

TIMELESS WEDDING PACKAGE

Amenities & Inclusions

- Professional bridal consultant
- Elegant reception venue
- Three hour chauffeured limousine service with flower décor
- Three layered wedding cake
- A bottle of champagne for couple's toast
- Free flow of iced tea or chilled juice for all guests
- Complimentary two bottles of house wines
- A choice of: string trio ensemble or standard sounds and light system
- Cocktails with iced tea for 100 guests
- Fresh flower centerpiece for all tables
- Sumptuous menu selections
- Personalized menu cards for sit-down reception
- Two (2) night stay in a bridal suite with in-room breakfast for the couple
- Overnight stay in a Deluxe Room for the groom with in-room breakfast for 2 persons
- Spa massage service for the couple
- Gift certificate for lunch or dinner for 2 at Café 1228 on wedding anniversary

Wedding Reception Options

- 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) at PHP750 nett per person & PHP500 nett per hour in excess
- LED Wall (9x12ft) with upgraded lights & sounds package at PHP60,000 nett

SET MENU

Menu 1

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 217,500.00 ++ for the first 50 persons PHP 327,500.00 ++ for the first 100 persons

PHP 2,200.00 ++ 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

PHP 227,500.00 ++ for the first 50 persons PHP 347,500.00 ++ for the first 100 persons

PHP 2,400.00 ++ per person in excess

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 237,500.00 ++ for the first 50 persons PHP 367,500.00 ++ for the first 100 persons

PHP 2,600.00 ++ per person in excess

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 247,500.00 ++ for the first 50 persons PHP 387,500.00 ++ for the first 100 persons

PHP 2,800.00 ++ per person in excess

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 502,500.00 ++ for the first 50 persons

PHP 497,500.00 ++ for the first 100 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
鲍貝炒虾西兰花

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)
炒鸭松配生菜

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 252,500.00 ++ for the first 5 tables of 10's
PHP 357,500.00 ++ for the first 10 tables of 10's
PHP 25,000.00 ++ per table in excess

Menu 2 套餐 2

Sucking 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

PHP 242,500.00 ++ for the first 5 tables of 10's
PHP 377,500.00 ++ for the first 10 tables of 10's
PHP 27,000.00 ++ per table in excess

Menu 5 套餐 5

Half Roasted sucking 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

PHP 272,500.00 ++ for the first 5 tables of 10's
PHP 437,500.00 ++ for the first 10 tables of 10's
PHP 35,000.00 ++ 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 558,000.00 +++ for the first 100 persons
PHP 253,000.00 +++ 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 368,000.00 +++ for the first 100 persons PHP
258,000.00 +++ for the first 50 persons
PHP 2,600.00 +++ per person in excess

