



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.

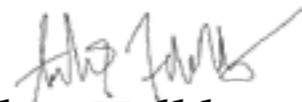
Over the last 20 years, Waterfront Cebu City Hotel & Casino has acquired unbeatable experience in corporate and business meetings, social events, conventions and exhibitions, spread out on over 10,000sqm of meeting space. Our 20 years worth of expertise being the number one MICE venue has developed,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



SALES TEAM



CHRISTINE G. LUAGUE
Sales Director
+63 998-594-8638
c.luague@waterfronthotels.net
Zoom ID: 340 232 5706



JOAN MURAINÉ CABARRUBIAS
Assistant Sales Manager
+63 998-594-8632
j.cabarrubias@waterfronthotels.net
Zoom ID: 817 127 2912



SHALIMAR P. PARANGAN
Sales Account Manager
+63 998-594-8578
s.parangan@waterfronthotels.net
Zoom ID: 347 458 1713



Arvin Dela Rosa
Sales Account Manager
+63 998-594-8526
a.delarosa@waterfronthotels.net
Zoom ID: 243 874 6574



ZAIRE VENICE B. KANGLEON
Sales Coordinator
+63 998-594-8522
wc.smsec@waterfronthotels.net
Zoom ID: 322 026 5725



CONVENTIONS AND EVENTS TEAM



**Fila Sofia
Ubalde-D'Lonsod**
Conventions and Events
Director
+63 998-594-8599
s.dlonsod@waterfronthotels.net
Zoom ID: 591 877 1746



**Irish Faith B.
Ylanan**
Conventions and Events
Supervisor
+63 998-594-8527
i.ylanan@waterfronthotels.net
Zoom ID: 419 468 5719



Cathlea C. Yang
Conventions and Events
Coordinator
+63 998-594-8518
c.yang@waterfronthotels.net
Zoom ID: 652 145 6245



**Van Leslie Dee A.
Giangan**
Conventions and Events
Coordinator
+639 98-594-8650
d.giangan@waterfronthotels.net
Zoom ID: 573 037 6950



MEETING PACKAGES





WHOLE DAY MEETING

PHP 1,300.00 nett/person

(Minimum of 10 persons)

PACKAGE INCLUSIONS

- Use of the venue for 8 hours
- 2 snack breaks
- Buffet lunch with one round of standard drink
(choices of soda or iced tea)
- Flowing coffee and tea
- Basic sound system with 2 wired microphones
- White board or flip chart with markers
- Mints, note pad and pencil

HALF DAY MEETING

PHP 1,100.00 nett/person

(Minimum of 10 persons)

PACKAGE INCLUSIONS

- Use of the venue for 4 hours
- 1 snack break
- Buffet lunch or dinner with one round of standard drink
(choices of soda or iced tea)
- Flowing coffee and tea
- Basic sound system with 2 wired microphones
- White board or flip chart with markers
- Mints, note pad and pencil





LUNCH / DINNER PACKAGE

PHP 990.00 nett/person

(Minimum of 30 persons)

PACKAGE INCLUSIONS

- Use of the venue for 4 hours
- Buffet or Family style menu
- One round of standard drink *(choices of soda or iced tea)*
- Basic sound system with 2 wired microphones
- Table centerpiece



BE A CHEF



MEETING PACKAGE Menu Breakdown

| PACKAGE | AM AND PM SNACK | | LUNCH (Buffet or Family Style) | | | | | |
|--------------------------------|-------------------|--------------|--------------------------------|------|-------------|-----------|------|---------|
| | Savory / Sandwich | Pastry/Sweet | Appetizer/Salad | Soup | Main Course | Vegetable | Rice | Dessert |
| Whole Day PHP 1,300.00 nett | 1 | 2 | 2 | 1 | 3 | 1 | 1 | 1 |

| PACKAGE | SNACK | | LUNCH (Buffet or Family Style) | | | | | |
|-------------------------------|-------------------|--------------|--------------------------------|------|-------------|-----------|------|---------|
| | Savory / Sandwich | Pastry/Sweet | Appetizer/Salad | Soup | Main Course | Vegetable | Rice | Dessert |
| Half Day PHP 1,100.00 nett | 1 | 2 | 2 | 1 | 3 | 1 | 1 | 1 |

