



# TIMELESS 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
- A bottle of champagne for couple's toast
- Two rounds of iced tea or chilled juice for all guests
- Mobile sound system or LED wall
- Complimentary two bottles of house wines
- String Trio ensemble by Bernie Pasamba
- 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
- Gift certificate for lunch or dinner for 2 at Café 1228 on wedding anniversary
- Room upgrade from One Bedroom Suite to a Director's Suite with breakfast buffet for 2

## Wedding Reception Options

- Standard sounds & lights system at PHP18,000 nett for 1 part Ballroom or Glasshouse or PHP25,000 nett for entire Ballroom
- Special open bar rate for 2 hours (house wines, local beers & non-alcoholic beverages) at PHP1500 nett per person & PHP500 nett per hour in excess
- LED Wall (9x12ft) with upgraded lights & sounds package at PHP60,000 nett per night

# SET MENU

## Menu 1

Roasted vegetable salad, feta, honey mustard dressing  
Tomato soup, basil cream  
Pork tenderloin, potato gratin, red cabbage, bacon essence  
Sachertorte  
Coffee, teas and herbal infusions

PHP338,500.00 +++ 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 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

PHP358,500.00 +++ 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 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

PHP378,500.00 +++ 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, potatoes 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

PHP398,500.00 +++ for the first 100 persons  
PHP2,800.00 +++ per person in excess



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

# 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 with 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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PHP508,500.00 + + + for the first 100 persons

PHP3,900.00 + + + per person in excess

# Chinese Set Menu

## Menu 1

### 套餐 1

#### Imperial Peking duck

Sliced crispy duck, pancake, condiments

北京片皮鴨

首選一片皮鴨, 么么餅, 醬料北京片皮鴨

#### Hot and sour soup

Shredded chicken and sea cucumber

酸辣雞絲海參湯

#### Wok fried shrimp, pacific clam, broccoli

鮑貝炒蝦西蘭花

#### Baked pork spareibs, 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)

炒鴨糞配生菜

#### Yéung 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 PHP368,500.00 +++

Tables in excess at PHP25,000.00 +++

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, 西蘭花

#### 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 with vermicelli and garlic

粉絲金銀蒜蒸大蝦

#### Braised e-fu noodles with 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 PHP588,500.00 +++

Tables in excess at PHP27,000.00 +++

Per table of 10's

## Menu 5

### 套餐 5

#### Half roasted suckling pig, jelly fish

半隻乳豬, 海蜆

#### Assorted seafood conpoy bamboo pith soup

什錦海鮮濃湯, 竹髓湯

#### Wok fried chicken, scallop, broccoli in XO sauce

XO醬炒雞片, 帶子, 西蘭花

#### 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

姜蔥炒蟹炒鍋

#### Braised e-fu noodles with 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 PHP448,500.00 +++

Tables in excess at PHP35,000.00 +++

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, leek, ginger, soya sauce  
Braised beef cheek with buttered beans  
Baked chicken, peppers, capers, lemon, 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

PHP588,500.00 +++ 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 tart tatin  
Coconut and pandan cake

PHP418,500.00 +++ for the first 100 persons

PHP5,000.00 +++ per person in excess

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