



*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

# CONVENTIONS AND EVENTS TEAM



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# 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





# Dress up PACKAGES

## Package A

**PHP 10,000 nett**

*If no event or guest room is booked with the Hotel*

### INCLUSIONS

- Use of a dress up room for 4 hours maximum
- 40 pieces packed meal
- 40 pieces bottled water
- Photo/video shoot within the Hotel premises

## Package B

**PHP 8,000 nett**

*If an event or guest room is booked with the Hotel*

### INCLUSIONS

- Use of a dress up room for 4 hours maximum
- 40 pieces packed meal
- 40 pieces bottled water
- Photo/video shoot within the Hotel premises

## RATES FOR PHOTO/VIDEO SHOOT ONLY:

**PHP 5,000 nett**

*If no event or guest room is booked with the Hotel*

**PHP 2,500 nett**

*If an event or guest room is booked with the Hotel*

*\*Applicable only to shoots that do not fall on the actual event/guest room booking date (e.g. pre-nup shoot, pre-event shoot, etc.)*

### Add-on Rates:

Packed Meal	PHP 150.00 nett per order <i>(inclusive of bottled water)</i>
Standard drinks <i>(Soda, iced tea, chilled juice, bottled water)</i>	PHP 120.00 nett per order
Brewed Coffee	PHP 3,800.00 nett per percolator <i>(70-80 cups)</i>
House wine <i>(red or white)</i>	PHP 1,500 nett per bottle
Canapé platter	PHP 2,500 nett per platter <i>(10 persons per platter)</i>
Cheese platter	PHP 4,500 nett per platter <i>(10 persons per platter)</i>
Sandwich platter	PHP 4,500 nett per platter <i>(10 persons per platter)</i>

### Notes:

- Photo/video shoot within the Hotel premises is subject to terms and conditions indicated in the Photo-shoot Permit.
- The 40 pieces packed meal inclusion will all be served at one meal period only
- Prior booking is required (at least 3 days before the dress up/shoot date)





# *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>Sushi/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
- 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

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- 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

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







## DESSERT

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- 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 &amp; 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	<b>PHP 600.00 nett/person for the first 3 hours</b> <b>PHP 190.00 nett/person per succeeding hour</b> Unlimited refill of soft drinks, chilled juices, iced tea and bottled water
Bar Package B	<b>PHP 700.00 nett/person for the first 3 hours</b> <b>PHP 230.00 nett/person per succeeding hour</b> Unlimited refill of soft drinks, chilled juices, iced tea, bottled water and local beers
Bar Package C	<b>PHP 800.00 nett/person for the first 3 hours</b> <b>PHP 260.00 nett/person per succeeding hour</b> Unlimited refill of soft drinks, chilled juices, iced tea, bottled water, local beers, and house wine (red and white)
Bar Package D	<b>PHP 900.00 nett/person for the first 3 hours</b> <b>PHP 300.00 nett/person per succeeding hour</b> 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**  
Executive Chef





