

Santaella



Santaella is a fabulous place to gather with friends, family and colleagues. Offering distinct dining options that are perfect for a multitude of celebrations; from baby and bridal showers, to rehearsal dinners, birthday celebrations, business meetings, corporate gatherings, holiday parties and everyday get-togethers with friends and family.

Our staff will help guide you through your planning process, from planning your menu and through the execution of your event so you feel confident that your experience will be a great success! If you have any special requests or needs, please make sure to share those with us. If there is something you absolutely desire that is not on our menus, please let us know and we can inquire about the availability of that item. Our Chef is here to make suggestions and even design a special menu for your event.

RESTAURANT FULL MENU, COCKTAIL & WINE LIST

<http://santaella.menu/>

(type "event" when prompted for table number to access full menus)

For additional information please call our event planners at 787.722.7600 or email events@santaellapr.com



PRIX FIXE MENU

Enjoy a delicious selection of dishes perfectly sized to your group.

PARA PICAR...

Pre-select up to 3 choices from our tapas section to share family-style

CROQUETAS

croquettes of the day

PINCHOS DE ATÚN

marinated in oriental spices, rice paper crisp

EMPANADILLAS

local turnovers of the day

ALCAPURRIAS

taro root fritters with white crab and herbs

QUESADILLA DE QUESO DE CABRA

goat-cheese, honey, truffle oil dressing, balsamic reduction glaze, fresh arugula

FRITURAS DE MALANGA

root vegetable fritters, smoked turkey and chicken salad, tarragon

'BERKSHIRE PORK BELLY BUNS'

sprouts, cucumber, cilantro, oriental sauce

CALAMARES FRITOS

oriental-style fried calamari

'POPCORN CHICKEN'

in curry and agave sauce

TACOS DE TARTAR DE ATÚN

ahi tuna tacos, chipotle mayo, guacamole

PULPO ESPAÑOL

grilled spanish octopus, fingerling potatoes, smoked paprika mayo, chistorra, olives & jerez (supplement 10)

RULOS DE MORCILLA

crispy puerto rican blood sausage curlers served with local hot sauce 'pique' dip

PLATOS

Pre-select up to 3 main dishes your guests will be able to order from the day of the event

POLLO EN CREMA DE SOFRITO CRIOLLO

boneless chicken in creole stew over creamy polenta

CAMARONES EN CREMA AL AJILLO

shrimp in garlic cream sauce, plantain, yucca and sweet plantain 'trifongo' with bacon

LACÓN ASADO

braised pork shank caramelized and served with potato salad

FILETE DE SALMÓN CRUJIENTE

pan seared crisp fresh salmon fillet, mustard seed cream sauce, curry and honey roasted baby carrots, horseradish, dill garnish

FILETE ANGUS EN CREMA DE SETAS

angus beef filet mignon over mushroom cream sauce, corn rice with herbs and puff pastry (supplement 15)

LUBINA ASADA, PURE DE BATATA

fresh antarctic seabass over sweet potato purée, caper and piquillo pepper vinaigrette (supplement 15)



PLATOS

(continued)

Pre-select up to 3 main dishes your guests will be able to order from the day of the event

CACHETES DE TERNERA EN FRICASÉ

veal cheeks in creole fricassée,
root vegetable and 'yautia' purée

CHILLO FRITO CON TOSTONES

crisp whole red snapper,
herb chimichurri and fried green plantains

DESSERT

Pre-select up to 3 desserts your guests will be able to order from or share family-style

BIZCOCHO DE CHOCOLATE

warm chocolate cake, served with
homemade ice cream of the day

'BAKED ALASKA'

vanilla ice cream, raspberry sorbet,
cake, flambéed meringue

'POT DE CRÈME'

salted caramel pot de crème

COCADA

local coconut and almond custard

SANDWICH DE NUTELLA

nutella sandwich in skillet
served with whipped cream

Lunch (per person) 75

Dinner (per person) 95

Classic Wine Pairing (per person) 35

Premium Wine Pairing (per person) 45

Vegan & Vegetarian Options available upon request.

Prices do not include taxes or gratuity. An automated 18% service charge will be added and split between the team and 20% if the party is 8+ .

