



# *Your Dream Wedding at Acacia*

<b>Menu Category</b>	<b>For the first 50 persons</b>	<b>For the first 100 persons</b>	<b>For the first 150 persons</b>	<b>Excess Per Person</b>
<b>Sit Down – Three Course</b>	169,260	311,850	425,355	1,950
<b>Sit Down - Four Course</b>	183,750	337,575	464,100	2,185
<b>International Buffet A</b>	202,650	362,775	502,425	2,430
<b>International Buffet B</b>	222,075	401,205	560,175	2,670

## ***Amenities and Inclusions***

*Professional Consultation with our Executive Chef for the Menus*  
*Menu tasting for the Couple*  
*Location Shoot at the Hotel for Pre-wedding Photographs*  
*Sophisticated and Contemporary Wedding Ballroom*  
*Choice of Quartet By Bernie Pasamba, Bridal Car or Mobile Lights and Sounds*  
*Three Layered Wedding Cake*  
*Sparkling Wine for the Couple*  
*One Round of Iced Tea for all Guests during Cocktails and Dinner*  
*A Choice of set or buffet Menus Created by our Master Chefs*  
*Custom Flower Centerpiece and Votive Candles on all tables*  
*Cascading Bouquet Arrangement for the Couple's Table*  
*Personalized Menu cards for Sit-Down Reception*  
*Two Nights Stay in a Suite Room for the Bride*  
*Overnight Stay in a Deluxe Room for the Groom*  
*Personalized Butler Service*  
*In-room Breakfast for the Couple*  
*LCD Projector and Screen*  
*Hotel PA System*  
*Special Group Rate for Families and Friends*

## *(Three Course Set Menu)*

### **SET WESTERN MENU A**

#### **Appetizer**

Terrine of Smoked Salmon with Anchovy Butter, Crab and Baby Coriander Salad, Beetroot Dressing

#### **Main Course**

Grilled Tenderloin of Beef with Mushroom and Onion Marmalade, Roasted Garlic, Red Wine Sauce served with Mashed Potato

#### **Dessert**

Pecan Pie with Vanilla Ice Cream

### **SET WESTERN MENU B**

#### **Soup**

Tomato Cconsommé with Prawn and Basil Ravioli

#### **Main Course**

Roasted Fillet of Red Snapper, Caramelized Endive, Fresh Orange and Olive Oil Emulsion served with Steamed Jasmine Rice

#### **Dessert**

Chocolate Hazelnut Terrine with Raspberry Sauce

### **SET WESTERN MENU C**

#### **Salad**

Lemon Grass Skewered Chicken with Ripe Mango and Tortilla Salad

#### **Main Course**

Three Cheese Herb Chicken Roulade with Baby Green Beans, Roasted Potatoes and Chardonnay Cream served with Steamed Jasmine Rice

#### **Dessert**

Vanilla Ice Cream with Fresh Mango in Caramel Brandy Snap

## *(Four Course Set Menu)*

### **SET WESTERN MENU A**

#### **Salad**

Grilled Scallop & Arugula Salad with Orange-Miso Vinaigrette

#### **Soup**

Cauliflower Veloute with Bacon Croutons & Spring Onions

#### **Entrée**

Braised U.S. Beef "Provençal" Orange, Black Olives and Potato Puree served with Mashed Potato

#### **Dessert**

Apple Strudel with Vanilla Cream Anglaise

### **SET WESTERN MENU B**

#### **Appetizer**

Parmiggiano-Reggiano Pudding with Sweet Pea Puree

#### **Soup**

Cream of Potato, Leek and Arugula Soup

#### **Entrée**

Spice Crusted Grilled Salmon Sweet Soy Reduction, Steamed Japanese Rice and Asparagus

#### **Dessert**

Lime Cheesecake with Pineapple Five Spice Compote

### **SET WESTERN MENU C**

#### **Appetizer**

Crispy Buffalo Mozzarella & Mushroom Ragout Baby Greens, Honey-Garlic Vinaigrette

