



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
3 Course Menu	1,800
Bento	2,000
4 Course	2,000
Buffet	2,150
*Acaci	2,350
Steakhouse A	2,450
Steakhouse B	3,050

Half Day Rate Per Person

	Rate Per Person
3 Course	1,550
Bento	1,750
4 Course	1,750
Buffet	1,900
*Acaci	2,150
Steakhouse A	2,250
Steakhouse B	2,850

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/ Buffet 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*
- Flip-chart 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 Pork Loin Honey Garlic Tomato Glaze and Asparagus
Braised Beef Short Ribs with Steamed Garden Vegetables and Apricot Sauce
Grilled Beef, Porcini 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 Celeriac and Chive Mashed Potato, Braised Bok Choy, 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)

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

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BUFFET MENUS

Continental Buffet A

Salad and Appetizers

Beet Root Salad Russian Style

Cheese Tortellini 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, Sun-Dried 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)

Arroz Caldo
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 Bilo-Bilo
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