

EXECUTIVE SUITE MENU




EXECUTIVE SUITE MENU

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EXECUTIVE SUITE MENU

MENU PACKAGES

S E R V E S 1 6

Don Cholito Package

600.00

- Endless Supply of Hot, Buttered Popcorn
- Crispy Plantain
- Basket of House Fried Potato Chips with Fresh Herb Dip
- Mini Frituras to include Alcapurrias, Pastelillos y Croquetas
- Island Ceviche served with Tortilla Chips
- Chicharrones de Pollo served with Island Mojito Sauce
- Spanish Paella with Chorizo, Chicken, Shrimp, Mussels, Crab and Calamari served over Saffron Rice with Vegetables
- Chocolate Cake and Tres Leches Cake

Picnic Package

575.00

- Endless Supply of Hot, Buttered Popcorn
- Basket of House Fried Potato Chips with Fresh Herb Dip
- Buffalo Chicken Wings with Celery Sticks and Ranch Dressing
- Italian Chopped salad with Grilled Chicken, Pepperoni, Tomatoes, Mozzarella Cheese, Black Olives and Balsamic Vinaigrette
- Passion Fruit Caribbean Coleslaw
- Cheeseburgers Sliders with Smoked Bacon and Caramelized Onions
- Hot Dogs with Sauerkraut, Sautéed Onions, Sweet Relish, Mustard and Ketchup
- Assorted Cookies and Brownies

MENU PACKAGES

S E R V E S 1 6

Mexican Fiesta Package

585.00

- Endless Supply of Hot, Buttered Popcorn
- Fresh Tortilla Chips with Fresh Salsa
- Specialty Sever Layer Dip
- Combination of Grilled Chicken and Marinated Steak Fajitas with Sautéed Peppers and Onions
- Refried Beans
- Fresh Flour Tortilla and Corn Tortilla
- Shredded Lettuce, Diced Onions, Ripe Tomatoes, Guacamole, Fresh Salsa and Shredded Cheese
- Ceviche Diablo
- Tres Leches and Vanilla Custard

Backstage Party Package

610.00

- Endless Supply of Hot, Buttered Popcorn
- Basket of House Fried Potato Chips with Fresh Herb Dip
- Vegetable Crudité with Chili Lime Dip
- Buffalo Chicken Wings with Celery sticks and Ranch Dressing
- Churrasco Strips served with Artisan Breads and Chimichurri
- Cuban Sandwich Wraps with Roasted Pork, Honey Ham, Swiss Cheese, Pickles , Mustard and Mayonnaise
- Pulled Pork sandwiches with Bourbon BBQ Sauce
- Assorted Candy Bars

EXECUTIVE SUITE MENU

SNACKS

SERVES 16

Freshly Popped Popcorn 20

House Fried Potato Chips 40

*served with Fresh Herb Dip, Roasted Garlic
Parmesan Dip, Chili Lime Cream and Pesto Dip*

Fresh Tortilla Chips 35

served with Fresh Salsa

Assorted Premium Mixed Nuts 35

Dry-Roasted Peanuts 20

Honey-Roasted Peanuts 20

Chicharrones 20

House Made Trail Mix 20

Snack Attack 35

*Chicharrones, Plantains, Potato Chips,
Nachos, Cheez Trix, Peanuts*

Build your Own Nacho Bar 145

*Three Color Tortilla Chips with Chili, Cheddar
Cheese Sauce, Guacamole, Sour Cream,
Jalapeños and Fresh Salsa*

EXECUTIVE SUITE MENU

COLD APPETIZERS

S E R V E S 1 6

International Cheese Display

Fine Selections of World Cheese served with Accoutrements

100

Shrimp Cocktail

Served with Fresh Cut Lemons, Cocktail and Remoulade

Sauce

120

Fresh Fruit Tray

Seasonal Tropical Fruit Display, served with Honey-Yogurt Dip

100

Sushi Platter

Selections of Fresh Maki Rolls to include California, Philadelphia and Spicy Tuna as well as Chef's Selection of Nigiri Sushi

150

Mini Assorted Sandwiches and Wraps

Caesar Chicken Wraps, Cuban Wraps, Chicken Salad Mini Baguette and Grilled Veggie Stacks

100

Island Ceviche

Tasty Shrimp Ceviche served with Red Onions, Red and Green Peppers Cilantro with Orange, Lemon and Lime Juice

150

Trio Ceviche

Served with Fish Ceviche, Salmon Ceviche and Ceviche Diablo with Malanga Chips and Garlic Crostini

