



Buffet Menu 1

P1,600 per head
Minimum of 30 pax

SALAD AND APPETIZERS

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

SALAD BAR

Mesclun Salad Greens, Olives, Tomatoes, Cucumber, Corn Kernels
French Dressing, Thousand Island Dressing, Balsamic Vinaigrette

SOUP

Cream of Corn Chowder

MAINS

Grilled Herb Chicken, Tomato, Garlic, Olives
Roast Pork Shoulder, Mustard Cream Sauce
Baked White Cobbler Fillet, Calamansi Beurre Blanc
Beef Pot Roast, Red Wine Sauce
Oriental Vegetable Stir-fry
Steamed Rice

DESSERTS

Seasonal Fruit Platter
Fruit Tartlets
Carrot Cake
Chocolate Nut Brownie
Green Tea Panna Cotta
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% SCHOLARSHIP FUND

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Buffet Menu 2

P1,900 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, Olives, Tomatoes, Cucumber, Corn Kernels
French Dressing, Thousand Island Dressing, Balsamic Vinaigrette

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
Choux Aux Craquelin
Red Velvet Cake
Baked Cheesecake
Milk Chocolate Pudding
Warm Peach Cobbler

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

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Buffet Menu 3

P2,200 per head

Minimum of 30 pax

SALAD AND APPETIZERS

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

SALAD BAR

Mesclun Salad Greens, Olives, Tomatoes, Cucumber, Corn Kernels
French Dressing, Thousand Island Dressing, Balsamic Vinaigrette

SOUP

Seafood Chowder, Herbed Croutons

MAINS

Pork Stroganoff, Mushrooms, Sour Cream
Grilled Beef Medallions, Three Pepper Sauce
Baked Snapper Fillet, Olive, Tomato and Garlic Sauce
Oven-roasted Herb Chicken, Balsamic Jus
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
Linzer Tart
Apple Jalousie, Cinnamon Cream
Tres Leches Cake
Baked Mango Cheesecake
Lychee Panna Cotta
Warm Chocolate Bread Pudding

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

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Buffet Menu 4

P2,600 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

CAESAR SALAD STATION

Romaine Leaves, Croutons, Parmesan Cheese, Caesar Dressing
with Choice of Cajun-fried Chicken Morsels and Szechuan Fried Prawns

SOUP

Forest Mushroom Soup

MAINS

Braised Pork Belly, Tangy Tamarind Sauce, Sautéed Kai-lan
Chicken a la Basquaise, Stewed Peppers
Pan-fried Norwegian Salmon, Saffron Vegetable Cream Sauce
Roasted Rice Duck a l'Orange, Braised Radishes
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
Cherry Tartlet
Vanilla Macaron
Strawberry Shortcake
Opera Cake
Crème Catalan
Warm Cinnamon-Apple Bread Pudding

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

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Buffet Menu 5

P2,900 per head
Minimum of 30 pax

SALAD AND APPETIZERS

Soy and Sesame Marinated Squid Salad
Smoked Fish Platter, Horseradish Cream, Pumpnickel
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
Freshly Shucked Oysters, Condiments

CAESAR SALAD STATION

Romaine Leaves, Croutons, Parmesan Cheese, Caesar Dressing
with Choice of Cajun-fried Chicken Morsels and Szechuan Fried Prawns

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
Hainanese Chicken, Flavored Rice, Sweet Soy, Chili Sauce, Ginger Sauce
Grilled Butterfly King Prawns, Chili Garlic Butter
Spinach and Potato Gratin
Buttered Vegetables
Steamed Rice

CARVERY

Roast Prime Rib of Beef, Three Pepper Sauce

DESSERTS

Seasonal Fruit Platter
Cherry Clafoutis
Pecan Tartlets
Salted Caramel and Dark Chocolate Macaron
Layered Chocolate Mousse Cake
Blueberry Cheesecake
Raspberry Trifle

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

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Banquet Set Menu – Prix Fixe 1

Choose a menu from the following dishes:

Three Courses P1,450

Four Courses P1,675

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

MAIN COURSES

Grilled Snapper Fillet	Fennel-Tomato Ragout, Mashed Potato, Clam Nage
Pork Tenderloin Medallions	Buttered Vegetables, Egg Noodles, Whole Grain Mustard Sauce
Cajun Spiced Chicken Roulade	Buttered Vegetables, Creamy Polenta, Mushroom Ragout

DESSERTS

Date Pudding	Balsamic-Strawberry Coulis
Lemon Tart	Mango-Basil Salsa
Soft-Centered Chocolate Pudding	Natural Yoghurt Ice Cream

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

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Banquet Set Menu – Prix Fixe 2

