



Buffet Menu 1

P1,300 per head

Minimum of 30 pax

SALAD AND APPETIZERS

Fried Vegetables Spring Rolls

Chicken Terrine, Pistachios

Potato Salad, Pancetta Crispies, Fresh Garden Greens

Grilled Vegetables, Pasta Salad, Citrus Lemon Honey Dressing

SALAD BAR

Mixed Greens, Condiments and Dressings

SOUP

Classic Tomato Cream Soup

MAINS

Grilled Herb Chicken, Tomato, Garlic, Olives

Roast Pork Shoulder, Caraway Sauce

Baked White Cobbler Fillet, Calamansi Beurre Blanc

Beef Pot Roast

Stir-fry Oriental Vegetables

Steamed Rice

DESSERTS

Exotic Fruit Platter

Tiramisu Cake

Tres Leches Cake

Baked Cheesecake

Milk Chocolate Pudding, Strawberry Coulis

One Round of Iced Tea

One Round Choice of Coffee or Tea

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

FOR INQUIRIES, Contact us at

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Buffet Menu 2

P1,500 per head

Minimum of 30 pax

SALAD AND APPETIZERS

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

SALAD BAR

Mesclun Salad Greens, Dressings and Condiments

SOUP

Lemongrass- Scented Pumpkin Soup, Coconut Milk

MAINS

Cajun-Spiced Chicken Roulade, Forest Mushroom Ragout
Braised Beef Rib Fingers, Root Vegetables, Shallots, Bacon
Steamed Fillet of Mahi-mahi, Chili Mango Salsa
Pasta in Sundried Tomato Pesto, Basil
Seasonal Vegetables
Steamed Rice

CARVERY

Roasted Pork Loin, Rosemary, Natural Jus

DESSERTS

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

One Round of Iced Tea

One Round Choice of Coffee or Tea

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Buffet Menu 3

P1,750 per head

Minimum of 30 pax

SALAD AND APPETIZERS

Italian Antipasti Platter, Grilled Asparagus, Olives
Fresh Vietnamese Spring Rolls, Nuoc Cham Dipping Sauce
Peppered Tuna Loin, Ratatouille Salad
Thai Glass Noodle Salad, Prawns, Honey Lime Vinaigrette

SALAD BAR

Seasonal Lettuces, Dressings and Condiments

SOUP

Seafood Chowder, Herbed Croutons

MAINS

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

CARVERY

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

DESSERTS

Exotic Fruit Platter
Apple Jalousie, 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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Buffet Menu 4

P2,050 per head

Minimum of 30 pax

SALAD AND APPETIZERS

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

CEASAR 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

MAINS

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

CARVERY

Roast Beef Sirloin, Forest Mushroom Sauce

DESSERTS

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

One Round of Iced Tea
One Round Choice of Coffee or Tea

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Buffet Menu 5

P2,350 per head

Minimum of 30 pax

SALAD AND APPETIZERS

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

SALAD BAR

Assorted Leaf Lettuces, Dressings and Condiments

TEMPURA STATION

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

SOUP

Clear Seafood Broth with Prawn Wonton

MAINS

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

HAINANESE CHICKEN STATION

Gently Poached Chicken, Flavored Rice, Broth and Condiments

CARVERY

Roast Prime Rib of Beef, Three Pepper Sauce

DESSERTS

Exotic Fruit Platter
Assorted Fruit Tartlets
Pear and Blackberry Strudel
Vanilla Macaron
Walnut Chocolate Brownie
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 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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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 COCKTAILS

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 Rillettes & Liver, Air-dried Beef Roll, Dried Apricots
 Smoked Salmon, Pumpnickel
 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

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ADD-ON STATIONS: APPETIZERS

Minimum of 30 pax

Caesar Salad Station

Freshly tossed Romaine Leaves with your choice of two toppings:

Cajun-fried Chicken Morsels Szechwan Fried Prawns
Char Siu-marinated Beef Tenderloin Tips Garlic Fried Squid

P 160 per head

Sushi and Sashimi Station

Assorted Sushi and Sashimi (choose three Sushi/Maki and two Sashimi)

Sushi and Maki: Crabstick, Salmon, Japanese Omelet, Tuna, Futomaki, California Roll
Sashimi: Salmon, Tuna, Lapu-Lapu

P350 per head

Grazing Table (Cold Cuts and Cheese)

Choose 3 types of cheese and 3 types of cold cuts

Choose 5 types of cheese and 5 types of cold cuts

All options are served with Melba Toast, Bread Sticks, Two Types of Dips, Grapes and Walnuts

P 550 per head

P 700 per head

Cheese Options:

<i>Soft Cheese</i>	<i>Hard Cheese</i>
Brie	Gouda
Emmental	Manchego
Camembert	Cheddar
Mozzarella	Davao Blue
Roselita from Davao	Parmesan

Cold Cuts Options:

Black Forest Ham	Farmers Ham
Turkey Ham	Salami
Prosciutto	Parma Ham
Jamon Serrano	Chorizo
Lyoner	Bier Wurst

Nachos or Taco Stations

Crisp Corn Tacos / Nachos with an array of Toppings:

Cajun-fried Seafood, Sautéed Chicken Morsels, Seared Tuna, Chilli con Carne
Tomato Salsa, Shredded Lettuce, Guacamole, Sour Cream, Pineapple Salsa, Refried Beans, Cheese

P170 per head

ADD-ON STATIONS: SOUP

Minimum of 30 pax

Congee Station

Plain congee with choice of four main ingredients and four garnishes

Served with Spring Onions and Shredded Ginger

Main: Soy Chicken, Fish Fillet, Prawns, Crabmeat, Shredded Chicken, Squid, Salmon Belly
Garnish: Shiitake Mushroom, Salted Egg, Century Egg, Shredded Lettuce

P150 per head

Asian Noodle Station

Choose four main ingredients and four types of noodles:

Served with Kailan and Pechay, Sliced Shiitake, Straw Mushrooms

Main: Shredded Chicken, Poached Chicken, Prawn Wanton, Braised Beef Brisket, BBQ Pork, Soy-marinated
Chicken or Duck, Sliced Raw Beef
Noodles: Canton, Ho Fan, Sotanghon, Bee Hon, Fresh Egg Noodles, Udon Noodles

P240 per head

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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

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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 1 pc approx. 3 Kg or for 35 persons	P185 per head

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ADD-ON STATIONS: SWEETS

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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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