165

EXECUTIVE SUITE MENU

COLD APPETIZERS

SERVES 16

Vegetable Crudités

A selection of Fresh Vegetables to Include Carrots, Celery, Broccoli, Cauliflower and Cherry Tomatoes served with Sundried Tomato Hummus and Herb Ranch Dip

100

Seared Ahi Tuna

Grade-A Ahi Tuna, Seared and Served with Asian Slaw and Fried Wonton

140

Los Crujientes

Homemade Green Plantain Mariquitas and Fresh Tortilla Chips with Roasted Garlic Black Bean Dip, Guacamole and Fresh Salsa

100

Tabla Iberica

Mixed Plate of Manchego Cheese, chorizo, Cantimpalo and Serrano Ham. Accompanied by Kalamata and Spanish Queen Stuffed Olives

125

Farmer's Market Dip

Carrots, Celery, cucumber, Red Peppers and Asparagus, served with Red Pepper Hummus, Sundried Tomato Basil Spread and Ranch-Style Onion Dip

120

Classic Bruschetta

Tomato Basil Concasse, Herb Roasted Wild Mushrooms and Sundried Tomato, Olive Salad with Focaccia Crostini

110

EXECUTIVE SUITE MENU

HOT APPETIZERS

SERVES 16

Caribbean Churrasco Skewers

Tender Beef Skirt Steak Marinated with Puerto Rican Spices served with Chimichurri Dipping Sauce
145

Coconut Shrimp

Caribbean Coconut Battered Shrimp served with Sweet Chili Sauce
145

Mini Cheeseburgers

Served with Caramelized Onions and Condiments on the Side
145

Meat & Chicken Fajitas

Combination of Grilled Chicken and Marinated Steak Fajitas with Sautéed Peppers and Onions, Guacamole, Sour Cream, Jalapeños, Cheddar Cheese, Lettuce, Tomatoes, Flour Tortillas and Corn Tortillas
145

Asian Lettuce Wraps

Iceberg Lettuce Cups with Wok-Seared Chicken, Cilantro, Bean Sprouts, Carrots, Green Onions, with Asian Sauce Trio
145

Spicy Popcorn Chicken

Crispy Popcorn Chicken served with Buffalo Sauce and Blue Cheese Dressing
145

Quesadillas

Marinated Brisket and Roasted Chicken, with Melted Mozzarella, Monterey Jack. Accompanied by Fresh Salsa and Guacamole
145

Veggie Burgers

With Caramelized Onions and Sundried Tomato Spread
112

EXECUTIVE SUITE MENU

HOT APPETIZERS

SERVES 16

Churrasco with Manchego Cheese

Churrasco Strips with Shredded Manchego Cheese, served with Dinner Rolls and Chimichurri Sauce

160

Empanadillas Argentinas

Homemade Mini Turnovers Filled with Churrasco and Cheese served with Passion Fruit Remoulade

115

Chicken Wings Sampler

Served with Celery Sticks, Blue Cheese Dressing, BBQ, Teriyaki and Spicy Sauce

145

Baby Backs Ribs

Slow served with Tamarind BBQ Sauce and Passion Fruit Caribbean Coleslaw

150

Dim Sum and Then Sum

Mini Assorted Pork, Chicken and Vegetables Gyoza served with Sweet Chili Sauce and Soy Ginger-Lime Dipping Sauce

145

Chicharrones de Pollo

Boneless Chicken Thigh served with Island Mojito Sauce

145

Mariquitas with Fufu Dip

Homemade Green Plantain with Ripe Mashed Plantain with Goat Cheese and Black Bean Dip

100

EXECUTIVE SUITE MENU

HOT APPETIZERS

SERVES 16

Spinach and Artichoke Dip

Creamy Blend Artichoke and baby Spinach with parmesan and Manchego Cheese served with Herb and Garlic Crostini
115

Chicken Tenders

Fried Chicken Tenders served with Honey-Mustard, Ranch and Bourbon BBQ Sauce
145

Frituras

Assorted Mini fritters to include Alcapurrias, Bacalaitos, Pastelillos and Ham Croquettes served with Tomato Aioli Sauce
115

Mini Pulled Pork Sliders

Slow cooked Pulled Pork served with Bourbon BBQ Sauce
145

Beef Tenderloin

Black pepper seared Tenderloin, chilled with Red Onions, Tomatoes and Lettuce. Served with Dinner Rolls, Horseradish Sauce, Dijon Mustard and Homemade Potato Salad
240

Tostones

Stuffed with Ropa Vieja and Chicken
128

Cheese Pizza

With Mozzarella and Parmesan Cheese with your Choice of 2 Toppings: Pepperoni, Sausage, Bacon, Peppers, Onions, Mushrooms and Tomatoes
95

