



Banquet Buffet Menu A

Salad Mediterranean with Tomatoes, Olives, Tuna and Feta Cheese
Assorted Pizzas: Margerita, Pepperoni, Pesto
BBQ Glazed Roasted Pork Loin with Tomato and Corn Salsa
Battered Fish Fillet with Alioli and Capers
Chicken Pastel: Braised Chicken with Chorizo Sausages in Pastry Crust
Pasta Station with 3 Sauces: Putanesca, Carbonara, Bolognaise
Steamed Garden Vegetables
Steamed Rice
Chocolate Truffle Cake
Fresh Fruits
Coffee or Tea
Iced Tea or Soft Drinks

P 1,850 per person (VAT inclusive) +10% Service Charge
for a Guaranteed Minimum of 50 PAX

P 1,950 per person (VAT inclusive) +10% Service Charge
for Less than 50 PAX

Banquet Buffet Menu B

Caesar Salad with Romaine, Croutons, Bacon, and Parmesan
Assorted Pizzas: Mushroom and Sausage, Pepperoni, 3 Cheese
Jamon Serrano and Chicken Filled Croquettes
Roast Loin of Pork with Garlic and Rosemary
Chicken Cacciatore: Braised Chicken with Tomatoes, White Wine and Olives
Pan-Fried Salmon Fillet with White Wine Cream Sauce
Butter and Garlic Fettuccine Noodles
Steamed Garden Vegetables
Steamed Rice
Mini Halo-Halo
Coffee or Tea
Iced Tea or Soft Drinks

P 1,950 per person (VAT inclusive) +10% Service Charge
for a Guaranteed Minimum of 50 PAX

P 2,050 per person (VAT inclusive) +10% Service Charge
for Less than 50 PAX



Banquet Buffet Menu C

Salad of Baby Greens with Sherry Vinaigrette
Tomato and Mushroom Bruschetta
Roasted U.S. Beef Belly with Red Wine Sauce
Oven Roasted Red Snapper Fillet with Bacon and Leeks
Spaghetti Putanesca
Steamed Garden Vegetables
Steamed Rice
Chocolate Truffle Cake
Mini Halo-Halo
Coffee or Tea
Iced Tea or Soft Drinks

P 2,450 per person (VAT inclusive) +10% Service Charge
for a Guaranteed Minimum of 50 PAX

P 2,550 per person (VAT inclusive) +10% Service Charge
for Less than 50 PAX

House Specialties

Paella Cirkulo, Negra, Marinera, Montaña or Valenciana
Saffron seasoned rice with a variety of ingredients cooked
and presented in the traditional Paellera
P400 per person+10% Service Charge

Cochinillo Asado

Oven-roasted Spanish Style Suckling Pig (6 kg)
For 16 Persons
P14,950 Each+10% Service Charge

Cordero Lechal Asado

Oven-roasted Australian Suckling Lamb (6 Kg)
with Garlic, Rosemary and served with Chimichurri Sauce
For 15-20 Persons
P15,950 Each+10% Service Charge

Roast U.S. Beef Carving

Black Pepper and Garlic Crust, Mushroom Sauce
Good for 30-40 Persons (5kg - 6kg)
P22,950 Each+10% Service Charge



Roast U.S. Turkey

Sausage Stuffing, Giblet Gravy, Dried Cranberry Compote

Small Turkey (7 Kg) for 14-16 Persons

P19,950 Each+10% Service Charge

Large Turkey (9 Kg) for 16-20 Persons

P25,950 Each+10% Service Charge

(4-day lead time)

Swiss Raclette Station

Baby Potatoes, Gherkins, Melba Toast, Green Beans,
Roasted Mushrooms, Dijon Mustard

3.5kg (Good for 30-40 Persons)

P22,000+10% Service Charge

For Band Set-Up

P 10,000 net to cover electrical costs and
dinner for the band members of up to 8 persons

For DJ Service

P 5,000 net, maximum of 4 hours

Projector Rental with White Screen

P2500 net, maximum of 4 hours, P500 per additional hour

Complimentary use of Basic Sound System with Microphone

Open Bar Packages

Option 1

Local Beer, House Wine

P 650+ 10% Service Charge per person for the first 2 hours

P 500+ 10% Service Charge per person for each additional hour

Option 2

Local Beer, House Wine

J & B Scotch, Stolichnaya Vodka, Gilbey's Gin

P 700+ 10% Service Charge per person for the first 2 hours

P 550+ 10% Service Charge per person for each additional hour