#### **Soup**

Roasted Pumpkin Soup with Sage Cream & Chestnuts

#### **Entrée**

Parmesan Chicken Scaloppini with Tomato Sage served with Steamed Jasmine Rice

#### **Dessert**

Moist Chocolate Cake with White Chocolate Swirl

# *Buffet Menus Choices*

## INTERNATIONAL MENU A

### Buffet Menu 1

#### **Appetizers and Salads**

Vegetable Frittata

Asparagus with Parmesan and Crispy Bacon

Spicy Glass Noodle Salad with Shrimps

Sliced Ham with Pickled Vegetable Salad

International Salad Bar with various dressings and condiments

#### **Soup**

Creamy Mushroom Soup with Herbs

Selection of Breads, Butter and Margarine

#### **Hot**

Roasted Chicken with Arabic Spices served on Raisin and Cashew Nut Pilaf

Salmon Medallions with Fresh Fruit Compote

Roast Pork Fennel with Parmesan and Peas

Braised Beef Short Rib with Honey Glaze

Sautéed Vegetables with Herb Butter

Cuban Rice with Vegetables

#### **Carving**

Herb Crusted Beef Sirloin with Mustard and Rolls

#### **Dessert**

Carrot Cake Slice

Chocolate Ganache Slice

Apple Caramel Mousse

Coconut Pudding

Opera Cake

Fresh Seasonal Fruits

## **Buffet Menu 2**

### Appetizers and Salads

Poached Chicken Salad with Grapes, Pimiento and Walnuts

Shrimp and Pineapple with Basil

Ham, Corn and Asparagus Salad

International Salad Bar with various dressings and condiments

### **Soup**

Cream of Cauliflower Soup

Selection of Bread, Butter and Margarine

### **Hot**

Sautéed Chicken with Cashew Nuts and Onion

Crispy Pork Belly with Thai Vegetables

Seared Fillet of Fish with Tomato Confit, Fennel and Capsicum Sauce

Grilled Tenderloin of Beef with Sautéed Spinach and Balsamic

Sautéed Asparagus with Parsley and Almond Flake Butter

Fried Rice with Seafood

### **Carving**

US Beef Short Plate with Mushroom Au Jus

### **Dessert**

Hazelnut Chocolate Gateau

Carrot Cake with Orange Frosting

Sour Cherry and Chocolate Pudding

Moist Chocolate Cake

Mini Cheesecake

Fresh Seasonal Fruits

**INTERNATIONAL BUFFET B**

**Buffet Menu 1**

**Appetizer and Salads**

Fried Spring Rolls w/ Cream Cheese and Jalapeno's Mousse  
Baked New Zealand Mussels Rockefeller served on a Bed of Rock Salt  
Penne Pasta with Tuna and Olives  
Poached Chicken Salad with Grapes, Pimiento and Walnuts  
Assorted Mix Greens with 4 Kinds of Dressings and 5 Kinds of Condiments

**Soup**

Prawn Bisque  
Freshly Baked Rolls

**Entree**

Beef Wellington with Boursain Cheese  
Roasted Pork Loin Stuffed with Assorted Vegetables in Herbed Tomato Cream Sauce  
Roasted Rosemary and Orange Whole Chicken Au Jus  
Poisson A'la Meuniere (French Style Fish Steak in Brown Butter Sauce)  
Gratinated Mix Vegetables  
Steamed Pandan White Rice  
Herbed Rice

**Carving**

Roasted U.S. Angus Short plate

**Dessert**

Caramel Walnut Fudge  
Wattle Chocolate Mousse with Toasted Marshmallows  
Carrot Cake with Cream Cheese Frosting  
Lychee Panna Cotta  
Mango Cheese Cake  
Fresh Fruit Platter

## **INTERNATIONAL BUFFET B**

### **Buffet Menu 2**

#### **Appetizers and Salads**

Bruschetta's

(Tomato, Basil, Anchovy and Bacon)

(Smoked Salmon & Feta Cheese w/ Dill Sauce)

Citrus Marinated Shrimp Salad and with Grilled Onion and Orange

Platter of Assorted Cold Cuts and Sausages

Assorted Mix Greens with 4 Kinds of Dressings and 5 Kinds of Condiments

#### **Soup**

Cream of Fennel Apple Celeriac with Curried Espuma and Croutons

Freshly baked rolls

#### **Hot**

Lengua (Ox tongue) in Beef Veloute' and Mushroom Sauce

Baby Back Ribs in Acacia's Barbeque Sauce

Roasted Maple and Pink Peppercorn Whole Chicken Au Jus

Oven Baked Fillet of Fish Crusted with Fresh Herbs

Mix Vegetables Cassoulet

Steamed Pandan White Rice

Herbed Rice

#### **Carving**

Fresh Herb Marinated Slow Roasted Leg of Lamb

#### **Dessert**

Silvanas

Chocolate Oblivion

Pineapple Strudel with Vanilla Sauce

Mocha Pecan Tart

Assorted Fresh Fruit platter