



Buffet Menu 1

P1,400 per head

Minimum of 30 pax

SALAD AND APPETIZERS

Fried Vegetable Spring Rolls
Chicken Terrine, Pistachios
Grilled Vegetables, Pasta Salad, Citrus Lemon Honey Dressing
Penne Pasta, Artichokes, Red Peppers, Black Olives, Rocket Pesto

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
Oriental Vegetable Stir-fry
Steamed Rice

DESSERTS

Seasonal Fruit Platter
Fruit Tart
Tres Leches Cake
Baked Cheesecake
Milk Chocolate Pudding, Strawberry Coulis
Warm Bread Pudding

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



Buffet Menu 2

P1,600 per head

Minimum of 30 pax

SALAD AND APPETIZERS

Marinated Salmon, Cucumber Crème Fraiche
Fresh Vietnamese Spring Rolls, Nuoc Cham Dipping Sauce
Peppered Shrimp, Spiced Garlic Aioli, Marinated Root Vegetables
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

Roast Pork Loin, Rosemary, Natural Jus

DESSERTS

Seasonal Fruit Platter
Calamansi Meringue Tart
Baked Mango Cheesecake
Chocolate Nut Brownie
Green Tea Panna Cotta
Warm Peach Cobbler

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



Buffet Menu 3

P1,900 per head

Minimum of 30 pax

SALAD AND APPETIZERS

Italian Antipasti Platter, Grilled Asparagus, Olives, Melba Toast
Peppered Tuna Loin, Ratatouille Salad
Potato Salad, Pancetta Crisps, Fresh Garden Greens
Thai Glass Noodle Salad, Prawns, Honey Lime Vinaigrette

SALAD BAR

Greens, 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

Seasonal Fruit Platter
Apple Jalousie, Cinnamon Cream
Pistachio Financier
Linzer Tart
Chocolate Brownie, Buttercream Icing
Choux Au Craquelin, Chocolate
Warm Berry Cake

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



Buffet Menu 4

P2,200 per head

Minimum of 30 pax

SALAD AND APPETIZERS

Green Bean and 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

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

MAINS

Braised Pork Belly, Tangy Tamarind Sauce, Sautéed Kai-lan
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 Choice Rib-eye, Forest Mushroom Sauce

DESSERTS

Seasonal Fruit Platter
Opera Cake
Baked Strawberry Cheesecake
Apple Crumble
Lychee Panna Cotta
Vanilla Macaron
Warm Chocolate Cobbler, Roasted Almonds

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com

Buffet Menu 5

P2,500 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
Foie Gras and Smoked 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

Bacon-wrapped Roast Pork Tenderloin, Mango Salsa
Steamed Lapu-Lapu, Silken Tofu, Soy Garlic Sauce
Oven-roasted Rack of Lamb, Stewed Lentils, Tomatoes
Veal Medallions, Mediterranean Vegetables, Cognac Cream Sauce
Grilled Butterfly 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

Seasonal Fruit Platter
Pear and Blackberry Strudel
Raspberry and Salted Caramel Macaron
Walnut Chocolate Brownie
Blueberry Cheesecake
Crème Brûlée
Warm Cinnamon Apple Bread Pudding

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



Banquet Set Menu – Prix Fixe 1

Choose a menu from the following dishes:

Three Courses P1375

Four Courses P1575

APPETIZERS

Poached Salmon, Potato Salad, Herbed Olive Dressing
Sesame-crusted Tuna Loin, Avocado Mousse, Citrus Salad, Soy Ginger Vinaigrette
Salad of Grilled Prawns, Thai Vegetable Salad, Calamansi-Herb Vinaigrette

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, Whole Grain Mustard Sauce
Cajun Spiced Chicken Roulade, Mushroom Ragout, Creamy Polenta

DESSERTS

Coconut Rhum Mousse, Tropical Fruit Salsa, Black Sesame Tuile
Layered Mud Pie, Coffee Ice Cream
Calamansi Tart, Mango Basil Salsa

Upgrade to Signature Dessert ADD: P200

Chocolate Delice, Strawberry Mint Salad
Hazelnut Dacquoise, Praline Crunch, Milk Chocolate Mousse, Dark Chocolate Ganache