EXECUTIVE SUITE MENU

SANDWICHES AND MORE

FROM THE GRILL / SERVES 16

Grilled Hamburgers

Super Burger with Lettuce, Tomato, our Secret Remoulade
Sauce and Condiments

130

Grilled Hot Dogs

Grilled Hot Dogs with Diced Onions, Sauerkraut, Relish and
Condiments

96

Chicken Breast

Grilled Lemon-Rosemary Marinated Chicken Breast served
with Lettuce, Tomatoes, Onions, Roasted Garlic Aioli and
Dinner Rolls

130

La Tripleta

Cured Meats with Swiss cheese served in a Criollo Bun with
mayo-Ketchup

135

Cuban Sandwich

Toasted Cuban Bread topped with marinated Roasted Pork,
Cured Ham, Swiss cheese served with Pickles, Mayonnaise and
Mustard

145

BLT Sandwich

Bacon, Lettuce and Tomato with Mayonnaise and Swiss
Cheese

130

SWEETS

Cookies and Milk

Fresh Baked Chocolate Cookies and a Liter of Milk

32

New York Cheesecake

With a Chocolate Dipping Sauce

80

Berries and Whipped Cream

Fresh, Seasonal Berries served with Grand Marnier Whipped Cream

45

Four Layer Carrot Cake

Carrot cake with Cream Cheese Frosting and Toasted Walnuts

125

Chocolate Cake

Chocolate Lovers must have this!

90

Caramel Pie

Definitely a Crowds Favorite

90

Brownies

45

EXECUTIVE SUITE MENU

REFRESHMENTS

BY THE BOTTLE

Sparkling Wine and Champagne

Veuve Clicquot Brut	113
Veuve Clicquot Rose	146
Perrier Jouet Brut	110
Lauren Perrier Rose	170
Taittinger Brut	120
Segura Viudas Brut	35
Segura Viudas Rose	45
Marqués de Monistrol Rose	40
Val D'oca Prosecco Blue	42
Lamarca Prosecco	40

EXECUTIVE SUITE MENU

REFRESHMENTS

BY THE BOTTLE

White Wine

Glass Mountain Chardonnay	30
La Chamiza Chardonnay	31
Sebastiani Chardonnay	55
Edna Valley Chardonnay	52
Josh Chardonnay	45
Viña Mar Sauvignon Blanc	35
Undurraga Sauvignon Blanc	32
White Haven Sauvignon Blanc	50
Santiago Ruiz Albariño	58
La Cana Albariño	48
Paco & Lola Albariño	45
Antichello Pinot Grigio	32
Santa Margherita Pinot Grigio	70
MacMurray Russian River Pinot Gris	60

EXECUTIVE SUITE MENU

REFRESHMENTS

BY THE BOTTLE

Red Wine

Glass Mountain Merlot	34
Sebastiani Merlot	55
Sebastiani Pinot Noir	52
Viña Mar Pinot Noir	33
Viña Mar Reserva Cabernet Sauvignon	33
Frei Brothers Cabernet Sauvignon	50
Louis M. Martini Cabernet Sauvignon	42
William Hill Napa Valley Cabernet Sauvignon	75
Cecchi Chianti	41
Barolo Di Batasiolo	68
Vega Sindoa Tempranillo	33
LAN Crianza Tempranillo	44
LAN Reserva	50
Juan Gil Tempranillo	42
Marqués de Griñón Tempranillo	35
Campo Viejo Tempranillo	30
Campo Viejo Reserva	40
Campo Viejo Gran Reserva	55

EXECUTIVE SUITE MENU

BEVERAGES

Domestic Beer (6 pack)	27
Medalla Light, Magna, Silver Key	
Imported Beer (6 pack)	30
Heineken, Heineken Light, Corona, Corona Light, Blue Moon, Coors Light	
Soft Drinks (6 pack)	15
Pepsi, Diet Pepsi, 7Up, Diet 7Up	
Juice (6 pack)	15
Orange, Cranberry, Pineapple, Grapefruit, Tomato	
Aquafina Water (6 pack)	15
Mixers	12
Tonic Water, Club Soda, Bloody Mary Mix, Sweet-Sour, Coconut Water, San Pellegrino	
Espresso Coffee Station (serves 16)	55
Hot Chocolate	15
Freshly Brewed Puertorrican Coffee	15

EXECUTIVE SUITE MENU

LIQUOR

PRICE PER BOTTLE

Vodka

Absolut	90
Absolut Berri Acai	90
Absolut Citron	90
Absolut Orient Apple	90
Absolut Ruby Red	90
Absolut Elyx	130

Rum

Don Q Cristal	40
Don Q Limón	45
Don Q Gold	45
Don Q 151	45
Don Q Passion	45
Don Q Coco	45
Don Q Mojito	45

