



CELEBRATIONS PACKAGE

Amenities & Inclusions

- Professional event consultant
- Versatile celebration venue
- Two layered celebration cake
- Sparkling wine for toast
- Two rounds of iced tea or chilled juice for all guests
- Complimentary Four bottles of house wines
- Standard lights & sounds with mobile disco
- Fresh flower centerpiece for all tables
- Sumptuous menu selections
- Personalized menu cards for sit-down reception
- Overnight stay in Two Superior rooms with breakfast for 2 persons per room

Celebration Options

- String Duo Ensemble - P14,000 nett
- String Trio Ensemble – P 18,000 nett
- Special Open Bar Rate for 2 hours
(house wines, local beers & non-alcoholic beverages)
 - P750 nett/person & P300 nett per hour in excess
- LED Wall (9x12ft) with Upgraded Lights & Sounds Package
 - P 60,000 nett/night



Set Menu

Menu 1A

Broccoli soup, tomato pesto
Chicken breast, sage, Parma ham,
ratatouille, potato mash, rosemary jus
Dark chocolate mousse, hazelnut sauce
Coffee, teas and herbal infusions

Menu 1B

Parma ham, tomato, mozzarella
Hammour fillet, eggplant puree,
sweet potato mash, tomato salsa
Mango cheesecake, dulce de leche cream
Coffee, teas and herbal infusions

Menu 1C

Pumpkin, cinnamon soup
Herb roasted porkloin, horseradish mash,
asparagus, mushroom jus
Chocolate crème brûlée,
crispy pistachio, berries
Coffee, teas and herbal infusions

PHP 149,500.00 ++ for the first 50 persons PHP 244,000.00 ++ for the first 100 persons
PHP 1,900.00 ++ per person in excess

Menu 2A

Poached prawn, mesclun leaves,
mango salsa
Green asparagus soup, smoked salmon,
lemon crème fraîche
Hammour fillet, grill vegetables,
black olives dressing
Passion fruit crème brûlée,
caramelized banana
Coffee, teas and herbal infusions

Menu 1B

Grill vegetable salad, parmesan,
balsamic dressing
Cauliflower cream soup
scented with curry
Beef tenderloin, goat cheese crust,
potato gratin, asparagus, truffle jus
Banana pudding, mango ice cream
Coffee, teas and herbal infusions

PHP 169,500.00 ++ for the first 50 persons PHP 284,000.00 ++ for the first
100 persons PHP 2,300.00 ++ per person in excess

Menu 3A

Parma ham, tomato, mozzarella
Smoked eggplant soup, basil pesto
Green lemon sorbet
Snapper fillet, black olives, baby capers,
cherry tomato, zucchini
Lime cheese cake, caramel sauce
Coffee, teas and herbal infusions

Menu 3B

Smoked salmon, capers,
red onions potato salad, horseradish aioli
Cauliflower cream soup, curry scented
Mandarin sorbet
Salmon, confit potatoes,
spinach, red wine butter sauce
Chocolate crème brûlée,
crispy pistachio and berries
Coffee, teas and herbal infusions

Menu 3C

Spinach, mesclun leaves,
abalone mushrooms, parmesan,
truffles dressing
Spinach cream soup, nutmeg
Calamansi sorbet
Beef tenderloin, goat cheese crust,
potatoes gratin, asparagus, truffle jus
White and dark chocolate cake,
wild berry sauce
Coffee, teas and herbal infusions

PHP 184,500.00 ++ for the first 50 persons PHP 314,000 ++ for the first 100
persons PHP 2,600.00 ++ per person in excess

Prices are in Philippine Peso, include VAT and are subject to 10% service charge and local tax

Chinese Set Menu

Menu 1

套餐 1

Imperial Peking duck
Sliced crispy duck, pancake, condiments
北京片皮鸭
首选-片皮鸭, 么么饼, 酱料北京片皮鸭

Hot and sour soup with shredded
chicken and sea cucumber
酸辣鸡丝海参汤

Wok fried shrimp,
pacific clam with broccoli
鲍贝炒虾西兰花

Baked pork spareribs, dried chili,
black beans, harbour style
烘焙排骨, 干辣椒, 豉汁, 港式

Fried Garoupa fillet chili coconut sauce
石斑鱼片佐辣椒椰子酱

Braised abalone mushroom, shitake mushroom
in premium oyster sauce
红烧鲍鱼菇, 蚝油香菇

Sautéed minced duck meat,
lettuce (2nd way of Peking duck)
炒鸭糝配生菜

Yeung chow fried rice
扬州炒米饭

Chilled mango cream, sago
西冷芒果奶油西米

Glutinous dumpling,
milk chocolate, peanut
汤圆, 牛奶巧克力, 花生

Chinese tea
中国茶

PHP 179,500.00 ++ for 1st 5 tables of 10's
PHP 304,000.00 ++ for the first 10 table of 10's
PHP 25,000.00 ++ per table in excess

