



**CHATEAU**  
**by The Sea**

*Where life is celebrated*

Brgy. Buot, Punta Engaño, Lapu-lapu City, Cebu, Philippines  
(+63 32) 517.2000 | 0917.328.7278 | 0917.306.2900 | celebrate@chateaubythea.ph | www.chateaubythea.ph

### EVENT PACKAGE

**Php 888.00 nett/person (Minimum of 100 persons)** - Garden Terrace / The Cottage / The Wharf  
**Php 888.00 net/person (Minimum of 200 persons)** – Seaside Promenade

**Php 1,288.00 nett/person (Minimum of 100 persons)** – Main Hall A or Main Hall B  
**Php 1,288.00 net/person (Minimum of 200 persons)** – Main Hall

#### INCLUSIONS:

- Choice of One (1) Venue
- Use of venue for four (4) hours
- Two (2) hours Ingress, one (1) hour Egress
- Basic Sound System with Microphone
- Basic LCD Projector with Wide Screen
- 5 LED Lights
- Modular Stage
- Free Overnight Stay at a Deluxe Room with Two persons with Breakfast
- Standard Buffet Menu of Either:  
**Red Carpet, Lounet's, Virtucio, Creative Cuisine, Chef Ro-J, Sonnets, Chef A&S Kitchen, J&C Catering**
- Provision of Caterer's Tables and Chairs with Covers

*Price is subject to change without prior notice*

#### EXTRA CHARGE:

- Additional guest at Php 888 nett per person
- Upgrade to Main Hall plus Php 40,000 nett
- Full Band or Mobile equipment energy charge: Php 5,000
- Wharf: Php 2,500 per hour in excess for four (4) hours
- Garden Terrace and The Cottage: Php 5,000 per hour in excess for four (4) hours
- Main Hall: Php 10,000 per hour in excess for four (4) hours

#### PAYMENT TERMS:

- Php 10,000 upon reservation with Signed Contract
- 50% Down payment – Sixty (60) days before the event
- Full payment – Thirty (30) days before the event
- Any prepayment is strictly non-refundable and non-transferable
- Any incidentals on the day of the event must be settled right after the event



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**RED CARPET**

**MENU A**

Green Salad with Grilled Fish in Mustard Sauce  
Chicken Tim with Asparagus  
Braised Chinese Spareribs  
Javanese Bam-e  
Chow Pat Chen  
Fried Rice / Plain Rice  
Broken Window  
Leche Flan

**MENU B**

Chicken Macaroni Salad  
Crispy Chicken with Kopeks  
Fish Fillet with Black Beans Sauce  
Seafood Marinara  
Barbecued Roast Pork Belly  
Fried Rice / Plain Rice  
Blitz Torte  
Choco Zambo

**MENU C**

Pomelo Salad  
Chicken Afritada  
Pork Pieces with Chili Sauce  
Sauteed Chicken with Mixed Vegetables  
Beef with Onions  
Fried Rice / Plain Rice  
Moist Chocolate Cake  
Mango Float

**MENU D**

Potato Apple Salad  
Chinese Humba  
Chicken Canneloni  
Stir Fried Vegetables with Quail Egg  
Beef with Mushroom Sauce  
Fried Rice / Plain Rice  
Brownies  
Rainbow Delight

**INCLUSIONS:** Tables and chairs with covers, buffet table with centerpiece, wait staff, utensils, one round drinks (Iced tea / Juice)

**Additional Orders:**

Water (5 gallons) Php 50.00  
Ice (10 kilos) Php 100.00 per bag  
Halo-halo bar (good for 50) Php 3,000 per order  
Crepe Station (good for 50) Php 3,500 per order  
Fresh Fruit Shake Bar (good for 50) Php 3,500 per order  
Sushi Platter (good for 15 – 20) Php 3,500 per order  
Prawn Tempura Php 3,000 / Php 5,000 / Php 7,000  
Taco Station (good for 50) Php 2,500 per order  
Burrito Station (good for 50) Php 3,000 per order  
Salad Bar (good for 50) Php 2,800 per order

**Choices are for 60 per minimum**

For less than 60 heads, per head rate:  
50 persons      Php 360 per head  
40 persons      Php 380 per head  
30 persons      Php 420 per head  
(Weddings, 100 person minimum)



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## LOUNETS FOODS AND CATERING SERVICES

### MAIN COURSE CHOOSE FIVE (5)

#### BEEF

Mechado  
Beef with Mushroom  
Sweet and Sour Beef Meatballs  
Beef Steak  
Beef Curry  
Beef Caldereta  
Balbacua  
Kare-Kare  
Beef Mechado  
Callos  
Beef Stew  
Beef Siomai  
Lengua Estofado  
Beef with Onions  
Beef with Broccoli  
Ox Tripe with Black Beans

