





GLASSHOUSE MENU

BREAKFAST

COFFEE BREAK

HIGH TEA

SET MENU

BUFFET

COCKTAIL MENU

CELEBRATIONS

BEVERAGE

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



BREAKFAST

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

CONTINENTAL BREAKFAST

From the kitchen or served at the table

Selection of fruit juices

Mango and guava

Yoghurts, milk and fruits

Natural and fruit yoghurts Full cream, skim or soya milk Sliced and whole seasonal fruit

Oven fresh breakfast pastries

Muffin, Danish pastry Plain croissant, pain au chocolat Butter, jam, marmelade

Deli counter

Assorted cheeses and cold cuts Smoke salmon, condiments Hard and soft roll

Coffee teas and herbal infusions

PHP 1,150 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



AMERICAN BREAKFAST BUFFET

Selection of fruit juices

Orange and apple

Cereals, yoghurts, milk and fruits

Bircher Muesli Natural and fruit yoghurts Full cream, skim or soya milk Sliced and whole seasonal fruit

Deli counter

Assorted cheeses and cold cuts Cornichons, pickled onion Smoked salmon, condiments

Hot breakfast

Fried eggs Grilled tomato, potato Veal sausage, bacon Buttermilk pancakes, warm maple syrup Or Waffles, berry compote

Oven fresh breakfast pastries

Muffin, Danish pastry Plain croissant, pain au chocolat Butter, jam, marmelade

Oven fresh breads

Hard and soft roll White and brown toast

Coffee teas and herbal infusions

PHP 1,350 per person

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AMERICAN BREAKFAST SET

Selection of fruit juices

Mango and orange

Cereals, yoghurts, milk and fruits

Bircher Muesli Or Natural and fruit yoghurts Full cream, skim or soya milk Sliced and whole seasonal fruit

Deli plate

Assorted cheeses and cold cuts Cornichons, pickled onion Or smoked salmon, capers

Hot breakfast

Scrambled egg Baked bean, potato cake Chicken or pork sausage, bacon Waffles, berry compote

Oven fresh breads

Hard and soft roll White and brown toast Butter, jam, marmelade

Coffee, teas and herbal infusions

PHP 1,250 per person

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FILIPINO BREAKFAST BUFFET

Selection of fruit juices

Mango and apple

Yoghurts, milk and fruits

Full cream, skim or soya milk Natural and fruit yoghurts Sliced and whole seasonal fruit

Oven fresh breakfast pastries

Ensaymada, pandesal, muffins Croissants, pain au chocolat

Hot breakfast

Champorado Eggs cooked any style served with your choice of: Pork tocino, longanisa, beef tapa or daing na bangus (milk fish) Fried rice and atsara

Coffee, teas, hot chocolate and herbal infusions

PHP 1,350 per person

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FILIPINO BREAKFAST SET

Selection of fruit juices

Mango and orange

Yoghurts, milk and fruits

Full cream, skim or soya milk Or Natural and fruit yoghurts Sliced and whole seasonal fruit

Oven fresh breakfast pastries

Ensaymada, pandesal, muffins Croissants, pain au chocolat Or Champorado

Hot breakfast

Eggs cooked any style served with your choice of: Pork tocino or longanisa or beef tapa or daing na bangus (milk fish) Fried rice and atsara

Coffee, teas, hot chocolate and herbal infusions

PHP 1,250 per person

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COFFEE BREAK

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



We have created a wide selection of coffee break menus and also a selection of Individual items which you can select to complement your meeting.

