Local Meeting Package 2026

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Caribe Hilton

Breakfast

CONTINENTAL

- **Choice of One Juice:** Orange, Acerola ,Guanábana, Guava
- Assorted Breakfast Pastries Served with Butter and Preserves
- Puerto Rican Coffee, Decaf, Hot Teas & Milk

ADDITIONAL OPTIONS

FULL (Add $12.00pp)

- **Choice of Two Juices:** Orange, Guava, Cranberry, Pineapple, Acerola, Guanábana
- Assorted Seasonal Fruits
- Assorted Breakfast Pastries Served with Butter and Preserves
- Scrambled Eggs or Eggs Whites
- **Choice of:** Grilled Ham, Bacon or Sausage
- Puerto Rican Coffee, Decaf, Hot Teas & Milk

ENHANCEMENTS

- Assorted Seasonal Fruits
- Hot Oatmeal or Cream of Corn
- Scrambled Eggs & Cheese Wrap or Croissants
- Ham & Cheddar Cheese Mallorca
- Whole-Wheat Tortilla with Vegan Sausage and Eggs Whites
- Avocado Toast (seasonal availability)

Plated Lunch

Includes bread rolls with butter, choice of soup or salad, entrée, choice of one (1) dessert and Puerto Rican Coffee, Decaf, Hot Teas & Milk.

BORICUA

- Pumpkin Cream Soup
- Garden Greens with Tomatoes, Cucumber, Pineapple Vinaigrette
- Roast Pork Leg "Pernil Asado"
- "Arroz Mamposteao"
- Baked Ripe Plantains
- "Tembleque"
- Guava Shells with Puerto Rican Cheese

HOMESTYLE

- Lentil Soup
- Garden Greens, Walnuts, Buffalo Mozzarella, Raspberry Vinaigrette
- Flank Steak
- Rice Pilaf
- Sautéed Mushrooms & Spinach
- Chocolate Cake with Seasonal Berries Sauce
- Mango Panna Cotta

MEDITERRANEAN FUSION

- Plantain Soup
- Garden Greens Topped with Garlic Croutons, Tomatoes, Balsamic Vinaigrette
- Grilled Fresh Salmon in Caper Wine Sauce
- Green Beans, Tomato & Toasted Almonds
- Saffron Rice
- Caramel Custard
- Almond-Honey Cake

Plated Lunch (cont.)

Includes bread rolls with butter, choice of soup or salad, entrée, choice of one (1) dessert and Puerto Rican Coffee, Decaf, Hot Teas & Milk.

ITALIANO

- Cannellini Bean Soup
- Capresse Salad
- Antipasti Vegetables
- Chicken Marsala
- Sundried Tomato & Basil Orzo
- White Chocolate Panna Cotta, Almond Biscotti
- Cappuccino Crème Brûlée

COUNTRYSIDE

- Traditional 'Sancocho' Soup
- Baby Greens Salad
- Oregano Pork Loin, Rum Glaze
- Mamposteao Rice
- Honey Glazed Sweet Potato
- Bienmesabe
- 'Queso Fresco' Cheesecake

CARIBE

- Cream of Viandas
- Caesar Salad
- Chicken Breast
- Onion Rice
- Seasonal Vegetables
- Cheesecake
- Tres Leches

VEGETARIAN OPTIONS*

(available upon request)

- Monssaka
- Pasta Penne with Seasonal Vegetables
- Vegetable Lasagna

*Additional charges apply for tofu or plant based meat.

Break

(SELECT ONE)

- Baked Cookies
- Finger Sandwiches
- Granola Bars
- Bagged Chips
- Freshly Popped Popcorn
- Nachos with Cheese
- Donuts
- Quesitos
- Churros

Includes Coffee, Decaf, Hot Teas & Milk

Extras

ONE-HOUR RECEPTION (Additional Fee)

- Choice of Tropical Red or Wine Sangria
- Chef's Choice of Local Hors D'Oeuvres (3 per person)

Exclusive Perks

- Special Self-Parking Rate
- Complimentary Basic Wi-Fi

Price exclusive of 18% gratuity, 6% service charge and local taxes. Menu and prices subject to change without notice. Additional fees apply for buffets and one-hour receptions. Other milk options are subject to an additional charge. Package must be booked and consumed on or before December 31, 2026. Other fees may apply.

Lunch buffet-style available for an additional per person fee and include choice of soup, salad, two proteins, rice, pasta or mash, vegetable and two (2) desserts. Minimum 25 guests.