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness **

Restaurant Hours:

Tue – Fri: 11:30am – 11pm

Sat : 5pm – 11pm

Sun – Mon : CLOSED

(Last seating is at 9:30pm)



THE FINE PRINT

DEPOSIT: To secure your event, SANTAELLA requires a credit card upon reservation. There is a 50% deposit charged to credit card and applied to final charges the date of the event. Please refer to cancellation policy for specifics.

CONFIRMATION & GUARANTEE: SANTAELLA considers confirmation of your event upon receipt of these terms and conditions, signed and accompanying credit card information to secure event. SANTAELLA requires guaranteed number of guests attending the event at least 72hrs (3 business days) prior to event. Your confirmed guest count will be reflected in the final bill, regardless of any decrease in attendance. Additional guests above the confirmed count will be charged the set per-person rate and added onto the final bill. If no written or verbal guarantee is received, the contracted number will be considered your final count and guarantee.

GRATUITY: An automated 20% service charge will be added to your bill and split between the team.

ROOM MINIMUMS: SANTAELLA does not have a room charge. Instead we have established food and beverage minimums. These amounts differ by time and day of event. If these minimums are not met, a room rental charge will be added to the final bill to meet minimum. Taxes and service charges do not count towards the food and beverage minimum.

CUSTOMIZED MENUS: We create and include one customized menu per person with our tailored or family style menus. Please let our Event Planner know if you would like to add a special heading to your customized menu.

CANCELLATIONS: Guest may cancel the reservation by written or verbal notice only to our Event Planners. SANTAELLA requires at least 72 hours notice for cancellations prior to reservation (depending on group size, menu, day of week, etc.) Cancellations less than 72 hours from reservation date are subject to full menu charge.

DECORATING: SANTAELLA would like to make your event as special as possible. If you have any special requests for decorations please contact our Event Planners. We will not permit the affixing of anything to the walls, floors, or ceiling. Absolutely no confetti is allowed in any of our facilities. Please check with our Event Planners to get approval for decorations.

PARKING: Valet Parking is available for a cost of \$10 per vehicle.

LOST AND FOUND: SANTAELLA is not responsible for damage or loss of any merchandise or articles on the premises prior to, during, or following your event.

BEVERAGE SERVICE: SANTAELLA offers a wide selection of non-alcoholic beverages, premium wines, beer and cocktails. All beverages are purchased on a per drink basis or per bottle opened.

MENU SELECTION: Menu selection is due at least 1 week prior to your event to ensure availability of items. Some items require special ordering and with shorter notice may not be available. Your final menu selection (changes or updates) is due at least 72hrs (3 business days) prior to event. Any substitutions to preset menus may result in additional charges for items ordered. We have many different menu options developed.



Reservation Form / Credit Card Authorization Form

Customer Name: _____ Telephone: _____

Date & Time of Reservation: _____

Quote # / Menu Selected & Price PP: _____

Email Address: _____

Mailing address: _____

Number of Guests: _____

Credit Card Holder's Name: _____

Credit Card Number: _____

Expiration Date: _____ Security Code: _____ (or copy of cc)

Total amount (Menu Price Per Person** x Guests): _____ Deposit 50%: _____

**Menu Price per person is equal to the menu price plus 20% service charge and 7% sales tax per person.

Examples: \$95 menu = \$120.65 per person | \$75 menu = \$95.25

Terms & Conditions

- ✓ Credit card charge will be applied to the credit card holder as mentioned above in order to confirm your reservation.
- ✓ A copy of the credit card is required on both sides for confirmation
- ✓ In the event of cancellation less than 72 hours (3 days) prior or "no show" to the event, the full deposit will be penalized
- ✓ The minimum food guarantee will be the amount contracted as of the first date of agreement.
- ✓ Any damage to the property will be charged in full.
- ✓ We will not be responsible for any equipment or decoration contracted by client.
- ✓ Beverage will be charged based on consumption
- ✓ All prices are subject to governmental sales tax regulations.
- ✓ All of the above services & menu contracted are to be rendered only at restaurants installation on the day of the event.
- ✓ Any alterations or changes to the contract will be charged accordingly
- ✓ Cancellation will Only be accepted written via email: events@josesantaella.com

Client Authorized Signature: _____ Date: _____