Choose from the following

Inclusion of soft drink and mineral water or juices	580
Selection of home baked cookies (3 items) Coffee, teas and herbal infusion	685
Selection of one item (sweet or savory) Seasonal fresh fruit	7 ⁸ 5
Fresh juice, ice tea or lemonade Coffee, teas and herbal infusion	
Selection of two items (sweet or savory) Sliced seasonal fresh fruit Fresh juice, ice tea or lemonade Coffee, teas and herbal infusion	8 ₅₅
Coffee break set menus Morning / afternoon	950
Themed coffee breaks Patisserie Chocolate Pinoy Chinese	1,100
	Selection of home baked cookies (3 items) Coffee, teas and herbal infusion Selection of one item (sweet or savory) Seasonal fresh fruit Fresh juice, ice tea or lemonade Coffee, teas and herbal infusion Selection of two items (sweet or savory) Sliced seasonal fresh fruit Fresh juice, ice tea or lemonade Coffee, teas and herbal infusion Coffee break set menus Morning / afternoon Themed coffee breaks Patisserie Chocolate Pinoy

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COFFEE BREAK SET MENU

Coffee break 1

Croissant Mango Danish Home baked cookies Sliced seasonal fresh fruit Freshly squeezed juices Coffee, teas and herbal infusion

Coffee break 2

Vanilla custard and apple Danish Cinnamon roll Home baked cookies Sliced seasonal fresh fruit Freshly squeezed juices Coffee, teas and herbal infusion

Coffee break 3

Blueberry and cereal muffin Mango turnover Home baked cookies Sliced seasonal fresh fruit Freshly squeezed juices Coffee, teas and herbal infusion

PHP 950.00 per person

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COFFEE BREAK SET

Coffee break 4

Curry chicken salad, coriander, multigrain bread Apple strudel Home baked cookies Sliced seasonal fresh fruit Freshly squeezed juices Coffee, teas and herbal infusion

Coffee break 5

Tuna mayonnaise, ciabatta bread Mango pie Home baked cookies Sliced seasonal fresh fruit Freshly squeezed juices Coffee, teas and herbal infusion

Coffee break 6

Egg, truffle mayonnaise, wholegrain bread Mocha éclairs Home baked cookies Sliced seasonal fresh fruit Freshly squeezed juices Coffee, teas and herbal infusion

PHP 950 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

COFFEE BREAK A LA CARTE LIST

From the Oven

Savories

Quiche lorraine Pork, sage sausage rolls Phyllo wrapped brie, mushrooms and chives Asparagus, truffle and parmesan turnovers Smoked eggplant, oregano and feta quiche Spinach, bacon and brie quiche Sweet corn and jalapeno muffin Oatmeal and raisin muffin Croissant, honey glazed ham and cheese

Sweets

Home baked cookies (3kind) Pain au chocolat Fruit Danish Cinnamon roll Mango pie Pineapple- macapuno turnover Puto with cheese Ube halaya Sapin- sapin Yogurt & vanilla muffin Blue berry and banana muffin

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COFFEE BREAK A LA CARTE LIST

From the Stove

Savories

Chicken adobo pandesal Beef wonton, sweet & sour sauce Steamed shrimps dumpling Steamed vegetables dumpling Vegetarian samosa, cucumber raita sauce Pork and chive pot sticker

Sweets

Assorted crepes Milk cream bun with raisin Glutinous rice balls (buchi)

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COFFEE BREAK A LA CARTE LIST

From the Deli

Savories

Fried egg, bacon, avocado, mozzarella, multigrain bread Smoked salmon cream cheese, corn muffin sandwich White egg omelet, tomato, rocket leaves, dark soft roll Scramble eggs, sausage, gruyere Curry chicken salad, coriander, multigrain bread Mustard rubbed roast beef, pickled cucumber, baguette Smoked salmon, horseradish caper aioli, tramezzini Salmon and cream cheese bagel Chicken, smoked paprika aioli, rocket, soft roll Honey glazed ham and cheese croissant Egg, truffle mayonnaise, wholegrain bread Tuna mayonnaise, ciabatta bread Cucumber, cheese, mayonnaise, fingers sandwiches Farmer ham/pastrami, pickled cucumber, mustard, rye bread Artisan cheese selection

Sweets

Tiramisu à la minute Mocha éclairs Passion fruit meringue tart Homemade Chocolate truffles (3 kinds) Mango cheesecake Apple pie Lemon custard chocolate tart Scones, homemade pineapple jam, clotted cream Puto with cheese Ube halaya Sapin- sapin

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

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THEMED COFFEE BREAK

Patisserie coffee break

Individual tiramisu (live station) Home baked cookies (3kind) Lemon custard chocolate tart Scones, homemade pineapple jam, clotted cream