Choose a menu from the following dishes:

Five Courses P2,080

Six Courses P2,300

Seven Courses P2,580

All courses must include a soup and 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 Soup Sesame Grisini

French Onion Soup Gruyere Crouton

PASTA

Smoked Salmon Cream Pasta

Basil and Arugula Pesto Tomato Confit

Pasta Pomodoro, Grilled Chicken

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, Mashed Potato, Crustacean Butter Sauce

Dark Beer Braised Beef Root Vegetables, Roasted Potatoes, Red Wine Jus

Roast Lamb Shoulder Buttered Vegetables, Lentils with Tomatoes, Mint Jus

DESSERTS

Black Sesame-White Chocolate Mousse Raspberry Coulis

Strawberry-Pistachio Entremet Lime-Basil Syrup

Layered Mud Pie Coffee 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

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Banquet Set Menu – Prix Fixe 3

Choose a menu from the following dishes:

Five Courses	P2,780
Six Courses	P2,950
Seven Courses	P3,280

All courses must include a soup and 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

Asparagus Cream Soup	Seared Scallops, Tomato Oil
Cognac Flavored Lobster Bisque	Saffron Foam,
Cream of Fava Bean	Crab-Chorizo Cake, Basil Oil

PASTA

Lamb Ragu Pasta
Gruyere Gnocchi with Saffron
Truffle Cream Pasta Prosciutto Crisp

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	Buttered Vegetables, Potato Gratin, Dill Mousseline, Natural Jus
US Choice Roasted Rib-eye	Glazed Carrots, Jackson Potato, Thyme Reduction

DESSERTS

French Berry Macaron	Vanilla Buttercream, Berry Jam, Orange Liqueur Chantilly
Dark Cherry Black Forest Cake	
Quark Cheese and Dark Chocolate Semifreddo	Salad of Citrus Fruits
Passion Fruit-Peanut Butter Entremet	

Upgrade to Signature Dessert ADD: P100

Chocolate Delice, Strawberry Mint Salad
<i>Hazelnut Dacquoise, Praline Crunch, Milk Chocolate Mousse, Dark Chocolate Ganache</i>

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

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Cocktail Menu

Minimum of 30 pax

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

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ADD-ON STATIONS: SOUP

Minimum of 30 pax

Congee Station

P180 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

P260 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

P270 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

P250 per head

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

Pasta Station

P250 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

P320 per head

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

Tempura Station

P320 per head

Prawn, Fish and Vegetable Tempura, service with

Tempura Sauce, Pickled Ginger, Shredded Daikon Radish

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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	P280 per head
Rack of Lamb 1 pc approx. 500 g or for 4 persons	P850 per head
Roast Beef Sirloin 1pc approx. 2.5 Kg or for 35 persons	P350 per head
Choice US Beef Strip Loin 1pc approx. 5 Kg or for 45 persons	P790 per head
Beef Wellington (Beef Tenderloin) 1pc approx. 1.8 Kg or for 25 persons	P780 per head
US Angus Beef Rib Eye 1pc approx. 7 Kg or for 60 persons	P800 per head
Honey-glazed Smoked Pork Loin 1 pc approx. 1.7 kg or 35 persons	P200 per head
Porchetta 1pc approx. 1.7 Kg or for 35 persons	P220 per head
Pineapple-glazed Ham 1 pc approx. 6 Kg or for 50 persons	P220 per head
Herb-marinated Chicken 1 pc approx. 1 Kg or for 8 persons	P130 per head
US Turkey 1 pc approx. 5.5 Kg or for 35 persons	P300 per head
Snapper in Salt Crust 1 pc approx. 3 Kg or for 35 persons	P380 per head
Salmon Coulibiac 1 pc approx. 1.8 Kg or for 25 persons	P290 per head

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ADD-ON STATIONS: SWEETS

Minimum of 30 pax

Pancake Station 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	P160 per head
Ice Cream Station Three flavors of Ice Creams, Waffle Cones, and Toppings Toppings: Chocolate Chip Cookies, Biscotti, Chocolate Chips, Fruit Salad, Sliced Almonds, Walnuts, Caramelized Pili Nuts, Chocolate Sauce, Mango Sauce, Strawberry Coulis	P180 per head
Crepe Station Vanilla Crepes with Fruits and Sauces served with Choice of Ice Cream (two varieties) Fruits: Banana and Mango Sauces: Chocolate and Caramel	P180 per head
Churros Station Cinnamon-sugar Churros, Served with chocolate dip	P150 per head
Halo-Halo Station Filipino-style Shaved Ice with Choice of Toppings Toppings: Vanilla and Ube Ice Cream, Langka, Pinipig, Monggo, Kaong, Nata De Coco, Macapuno, Saging, Gulaman, White Sugar, Evaporated Milk, Leche Flan, and Ube	P200 per head
Dessert Buffet Sugar Glazed Donut Assorted Mini Cupcakes (3 flavors at Chef's discretion) Chocolate Chip Cookies Revel Bars Cake Pops (Chef's discretion), stand Assorted Chocolate and Candies	P200 per head
Kakanin Station A P300 per head Biko, Kutsinta, Puto, Cassava Cake, Suman, Palitaw	Kakanin Station B P500 per head Biko, Kutsinta, Puto, Cassava Cake, Suman, Palitaw, Maja Blanca , Pichi-pichi, Sapin-sapin

