



Waterfront Cebu City Hotel & Casino is grandly situated at the heart of the city's commercial and business district. A convenient 30-minute drive from the Mactan International Airport, the hotel is home to 561 guestrooms and suites, 10 winning and dining outlets, and is popularly known for its superior meeting and conference facilities. With a seating capacity of 10 to 4,000, the hotel's Convention Center is outfitted with 14 function rooms and 2 grand ballrooms designed to host all event types such as meetings, conferences, exhibits, conventions even social events such as weddings, birthdays, debuts ceremonies and many more.

Dear Valued Guest,

Mabuhay and Welcome to Waterfront Cebu City Hotel & Casino!

Are you looking for a venue with highly experienced and professional events team?

Is the purpose of your event to reward and strengthen the collaboration between partners and the profile of your company brand? To celebrate a momentous occasion, whether business or personal, here in Cebu?

ASEAN Award Winning Top 5 MICE Venue in the Philippines, Waterfront Cebu City Hotel & Casino is your answer. We understand the necessary requirements and have all the expertise to make your event a success.

We are the market leader in developing solutions and special events in Cebu. Our creative and dynamic team handles all types of MICE and Social events needs.

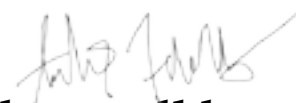
Over the last 20 years, Waterfront Cebu City Hotel & Casino has acquired unbeatable experience in corporate and business meetings, social events, conventions and exhibitions, spread out on over 10,000sqm of meeting space. Our 20 years worth of expertise being the number one MICE venue has developed, adapted and been used for a wide range of events to guarantee success.

We understand that every event has different needs and objectives; we specialize in creating fully customized and personal experiences putting your event in the center of it all. We take great pride in our creative approach, attention to details and our primary goal is to ensure the highest standards of service are delivered – above and beyond.

We deliver:

- *A personalized experience with focus on your needs*
- *Exclusive and extensive venues*
- *A dedicated Events Manager throughout the duration of your event*
- *Tailor made menus created by our Chefs from the Philippines, Italy, Malaysia, Singapore & Japan*
- *20 years of experience handling events from 10 – 7,000 attendees*

Welcome to Waterfront Cebu City Hotel & Casino – we're at the center of it all!



Anders Hallden
General Manager





**Fila Sofia
Ubalde-D'Lonsod**
Conventions and Events
Director
0998-594-8599
s.dlonsod@waterfronthotels.net



**Maria Ariana
Carina C.
Carballo**
Conventions and Events
Supervisor
0998-594-8521
a.carballo@waterfronthotels.net



**Mylyn Jane C.
Agapay**
Conventions and Events
Supervisor
0998-594-8518
m.agapay@waterfronthotels.net



**Irish Faith B.
Ylanan**
Conventions and Events
Coordinator
0998-594-8527
i.ylanan@waterfronthotels.net



**Arden J.
Fernan**
Conventions and Events
Coordinator
0998-594-8528
a.fernand@waterfronthotels.net



**Mica E.
Salomon**
Conventions and Events
Coordinator
0998-594-8520
m.salomon@waterfronthotels.net



CONVENTIONS & EVENTS TEAM



Wedding PACKAGES

Pearl

PHP 1,000.00 nett/person
100 persons minimum

INCLUSIONS

- Complimentary use of the venue for a maximum of 4 hours
- Choice of buffet or family style menu
- One round of standard drink (choices of iced tea or soft drink)
- Overnight stay in a Superior room with breakfast for two persons
- One bottle of sparkling wine for toasting
- One Guestbook
- Basic sound system with 2 wired microphones
- Free use of an LCD projector with screen
- Floral centerpieces for the guests' tables
- Place cards for the presidential table
- White Tiffany chairs for the Presidential table (*subject to availability*)

Additional inclusions for 200 persons minimum guaranteed

- One gift certificate for an overnight stay in a Superior room with breakfast for two persons
- Additional 1 guestbook
- Two bottles of house wine

Ruby

PHP 1,300.00 nett/person
100 persons minimum

INCLUSIONS

- Complimentary use of the venue for a maximum of 4 hours
- Choice of plated, buffet or family style menu
- One round of standard drink (choices of iced tea or soft drink)
- Overnight stay in a Junior Suite with breakfast for two persons
- One bottle of sparkling wine for toasting
- One bowl of non-alcoholic fruit punch for the cocktail reception
- One guest book
- Basic sound system with 2 wired microphones
- Free use of an LCD projector with screen
- Floral centerpieces for the guests' tables
- Place cards for the presidential table
- White Tiffany chairs for the Presidential table (*subject to availability*)

Additional inclusions for 200 persons minimum guaranteed

- One gift certificate for an overnight stay in a Superior room with breakfast for two persons
- Additional 1 guestbook
- Three bottles of house wine

Diamond

PHP 1,800.00 nett/person
100 persons minimum

INCLUSIONS

- Complimentary use of the venue for a maximum of 4 hours
- Choice of plated, buffet or family style menu
- One round of standard drink (choices of iced tea or soft drink)
- Overnight stay in a Bridal Suite with breakfast for two persons
- One bottle of sparkling wine for toasting
- One bowl of non-alcoholic fruit punch for the cocktail reception
- Three platters of assorted canapés for pass around
- Three hours use of a Bridal Car within Cebu City
- Three layers wedding cake
- Basic sound system with 2 wired microphones
- Free use of an LCD projector with screen
- Floral centerpieces for the guests' tables
- Place cards for the presidential table
- White Tiffany chairs for the Presidential table (*subject to availability*)

Additional inclusions for 200 persons minimum guaranteed

- Complimentary 2nd night in the Bridal Suite with breakfast for two persons
- Photo Booth for 3 hours
- Gift certificate for a couple's massage at Citigym's Wellness Spa
- Additional 1 guestbook
- Additional 1 bowl of non-alcoholic fruit punch
- Additional 3 platters of assorted canapés for pass around

Wedding PACKAGES

Jade

PHP 1,700.00 nett/person
100 persons minimum

INCLUSIONS

- Chinese Lauriat menu
- Complimentary use of the venue for a maximum of 4 hours
- One round of standard drink (choices of iced tea or soft drink)
- Overnight stay in a Bridal Suite with breakfast for two persons
- One bottle of sparkling wine for toasting
- One bowl of non-alcoholic fruit punch for the cocktail reception
- Three platters of assorted canapés for pass around
- Three hours use of a Bridal Car within Cebu City
- Three layers wedding cake
- Basic sound system with 2 wired microphones
- Free use of an LCD projector with screen
- Floral centerpieces for the guests' tables
- Place cards for the presidential table
- White Tiffany chairs for the Presidential table (subject to availability)