### **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**

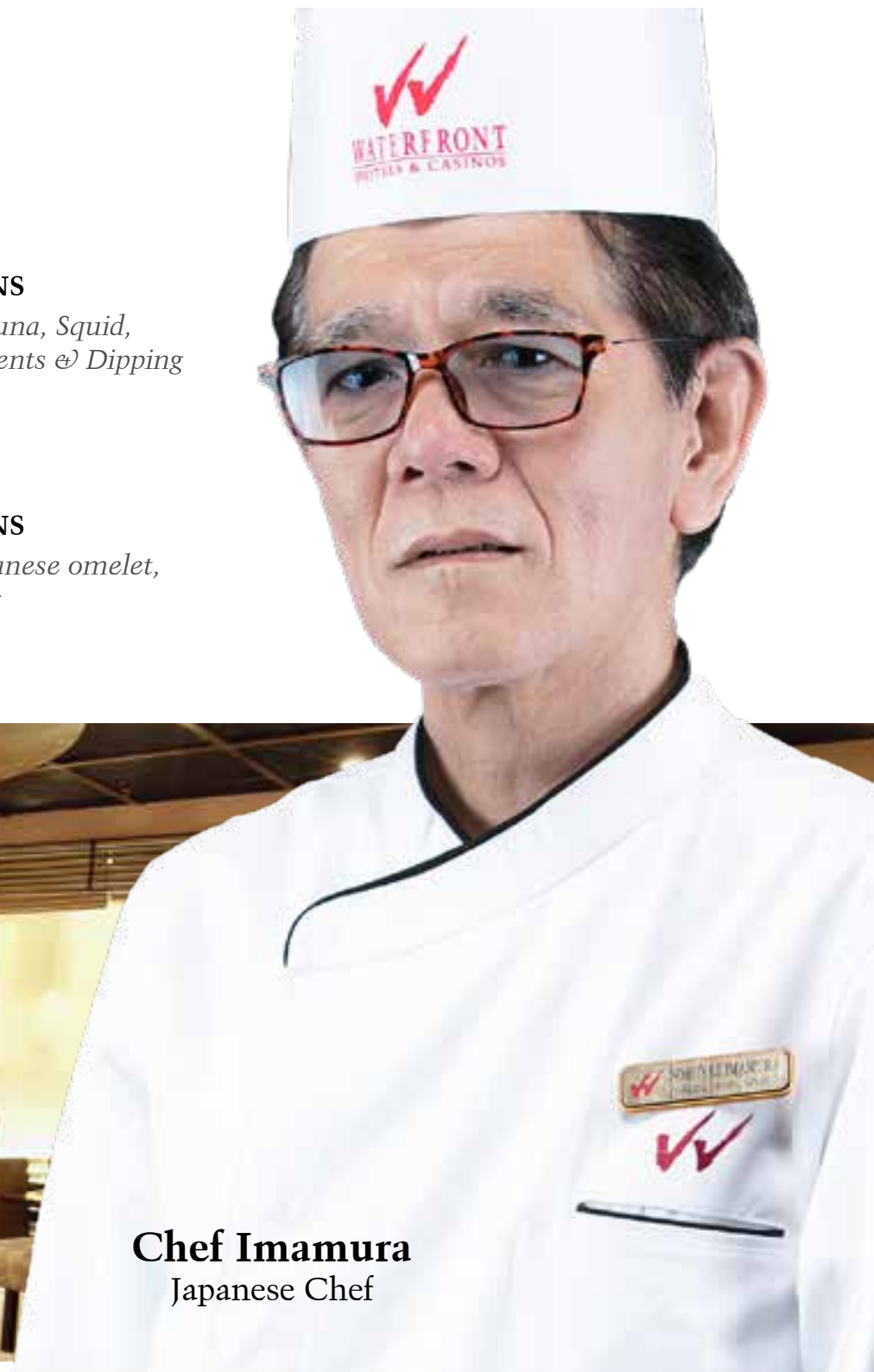
**PHP 24,000.00 NET PER 50 PERSONS**

*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

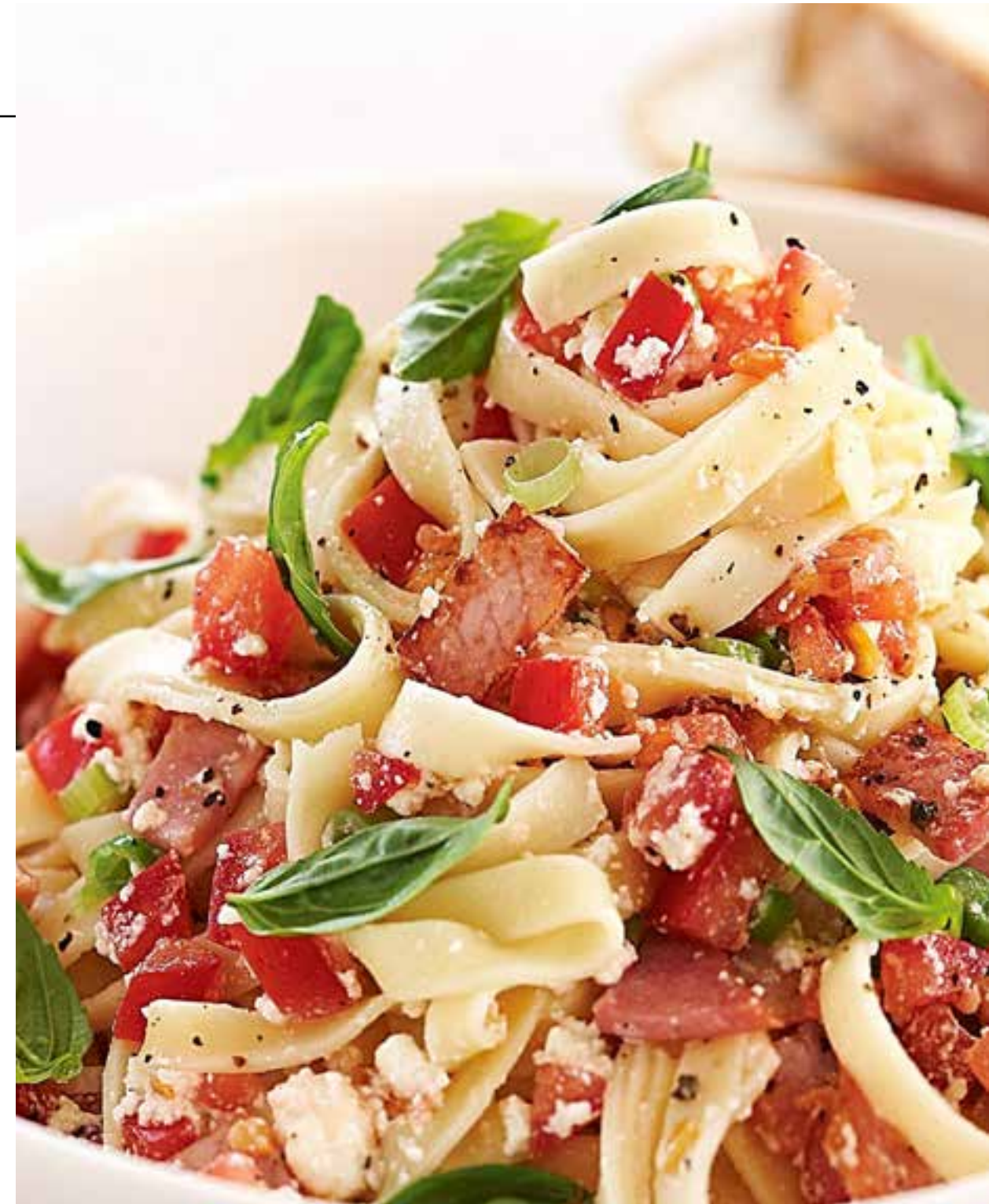
