



Western Banquet Buffet Menu 1

P 1,450.00

Minimum of 20 pax

Salad and Appetizer

Chicken terrine with pistachios
Marinated salmon with cucumber crème fraiche
Potato croquettes with spiced garlic aioli
Warm potato salad, pancetta crisps, fresh garden greens
Grilled vegetables and penne salad with lemon-honey dressing

Salad Bar

Mixed leafy greens with assorted dressings and condiments

Soup

Cream of pumpkin soup with cinnamon croutons

Main Course

Grilled herb chicken with tomato, garlic and olives
Roasted pork loin with apple-calvados cream sauce
Baked white cobbler fillet with citrus beurre blanc
Beef pot roast
Butter-glazed vegetables
Mashed potatoes
Steamed rice

Dessert

Chocolate profiteroles
Bread pudding with vanilla sauce
Milk chocolate pudding with strawberry coulis
Tres leches cake
Vanilla panna cotta
Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Western Banquet Buffet Menu 2

P 1,950.00

Minimum of 20 pax

Salad and Appetizer

Italian antipasti platter with grilled asparagus and olives
Peppered tuna loin, ratatouille salad
Green bean and baby potato salad with seared scallops and prawns
Assorted grilled vegetables and goat cheese in pesto dressing

Salad Bar

Mixed leafy greens with dressings and condiments

Soup

Shrimp bisque

Main Course

Chicken a la basquaise with stewed peppers
Baked snapper fillet with olive, tomato and garlic sauce
Rosemary roasted pork loin with natural jus
Lamb navarin
Braised beef rib fingers with root vegetables, shallots and bacon
Penne pesto with bacon and mascarpone cream sauce
Butter-glazed vegetables
Steamed rice

Dessert

Coffee éclair
Opera cake
Chocolate cake with dark chocolate buttercream
Pear tart
Baked blueberry cheesecake
Mixed berry mousse
Seasonal fruit platter

One round iced tea

One round choice of coffee or tea

Western Banquet Buffet Menu 3

P 2,650.00

Minimum of 20 pax

Salad and Appetizer

Peppered shrimp with spiced garlic aioli and marinated root vegetables
Duck liver and smoked duck breast terrine with dried apricots and sweet wine gelee
Smoked fish platter, horseradish cream
Penne pasta with artichokes, red peppers, black olives and rocket pesto

Grazing Table

4 (four) cured meats, 4 (four) cheeses, melba toast, grissini, sourdough, fresh and dried fruit

Caesar Salad Bar

Romaine lettuce, croutons, crispy bacon bits, grated parmesan cheese, anchovies, boiled egg, Caesar dressing

Soup

Forest mushroom soup

Main Course

Roasted duck a l'orange with braised radishes
Gratinated prawn thermidor
Pan-fried Norwegian salmon with saffron vegetable cream sauce
Oven roasted rack of lamb with stewed lentils and tomatoes
Grilled US beef medallion with pinot noir jus
Butter-glazed vegetables
Spinach and potato gratin
Steamed rice

Dessert

Tres leches cake
Linzer tart
Apple jalousie with cinnamon cream
Sacher torte
Tiramisu cake
Assorted French macarons
Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Chinese Banquet Buffet Menu

P 1,350.00

Minimum of 20 pax

Salad and Appetizer

Assorted dimsum (hakaw, beancurd roll, pork and shrimp siomai)
Vegetable spring rolls with sweet chili sauce
Sticky Chinese chicken wings

Salad Bar

Mixed leafy greens with assorted dressings and condiments

Soup

Shrimp and corn chowder

Main Course

Lemon chicken fillet with crisp leeks
Sweet and sour pork
Steamed river cobbler in sesame-black vinegar sauce
Beef with broccoli in oyster sauce (supplement of P 200 per person)
Crispy noodles with mixed vegetables
Yangchow fried rice

Dessert

Mango sago
Assorted butchi
Egg tart
Lychee panna cotta
Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Japanese Banquet Buffet Menu

P 1,350.00

Minimum of 20 pax

Salad and Appetizer

Crispy kani and mango salad
Chicken karaage with spiced Japanese mayonnaise
Pork and vegetable gyoza
Mixed leafy greens with assorted dressings and condiments

Soup

Miso soup with sliced kombu and Japanese tofu

Main Course

Chicken teriyaki with sweetcorn rice
Pork tonkatsu with shredded cabbage salad
Baked white fish with ponzu sauce and steamed bok choy
Beef teppanyaki (supplement of P 200 per person)
Yakisoba noodles
Vegetable teppan (bell pepper, Japanese togie, onions and cabbage)
Steamed rice

Dessert

Almond lychee jelly
Japanese cheesecake
Matcha mousse
Mango crepe with sliced almonds
Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Asian Banquet Buffet Menu