LUNCH OR DINNER PACKAGE

| PACKAGE | Buffet or Family Style | | | | | |
|-------------------------------|------------------------|------|-------------|-----------|------|---------|
| | Appetizer/Salad | Soup | Main Course | Vegetable | Rice | Dessert |
| PHP 990.00 nett per person | 2 | 1 | 3 | 1 | 1 | 2 |



MEETING PACKAGE SNACKS MENU SELECTION

SANDWICHES

- Ham and cheese sandwich with potato chips
- Corned beef hash on soft bun with potato chips
- Chicken sandwich with potato chips
- Smoked chicken and tomato in whole wheat bread
- Chicken barbeque and cheese wrap with potato chips
- Tomato and mozzarella panini with potato chips
- Grilled vegetables sandwich with potato chips
- Eggs and olives sandwich with potato chips
- Tuna and celery sandwich with potato chips

SAVORY

- Baked sausage roll with mustard sauce
- Penne pasta with carbonara sauce
- Baked macaroni and cheese
- Beef lasagna
- Fusilli pasta with chicken and creamy pesto
- Tuna empanada
- Vegetable empanada
- Penne pasta with puttanesca sauce
- Pancit canton

PASTRY

- German doughnut
- Vanilla doughnut
- Chocolate doughnut
- Strawberry doughnut
- Sugar doughnut
- Ube ensaymada
- Cheese ensaymada
- Chocolate ensaymada
- Cinnamon roll
- Tuna pandesal
- Chicken pandesal
- Pork asado pandesal
- Vegetable pandesal
- Butter croissant
- Almond croissant
- Chocolate croissant
- Mango danish
- Strawberry danish
- Blueberry danish
- Pineapple danish
- Peach danish
- Torta



SWEETS

- Chocolate brownie
- Coffee brownie
- Mocha brownie
- Carrot cake
- Chocolate cake
- Orange cheese cake
- Vanilla cheese cake
- Mango shortcake
- Black forest cake
- Red velvet cake
- Cassava cake
- Vanilla chocolate marble
- Strawberry swiss roll
- Brazo de Mercedes



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
- 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)

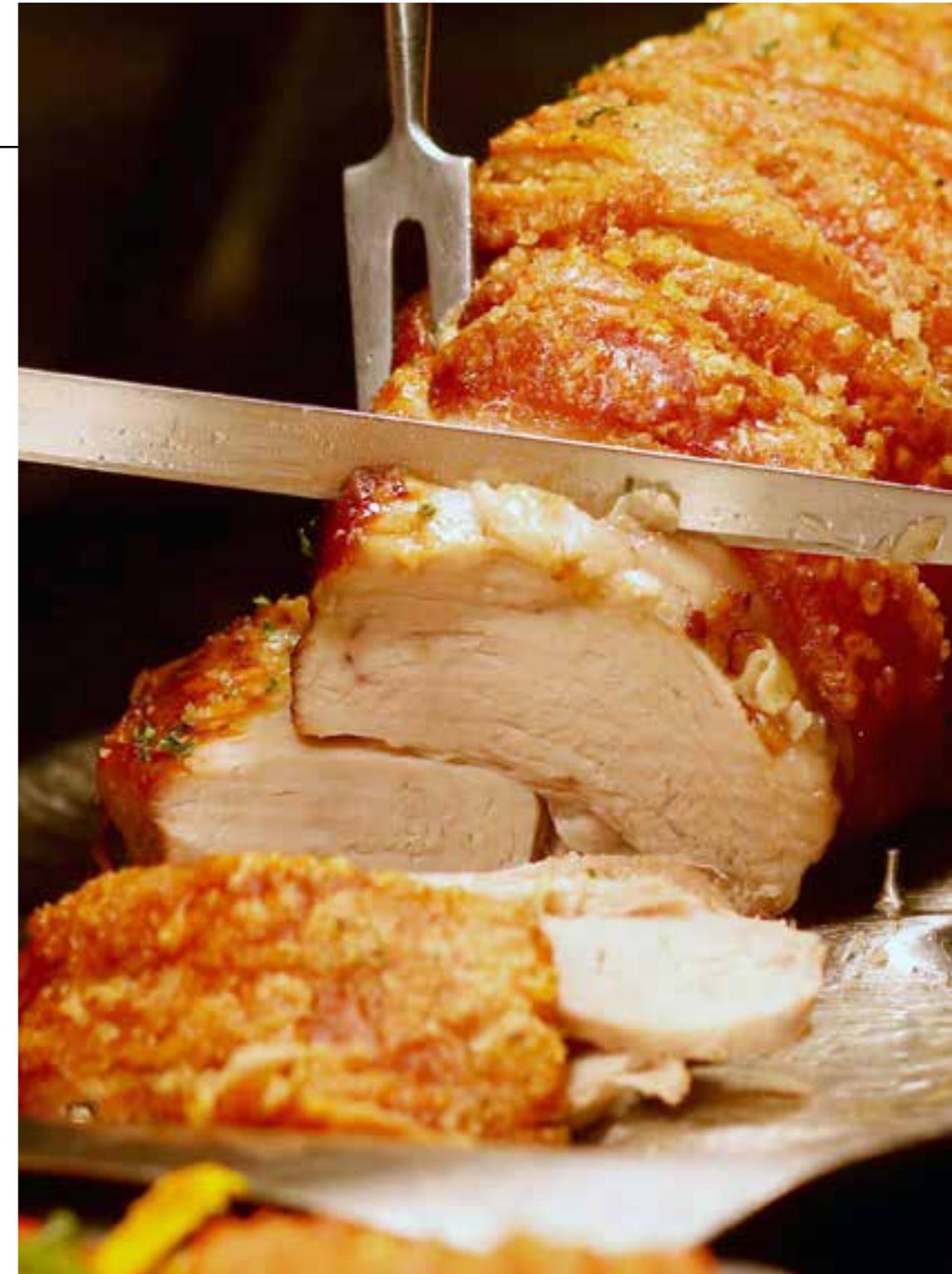
Soft Polenta Flavored With Cumin, Grilled Vegetables, Red Wine Sauce