Gin

Beefeater	75
Gordon's	60



EXECUTIVE SUITE MENU

LIQUOR

PRICE PER BOTTLE

Tequila

Pasion Rose	135
Pasion Blanco	135

Scotch

Chivas 12 yrs	90
Chivas 18 yrs	150
Glenlivet	95

Cognac

D'ussé	120
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Cordials

Kahlúa	60
Cointreau	80
Baileys Original	70
Disaronno Amaretto	70
Jägermeister	65
Martini & Rossi Vermouth	20
Peach Schnapps	60
Grand Marnier	85

POLICIES & PROCEDURES

As the exclusive in house catering service for the Coliseo, SMG provides our suite holders with premium food and beverage selections for all events. All food is prepared on-site by our culinary team and Executive Chef. The following is a guide to our policies and procedures for the Suites.

Advance Menu Ordering

To ensure the highest level of presentation and service quality, we ask food and beverage orders to be placed at least 72 hours prior to an event. Our suites and catering office is available Monday through Friday from 10:00am to 6:00pm. We accept pre-orders by phone, emails, or fax. All orders will be promptly followed by a confirmation email. Below is a list of our deadline for placement of advance orders:

- Monday Events—order by noon Wednesday
- Tuesday Events—order by noon Thursday
- Wednesday Events—order by noon Friday
- Thursday Event—order by noon Monday
- Friday Events—order by noon Tuesday
- Saturday Events—order by noon Wednesday
- Sunday Events—order by noon Thursday

Event Day Ordering

If an order is not placed 72 hours prior to the event, you can order from our Event Day Menu items. These items are marked with the following logo throughout the menu:

During an event, orders will be placed through your Suite Attendant. All orders will require payment by credit card or cash prior to your order being processed.

Food and beverages intended for consumption on the Coliseo property must be purchased through SMG. Although it is responsibility of the suite holder to monitor alcohol consumption. The Coliseo personnel has the right to check for proper identification and refuse service to persons who appear intoxicated.

POLICIES & PROCEDURES

(CONTINUED)

Payment Procedures

Information provided upon placement of order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A credit card of either VISA, MASTER CARD or AMERICAN EXPRESS must be provided with your order to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our Catering Office and used to settle your bill for future events.

A sales tax of 11.5% and a facility fee of 19% will be added to your bill and are not considered gratuity. Gratuities are at the suite holder's discretion and may be added to the guest check based on the quality of service received. SMG will provide invoice copy via email upon request.

Facility Fee:

All food and beverage charges are subject to a nineteen percent (19%) Facility Fee. This Facility Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

Cancellation Policy

If an event is cancelled for any reason, your order will be void and you will not be charged. For any other cancellations, we ask that you notify SMG at least two business days prior to the event. If SMG is not notified two business days prior to the event, you will be charged the full value of the order.

POLICIES & PROCEDURES

(CONTINUED)

Private Suite Attendant

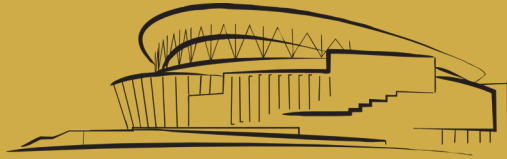
During an event, a Suite Attendant will be assigned to your Suite with the responsibility to take your food and beverage orders and will assist in maintaining your Suite through the duration of an event. If you should desire a more personalized service, a private Suite Attendant is available. Requests for a private Suite Attendant must be made 1 week in advance. This service requires an additional charge of \$100 per event.

Special Catering Requests

SMG would be delighted to assist you in planning any special functions in your Suite. Please contact us if you desire to create a special menu or have amenities such as flowers, ice carvings or cakes available for your suite. Please allow at least 72 hour notice for special requests. Should you require food and beverage items not listed in our menu, or have any dietary restrictions or allergies, please contact us at 787-777-0800 extension 2513/2562. An authorized signature must accompany your invoice before you leave. Invoices will be sent to your contact person the next business day following the event. All invoices must be settled on event night and there will not be any direct billing of any sort.

Please... Drink Responsibly

Coliseo de Puerto Rico and SMG are proud to promote both enjoyment and safety for our clients and their guests. SMG has the exclusive right to the sale of all food and beverage service at the Coliseo. Puerto Rico law prohibits alcoholic beverages from entering or leaving the arena. Minors under the age of 18 are not permitted to consume alcoholic beverages. Alcohol sales will cease at designated times and consumption will be allowed through the duration of the event.



VIP COLISEO DE PUERTO RICO
JOSÉ MIGUEL AGRELOT