



Debut Package

Star Package

PhP102,800nett

PhP1,600nett per person

Shine Package

PhP112,800nett

PhP1,800nett per person

Dazzle Package

PhP142,800nett

PhP2,400nett per person

Sparkle Package

PhP162,800nett

PhP2,700nett per person

PACKAGE AMENITIES

Overnight stay in a Deluxe Room with breakfast for two

One round of iced tea or lemonade

18 long stemmed roses and 18 candles

Photobooth for three (3) hours

Table and buffet centrepieces

Token for the celebrant

Guest Book with Pen

Discount Vouchers



Star Package Menu I

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Wild Mushroom Soup
Served with bread rolls & butter

Main Course

Tomatoes and Cream Pasta
Chicken Piccata
Beef Stew with Gremolata
Steamed Rice

Dessert

One Selection from our Dessert Line

Star Package Menu II

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Cream of Spinach Soup
Served with bread rolls & butter

Main Course

Truffled Alfredo Pasta
Fish Fillet w/ Tartar Sauce
Chicken Parmigiana
Steamed Rice

Dessert

One Selection from our Dessert Line



Star Package Menu III

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Potato and Cheese Chowder
Served with bread rolls & butter

Main Course

Tex-Mex Mac n' Cheese
Beer Battered Fish Fillet
Pork Ribs with Buttered Corn
Steamed Rice

Dessert

One Selection from our Dessert Line

Star Package Menu IV

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Beef Shank Bulalo
Served with bread rolls & butter

Main Course

Pancit Bam-i with Salted Egg
Lechon Manok with Spiced Vinegar
Pork Binagoongan
Pandan Rice

Dessert

One Selection from our Dessert Line



Shine Package Menu V

Appetizer

Grilled Cheese Bites
Assorted Bread Station

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Tomato Soup
Served with bread rolls & butter

Main Course

Pesto Pasta
Chicken Roulade with Crème Sauce
Beef Jardinière with Olives
Steamed Rice

Dessert

Two Selections from our Dessert Line



Shine Package Menu VI

Appetizer

Pork Belly Kebabs w/ Salsa Verde

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Corn Chowder
Served with bread rolls & butter

Main Course

Pasta Station with Two Sauces
Gratinated Fish fillet with Peas and
Spinach
Beef Bourguignon
Steamed Rice

Dessert

Two Selections from our Dessert Line



Shine Package Menu VII

Appetizer

Elote Skewers
Nacho Station

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Seafood Chowder
Served with bread rolls & butter

Main Course

Pasta Station with Two Sauces
Southern Fried Chicken
Salisbury Steak
Steamed Rice

Dessert

Two Selections from our Dessert Line



Shine Package Menu VIII

Appetizer

Crispy Kangkong with Garlic Aioli
Tuna Tacos with Garlic Cilantro
Dressing

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Sinigang na Tangigue
Served with bread rolls & butter

Main Course

Palabok Station
Pinoy Style Fried Chicken
Ox Tripe Kare-Kare with Bagoong
Pandan Rice

Dessert

Two Selections from our Dessert Line



Dazzle Package Menu IX

Appetizer

Assorted Bread Station
Seared Fish Fillet with Guava Jelly

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Pumpkin & Bacon Soup
Served with bread rolls & butter

Main Course

Fish Piccata
Herbed Roasted Chicken with Au Jus
Bourbon Glazed Pork Belly Roulade
Steamed Rice

Dessert

Two Selections from our Dessert Line

Dazzle Package Menu X

Appetizer

Shrimp Spring Rolls
Herbed Gourmet Sausages

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Clam Chowder
Served with bread rolls & butter

Main Course

Baked Chicken with Two Sauces
(Brandy Peppercorn and Mushroom Bordelaise)
Seafood Thermidor
Honey Glazed Spareribs
Steamed Rice

Dessert

Two Selections from our Dessert Line





Dazzle Package Menu XI

Appetizer

Tex-Mex Quesadilla
Calamari

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Sausage Chowder
Served with bread rolls & butter

