

The Barceló San José Hotel offers services to successfully carry out and complete your Wedding Banquets, and we are pleased to provide multiple benefits for future spouses. This exclusive hotel continues to be one of the most sought-after venues for celebrating such an important event. In addition to having its own Convention Center, its beautiful gardens create an elegant and welcoming atmosphere.

Undoubtedly, what makes this hotel stand out, what makes it great day by day, is the value of its people—a smile, a handshake, a timely response—are part of the warmth that the Barceló San José team has for you.

We invite you to explore our facilities; to provide you with personalized service with our event executive, conduct an inspection of the halls, and review the quotation as well as the details of your event.

## **Weddings**

The prestigious Barceló San José Hotel is pleased to present its proposal:

### **We offer:**

Complimentary seating for the couple (their packages are not charged)  
Hall, waiter service, tableware, glassware, and cutlery from the hotel for 5 hours  
(Extra charges apply for additional hours according to the hall; for additional hours, the service of waiters is charged at US\$30 per waiter, per hour)

## The Package Includes:

- 1 option to choose from: Sparkling Wine, Cider (non-alcoholic), Cocktail with or without Alcohol
- 3 appetizers
- 1 entrée
- 2 meat options
- 2 side dishes
- 1 Dessert or 2 Mini Desserts
- Soup or Cream for closing
- Bread and Butter
- Unlimited natural or soft drinks during the 5 Hours of the Event
- Corkage for spirits (permission to bring in all types of spirits except beer, no soft drinks allowed)

## Table Setup, Luxury Package\*:

- Premium Luxury Tablecloth – (Base provided if needed, complimentary)
- Chair of choice (excluding Cosmo and Milan)
- Charger Plate
- Napkin
- 2 complimentary premium tablecloths for support tables or 2 premium chairs for the newlyweds (\*Valid for events with a minimum of 30 people - Valid for round tables of 10 people - Equipment subject to availability on the date)

**Price per person: US\$63 (Including Taxes)**  
**(Minimum booking of 30 people)**

The main course service in the package is Buffet-style. If a plated service is required, an additional charge of US\$2 per person will apply.

Complimentary menu tasting for 4 people. *Applies to events with a minimum of 80 guests.*

**Complimentary Wedding Night** in a Luxurious Superior Standard Room (Hotel Barceló San José), Includes Buffet Breakfast or In-Room Breakfast and transportation to the airport. Complimentary Strawberries with Chocolate and Cava. *Applies to events with a minimum of 50 guests*

**Honeymoon Stay:** Events exceeding US\$8000 (in Food and Beverages) will receive a 3-day, 2-night stay for the couple at one of Barceló Hotel Group's beach hotels in Costa Rica, with the option to choose between Barceló Tambor, Occidental Tamarindo, or Occidental Papagayo. Transportation not included. Certificate valid for 6 months from the date of the event. Restrictions apply.

**Menu to choose:**

**\*According to the number of options included in your menu**

**Appetizers:**

- House Vegetable Dip with Crostini
- Bacon Dip with Crostini
- Fancy Cheese and Toasted Almonds Dip with Crostini
- Onion and Asparagus Dip with Crostini
- Three Mushroom Dip with Crostini
- Heart of Palm Mousse with Crostini
- Avocado Mousse with Crostini
- Asparagus Mousse with Crostini
- Pejibaye Mousse with Crostini
- Ham and Asparagus Rolls
- Mushrooms Stuffed with Caramelized Onion
- Ground Mushroom Truffle
- Fish and Crab Croquettes with Tartar Sauce
- Milanese-style Corvina Fish Sticks with Tartar Sauce
- Breaded Corvina Fish Sticks with Oyster Sauce, Roman Style
- Beef Tenderloin Skewers with Chile and Onion
- Mini Filet Mignon with Asparagus Tips
- Voul au Vent with Smoked Salmon and Cheese

- Voul au Vent with Heart of Palm
- Voul au Vent with Spinach and Ricotta Cheese
- Roast Beef with Sour Cucumber and Dijon Mustard with Honey
- Roast Beef with Roasted Garlic Mojo and Spices

### Salads:

- Hawaiian Salad with Raisins and Carrots
- Caesar Salad with Grilled Chicken Dice and Croutons
- Cabbage Salad with Carrots and Sweet and Sour Mayonnaise
- Barceló Premium Mixed Salad
- Greek Salad (Black Olives, Lettuce, Tomato, Goat Cheese or Another, Chicken with Honey, Lemon, Thyme, and Olive Oil Dressing)
- Salad with a Variety of Lettuces, Spinach, Black Grapes, Walnuts with Lemon and Honey Vinaigrette
- Cleopatra Salad (Cucumber, Onion, Green Grapes, Strawberries, and Celery with Yogurt, Lemon, and Honey Dressing)
- Asian Salad (Watercress, Celery, Mushrooms, Mandarin, Green Onion, and Shredded Heart of Palm with Sesame Oil)
- Heart of Palm Salad
- Creole Salad
- German Potato Salad with Smoked Ham
- Caprese Salad with Tomato and Basil
- Italian Antipasto with Tomato, Basil, and Parmesan Cheese
- Salad with a Duo of Lettuces and Grilled Vegetables
- Cabbage and Mushroom Salad with Ranch Dressing and Crispy Bacon
- Cucumber, Strawberry, and Romaine Lettuce Salad with Olive Oil and Yogurt Dressing
- Green Salad with Vegetable Crudités and Ranch Dressing
- Chickpea Salad with Vinaigrette
- Potato Salad with Celery, Mayonnaise, Smoked Bacon, and Corn
- Duo of Cabbage Salad with Citrus Infusion, Corn, Grilled Chicken, Celery Stalks, and Chickpeas
- Spanish Russian Salad
- Short Pasta Salad with Smoked Ham, Mayonnaise, Onion, and Cilantro