Additional inclusions for 200 persons minimum guaranteed

- Complimentary 2nd night in the Bridal Suite with breakfast for two persons
- Photo Booth for 3 hours
- Gift certificate for a couple's massage at Citigym's Wellness Spa
- Additional 1 guestbook
- Additional 1 bowl of non-alcoholic fruit punch
- Additional 3 platters of assorted canapés for pass around

Emerald

PHP 1,900.00 nett/person
100 persons minimum

INCLUSIONS

- Chinese Lauriat menu
- Complimentary use of the venue for a maximum of 4 hours
- One round of standard drink (choices of iced tea or soft drink)
- Overnight stay in a Bridal Suite with breakfast for two persons
- One bottle of sparkling wine for toasting
- One bowl of non-alcoholic fruit punch for the cocktail reception
- Three platters of assorted canapés for pass around
- Three hours use of a Bridal Car within Cebu City
- Three layers wedding cake
- Basic sound system with 2 wired microphones
- Free use of an LCD projector with screen
- Floral centerpieces for the guests' tables
- Place cards for the presidential table
- White Tiffany chairs for the Presidential table (subject to availability)

Additional inclusions for 200 persons minimum guaranteed

- Complimentary 2nd night in the Bridal Suite with breakfast for two persons
- Photo Booth for 3 hours
- Gift certificate for a couple's massage at Citigym's Wellness Spa
- Additional 1 guestbook
- Additional 1 bowl of non-alcoholic fruit punch
- Additional 3 platters of assorted canapés for pass around





Debut PACKAGE

PHP 1,000.00 nett/person
100 persons minimum

INCLUSIONS

- Complimentary use of the venue for a maximum of 4 hours
- Choice of buffet or family style menu
- One round of standard drink (choices of iced tea or soft drink)
- Overnight stay in a Superior room with breakfast for two persons
- 2 Layered cake
- Use of a photo booth for 3 hours
- Basic sound system with 2 wired microphones
- Free use of 1 LCD projector with screen
- Floral centerpieces for the guests' tables



Kiddie PACKAGE

PHP 750.00 nett/person
50 persons minimum

INCLUSIONS

- Inclusions
- Complimentary use of the venue for a maximum of 4 hours
- Kids' buffet menu
- One round of standard drink (choices of iced tea or soft drink)
- Overnight stay in a Superior room with breakfast for two persons
- 1 Layered cake
- Free use of the pool for the first 10 kids
- Basic sound system with 2 wired microphones
- Free use of 1 LCD projector with screen
- Floral centerpieces for the guests' tables

Additional inclusions for 70 persons minimum guaranteed

- Cotton candy cart
- 2 Balloon stands

Student PACKAGES

Silver

PHP 750.00 nett/person
100 persons minimum

INCLUSIONS

- Complimentary use of the venue for a maximum of 4 hours
- Choice of buffet or family style menu
- One round of standard drink (choices of iced tea or soft drink)
- 1 Gift certificate for an overnight stay in a Standard room with breakfast for two persons
- Basic sound system with 2 wired microphones
- Free use of an LCD projector with screen
- Floral centerpieces for the guests' tables

Additional inclusions for 200 persons minimum guaranteed

- One gift certificate for an overnight stay in a Standard room with breakfast for two persons

Gold

PHP 950.00 nett/person
100 persons minimum

INCLUSIONS

- Complimentary use of the venue for a maximum of 4 hours
- Choice of buffet or family style menu
- One round of standard drink (choices of iced tea or soft drink)
- 1 Gift certificate for an overnight stay in a Standard room with breakfast for two persons
- 1 Food & beverage gift certificate worth PHP2,500.00 net
- Basic sound system with 2 wired microphones
- Free use of an LCD projector with screen
- Floral centerpieces for the guests' tables

Additional inclusions for 200 persons minimum guaranteed

- One gift certificate for an overnight stay in a Standard room with breakfast for two persons
- Complimentary Ceiling drapes (depending on function room assignment)





Christmas PACKAGE

PHP 990.00 nett/person
100 persons minimum

INCLUSIONS

- Complimentary use of the venue for a maximum of 4 hours
- Choice of buffet or family style menu
- One round of standard drink (choices of iced tea or soft drink)
- 1 Gift Certificate for an overnight stay in a Superior room with breakfast for two persons
- Basic sound system with 2 wired microphones
- Free use of 1 LCD projector with screen
- Christmas theme table centerpiece

Additional inclusions for 200 persons minimum guaranteed

- 1 Food & beverage gift certificate worth PHP 2,000.00 nett
- Use of a photo booth for 3 hours

I LEARN @ WATERFRONT

A. I LEARN PACKAGE

PHP 150.00/pax

Inclusions:

- Orientation about the Hotel Operation
- Hotel Tour
- Certificate

In lieu of the orientation and hotel tour, the group may opt to have a short seminar on Customer Service, Career in Hospitality Industry & Fine Dining Etiquette. Maximum time for the session is 2 hours.

B. I LEARN MORE PACKAGE

PHP 350.00/pax

Inclusions:

- Orientation about the Hotel Operation
- Hotel Tour
- Specialized Modules
- Module Hand-out
- Certificate
- Souvenir

This is a half day or whole day seminar and will cover 1 specialized topic (ex. Front Office Operations). Charges may apply for additional topics.

C. I LEARN A LOT PACKAGE

PHP 450.00/pax

Inclusions:

- Orientation about the Hotel Operation
- Hotel Tour
- Specialized Modules
- Special Hands-On Project
- Module Hand-out
- Certificate
- Souvenir

This is applicable to groups staying at least 1 night in the hotel. The program is for 1 ½ days. First day is for a whole day seminar and the half day for actual hands on training.