Main Course

Crusted Fish Fillet with Garlic Citrus
Hollandaise
Chicken Roulade with Salsa Pomodoro
Roast Beef & Mushrooms
Steamed Rice

Dessert

Two Selections from our Dessert Line



Dazzle Package Menu XII

Appetizer

Lumpia Ubod
Beef Salpicao Shooters

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette

Soup

Monggo't Lechon Kawali
Served with bread rolls & butter

Main Course

Ginataang Salmon
Lechon Manok with Housemade Sauces
(Liver Sauce and Native Sauce)
Shortplate Bistek Tagalog
Steamed Rice

Dessert

Two Selections from our Dessert Line



Sparkle Package Menu XIII

Appetizer

Bruschetta Station
Fried Cheese Balls with Salsa Rojo

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette
Apple & Potato Salad

Soup

Cream of Broccoli
Served with bread rolls & butter

Main Course

Pasta Station with Two (2) Sauces
Fish Fillet Alla Livornese
Smoked Pepper Stuffed Pork Belly with
Mushroom Sauce
Gratinated Aubergine
Ossobuco
Steamed Rice

Dessert

Two Selections from our Dessert Line



Sparkle Package Menu XIV

Appetizer

Cold Cuts and Cheese Platter
Fried Shrimp Spring Rolls

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette
Greek Crab and Apple Salad

Soup

Roasted Corn & Pepper Chowder
Served with bread rolls & butter

Main Course

Pasta Station with Two (2) Sauces
Seafood Skewers with Citrus Dressing
Baked Rosemary and Garlic Chicken
with Garlic Au Jus
Potato au Gratin
Ox Tongue in Red Wine Reduction
Steamed Rice

Dessert

Two Selections from our Dessert Line



Sparkle Package Menu XV

Appetizer

Texmex and Nacho Bar
Seafood Fried Platter

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette
Grilled Corn Salad

Soup

Seafood Chowder
Served with bread rolls & butter

Main Course

Pasta Station with Two (2) Sauces
Fish Fillet in Thermidor Sauce
Cajun Roasted Chicken
Pork Fabada
Lengua con Setas
Steamed Rice

Dessert

Two Selections from our Dessert Line



Sparkle Package Menu XVI

Appetizer

Fish Ceviche
Steamed Skewer Station

Salad

Salad Bar with Two Dressings
Signature Dressing and Balsamic Vinaigrette
Samu't Saring Ensalada

Soup

Seafood Chowder
Served with bread rolls & butter

Main Course

Filipino Pansit Bar
Crispy Fish Fillet in Black Bean Sauce
Inihaw na Sugpo't Pusit
Lechon Kawali Roulade
USDA Lamb Caldereta
Steamed Rice

Dessert

Two Selections from our Dessert Line

Premium Dessert Line

Assorted Verrines and Pastries:

Taro Mousse with Egg Pudding

Japanese Cheese Tart

Strawberry Cobbler

Molten Lava Cake

Chocolate Mouse

Torta Cioccolato

Chocolate Éclairs

Apple Crumble

Mango Graham

Cheesecake Bites

Pancake Coins

Panna Cotta

Banoffee Tart

Chocolate Pie

Black Sambo

Crème Brulee

Keylime Tart

Profiteroles

Coffee Jelly

Tiramisu





Add-ons Rate per Person

BBQ Grill Station:

PhP700 per person

- 12 Hr. Porkbelly
- Salmon Fillets
- BBQ Pork Ribs

Sauces & Sidings:

Garlic Confit Mashed Potato, Buttered Corn, Charred Onions, Chilli Gastrique, Salsa Verde, BBQ Sauce

Pasta Station:

PhP400 per person

- Penne
- Spaghetti
- Linguine

Sauces & Condiments:

