

## GROUP DINING MENUS

---

SELF-TAUGHT JOSÉ SANTAELLA TRAINED UNDER CHEFS INCLUDING ERIC RIPERT AND FERRAN ADRIÀ BEFORE OPENING **SANTAELLA** IN LA PLACITA IN 2011. HE TWISTS TRADITIONAL TECHNIQUES IN A SEXY, ACCLAIMED SPACE CENTERED AROUND A TROPICAL INDOOR GARDEN. CHEF JOSE SANTAELLA EMBRACES HIS RICH HERITAGE AND DELIVERS CARIBBEAN FOOD WHILE HOLDING TIGHTLY TO THE ISLAND'S COCINA CRIOLLA RECIPES. HE IS THE AUTHOR OF COCINA TROPICAL, THE CLASSIC AND CONTEMPORARY FLAVORS OF PUERTO RICO BY RIZZOLI.

**219 CALLE CANALS, SANTURCE 'LA PLACITA', PUERTO RICO | SANTAELLAPR.COM**



## FEATURES

---

- MAIN DINING ROOM SEATS UP TO 100 GUESTS, 14 IN A DEDICATED SEMI-PRIVATE AREA
- EVENTS ARE HOSTED 5 NIGHTS A WEEK (CLOSED SUNDAY & MONDAY)
- SPACIOUS BAR AREA ACCOMMODATES UP TO 45 GUESTS FOR PRE-DINNER COCKTAILS
- MENUS DESIGNED FOR GROUPS OF 8 GUESTS OR LARGER (REQUIRED FOR PARTIES OF 12 OR MORE)

**FOR MORE INFORMATION CONTACT [SANTAELLA@JOSESANTAELLA.COM](mailto:SANTAELLA@JOSESANTAELLA.COM) | 787-725-1611**

## DINNER ONE THREE - COURSE MENU

---

### PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

CROQUETAS OF 'THE DAY'

'MALANGA' ROOT VEGETABLE FRITTERS 

SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE )

AHÍ TUNA PINXTOS

MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

'CALAMARES FRITOS'

ASIATIC-STYLE CALAMARI FRITTI + MILDLY SPICY SAUCE

GOAT CHEESE QUESADILLA

HONEY, BALSAMIC REDUCTION GLAZE, ARUGULAS, WHITE TRUFFLE + OLIVE OIL

MINI TACOS 

CHIPOTLE MAYO + GUACAMOLE

### PRINCIPAL

PLEASE PRE-SELECT THREE ITEMS. GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

CRISP WHOLE RED SNAPPER

HERB-CHIMICHURRI + FRIED GREEN PLANTAINS 'TOSTONES'

SHRIMP IN GARLIC CREAM SAUCE 

PLANTAIN, YUCCA + SWEET-PLANTAIN PUERTO RICAN 'TRIFONGO'

ROASTED SALMON FILLET 'ORIENTAL-STYLE' 

SAUTÉED + MARKET VEGETABLES

HONEY-ROASTED ORGANIC FRENCH CUT CHICKEN 

MASHED POTATOES IN TRUFFLE ESSENCE + ASPARRAGUS

BRAISED PORK SHANK 

CARAMELIZED + POTATO SALAD

VEAL CHEEKS IN CREOLE FRICASSEE 

ROOT VEGETABLE + 'YAUTÍA' PURÉE

CHEF'S CHOICE OF SEASONAL PASTA  

VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

### POSTRES

WARM CHOCOLATE CAKE

ICE CREAM OF THE DAY

'FLAN' CREME CARAMEL OF THE DAY 

WHIPPED CREAM

COCONUT AND ALMOND CUSTARD 

NUTELLA SANDWICH

IN SKILLET + WHIPPED CREAM

**\$75.00 PER PERSON\*** | \$65.00 PER PERSON\* (TWO - COURSE)

\* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

## DINNER TWO FOUR - COURSE MENU

---

### PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

EMPANADILLAS OF 'THE DAY'

'MALANGA' ROOT VEGETABLE FRITTERS 

SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE )

AHÍ TUNA PINXTOS

MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

### PRIMER PLATO

GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

CHEF'S SOUP OF THE 'DAY'

SPROUT AND ARUGULA SALAD 

ENDIVES, ALMONDS, ROQUEFORT CHEESE, ORANGES, HONEY-MUSTARD DRESSING + CORNBREAD CROUTONS

### PRINCIPAL

PLEASE PRE-SELECT THREE ITEMS. GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

CRISP WHOLE RED SNAPPER

HERB-CHIMICHURRI + FRIED GREEN PLANTAINS 'TOSTONES'

SHRIMP IN GARLIC CREAM SAUCE 

PLANTAIN, YUCCA + SWEET-PLANTAIN PUERTO RICAN 'TRIFONGO'

ROASTED SALMON FILLET 'ORIENTAL-STYLE' 

