

 **ENDERUN** | EVENT VENUES
EVENTS & CATERING SERVICES

WEDDINGS &
SOCIAL GATHERINGS
MENU


ENDERUN



BANQUET BUFFET 1

Php 1150.00

Minimum of 30 persons

Salad and Appetizer

Fried Vegetables Spring Rolls

Chicken Terrine with Pistachios

Potato Salad with Pancetta Crispies, Fresh Garden Greens

Grilled Vegetables and Pasta Salad, Citrus Lemon Honey Dressing

Mixed Greens with Condiments and Dressing

Soup

Classic Tomato Cream Soup

Main Course

Grilled Herb Chicken, Tomato, Garlic and Olives

Roast Pork Shoulder, Caraway Sauce

Baked White Cobbler Fillet, Calamansi Beurre Blanc

Beef Pot Roast

Stir-fry Oriental Vegetables

Steamed Rice

Dessert

Exotic Fruit Platter

Tiramisu Cake

Tres Leches Cake

Assorted Fruit Tartlet

Milk Chocolate Pudding with Strawberry Sauce

One Round of Iced tea.

One Round Choice of Coffee or Tea.

ALL ITEMS ARE TO BE SERVED ON THE DAY OF THE EVENT.
PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

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BANQUET BUFFET 2

Php 1350.00

Minimum of 30 persons

Salad and Appetizer

Marinated Salmon, Cucumber Crème Fraiche
Peppered Shrimp, Spiced Garlic Aioli, Marinated Root Vegetables
Penne Pasta, Artichokes, Red Peppers, Black Olives, Rocket Pesto
Grilled Chicken Salad, Mango, Asian Slaw, Mirin Soy Dressing
Mesclun Salad Greens, with Dressings and Condiments

Soup

Lemongrass- Scented Pumpkin Soup with Coconut Milk

Main Course

Cajun-Spiced Chicken Roulade with Forest Mushroom Ragout
Braised Beef Rib Fingers, Root Vegetables, Shallots, Bacon
Steamed Fillet of Mahi Mahi, Braised Leeks, Tomato-Olive Butter Sauce
Pasta Aglio Olio
Seasonal Vegetables
Steamed Rice

Carvery

Roasted Pork Loin with Rosemary, Natural Jus

Dessert

Exotic Fruit Platter
Pear Tart
Calamansi Meringue Pie
Baked Cheesecake with Strawberries
Chocolate Brownie with Cream Cheese Icing
Vanilla Panna Cotta

One Round of Iced tea.

One Round Choice of Coffee or Tea.

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BANQUET BUFFET 3

Php 1600.00

Minimum of 30 persons

Salad and Appetizer

Italian Antipasti Platter with Grilled Asparagus and Olives
Fresh Vietnamese Spring Rolls with Nuoc Cham Dipping Sauce
Peppered Tuna Loin on Ratatouille Salad
Thai Glass Noodle Salad with Prawns in Honey Lime Vinaigrette
Seasonal Lettuces with Dressings and Condiments

Soup

Seafood Chowder with Herbed Croutons

Main Course

Roasted Rice Duck a l'Orange with Braised Radishes
Grilled Beef Medallions with Three Pepper Sauce
Baked Snapper Fillet with Olive, Tomato and Garlic Sauce
Chicken a la Basquaise on Stewed Peppers
Assorted Grilled Vegetables
Penne Pesto with Bacon in Mascarpone Cream Sauce
Potato Gratin
Steamed Rice

Carvery

Oven-roasted Leg of Lamb, Black Olives, Cabernet Sauce

Dessert

Exotic Fruit Platter
Apple Jalousie with Cinnamon Cream
Chocolate Profiteroles
Linzer Tart
Mini Lemon Pie
Assorted French Pastries

One Round of Iced tea

One Round Choice of Coffee or Tea

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BANQUET BUFFET 4

Php 1850.00

Minimum of 30 persons

Salad and Appetizer

Green Bean and Baby Potato Salad with Seared Scallops and Prawns
Japanese Maki and California Rolls with Wasabi
Marinated Fish Fillets en Escabeche
Pasta Salad w/ Smoked Duck and Crisp and Soy Ginger Dressing
Assorted Grilled Vegetables with Goat Cheese in Pesto Dressing
Freshly Shucked Oysters with Condiments

Caesar Salad Station

Tossed in front of guests with your choice of toppings:
Cajun-spiced Chicken, Garlic-fried Shrimps or Charred Tuna

Soup

Cream of Roasted Capsicum

Main Course

Braised US Beef Short Ribs in Tangy Tamarind Sauce with Sautéed Kailan
Oven-roasted Herb Chicken with Corn Pancakes
Pan-fried Norwegian Salmon in Saffron Vegetable Cream Sauce
Gratinated Seafood Stew Thermidor
Buttered Root Vegetables
Roast Baby Potatoes with Bacon and Garlic
Steamed Rice

Carvery

Roast Beef Sirloin with Forest Mushroom Sauce

Dessert

Exotic Fruit Platter
Sacher Torte
Strawberry Cheesecake
Apple Crumble with Vanilla Ice Cream
Green Tea Opera Cake
Lychee Panna Cotta

One Round of Iced tea.

One Round Choice of Coffee or Tea.