Red Sauce, White Sauce, Chopped Ham, Chopped Bacon, Diced Sausages, Fried Sardines, Tuna in Oil, Chilli Flakes, Paprika, Cayenne, Chilli Powder, Green Olives, Black Olives, Capers, Cork Kernel, White Onions, Parmesan Powder, Chili Oil

Roast Beef Carving Station:

PhP800 per person

Choose (1) from selections below:

- Roasted USDA Top-Sirloin
- Shortplate
- USDA Rump
- USDA Tenderloin

Sauces & Sidings:

Mashed Potato, Buttered Corn, Herbed Potatoes, Mushroom Bordelaise, Brandy Peppercorn Sauce, Red Wine Gravy



Ramen Station:

PhP700 per person

- Thin Egg Noodles
- Thick Egg Noodles
- Rice Noodles

Broth:

- Animal Stock w/ Tare Sauce
- Garlic Miso Broth

Meats:

- Chashu Pork
- Salmon Fillets
- Roast Chicken

Condiments:

Spring Onions, Fried Garlic, Bean Sprouts, Julienne Carrots, Ponzu, Shoyu, Furikake Seasoning, Seasoned Nori, White pepper, Togarashi, Chilli Flakes, Chilli Sauce, Chilli Oil, Spice Paste, Tare Sauce, Ginger Sauce, Pickled Onions, 7min Egg

Premium Carving Station:

PhP700 per person

- Housemade Sausages
- Porchetta
- Herbed Roasted Chicken

Sauces, Liver Sauce, Sausage Dipping Sauce, Gravy, Seasoned Soy Sauce

Sisig Bar:

PhP500 per person

- Housemade Sausages
- Porchetta
- Herbed Roasted Chicken

Sauces & Condiments:

Seasoned Mayonnaise, Liquid Seasoning, Spiced Vinegar, Chicharon, Spring Onions, White Onions, Calamansi, Chopped Chilli, Fried Garlic



Tempura Station:

PhP700 per person

- Shrimp
- Vegetable
- Crabstick

Sauces: Tempura Dipping Sauce, Miso Dipping Sauce, Ginger, Raddish

Pizza Bar:

PhP700 per person

- Thick Crust
- Thin Crust

Sauces & Toppings:

Garlic Paste, Ranch Dressing, BBQ Sauce, Pizza Sauce, Pesto Sauce, Mixed Cheese, Pepperoni, Sausages, Meatballs, Ham, Bacon, Black Olives, Green Olives, Capers, Anchovies, Bell Pepper, Onions, Pineapple Slices, Parmesan Powder, Mango Slices, Spring Onions, Fried Garlic, Chilli Flakes, Chicken Breast, Assorted Greens, Olio Santo

Sushi and Maki Bar:

PhP800 per person

- Salmon Sashimi
- Tuna Sashimi
- California Maki
- Tamago
- Ebi Maki
- Tuna Maki

Sauces & Condiments:

Kikkoman, Wasabi, Calamansi, Yakiniku Sauce



Salad Bar:

PhP400 per person

- Romaine Lettuce
- Red Leaf Lettuce
- Iceberg Lettuce
- Green Leaf Lettuce

Dressings:

Caesar Dressing, Vinaigrette, Ranch Dressing

Condiments:

Carrots, Jicama, Cherry Tomatoes, Corn Kernel, Red Onions, Prunes, Croutons, Candied Cashews, Orange Slices, Pineapple Slices, Parmesan Powder

Dessert Bar

Crepe Station

PhP400 per person

- Mango Coulis
- Strawberry
- Banana
- Blueberry

Condiments:

Caramel Sauce, Chocolate Sauce, Strawberry Coulis, Confectioner's Sugar, Whipped Cream

Smore's & Churros Bar

PhP350 per person

- Marshmallow
- Graham Crackers
- Churros

Condiments:

Chocolate Sauce, Matcha Sauce, Caramel Sauce, Cinnamon Sugar



Halo-Halo Station:

PhP350 per person

Condiments:

Crushed Ice, Mixed Milk, Candied Banana, Candied Sweet Potato, Candied Jackfruit, Ube Halaya, Leche Flan, Assorted Gulaman, Corn Kernel, Cream Corn, Cornflakes, Pinipig, Macapuno String, Pearls, Red Beans

Ice Cream Bar: (choose 3)

PhP500 per person

Choose 3 from the selections below:

- Batuan Ice-Cream
- Classic Strawberry Ice Cream
- Mango Graham
- Chilli Chocolate
- Mango Ice Cream
- Chocolate Chip Ice Cream
- Cookies and Cream
- Calamansi
- Ube Ice Cream
- Salted Caramel
- Double Chocolate
- Vanilla Balsamic Swirl
- Bacon Ice Cream

Doughnut Bar:

PhP400 per person

- Fluffy Doughnuts
- Old-Fashioned Doughnuts

Condiments:

White Chocolate, Strawberry Glaze, Sugar Glaze, Dark Chocolate Ganache, Almond Slices, Candy Sprinkles, Nuts, Chocolate Chips, Crush Oreos



Grazing Table Packages

Package 1

Total Amount: PhP13,000.00

Inclusions:

- 4 Cheeses
- 3 Kinds of Cold Cuts
- 4 Spreads
- 3 Kinds of Breads
- 2 Kinds of Assorted Fruits
- 2 Kinds Assorted Nuts
- 2 Kinds of Chips/Biscuits

Package 2:

Total Amount: PhP16,000.00

Inclusions:

- 5 Cheeses
- 4 Kinds of Cold Cuts
- 6 Spreads
- 4 Kinds of Breads
- 3 Kinds of Assorted Fruits
- 3 Kinds Assorted Nuts
- 3 Kinds of Chips/Biscuits

Cocktail Packages: (360)

Package 1:

Total Amount: PhP16,000.00

Inclusions:

- 3 choices of canapés from our Premium canapés/amuse bouche line
- 3 kinds of breads
- 3 kinds of spreads
- 2 Kinds of Mocktail/Cocktail



Package 2

Total Amount: PhP19,000.00

Inclusions:

- 5 kinds of canapés from our Premium canapé/amuse bouche line
- 4 kinds of breads
- 5 kinds of spreads
- 3 kinds of Mocktail/Cocktail

List of Premium Canapé/Amuse Bouche Line:

- Sushi Bread Roll
- Chicken Nugget Cordon Bleu
- Beef Brisket with Garlic Mashed Potato Shooters
- Gambas ala Jillo Shooters
- Salads on Sticks
- Grilled Porkbelly w/ Salsa Verde
- Valenciana Onigiri w/ Muhammara
- Beef Sliders
- Pulled Pork Sliders
- Nacho Cornbread
- Popeye's Biscuits w/ Liver pate and Tomato Jam
- Gnocchi on Sticks
- Hot Prawn Salad Cups
- Mini Corndogs w/ Pork Floss
- Egg Rolls w/ Peanut Sauce
- Chicken Quesadillas
- Chicken Curry Profiteroles
- BBQ Potato Chips/Salt and Vinegar Chips
- Hangover Fries



List of Home-baked Breads:

- Penny Roll
- Dinner Roll
- Soft Roll
- Brioche Roll
- Focaccia
- Garlic Bread
- Sweet Bread
- French Baguettes
- Ciabatta Loaf
- Corn Bread
- Pita
- Biscuit
- Bagel
- English Muffin
- Bread Sticks
- Mantou

List of Spreads/Dressings:

- Chicken Ala King
- Tomato Jam
- Tomato Salsa
- Mango Salsa
- Onion and Chives
- Sour Cream & Chives
- Honey Truffle
- Ranch
- Roadhouse Butter
- Fruit Compote
- Herbed Butter
- Chili Jam
- Corn Spread
- Bacon Pate
- Liver Pate
- Chicken Pate
- Tuna Spread
- Chicken Salad
- Pesto Cream
- Cheese Spread
- Milk & Cheese
- Anchovy Butter