OUR SPECIALIZED MODULES COVER THE FOLLOWING TOPICS:

- **Hotel Operations**
- **Front Office Operations**
 - Overview on the FO Operations
 - Lecture on a specialized skill
(ex. Telephone Operator, Butler, Receptionist)
- **Housekeeping Operations**
 - Overview on the HK Operations
 - Lecture on a specialized skill
(ex. Room Attendant, Laundry, Public Area)
- **F&B Operations**
 - Overview on the F&B Operations
 - Lecture on a specialized skill
(ex. Restaurant Server, Banquet Server)
- **Revenue Management**
- **Fine Dining Etiquette**
 - * *(applicable for all packages)*
- **Careers in the Hospitality Industry**
 - * *(applicable for all packages)*
- **Personality Development**
- **Effective Business Writing**
- **Customer Service**
- **Food Safety**



BE A CHEF



SOCIAL PACKAGES

Menu Items Breakdown

PACKAGES		LUNCH or DINNER (Buffet or Family Style)							
		<i>Appetizer/Salad</i>	<i>Soup</i>	<i>Main Course</i>	<i>Vegetable</i>	<i>Pasta/Noodles</i>	<i>Carving</i>	<i>Rice</i>	<i>Dessert</i>
Christmas	PHP 990.00 nett	2	1	3	1	-	-	1	2
Debut	PHP 1,000.00 nett	2	1	2	1	-	-	1	2
Kiddie Birthday	PHP 750.00 nett	-	-	3	-	1	-	1	1
Student Silver	PHP 750.00 nett	1	1	2	1	-	-	1	1
Student Gold	PHP 950.00 nett	1	1	2	1	-	-	1	2

WEDDING PACKAGES

Menu Items Breakdown

PACKAGES		LUNCH or DINNER (Buffet or Family Style)								
		<i>Appetizer/Salad</i>	<i>Sishi/Dimsum</i>	<i>Soup</i>	<i>Main Course</i>	<i>Vegetable</i>	<i>Pasta/Noodles</i>	<i>Carving</i>	<i>Rice</i>	<i>Dessert</i>
Pearl	PHP 1,000.00 nett	2	-	1	3	1	1	-	1	3
Ruby	PHP 1,300.00 nett	3	-	1	3	1	1	1	1	3
Diamond	PHP 1,800.00 nett	3	3	1	3	1	1	1	1	3

WEDDING PACKAGE

(Lauriat Menu Choices)

Jade 1

(10 persons per table)

Two hot and cold combinations

Hot and sour soup

Fried whole garoupa with sweet and sour sauce

Stir-fried prawn with superior soy sauce

Lo Han Chai

Sautéed pork ribs with Peking sauce

Shanghai fried rice

Thick sweetened red bean soup

Jade 2

(10 persons per table)

Two hot and cold combinations

Bean curd soup with minced pork scallions

Fried whole garoupa with sweet and sour sauce

Stir-fried chili prawn

Black mushroom with vegetables in oyster sauce

Braised pork ribs with honey sauce

Oriental fried rice

Fried sesame seeds ball

Emerald 1

(10 persons per table)

Two hot and cold combinations

Dried scallop with seafood soup

Steamed fish with black bean sauce

Baked whole chicken with Chinese herb

Sautéed pork ribs with tomato soy sauce

Vegetables in oyster-soya sauce

Fried longevity noodles with egg

Yong Chow fried rice

White fungus with peach sauce

Emerald 2

(10 persons per table)

Two hot and cold combinations

Double boiled chicken soup with Chinese herb

Steamed fish with superior soy sauce

Tin Gow roast chicken

Deep-fried long spare ribs with
preserved red bean curd

Braised Hong Kong cabbage with black mushroom

Chinese style pancit canton

Fried rice with diced chicken and anchovies

Chilled mango sago

APPETIZER

PORK

- Bacon, white cabbage and red cabbage salad with raisins
- Farmhouse pate with cranberry sauce
- Farmhouse pate, mango salsa and cranberries compote
- German potato salad with bacon & hard boiled eggs
- Italian cold cuts, white radish and cucumber salad
- Macaroni, potato, ham and gherkin salad

BEEF

- Mexican beef salad
- Thai beef salad wrapped with cucumber

CHICKEN

- Chicken and pineapple salad with wasabi-mayo
- Cucumber, pineapple and chicken salad
- Curried chicken and pineapple salad

SEAFOOD

- Mango, pomelo, crabmeat and cucumber in sweet-sour vinaigrette
- Seafood galantine with mixed dried fruits
- Pomelo salad with shrimps, peanuts and sesame seeds
- Stuffed tomato with tuna mousse and capers



VEGETABLES

- Chef's salad with assorted condiments and dressing
- Fusilli pasta salad with bell pepper, olives in herb vinaigrette
- German potato salad with bacon & hard boiled eggs
- Potato, garden peas and chick pea salad
- Vietnamese spring roll
- Salad nicoise with potato, boiled eggs, french beans and dressings
- Salad of potato, onions, gherkins in white balsamic vinaigrette
- Vegetables and mushroom spring rolls, sweet-sour sauce



SOUP

PORK

- Sinigang na baboy
- Nilagang baboy

CHICKEN

- Thai lemongrass with ginger and chicken in coconut milk

FISH / SEAFOOD

- Creamy corn and crab meat chowder
- Provençale fish chowder
- Prawns bisque with croutons
- Tinolang isda

NON-MEAT / VEGETABLES

- Cream of cauliflower puree
- Cream of carrots scented with ginger
- Cream of mushroom
- Creamy corn and crab meat chowder
- Egg drop soup
- French onion soup with cheese croutons
- Harvest barley soup
- Hot and sour soup
- Veloute of vegetable cream



PASTA / NOODLE

- Layered vegetable lasagna
- Pasta marinara
- Penne arrabbiata
- Penne pasta with bolognese sauce
- Fusilli carbonara
- Seafood noodles
- Vegetarian fried noodles
- Chicken and pasta casserole
- Lasagna bolognese
- Pasta Napoletana
- Fusilli cream and mushrooms
- Fusilli alfredo with chicken
- Pancit canton
- Pancit bihon
- Sotanghon guisado

MAIN COURSE



PORK

- Barbeque pork spareribs with fried onion rings
- Bicol express
- Crispy oriental pork medallion
- Lechon kawali
- Pork cordon bleu with gravy
- Pork hamonada
- Pork piccata on tomato sauce
- Roast barbeque pork loin with glazed pineapple
- Roasted pork loin with mustard in onion sauce
- Slow braised pork belly in dark soya sauce
- Sweet and sour pork
- Thai green pork curry with eggplant

BEEF

- Beef brisket stewed in hoi-sin with carrots
- Beef bourginion
- Beef callos
- Beef goulash
- Beef rendang
- Beef stroganoff
- Braised beef in mustard red wine sauce
- Kalderetang baka
- Massaman beef curry
- Stir-fried shredded beef with snow peas

CHICKEN

- Baked chicken on ginger flavored orange sauce
- Baked honey and pandan marinated chicken
- Baked whole honey chicken
- Braised chicken with mixed mushrooms
- Braised chicken with mushrooms in red wine sauce
- Braised chicken in soya, potatoes and celery
- Cashew nut oven-roasted whole chicken
- Chicken adobo
- Chicken inasal
- Chicken peri-peri
- Deep fried marinated basil chicken with sweet garlic sauce
- Deep fried marinated sesame seeds chicken with sweet chili sauce
- Thai red chicken curry with eggplant

