



THE ATRIUM

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
- Menu cards
- Chairs with cushion
- Banquet servers

STYLING SERVICES

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

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events@enderuncolleges.com



Intimate Event Menu – Prix Fixe 1

P35,000.00 for 12 pax

Additional Headcount: PhP2,500.00 per head

Additional bottle of Sparkling Wine: PhP1,500 per bottle

Additional bottle of Wine: PhP1,000.00 per bottle

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

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Intimate Event Menu – Prix Fixe 2

P44,000.00 for 12 pax

Additional Headcount: PhP3,150.00 per head

Additional bottle of Sparkling Wine: PhP1,500 per bottle

Additional bottle of Wine: PhP1,000.00 per bottle

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

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Intimate Event Menu – Prix Fixe 3

P52,000.00 for 12 pax

Additional Headcount: PhP3,850.00 per head

Additional bottle of Sparkling Wine: PhP1,500 per bottle

Additional bottle of Wine: PhP1,000.00 per bottle

PRE-DINNER GRAZING PLATTER

Cold Cuts and Cheese with Fruits and Nuts

AMUSE BOUCHE

Foie Gras Praline, *Apple Chutney*

APPETIZER

Home Cured Salmon

Celery-Orange Salad, Dill Mustard Dressing

or

Pepper Seared Tuna Fillet

Petit Salad, Ginger-Coriander Dressing

SOUP

Double Boiled Duck Consommé

Duck and Cabbage Dumpling, Sherry

or

Mushroom Cream Soup

Crisp Jamon, Thyme Oil

FISH MAIN COURSE

Seafood Thermidor

Puff Pastry Pillow, Cognac Cream Sauce

or

Sautéed Scallops

Green Asparagus and Mussel Ragout, Spiced Tomato Syrup

SHERBET

Apple and Gewurztraminer Granita

or

Pineapple and Mint Sherbet

BEEF MAIN COURSE

Grilled Tenderloin of Beef and King Prawn

Red Wine Reduction and Chive Hollandaise, Potato Gratin

or

Baked Lamb Loin in Puff Pastry

Mushroom and Spinach Duxelles, Black Olive-Merlot Sauce

DESSERT

Quark Cheesecake

Balsamic Marinated Strawberries, Kirsch Ice Cream

or

Austrian Souffle "Salzburger Nockerl"

Cranberry Jam, Array of Fruit Coulis

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