

Signature Crystal Wedding Styling

Choice between Quartz and Onyx Theme

Coordination Service

Wedding Organizer Kit Wedding Coordinator assigned to the Crystal Reception

Venue

Professionally Designed Mood Lighting
Use of Sound System with Sound Technician Assistance
Three (3) Hours use of the Function Room

Souvenirs

50 Souvenir Boxes for guests individually labeled Souvenir Boxes for Principal Sponsors *Each souvenir box contains a thank you note as well as 4 hand-made soap tablets chosen by the couple. Boxes are packaged with ribbon and a personalized label.

Traditions

A Bottle of Red Wine for Toasting
Three Tiered Wedding Cake or Three Tiered Stand filled with Cupcakes

Master of Ceremonies

Conceptualization and development of wedding reception program Meeting with the host two (2) weeks before the wedding day Three (3) hours hosting service

Accommodations

Overnight Accommodation for Two (2) Persons in a Villa Suite Deluxe prior to the Wedding with Buffet Breakfast for Two (2)

Overnight Accommodation for Two (2) Persons in a Honeymoon Suite on the night of the Wedding with Buffet Breakfast for Two (2)

35% off on Additional Accommodations based on Published Rates

Complimentary Refreshments

In-room cocktails for the bride & groom after the wedding Bottomless Iced Tea of Juice or Soda for Wedding Reception Guests





Decoration for the Venue as Follows:

Guest Tables

Crystal Tree Centerpieces Floral Centerpieces Candles in Pedestal Votives Mint Filled Crystal Jar Table Numbers

Couple's Couch

Crystal Tree Canopy Backdrop

Presidential Table

Floral Arrangements
Candles in Glass Votives
Mint Filled Crystal Jars
Silvered Trimmed China & Special Flatware
Personalized Menu Cards
Place Cards / Souvenirs
*Russian Service

Cake Table

Floral Arrangement Candles in Glass Votives Pedestal Wine Bucket Cake Platform or Cupcake Stand

Souvenir Table

Floral Arrangement Candles in Pedestal Votives Guest Souvenirs

Registration Table

Floral Arrangement Candles in Glass Votives

Wish Table

Floral Arrangement
Candles in Pedestal Votives
Note cards & Pencils for guets to write messages to the couple
Apothecary Jars filled with wishes from the couple to the guests





Menu 1

Fresh from the Oven

French baguette / Crostini / Foccacia / Ciabatta Extra virgin olive oil, parmesan cheese and aged balsamic vinegar, herbed butter

Soup
Cream of Vegetable Soup

Choice of 1 Salad
Grilled Chicken Caesar Salad

Mesculun Greens, roasted bell pepper, candied almonds, parmesan and creamy balsamic - honey dressing

Main Course

Pistachio Crusted Fillet of Salmon, Tarragon Beurre Blanc
Roast Herbed Lemon Garlic Chicken with Shiitake Mushroom Stuffing
Burgundy and Trio of Peppercorn Sauce
Braised Short Ribs in Assorted Mushrooms with Red Wine
Spaghettini with Rosemary Tomatoes and Chorizo
Steamed Rice and Rice Pilaf with Pine Nuts and Raisins
Gratinated Vegetables in Season

Desserts

Banana and Chocolate Bundt Cake | Belgian Chocolate Mousse | Chocolate Decadence Cake

Beverages

Refillable Iced Tea or Soda | Coffee and Tea

Php 1,800.00 per person for the first 100 guests | Php 1,300.00 per additional guest

*Inclusive of applicable government taxes

**Rates are subject to change without prior notice





Menu 2

Fresh from the Oven

French baguette / Crostini / Foccacia / Ciabatta Extra virgin olive oil, parmesan cheese and aged balsamic vinegar, herbed butter

Soup Cream of Broccoli

Choice of 1 Salad

Waldorf Salad with Fresh Fruits, Candied Walnuts, Celery and Grilled Chicken in Honey Orange Yogurt Dressing Mixed Grilled Vegetables, Pineapple and Mesclun Tossed in Asian Dressing with Sesame Seeds and Crisp Vermicelli Warm Shiitake Mushroom, Broccoli and Baby Potato in Honey Balsamic Vinaigrette

Main Course

Macadamia Crusted Pan Seared Lapu Lapu Fillet, Orange Brandy Sauce Pan Seared Supreme Chicken Breast stuffed with Herbed Mozzarella Cheese and Spinach Lemon Caper Crème Sauce Roasted Pork Tenderloin with Honey Pommery Mustard, Shiitake Mushrooms Sauce Estoufade of Beef en Croute

Pasta Station

Selection of Pastas: Linguine | Spaghetti | Penne | Farfalle | Angel Hair Selection of Sauce: Bolognese | Pestro Crème | Supreme Crème | Aglio Olio

> Steamed Rice and Seafood Paella Grilled Vegetables in Season with Parmegiano Regiano

Desserts

Chocolate Heaven Cake Bars | Raspberry Rhapsody Verrine | Crème Brulee Classic

Beverages
Refillable Iced Tea or Soda | Coffee and Tea

Php 1,950.00 per person for the first 100 guests | Php 1,400.00 per additional guest *Inclusive of applicable government taxes **Rates are subject to change without prior notice





Menu 3

Fresh from the Open

French baguette / Crostini / Foccacia / Ciabatta Extra virgin olive oil, parmesan cheese and aged balsamic vinegar, herbed butter

Choice of 1 Soup

Truffle Scented: Cream of Wild Mushrooms or Cream of Roasted Pumpkin

Choice of 1 Salad

Peaches, Mangoes and Prosciutto Tossed with Mesclun in Passion fruit – Mirin Vinaigrette Penne and Orange Salad, Button Mushrooms, Grilled Asparagus, Aged Parmesan

Hot Entree

Grilled Tiger Prawns with Aligue – Truffle Cream
Baked Cream Dory with Pomodoro, Bechamel and Artichokes
Steamed Chicken Stuffed with Roasted Bell Pepper in Asparagus Fondue
Roast Porkloin with Apple-Demiglace Sauce

Pasta Station

Selection of Pastas: Linguine | Spaghetti | Penne | Farfalle | Angel Hair Selection of Sauce: Bolognese | Pestro Crème | Supreme Crème | Aglio Olio

> Steamed Rice and Seafood Paella Grilled Vegetables in Season with Parmegiano Regiano

Caroing Station

U.S. Angus Rib Eye of Beef Sauce Au Jus, Horseradish Crème, Brandy Mushroom Glace Roasted Rosemary Baby Potatoes, Parmesan Mashed Potatoes

Desserts

Croquembouche | Flourless Chocolate Cake | Fresh Fruits in Season

Beverages

Refillable Iced Tea or Soda | Coffee and Tea

Php 2,100.00 per person for the first 100 guests | Php 1,500.00 per additional guest

*Inclusive of applicable government taxes

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