PHP 18,000.00 NET PER 50 PERSONS

*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





## 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





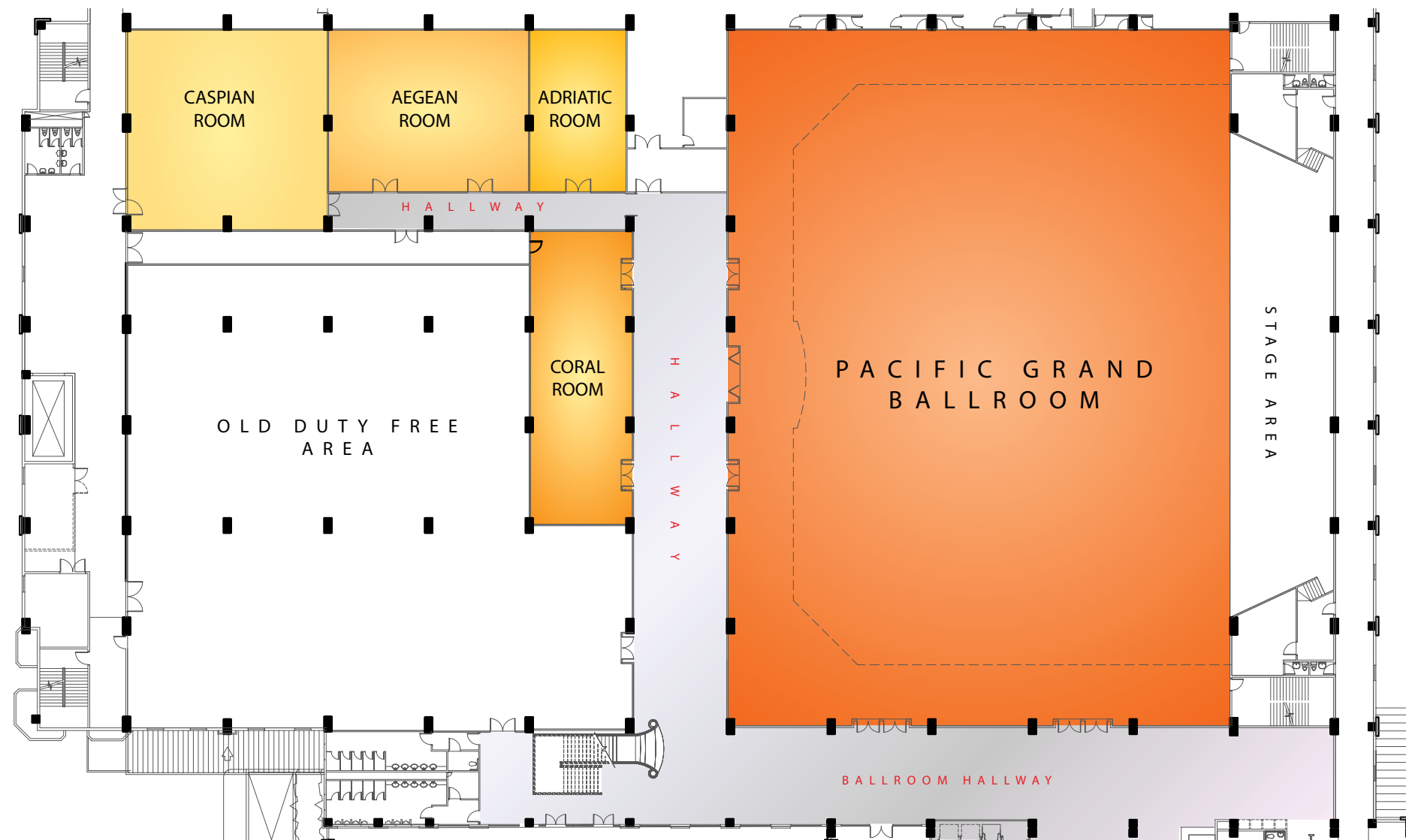
## SECOND LEVEL



FUNCTION ROOMS	AREA (sq.m.)	DIMENSION (m)	CEILING HEIGHT (m)	BANQUET (12 seats/table)	THEATRE	CLASS ROOM (3seats/table)	HALLOW SQUARE	COCKTAIL	U-SHAPE
<b>SECOND LEVEL</b>									
• 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