SAUTÉED + MARKET VEGETABLES

HONEY-ROASTED ORGANIC FRENCH CUT CHICKEN 

MASHED POTATOES IN TRUFFLE ESSENCE + ASPARRAGUS

VEAL CHEEKS IN CREOLE FRICASSEE 

ROOT VEGETABLE + 'YAUTÍA' PURÉE

CHEF'S CHOICE OF SEASONAL PASTA  

VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

### POSTRES

WARM CHOCOLATE CAKE

ICE CREAM OF THE DAY

'FLAN' CREME CARAMEL OF THE DAY 

WHIPPED CREAM

COCONUT AND ALMOND CUSTARD 

NUTELLA SANDWICH

IN SKILLET + WHIPPED CREAM

**\$85.00 PER PERSON\***

\* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

## DINNER THREE ★ ★ ★ THREE - COURSE MENU

---

### PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

'ALCAPURRIAS' 

TOPPED WITH WHITE CRAB + HERB SALAD

'MORCILLA' CURLERS

LOCAL BLOOD SAUSAGE + PUERTO RICAN 'PIQUE' DIP

GRILLED OCTUPUS 

SMOKED PAPRIKA, ROASTED PUMPKIN, OLIVE TAPENADE AND PUMPKIN SEEDS

AHÍ TUNA PINXTOS

MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

GOAT CHEESE QUESADILLA

HONEY, BALSAMIC REDUCTION GLAZE, ARUGULAS, WHITE TRUFFLE + OLIVE OIL

'MALANGA' ROOT VEGETABLE FRITTERS 

SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE )

### PRINCIPAL

PLEASE PRE-SELECT THREE ITEMS. GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

USDA CERTIFIED PRIME FILET MIGNON 

ROQUEFORT CHEESE BUTTER, CARAMELIZED CARROTS + MUSHROOM ARANCINIS

ROASTED ANTARCTIC SEA BASS 

'BATATA' SWEET POTATO PURÉE, PIQUILLO RED PEPPER + CAPER VINAIGRETTE

CRISP WHOLE RED SNAPPER

HERB-CHIMICHURRI + FRIED GREEN PLANTAINS 'TOSTONES'

PIMENT D'ESPELETTE ORGANIC FRENCH CUT CHICKEN 

CREAMY POLENTA + SAUTEED SPINACH

VEAL CHEEKS IN CREOLE FRICASSEE 

ROOT VEGETABLE + 'YAUTÍA' PURÉE

CHEF'S CHOICE OF SEASONAL PASTA  

VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

### POSTRES

BAKED ALASKA

FLAMBÉED AT THE TABLE + DON Q 151 RUM

COCONUT AND ALMOND CUSTARD 

WARM CHOCOLATE CAKE

ICE CREAM OF THE DAY

NUTELLA SANDWICH

IN SKILLET + WHIPPED CREAM

**\$95.00 PER PERSON\***

\* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

## DINNER FOUR ∞ FAMILY-STYLE MENU

---

### PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

EMPANADILLAS OF 'THE DAY'

'MALANGA' ROOT VEGETABLE FRITTERS 

SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE )

AHÍ TUNA PINXTOS

MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

'ALCAPURRIAS' 

TOPPED WITH WHITE CRAB + HERB SALAD

GOAT CHEESE QUESADILLA

HONEY, BALSAMIC REDUCTION GLAZE, ARUGULAS, WHITE TRUFFLE + OLIVE OIL

### PRINCIPALES

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE

CRISP WHOLE RED SNAPPER

HERB-CHIMICHURRI

SHRIMP IN GARLIC CREAM SAUCE 

PLANTAIN, YUCCA + SWEET-PLANTAIN PUERTO RICAN 'TRIFONGO'

HONEY-ROASTED ORGANIC FRENCH CUT CHICKEN 

MASHED POTATOES IN TRUFFLE ESSENCE

VEAL CHEEKS IN CREOLE FRICASSEE 

ROOT VEGETABLE + 'YAUTÍA' PURÉE

PUERTO RICAN 'PASTELÓN' 

PULLED PORK, SWEET PLANTAIN PURÉE, AU GRATIN + VARIETIES OF CHEESES

CHEF'S CHOICE OF SEASONAL PASTA  

VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

### VEGETALES

SERVED FAMILY-STYLE

AVOCADO

WHITE RICE + BEANS

FRIED GREEN PLANTAINS + 'TOSTONES'

### POSTRES

SERVED FAMILY-STYLE

WARM CHOCOLATE CAKE 

ICE CREAM OF THE DAY

COCONUT AND ALMOND CUSTARD 

NUTELLA SANDWICH

IN SKILLET + WHIPPED CREAM

**\$80.00 PER PERSON\***

\* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

## BEVERAGE PACKAGES

---

### PREMIUM PACKAGE ★★★

KETEL ONE VODKA, HENDRICK'S GIN,  
DON JULIO BLANCO TEQUILA,  
ZACAPA 23 RUM, DON Q AÑEJO,  
JOHNNY WALKER BLACK SCOTCH,  
WOODFORD RESERVE BOURBON,  
RON DEL BARRILITO ★★★