FISH

- Baked fish fillet with lemon cream sauce
- Baked fish with papaya salsa
- Baked fish fillet with lemon butter sauce
- Breaded fish fillet with tartar sauce
- Fish fillet with capers, olives in provençale sauce
- Fried fish fillet with ginger and coriander sauce
- Steamed fish fillet with basil butter cream sauce
- Steamed fish fillet with cream sauce
- Steamed fish fillet in black bean sauce



VEGETABLES

- Black mushrooms with vegetables in oyster sauce
- Bitter melon with tomatoes
- Bok choy with braised mushrooms
- Buttered mixed vegetables
- Carrots in ginger butter sauce
- Chopsuey
- Corn on the cob
- Fried white cabbage in oyster sauce
- Loh hon chai mixed vegetables mornay
- Paysanne potatoes
- Potato lyonnaise
- Red curry tofu vegetables
- Steamed seasonal vegetables
- Tofu and vegetables with kimchi
- Stir-fried vegetables
- Stir-fried long cabbage with mushrooms, water chestnut and young corn
- Stir-fried mixed vegetables with tofu

RICE

- Steamed pandan rice
- Egg fried rice
- Pilaf rice
- Tomato fried rice



DESSERT

- Bavarian cream
- Brazo de mercedes
- Carrot cake
- Cheese cake
- Chocolate delice
- Leche flan
- Lemon swiss rolls
- Lemon meringue tart
- Mocha cake
- Pineapple upside down cake
- Swiss roulade
- Tiramisu cake
- Fresh fruits (2 kinds)

BEVERAGES



BEVERAGE RATES

For ala carte orders

Standard drinks <i>(Soda, iced tea, chilled juice, bottled water)</i>	PHP 120.00 nett/order
Brewed coffee and tea	PHP 3,800.00 nett/percolator <i>(80-90 cups)</i>
Local beer	PHP 120.00 nett/bottle
Draft Beer	PHP 10,000.00 nett/keg <i>(30 liters)</i>
Fruit punch <i>(nonalcoholic)</i>	PHP 4,500.00 nett/bowl <i>(30-40 servings)</i>
Fruit punch <i>(alcoholic)</i>	PHP 5,000.00 nett/bowl <i>(30-40 servings)</i>
House wine <i>(red & white)</i>	PHP 1,500.00 nett/bottle

OPEN BAR PACKAGES

Availment of Open Bar Package must be applied to the total number of guaranteed guests

Bar Package A	PHP 600.00 nett/person for the first 3 hours PHP 190.00 nett/person per succeeding hour Unlimited refill of soft drinks, chilled juices, iced tea and bottled water
Bar Package B	PHP 700.00 nett/person for the first 3 hours PHP 230.00 nett/person per succeeding hour Unlimited refill of soft drinks, chilled juices, iced tea, bottled water and local beers
Bar Package C	PHP 800.00 nett/person for the first 3 hours PHP 260.00 nett/person per succeeding hour Unlimited refill of soft drinks, chilled juices, iced tea, bottled water, local beers, and house wine (red and white)
Bar Package D	PHP 900.00 nett/person for the first 3 hours PHP 300.00 nett/person per succeeding hour Unlimited refill of soft drinks, chilled juices, iced tea, bottled water, local beers, house wine (red and white), 8 kinds of liquor, and 5 kinds of cocktails



UPGRADES



CARVERY

US Turkey

PHP21,500.00 net

(15-20 persons)

Buttered Mashed Potato, Sautee Brussels Sprouts & Carrots, Gilbet Sauce

Pineapple-Glazed Ham

PHP21,500.00 net

(20-25 persons)

Potato Cake, Braised Red Cabbage, Pineapple Honey Glazed Sauce

Crisp Pork Belly

PHP11,500.00 net

(8-10 persons)

Mashed Potato, Artchra Pickles, Onion Mustard Cream Sauce

Fish in Salt Crust

PHP22,500.00 net

(20-25 persons)

Buttered Mixed Vegetables, Basil Butter Cream

Salmon Coulibiac

PHP18,900.00 net

(15-20 persons)

Lemon Butter Sauce

Beef Wellington

PHP21,000.00 net

(20-25 persons)

Cajun Potato Wedges, Red Wine Truffle Sauce

US Beef Strip Loin

PHP24,500.00 net

(35-40 persons)

Soft Polenta Flavored With Cumin, Grilled Vegetables, Red Wine Sauce

US Angus Beef Rib Eye

PHP53,500.00 net

(40-45 persons)

Mousseline Potato, Grilled Vegetables, 3-Peppercorn Sauce





CEBU LECHON

SMALL, 10 kilos

PHP 6,000.00 nett

Good for 20-30 persons

MEDIUM, 13 kilos

PHP 8,000.00 nett

Good for 30-40 persons

LARGE, 15 kilos

PHP 10,000.00 nett

Good for 40-50 persons



PIZZA MARGHERITA

Tomato, mozzarella and fresh basil

PHP 300.00 nett/order

QUATTRO FORMAGGI

White pizza with béchamel and cheese combination

PHP 350.00 nett/order

One (1) pizza is divided into 8 slices

MARINARA

Tomato, shrimp, squid, mussel, oregano and garlic

PHP 590.00 nett/order

HAWAIIAN

Pineapple, ham, tomato and mozzarella

PHP 350.00 nett/order

CARNIVORA

All meat pizza with bacon, pepperoni, salami, tomato and mozzarella

PHP 500.00 nett/order



Chef Alessio
Executive Chef



Mizu

SALMON STATION

PHP 46,500.00 NET PER 50 PERSONS

Sliced to order of marinated salmon & smoked salmon, with mesclun & herb vinaigrette, capers, lemon, onions, mint yoghurt dressing, sweet honey mustard sauce, melba toast & pumpernickel bread

TUNA STATION

PHP 43,500.00 NET PER 50 PERSONS

Sliced to order of marinated salmon & smoked salmon, with mesclun & herb vinaigrette, capers, lemon, onions, mint yoghurt dressing, sweet honey mustard sauce, melba toast & pumpernickel bread

SUSHI & MAKI STATION

PHP 24,000.00 NET PER 50 PERSONS

Crabstick, Salmon, Japanese Omelet, Tuna, Squid, Futomaki, California Roll with Condiments & Dipping

SASHIMI STATION

PHP 35,500.00 NET PER 50 PERSONS

Salmon, Tuna, Lapu-Lapu, Shrimp, Japanese omelet, Squid, Kani with condiments & dipping



Chef Imamura
Japanese Chef



TIN GOW

DIMSUM SET 1

Siomai, steamed pork spareribs, braised chicken feet

PHP 800.00 nett/order (2-3 persons)

DIMSUM SET 2

Deep fried prawn roll, shrimp dumpling, scallop dumpling

PHP 1,800.00 nett/order (2-3 persons)