Menu 2

套餐 2

Suckling pig, barbecued
combination platter
乳猪和烧烤组合拼盘

Pumpkin with assorted seafood soup
什锦海鲜南瓜汤

Wok fried scallops, cuttlefish
with broccoli in XO Sauce
XO酱炒带子, 花枝片, 西兰花

Steamed live Garoupa in
premium soya sauce
豉油蒸海斑鱼

Braised abalone mushroom, shitake mushroom
in premium oyster sauce
红烧鲍鱼菇, 蚝油香菇

Deep fried crispy chicken
金牌脆皮雞

Steamed king prawn
with vermicelli and garlic
粉丝金银蒜蒸大蝦

Braised Efu noodles with
assorted wild mushrooms
什锦蘑菇炒伊麵

Chilled mango cream, sago
西冷芒果奶油西米

Glutinous dumpling,
milk chocolate, peanut
汤圆, 牛奶巧克力, 花生

Chinese tea
中国茶

PHP 189,500.00 ++ for 1st 5 tables of 10's
PHP 324,000.00 ++ for the first 10 table of 10's
PHP 27,000.00 ++ per table in excess

Menu 5

套餐 5

Half Roasted suckling pig, jelly fish
半隻乳猪, 海蜇

Assorted seafood conpoy bamboo pith soup
什锦海鲜浓汤, 竹髓汤

Wok fried chicken, scallop,
broccoli in XO sauce
XO酱炒鸡片, 帶子, 西兰花

Steamed live Garoupa
in premium soya sauce
豉油蒸海斑鱼

Braised abalone mushroom with
sea cucumber in premium soya sauce
鲍鱼菇扒海参豉油

Steamed king prawn
with vermicelli, garlic
粉丝金银蒜蒸大蝦

Wok fried crabs
with ginger and onions
姜葱炒蟹炒锅

Braised Efu noodles
with assorted wild mushrooms
什锦蘑菇炒伊麵

Chilled mango pomelo
楊枝甘露

Glutinous dumpling,
milk chocolate, peanut
汤圆, 牛奶巧克力, 花生

Chinese tea
中国茶

PHP 219,500.00 ++ for 1st 5 tables of 10's
PHP 384,000.00 ++ for the first 10 table of 10's
PHP 33,000.00 ++ per table in excess



Western & Asian Buffet

Menu 1

APPETIZERS

Shaved farmers ham with melon

Roasted chicken, corn, tomato and Feta cheese,
Sherry vinegar dressing

Calamari salad, preserved Lemon, rocket salad,
white beans

SALAD BAR

Assorted Salad and Greens
Bocconcini Marinated with Garlic and Thyme

Vine-ripened Cherry Tomatoes

Olive Toasted Ciabatta German Potato Salad
Shaved Crispy Bacon

Homemade Pickled Shallots
Italian Pickled Vegetables
Lemon and Dijon Dressing

House Vinaigrette
Caesar Dressing

SOUP STATION

Vine-Ripe tomato soup and basil with olives
tapenade

CARVING STATION

Roasted Pork loin rosemary jus

MAIN COURSE

Wok-fried Ribs Szechwan style

Steamed white snapper with Leek,
Ginger soya sauce

Braised beef cheek with buttered beans

Baked chicken with peppers, capers,
lemon and shallots

Wok-fried vegetables with oyster sauce

Roasted Potatoes with Garlic and Rosemary

Steamed Jasmine Rice

DESSERT

Tropical Fresh Fruit
Chocolate Torte
Mango Cheesecake
Chilled Coconut sago with Lychee and Pineapple
Passion Fruit Tart

PHP 555,000.00 ++ for the first 100 persons
PHP 180,000.00 ++ for the first 50 persons
PHP 2,600.00 ++ per person in excess

Menu 2

APPETIZERS

Grilled root vegetables, pumpkin seeds, Fresh
herbs, and olive oil

Char sui of pork with bean shoot, spring onion
and sesame seeds

Seared black pepper tuna loin with Greek salad

SALAD BAR

Assorted Salad and Greens

Bocconcini Marinated with Garlic and Thyme

Vine-ripened Cherry Tomatoes

Olive Toasted Ciabatta German Potato Salad
Shaved Crispy Bacon

Homemade Pickled Shallots
Italian Pickled Vegetables
Lemon and Dijon Dressing
House Vinaigrette
Caesar Dressing

SOUP

Cream of asparagus with nutmeg croutons

CARVING STATION

Beef Brisket Texas style

MAIN COURSE

Grilled Pork belly BBQ sauce

Steamed catch of the day, ginger, leeks,

light soy sauce

Wok-fried Shitake mushroom, bean shoot with
black beans

Stir fried beef with garlic and oyster sauce

Chicken Chasseur- Braised chicken in red wine
and mushroom

Steamed Jasmine Rice

DESSERT

Tropical Fresh Fruit
Chocolate torte
Coffee mousse, chocolate crunch
Caramel Apple Tart Tatin
Coconut and Pandan Cake

PHP 565,000.00 ++ for the first 100 persons
PHP 185,000.00 ++ for the first 50 persons
PHP 2,600.00 ++ per person in excess