Espresso éclair Cut mango and pineapple

Iced tea, lemonade, apple spritzer Coffee, teas and herbal infusion

Chocolate coffee break

Dark chocolate and earl grey tea mousse Home baked chocolate chip cookies Vanilla custard, chocolate shaving, cocoa tart Chocolate fondant

Espresso chocolate mousse Cut mango and pineapple

Hot and cold chocolate, chocolate milk shake Coffee, teas and herbal infusion

PHP 1,100 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

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THEMED COFFEE BREAK

Pinoy Coffee Break

Adobo pan de sal Ube halaya Sapin-sapin Mango muffin

Sariwang prutas Cut mango and pineapple

Calamansi crush Coffee, teas and herbal infusion

Chinese Coffee Break

Bola-bola siopao (steamed pork bun) Shrimp dumplings "Har Gao" Barbecued pork in puff pastry Assorted spring roll

Milk cream bun, raisin Chilled mango pudding

Green tea smoothie Coffee, teas and herbal infusion

PHP 1,100 per person

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HIGH TEA

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

HIGH TEA

High tea 1

Passion fruit meringue Chocolate mousse Mango and coconut yogurt cake

Scones, homemade pineapple jam, clotted cream

Assorted seasonal fresh fruit

Chicken, curry mango mayonnaise, coriander, multigrain bread Mustard rubbed roast beef, pickled cucumber, baguette Smoked salmon, horseradish caper aioli, tramezzini

Coffee, teas and herbal infusion Fresh fruit juices

PHP 1,150 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

HIGH TEA

High Tea 2

Homemade Chocolate truffles (live station) Lemon custard tartlets Pistachio crème brûlée

Scones, homemade pineapple jam, clotted cream Ginger and chocolate tea cake

Assorted seasonal fresh fruit

Smoked salmon and cream cheese bagel Chicken, smoked paprika aioli, rocket, soft roll Honey glazed ham and cheese croissant Egg, truffle mayonnaise, wholegrain bread

Warm focaccia olive oil, sea salt

Coffee, teas and herbal infusion Fresh fruit juices

PHP 1,250 per person

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SET MENU

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

CHINESE SET MENU

LUNCH MENU

Selection of Cantonese appetizers (4 kinds) 美味四小碟 Double boiled chicken soup, black mushrooms, white fungus 北菰雪耳炖雞湯 Wok fried sliced cuttlefish, mashed taro stuffed with scallops, X.O. Sauce 荔茸帶子拼x.o.醬炒花枝片 Steamed live garoupa, soy sauce 清蒸活石班 Braised bean curd rolls, black and abalone mushrooms, abalone sauce 雙菰燴千層巻 Wok fried mud crab "Singapore" style 星州酸辣炒蟹 Fried rice, minced duck, vegetables 菜粒鴨菘炒飯 Selection of fresh seasonal fruits 合時鮮果盤 Deep fried sesame balls, pineapple compote 香酥芝麻球

Coffee, teas and herbal infusions

PHP 19,500 per table of 10 persons

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



CHINESE SET MENU

DINNER MENU

Selection of Cantonese appetizers (4 kinds) 美味四小碟 Roasted suckling pig, jelly fish 鴻運乳豬件 Braised fish head soup, assorted meat, dried scallop 瑤柱四寶羹 Deep fried crab claw, shrimp mousse 百花炸釀蟹拑 Steamed garoupa, soy sauce 清蒸活海班 Stewed zucchini, stuffed conpoy, sea cucumber 玉環柱甫伴海參 Crispy fried king prawn, garlic, chili 避風塘炒大蝦 Fired rice, diced duck, assorted vegetables 崧子鴨粒雜粒炒飯 Chilled mango cream, pomelo 楊枝逢甘露 Chinese sweets 美點映雙輝

Coffee, teas and herbal infusions

PHP 23,500 per table of 10 persons

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



RUSTICA SET MENU

LUNCH MENU

Parma ham, buffalo mozzarella, roasted tomato, pesto Mushroom stuffed chicken leg, chestnut and apple mash, black pepper sauce Sambuca tiramisu