TIN GOW ROASTED DUCK

Whole, Good for 8-10 persons

PHP 3,000.00 nett/order

ROASTED PEKING DUCK

Whole, Good for 6-8 persons

PHP 2,000.00 nett/order



Chef Low
Chinese Chef



PLATTERS MENU

(1 platter is good for 10 persons)

COCKTAIL PLATTERS

PHP 2,500 nett/platter

Cold Cocktails Choices:

- Roast beef canapés
- Ham and asparagus
- Shrimp and quail eggs
- Puffs with tuna mousse
- Ham with melon and papaya
- Cheese and fruits

Hot Cocktails Choices:

- Chicken lollipop
- Deep fried pork wonton with sweet-chili sauce
- Mini sausage rolls
- Mini ham and cheese roll
- Asparagus wrapped in bacon with ranch dressing

Sweets Choices:

- Chocolate éclairs
- Mini banana muffins
- Coffee éclairs
- Chocolate marquise
- Mini Leche flan



CRUDITE PLATTER

PHP 2,500 nett/platter

(Good for 10 persons per platter)

Vegetable Sticks Served On Crushed Ice with a Trio of Dipping Sauces (Pesto, Blue Cheese & Tomato Salsa)

CHEESE PLATTER

PHP 4,500 nett/platter

(Good for 10 persons per platter)

A Selection of four (4) Imported Cheeses Served With Crackers, Dried Fruits, Grapes, Celery, Carrots, and Compote & Home Baked Bread



SANDWICH PLATTERS

PHP 4,500 nett/platter

(Good for 10 persons per platter)

The Submarine

Filled With a Variety of Charcuterie, Tomatoes, Cucumber, Cheese & Pickles

Melange of Seasonal Salads

Condiments, Olive Oil Vinaigrette, French dressing, Balsamic Dressing

Marinated Fresh Salmon Gravlax

Layered With Mesclun Leaves, Cocktail Onions, Capers, Wasabi Mayo Dressing On Rye Bread Loaf

Smoked Norwegian Salmon

On A Mesclun Leaves, Onions, Capers, Lemon, Horseradish Cream, Fresh Dill Yoghurt Dressing In French Baguette Loaf

Smoked Chicken Breast

With Mesclun Leaves, Pineapple Ring, Pickled Vegetable, Alfalfa Sprouts, Honey Glazed Dressing in Focaccia bread

Marinated Roast Beef with Herb

Mesclun Leaves, Onions, Pickles Cornichon with Sweet Mustard Sauce on Ciabatta

Pulled Pork Adobo

Ice-Berg Lettuce, Hard Boiled Eggs, Fried Shallot, On Malunggay Bread Loaf



COLD LIVE STATION

TACO STATION

PHP 13,000.00 NET PER 50 PERSONS

Crisp Corn Tacos with an Array of Fillings:

- Sautéed chicken morsels
- Chilli con carne
- Tomato salsa
- Shredded lettuce
- Guacamole
- Sour Cream
- Pineapple salsa
- Refried beans
- Grated cheese

RICE PAPER ROLL STATION

PHP 15,500.00 NETT/PAX

Vietnamese rice paper rolled as order with cucumber, carrots, glass vermicelli, mango, spring onions, mint leaves, basil leaves & sweet sour chili dip

With Choice of Two Fillings:

- Prawns
- Shredded Cooked Chicken
- Tuna Flakes
- Smoked Salmon
- Roasted beef
- Pulled Pork Meat

CAESAR SALAD STATION

PHP 16,600.00 NET PER 50 PERSONS

Freshly tossed Romaine leaves with homemade Caesar's dressing, Garlic croutons, Bacon bits, Grated parmesan cheese

With Your Choice of Two Toppings:

- Cajun fried chicken
- Lemon butter prawns
- Forest ham



HOT LIVE STATION

RISOTTO STATION

PHP 25,000.00 NET PER 50 PERSONS

With Choice of (2) Two Main Ingredients:

- Pork
- Prawns
- Chicken Morsels
- New Zealand Mussels
- Crabmeat
- Diced Fish Fillet
- U.S. Beef Tenderloin Tips

With Choice of (3) Three Vegetables & Garnishes:

- Green Peas
- Mushrooms
- Bell Peppers
- Spinach
- Asparagus
- Artichoke Hearts
- Zucchini
- Eggplant

PASTA STATION

PHP 18,000.00 NET PER 50 PERSONS

With Your Choice of (1) One Pasta:

- Spaghetti
- Penne
- Farfalle
- Tagliatelle
- Fettuccine
- Fusilli

With Your Choice Of (2) Two Sauces:

- **Aioli Olio:** Olive Oil, Garlic, Pepperoni, Parsley
- **Marinara:** Mixed Seafood in Tomato Sauce
- **Alfredo:** Parmesan, White Wine Cream Sauce
- **Alla Norma:** Diced Zucchini, Eggplant, Pancetta in Tomato Sauce
- **Bolognese:** Meat & Tomato Sauce
- **Carbonara:** Bacon, Egg, Parmesan Cream Sauce



Create Your Own Cocktails

Buffet Cocktail Package	Number of items			
	<i>Pica Pica</i>	<i>Cold</i>	<i>Hot</i>	<i>Vegetarian</i>
Package A - PHP 700.00	1	2	1	1
Package B - PHP 900.00	1	2	2	2
Package C - PHP 1,100.00	1	2	2	2
Package D - PHP 1,300.00	1	3	3	3



PICA PICA

- Peanuts
- Potato chips
- Prawn crackers
- Mixed nuts
- Pretzels

COLD CANAPES

FISH & SEAFOOD

- Salad of prawns & mango with capers, cocktail sauce
- Smoked scallops with cucumber, spicy hoi sin sauce
- Sake marinated salmon and tobiko, pepper vinaigrette
- Seared tuna with wakame, torogarashi-wasabi-mayo
- Marinated cumin shrimps in mango coriander gazpacho
- Martini of salmon spicy mango & alfalfa, tapenade
- Mixed seafood ceviche with lemon grass essence
- Terrine of seafood on pumpernickel & roe, red currant compote

MEAT & POULTRY

- Roast turkey roulade with chestnut puree, cranberries
- Thai minced chicken salad rolled in rice paper, chili vinaigrette
- Beef tenderloin on olives mashed potato, spicy orange chutney
- Smoked chicken on lemongrass skewers
- Apple crostini with minced pork & tomato
- Mousse of chicken & duck liver with port wine, glazed grapes



HOT CANAPES

FISH & SEAFOOD

- Individual salmon and spinach quiche
- Fillet of white fish kilawin with pickled vegetables
- Seared tuna on pickled daikon relish
- Thai lemongrass fish cakes with spicy dip
- Turmeric-scented scallops on fennel orange
- Steamed prawn & mussels on bed of ginger orange carrot
- Smoked salmon with orange cream and lemon pancake