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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

Set C – P500 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

Choice of:

Mini Chocolate Cake

Brownies

Orange Juice or House Blend Iced Tea, single serving

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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 or 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

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Beverage Menu

Upgrade Iced Tea *included in the menu set*

Upgrade to	Bottomless House Blend Iced Tea	P150.00
Upgrade to	Bottomless Iced Tea	P100.00
Upgrade to	Soda	P75.00

Water

Bottled Mineral Water	P50.00
Tonic Water	P95.00
Soda Water	P95.00
San Pellegrino Sparkling Water (250ml)	P145.00

Soda

Coke Regular*	P85.00
Coke Light	P85.00
Coke Zero*	P85.00
Royal Orange*	P85.00
Sprite*	P85.00
Root Beer	P85.00
Ginger Ale	P145.00
Bottomless Soda (<i>*included</i>)	P245.00

Juice

Iced Tea*	P50.00
Lemonade*	P70.00
Calamansi*	P70.00
Four Seasons*	P70.00
Pineapple*	P85.00
Orange*	P85.00
House Blend Iced Tea*	P85.00
Cranberry	P110.00
Bottomless Juice (<i>*included – choose 3</i>)	P200.00

Fresh Juice

Melon	P120.00
Pineapple	P120.00
Banana	P120.00
Mango	P145.00
Green Mango	P145.00
Dalandan	P145.00

Hot Drinks

Brewed Coffee	P50.00
Hot Tea	P50.00
Earl Grey Tea	P65.00
Jasmine Tea	P65.00
Peppermint Tea	P65.00
English Breakfast Tea	P85.00
Green Tea	P85.00
Chamomile Tea	P95.00
Upgrade to Bottomless Coffee and Tea	P100.00

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Alcoholic Beverage Menu

Local Beer

San Miguel Pale Pilsen	P100.00
Keg (15 Liters *approx. 45 glasses)	P5,200.00
Keg (30 Liters *approx. 90 glasses)	P9,900.00
Keg (50 Liters *approx. 150 glasses)	P15,000.00
San Miguel Light	P100.00
Keg (15 Liters *approx. 45 glasses)	P5,700.00
Keg (30 Liters *approx. 90 glasses)	P10,900.00
Keg (50 Liters *approx. 150 glasses)	P16,650.00
Tanduay Ice	P75.00
Red Horse (in can)	P115.00
San Miguel Super Dry	P155.00
San Miguel Premium	P165.00

Imported Beer

Tiger (24 bottles)	P2,520.00 per case
Brew Kettle (24 bottles)	P110.00 x 24 /case
Asahi (24 bottles)	P170.00 x 24 /case
Heineken (24 bottles)	P3,360.00 per case
Blade (8 Liters *approx. 24 glasses)	P4,250.00
Keg (20 Liters *approx. 60 glasses)	P9,900.00

Red House Wine

Merlot	P1,000.00 per bottle
Shiraz	
Cabernet Sauvignon	
Pinot Noir	
Montepulciano	

White House Wine

Chardonnay	P1,000.00 per bottle
Sauvignon Blanc	
Chenin Blanc	
Moscato	

Sparkling Wine

Prosecco	P1,250.00 per bottle
Chardonnay Brut	P1,750.00 per bottle

Wine Cocktails

White Sangria (24 glasses)	P2,650.00 per batch
Red Sangria (24 glasses)	P3,700.00 per batch
Mimosa (24 glasses)	P2,500.00 per batch
Kir Royale (24 glasses)	P2,600.00 per batch
Bellini (24 glasses)	P2,750.00 per batch

RATES ARE INCLUSIVE OF 12% VAT, SUBJECT TO 10% SCHOLARSHIP FUND

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Visit our website:
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Classic Cocktails

P180.00 per glass

- Old Fashioned
- Whiskey Sour
- Tequila Sunrise
- Gin Tonic
- Cosmopolitan
- Screw Driver
- Dark n' Stormy
- Mai Tai
- Mojito
- Daiquiri
- Margarita
- Tom Collins
- Moscow Mule
- Piña Colada