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 8,000.00 nett

Good for 20-30 persons

MEDIUM, 13 kilos

PHP 10,000.00 nett

Good for 30-40 persons

LARGE, 15 kilos

PHP 11,000.00 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 Alan

Chef Alan
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

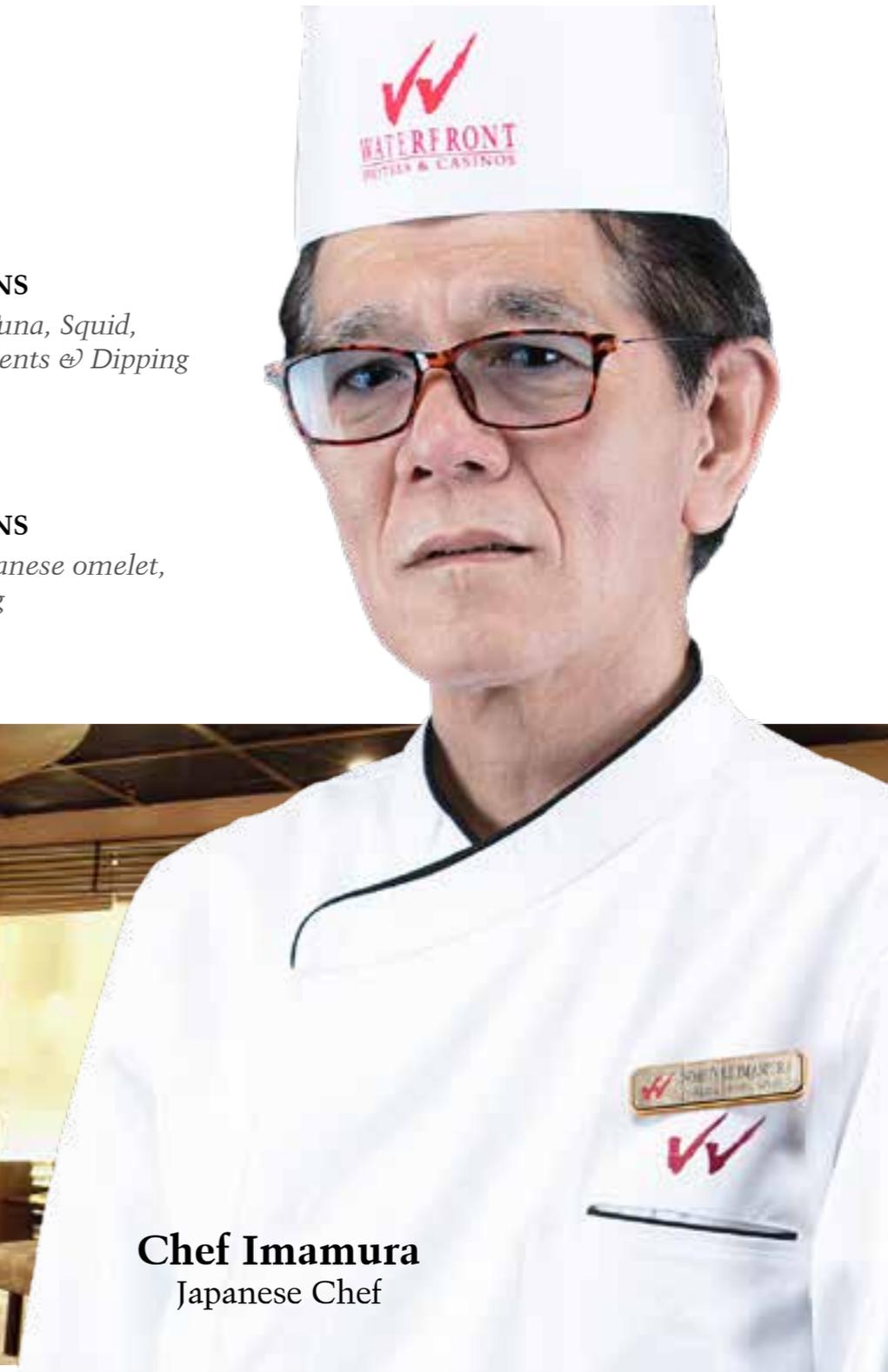
PHP 24,000.00 NET PER 50 PERSONS

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

| Pass Around 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 | 2 | 2 |
| Package B - PHP 900.00 | 1 | 3 | 3 | 2 |
| Package C - PHP 1,100.00 | 2 | 3 | 3 | 3 |
| Package D - PHP 1,300.00 | 2 | 4 | 4 | 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, togarashi-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





PACKED MEAL MENU

PHP 400.00 nett/person

(Minimum of 30 persons)

MENU A

Wok-Fried Rice
Chicken Vegetables Stew
Caribbean Carrot Cakes

MENU B

Pork Adobo
Steamed Rice
Caribbean Carrot Cakes

MENU C

Sweet & Sour Fish
Steamed Rice
Caribbean Carrot Cakes

MENU D

Deep-Fried Marinated Sesame Chicken
Steamed Rice
Caribbean Carrot Cakes

** Inclusive of one (1) bottled water OR one (1) canned soft drink **





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
- Conference Mic
 - Central unit PHP 3, 500.00
 - Chairman unit PHP 2, 500.00
 - Delegate's unit PHP 800.00/unit
- VGA Cable and splitter PHP 800.00