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BANQUET BUFFET 5

Php 2100.00

Minimum of 30 persons

Salad and Appetizer

Soy and Sesame Marinated Squid Salad
Smoked Fish Platter with Horseradish Cream and Pumpernickel
Thai Seared Beef Salad with Vegetable Julienne
Duck Liver and Smoke Duck Breast Terrine with Dried Apricots and Sweet Wine Gelée
Crab and Lobster Cocktail with Carrot Ginger Dressing
Assorted Leaf Lettuces with Dressings and Condiments

Tempura Station

Prawn, Fish and Vegetable Tempura
With Shredded Ginger, White Radish and Dipping Sauce

Soup

Clear Seafood Broth with Prawn Wonton

Main Course

Grilled US Beef Medallion with Bone Marrow in Pinot Noir Jus
Steamed Lapu-lapu with Silken Tofu in Soy Garlic Sauce
Oven-roasted Rack of Lamb on Stewed Lentils and Tomatoes
Veal Medallions on Mediterranean Vegetables with Cognac Cream Sauce
Butterfly Grilled King Prawns with Chili Garlic Butter
Spinach and Potato Gratin
Steamed Rice

Hainanese Chicken Station

Gently Poached Chicken served with Flavored Rice, Broth and Condiments

Carvery

Roast Prime Rib of Beef with Three Pepper Sauce

Dessert

Exotic Fruit Platter
Assorted Fruit Tartlets
Pear and Blackberry Strudel
Vanilla Macaron
Chocolate Brownie with Walnut
Blueberry cheesecake
Pistachio Mousse Cake

One Round of Iced tea.

One Round Choice of Coffee or Tea.

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BANQUET SET MENU - PRIX FIXE 1

Choose a menu from the following dishes:

Three courses

Php 1250

Four courses

Php 1400

Appetizers

Salad of Marinated Prawns, Glass Noodles, Honey Coriander Dressing

Poached Salmon, Potato Salad, Herb Olive Dressing

Terrine of Steamed Chicken and Vegetables, Green Mango Slaw, Ginger Garlic Dressing

Soups

Cream of Pumpkin with Coconut Swirl

Creamy Mussel Bisque, Basil Cream

Mushroom Consomme, Spring Onion Pesto, Vegetable Julienne

Main Courses

Grilled Snapper Fillet, Fennel and Tomato Ragout, Clam Nage

Confit of Pork Loin, Green Beans, Apple Calvados Sauce

Cajun Spiced Roulade of Chicken, Mushroom Ragout, Creamy Polenta

Desserts

Yoghurt Mousse, Tropical Fruit Salsa, Black Sesame Tuile

Layered Mud Pie, Coffee Ice Cream

Calamansi Tart, Mixed Berry Coulis

One Round of Iced tea.

One Round Choice of Coffee or Tea.

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BANQUET SET MENU - PRIX FIXE 2

Choose a menu from the following dishes:

Four-course menu Php 1,500

Five-course menu Php 1,800

Six-course menu Php 2,000

All choices must include a sherbet

Appetizers

Seared Tuna on Ratatouille Salad, Basil Coulis
Jamon Serrano, Green Asparagus Salad, Herb Dressing
Cognac and Coconut Flavored Prawn Cocktail, Pomelo Marmalade

Soups

Seafood Minestrone, Garlic Crostini
Forest Mushroom, Sesame Grisini
French Onion Soup, Gruyere Crouton

Warm Appetizers

Pan Seared Duck Breast, Creamy Polenta, Cherry Glaze
Steamed Mahi, Kailan Leaves, Ponzo Sauce
Baked Scallop with Mango Tomato Chutney

Sherbets

Lychee
Lemon Honey
Vanilla Apple

Main Courses

Steamed Salmon Center Cut, Stir-Fried Vegetables, Green Asparagus, Crustacean Butter Sauce
Dark Beer Braised Beef, Mashed Potatoes, Roasted Root Vegetables
Roast Lamb Shoulder with Tomato, Lentils, Mint Jus

Desserts

Baked Pear Tart, Frangelico Sabayon
Warm Date Pudding, Balsamic - Strawberry Coulis
Dark Chocolate and White Chocolate Timbale, Bourbon Cream, Raspberry Puree

One Round of Iced tea.

One Round Choice of Coffee or Tea.

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BANQUET SET MENU - PRIX FIXE 3

Choose a menu from the following dishes:

Four-course menu Php 2,100

Five-course menu Php 2,300

Six-course menu Php 2,500

All choices must include a sherbet

Cold Appetizers

Steamed Tiger Prawns, Avocado Mousseline, Dried Fig-Lemon Chutney, Roast Capsicum Pesto
Foie Gras Terrine "Au Torchon", Green Bean and Arugula Salad, Truffle Dressing
Tomato and Crab Meat Terrine, Basil Coulis, Tomato Anchovy Dressing

Soups

Cream of Asparagus, Seared Scallops, Tomato Oil
Cognac Flavored Lobster Bisque, Saffron Foam,
Cream of Fava Beans, Crab and Chorizo Cake, Basil Oil

Warm Appetizers

Fillet of Lapu Lapu, Merlot Risotto, Crisp Fried Pumpkin Flower
Warm Tomato Tart with Seared Scallops, Arugula, Herb Dressing

Sherbets

Red Berry and Beet
Orange and Ginger
Pink Champagne

Main Courses

Grilled Beef Medallion and King Prawn, Saffron Gnocchi, Dill Mousseline, Natural Jus
Baked Lamb Loin in Brioche Crust, Spinach and Eggplant Stuffing, Roasted Garlic, Thyme Jus
Baked Fillet of Lapu Lapu, Green Asparagus, Saffron Gnocchi, Crustacean Sauce

Desserts

Salad of Citrus Fruits, With Quark and Dark Chocolate Chip Semifreddo
Warm Soft Centered Chocolate Pudding, Natural Yoghurt Ice Cream
Vanilla Macaroon, Praline Mousse, Coffee Cream

One Round of Iced tea.

One Round Choice of Coffee or Tea.

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