



The ATRIUM

P60,000.00 minimum consumable

Maximum of 45 – 50 pax

FOOD AND BEVERAGE

- Plated menu of your choice
- One round of regular iced tea
- One round of coffee or tea to be served after lunch/dinner service

VENUE INCLUSIONS

- Four (4) hours use of the venue with air-conditioning
- Use of the Atrium Courtyard
- Inhouse mood lights
- 6x8 feet platform/s with black skirting that may be used as stage
- Basic sound system with 2 speakers and 2 microphones
- 2000 lumens LCD projector with white screen
- 1 unit of podium (subject to availability)
- Max of 70-ampere electricity
- Back Up Generator
- 10 reserved parking slots
- Holding room
- Designated smoking area
- Four (4) hours ingress, one (1) hour egress

CATERING SERVICES

- Plated cocktail service
- Plated lunch/dinner service
- Round banquet tables (4-5 seaters)
- Standard menu cards
- Classic set-up of white linen
- Two votive candle centerpieces per table
- Registration, gift table & cake table
- Cocktail tables with black linen
- Black tiffany chairs with cushion
- Banquet servers

CONSUMABLE RATES ARE INCLUSIVE OF 12% VAT, SUBJECT TO 10% SERVICE CHARGE
VENUE RENTAL RATES ARE SUBJECT TO 12% VAT

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The TENT

P150,000.00 minimum consumable + P50,000.00 venue rental fee
Maximum of 150 pax

FOOD AND BEVERAGE

- Plated menu of your choice
- One round of regular iced tea
- One round of coffee or tea to be served after lunch/dinner service

VENUE INCLUSIONS

- Four (4) hours use of the venue with air-conditioning
- Use of the Tent Courtyard
- Inhouse mood lights
- 6x8 feet platform/s with black skirting that may be used as stage
- Built-in basic sound system and 2 microphones
- 2000 lumens LCD projector with white screen
- 1 unit of podium (subject to availability)
- Max of 70-ampere electricity
- Back Up Generator
- 15 reserved parking slots
- Holding room
- Designated smoking area
- Four (4) hours ingress, one (1) hour egress

CATERING SERVICES

- Plated cocktail service
- Plated lunch/dinner service
- Round banquet tables (4-5 seaters)
- Standard menu cards
- Classic set-up of white linen
- Two votive candle centerpieces per table
- Registration, gift table & cake table
- Cocktail tables with black linen
- Black tiffany chairs with cushion
- Banquet servers

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Banquet Set Menu – Prix Fixe 1

Choose a menu from the following dishes:

Three Courses P 1375 per head

Four Courses P 1575 per head

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, Coconut Swirl
Creamy Mussel Bisque, Basil Cream
Mushroom Consommé, Spring Onion Pesto, Vegetable Julienne

MAIN COURSES

Grilled Snapper Fillet, Fennel-Tomato Ragout, Clam Nage
Pork Tenderloin Medallions, Spinach, Egg Noodles, Mild Grain Mustard 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 Courses P 1,650

Five Courses P 1,950

Six Courses P 2,200

All choices must include a sherbet

COLD APPETIZERS

Seared Tuna, 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, Ponzu Sauce
Baked Scallop, 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, 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 Courses P 2,300

Five Courses P 2,550

Six Courses P 2,750

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, 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-Chorizo Cake, Basil Oil

WARM APPETIZERS

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

SHERBETS

Red Berry and Beet
Orange and Ginger
Pink Champagne

MAIN COURSES

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

DESSERTS

Salad of Citrus Fruits, 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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Plated Cocktail Menu

Minimum of 30 pax

Choose 3 Items for pre-dinner cocktails

P 550 per head

Choose 1 item (total 5) from each category

P 700 per head

Choose 2 items (total 10) from each category at

P 950 per head

Choose 3 items (total 15) from each category at

P 1150 per head

All Cocktail menus from Php 860 onwards 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, Cream Cheese Roll, Keta Caviar
Steamed Prawns, Mango Chili Salsa
Peppered Tuna Medallion, Pickled Cucumber
Marble Potatoes, Smoked Salmon Parfait, Crème Fraiche
White Fish Ceviche, Red Onions, Cucumbers
Chilled Oysters, Lime Cucumber Gelée
Marinated Kesong Puti Cheese, Black Olives,
Lemon

