

MENU 1

(plus 10 % service charge & 12% VAT)

Appetizer: (choice of two)

Bruschettas with Cheese, Tomato and Basil / Crispy Kangkong with Thousand Island Dressing / Nachos with Cheese Cream Dip

Salad Bar:

Bowl of Seasonal Country Greens

Condiments:

Iceberg Lettuce, Lola Rosa, Green Ice, Cucumber, Tomatoes, Carrots, White Onion Rings and Corn Kernels

Dressing: (choice of two)

Thousand Island, Caesar Salad Dressing, French Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette
Chicken Potato Salad with Almond Chips Tuna-Pineapple Rotini Salad

Main Entree: (a choice of one viand per course)

Blue Marlin in Lemon Butter Sauce or Ala Pobre Sauce (Cooked on the Spot) / Tilapia in Lemon Sauce with Capers / Pan-fried Tilapia with Roasted Pineapple Avocado Salsa / Baked Tilapia Fillet with Papillote Sauce / Maya – Maya Fillet with Homemade Tartar Sauce / Battered Fish Fillet in Sweet and Sour Sauce

Hongkong Style Chicken in Oyster Sauce / Chicken Gallantine with Raisins / Chicken Breast Cubes with Potato, Carrots and Quail Eggs in Puff Pastry / Braised Chicken Thai in Coconut Milk with Mongo Sprout / Chicken Pecking Duck Style / Chicken a la Orange / Chicken Barbeque with Corn, Onion and Capsicum

Roast Pork with Prunes and Walnuts / Baked Pork Gallantine / Korean Pork Spareribs with Sesame Seeds / Puerco Con Pellejo (Pork Strips in Spicy Red Sauce) / Pork Barbeque with Green and Red or Yellow Green Bell Pepper and Onion / Porkloin Negrense

Salisbury Beef Steak with Brown Gravy (Cooked on the Spot) / Braised Beef Broccoli in Oyster Sauce / Pot Roast Beef / Ox Tongue with Buttered Mushroom

Stir-fried Mixed Baguio Vegetables in Oyster Sauce / Vegetable Tempura in Hon Mirin Sauce (Cooked on the Spot) / Asparagus Spears with Shitake Mushroom / Assorted Vegetables Laced with Butter

Juan Carlo Vermicelli Special / Penne Carbonara with Bacon / Angel Hair Puttanesca / Lasagna with Bechamel Sauce / Pasta Al Pesto

Steamed Fragrant Rice and Dinner Rolls with Butter (optional)

Soup:

Cream of Fresh Mushroom Soup / Cream of Fresh Asparagus Soup / Clear Vegetable Soup / Corn with Crab Meat Soup / Creamy Pumpkin Soup / Creamy Tomato Soup with Fresh Herb Basil

Dessert: (choice of two)

Buco Lychee Jello / Buco Corn Jello / Buco Fruit Salad / Assorted Pastries – Swan Puff, Éclair and Blitz Torte / Parisian Fruit Tartlets / Caramel Custard with Cherry and Macapuno Strings

Drinks: (free flowing)

Iced Tea and Softdrinks plus Mineral Water

Amenities 150 Pax

1. Elegant Presidential set-up with floral table arrangement (maximum of 26 pax at the presidential table)
2. Presidential dinnerwares and flatwares
3. Elevated platform for the bride and groom

4. Principal and Secondary name tags
5. Fine linens, clean glasses and China wares
6. A Bottle of Sparkling wine for the bridal toast
7. A Pair of White Doves in a cage with Floral arrangement
8. Grand Wedding Backdrop Design with Floral arrangement for the bride and groom
 - A. Cathedral Window
 - B. Canopy
 - C. Chinese Garden
 - D. Driftwood
9. Wedding Tradition Ceremonial Parade
 - A. Flaming Sword Parade
 - B. Umbrella Parade
 - C. Chinese Garden
 - D. Torch Parade
10. Extensive Table-setting and Physical arrangement of the dining area
11. Impressive Buffet Table Set-Up which includes props, fresh plant arrangement and lights
12. Menu Frame for Each Buffet
13. Menu Cards
14. 10-Seater Round Table with Floor- length tablecloth
15. Elegantly dressed-up Mono block chairs
16. Centerpiece for each guest table
17. Three Layered Cake or Sound System (CD Player, Tape Player, 4 Wired Microphone, Speakers)
18. Decorated cake table
19. Gift and giveaway tables
20. Wedding guest book
21. Red carpet or bubble machine
22. Table numbers
23. Sufficient Ice for drinks
24. Mineral water
25. Bar Service and Equipment with Experienced Bartender
26. Cordial and Professionally trained waiters in uniform
27. Program Emcee

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4. Principal and Secondary name tags
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