



# GRAND CONFERENCE PACKAGE

MINIMUM 10 PAX FOR PLATED  
MINIMUM 50 PAX FOR BUFFET

## USE OF BANQUET AMENITIES

- Use of function room for four (4) hours / eight (8) hours
- One (1) hour ingress and one (1) hour egress
- Whiteboard, markers and erasers
- Flipchart board, paper and markers
- Platform with podium
- Banquet tables with linen and banquet chairs

## USE OF AUDIO VISUAL EQUIPMENT

- Multimedia projector with screen
- Complimentary Wi-Fi access
- Basic sound system
- Digital lobby posting and function venue signage

## OTHER INCLUSIONS

- One (1) round of special blend iced tea per meal
- Free flowing brewed coffee and hot tea services
- Notepads and pencils
- Mints and candies
- Complimentary parking spaces on a first come-first serve basis

HALF DAY	
PLATED AM or PM snack and PLATED lunch or dinner	Php 1,250 net/pax
PLATED AM or PM snack and BUFFET lunch or dinner	Php 1,500 net/pax
WHOLE DAY	
PLATED AM and PM snack with PLATED lunch	Php 1,750 net/pax
PLATED AM and PM snack with BUFFET lunch	Php 2,000 net/pax
FULL BOARD	
PLATED AM and PM snack, PLATED lunch and dinner	Php 2,500 net/pax
PLATED AM and PM snack, BUFFET lunch and dinner	Php 3,000 net/pax
OTHER	
PLATED AM or PM snack only	Php 500 net/pax
PLATED lunch or dinner only	Php 750 net/pax
BUFFET lunch or dinner only	Php 1,000 net/pax

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

## SAVORY SNACKS

Mini Pizza Combo  
Croissants with Butter and Jam  
Reuben Sandwich  
Steamed Buns (Choice of Asado or Chicken)  
Pork Siomai and Egg Rolls  
Mini Tuna Croissant  
Quiche Lorraine  
Pasta Carbonara  
Lasagna Verde  
Macaroni Au Gratin  
Hamburger Sliders  
Calzone  
Tuna Macaroni Salad  
Pancit Guisado  
Salmon and Cream Cheese Sandwich  
Creamy Egg Sandwich  
Creamy Chicken Sandwich  
Creamy Tuna Sandwich  
Mozzarella and Mortadella Sandwich  
Pad Thai Noodles  
Baked Macaroni with Cheese

## SWEET SELECTIONS

Cheesy Ensaymada  
Banana Carrot Loaf  
Assorted Cookies  
Blueberry Muffins  
Cream Puffs  
Chocolate Éclairs  
Brownie Fudge  
Cathedral Windows  
Coffee Jelly with Cream  
Peaches and Cream  
Fruit Compote  
Leche Flan  
Mini Cheesecake  
Chocolate Muffins  
French Macarons  
Danish Pastries  
Mini Decadent Cake  
Sansrival

## BUFFET MENU I

### STARTERS

Thai Noodle Salad  
with *Anato Chicken*  
Salad Bar

### SOUP

Broccoli Chowder  
Soft Bread Roll and Butter

### ENTRÉE

Pork Bourguignon  
Shredded Chicken  
with *Black Fungus and Tofu*  
Sweet and Sour Fish Fillet  
Lightly Buttered Highland Veggies  
Java Rice  
Steamed White Rice

### DESSERT

Mini Decadent Cake  
Fruit Jello  
Fresh Fruits in Season

## BUFFET MENU II

### STARTERS

Chili Squid Salad  
with *Lime Dressing*  
Salad Bar

### SOUP

Chicken Mulligatawny Soup  
with *Diced Apples*  
Soft Bread Roll and Butter

### ENTRÉE

Pork Loin Medallion  
with *Amatriciana Sauce*  
Cajun of Chicken Breast  
in *Light Cream Sauce*  
Mediterranean Grilled Fish Fillet  
Sautéed Szechuan Vegetables  
Chinese Fried Rice  
Steamed White Rice

### DESSERT

Mini Chocolate Cake  
with *Raspberry Ragout*  
Panna Cotta  
Fresh Fruits in Season

## BUFFET MENU III

### STARTERS

Salmon Mousse on Croute  
Salad Bar

### SOUP

Cream of Asparagus  
Soft Bread Roll and Butter

### ENTRÉE

Roasted Pork Loin  
with *Apple Gravy*  
Chicken Saltimbocca  
Pan Fried Salmon  
with *Chile Cream Sauce*  
Misono Vegetables  
Chorizo Fried Rice  
Steamed White Rice

### DESSERT

Mini Éclairs  
Vanilla Crème Brulee  
Fresh Fruits in Season

## BUFFET MENU IV

### STARTERS

Shrimp Cocktail  
Salad Bar

### SOUP

Cream of Potato and Leek Soup  
Soft Bread Roll and Butter

### ENTRÉE

Beef Goulash  
Seared Chicken  
with *Cherry Brandy Sauce*  
and *Pink Grape Fruits*  
Grilled Salmon Caper Cream Sauce  
Herbed Vegetables Medley  
Fried Rice with Cashew Nuts and Ham  
Steamed White Rice

### DESSERT

Assorted Mini Fruit Tartlets  
Fruit Jello  
Fresh Fruits in Season

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