HOT HORS D'OEUVRES

BBQ-dipped Chicken Lollipops
Swedish Meat Balls
Almond and Herb-breaded Chicken Fingers, Remoulade
Individual Quiche Lorraine
Individual Salmon and Spinach Quiche
Baked Oysters on Spinach, Hollandaise
Pissaladière
Spinach, Parma Ham, Ricotta Cheese Strudel
Fried Potato Croquettes, Smoked Ham, Goat
Cheese
Deep-fried Mozzarella Cheese
Grilled Cocktail Franks wrapped in Bacon

SWEET COCKTAIL

Apple Jalousie
Melon Balls Macerated in Port
Coffee Éclair
Assorted French Macaron
Fruit Tartlets
Strawberry Tartlets

CANAPES

Marinated Sardines, Whole Wheat Bread
Salami and Black Olives, Toasted Focaccia
Duck Rilletes & Liver, Air-dried Beef Roll, Dried
Apricots
Smoked Salmon, Pumpernickel
Salmon Tartare, Arugula Leaves, Rye Bread
Turkey Ham, Fruit Chutney, Corn Bread
Seared Roast Beef, Horseradish Cream, French Baguette
Tomato and Mozzarella Bruschetta
Black Forest Ham and Eggplant Mousse Roulade,
Baguette
Turmeric-seared Scallops, Fennel Orange Salad

ASIAN COCKTAIL ITEMS

Salmon Kilawin, 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
Steamed Har Kau
Steamed Siu Mei
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

Walnut Financiers

Mini Chocolate Brownies
Individual Carrot Cake, Cream Cheese Frosting
Lychee Panna Cotta
White and Dark Chocolate Mousse
Mango Cheesecake

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ADD-ON STATIONS: MAINS

Minimum of 30 pax

Risotto Station

P200 per head

Choose three main ingredients and three vegetables

Main: Veal Tenderloin, Prawns, Chicken Morsels, New Zealand Mussels, Crabmeat, Diced Fish Fillet, Beef Tenderloin Tips

Vegetables: Green Peas, Button Mushrooms, Bell Peppers, Spinach, Asparagus, Artichoke Hearts, Oyster Mushrooms, Shiitake Mushrooms, Zucchini, Eggplant

Stir-fried Rice Station

P180 per head

Two Varieties: Fried Brown Rice with Ham, Bacon, Green and Salpicao Fried Rice with Egg

Pasta Station

P200 per head

Assorted Pastas tossed with your choice of three sauces

- Marinara – Seafood in Tomato Sauce
- Bolognese – Meat and Tomato Sauce
- Alfredo – Parmesan and White Wine Cream Sauce
- Carbonara – Bacon and Mushroom in Egg and Parmesan Cream Sauce
- Pesto – Garlic, Basil and Pine nuts blended with olive oil
- Aglio Olio – Garlic and Olive Oil

Additional: Cheese Wheel

Below 150 pax

P 2500.00

Above 150 pax

P 5,000.00

Roesti and Salmon Station

P280 per head

Freshly Baked Blinis with three varieties of Salmon: *Salmon, Dill, Orange; Smoked and Gravlox*

Served with Garnishes and Condiments

Tempura Station

P240 per head

Tempura Sauce, Pickled Ginger, Shredded Daikon Radish

Mini Burger and Fries Station

P180 per head

Artisan Pizza Station

P180 per head

Three Varieties: All Meat, Vegetarian, All Cheese

ALL ITEMS FROM STATIONS WILL BE SERVED TO THE GUEST UPON REQUEST

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ADD-ON STATIONS: CARVING

Servings are considered for add-ons to Buffet Menus
Served with appropriate sauce and condiments

Leg of Lamb 1pc approx. 2 Kg or for 20 persons	P190 per head
Rack of Lamb 1 pc approx. 700 g or for 4 persons	P850 per head
Choice US Beef Strip Loin 1pc approx. 5 Kg or for 45 persons	P350 per head
US Angus Beef Rib Eye 1pc approx. 7 Kg or for 60 persons	P420 per head
Beef Wellington (Beef Tenderloin) 1pc approx. 1.8 Kg or for 25 persons	P290 per head
Roast Beef Sirloin 1pc approx. 1.7 Kg or for 35 persons	P280 per head
Honey-glazed Smoked Pork Loin 1 pc approx. 1.7 kg or 35 persons	P130 per head
Crisp Kurobuta Pork Belly 1pc approx. 800g or 10 persons	P170 per head
Porchetta 1pc approx. 1.7 Kg or for 35 persons	P170 per head
Pineapple-glazed Ham 1 pc approx. 6 Kg or for 50 persons	P190 per head
US Turkey 1 pc approx. 5.5 Kg or for 35 persons	P160 per head
Herb-marinated Chicken 1 pc approx. 1 Kg or for 8 persons	P95 per head
Salmon Coulibiac 1 pc approx. 1.8 Kg or for 25 persons	P200 per head
Snapper in Salt Crust	P185 per head

