



HOME DINING AND CATERING

Deluxe Wedding Package

PHP98, 000.00

(Minimum of 100 Persons)

Décor and Settings

- An Elegantly Dressed Buffet Table with Menu Cards
- An Elegant Piece of Floral Arrangement for Every Guest Table
- A Carving Station for Roast Pig, Roast Calf, or Roast Beef, with a Carver in Uniform
- A Lovely Backdrop with Floral Arrangements for the Couple's Area
- A Couple's Table and Presidential Table for up to Twenty Four (24) VIPs
- An Elegant Floral Arrangement for the Couple's Table and Presidential Table
- A Pair of Love Doves in a Cage
- Fine Chinaware, Silverwares, and Glasswares
- Tiffany Banquet Chairs with Ribbon Accents
- Cake Table, Gift Table, and Registration Table
- Elegant Roll-top Chaffing Dishes Accented with Food Lamps
- Banquet Tables Dressed with Fine Linens and Table Napkins with Table Numbers

Food and Beverage

- A Succulent Eight Course Buffet Menu Selection
 - (1) Appetizer
 - (1) Salad or Vegetable Dish
 - (1) Soup
 - (1) Pasta or Noodles
 - (3) Main Entrées (Beef, Pork, Chicken, or Fish)
 - (2) Desserts
- A Three-layered Thematic Wedding Cake
- A Bottle of Sparkling Wine for the Ceremonial Toast
- One Round of Iced Beverage
- Mineralized Drinking Water
- A Complimentary Batangas Barako Coffee Station



HOME DINING AND CATERING

Equipment

- Basic Lights and Sound System Set-Up
- A Technical Support Team for the Lights and Sound System
- Photo Booth with Unlimited Shots as Souvenir for Guests

Essential

- Professional Event Host (subject to upgrade charges following the applicable rates implied by the host)

Service

- Courteous and Professional Captain Waiters, Food and Beverage Attendants, Banquet Attendants, and a Bar Tender in Uniform

Applicable Charges in Excess of 100 Guests

- In excess of 100 guests, rate is at Php650.00 per person



HOME DINING AND CATERING

Banquet Menu

Menu A *International Cuisine*

Appetizer / Salad / Vegetable Dish

Bruschettas topped with Cheese, Tomatoes, and Fresh Basil
and Petite Chicken Sandwiches

or

Tossed Green Salad with Condiments and Dressing

or

Buttered Mixed Vegetables with Ham and Quai Eggs

Soup

Fresh Asparagus Cream Soup

Pasta / Noodles

Penne Pasta Puttanesca / Tuna Penne Pasta in Olive Oil with Fresh Basil, Tomatoes, and
Parmesan
Cheese

Main Entrees

Roast Herb-Crusted Chicken Infused with Lemongrass and Spices

Grilled Gindara (Seasonal) with Lemon Butter Sauce

Ox-Tongue with Creamy Mushroom Sauce / Lengua with Creamy Tomato Sauce

Steamed White Rice

Dessert

Classic Chocolate Panna Cotta

Beverage

Tropical Fruit Juice

Freshly Brewed Batangas Barako Coffee



HOME DINING AND CATERING

Menu B

International Cuisine

Appetizer / Salad / Vegetable Dish

Petite Cheesy Mexican-Spiced Beef Tacos

or

Hawaiian Chicken Macaroni Salad

or

Buttered Mixed Vegetables with Ham and Quail Eggs

Soup

Cream of Mushroom Soup topped with Crisp Garlic Croutons

Pasta / Noodles

Fresh Seafood Pasta in Marinara Sauce

Main Entrees

Fall-off-the-Bone Pork Baby Back Ribs with Barbecue Sauce

Chicken ala Kiev with Béchamel Sauce / Baked Fish Roulade with Creamy White Sauce

Beef Sirloin Sautéed in Sesame Oil topped with Roasted Potatoes

Steamed White Rice

Dessert

Classic Peach Panna Cotta

Beverage

Fresh Cucumber Lemonade

Freshly Brewed Batangas Barako Coffee



HOME DINING AND CATERING

Menu C

Asian Contemporary Cuisine

Appetizer / Salad / Vegetable Dish

Crisp Vegetable Spring Rolls paired with Sinamak Vinegar

or

Sweet Potato Asian Salad

or

Wok-fried Asian Seasoned Vegetables and Fresh Tofu

Soup

Mandarin Corn and Crab Meat Soup

Pasta / Noodles

Stir-fried Korean Glass Noodles with Shiitake Mushrooms

Main Entrees

Teriyaki Chicken (Margarita Signature Dish)