## Soups:

- Potato and Leek Cream Soup
- Carrot Cream Soup
- Pejibaye Cream Soup
- Squash Cream Soup
- Squash and Pejibaye Cream Soup
- Squash and Shrimp Cream Soup
- Pea Cream Soup
- Vegetable Cream Soup
- Onion Cream Soup
- Spinach Cream Soup
- Seafood Soup
- Chicken Consommé
- Garlic Soup
- Minestrone Soup
- Black Soup
- Fish Soup
- Vegetable Consommé
- Meat and Vegetable Consommé
- Celestine Chicken Consommé

## Meat:

- Beef Tenderloin Bordelaise
- Beef Tenderloin with Three Mushrooms
- Rossini Medallions with Port Wine
- Cumberland Beef Tenderloin
- Beef Tenderloin Hunter Style
- Beef Tenderloin with Blue Cheese
- Beef Tenderloin in Marchand de Vin Sauce
- Argentine Whole Beef Tenderloins
- Beef Tenderloin with Strawberries in Balsamic Vinegar
- Oriental Beef Tenderloin
- Roast Beef with European Infusion

## Chicken:

- Chicken à la Española with Serrano Ham
- Chicken with Roasted Garlic Cream
- Chicken in Cream, Lemon, and Thyme
- BBQ Chicken with Tamarind and Cocoa
- Chicken in White Mushroom Cream
- Sweet and Sour Chicken Thigh
- Boneless Chicken Thigh with Mushrooms
- Perigord-Style Chicken Breast
- Country-Style Chicken
- Indian-Style Chicken
- Cordon Blue with Red Wine
- Chicken Stuffed with Cheese and Spinach
- Mustard and Honey Chicken
- Chicken with Spinach and Mushrooms

## Pork:

- Pork Loin in its juices
- Italian Roasted Pork Loin
- Pork Loin in Orange and Pineapple
- Pork Loin in Plum and Roasted Garlic
- Pork Loin in Gravy Sauce, Apple, and Bacon
- Lemon and Spiced Pork Loin
- Pork Loin with Ham, Rosemary, and Basil
- Pork Loin with Chipotle and Cheese
- Pork Loin with Sweet Potato Cream and Bacon Bits
- Smoked Pork Loin with Red Wine and Grapes

## Fish:

- Fillet with Béchamel Sauce and Clams
- Roman-Style Fish with Tartar Sauce
- Fish Meunière
- Trout with Seafood
- Trout with Seafood Cream
- Fish with Almond Cream and Chives
- Fillet with Veracruzian Relish
- Fillet with Almonds and Capers
- Fillet with Lemon and Passion Fruit Infusion

- Trout with Sake, Sesame, and Lemon
- Smoked Trout with Squid
- Trout with White Wine and Bacon
- Mediterranean Fish
- Caribbean Fish

## Side Dishes:

- Broccoli with Corn and Italian Spice
- Miniature Potatoes with Crispy Bacon
- Seed Potatoes with Onion Cream
- Sweet Potato Puree
- Yuca with Mojo
- Roasted Potatoes with Parsley
- Gardener's Rice
- Rice with Parsley and Peppers
- Rice with Asparagus
- Rice with Mushrooms
- Potato Truffle with Pesto
- Cajun Potatoes
- Mini Potatoes with Bacon and Cream
- Potato Crust with Manchego Cheese
- Garden Vegetables
- Zucchini Stuffed with Corn
- Grilled Broccoli
- Buttered Vegetable
- Yellow Rice
- Eggplant Napolitana
- Broccoli with Onion Cream
- Whole Mushrooms with Garlic and Spices
- Vegetable Medley
- Green Beans and Asparagus Gratin
- Sautéed Green Beans with Shallots
- Duke Tomato
- Tomato Stuffed with Heart of Palm
- Sweet Carrot with Raisins
- Mini Vegetables in Wine
- Peas, Corn, Mushrooms, Onion, and Chile
- Tomato Stuffed with Provençal Mushroom
- Rice with Almonds

## Desserts:

- Tres Leches Cake with Flambéed Meringue
- Kalua with Almond Mousse
- Macadamia Brownie with Swiss Glaze
- White Chocolate Brownie with Pistachio and Walnut
- Temptation Roll with Dulce de Leche and Nuts
- New York Cheesecake
- Cheesecake: Blackberry, Strawberry, Passion Fruit, Peach, and Oreo
- Lemon Pie with Blueberry Sauce
- Artisanal Apple and Pear Strudel
- Panna Cotta with Blackberry or Asian Orange Sauce
- Tocinillo de Cielo (Caramel Custard)
- Artisanal Tiramisu
- Russian Charlotta
- Flan Varieties: Coconut with Caramel and Figs with Dulce de Leche
- Nutella and Banana Crepes
- Strawberry Crepes with Orange and Tequila
- White Chocolate Crepes with Crunch and Pistachio
- Powder Seed Crepe with English Glaze
- Sdrufulo of Banana, Nutella, and Cookie
- Merengue Filled with Baileys Mousse
- Churros Filled with Dulce de Leche and Peanuts
- Focaccia with Flambéed Fruit Trio: Mango with Orange and Sambuca, Strawberries with Red Wine and Mint, Banana with Vanilla and Cinnamon
- Mousse Varieties: Baileys with Almond, Basil with Amarula, Passion Fruit, or Chocolate
- Flan and Chocolate Parcel