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ADD-ON STATIONS: SWEETS

Minimum of 30 pax

Pancake Station

P130 per head

Hot Pancakes from the griddle

Sauces and garnishes: Assorted Fruit Coulis, Fruit Salad, Marinated Strawberries, Sliced Almonds, Walnuts, Caramelized Pili Nuts, Chocolate Sauce, Mango Sauce, Strawberry Coulis, Whipping Cream

Ice Cream Station

P160 per head

Five varieties Ice Creams and Sherbets with Dips, Cones and Garnishes

Garnishes: Chocolate Chip Cookies, Biscotti, Sugar Strands, Chocolate Chips, Fruit Salad, Sliced Almonds, Walnuts, Caramelized Pili Nuts, Chocolate Sauce, Mango Sauce, Strawberry Coulis

Crepe Suzette Station

P150 per head

Freshly dipped Crepes in Orange Sauce served with Choice of Ice Cream (two varieties)

Churros Station

P130 per head

Cinnamon-sugar Churros, Served with chocolate dip

Halo-Halo Station

P180 per head

Vanilla and Ube Ice Cream

Toppings: Langka, Pinipig, Monggo, Kaong, Nata De Coco, Macapuno, Saging, Gulaman, White Sugar, Evaporated Milk, Leche Flan, and Ube

Dessert Buffet

P200 per head

Sugar Glazed Donut

Mini Cupcakes

Chocolate Chip Cookies

Rebel Bars

Assorted Cake Pops

Assorted Chocolate and Candies

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KIDS MEAL

Minimum of 10 pax

Set A – P380 per head

Choice of:

Baked Macaroni
Kiddie Style Bolognese

Choice of:

Quarter Fried Chicken
Fish Fingers
Bacon Wrapped Hotdogs
Chicken Lollipop

Choice of:

Mini Chocolate Cake
Brownies

One Round of Orange Juice or Iced Tea

Set B – P440 per head

Choice of:

Baked Macaroni
Kiddie Style Bolognese

Choice of:

Quarter Fried Chicken
Fish Fingers
Bacon Wrapped Hotdogs
Chicken Lollipop

Choice of:

Mini Pizza
Mini Burgers

One Round of Orange Juice or Iced Tea

CREW MEAL

Minimum of 10 pax

Menu is Chef's Discretion – P330 per head

Inclusive of

Steamed Rice
One Entrée
Side Vegetables

One Round of Iced Tea

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Beverage Menu

Iced Tea

Additional	One (1) round of Iced Tea	Php 85.00
Upgrade to	Bottomless Iced Tea	Php 130.00
Upgrade to	House Blend Iced Tea	Php 130.00
Upgrade to	Bottomless House Blend Iced Tea	Php 250.00
Upgrade to	Juice	Php 130.00
Upgrade to	Bottomless Juice	Php 250.00

Soda

Coke, Coke Light, Royal Orange, Sprite, Root Beer	Php 85.00
Upgrade to Soda	Php 75.00
Upgrade to Bottomless Soda	Php 145.00

Juices

Four Seasons	Php 145.00
Pineapple	Php 145.00
Calamansi	Php 145.00
Cranberry	Php 145.00
Lemonade	Php 145.00

Mineral Water

Php 50.00

Local Beers

San Miguel Pale Pilsen	Php 95.00
San Miguel Light	Php 95.00
San Miguel Super Dry	Php 110.00
Keg (30 Liters)	Php 9,400.00
Keg (50 Liters)	Php 13,200.00

Cocktails

	Local	Imported
Vodka Sprite	Php 160.00	Php 280.00
Coke Rhum	Php 160.00	Php 280.00
Margarita	Php 160.00	Php 280.00
Cosmopolitan	Php 160.00	Php 280.00
Mojito	Php 160.00	Php 280.00
Whiskey Sour	Php 160.00	Php 280.00

House Wine *(ask your event specialist)*

Red	Php 1,000.00
White	Php 1,000.00

Champagne *(ask your event specialist)*

Wine List *(available upon request)*

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