



# *Celebrations Package*

<i>Menu Category</i>	<i>For the first 10 persons</i>	<i>For the first 20 persons</i>	<i>For the first 30 persons</i>	<i>For the first 50 persons</i>	<i>For the first 100 persons</i>	<i>Excess Per Person</i>
<i>Sit Down - Three Course</i>	Php 22,800	Php 40,500	Php 58,000	Php 92,200	Php 178,700	Php 1,890
<i>International Buffet</i>			Php 77800	Php 125,700	Php 246,600	Php 2,600

## **AMENITIES & INCLUSIONS**

*Use of the Function Room for Four Hours*

*One round of Iced Tea and Coffee or Tea*

*Elegant Table & Buffet Centerpieces*

*Overnight Stay in a Deluxe room with Breakfast for Two*

*Personalized Menu Card for Set Menu and Place cards for Buffet*

*Dedicated Banquet Service*

*Guestbook with Pen*

## **CONDITIONS**

- ✓ *Minimum of 10 persons to avail of the package*
- ✓ *Minimum of 30 persons to avail of the buffet*
- ✓ *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***

### **Set Menu A**

#### **Soup**

Tuscan Minestrone Soup

#### **Main Course**

Grilled Beef, Porcini Mushroom and Onion Marmalade, Roasted Garlic, Red Wine  
Sauce served with Mashed Potato or Steamed Rice

#### **Dessert**

Chocolate Crème Brulee

### **Set Menu B**

#### **Soup**

Veloute of Sweet Corn with Crab and Parmesan Crostini

#### **Main Course**

Roasted Chicken Breast Wrapped with Pancetta, Basil Parmesan Risotto, and  
Asparagus in Spiced Tomato Fondue

#### **Dessert**

Chocolate Indulgence

### **Set Menu C**

#### **Salad**

Caesar Salad with Crispy Bacon, Garlic Croutons and Shaved Parmesan

#### **Main Course**

Glazed Salmon Teriyaki Miso Glazed with Nori Wrapped Japanese Rice  
Asian Vegetable, Crispy Leeks and Crispy Pasta

#### **Dessert**

New York Cheese Cake

### **Set Menu D**

#### **Soup**

Cheddar Potato Chowder with Bacon Bits

#### **Main Course**

Pineapple Marinated Grilled Pork Loin Honey Garlic Tomato Glaze, Sweet Potato  
Gratin and Asparagus served with Mashed Potato or Steamed Rice

#### **Dessert**

Pecan Pie with Vanilla Ice Cream or Caramel Sauce

**Set Menu E**

**Soup**

Sweet Potato Soup with Dill Oil

**Main Course**

Slow-Cooked US Beef Ragout with “Brandy de Jerez”, Peas, Baby Carrots  
& Crispy Fried Marble Potato

**Dessert**

Panache of Berries Terrine with Spiced Red Wine Reduction

**Set Menu F**

**Soup**

Split Pea Soup Smoked Ham

**Main Course**

Three-Cheese & Herb Chicken Roulade, Baby Green Beans, Chardonnay Cream  
Served with Roasted Marbled Potatoes or Steamed Rice

**Dessert**

Summer Pudding with Fresh Cream

# ***International Buffet Menu***

## **Buffet Menu 1**

### **Appetizer and Salads**

Penne Pasta with Tuna, Olives and Capers  
Zucchini Salad with Chili, Lime and Coriander  
Grilled Tomato, Mozzarella and Basil Salad  
Ham, Corn and Beans Salad  
Selection of Garden Greens with Various Dressings and Condiments

### **Soup**

Roasted Vegetable Cream Soup with Marjoram  
Freshly Baked Rolls with Butter

### **Hot**

Herb Roasted Chicken with Garlic Cream Sauce  
Assorted Seafood Fricassee  
Crispy Pork Belly with Thai Vegetables  
Italian Tomato Cream Pasta  
Asian Stir Fried Vegetables  
Steamed Jasmine Rice

### **Carving**

Roast Beef with Mushroom Au Jus

### **Dessert**

Fresh Seasonal Fruits  
Strawberry and Apple Crumble  
Opera Cake  
Panna Cotta  
Chocolate Almond Cake

## **Buffet Menu 2**

### **Appetizers**

Lemongrass-Minted Chicken Salad  
Marinated Cheese with Peppercorn and Grilled Baguettes  
Grilled Potato-Mushroom Pierogies  
Potato-Dill Salad with Baby Shrimp  
Selection of Garden Greens with Various Dressings and Condiments

### **Soup**

Potato-Leek Soup with Smoked Ham  
Freshly Baked Rolls with Butter

### **Entrees**

Sautéed Chicken with Cashew Nuts and Onion  
Roast Pork loin with Caramelized Garlic  
Seared Fish Fillet with Tomato Confit, Fennel and Capsicum Sauce  
Grilled Tenderloin of Beef with Sautéed Spinach and Balsamic  
Mixed Vegetable Cassoulet  
Rice Pilaf with Mushroom and Peas

### **Carving**

US Beef Short Plate with Red Wine Au Jus

### **Dessert**

Fresh Seasonal Fruits  
Pineapple Upside down Cake  
Lemon Bars  
Chocolate Oblivion  
Mango Pudding

## **Buffet Menu 3**

### **Appetizers and Salads**

Poached Chicken Salad with Grapes, Pimiento and Walnuts  
Penne Pasta with Tuna, Olives and Capers  
Zucchini Salad with Chili lime and Coriander  
Ham, Corn and Asparagus Salad  
Selection of Garden Greens with Various Dressings and Condiments

### **Soup**

Roasted Vegetable Cream Soup with Marjoram  
Freshly Baked Rolls with Butter

### **Entrées**

Red Wine Braised Beef with Mushroom  
Grilled Parmesan Crusted Chicken Breast with Basil Cream Sauce  
Assorted Seafood Gratin  
Pineapple and Rosemary Brined Roast Pork with Natural Jus  
Green Beans Almondine or Marbled Potatoes  
Steamed Jasmine Rice

### **Carving**

Herb Crusted Beef served with Different Sauces

### **Desserts**

Seasonal Fruits Platter  
Moist Chocolate Cake  
Mango Cheesecake  
Sacher Torte  
Lemon Bars

## **Buffet Menu 4**

### **Appetizers and Salads**

Thai Beef Salad  
Chicken Spring Rolls with Hoisin Sauce  
Prawn and Mango Salad  
Glass Noodle Salad with Prawn and Squid Served with Spicy Lime Dressings

### **Soup**

Chinese Lions Head Soup  
Freshly Baked Rolls with Butter

### **Hot Dishes**

Vietnamese Style Chicken Curry  
Stir Fry Fish Fillet with Vegetables  
Malaysian Beef Rendang  
Asian Spiced Braised Beef Short Ribs  
Asian Vegetables Stir Fry with Sesame Chilli Orange Sauce  
Pandan Scented Rice

### **Carving**

Chinese Crispy Pork Belly with Oriental Sauce

### **Desserts**

Fresh Seasonal Fruits  
Caramelized Banana  
Buco Tart  
Tocino del Cielo  
Espasol