p/person	1 hour @ \$23.00 p/person
2 hour @ \$26.00 p/person	2 hour @ \$28.00 p/person	2 hour @ \$30.00 p/person
3 hour @ \$33.00 p/person	3 hour @ \$35.00 p/person	3 hour @ \$37.00 p/person
4 hour @ \$40.00 p/person	4 hour @ \$42.00 p/person	4 hour @ \$45.00 p/person
5 hour @ \$47.00 p/person	5 hour @ \$49.00 p/person	5 hour @ \$51.00 p/person

For cash bars, there will be a charge of \$125.00 per cashier and \$125.00 per bartender will apply for every 3-hour period. Bartender fee will be waived if revenue reaches \$500.00 per bar.

The above bars, by the hour, include a selection of cocktail brands (House or Premium), Imported Beer, Domestic Beer, Wine, Soft Drinks, and Mineral Waters. Package Bars DO NOT include Frozen Drinks, Cordials, or after dinner drinks.

A bartender fee of \$125.00 per bartender will apply for every 3-hour period.

Bartender fee will be waived if revenue reaches \$500.00 per bar.

Additional hours at \$20.00/hour.

Hotel will provide one bartender per 75 to 100 people.

For groups of 30 and under, Self-Service Bar charges will be based on consumption.

A set-up fee of \$100.00 will apply per bar.

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.



Banquet Beverage Service

(continued)

Cocktails-Premium Brand Liquor	\$7.50 p/glass
Cocktails-House Brand Liquor	\$7.00 p/glass
House Wine	\$7.50 p/glass
Domestic Beers (Bud, Coors, Medalla)	\$6.00 each
Imported Beers (Heineken, Corona)	\$6.50 each
Soft Drinks / Juice	\$3.75 each
Mineral & Mineral Waters	\$3.75 each

Also available upon request

Frozen Drinks	\$8.50 p/glass
Cordials & Cognacs & Ports	\$9.50 each

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Reception Enhancements

Displayed Hors d'oeuvres Selections

Vegetable Crudités

Fresh Crudités Display of Crisp Raw Vegetables

Served with Assorted Dips

\$6.00 per person

Fruit Display

Fresh Seasonal Fruit Display with Tropical Fruits & Berries

\$7.00 per person

Imported Cheese Display

Selection of International Cheeses served
with Crackers and Sliced French Breads

\$10.00 per person

Raw Bar

Oysters, Clams, Mussels, Shrimp and Crab Claws

(Price is based on 1 oyster, 1 clam, 1 mussel,
3 shrimp and 2 crab claws per person)

\$18.00 per person

The above prices do not include the 23% service charge & 7% Government Tax. All prices are subject to change.





Reception Enhancements

(continued)

Charcuterie

**European Sausages and Cold Meat Extravaganza
Served with Crackers, Sliced French Bread and Mustards
\$12.00 per person**

Lechon a la Vara

**Seasoned and Marinated, Roasted Pig on a Spit for approximately 80 people
\$800.00
Carved by a Chef (Chef Fee \$125.00)**

Tapas Bar

**Mediterranean Style tapas of Seasonal Seafood, Meats, Cheeses & Vegetables
\$25.00 per person**

Sushi Bar

**Variety of California Style Sushi Rolls to include Shrimp, Tuna and Smoked Salmon
\$25.00 per person**

Pasta Station

**Tortellini and Penne Pasta cooked by Chef with your
choice of Marinara and Alfredo Sauces
\$26.00 per person**

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The Grand Finale

Beautiful Wedding Cakes

Two, Three, or Four Tiers starting at \$10.00 per person
Five Tiers starting at \$12.00 per person

Decorate your wedding cake with sugar flowers coordinating with the Bride's Bouquet
(Additional decor costs will be added to the per person price)

Cake Selection

Vanilla

Chocolate

Lemon

Almond

Vanilla and Chocolate Marble Cake

Cake Filling Selection

Vanilla Butter Cream

Chocolate Butter Cream

White Chocolate Mousse

Chocolate Raspberry Ganache

Chocolate Mousse

Pistachio, Mango, or Orange Cream

Raspberry, Lemon or Strawberry Jam

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The Grand Finale

(continued)

**Wedding Cakes are finished with
Butter Cream Icing or Fondant Rolled Icing**

**Rolled Fondant Icing is available in Ivory or White
Vanilla Butter Cream icing is made with Unsalted, Sweet Butter and Pure Vanilla Extract and is always Ivory in color**

Choice of Round, Square, or Hexagon shape

**All cakes and desserts are made from scratch on-site
in our Pastry Kitchen by our Executive Pastry Chef Anibal Rodriguez and his team**

**For Cakes Brought from Off Property Bakeries,
a \$2.00 Per Person Cake Cutting Fee will Apply**

Cupcakes

Three, Four, or Five Tier Wedding Cup Cake Tower

**Vanilla and chocolate alternating cupcakes
Soaked in Rum topped with Butter Cream Icing
\$5.00 per person**

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Enhancements

Martini & Mojito Bar

\$8.50 per drink or \$15.00 per person for the first hour

Frozen Drinks Bar

**Selection of Two specialty Frozen Drinks
Piña Coladas, Frozen Margaritas, Strawberry Daiquiris,
Mango Daiquiris**

\$9.00 per drink or \$12.00 per person for the first hour

Platter of Chocolate Dipped Strawberries

(based on 10 per table)

\$20.00 per platter per table

The Viennese Buffet

**Selection of French Pastries,
Fruit Tarts, Mini Chocolate Banana Tart,
Mini Crème Brule, Mini Key Lime Tarts**

**Miniature Tea Cookies Selection includes Almond
Macaroons, Butter Cookies and Linzer Cookies**

\$16.00 per person

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Enhancements

(continued)

Fresh Fruit and Chocolate Fondue Dessert Station

Chocolate Fondue

Fresh Fruit Skewers to include Honeydew
and Cantaloupe Melons,

Pineapple, Mango and Watermelon

\$10.00 per person

Ice Cream Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream

Served with an assortment of Toppings and Sauces

\$9.00 per person

Cigars and Cigar Roller available upon request

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