FUNCTION ROOMS TABLE

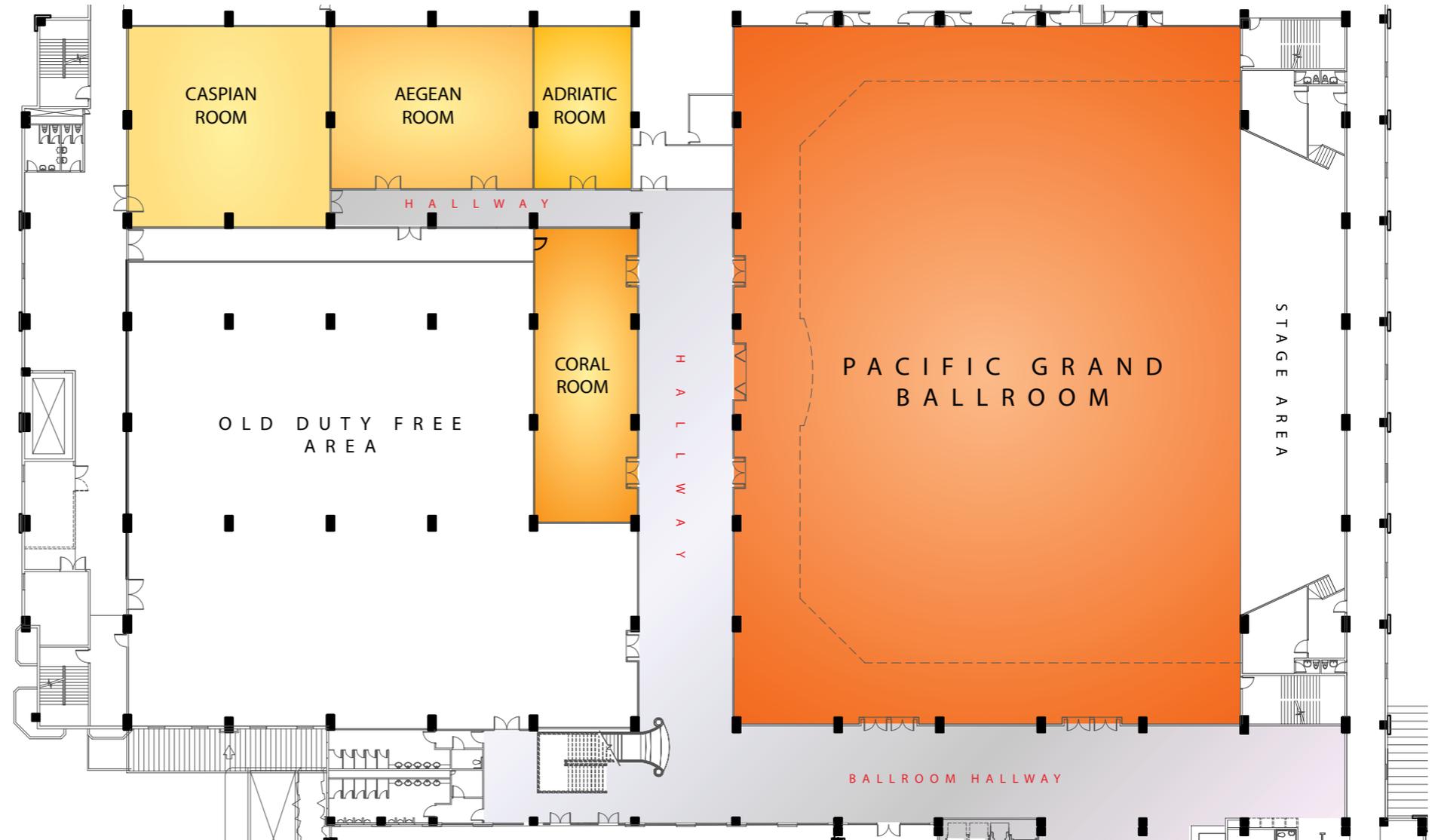


SECOND LEVEL



| 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 |

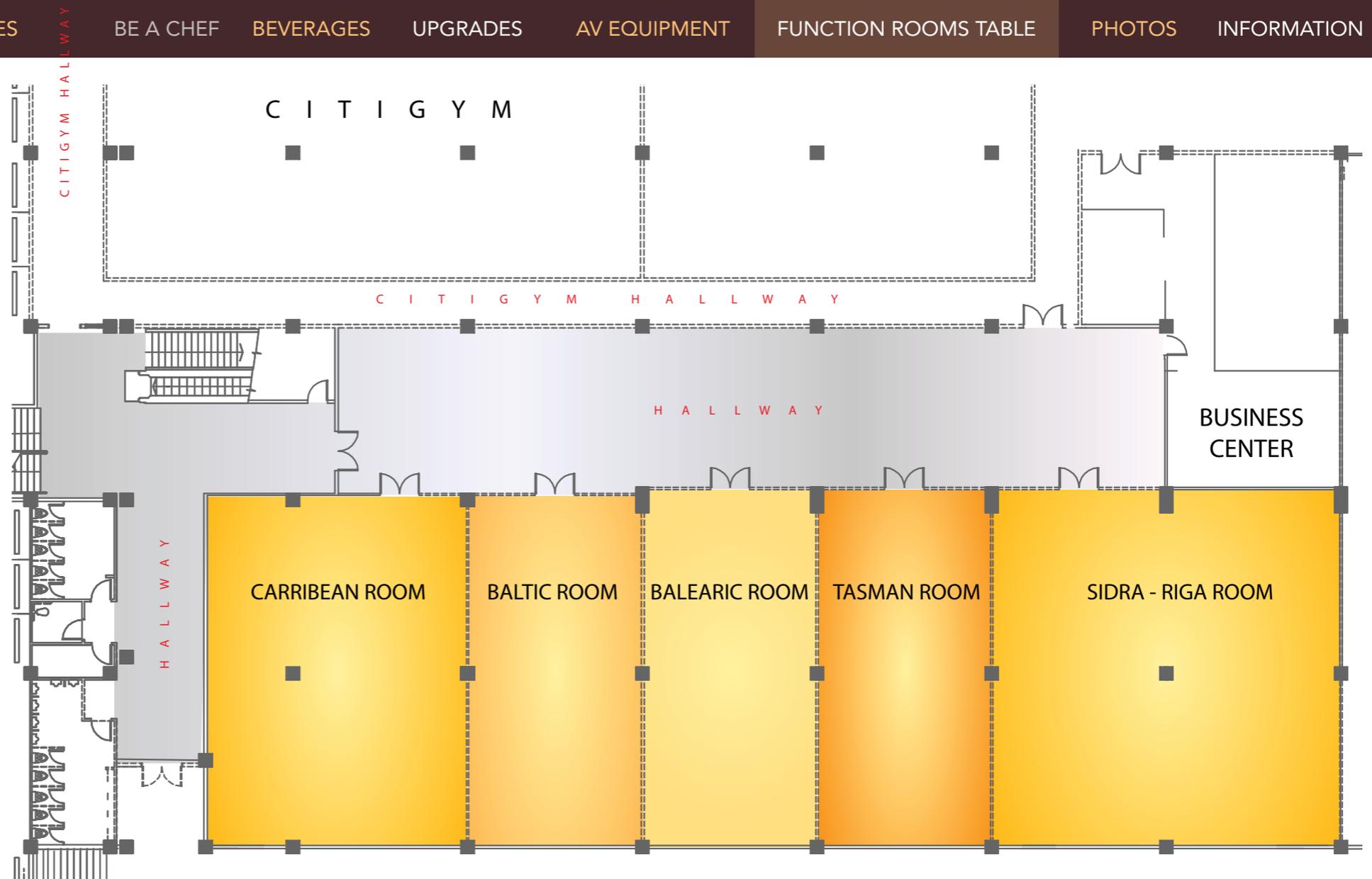
LOBBY LEVEL



| 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 |

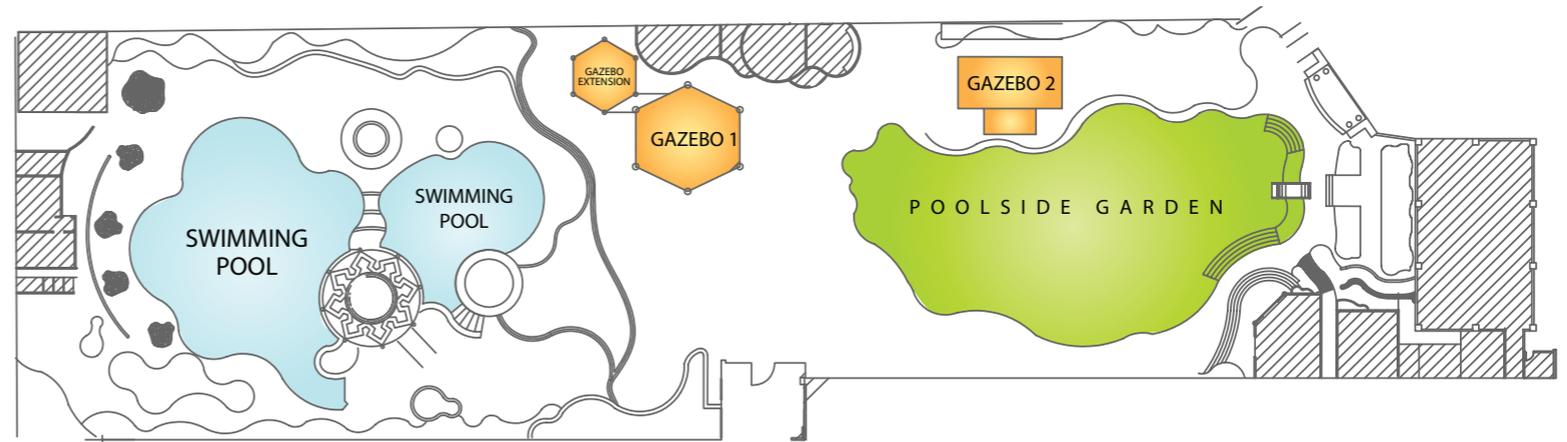


