



# Corporate Meeting Package

*Hold your Meeting at Acacia Hotel Manila and Experience Filipino Inspired Hospitality with World Class Meeting Facilities*

## Whole Day Rate Per Person

	Rate Per Person
<b>3 Course Menu</b>	1700
<b>Bento</b>	1900
<b>4 Course</b>	1900
<b>Buffet</b>	2050
<b>Acaci</b>	2250
<b>Steakhouse A</b>	2350
<b>Steakhouse B</b>	2950

## Half Day Rate Per Person

	Rate Per Person
<b>3 Course</b>	1450
<b>Bento</b>	1650
<b>4 Course</b>	1650
<b>Buffet</b>	1800
<b>Acaci</b>	2050
<b>Steakhouse A</b>	2150
<b>Steakhouse B</b>	2750

***Book your Meetings with us and Enjoy the following Meeting Essentials as Part of the Package:***

*Use of a Function Room (Eight Hours for Whole Day/Four Hours for Half Day)  
\*Plated Lunch in a Function Room/Buffer at Acaci (First Come First Serve Basis)*

*Morning and/or Afternoon Coffee Breaks*

*Dedicated Banquet Service Butler*

*Free Flowing Coffee and Tea for the Duration of the Meeting*

*One Round of Iced Tea, Pandan Juice or Soda*

*Free Use of One (1) LCD Projector and Projection Screen*

*Conference Pads and Pencils for each Participant*

*Wi-Fi Access*

*2 Wired Microphones*

*Flipchart with Paper*

*Whiteboard with Markers*

*Mints and Candies*

***After Meeting Offer***

*15% Discount in Ala Carte Menus at The Lobby*

**Conditions**

- ✓ *Minimum of 10 persons to avail of the package*
- ✓ *Minimum of 30 persons to avail of the buffet at the function room*
- ✓ *Bento Menu Option is subject to availability*
- ✓ *Rooms and conference facilities are subject to availability*

Rates are inclusive of service charge and applicable government taxes  
Prices may change without prior notice  
Package is valid until December 31, 2022

### **Three Course Set Menus**

Soup or Salad, Main Dish and Dessert  
(Choose one per category)

### **Four Course Set Menus**

Soup, Salad, Main Dish and Dessert  
(Choose one per category)

#### **Soup**

**(Served with Freshly Baked Rolls with Butter)**

*Green Pea and Carrot Soup with Cinnamon Croutons*  
*Cheddar Potato Soup Smoked Bacon Bits and Chives*  
*Lentil Soup with Escarole*  
*Home Style Vegetable Soup*  
*Cream of Potato and Leek Garnished with Crispy Leeks*  
*French Onion Soup*  
*Cream of Tomato and Basil with Toasted Pine Nuts*  
*Green Pea and Smoked Ham Soup with Brioche Crusts*  
*Veloute of Sweet Corn with Crab and Parmesan Crostini*  
*Cream of Spinach with Roasted Garlic Foam*  
*Clear Chicken Broth with Shiitake Mushrooms*  
*Minestrone Soup with Pesto*

#### **Salad**

*Salad of Mesclun Greens with Cucumbers, Tomatoes and Balsamic-Sherry Vinaigrette*  
*Caesar Salad with Bacon Bits and Croutons*  
*Caesar Salad with Parmesan and Garlic Focaccia Croutons*  
*Bouquet of Fresh Garden Greens*  
*Bowl of Garden Greens with Balsamic Dressing*  
*Salad of Grilled Vegetables and Mozzarella Cheese in Basil Vinaigrette*  
*Heart of Romaine Lettuce with Caesar Dressing and Cajun Chicken*

#### **Main Dish**

**(Served with Mashed Potato or Steamed Rice)**

*Chicken Milanese with Mushroom Marsala*  
*Three Cheese Herbed Chicken with Baby Green Beans and Chardonnay Cream*  
*Pineapple Marinated Grilled Porkloin Honey Garlic Tomato Glaze and Asparagus*  
*Braised Beef Short Ribs with Steamed Garden Vegetables and Apricot Sauce*  
*Grilled Beef, Porcinin Mushroom and Onion Marmalade with Roasted Garlic and Red Wine Sauce*  
*Almond Crusted Fish with Shaved Fennel and Red Onion Salad*  
*Pan Fried Fish with Celeric and Chive Mashed Potato, Braised Bokchoy, Sherry and Lemon Hollandaise*  
*Glazed Salmon Miso Glazed with Nori Wrapped Japanese Rice, Asian Vegetable and Crispy Leeks*

#### **Dessert**

*Fruit Flan Pie*  
*Moist Chocolate Cake with Berry Compote*  
*Spiced Bread Pudding with Vanilla Anglaise*  
*Apple Strudel with Vanilla Crème Anglaise*  
*Chocolate Indulgence*  
*Chocolate with Blueberry Compote*  
*Classic Vanilla Crème-Brulee*

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**Bento Box Set Course**

*(Choice of One Main Course)*

**Main Course**

*Japanese Chicken Curry*

*Agedashi Tofu*

*Salmon Teriyaki*

*Pork Tonkatsu*

*Beef Teppanyaki*

**Each Bento Meal Includes:**

*Miso Soup*

*Kani Salad or Vegetable Tempura*

*California Maki*

*Two (2) Kinds of Sashimi (A Slice of Tuna and Salmon)*

*Three Kinds of Fruits (Watermelon, Honeydew and Pineapple)*

**CANTONES SET**

**Set A**

*Broccoli with Beef in Oyster Sauce*

*Yang Chow Fried Rice*

*Mixed Fruit Salad or Butchi*

**Set B**

*Sweet and Sour Pork*

*Garlic Rice*

*Vegetable Pancit Canton*

*Mixed Fruit Salad or Butchi*

**Set C**

*Tiger Prawns in Thai Sauce*

*Steamed Rice*

*Mix Vegetables with Garlic*

*Mixed Fruit Salad or Butchi*

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**Steakhouse Menu A1**

**Soup**

*French Onion Soup*

**Main**

*Pan Grilled Salmon in Marinara Risotto and Asparagus with Creamy Beurre Blanc Sauce served with Rice*

