



TRUSTED WEDDING PACKAGE

Center Table Catering

Jade	(150 Guests)	Php 350,000 nett
Silk	(200 Guests)	Php 430,000 nett
Banyan	(250 Guests)	Php 495,000 nett

(Each additional guest at Php 1,150 nett)

RATES ARE VALID UNTIL JUNE 30, 2016

VENUE INCLUSIONS



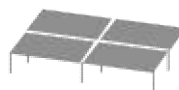
FIVE (5) HOURS USE OF
THE PAVILION WITH
AIRCONDITIONING



TWO (2) HOURS
INGRESS, ONE (1)
HOUR EGRESS



5,000 LUMENS LCD
PROJECTOR WITH 8X8
SCREEN



STAGE PANELS



ELECTRICITY
(UP TO 60 AMPERES)



BACK-UP GENERATOR



VALET SERVICE



CATERER'S AREA



PAVILION LOUNGE



SECURITY,
ENGINEERING AND
MAINTENANCE STAFF

GIFTS FOR THE BRIDE AND GROOM

An overnight stay in a 1-Bedroom Executive at Ascott Bonifacio Global City Manila

Three-layered Fondant Cake

Fully-draped Pavilion

Complete Lights and Sounds System

(Moving Heads, Par Lights, Follow Spotlight, Smoke Machine, Light Controller, Audio Mixer with Digital Effects, Equalizer, 6 Built-In and 4 Powered Speakers, CD/MP3 Player, DVD Player, CDJ, 3 Wireless Microphones, 5 Wired Microphones)

Photo Booth: 3 hours with unlimited 4R prints on a standee, customized backdrop and template

FOOD AND BEVERAGE

The Banquet | A fine selection of the following:

- ◆ Appetizers
- ◆ Cold Buffet for Salad
- ◆ Hot Buffet for Soup, Main Courses and Sides
- ◆ Decadent Dessert Station
- ◆ Free-flowing Beverage Bar with a choice of cold and hot non-alcoholic drinks, purified water and ice.

*All four amenities are included for a minimum of 150 guests. For a minimum of 100 guests, choose only one among the four.

Reception Essentials

- ◆ Program Emcee*
- ◆ Three Layered Fondant Wedding Cake*
- ◆ Bridal Car*
- ◆ Backdrop of your choice
- ◆ Elevated Platform for the Bride & Groom
- ◆ A choice of a bottle of sparkling wine or non-alcoholic sparkling juice for the Bride & Groom's toast
- ◆ Torch Parade (optional)

Elegant Centerpieces & Floral Arrangement

- ◆ Centerpieces of your choice for the Presidential and Guest's tables with floral arrangements
- ◆ Buffet Centerpiece & floral arrangement
- ◆ Upgraded floral arrangement for the Bride & Groom's table and Presidential table

Dining Essentials

- ◆ Banquet Head (Supervisor)
- ◆ Uniformed Waiters, Banquet Staff, Kitchen Crew
- ◆ Flatware, Stemware, Glassware, China & Holloware

Tables

- ◆ Bride & Groom's table
- ◆ Presidential table with menu cards, place cards (optional), & floral arrangement (Maximum of 24 guests)
- ◆ Individual tables with floor length table cloth and overlay for guests
- ◆ Buffet tables for hot, cold, and dessert buffets
- ◆ Tables for Cake, Give-away, Gifts and Registration
- ◆ Gold (Brass) or Silver (Stainless) Table Number holders

Chairs

- ◆ Tiffany Chairs for all your Guests*
- ◆ Optional: Divan chair for photo shoot with guests

Linen & Carpet:

- ◆ Floor-length Table Cloths

- ◆ Overlay of your choice
- ◆ Table Napkins
- ◆ 6 ft. wide Carpet (Color of your choice: Wheat (Cream), Carnation Pink, Powder Blue, Lime Green, Turquoise & Venetian Red) & 3 ft. wide Carpet for stairs (if needed)

MENU

APPETIZER SELECTION | Choose two (2)

Group A | choose one (1)

Roast Beef Canapés with Caper Mayonnaise
Heart of Artichoke Dip with Bread Sticks & Crackers
Nachos with Tomato Salsa, Beef & Cheese Sauce
Hot Crab Spread with Tortilla Points
Hummus with Pita Wedges

Group B | choose one (1)

Shrimp Fritters with Vinegar & Garlic Dipping Sauce
Palitos de Queso with Mayo Tomato Dip (Cheese Sticks)
Mushroom con Ajillo

