



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
- 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

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

PHP358,500.00 +++ 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

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

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

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)

炒鴨糝配生菜

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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