

CLASSIC WEDDING PACKAGE

Amenities & Inclusions

- Professional bridal consultant
- Elegant reception venue
- Three hour chauffeured limousine service with flower décor
- Three layered wedding cake
- String duo by Bernie Pasamba
- Sparkling wine for couple's toast
- Free flow of iced tea or chilled juice for all guests
- Complimentary two bottles of house wines
- Fresh flower centerpiece for all tables
- Sumptuous menu selections
- Personalized menu cards for sit-down reception
- Overnight stay in a bridal suite with in-room breakfast for the couple
- Overnight stay in a Superior Room for the groom with in-room breakfast for 2 persons

Wedding Reception Options

- String trio ensemble at PHP18,000 nett
- Standard sounds & lights system at PHP14,000 nett for 1 part Ballroom or Glasshouse or PHP20,000 nett for entire Ballroom
- Special open bar rate for 2 hours (house wines, local beers & non-alcoholic beverages) PHP750 nett per person & PHP300 nett per hour in excess
- LED Wall (9x12ft) with upgraded lights & sounds package at PHP60,000 nett

SET MENU

Menu Set 1

Freshly baked assorted breads and rolls
Roasted vegetable salad, feta, honey mustard dressing
Tomato soup, basil cream
Pork tenderloin, potato gratin, red cabbage, bacon essence
Sacher torte
Coffee, teas and herbal infusions

PHP 508,000.00 ++ for the first 100 persons PHP 198,500.00 ++ for the first 50 persons
PHP 2,200++ per person

Menu 2A

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

PHP 528,500.00 ++ for the first 100 persons PHP 208,500.00 ++ for the first 50 persons
PHP 2,400++ per person

Menu 2B

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

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

PHP 548,500.00 ++ for the first 100 persons PHP 218,500.00 ++ for the first 50 persons
PHP 2,600++ per person

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 4A

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 568,500.00 ++ for the first 100 persons PHP 228,500.00 ++ for the first 50 persons
PHP 2,800++ per person

Menu 4B

King prawn, roast pumpkin, buco and lime dressing
Mulligatawny soup
Green apple, cinnamon sorbet
Hammour fillet, grill vegetables, black olives dressing
Passion fruit crème brûlée, caramelized banana
Coffee, teas and herbal infusions



SURF & TURF

Menu 1

Pan fried scallop, prosciutto crisp, arugula salad
Carrot and pumpkin soup, ricotta cheese
Calamansi sorbet
Surf and Turf
Grilled US Angus beef tenderloin with red wine jus, baby crushed potato, and
Black tiger prawns in creamy cajun sauce with asparagus
Trio of desserts: Mississippi mud cake, orange sabayon tiramisu, cherry meringue
Petits fours
Coffee, teas and herbal infusions

Menu 2

Grilled squid pomelo salad
Seafood bisque
Calamansi sorbet
Surf and Turf
Linguine pasta with chorizo, and Lobster with aged cheddar cheese
Vanilla, blackberry truffle cake
Petits fours
Coffee, teas and herbal infusions

PHP 478,500.00 ++ for the first 100 persons
PHP 283,500.00 ++ for the first 50 persons
PHP 3,900.00 ++ per person in excess

Chinese Set Menu

Menu 1 套餐 1

Imperial Peking duck
Sliced crispy duck, pancake, condiments
北京片皮鸭
首选一片皮鸭, 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
鮑貝炒蚶西兰花

Baked pork spare ribs, 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)
炒鴨崧配生菜

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

1st 10 tables of 10's at PHP 338,500.00 ++
1st 5 tables of 10's at PHP 215,500 ++
Tables in excess at PHP 25,000.00 ++
per table of 10's

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醬炒帶子, 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
粉丝金銀蒜蒸大蝦

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

1st 10 tables of 10's at PHP 358,500.00 ++
1st 5 tables of 5's at PHP 225,500.00 ++
Tables in excess at PHP 27,000.00 ++
per table of 10's

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醬炒鸡片, 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
粉丝金銀蒜蒸大蝦

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

1st 10 tables of 10's at PHP 418,500.00 ++
1st 5 tables of 10's at PHP 255,500 ++
Tables in excess at PHP 35,000.00 ++
per table of 10's



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 540,500.00 ++ for the first 100 persons
PHP 215,500.00 ++ for the first 50 persons
PHP 2,500.00 ++ 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 350,500.00 ++ for the first 100 persons
PHP 220,500.00 ++ for the first 50 persons
PHP 2,600.00 ++ per person in excess