Crisp Pork Fillets with Sweet and Sour Sauce topped with Fresh Mango Julienne

Beef Sirloin Sautéed in Sesame Oil topped with Broccoli Flowerets

Steamed White Rice

Dessert

Asian Coco Pandan Jello

Beverage

Red Iced Tea

Freshly Brewed Batangas Barako Coffee



HOME DINING AND CATERING

Menu D

Modern Batangas-Filipino Cuisine

Appetizer / Salad / Vegetable Dish

Fresh Vegetable Spring Rolls paired with Garlic Peanut Sauce

or

Batangas Field Green Salad with Condiments and Dressing

or

Binagoongan Vegetables topped with Crispy Pork Cracklings

Soup

Bulalo Soup

Pasta / Noodles

Classic Sotanghon Noodles with Seasonal Vegetables topped with Toasted Garlic / Lomi ng Batangas

Main Entrees

Chargrilled Chicken Inasal with Soy-Lime Dipping Sauce

Crispy Fillet of Fish topped with Asparagus Cream Sauce

Batangas Beef Caldereta

Steamed White Rice

Dessert

Creamy Barako Coffee Jello

Beverage

Black Gulaman

Freshly Brewed Batangas Barako Coffee



HOME DINING AND CATERING

Add-Ons

Appetizer	Php50.00+ / person
Soup	Php50.00+ / person
Dinner Roll with Butter	Php30.00 / person
Salad / Vegetable Dish	Php50.00+ / person
Main Entrées	
Chicken	Php75.00+ / person
Pork	Php100.00+ / person
Beef	Php125.00+ / person
Blue Marlin / Cod Fish / Salmon	Php150.00+ / person
Sea Bass	Php180.00+ / person
Seafood	Php200.00+ / person
Dessert	Php50.00+ / person
Mobile Bar	Php150.00+ / persons
Cold Cuts and Cheeses	Php100.00+ / person
Salad Bar	Php75.00+ / person
Sushi and Sashimi Bar	Php100.00+ / person
Candy Buffet	Php60.00+ / Person
Pastry Buffet	Php100.00+ / person
Pastry and Candy Buffet	Php150.00+ / person



HOME DINING AND CATERING

US Angus Ribeye Steak	Php500.00+ / person
*Roast Pig (Lechong Baboy)	Starts at Php7, 000.00
*Roast Calf (Lechong Baka)	Starts at Php30, 000.00
*Wedding Cake	Starts at Php5, 000.00

**Subject to Delivery Charges*

Deluxe and Premium Upgrades, etc.

UPGRADES	DELUXE	PREMIUM
Food and Beverage	Php100.00+ / person	Php700.00+ / person
Church and Entourage Flowers	Starts at Php15, 000.00	Starts at Php30, 000.00
Thematic Reception Styling	Starts at Php30, 000.00	Starts at Php80, 000.00
Ceremony Set-Up	Starts at Php20, 000.00	Starts at Php50, 000.00
*Use of Tiffany Chairs	(50 pcs. - 99 pcs.)	Php100.00 / piece
	(100 pcs. - 149 pcs.)	Php90.00 / piece
	(150 pcs. - above)	Php80.00 / piece
*Use of White Resin Folding Chairs	(50 pcs. - 99 pcs.)	Php100.00 / piece
	(100 pcs. - 149 pcs.)	Php90.00 / piece
	(150 pcs. - above)	Php80.00 / piece



HOME DINING AND CATERING

*Use of Rustic Folding Chairs	(50 pcs. - 99 pcs.)	Php100.00 / piece
	(100 pcs. - 149 pcs.)	Php90.00 / piece
	(150 pcs. - above)	Php80.00 / piece
*Use of Crystal Chairs	(50 pcs. - 99 pcs.)	Php110.00 / piece
	(100 pcs. - 149 pcs.)	Php100.00 / piece
	(150 pcs. - above)	Php90.00 / piece
*Rustic Long Table (10 Seater)		Php400.00 / piece
Tent Rental Fees	(Without Chandelier)	(With Chandelier)
*High-end White Canvas 39 ft. x 41 ft. (150 pax)	Php20, 000.00	Php22, 00.00

**Subject to Delivery Charges*

*High-end Clear 39 ft. x 41 ft. (150 pax)	Php23, 000.00	Php25, 000.00
*High Peak Tent 30 ft. x 30 ft. (80 pax)	Php9, 000.00	Php11, 000.00
*White Canvas Tent 20 ft. x 52 ft. (120 pax)	Php13, 000.00	Php15, 000.00
*Clear Tent 20 ft. x 26 ft. (60 pax)	Php8, 000.00	Php10, 000.00



HOME DINING AND CATERING

*White Canvas Tent 20 ft. x 26 ft. (60 pax)	Php7, 000.00	Php9, 000.00
*Clear Tent 12 ft. x 24 ft. (30 pax)	Php4, 000.00	Php6, 000.00
*White Canvas Tent 12 ft. x 24 ft. (30 pax)	Php4, 000.00	Php6, 000.00

**Subject to Delivery Charges*