



# CLASSIC WEDDING PACKAGE

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## Amenities & Inclusions

- Professional bridal consultant
- Elegant reception venue
- Three hour chauffeured limousine service with flower décor
- Three layered wedding cake
- String duo ensemble by Bernie Pasamba
- Mobile sound system or LED wall
- Sparkling wine for couple's toast
- One round 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
- Room upgrade from One Bedroom Suite to a Director's Suite with breakfast buffet for 2

## Wedding Reception Options

- String trio ensemble at PHP25,000 nett
- Standard sounds & lights system at PHP18,000 nett for 1 part Ballroom or Glasshouse / PHP25,000 nett for entire Ballroom
- 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 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

PHP514,500.00 +++ for the first 100 persons  
PHP2,200.00 +++ per person in excess

## Menu 2A

Poached prawn, mesclun leaves, mango salsa  
Green asparagus soup, smoked salmon, lemon crème fraiche  
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

PHP534,500.00 +++ for the first 100 persons  
PHP2,400.00 +++ 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, berries  
Coffee, teas and herbal infusions

PHP554,500.00 +++ for the first 100 persons  
PHP2,600.00 +++ per person in excess

## Menu 4A

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

## Menu 4B

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

PHP 374,500.00 +++ for the first 100 persons  
PHP 2,800.00 +++ per person in excess



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

# SURF & TURF

## Surf & Turf A

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

## Surf & Turf B

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Grilled squid pomelo salad  
Seafood bisque  
Calamansi sorbet  
Grilled US Angus beef tenderloin, red wine jus, crushed baby potatoes  
Linguine pasta, chorizo, lobster, aged cheddar cheese  
Vanilla, blackberry truffle cake  
Petit fours  
Coffee, teas and herbal infusions

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PHP484,500.00 + + + for the first 100 persons  
PHP3,900.00 + + + per person in excess

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



# Chinese Set Menu

<p><b>Menu 1</b> 套餐 1</p> <p>Imperial Peking duck Sliced crispy duck, pancake, condiments 北京片皮鴨 首選一片皮鴨, 么么餅, 醬料北京片皮鴨</p> <p>Hot and sour soup Shredded chicken and sea cucumber 酸辣雞絲海參湯</p> <p>Wok fried shrimp, pacific clam, broccoli 鮑貝炒蝦西蘭花</p> <p>Baked pork spare ribs, dried chili Black beans, harbour style 烘焙排骨, 干辣椒, 豉汁, 港式</p> <p>Fried garoupa fillet, chili coconut sauce 石斑魚片佐辣椒椰子醬</p> <p>Braised abalone mushroom, shiitake mushroom In premium oyster sauce 紅燒鮑魚菇, 蚝油香菇</p> <p>Sautéed minced duck meat Lettuce (2nd way of Peking duck) 炒鴨崧配生菜</p> <p>Yéung chow fried rice 楊州炒米飯</p> <p>Chilled mango cream, sago 西冷芒果奶油西米</p> <p>Glutinous dumpling Milk chocolate, peanut 湯圓, 牛奶巧克力, 花生</p> <p>Chinese tea 中國茶</p> <p>1st 10 tables of 10's at PHP 344,500.00 +++ Tables in excess at PHP 25,000.00 +++ Per table of 10's</p>	<p><b>Menu 2</b> 套餐 2</p> <p>Suckling pig Barbecued combination platter 乳豬和燒烤組合拼盤</p> <p>Pumpkin with assorted seafood soup 什錦海鮮南瓜湯</p> <p>Wok fried scallops, cuttlefish Broccoli in XO Sauce XO醬炒帶子, 花枝片, 西蘭花</p> <p>Steamed live garoupa in premium soya sauce 豉油蒸海斑魚</p> <p>Braised abalone mushroom, shiitake mushroom In premium oyster sauce 紅燒鮑魚菇, 蚝油香菇</p> <p>Deep fried crispy chicken 金牌脆皮雞</p> <p>Steamed king prawn Vermicelli and garlic 粉絲金銀蒜蒸大蝦</p> <p>Braised e-fu noodles Assorted wild mushrooms 什錦蘑菇炒伊麵</p> <p>Chilled mango cream, sago 西冷芒果奶油西米</p> <p>Glutinous dumpling Milk chocolate, peanut 湯圓, 牛奶巧克力, 花生</p> <p>Chinese tea 中國茶</p> <p>1st 10 tables of 10's at PHP 564,500.00 +++ Tables in excess at PHP 27,000.00 +++ Per table of 10's</p>	<p><b>Menu 5</b> 套餐 5</p> <p>Half roasted suckling pig, jelly fish 半隻乳豬, 海蜆</p> <p>Assorted seafood conpoy bamboo pith soup 什錦海鮮浓湯, 竹髓湯</p> <p>Wok fried chicken, scallop Broccoli in XO sauce XO醬炒雞片, 帶子, 西蘭花</p> <p>Steamed live garoupa in premium soya sauce 豉油蒸海斑魚</p> <p>Braised abalone mushroom Sea cucumber in premium soya sauce 鮑魚菇扒海參豉油</p> <p>Steamed king prawn Vermicelli, garlic 粉絲金銀蒜蒸大蝦</p> <p>Wok fried crabs Ginger and onions 姜葱炒蟹炒鍋</p> <p>Braised e-fu noodles Assorted wild mushrooms 什錦蘑菇炒伊麵</p> <p>Chilled mango pomelo 楊枝甘露</p> <p>Glutinous dumpling Milk chocolate, peanut 湯圓, 牛奶巧克力, 花生</p> <p>Chinese tea 中國茶</p> <p>1st 10 tables of 10's at PHP 424,500.00 +++ Tables in excess at PHP 33,000.00 +++ Per table of 10's</p>
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# 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, 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

PHP564,500.00 +++ 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 tarte tatin  
Coconut and pandan cake

PHP394,500.00 +++ 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.