Cookies and chocolates

Coffee, teas and herbal infusions

PHP 1,850 per person

DINNER MENU

Smoked chicken, spinach and ricotta tart Cherry tomato soup Grilled red snapper, crushed new potatoes, black olives, capers and basil Mille feuille, caramel sauce

Cookies and chocolates

Coffee, teas and herbal infusions

PHP 2,250 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



GLASSHOUSE SET MENU

LUNCH MENU

Seared scallop and foie gras, truffle essence, hazelnut pan brioche Wagyu beef tenderloin, potato gratin, black pepper jus Pineapple cannelloni, chocolate rum mousse, coconut cream, cinnamon

Homemade cookies and chocolates

Coffee, teas and herbal infusions

PHP 3,550 per person

DINNER MENU

Tuna Toro carpaccio, cucumber, tomatoes, spring onion, lemon EXTRA VIRGIN OLIVE OIL Fennel soup with yogurt, mango chutney, mint Seared Tasmanian salmon, lemon mash potatoes, anise sauce Vanilla crème brûlée, chocolate mille feuille

Cookies and chocolates

Coffee, teas and herbal infusions

PHP 3,850 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



EAST MEETS WEST SET MENU

MENU 1

Spicy stir fried green bean, soy, coriander leaves Cherry tomato soup, fried basil, extra virgin olive oil Grilled Tasmanian salmon, bok choy, shitake, zucchini, chili Chilled mango cream, coconut, sago

Cookies and chocolates

Coffee, teas and herbal infusions

PHP 2,050 per person

MENU 2

Shredded chicken, pickled cabbage, ginger dressing, rice cake Dim sum combination (4 kinds) Smoked eggplant soup, fried wanton with labneh, garlic and mint US beef tenderloin, green beans, ginger, jasmine rice, star anise sauce Osmanthus rice cake, wild fruit, oolong tea sauce

Cookies and chocolates

Coffee, teas and herbal infusions

PHP 2,450 per person

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MENU 1

Deli and Antipasti

Cherry tomatoes, mozzarella, basil pesto Roasted abalone mushrooms, balsamic dressing Country style potato and egg Homemade smoked salmon, capers, lemon, onions, horseradish, sour cream Nicoise salad Focaccia, grissini

From the stove

Mushrooms and mascarpone cream, thyme croutons Beef tenderloin, black pepper sauce Sautéed seasonal vegetables Assorted rolls

From the wok and steamer

Wok fried cuttlefish, shrimps and broccoli Stir fried chicken, shitake mushrooms, cashew nut Wok fried garlic rice

Carving

Pork rib, black pepper herb crust Honey and apricot sauce

Dessert

Seasonal fresh fruit Apple and walnut crumble Lemon confit tart Strawberry yogurt cheesecake Chocolate tiramisu

Coffee, teas and herbal infusions

PHP 1,650 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



MENU 2

Deli and Antipasti

Teriyaki chicken salad Sesame beef salad, tomato, cucumber, coriander Botton mushroom salad, blue cheese dressing Soya chicken, bamboo shoots Country style potato and egg Caesar salad Focaccia, grissini,

From the stove

Mulligatawny, lavash

Chinese wok and steam

Steamed red snapper, soya sauce, ginger, spring onion Wok fried sliced chicken, shrimps, scallops Wok fried beef tenderloin, ginger, spring onion Wok fried vegetables, lotus root, fungus Steamed rice

Carving

Chinese pork rib, black beans garlic sauce

Dessert

Seasonal fresh fruit Exotic fruit tartlets Cinnamon, white chocolate crème brûlée Mini éclair Mango mousse cake

Coffee, teas and herbal infusions

PHP 1,850 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

MENU₃

Deli and Antipasti

Roasted abalone mushrooms, balsamic dressing Cherry tomatoes, mozzarella, basil pesto Country style potato and egg Cous cous salad with capsicum and zucchini Hummus & moutabel Cold cut & pickles Greek salad Grissini, focaccia, Lebanese bread