P 1,850.00

Minimum of 20 pax

Salad and Appetizer

Soy and sesame marinated squid salad
 Grilled chicken salad with mango, Asian slaw and mirin soy dressing
 Fresh Vietnamese spring rolls with nuoc cham dipping sauce
 Thai glass noodle salad with prawns and honey lime vinaigrette
 Pasta salad with smoked duck and soy ginger dressing

Salad Bar

Mixed leafy greens with assorted dressings and condiments

Soup

Lemongrass scented pumpkin soup

Main Course

Steamed mahi-mahi with silken tofu in soy garlic sauce
 Pork bulgogi
 Braised US beef short ribs with tangy tamarind sauce and sautéed kalia
 Stir-fried oriental vegetables
 Steamed rice

Hainanese Chicken Station

Gently poached chicken, flavored rice, broth and condiments

Dessert

Tapioca pudding with mangoes
 Caramelized pineapple cake
 Pandan mousse with sweetened coconut cream
 Lime meringue tartlets
 Passion fruit panna cotta
 Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Filipino Banquet Buffet Menu 1

P 1,450.00

Minimum of 20 pax

Salad and Appetizer

Fried bean sprout lumpia
Crispy kangkong leaves with garlic mayo sauce
Chicken macaroni salad
Steamed vegetables with bagoong

Salad Bar

Mixed leafy greens with dressings and condiments

Soup

Molo soup

Main Course

Chicken barbecue
Bangus a la pobre
Bicol express
Beef kare kare
Pancit canton
Steamed rice

Dessert

Fruit Salad
Leche flan
Coconut macaroons
Mini turon with jackfruit sauce
Dulce de leche cake roll
Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Filipino Banquet Buffet Menu 2

P 1,650.00

Minimum of 20 pax

Salad and Appetizer

Fried vegetable lumpia with egg

Pork embutido

Assorted crisp fried seafood (crablets, dilis, shrimp)

Ensalada filipino with tinapa

Salad Bar

Mixed leafy greens with dressings and condiments

Soup

Shrimp sinigang

Main Course

Buttered garlic chicken

Rellenong bangus

Lechon kawali with liver sauce

Beef steak (bistek tagalog)

Pancit bihon guisado

Steamed pandan rice

Dessert

Buko pandan

Maja blanca

Canonigo

Ube cake roll

Taho (soymilk panna cotta with caramelized sugar sauce and tapioca)

Suman and fresh mangoes with panutsa syrup

Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Filipino Banquet Buffet Menu 3

P 1,850.00

Minimum of 20 pax

Salad and Appetizer

Fried ubod with pork and shrimp

Chicken galantina

Tanique kilawin

Lato salad with crispy vegetables, salted egg, and bagoong vinaigrette

Salad Bar

Mixed leafy greens with dressings and condiments

Soup

Beef nilaga

Main Course

Chicken inasal

Lapu-lapu escabeche

Pork humba

Lamb caldereta

Beef morcon

Pancit luglug

Steamed pandan rice

Dessert

Coconut-pandan cream cake

Brazo de Mercedes

Ginataang bilo bilo with ube and jackfruit

Pineapple galette

Calamansi mousse

Assorted kakanin

Seasonal fruit platter

One round iced tea

One round choice of coffee or tea



Banquet Set Menu – Prix Fixe 1

Minimum of 10 pax

Choose a menu from the following dish categories:

Three (3) Courses

Php 1,400.00

Four (4) Courses

Php 1,600.00

Appetizer

Caesar salad ~ *romaine, soft boiled egg, parmesan, bacon, croutons*

Niçoise salad ~ *seared tuna, green beans, potatoes, lemon-parsley dressing*

Roka salata ~ *romaine, candied walnuts, green apple, balsamic vinaigrette*

Soup

Tomato cream soup ~ *focaccia croutons*

Garlic soup ~ *poached egg, croutons*

Pumpkin soup ~ *coconut cream, croutons*

Main Course

Chicken parmesan ~ *aglio olio pasta and ratatouille salad*

Pan seared salmon fillet ~ *vegetable risotto and lemon-butter sauce*

Grilled rib pork chop ~ *roast new potatoes, bacon-wrapped haricot vert and chimichurri sauce*

Dessert

Carrot cake ~ *cream cheese frosting*

No-bake cheesecake ~ *strawberry purée*

Dark chocolate mousse ~ *crème Chantilly*



Banquet Set Menu – Prix Fixe 2

Minimum of 10 pax

Choose a menu from the following dishes:

Three (3) Courses	Php 1,950.00
Four (4) Courses	Php 2,250.00
Five (5) Courses	Php 2,550.00

