



ALL OCCASION PACKAGE

MINIMUM OF 30 PAX



IN-HOUSE FLOWER DESIGN AND STYLING

Basic guest table floral centerpieces

USE OF BANQUET AMENITIES

Use of the function room for four (4) hours
One (1) hour ingress and one (1) hour egress
Banquet tables with linen and banquet chairs or tiffany chairs

USE OF AUDIO VISUAL EQUIPMENT

Multimedia projector and standalone white screen
Customized Wi-Fi access
Basic sound system
Digital lobby posting and function venue signage

OTHER INCLUSIONS

One (1) round of special blend iced tea during meal time
Free flowing brewed coffee and hot tea services for the whole duration
One (1) meeting for event finalization with the account executive
Complimentary use of Magic Sing
Complimentary parking spaces on a first come-first serve basis

FREEBIES

For a guaranteed reservation of 100 pax,
Complimentary food tasting for two (2) pax
For a guaranteed reservation of 150 pax,
Complimentary chocolate fondue with condiments
For a guaranteed reservation of 200 pax,
Complimentary overnight stay in a Superior Room with buffet breakfast for two (2) pax

SIT DOWN

MENU I

Php 2,000 net/pax

MENU II

Php 2,000 net/pax

BUFFET

MENU I

Php 1,600 net/pax

MENU II

Php 1,700 net/pax

MENU III

Php 1,800 net/pax

SIT DOWN MENU I

SALAD STATION

Mixed Greens Salad

SOUP

Cream of California Soup
Soft Bread Roll and Butter

ENTRÉE

Grilled Prawn with Mango Salsa
Chicken Saltimbocca
Misono Vegetables
Java Rice

DESSERT

Decadent Cake
Fresh Fruits in Season

SIT DOWN MENU II

SALAD STATION

Mixed Greens Salad

SOUP

Cream of Asparagus
Soft Bread Roll and Butter

ENTRÉE

Pork Medallion with Amatriciana Sauce
Chicken Breast in Light Cream Sauce
Herbed Vegetable Medley
Cashew and Ham Fried Rice

DESSERT

Panna Cotta
Fresh Fruits in Season

BUFFET MENU I

SALAD STATION

Salad Bar with Condiments

SOUP

Cream of Potato and Leek
Soft Bread Roll and Butter

ENTRÉE

Pan Fried Fish Fillet
with Caper Cream Sauce
Roti de Porc
Baked Chicken
with Plum Chutney and Cheese
Vegetable Au Gratin
Steamed White Rice

PASTA STATION

Pasta – Spaghetti, Penne, Linguine
Sauces – Carbonara, Bolognese, Pesto

DESSERT

Fudge Brownies
Fresh Fruits in Season

BUFFET MENU II

SALAD STATION

Salad Bar with Condiments

SOUP

Beef Consommé
Soft Bread Roll and Butter

ENTRÉE

Pan Fried Fish Fillet
with Lemon Coriander Sauce
Braised Pork and Mushroom
Chicken Medallion Pizzaiola
Vegetable Au Gratin
Steamed White Rice

PASTA STATION

Pasta – Spaghetti, Penne, Linguine
Sauces – Carbonara, Bolognese, Pesto

DESSERT

Panna Cotta
Fresh Fruits in Season

BUFFET MENU III

SALAD STATION

Salad Bar with Condiments

SOUP

Creamy of Californian Cream
Soft Bread Roll and Butter

ENTRÉE

Pan Fried Fish Fillet
with Lemon Butter Sauce
Slow Roast Pork
with Apple Gravy Sauce
Braised Chicken
with Mushrooms and Potatoes
Vegetable Au Gratin
Steamed White Rice

CARVING STATION

Roast Beef with Gravy

DESSERT

Decadent Cake
Fresh Fruits in Season

Prices are inclusive of 12% VAT and are subject to change without prior notice. NO SERVICE CHARGE.