From the stove

Cherry tomato soup, basil croutons Pan fried snapper with citrus and capers Lamb chop garlic and rosemary Chicken breast, Parma ham, rosemary jus Seasonal grilled vegetables Sweet mash potato Baked spinach with cheese Assorted rolls

Carving

U.S. prime rib, Hollandaise sauce

Dessert

Seasonal fresh fruit, chili chocolate sauce NY cheese cake Lemon custard chocolate tart Strawberry yogurt cheesecake Passion fruit crème brûlée Dark chocolate mousse Sambuca tiramisu

Coffee, teas and herbal infusion

PHP 2,250 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



COCKTAIL MENU

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

COCKTAIL PACKAGES

Superior Selection

Create your own menu option with three selected canapés for each category (cold savory, hot savory and sweets)

1 Hour Duration	PHP 1,250 per person
2 Hour Duration	PHP 1,350 per person
3 Hour Duration	PHP 1,550 per person

Executive Selection

Create your own menu option with four selected canapés for each category (cold savory, hot savory and sweets)

1 Hour Duration	PHP 1,400 per person
2 Hour Duration	PHP 1,500 per person
3 Hour Duration	PHP 1,700 per person

Premium Selection

Create your own menu option with five selected canapés for each category (cold savory, hot savory and sweets)

1 Hour Duration	PHP 1,750 per person
2 Hour Duration	PHP 1,850 per person
4 Hour Duration	PHP 2,050 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



COCKTAIL MENU SELECTION

From the Oven

Savories (Hot)

Phyllo tartlets with crab, coriander and calamansi Seafood empanada Tomato jam, brie cheese, filo pastry Beef steak Tagalog empanada Chicken adobo lollipops BBQ pork skewers

Sweets

Mini assorted éclairs Mini pavlova Pineapple- macapuno turnover Buco quiche

From the Stove

Savories (Hot)

Smoked eggplant tartare, truffle oil, melba toast Smoked chicken supreme, herb pancake roll Ginger glazed beef medallion, ginger and chocolate Smoked Beef & lamb skewer Assorted fried wonton Chicken satay, peanut sauce Chicken and vegetables lumpia

Sweets

Banana turon Mango turon Banana chocolate and ginger lolly Mini crepes

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



COCKTAIL MENU SELECTION

From the Deli

Savories (Cold)

Selection of Japanese hand rolls Assorted Sushi Asparagus and Parma Ham roll Crab tartlets, calamansi, coriander Wrapped vegetables crudités Smoked salmon, black blinis, sour cream, roe Standing vegetables skewers Sweet and sour shrimps, rice paper roll Cantonese roasted duck roll Foie gras, pan brioche

Sweets

Lavender creme brulee Chocolate mille feuille Pineapple cannelloni with chocolate rum mousse Homemade Chocolate truffles Lemon custard tartlets Mini tiramisu

From the Wok and Steamer

Savories (Hot)

Steamed bun Steamed shrimp dumpling Steamed vegetable dumpling Pot stickers Vegetable spring rolls, sweet and sour sauce

Sweets Milk cream bun, raisin Glutinous rice balls (buchi)

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



COCKTAIL MENU

Cocktail Menu – 1 hour Cold Canapé

Wrapped vegetables crudités Smoked eggplant tartare, truffle oil, melba toast Foie gras, pan brioche

Hot Canapé

Ginger glazed beef medallion, ginger and chocolate jus Smoked chicken supreme, herb pancake roll Tomato jam, brie cheese, filo pastry

Sweet

Lemon custard tartlets Mini crepes Mini pavlova

PHP 1,250 per person

Executive Cocktail Menu – 1 hour Cold Canapé

Smoked salmon, black blinis, sour cream, roe Crab tartlets, coriander and calamansi Cantonese roasted duck roll Smoked eggplant tartare, truffle oil, melba toast

Hot Canapé

Steamed chicken dumpling Steamed shrimp dumpling Assorted fried wonton Chicken satay, peanut sauce

Patisserie

Lavender creme brulee Chocolate mille feuille Lemon meringue Milk cream bun w/ raisin

PHP 1,400 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

COCKTAIL MENU

Premium Cocktail Menu – 1 hour

Cold Canapé

Assorted Sushi Selection of Japanese hand rolls Sweet and sour shrimps, rice paper roll Foie gras, pan brioche Wrapped vegetables crudités

Hot Canapé

Assorted fried wonton Smoked Beef & lamb skewer Seafood empanada Ginger glazed beef medallion, ginger and chocolate jus Chicken and vegetables lumpia

Patisserie

Buco quiche Mango turon Pineapple cannelloni with chocolate rum mousse Homemade Chocolate truffles Lemon custard tartlets

PHP 1,750 per person

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BEVERAGE PACKAGE

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.