Cold Appetizer

Seared tuna ~ *ratatouille salad, basil coulis*

Jamon serrano ~ *green asparagus salad, herb dressing*

Cognac and coconut flavored prawn cocktail ~ *pomelo marmalade*

Soup

Seafood minestrone ~ *garlic crostini*

Forest mushroom soup ~ *sesame grissini*

French onion soup ~ *gruyere crouton*

Warm Appetizer

Pan seared duck breast ~ *creamy polenta, cherry glaze*

Steamed mahi-mahi fillet ~ *kalian leaves, ponzu sauce*

Baked scallop ~ *mango-tomato chutney*

Main Course

Steamed salmon center cut ~ *stir-fried vegetables, green asparagus, crustacean butter sauce*

Dark beer braised beef ~ *mashed potatoes, roasted root vegetables*

Roast lamb shoulder ~ *tomato, lentils, mint jus*

Dessert

Baked pear tart ~ *Frangelico sabayon*

Tres leches cake ~ *fresh strawberry slices*

Mixed berry mousse ~ *crème Chantilly*



Banquet Set Menu – Prix Fixe 3

Minimum of 10 pax

Choose a menu from the following dishes:

Four (4) Courses	Php 2,550.00
Five (5) Courses	Php 2,950.00
Six (6) Courses	Php 3,150.00

Cold Appetizer

Steamed tiger prawns ~ *avocado mousseline, dried fig-lemon chutney, roast capsicum*

Foie gras terrine “au torchon” ~ *green beans, arugula salad, truffle dressing*

Tomato and crab meat terrine ~ *basil coulis, tomato anchovy dressing*

Soup

Cream of asparagus ~ *seared scallops, tomato oil*

Cognac flavored shrimp bisque ~ *saffron foam*

Cream of fava beans ~ *crab-chorizo cake, basil oil*

Warm Appetizer

Fillet of Lapu-Lapu ~ *merlot risotto, crisp fried pumpkin flower*

Warm tomato tart ~ *seared scallop, arugula, herb dressing*

Main Course

Grilled beef medallion ~ *king prawn, potato gratin, dill mousseline, natural jus*

Roasted rack of lamb ~ *herb crust, roasted garlic, thyme jus*

Baked fillet of Lapu-Lapu ~ *green asparagus, saffron gnocchi, crustacean sauce*

Dessert

Vanilla macaron ~ *praline mousse, coffee cream*

Chocolate tart ~ *paradise ganache, salted caramel whipped cream*

Opera cake



Cocktail Menu

Minimum of 20 pax

Pre-Dinner Cocktails (3 items)

P 650 per person

Choose 5 items from any category
Choose 10 items from any category
Choose 15 items from any category

P 800 net per person
P 1,100 net per person
P 1,300 net per person

All cocktail menus are inclusive of one round of Iced tea

COLD COCKTAIL ITEMS

Chicken liver pâté, port gelée
Napoleon of chicken liver mousse
Cajun-spiced scallops, avocado
Baked scallops, orange-carrot dip
Sugar-cured salmon and cream cheese roll, keta caviar
Steamed prawns, mango chili salsa
Peppered tuna medallion, pickled cucumber
Marble potatoes, smoked salmon parfait, crème fraîche
White fish ceviche, red onions, cucumbers
Marinated kesong puti, black olives, lemon

CANAPES

Marinated sardines on whole wheat
Salami and black olives on toasted focaccia
Duck rillettes and liver, air-dried beef roll, dried apricots
Smoked salmon on pumpernickel
Salmon tartare and arugula leaves on rye
Turkey ham and fruit chutney on whole wheat
Seared roast beef with horseradish cream on French baguette
Tomato and mozzarella bruschetta
Black forest ham and eggplant mousse roulade, baguette
Turmeric-seared scallops with fennel orange salad

HOT HORS D'OEUVRES

Barbecue-dipped chicken lollipops
Swedish meatballs
Almond and herb-breaded chicken fingers, remoulade
Individual bacon and onion quiche
Individual salmon and spinach quiche
Pissaladière
Spinach, parma ham, ricotta cheese strudel
Fried potato, ham and goat cheese croquettes
Deep fried mozzarella sticks
Grilled cocktail franks wrapped in bacon

ASIAN COCKTAIL ITEMS

Salmon kilawin with pickled vegetables
Assorted maki rolls, wasabi and soy sauce
Seared tuna sashimi, pickled daikon relish
Crystal spring rolls, Vietnamese sweet chili sauce
Pan-fried gyoza dumplings
Vietnamese seafood dumpling, sugarcane, nuoc cham
Chicken satay, peanut sauce
Deep fried vegetable spring rolls
Teppan-fried beef and spring onion rolls, soy ginger
Thai fish cakes, spicy dip

