



Wedding Banquet Menu

Php1,500.00 per cover

Menu #1: Pilipino

Appetizers

Halabos na Hipon
Kinilaw na Isda
Burong Itlog ng Pugo

Salad

Ensaladang Pilipino :
Labanos at Kamatis
Ampalayang Patismansi
Talong at Balayang Bagoong

Soup

Pancit Molo ng Iloilo

Noodles/Rice

Sotanghon Guisado
Pandan Rice
Dinner Rolls and Butter

Entrees

Pinais (Crab and Shrimp with Buko in Gata)
Chicken Inasal
Pork Humba
Kare-kareng Buntot at Goto

Desserts

Two Kinds of Kakanin
SeaWind Turon Fingers
Fresh Fruits in Season

Freshly Brewed Coffee



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Menu #2: Pilipino Too

Appetizers

Halabos na Hipon

Balut a la Pobre

Tokwa't Baboy

Salads

Sari-saring Talbos ng Gulay with Balayan Vinaigrette

Green Mango and Salted Eggs

Fresh Lumpia Ubod

Soup

Chicken Binakol

Noodles/Pasta

Pansit Palabok

Steamed Pandan Rice

Assorted Breads and Butter

Entrees

Guinataang Hipon sa Calabasa at Sitaw

Adobong Manok

Pork Barbecue

Beef Caldereta

Desserts

Assorted Kakanin

SeaWind Turon Fingers

Fresh Fruits in Season

Freshly Brewed Coffee



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Menu #3: Continental

Appetizers

Gambas al Ajillo
White Fish in Garlic and Olive Oil
Charcuterie
(Assorted European Sausages)

Salads

Salad Nicoise
Pomelo Radish Salad
Chicken Macaroni Pineapple
Mixed Greens with Two Dressings

Soup

Sopa de Ajo or Sopa ala Reina

Noodles/Rice

Vegetable Lasagna
Steamed Rice
Assorted Breads and Butter

Entrees

Pescado a la Vizcaina
(Fish Fillet in Tomato Sauce)
Coq au Vin
(Chicken in Red Wine Sauce)
Roast Pork loin in Applesauce
Filet Mignon with Mushroom Gravy

Dessert

Leche Flan
Chocolate Mousse
Fresh Fruit in Season

Freshly Brewed Coffee



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Menu #4: International

Appetizers

Shrimp Cocktail
Frito Misto with Tartare Sauce
Devilled Egg Halves

Salads

Argentinian Fruits and Vegetable Salad in Creamy Mustard Whip
Russian Salad
Tatziki Salad
(Greek Salad of Cucumber and Mint Yoghurt)

Soup

Sopa de Mariscos

Pasta/Rice/Bread

Paella de Fideos
Steamed Rice
Assorted Breads and Butter

Entrees

Bangus Belly Papillote with Crab Fat Sauce
Roast Chicken with 40 Cloves of Garlic
Ruby Pork Stew
Tournedos Federico
(Tenderloin Tapenade of Olives, Anchovies, and Capers)

Desserts

Blueberry Cheesecake
Sans Rival
Fresh Fruit Platter

Freshly Brewed Coffee



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Menu #5: Asian Fusion

Appetizers

Mushroom Adobo Wrapped in Roasted Eggplant
Fried Laguna Cheese and Spinach
Smoked Salmon with Wasabi Mayo on Melba Toast

Salads

Continental Salad Bar
Dressings:
Ranch, Italian Vinaigrette, Thousand Island

Soup

Bouillabaise Soup

Carbo :

Pasta : Linguinni & Penne
Sauces : Creamy Seafoods & Basil Pesto
Steamed Pandan Rice
Assorted Breads & Butter

Entrees:

Bouillabaise
(Steamed Mixed Seafoods)

Grill

Chicken Barbecue, Baby-back Ribs, Beef Tenderloin
Dips:
Onion Mixture, Bearnaise, Churon

Desserts

Petit Fours & Pralines
Tropical Fruits in Season

Freshly Brewed Coffee