Enderun Concoctions

P240.00 per glass

- Rush Mims: *Herbaceous version of a whiskey sour*
- Slow Mo: *A sweet and sour brandy cocktail*
- Mellow: *Orange and bitters over brandy*
- Gin A.: *A spin on our Rush Mims cocktail but with gin*
- Bramble: *Spring flavors mixed with some gin*
- Single Slice: *A slice of lemon & a slice of cucumber in a refreshing vodka drink*
- Saccharine: *A pink-hued fruity cocktail with a kick of vodka*
- Tres Alcoholes: *A suave combination of three kinds of alcohol – vodka, gin & wine*
- Melona Colada: *Melon and rum with citrusy notes*
- Lemon Grass Mojito: *A “grassed” up version of the Mojito*

Premium Classic Cocktails

- Manhattan P250.00 per glass
- Amaretto Sour P250.00 per glass
- Negroni P300.00 per glass
- Gin Martini P300.00 per glass
- Vodka Martini P300.00 per glass

ADD-ON STATIONS: BEVERAGES

Minimum of 30 pax

Coffee and Hot Tea Station P140.00 per person
Brewed coffee and selection of fine tea, sugar, sweetener, creamer

Juice Station P200.00 per person
Mint Cucumber, Four Season and Lemonade

Sangria Station P300.00 per person
Alcoholic
Classic Red, White and Pink, Sangria, freshly sliced fruits

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ADD-ON STATIONS: Mobile Bar Package

(Minimum total guaranteed of 50 pax | Unlimited for 2 hours)

Mobile Bar Menu 1 <i>Classic cocktails A using ordinary liquors</i>	P200.00 per person
Mobile Bar Menu 2 <i>Classic cocktails A and B using ordinary liquors</i>	P260.00 per person
Mobile Bar Menu 3 <i>Classic cocktails A, B and C using quality hard liquors</i>	P375.00 per person
Mobile Bar Menu 4 <i>Enderun Concoctions, Classic cocktails A, B and C using quality hard liquors</i>	P550.00 per person

CLASSIC COCKTAILS A

Old Fashioned
Whiskey Sour
Tequila Sunrise
Gin Tonic
Cosmopolitan
Screw Driver
Dark n' Stormy
Mai Tai
Mojito
Daiquiri

CLASSIC COCKTAILS B

Margarita
Tom Collins
Moscow Mule
Piña Colada

CLASSIC COCKTAILS C

Amaretto Sour
Negroni
Gin Martini
Vodka Martini

ENDERUN CONCOCTION

Rush Mims

Herbaceous version of a whiskey sour

Slow Mo

A sweet and sour brandy cocktail

Mellow

Orange and bitters over brandy

Gin A.

A spin on our Rush Mims cocktail but with gin

Bramble

Spring flavors mixed with some gin

Single Slice

A slice of lemon & a slice of cucumber in a refreshing vodka drink

Saccharine

A pink-hued fruity cocktail with a kick of vodka

Tres Alchoholes

A suave combination of three kinds of alcohol – vodka, gin & wine

Melona Colada

Melon and rum with citrusy notes

Lemon Grass Mojito

A "grassed" up version of the Mojito

See below number of cocktails to be served based on headcount & chosen menu:

HEADCOUNT	MENU 1	MENU 2 & 3	MENU 4
50-100 pax	4 cocktails	6 cocktails	10 cocktails
101-150 pax	6 cocktails	8 cocktails	12 cocktails
151-300 pax	8 cocktails	10 cocktails	16 cocktails
301 and above	All items	All items	20 cocktails

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Hard Liquor

700 ml / 750 ml bottles

Vodka

Antonov	P450.00
Stolichnaya	P1,550.00
Absolut Original	P1,550.00
Absolut Kurant	P1,900.00
Grey Goose	P4,000.00

Rum

Bacardi (Gold)	P1,300.00
Bacardi (Superior)	P1,300.00

Scotch / Whiskey

White Castle	P650.00
Jim Beam	P2,000.00
Jack Daniels	P2,350.00
Red Label	P1,200.00
Black Label	P2,250.00
Double Black	P2,900.00

Brandy / Cognac

Fundador	P1000.00
Remy Martin VSOP	P6,250.00
Hennessy VSOP	P6,700.00

Gin

Zafiro	P550.00
Beefeater	P1500.00
Tanqueray	P1,600.00
Bombay Sapphire	P2000.00

Tequila

El Hombre White	P450.00
El Hombre Gold	P725.00
Jose Cuervo	P1,800.00

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