WINE SELECTION:  
*CHOICE OF TWO:*

CHARDONNAY  
SAUVIGNON BLANC  
PINOT NOIR  
CABERNET SAUVIGNON

IMPORTED AND DOMESTIC BEER  
SOFT DRINKS

TWO HOURS \$48  
THREE HOURS \$60

EACH ADDITIONAL HOUR \$14 PER PERSON

### COCKTAILS \$13-17EA

SANDÍA 'WATERMELON' MOJITO

PERFECT LADY

TITO'S MULE

GOLDEN GOD

TAMARIND MARGARITA

ZACAPA CRUSTA

### HOUSE PACKAGE

TITO'S VODKA, TANQUERAY GIN,  
EL JIMADOR SILVER TEQUILA, BACARDI  
CARTA BLANCA RUM, BULLEIT BOURBON,  
DEWAR'S WHITE LABEL SCOTCH

WINE SELECTION:

HOUSE RED AND WHITE WINE,

IMPORTED AND DOMESTIC BEER  
SOFT DRINKS

TWO HOURS \$35  
THREE HOURS \$45

EACH ADDITIONAL HOUR \$10 PER PERSON

### BEER & WINE

HOUSE RED & WHITE WINE  
IMPORTED AND DOMESTIC BEER

TWO HOURS \$30  
THREE HOURS \$42

EACH ADDITIONAL HOUR \$9 PER PERSON

## BILLING, SERVICE CHARGES AND TAXES

---

- A 50% DEPOSIT IS REQUIRED TO SECURE THE BOOKING. EVENTS ARE CONFIRMED ON A FIRST COME, FIRST SERVE BASIS PENDING YOUR SIGNATURE AND ACCEPTANCE OF LARGE GROUP RESERVATION AGREEMENT. 50% IS DUE THREE (3) DAYS PRIOR TO THE EVENT DATE. FULL DEPOSIT MUST BE DONE (2) DAYS PRIOR THE EVENT.
- FOOD AND BEVERAGE MENU PRICES CANNOT BE GUARANTEED MORE THAN TWO (2) MONTHS IN ADVANCE OF THE SCHEDULED EVENT DATE.
- A 11.5% SALES TAX IS APPLICABLE TO ALL FOOD AND BEVERAGE. MINIMUM 18% GRATUITY.
- PRICES, SERVICE CHARGE AND TAXES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

## MEAL GUARANTEE & MINIMUM ATTENDANCE REQUIREMENTS

---

A FIRM MEAL GUARANTEE [“GUARANTEE”] OF ATTENDANCE IS REQUIRED FOR ALL PRIVATE MEAL FUNCTIONS. GUARANTEES MUST BE SUBMITTED TO YOUR RESTAURANT EVENTS SPECIALISTS BY 10 AM EST THREE (3) FULL BUSINESS DAYS [72 HOURS] PRIOR TO THE SCHEDULED EVENT:

- DURING THE EVENT, IF THE GUESTS SERVED IS LESS THAN THE GUARANTEE, THE HOST IS RESPONSIBLE FOR THE NUMBER GUARANTEED.
- IF THE NUMBER OF GUESTS SERVED IS GREATER THAN THE GUARANTEE, THE HOST IS RESPONSIBLE FOR THE TOTAL NUMBER OF GUESTS SERVED.
- ANY SPECIAL MEAL ORDERS (VEGETARIAN, KOSHER, ETC.) SHOULD BE INCLUDED WITHIN THE FINAL MEAL GUARANTEE.
- CANCELLATION DEADLINE IS 2 DAYS PRIOR TO THE EVENT DATE. SHOULD YOUR ORGANIZATION CANCEL PRIOR TO THIS DATE YOU WILL BE RESPONSIBLE FOR THE INITIAL 50% DEPOSIT. IF BOOKING IS CANCELLED LESS THAN 2 DAYS PRIOR TO THE EVENT DATE, THE ORGANIZATION WILL BE RESPONSIBLE FOR 100% FOOD & BEVERAGE.
- ANY CHANGES MADE WITHIN THREE (3) DAYS PRIOR TO THE EVENT DATE MUST BE APPROVED BY RESTAURANT MANAGEMENT AND MAY BE SUBJECT TO ADDITIONAL LABOR FEES.

## CHECKS

---

- THE FUNCTION SPONSOR, HOST OR AUTHORIZED REPRESENTATIVE AGREES THAT BY SIGNING THE GUEST CHECKS FOR SERVICES RENDERED AT THE END OF THE FUNCTION, THERE IS NO DISPUTE OVER SUCH SERVICES AND THE SPONSOR IS SOLELY RESPONSIBLE FOR THE PAYMENT OF THE TOTAL AMOUNT DUE. FINAL BILLING COPY AVAILABLE WITH SEVEN (7) BUSINESS DAYS.