MEAT & POULTRY

- Teppan-fried beef & spring onion rolls with soy ginger dipping
- Almond & herb breaded chicken fingers with bell pepper remoulade
- Fried potato croquettes with smoked ham & blue cheese
- Roast tenderloin of pork on crisp potato pancake in mushroom cream
- Cajun spiced chicken roulade with mushroom ragout
- Black pepper pastrami with olives tapenade



VEGETARIAN CANAPES

COLD VEGETARIAN

- Watermelon & orange cream cheese with basil & balsamic reductions
- Soft mushroom & polenta cake glazed with onion banana jam
- Grilled marinated mediterranean vegetables in a parmesan cup with aioli
- Mexican spicy potato munchers, spicy tomato salsa
- Vietnamese rice paper rolled with vegetables & mango, sweet sour dip
- Mini grilled vegetables panini

HOT VEGETARIAN

- Breaded cheese & cracked pepper mushroom cups
- Curried vegetable samosa with mint yoghurt dip
- Forest mushroom & parmesan risotto balls, tarragon tomato sauce
- Pyramid folded spinach & feta cheese triangles
- Deep-fried vegetable & mushroom spring roll with calamansi chilli
- Spinach, feta & mushroom quiche





AUDIO VISUAL EQUIPMENTS

- LCD Projector PHP 8, 000.00
- LED Wall 2.5 x 3.5m PHP 50,000.00
- Projector screen
 - 70 x 70 inches PHP 800.00
 - 7.5 x 10 ft PHP 2, 500.00
 - 9 x 12 ft PHP 3, 000.00
- TV (21 inches) PHP 3, 500.00
- Microphone (wired) PHP 1, 000.00
- Microphone (wireless) PHP 1, 500.00
- Lapel mic PHP 2, 000.00
- VGA Cable and splitter PHP 800.00
- DJ set
- Lights and Sounds PHP 15,000.00
(Upgraded) (starting rate)