LUNCH / DINNER BEVERAGE PACKAGES

Grand Selection

Veuve Alban NV, FRANCE Lindemans Premier Selection Semillon Chardonnay, AUS

 \mathbf{or}

Santa Luz Sauvignon Blanc, CHILE Table Mountain Cabernet Sauvignon, SOUTH AFRICA

San Miguel Light Beer San Miguel Pale Pilsen Beer

Chilled Juices (Orange, Mango, Pineapple, Apple) Mineral Water Soft Drinks

2 Hour Duration 3 Hour Duration 4 Hour Duration PHP 700 per person PHP 850 per person PHP 1,050 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

LUNCH / DINNER BEVERAGE PACKAGES

Superior Selection

De Bortoli "Willow Glen" Brut NV, AUS Colombia Crest "Two Vines" Chardonnay, USA

 \mathbf{or}

Matua Valley Road Sauvignon Blanc, NZ Mont Gras Merlot, CHILE

or

Talamonti Moda Montepulciano d'Abruzzo, ITALY

San Miguel Light Beer San Miguel Pale Pilsen Beer

Chilled Juices (Orange, Mango, Pineapple, Apple) Mineral Water Soft Drinks

2 Hour Duration 3 Hour Duration 4 Hour Duration PHP 800 per person PHP 950 per person PHP 1,150 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

LUNCH / DINNER BEVERAGE PACKAGES

Deluxe Selection

Chandon Pinot Chardonnay NV, AUS Santa Margheritta Pinot Grigio Valdadige, ITALY

or

Voyager Estate Chenin Blanc, AUS

or

Attitude Sauvignon Blanc, FRANCE Penfolds Koonunga Hill Shiraz Cabernet, AUS

or

Kim Crawford Pinot Noir, NZ

San Miguel Light Beer San Miguel Negra Beer San Miguel Premium Beer

Chilled Juices (Orange, Mango, Pineapple, Apple) Mineral Water Soft Drinks

2 Hour Duration 3 Hour Duration 4 Hour Duration PHP 1,000 per person PHP 1,250 per person PHP 1,500 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

SPECIALTY WINES

Sparkling Wine and Champagne

NV, De Bortoli "Willow Glen" Brut, AUS	РНР 1,400
NV, Chandon Vintage Brut, AUS	PHP 2,600
NV, Moet Chandon Brut Imperial, France	PHP 5,325
NV, Piper Heidsieck, France	PHP 6,200

Dessert Wine

De Bortoli Noble One Botrytis Semillon, AUS- ₃₇₅ ml	PHP 2,300

Extended wine list available upon request.

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

SPECIALTY WINES

White Wine

Hardys Stamp Riesling, AUS	РНР 1,440
Veramonte Sauvignon Blanc, CHILE	PHP 1,750
Trapiche Broquel Chardonnay, ARGENTINA	РНР 1,880
Pebble Lane Sauvignon Blanc, NZ	PHP 1,950

Red Wine

Columbia Crest "Two Vines" Cabernet, USA	РНР 1,440
Montes Classic Series Merlot, CHILE	РНР 1,600
Bolla Valpolicella Classico, ITALY	PHP 1,650
Oxford Landing Shiraz, AUS	PHP 1,950

Extended wine list available upon request.

