



CELEBRATION PACKAGE

Amenities & Inclusions

- Professional event consultant
- Versatile reception venue
- Two layered celebration cake
- Sparkling wine for toast
- Two round of iced tea or chilled juice for all guests
- Complimentary 4 bottles of house wines
- Standard lights & sounds with mobile disco or LED wall
- Fresh flower centerpiece for all tables
- Sumptuous menu selections
- Personalized menu cards for sit-down reception
- Overnight stay in 2 Superior rooms breakfast for 2 persons per room

Celebration Options

- String duo ensemble at PHP18,000 nett
- String trio ensemble at PHP25,000 nett
- Special open bar rate for 2 hours (house wines, local beers & non-alcoholic beverages)
PHP1500 nett per person & PHP800 nett per hour in excess
- LED Wall (9x12ft) with upgraded lights & sounds package at PHP60,000 nett per 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 purée, sweet potato mash, tomato salsa
Mango cheesecake, dulce de leche cream
Coffee, teas and herbal infusions

Menu 1C

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

PHP284,000.00 +++ for the first 100 persons
PHP2,000.00 +++ per person in excess

Menu 2A

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

Menu 2B

Grilled 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

PHP324,000.00 +++ for the first 100 persons
PHP2,500.00 +++ 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 cheesecake, 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, truffle dressing
Spinach cream soup, nutmeg
Calamansi sorbet
Beef tenderloin, goat cheese crust, potato gratin, asparagus, truffle jus
White and dark chocolate cake, wild berry sauce
Coffee, teas and herbal infusions

PHP559,000.00 +++ for the first 100 persons
PHP2,800.00 +++ per person in excess

Rates exclude prevailing local tax, VAT and 10% service charge.

Chinese Set Menu

Menu 1

套餐 1

Imperial Peking duck

Sliced crispy duck, pancake, condiments

北京片皮鴨

首选片皮鴨, 么么餅, 醬料北京片皮鴨

Hot and sour soup, mixed seafoods

酸辣鸡丝海參湯

Wok fried shrimp, chicken, broccoli

鮑貝炒蝦西兰花

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

石斑魚片佐辣椒椰子醬

Braised abalone mushroom, shiitake mushroom

In premium oyster sauce

紅燒鮑魚菇, 蚝油香菇

Sautéed minced duck meat, lettuce

(2nd way of Peking duck)

炒鴨崧配生菜

Yeung chow fried rice

楊州炒米飯

Chilled mango cream, sago

西冷芒果奶油西米

Glutinous dumpling, milk chocolate, peanut

湯圓, 牛奶巧克力, 花生

Chinese tea

中國茶

1st 10 tables of 10's at PHP359,000.00 +++

Tables in excess at PHP26,000.00 +++

per table of 10's

Menu 2

套餐 2

Suckling pig

Barbecue combination platter

乳豬和燒烤組合拼盤

Pumpkin with assorted seafood soup

什錦海鮮南瓜湯

Wok fried scallops, cuttlefish, broccoli in XO Sauce

XO醬炒帶子, 花枝片, 西兰花

Steamed live garoupa in premium soya sauce

豉油蒸海斑魚

Braised abalone mushroom, shiitake mushroom

In premium oyster sauce

紅燒鮑魚菇, 蚝油香菇

Deep fried crispy chicken

金牌脆皮雞

Steamed king prawn, vermicelli and garlic

粉絲金銀蒜蒸大蝦

Braised e-fu noodles, assorted wild mushrooms

什錦蘑菇炒伊麵

Chilled mango cream, sago

西冷芒果奶油西米

Glutinous dumpling, milk chocolate, peanut

湯圓, 牛奶巧克力, 花生

Chinese tea

中國茶

1st 10 tables of 10's at PHP359,000.00 +++

Tables in excess at PHP28,000.00 +++

per table of 10's

Menu 3

套餐 3

Half roasted suckling pig, jelly fish

半隻乳豬, 海蜇

Assorted seafood conpoy bamboo pith soup

什錦海鮮濃湯, 竹髓湯

Wok fried chicken, scallops, broccoli in XO sauce

XO醬炒雞片, 帶子, 西兰花

Steamed live garoupa in premium soya sauce

豉油蒸海斑魚

Braised abalone mushroom with sea cucumber

In premium soya sauce

鮑魚菇扒海參豉油

Steamed king prawn with vermicelli, garlic

粉絲金銀蒜蒸大蝦

Wok fried crabs with ginger and onions

姜葱炒蟹炒鍋

Braised e-fu noodles, assorted wild mushrooms

什錦蘑菇炒伊麵

Chilled mango pomelo

楊枝甘露

Glutinous dumpling, milk chocolate, peanut

湯圓, 牛奶巧克力, 花生

Chinese tea

中國茶

1st 10 tables of 10's at PHP420,000.00 +++

Tables in excess at PHP34,000.00 +++

per table of 10's



WESTERN & ASIAN BUFFET

Menu A

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-ripened tomato soup and basil with olive 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

PHP549,000.00 +++ for the first 100 persons

PHP2,700.00 +++ per person in excess

Menu B

APPETIZERS

Grilled root vegetables, pumpkin seeds, fresh herbs, and olive oil
Char siu 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 shiitake mushroom, bean shoot, 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

PHP360,000.00 +++ for the first 100 persons

PHP5,000.00 +++ per person in excess

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