Upgrade Choices:

Sushi and Sashimi Station
Smoked Tanigue with Dill Sauce
Smoked Salmon with Dill Sauce

SOUP SELECTION | Choose one (1)

Sopa de Pamplona
New England Clam Chowder
Cream of Chicken & Asparagus Soup
Zuppa Toscana (Italian sausage, potatoes, onion, and spinach in a creamy chicken broth)
Creamy Pumpkin Soup

SOFT PAN ROLLS WITH BUTTER | (freshly baked from our kitchen)

SALAD | Choose one (1)
Already tossed on the buffet

Salad Station (Bar)

Heart of Lettuce, Cucumber, Tomatoes, Onion Rings, Corn Kernels, Pineapple Tidbits, Egg Slices, Cheese Cubes, Sweet Ham.

Choice of 2 Dressings

Creamy French, Honey-Orange Poppy Seed Dressing, Raspberry Vinaigrette, Italian, Ranch, Classic Thousand Island, Creamy Garlic Parmesan

Chicken Sicilian Salad (Assorted Greens, Chicken Strips, Mangoes & Grapes with Sicilian Dressing)

Crab Salad with Chuka Dressing

Mango Kani Salad with Mayo Wasabi Dressing (Lettuce, Mangoes, Kani, Nori, Roe and Dressing)

Tuna Apple Penne Salad

Chicken Potato Salad with Walnuts

Chicken Macaroni Salad

Tuna Macaroni Salad

Waldorf Salad

German Potato Salad

Lapu-Lapu Salad

MAIN COURSE

BEEF SELECTION | Choose one (1)

Roast Beef with Pan Gravy Beans, Carrots and Marble Potatoes in Rosemary Butter

Lengua con Champignon

Callos a la Madrileña

Beef con Champignon (Tender beef slices smothered with sliced mushrooms & mushroom sauce)

PORK SELECTION | Choose one (1)

Roast Pork with Pan Gravy & Buttered Vegetables

Pork Tenderloin Salpicao with Corn Salsa or Buttered Vegetable Sidings (Spot Cooking)

POULTRY SELECTION | Choose one (1)

Boneless Chicken Barbecue
Garlic Infused Roasted Chicken
Chicken a L' Orange
Spanish Pollo Relleno
Baked Curried Chicken Fillet with Gravy
Bacon Wrapped Chicken Rolls

SEAFOOD SELECTION | Choose one (1)

Eastern Shrimp Rolls with Sweet Chili Sauce (Spot Cooking)
Parmesan Crusted Baked River Cobbler
River Cobbler Fillet with Tartar Sauce (Spot Cooking)
Grilled Blue Marlin with Lemon Butter Sauce (Spot Cooking)

PASTA SELECTION | Choose one (1)

Cappellini alla Vongole
Cappellini alla Puttanesca
Spaghetti Carbonara
Spaghetti with Creamy Pesto
Sopa Seca Italiana (Baked Macaroni with Chicken, Ham & Bacon)

STEAMED RICE

DESSERTS | Choose three (3)

Group A | choose two (2)

Crème Brulee
Crème Puff
Chocolate Éclair
Tiramisu

Peach & Cherry Jello in Shot Glass
Mango Mousse in Shot Glass
Chocolate Mousse in Shot Glass

Group B | choose one (1)

Chilled Fresh Fruits
Fresh Fruit Panna Cotta
Crepe Bar
Choice Filling: Mango, Banana, Custard Cream, Fruit Syrup, Caramelized Syrup
Choice Topping: Whipped Cream, Chocolate Syrup

COLD BEVERAGES | free-flowing | choose two (2)

Green Tea Apple Iced Tea
Raspberry Iced Tea
Lemon Iced Tea

HOT BEVERAGES | free-flowing

Coffee & Tea

* Caterer prices are subject to change without prior notice.

PAYMENT TERMS

- | | |
|--|----------------------------------|
| 1. Reservation Fee (Php 20,000/pavilion, non-refundable) | Upon confirmation |
| 2. 50% Down Payment | 30 days after reservation |
| 3. 50% Full Payment | 30 days before date of the event |
| 4. Security Deposit (Php 20,000/pavilion) | Refunded 7 days after the event |

OTHER TRUSTED PACKAGES

Awards Night Package
Christmas Party Package
Cocktail Package
Conference Package
Corporate Anniversary Package

Half Day Meeting Package
Milestone Birthday Celebration Package
Prom or Grad Ball Package
Stockholder's Meeting Package
Whole Day Meeting Package