LOWER LOBBY LEVEL

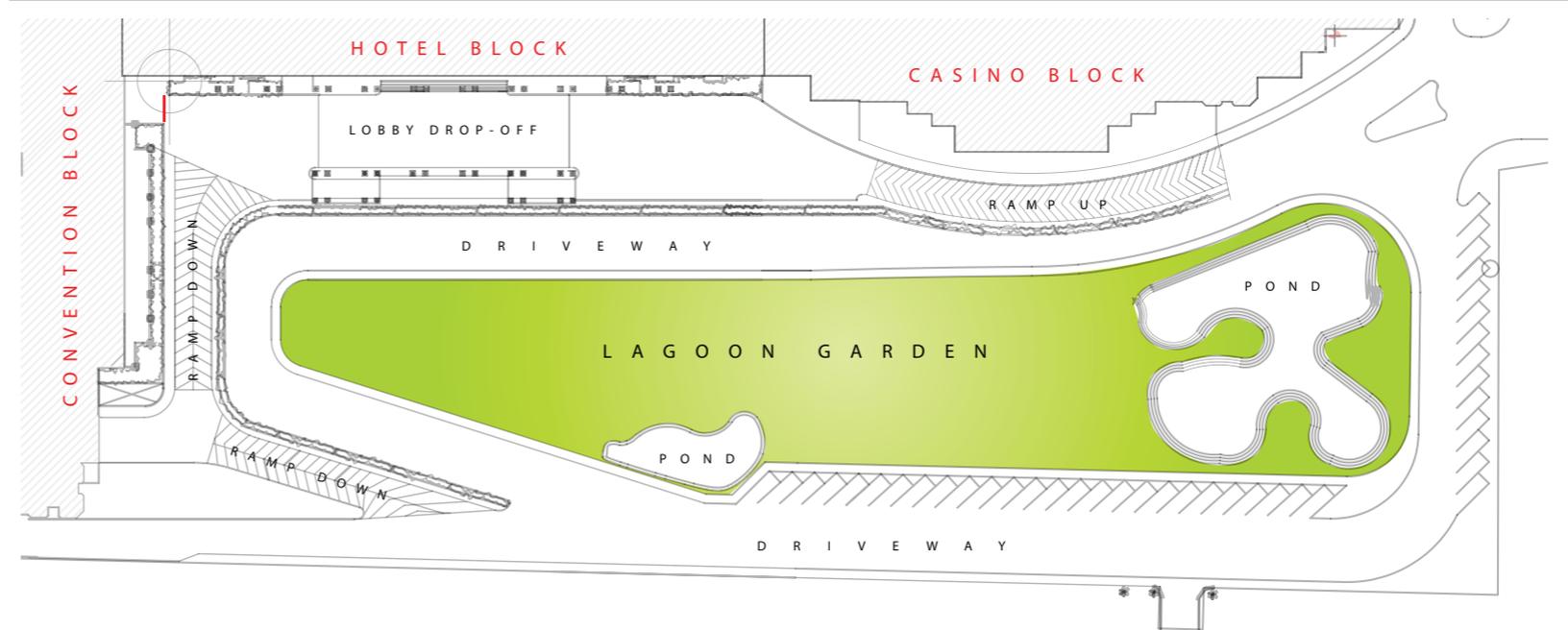


| FUNCTION ROOMS | AREA (sq.m.) | DIMENSION (m) | CEILING HEIGHT (m) | BANQUET (12 seats/table) | THEATRE | CLASS ROOM (3seats/table) | HALLOW SQUARE | COCKTAIL | U-SHAPE |
|-----------------------------------|-----------------|------------------|--------------------------|-----------------------------|---------|------------------------------|------------------|----------|---------|
| 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.





FOREIGN LANGUAGES SPOKEN IN THE HOTEL

ENGLISH
SWEDISH
NORWEIGIAN
DANISH
JAPANESE
CHINESE
ITALIAN
KOREAN
SPANISH

