



Your Dream Wedding at Acacia

Menu Category	For the first 50 persons	For the first 100 persons	For the first 150 persons	For the first 200 persons	Excess Per Person
Sit Down – Three Course	169,260	311,850	425,355	521,400	1,950
Sit Down - Four Course	183,750	337,575	464,100	569,800	2,185
International Buffet A	202,650	362,775	502,425	618,200	2,430
International Buffet B	222,075	401,205	560,175	672,760	2,670

Amenities and Inclusions

Professional Consultation with our Executive Chef for the Menu
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

Rate is inclusive of Government Taxes and Service Charge
 All prices and menus are subject to change without prior notice
 Valid until August 31, 2022

(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 Consommé 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

Belgian Brownie A La Mode with Caramel Syrup

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(Four Course Set Menu)

SET WESTERN MENU A

Salad

Grilled Prawns & 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

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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

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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

Chocolate Hazelnut Gateau
Carrot Cake with Orange Frosting
Sour Cherry and Chocolate Pudding
Moist Chocolate Cake
Mini Cheesecake
Fresh Seasonal Fruits

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

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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 Barbecue 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

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