**Dessert**

*Flourless Chocolate Cake with Vanilla Ice Cream*

**Steakhouse Menu A2**

**Soup**

*French Onion Soup*

**Main**

*Grilled US Tenderloin and King Prawns with Cherry Tomato, Asparagus served with Mashed Potato or Rice*

**Dessert**

*Flourless Chocolate Cake with Vanilla Ice Cream*

**Steakhouse Menu A3**

**Soup**

*French Onion Soup*

**Main**

*Grilled Cajun Chicken with Buttered Broccoli, Cherry Tomato served with Mashed Potato in Creamy Garlic Mushroom Sauce*

**Dessert**

*Flourless Chocolate Cake with Vanilla Ice Cream*

**Steakhouse Menu B1**

**Soup**

*French Onion Soup*

**Main**

*Grilled US Prime Rib in Red Wine Sauce served with Mashed Potato or Rice*

**Dessert**

*Flourless Chocolate Cake with Vanilla Ice Cream*

## **BUFFET MENUS**

### **Continental Buffet A**

#### **Salad and Appetizers**

*Beet Root Salad Russian Style*

*Cheese Tortilini Tossed with Tomatoes, Fresh Mozzarella, Balsamic, Basil and Olive Oil*

*Selection of Garden Greens with Various Dressings and Condiments*

#### **Soup**

*Roasted Pepper and Tomato Bisque with Parmesan Crouton*

*Freshly Baked Rolls with Butter*

#### **Main Dishes**

*Chicken Breast, Pan Seared and Oven Roasted Topped with Apple and Maple Glazed*

*Baked Fish with Tomato, Beans and Olives*

*Pork Tenderloin Cajun Seasoned and Roasted with Dijon Cream Sauce*

*Steamed Fresh Green Beans with Slivered Almonds*

*Steamed Rice*

#### **Dessert**

*Seasonal Fruit Platter*

*Mini Carrot Cake*

*Moist Chocolate Cake*

### **Continental Buffet B**

#### **Salad and Appetizers**

*Cucumber Salad with Yogurt and Dill*

*Grilled Potato and Caramelized Red Onion with Cheese and Walnuts*

*Selection of Garden Greens with Various Dressings and Condiments*

#### **Soup**

*Vegetable Chowder*

*Freshly Baked Rolls with Butter*

#### **Main Dishes**

*Carpaccio Fillet of Beef with Wild Horseradish and Herb Jus*

*Goat Cheese, Prosciutto and Roasted Red Pepper Stuffed Chicken Breast*

*Seared Fish in Tarragon Sauce*

*Steamed Garden Vegetables*

*Steamed Jasmine Rice*

#### **Dessert**

*Seasonal Fruit Platter*

*Mango Pudding with Strawberry Coulis*

*Chocolate Tiramisu*

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## **Continental Buffet C**

### **Salad and Appetizers**

*Sweet Corn and Apple Salad*

*Asian Chicken Salad*

*Selection Of Garden Greens With Various Dressings And Condiments*

### **Soup**

*Carrot Soup with Basil Pesto*

*Freshly Baked Rolls*

### **Main Dishes**

*Herb Marinated Free Range Chicken with Raisin Couscous*

*Grilled Fresh Market Fish Fillet with Tomato Salsa, Artichoke and Olives*

*Acacia Baby Back Pork Ribs Mango Lime and Barbecue Sauce*

*Teriyaki Soba Noodles with Julienne of Vegetables*

*Steamed Rice*

### **Dessert**

*Seasonal Fruit Platter*

*Red Velvet Cake With Butter Cream Frosting*

*Chocolate Oblivion*

## **Continental Buffet D**

### **Salad and Appetizer**

*Fusilli with Roasted Red Peppers, Feta, Artichokes, Sundried Tomatoes and Balsamic Vinaigrette*

*Italian Bruschetta with Garlic Crostini*

*Selection of Garden Greens with Various Dressing and Condiments*

### **Soup**

*Cheddar and Leek Soup*

*Freshly Baked Rolls with Butter*

### **Hot**

*Chicken Galantina with Mushroom Cheese Gravy*

*Herb Crusted Fish with Whole Grain Mustard Sauce*

*Bacon Wrapped Pork Medallions*

*Roasted Asparagus and Mushroom*

*Steamed Rice*

### **Dessert**

*Mango and Vanilla Enchiladas*

*Opera Petite*

*Seasonal Fruit Platter*

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## **Morning/Afternoon Coffee Break**

*(Choice Of One per Coffee Break)*

*Arrozcaldo  
Assorted Finger Sandwich  
Assorted Puto Cheese  
Banana Muffin  
Beef and Mushroom Steak Sandwich  
Beef Turnover  
Chicken Sandwich  
Chicken Sausage an a Bun  
Cinnamon Roll  
Corn Muffin  
Egg Pie  
Gintaang Bilu-Bilu  
Monte Cristo Sandwich  
New York Style Pastrami Sandwich  
Panini Sandwich with Ham  
Peach and Mango Pie  
Philly Cheese Steak  
Revel Bar  
Sotanghon Guisado  
Spaghetti Bolognese  
Special Pancit Bihon  
Special Pancit Canton  
Spicy Chicken Ranch Sandwich  
Tomato Crème Pasta  
Tuna Pie  
Turon Saging With Langka  
Walnut Bar*