

Debut Package

Good for 80 persons

Buffet Dinner P38,850.00
Plated Dinner P34,650.00



- Use of Grand Ballroom for 4 hours
- 1 Complimentary Deluxe Room for overnight stay
- Complimentary Buffet Breakfast for two
- 3 Layer Cake
- Creatively done Backdrop
- 30 pcs Balloons (scattered)
- 18 pcs Roses
- 18 pcs Candles
- 18 Shots
- Master of Ceremony (Emcee)
- Red Carpet
- Floral centerpiece for presidential table
- Floral centerpiece for the buffet and individual table
- Elegant seat covers
- Public Address System & Standby Operator

Terms and Conditions:

1. 50% non-refundable deposit for confirmation of the said event.
2. The remaining 50% shall be settled 3 days prior to event and excess charges to be settled prior to completion of event.
3. An additional 5% surcharge for credit card payment.
4. In excess to the agreed time of event, we charge P1,500.00 / hour.
5. No outside food and drinks allowed.
6. Corkage: P500.00/Lechon; P500.00/Liquor bottle; P250.00/Chafing Dish; P250.00/Wine bottle
7. The package is good for 80 persons only. In excess to that, we will charge P341.00 / person for buffet and P289.00/ person for plated service.

MENU SELECTION

Buffet Lunch / Dinner

Php 341.00 / person

You may choose one from each of the following courses:

SOUP

- Mock Nido Soup
- Pancit Molo
- Bird's Nest
- Cream of Corn Soup
- Corn Chowder
- Crab Chowder
- Cream Chicken
- Chicken Binacol
- Creamy Pasta Soup

BEEF or PORK

- Bacareta
- Beef Misuno
- Beef Tips
- Beef Cubes
- Beef Korean
- Beef Rendang
- Beef Mechado
- Beef Stroganoff
- Roast Beef
- Pork Tips
- Pork Steak
- Sweet and Sour Pork
- Roast Pork

SEAFOODS

- Camaron Rellenado
- Sweet and Sour Fish
- Steamed Fish with
- Brown / white Sauce
- Baked Fish (Spanish Style)
- Fish Fillet with Tartar Dip

CHICKEN or VEGETABLES

- Chicken Tim
- Chicken Adobo with Quail Eggs
- Chicken Hawaiian
- Sepo / Chopsuey
- Meat mixed with Vegetables
- Stir Fry Vegetable (w/ Oyster Sauce)
- Roast Chicken
- Chicken Cordon Blue
- Chicken with Mushroom Sauce
- Chicken with Cashew Nuts
- Chicken Pastel
- Chicken Alexander
- Roast Chicken with Stuffing
- Chicken Relleno with Brown Sauce
- Honey Glazed Chicken
- Chicken Teriyaki

NOODLES / PASTA

- Bam – I
- Bijon Guisado
- Pancit Canton
- Sotanghon Guisado
- Fettuccine Chicken
- Baked Spaghetti
- Lasagna
- Baked Macaroni
- Carbonara
- Cheezy Ham Farfalle

SALAD or DESSERT

- Fruit Salad
- Fruit Buco Salad
- Fruit Macaroni Salad
- Chicken Macaroni Salad
- Brazus de Mercedes
- Peach Montado Cake
- Leche Flan with Sweet Corn
- Chocolate Cake with Cream Filling
- Ube Cake
- Swiss Cake
- Mocha Confetti Cake
- Mango Cake
- Crema de Fruita
- Peach Buco Mallow
- Mango Jubilee
- Black Sambo

**Plain Rice and One Round of Softdrinks Included*

Plated Service for Lunch / Dinner

Php 289.00 / person

You may choose one from each of the following courses:

SOUP

- Mock Nido Soup
- Pancit Molo
- Cream of Corn Soup
- Corn Chowder
- Crab Chowder
- Cream Chicken
- Chicken Binacol
- Creamy Pasta Soup

BEEF or PORK

- Bacareta
- Beef Misuno
- Beef Tips
- Beef Cubes
- Beef Korean
- Beef Rendang
- Beef Mechado
- Beef Stroganoff
- Pork Tips
- Pork Steak
- Sweet and Sour Pork

CHICKEN or VEGETABLES

- Chicken Tim
- Chicken Adobo
- Chicken Hawaiian
- Sepo / Chopsuey
- Meat mixed with Vegetables
- Roast Chicken
- Chicken with Mushroom Sauce
- Chicken with Cashew Nuts
- Chicken Alexander

NOODLES / PASTA

- Bam – I
- Bijon Guisado
- Pancit Canton
- Sotanghon Guisado
- Fettuccine Tuna / Chicken
- Baked Spaghetti

DESSERT

- Brazus de Mercedes
- Peach Montado Cake
- Leche Flan with Sweet Corn
- Chocolate Cake with Cream Filling
- Ube Cake
- Swiss Cake
- Mocha Confetti Cake
- Mango Cake
- Black Sambo

**Plain Rice and One Round of Softdrinks Included*