COCKTAIL PASTRY ITEMS

Apple jalousie
Melon balls marinated in port
Coffee éclair
Assorted French macarons
Fruit tartlets
Peach crumble tartlets

Mini chocolate brownies
Individual carrot cake, cream cheese frosting
Lychee panna cotta
White and dark chocolate mousse
Buko pandan shots
Baked mango cheesecake



Heavy Snacks Buffet Menus

Includes bottomless iced tea and coffee and tea station

Minimum of 20 pax

Western Menu 1

P 980.00

Appetizer

Tuna salad sandwich

Tomato-mozzarella bruschetta

Bell pepper and goat cheese quiche

Assorted croquettes

Main Course

Fried chicken fingers with honey mustard sauce

Swedish meatballs

Pulled pork sliders

Agljo Olio

Dessert

Brownies

Vanilla cream puff

Banana cake

Western Menu 2

P 1,180.00

Appetizer

Mozzarella sticks

Chicken salad mini sandwich

Roast beef sandwich

Bacon and onion quiche

Main Course

Buffalo chicken wings with blue cheese sauce

Fish and chips with tartar sauce

Assorted sausages

Mini Pizzas

Carbonara

Dessert

Blueberry mini muffin

Caramel bar

Chocolate eclair



Western Menu 3

P 1,380.00

Appetizer

Ham and cheese wrap with sour cream
BLT (bacon, lettuce and tomato) mini sandwich
Ratatouille strudel
Salmon and spinach quiche
Caesar salad with grilled chicken

Main Course

Barbecue pork ribs
Baked sausage rolls
Mini pizzas
All beef sliders
Spaghetti Bolognese

Dessert

Mississippi mud cake
Revel bar
No-bake mango cheesecake
Fruit platter

Asian Menu

P 1,250.00

Appetizers

Kani wrap
Fried vegetable spring rolls with sweet and sour dipping sauce
Assorted Japanese maki
Fried squid head
Prawn cocktail

Main Course

Assorted dimsum with soy-calamansi sauce
Thai fish cakes with sweet chili sauce
Pan fried gyoza
Chicken satay
Steamed pork buns
Spicy sweet spaghetti with chicken

Dessert

Leche flan
Coconut macaroons
Sticky rice with mango and coconut milk sauce
Buko pandan with tapioca
Ube Swiss roll



Breakfast Buffet Menus

Includes seasonal fruit platter and coffee and tea station

Minimum of 20 pax

Western Option 1

P 880.00

Bread Station

English muffin, sourdough and whole wheat loaf

Served with assorted jams and butter

Main Course

Breakfast sausage

Square ham

Ground beef hash

Pork and beans

Vegetable frittata

Choice of hash browns, steamed or garlic rice

Pancakes

Strawberry sauce, banana slices, creamy whipped butter, pancake syrup

Cold cuts and cheese platter

Western Option 2

P 980.00

Bread Station

Croissant, breakfast rolls and whole wheat loaf

Served with assorted jams and butter

Main Course

Breakfast sausage

Crispy bacon strips

Meatloaf

Roasted button mushrooms and cherry tomatoes

Cheese Omelette cake

Choice of hash browns, steamed or garlic rice

Belgian Waffles

Strawberry sauce, banana slices, creamy whipped butter, maple syrup

Cold cuts and cheese platter



Filipino Option 1

P 650.00

Bread Station

Pandesal, white bread & whole wheat loaf

Served with assorted jams and butter

Main Course

Crispy danggit

Adobo flakes

Chicken longanisa

Scrambled eggs

Choice of steamed or garlic rice

Arroz caldo

Fried garlic chips, spring onions, calamansi and fish sauce

Filipino Option 2

P 780.00

Bread Station

Pandesal, white bread & whole wheat loaf

Served with assorted jams and butter

Main Course

Fried daing na bangus

MG longanisa

Sirloin beef tapa

Scrambled eggs

Choice of steamed or garlic rice

Champorado

Sweetened evaporated milk, marinated tuyo fillets, caramelized bananas



Kids Plated Menu

Minimum of 8 orders

Set A

P 480 per person

Pasta

Please choose one (1)

Baked macaroni
Kiddie style Bolognese

Main dish

Please choose one (1)

Quarter fried chicken
Breaded fish fingers
Bacon wrapped hotdogs

Dessert

Please choose one (1)

Brownie a la mode
Vanilla pudding with caramel sauce

Set B

P 580 per person

Pasta

Please choose one (1)

Carbonara
All-beef lasagna

Main dish

Please choose one (1)

Four cheese pizza
Breaded chicken fingers
Mini burgers

Dessert

Please choose one (1)

Chocolate cake
No bake strawberry cheesecake