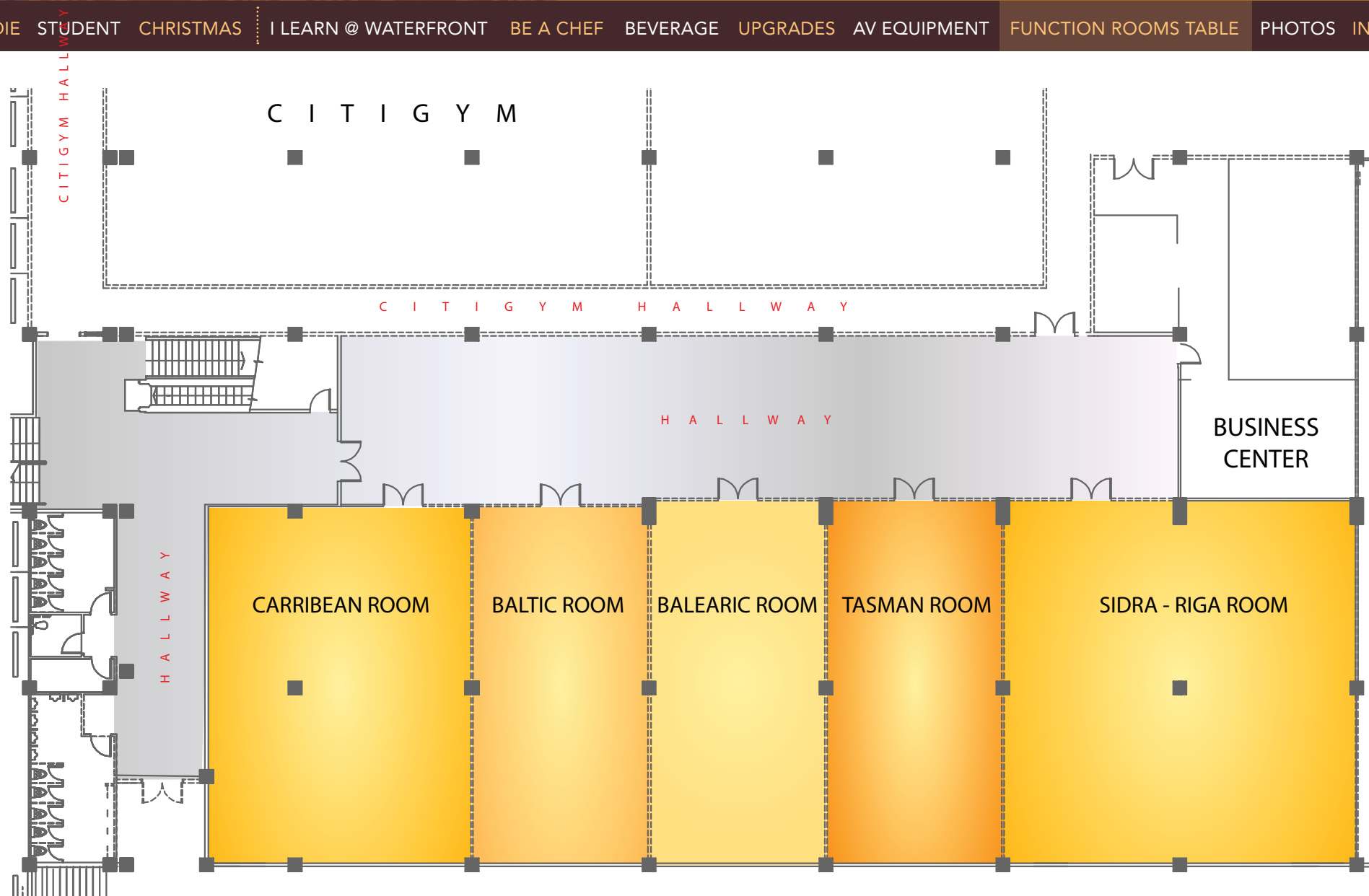
## LOBBY LEVEL



FUNCTION ROOMS	AREA (sq.m.)	DIMENSION (m)	CEILING HEIGHT (m)	BANQUET (12 seats/table)	THEATRE	CLASS ROOM (3seats/table)	HALLOW SQUARE	COCKTAIL	U-SHAPE
<b>LOBBY LEVEL</b>									
• 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