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

COCKTAIL BEVERAGE PACKAGES

Grand Selection

Veuve Alban NV, FRANCE Lindemans Premier Selection Semillon Chardonnay, AUS

or

Santa Luz Sauvignon Blanc, CHILE Table Mountain Cabernet Sauvignon, SOUTH AFRICA

San Miguel Light Beer San Miguel Pale Pilsen Beer

Chilled Juices (Orange, Mango, Pineapple, Apple) Mineral Water Soft Drinks

Hour Duration
Hour Duration
Hour Duration
Hour Duration
Hour Duration
Hour Duration

PHP 600 per person PHP 700 per person PHP 850 per person PHP 950 per person PHP 1,050 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

COCKTAIL BEVERAGE PACKAGES

Superior Selection

De Bortoli "Willow Glen" Brut NV, AUS Colombia Crest "Two Vines" Chardonnay, USA

 \mathbf{or}

Matua Valley Road Sauvignon Blanc, NZ Mont Gras Merlot, CHILE

or

Talamonti Moda Montepulciano d'Abruzzo, ITALY

San Miguel Light Beer San Miguel Pale Pilsen Beer

Chilled Juices (Orange, Mango, Pineapple, Apple) Mineral Water Soft Drinks

Hour Duration
Hour Duration
Hour Duration
Hour Duration
Hour Duration
Hour Duration

PHP 700 per person PHP 750 per person PHP 800 per person PHP 900 per person PHP 950 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

COCKTAIL BEVERAGE PACKAGES

Deluxe Selection

Chandon Pinot Chardonnay NV, AUS Santa Margheritta Pinot Grigio Valdadige, ITALY

 \mathbf{or}

Voyager Estate Chenin Blanc, AUS

or

Attitude Sauvignon Blanc, FRANCE Penfolds Koonunga Hill Shiraz Cabernet, AUS

or

Kim Crawford Pinot Noir, NZ

San Miguel Light Beer San Miguel Negra Beer San Miguel Premium Beer

Chilled Juices (Orange, Mango, Pineapple, Apple) Mineral Water Soft Drinks

Hour Duration
Hour Duration
Hour Duration
Hour Duration
Hour Duration
Hour Duration

PHP 850 per person PHP 950 per person PHP 1,000 per person PHP 1,100 per person PHP 1,250 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

COCKTAIL BEVERAGE PACKAGES

Soft Drink, Beer, Juices Package

Selection of Soft Drinks and Juices

1 Hour Duration	
2 Hour Duration	
3 Hour Duration	
4 Hour Duration	

PHP 450 per person PHP 550 per person PHP 650 per person PHP 750 per person

Selection of Soft Drinks, Juices and Local Beers

1 Hour Duration
2 Hour Duration
3 Hour Duration
4 Hour Duration

PHP 550 per person PHP 650 per person PHP 750 per person PHP 850 per person

Spirits Drink Package

Selection of Standard spirits and mixes Scotch, Rum, Vodka, Gin, Brandy, Bourbon Includes soft drink, beer, juices

1 Hour Duration 2 Hour Duration 3 Hour Duration 4 Hour Duration PHP 800 per person PHP 950 per person PHP 1,100 per person PHP 1,300 per person

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

CLASSIC COCKTAILS

Manhattan Canadian club, martini rosso, angostura bitters

Long Island Iced Tea Vodka, gin, tequila, Bacardi, cointreau, lemon juice, coke

Negroni Gin, campari, martini rosso

Mai Tai Bacardi light and dark, triple sec, grenadine, lime, pineapple juice

Grasshopper Crème de menthe, white crème de cacao, cream

PHP 385 per order

SPARKLING COCKTAILS

Bellini Prosecco, peach puree

Black Velvet Prosecco, cerveza negra

Kir Royale Prosecco, crème de cassis

PHP 650 per order

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.

MARTINI

Cinnabar Martini Absolut, cinnamon and apple schnapps, apple juice

Chilli and Chocolate Martini Chilli infused vodka, cinnamon

Vodka Martini Belvedere, Vermouth

PHP 385 per order

MOCKTAILS

Planters Punch Orange juice, pineapple juice, calamansi, grenadine

Shirley Temple Ginger ale, grenadine

Arnold Palmer Iced tea, lemonade, calamansi

PHP 250 per order

Rates exclude prevailing local tax, VAT and 10% service charge. Rates are subject to change without prior notice.