



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 21,630	Php 38,325	Php 55,125	Php 87,675	Php 170,100	Php1,890
<i>International Buffet</i>			Php 74,025	Php 119,700	Php 234,780	Php 2,470

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 August 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

Rates are inclusive of service charge and applicable government taxes

Prices may change without prior notice

Package is valid until August 31, 2022

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

Hazelnut Mousse Cake with Raspberry Sauce

Rates are inclusive of service charge and applicable government taxes

Prices may change without prior notice

Package is valid until August 31, 2022

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 Pierogis
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