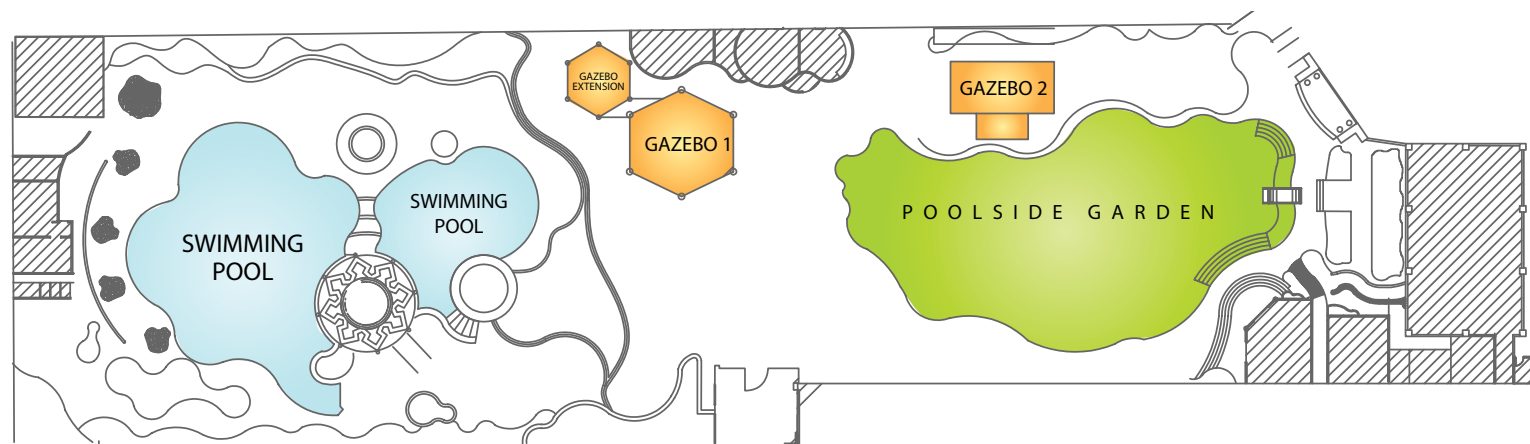


## LOWER LOBBY LEVEL

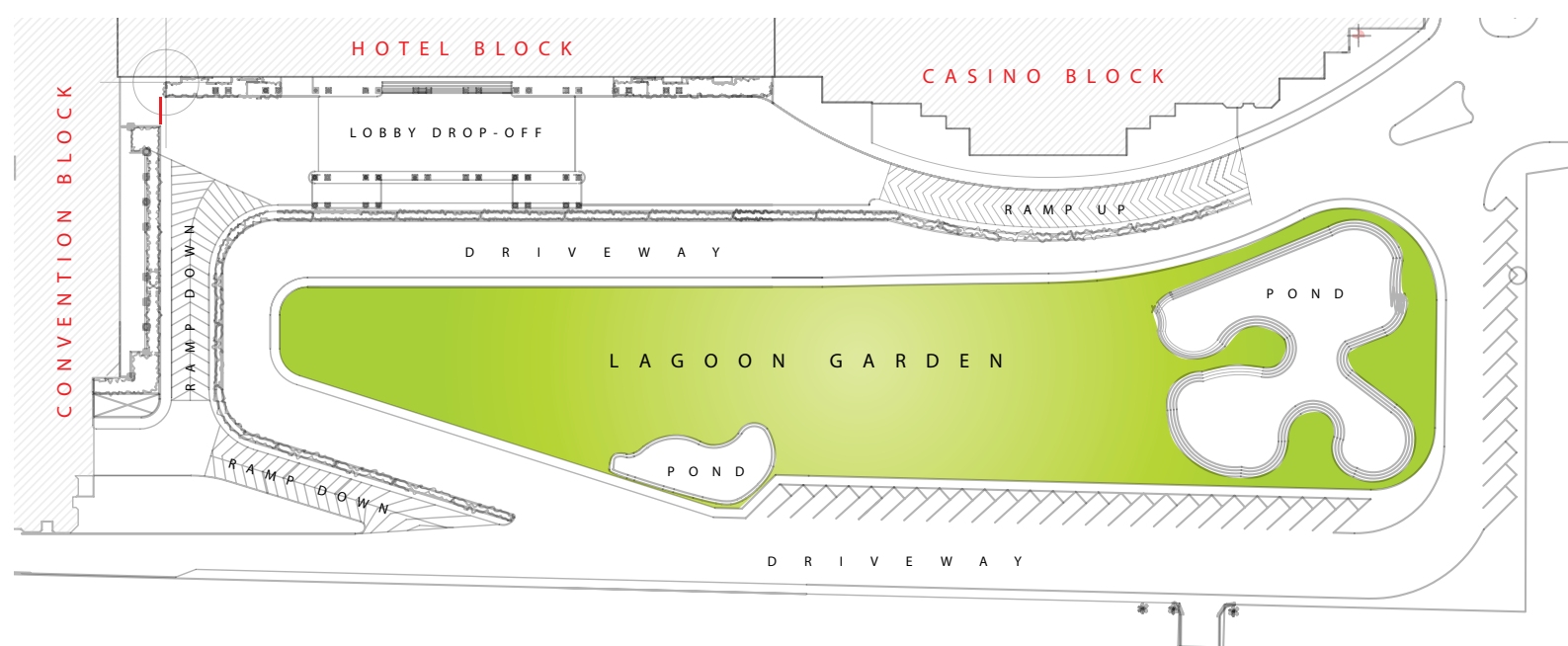


FUNCTION ROOMS	AREA (sq.m.)	DIMENSION (m)	CEILING HEIGHT (m)	BANQUET (12 seats/table)	THEATRE	CLASS ROOM (3seats/table)	HALLOW SQUARE	COCKTAIL	U-SHAPE
<b>LOWER LOBBY LEVEL</b>									
• CARRIBEAN ROOM	184.76	11.62 x 15.90	3	144	150	111	40	132	35
• BALTIC, BALEARIC & TASMAN ROOMS	126	16.20 x 23.22	3	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
<b>LOWER LOBBY LEVEL</b>									
• 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.*