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



Banquet Set Menu – Prix Fixe 2

Choose a menu from the following dishes:

Three Courses	P1,650
Five Courses	P1,950**
Six Courses	P2,200**

*** 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-mahi, Kai-lan Leaves, Ponzu Sauce
Baked Scallop, Mango Tomato Chutney

SHERBETS

Lychee
Lemon Honey
Vanilla Apple

MAIN COURSES

Steamed Salmon Steak, 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

Salad of Citrus Fruits, Quark and Dark Chocolate Chip Semifreddo
Date Pudding, Balsamic – Strawberry Coulis
Soft Centered Chocolate Pudding, Natural Yoghurt Ice Cream

Upgrade to Signature Dessert ADD: P150

Chocolate Delice, Strawberry Mint Salad
Hazelnut Dacquoise, Praline Crunch, Milk Chocolate Mousse, Dark Chocolate Ganache

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



Banquet Set Menu – Prix Fixe 3

Choose a menu from the following dishes:

Three Courses	P2,300
Five Courses	P2,550**
Six Courses	P2,750**

*** 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 Bean, Crab-Chorizo Cake, Basil Oil

WARM APPETIZERS

Fillet of Snapper, Merlot Risotto, Crispy Fried Pumpkin Flower
Warm Tomato Tart, Seared Scallops, Arugula, Herb Dressing
Seared Salmon, Adlai Risotto, Beurre Blanc

SHERBETS

Red Berry and Beet
Orange and Ginger
Pink Champagne

MAIN COURSES

Baked Lamb Loin in Brioche Crust, Spinach-Eggplant Stuffing, Roasted Garlic, Thyme Jus
Baked Fillet of Lapu-Lapu, Green Asparagus, Olive Oil Mashed Potato, Crustacean Sauce

Upgrade to Beef

Add: P250.00

Grilled Beef Medallion, King Prawn, Potato Gratin, Dill Mousseline, Natural Jus
US Choice Roasted Rib-eye, Oyster Cream, Glazed Carrots, Jackson Potato, Thyme Reduction

DESSERTS

French Berry Macaron, Vanilla Buttercream, Berry Jam, Orange Liquor Chantilly
Dark Chocolate and White Chocolate Trifle, Bourbon Cream, Raspberry Puree
Quark Cheesecake, Balsamic Marinated Strawberries, Kirsch Chantilly

Upgrade to Signature Dessert ADD: P100

Chocolate Delice, Strawberry Mint Salad
Hazelnut Dacquoise, Praline Crunch, Milk Chocolate Mousse, Dark Chocolate Ganache

House Blend Iced Tea, single serving
Choice of Coffee or Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



Cocktail Menu

Minimum of 30 pax

Choose 3 Items for pre-dinner cocktails	P550 per head
Choose 1 item (total 5) from each category	P700 per head
Choose 2 items (total 10) from each category at	P950 per head
Choose 3 items (total 15) from each category at	P1150 per head

All Cocktail menus from P 700 onwards are inclusive of one round of house blend 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 Meatballs
 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

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

SWEET COCKTAILS

Apple Jalousie
 Coffee Éclair
 Assorted French Macaron
 Fruit Tartlets
 Walnut Financiers
 Mini Chocolate Brownies
 Individual Carrot Cake, Cream Cheese Frosting

Lychee Panna Cotta
 White and Dark Chocolate Mousse
 Mango Cheesecake
 Individual Chocolate Cake with Buttercream
 Lemon Tart
 Individual Red Velvet Cake with Cream Cheese Icing
 Cheese Tarts

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
 Office Mobile: (63)917 707 4360
 Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



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 Szechuan Fried Prawns
Char Siu-marinated Beef Tenderloin Tips Garlic Fried Squid

P160 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

P550 per head

Choose 5 types of cheese and 5 types of cold cuts

P700 per head

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

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	Bierwurst

Grazing Table: French Pastries and 3 Canapes

Includes assorted Macaron, Croissant, Danish, 3 Canapes, served with chips and nuts

P550 per head

ADD-ON STATIONS: SNACKS

Minimum of 30 pax

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

P180 per head

Mini Burger and Fries Station

Grilled burger patties with lettuce, tomatoes, onions and golden crispy fries, served with condiments:

Ketchup, Mayonnaise and Mustard

P180 per head

Artisan Pizza Station

Three Varieties of Toppings: All Meat, Vegetarian, All Cheese on Focaccia Bread, served with condiments:

Ketchup, Hot Sauce and Chili Flakes

P180 per head

Sausage Sandwich Station

Grilled Weiner Sausage served with hotdog buns and the following condiments:

Pickled Relish and Onions, Ketchup, Hot Sauce and Chili Flakes

P180 per head

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



ADD-ON STATIONS: SOUP

Minimum of 30 pax

Congee Station

P150 per head

Plain congee with a 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

Asian Noodle Station

P240 per head

Choose four main ingredients and four types of noodles:

Served with Kai-lan 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 Hoon, Fresh Egg Noodles, Udon Noodles

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 Peas 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

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

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595

Office Mobile: (63)917 707 4360

Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



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
Roast Beef Sirloin 1pc approx. 1.7 Kg or for 35 persons	P280 per head
Choice US Beef Strip Loin 1pc approx. 5 Kg or for 45 persons	P420 per head
Beef Wellington (Beef Tenderloin) 1pc approx. 1.8 Kg or for 25 persons	P420 per head
US Angus Beef Rib Eye 1pc approx. 7 Kg or for 60 persons	P560 per head
Honey-glazed Smoked Pork Loin 1 pc approx. 1.7 kg or 35 persons	P130 per head
Porchetta 1pc approx. 1.7 Kg or for 35 persons	P190 per head
Pineapple-glazed Ham 1 pc approx. 6 Kg or for 50 persons	P190 per head
Herb-marinated Chicken 1 pc approx. 1 Kg or for 8 persons	P95 per head
US Turkey 1 pc approx. 5.5 Kg or for 35 persons	P160 per head
Snapper in Salt Crust 1 pc approx. 3 Kg or for 35 persons	P185 per head
Salmon Coulibiac 1 pc approx. 1.8 Kg or for 25 persons	P200 per head

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595
Office Mobile: (63)917 707 4360
Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



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 of Ice Creams, Cones, and Garnishes

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

Crepe Station

P150 per head

Vanilla Crepes with Fruits and Sauces served with Choice of Ice Cream (two varieties)

Fruits: Banana and Mango

Sauces: Chocolate and Caramel

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

Assorted Mini Cupcakes (3 flavors at Chef's discretion)

Chocolate Chip Cookies

Rebel Bars

Cake Pops (Chef's discretion), stand

Assorted Chocolate and Candies

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595

Office Mobile: (63)917 707 4360

Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com



KIDS PLATED MENU

Minimum of 10 pax

Set A – P380 per head

Choice of:

Baked Macaroni or Kiddie Style Bolognese

Choice of:

Quarter Fried Chicken

Fish Fingers

Bacon-Wrapped Hotdogs

Chicken Lollipop

Choice of:

Mini Chocolate Cake

Brownies

Orange Juice or House Blend Iced Tea, single serving

Set B – P440 per head

Choice of:

Baked Macaroni or Kiddie Style Bolognese

Choice of:

Quarter Fried Chicken

Fish Fingers

Bacon-Wrapped Hotdogs

Chicken Lollipop

Choice of:

Mini Pizza

Mini Burgers

Orange Juice or House Blend Iced Tea, single serving

KID'S BUFFET MENU

P700 per head

Minimum of 30 pax

Choice of:

Lumpiang Shanghai

Fish Fingers

Choice of:

Mini Burgers

Mini Pizza

Choice of:

Quarter Fried Chicken

Chicken Lollipop

Choice of:

Bacon-Wrapped Hotdog

Plain Hotdog with Bun

Choice of:

Baked Mac

Kiddie Style Bolognese

Fresh Fruits

Brownies

Cookie Platter

Orange Juice of Iced Tea, single serving

CREW MEAL

Minimum of 10 pax

Menu is Chef's Discretion - P330 per head

Inclusive of

Steamed Rice

One Entrée

Side Vegetables

Iced Tea, single serving

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

FOR INQUIRIES, Contact us at

Landline: (632) 88565000 local 521 or 595

Office Mobile: (63)917 707 4360

Email Address: events@enderuncolleges.com

Visit our website:
events.enderuncolleges.com