FUNCTION ROOMS TABLE

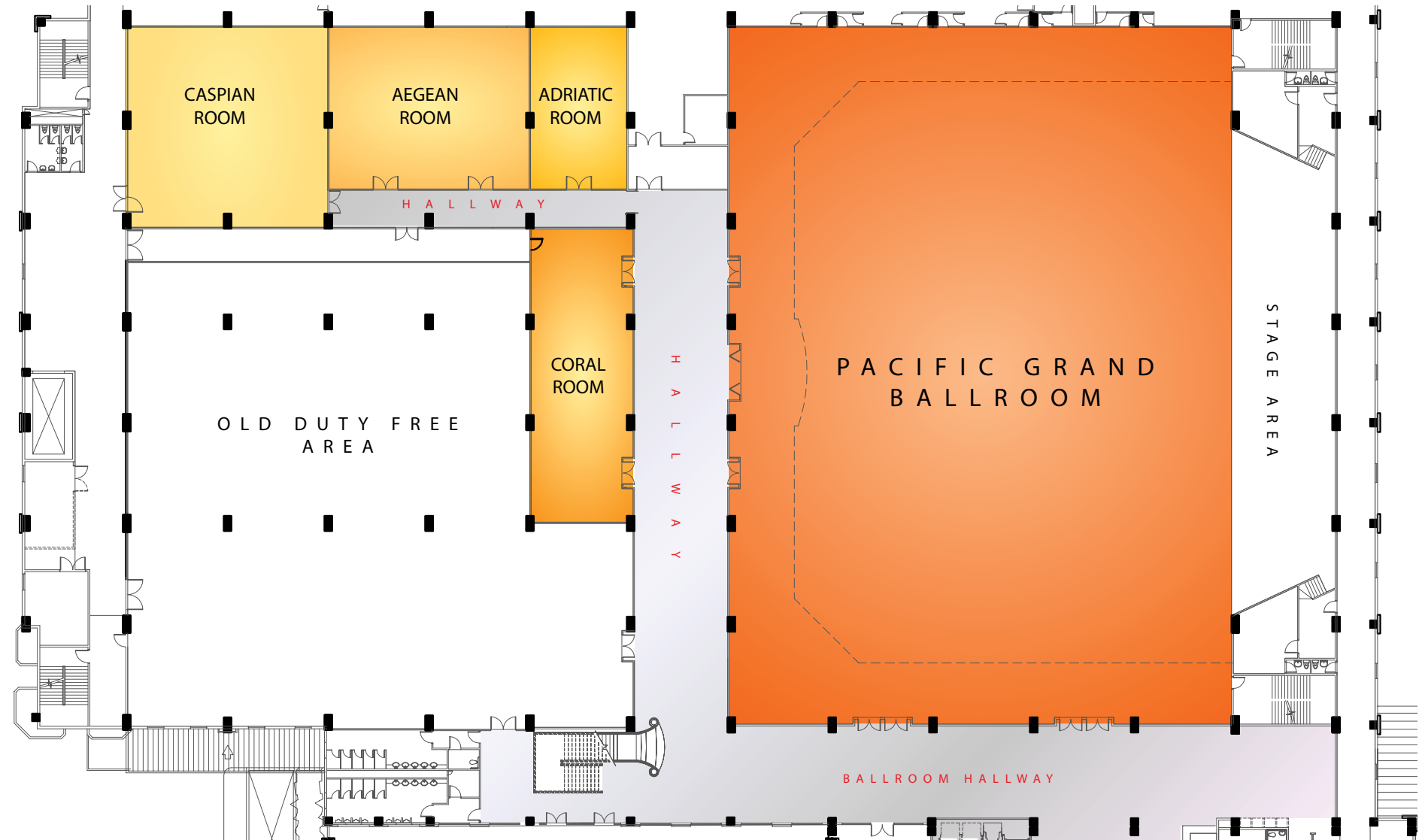


SECOND LEVEL



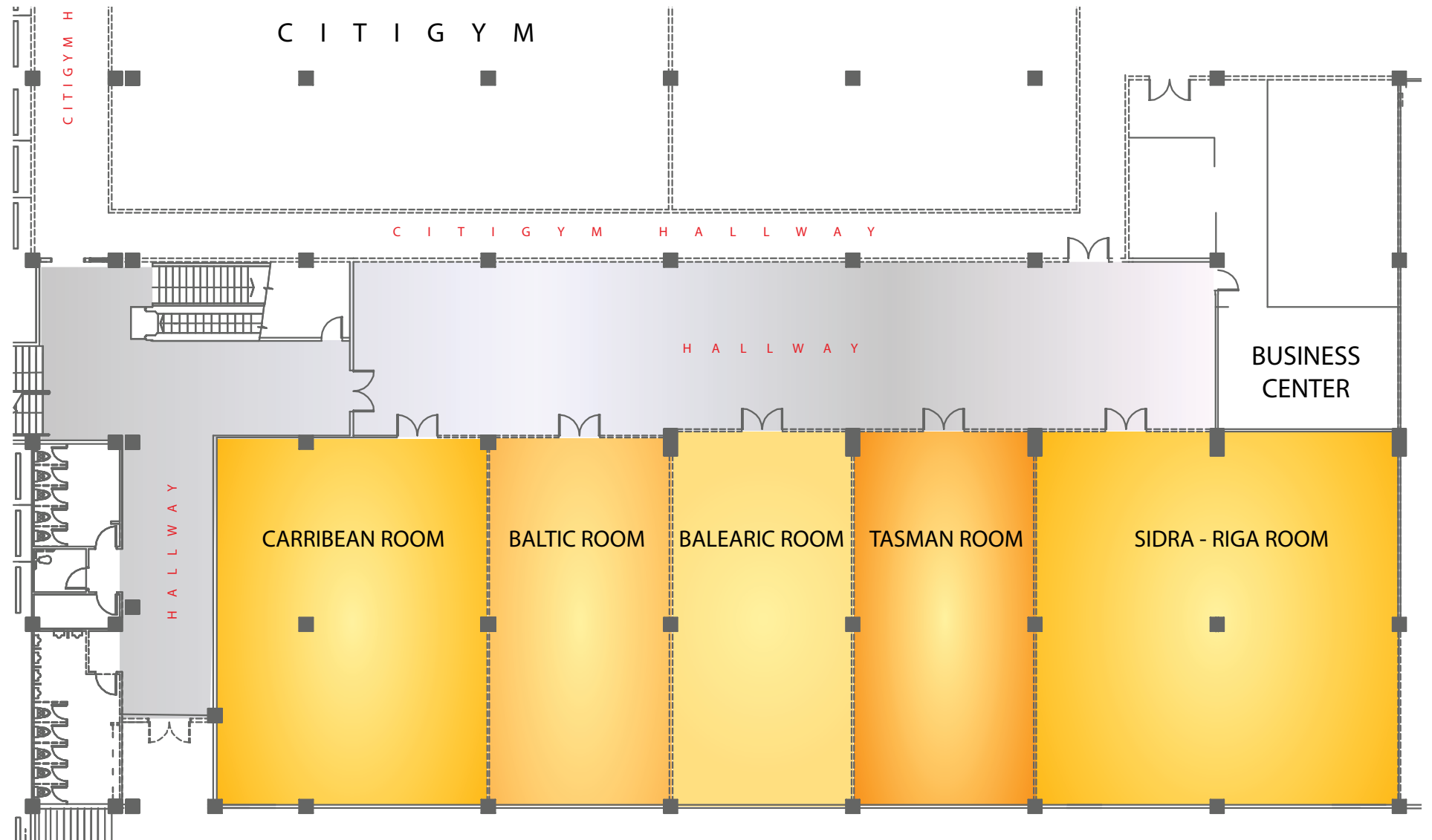
FUNCTION ROOMS	AREA (sq.m.)	DIMENSION (m)	CEILING HEIGHT (m)	BANQUET (12 seats/table)	THEATRE	CLASS ROOM (3seats/table)	HALLOW SQUARE	COCKTAIL	U-SHAPE
SECOND LEVEL									
• PGB GALLERY	569		3	360	800	N/A	N/A	132	N/A
• ATLANTIC HALL	1821.4	46.50 x 39.17	6	1536	3200	1000	N/A	1800	200
• MEDITERRANEAN ROOM	910.7	39.17 x 23.25	6	720	1118	504	156	800	126
• ARCTIC ROOM	910.7	29.17 x 23.25	6	720	1118	504	156	800	126
• ARCTIC 1	363.3	23.25 x 15.63	6	288	420	234	84	270	66
• ARCTIC 2	371.6	23.25 x 15.68	6	288	420	234	84	270	66
• ARCTIC 3	175.8	23.25 x 7.56	6	144	150	78	60	80	45

LOBBY LEVEL

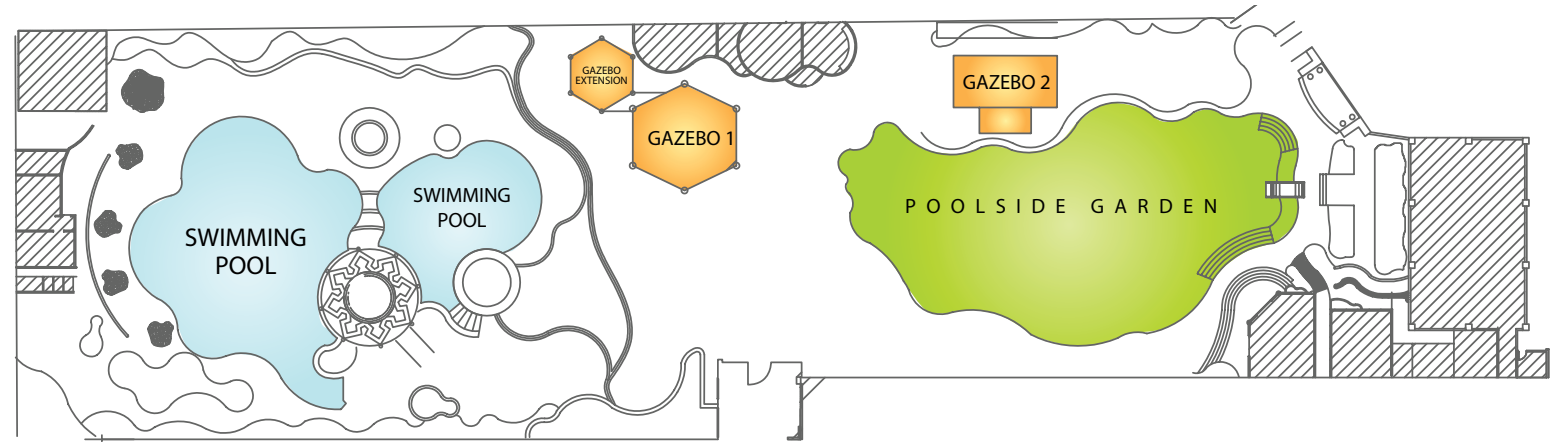


FUNCTION ROOMS	AREA (sq.m.)	DIMENSION (m)	CEILING HEIGHT (m)	BANQUET (12 seats/table)	THEATRE	CLASS ROOM (3seats/table)	HALLOW SQUARE	COCKTAIL	U-SHAPE
LOBBY LEVEL									
• PACIFIC GRAND BALLROOM	2188.2	54.84 x 39.90	10	1800	3200	1000	N/A	2800	200
• ADRIATIC ROOM	98.1	12.82 x 7.65	3	72	80	54	36	62	30
• AEGEAN ROOM	203.7	12.81 x 51.90	3	144	208	135	66	120	45
• CASPIAN ROOM	256.8	16.46 x 15.60	3	144	260	162	72	160	50
• CORAL ROOM	80.47	23.30 x 8.2	3	144	160	72	54	100	48

