

TRUSTED WEDDING PACKAGE

Tjioe the Caterer Catering

Silk (200 Guests) P	hp 365,000 nett hp 445,000 nett hp 515,000 nett
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(Each additional guest at Php 1,250 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

Delectable Buffet Menu Selections
Decadent Dessert Station
Free Flowing Beverage Bar w/ a Choice of Cold & Hot Non Alcoholic Drinks
Purified Water & Ice
Plated Service for the Couple as Well as Presidential Table (12 Guests)

Reception

Customized Backdrop Design
Elevated Platform Stage for the Bride & Groom
Three Layered Fondant Cake
Guest Book
Wine for Couples Toast
A Pair of Doves in Decorated Cage
Elegant Centerpiece & Floral Arrangements
Buffet Centerpiece, Floral Arrangement & Lighting
Centerpiece of Choice Based on Thematic for the Guests Tables
Customized Floral Arrangement for the Couple's Table & Presidential Table (Floral Design
Upgrades are Available upon Request)

Services

Banquet Head (Supervisor) Uniformed Waiters, Banquet Staff & Kitchen Crew Cutleries, Chinaware & Glassware

Tables

Individual Round Tables for Guests w/ Floor Length Tablecloth & Candles Buffet Tables for Hot, Cold & Dessert Buffet Tables Numbers & Menu Cards The Couple's Table for Wedding Package Presidential Table for 12 w/ Floral Arrangement, Charger Plates & Menu Cards

Chairs

Tiffany Chairs for all Guests Dressed Monobloc for Additional Use (Registration, Musicians & Audio-Visuals)

Linen & Carpet

Floor Length Tablecloth
Top Layer of Choice
Dinner Napkins
Red Carpet Runner by the Entrance

APPETIZER | choose two (2)

Wanton Triangles, X.O. Dip
Chicken Croquettes, Scallion Cream Sauce
Eggplant Custard Bar, Tomato Sauce
Spring Rolls w/ Thai Chili Dip
5 Spiced Pork Roll w/ Garlic Aioli
Ciabatta Garden Vegetable Pizza

SOUP | choose one (1)

Seafood Wintermelon Soup
Leek & Potato Cream Soup, Bacon Bits
Lemongrass-Ginger Pumpkin Puree
Sopas de Mariscos
New England Clam Chowder
Crystal Corn Bouillon

SALAD

Grilled Vegetable Antipasti, Balsamic Glaze Herbed Potato Salad w/ Bacon Bits

MAIN COURSE

MEAT CARVING STATION | choose one (1)

Beef Pot Roast w/ Red Wine Sauce Pork Short Ribs w/ Sweet BBQ Sauce Stewed Pork Belly w/ Caramelized Onions

SEAFOOD | choose one (1)

Grilled Prawns w/ Lemon Butter Sauce Ebi Tempura w/ Radish Dipping Sauce Ginger Prawn w/ Vietnamese Sauce Stuffed Shrimp w/ Sweet Chili Sauce

Sauteed Prawns in Garlic Sauce

FISH | choose one (1)

Pan Seared Lapu-Lapu w/ Mango Atsara Salsa Grilled Blue Marlin w/ Lemon Butter Cream Sauce

CHICKEN | choose one (1)

General Tjioe's Chicken Cutlets, Roasted Peanuts
Chicken Fillet w/ Orange Sauce
Oregano Chicken w/ Mustard Sauce
Lemongrass Roasted Chicken
Chicken Teriyaki Fillet
Chicken Pot Pie
Chicken Provencal

VEGETABLE | choose one (1)

Buttered Garden Vegetables

Vegetable Medley w/ Creamy Cheese Sauce

Baked Vegetable Pot Pie

Sauteed Seasonal Vegetables

PASTA | choose one (1)

Penne

Spaghetti

Linguine

Fettuccine

Sauce choices | choose one (1)

Puttanesca

Marinara

Basil pesto

Seafood Cream

RICE | choose one (1)

8 Treasure Rice pilaf Yang Chow Fried Rice Seafood Pinoy Paella Tjioe Rice Pilaf Buttered Parsley Rice

DESSERT | choose three (3)

Apple Crumble
Strawberry-Lychee Panna Cotta
Mango Crepe Lasagna
Mango Salad Shooters
Mango Passion Fruit Tartlets
Seasonal Fresh Fruits
Banana & Cream Pudding
Lemon Meringue Tartlets
Chocolate Mousse
Epresso Infused Tiramisu
Chocolate Ganache Tartlet

* Caterer prices are subject to change without prior notice.

PAYMENT TERMS

- 1. Reservation Fee (Php 20,000/pavilion, non-refundable)
- 2. 50% Down Payment
- 3. 50% Full Payment
- 4. Security Deposit (Php 20,000/pavilion)

Upon confirmation 30 days after reservation 30 days before date of the event 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