



## The RESTO 101 or THE ATRIUM

Minimum of 10 pax

Maximum of 50 pax

### FOOD AND BEVERAGE

- Plated menu of your choice
- One round of house blend iced tea
- One bottle of sparkling wine for your wine toasting ceremony
- Two bottles of wine to be paired with the main course
- One round of coffee or tea to be served after lunch/dinner service
- Resto 101 signature cake

### VENUE INCLUSIONS

- Four (4) hours use of the venue with air-conditioning
- Inhouse mood lights
- Piped-in music
- Electricity
- Back up generator
- Reserved parking slots
- Designated smoking area
- Four (4) hours ingress, One (1) hour egress

### CATERING SERVICES

- Plated service
- Presidential banquet table for ten persons
- Menu cards
- Registration table, gift table & cake table
- Chairs with cushion
- Banquet servers

### STYLING SERVICES

- Plate chargers and name cards for **ten** persons
- Classic Set Up of white linen with runners
- Basic table arrangement

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521

Office Mobile: (63)917 707 4360

Email Address: [events@enderuncolleges.com](mailto:events@enderuncolleges.com)

Visit our website:  
[events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## Intimate Event Menu – Prix Fixe 1

**P27,000.00 NETT for 10 pax**

*Additional Headcount: PhP2,200.00 per head nett*

*Additional bottle of Sparkling Wine: PhP1,650 per bottle nett*

*Additional bottle of Wine: PhP925.00 per bottle nett*

### COLD APPETIZER

Salad of Grilled Prawns

*Thai Vegetable Salad, Calamansi-Herb Vinaigrette, Salmon Roe*

or

Poached Salmon Fillet

*Herb-olive Emulsion, Warm Potato Salad*

### SOUP

Cream of Sweet Potato

*Mushroom and Goat Cheese Toast*

or

Tomato Consommé

*Duck Confit Tortellini, Basil Foam*

### MAIN COURSE

Pave of Slow Braised Beef Shoulder

*Grilled Asparagus, Almond Croquettes, Cabernet Glaze*

or

Grilled Red Snapper Fillet

*Black Mussels, Braised Leek, Crustacean Sauce*

### DESSERT

Roasted Pineapple

*Warm Pistachio Cake, White Coffee Anglaise*

or

Chocolate Pot De Creme

*Strawberry-Mint Salad, Almond Crisp*

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521

Office Mobile: (63)917 707 4360

Email Address: [events@enderuncolleges.com](mailto:events@enderuncolleges.com)

Visit our website:

[events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## Intimate Event Menu – Prix Fixe 2

**P32,000.00 NETT for 10 pax**

*Additional Headcount: PhP2,650.00 per head nett*

*Additional bottle of Sparkling Wine: PhP1,650 per bottle nett*

*Additional bottle of Wine: PhP925.00 per bottle nett*

### APPETIZER

Tomato and Crabmeat Mille-Feuille  
*Basil Puree*

or

Home-Smoked Chicken and Mushroom Terrine  
*Heart of Romaine, Chive-Sour Cream Dressing*

### SOUP

Clam and Bell Pepper Chowder  
*Whole Wheat Croutons*

or

Cream of Potato and Leek  
*Smoked Trout, Tobiko, Dill*

### SALAD

Sautéed King Prawn  
*Mango and Fennel Compote, Calamansi Butter*

or

Grilled Salmon Center Cut  
*Adlai Risotto, Leek Nage*

### MAIN COURSE

Oven Roasted Beef Tenderloin  
*Grilled Asparagus, Almond Croquettes, Thyme Glaze*

or

Roasted Fillet of Lapu-Lapu  
*Olive Oil Mashed Potatoes, Edamame*

### DESSERT

Flourless Chocolate Pave  
*Hazelnut Sabayon, Raspberry Coulis*

or

Tropical Fruit Pavlova  
*Burnt Rice Ice Parfait, Passionfruit Sauce*

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521

Office Mobile: (63)917 707 4360

Email Address: [events@enderuncolleges.com](mailto:events@enderuncolleges.com)

Visit our website:

[events@enderuncolleges.com](mailto:events@enderuncolleges.com)