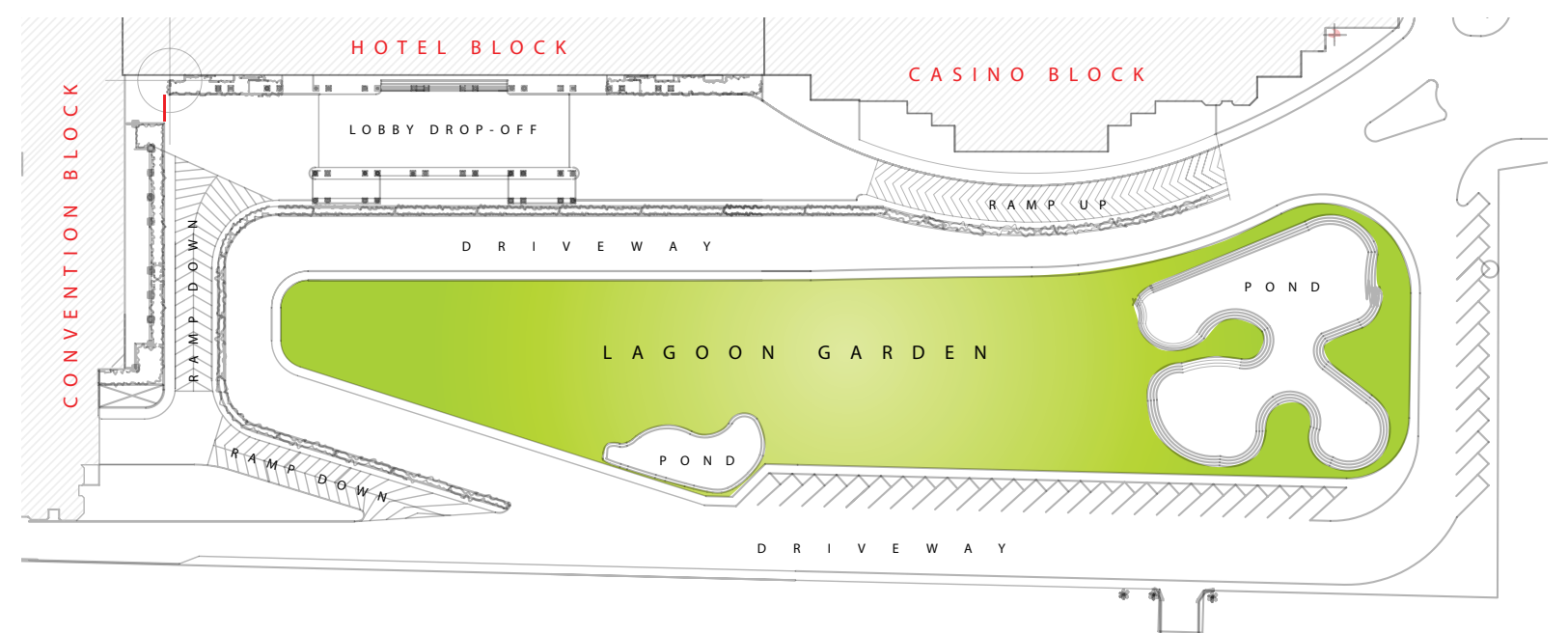
LOWER LOBBY LEVEL



FUNCTION ROOMS	AREA (sq.m.)	DIMENSION (m)	CEILING HEIGHT (m)	BANQUET (12 seats/table)	THEATRE	CLASS ROOM (3seats/table)	HALLOW SQUARE	COCKTAIL	U-SHAPE
LOWER LOBBY LEVEL									
• CARRIBEAN ROOM	184.76	11.62 x 15.90	3	144	150	111	40	132	35
• BALTIC, BALEARIC & TASMAN ROOMS	126	16.20 x 23.22	3	288	240	240	120	240	105
• SIDRA - RIGA ROOM	252	16.20 x 15.48	3	192	160	160	80	160	70



LOWER LOBBY LEVEL



FUNCTION ROOMS	AREA (sq.m.)	DIMENSION (m)	CEILING HEIGHT (m)	BANQUET (12 seats/table)	THEATRE	CLASS ROOM (3seats/table)	HALLOW SQUARE	COCKTAIL	U-SHAPE
LOWER LOBBY LEVEL									
• LAGOON GARDEN	6721.2	113.6 x 30.49							
• POOLSIDE GARDEN	465.89	30.45 x 15.30		276	350	N/A	N/A	350	N/A
• GAZEBO 1	108.402	10.75 x 10.68	6	96	160	54	N/A	80	N/A
• GAZEBO 1 EXTENSION	37.34	6.68 x 5.59	3						
• GAZEBO 2	80.47	10.29 x 7.82	6	48	56	30	N/A	40	N/A

PHOTOS

















HANDLING, CORKAGE, BARTER & ENERGY FEE

HANDLING FEE

Lechon	PHP 1,300.00 nett/lechon
Roasted Calf	PHP 1,700.00 nett/leg

CORKAGE FEE

Spirits/Liquor	750 ml	PHP 1,300.00 nett/bottle
	1000 ml	PHP 1,800.00 nett/bottle
	1.5ml	PHP 2,800.00 nett/bottle
Wine/Champagne	750ml	PHP 1,200.00 nett/bottle
Beer	320ml	PHP 70.00 nett/can or bottle
Draft Beer		PHP 3,800.00 nett/keg
Local Ice Cream	1 cart	PHP 3,300.00 nett/cart (3 tubes)
Food item in styro pack	1 styro pack	PHP 150.00 nett/pack
Food item in chaffing dish	1 chaffing dish	PHP 4,500.00 nett/chaffing dish

*Food items intended to be brought inside the Hotel are subject to prior approval and waiver.

*The Hotel will not be liable for any broken bottles.

BAR FEE

PHP 350.00 nett/person

* The Client can bring in any and unlimited number of beverage, provided that bar fee is applied to the guaranteed number of attendees.

ENERGY FEE

PHP 3,800.00 nett/day

* Applicable to events with 5 or more electrical equipment to be brought in.

Above rates are subject to change without prior notice.