#### PORK

Hawaiian Porkchop  
Humba with Eggs  
Embutido  
Lechon Kawali  
Hamonada  
Sweet and Sour Pork  
Pork Tocino  
Breaded Porkchop  
Sweet and Sour Pork Meatballs  
Pork Steak with Pineapple Chunks  
Pork Menudo  
Pork Asado  
Pork Barbecue  
Pork Siomai  
Stir Fry Pork  
Pork Fillet with Sweet Chili Sauce  
Pork with Black Beans  
Grilled Pork Belly  
Pork Spare Ribs in Barbecue Sauce

#### POULTRY

Chicken Roll with Ham & Butter  
Garlic Chicken  
Lemon Chicken  
Chicken Pandan  
Chicken Relleno  
Chicken Curry  
Chicken Barbecue  
Chicken Pork Adobo  
Chicken with Pineapple Chunks  
Chicken Afritada  
Buttered Chicken  
Chicken Fillet with Mushroom  
Chicken Lollipop  
Chicken Chunks with Honey Sauce  
Chicken with Chipotle Sauce  
Chicken Fillet with Honey Rock Sauce

#### SEAFOOD

Sweet and Sour Fish Fillet  
Shrimp Rolls  
Fish Fillet with Tartar Sauce  
Shrimp Tempura  
Shrimp with Green Peas  
Shrimp Toast in Butter  
Fish Kinilaw  
Calamares  
Fish Rolls  
Fish Fillet with Sweet Chili Sauce

#### VEGETABLES & OTHERS

Chop Suey  
Bicol Express  
Vegetables with Quail Eggs  
Chaopat Chin  
Four Seasons Vegetables  
Pinakbet  
Caldereta (Goat Meat)  
Fresh Lumpia  
Lumpia Shanghai  
Cabbage Rolls  
Spring Rolls (Vietnamese)  
Chinese Lumpia

#### NOODLES & PASTA

Lasagna  
Pancit Guisado  
Bam-I  
Baked Spaghetti  
Saucy Spaghetti  
Baked Ziti  
Seafoods Pasta

#### APPETIZER Choose One (1)

Dagmay Gabi (Taro)  
Leaves La-ing  
Guinataang Langka Salad  
Ampalaya with Egg  
Guinataang Puso ng Saging Salad  
Cucumber Salad  
Green Mango with Bagoong  
Kangkong  
Atchara  
Sweet and Sour Eggplant  
Radish Salad  
Binagoongang Iba  
Ampalaya Salad  
Garden Salad

#### DESSERTS Choose One (1)

Fruit Salad  
White Salad  
Potato Apple Salad  
Ham Macaroni Salad  
Banana Cake  
Leche Flan  
Black Sambo  
Macaroons  
Fruit Macaroni Salad  
Chicken Macaroni Salad  
Mango Float  
Mango Pandan  
Shell Macaroni  
Buco Salad  
Buco Pandan  
Window Cathedral  
Seasons Fresh Fruits

*With Plain Rice, Seasoned Fruits and One (1) Round of Softdrink*



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## CHEF RO-J CUISINE

### MAIN COURSE CHOOSE FIVE (5)

#### BEEF

BEEF CALDERETA  
BEEF TERRIYAKI  
BEEF STROGANOFF  
BEEF ASADO  
BEEF MENUDO  
BEEF WITH BROCCOLI  
FILIPINO BEEF STEAK  
BEEF WITH ONIONS  
BEEF WITH MUSHROOM  
KARE-KARE

#### PORK

SWEET AND SOUR PORK  
PORK ASADO  
PORK HUMBA  
PORK AFRITADA  
PORK MENUDO  
FRIED PORKCHOP  
BRAISED PORK IN SOY SAUCE  
PORK STEW  
MEAT BALLSW/ SWEET CHILI SAUCE  
ROAST PORK LOIN  
EMBUTIDO  
PORK SIOMAI  
GRILLED PORK BELLY  
HAMONADA  
HAWAIIAN PORKCHOP  
PORK FILLET WITH SWEET CHILI SAUCE  
PORK STEAK W/ PINEAPPLE CHUNKS

#### CHICKEN

CHICKEN CORDON BLEU  
GARLIC CHICKEN  
CHICKEN PANDAN  
CHICKEN CURRY  
LEMON CHICKEN  
CHICKEN BBQ  
CHICKEN PORK ADOBO  
CHICKEN LOLLIPOP  
CHICKEN AFRITADA  
CHICKEN FILLET W/ MUSHROOM  
SPICY CHICKEN WINGS  
CHICKEN TERIYAKI  
ROAST CHICKEN  
BUTTERED CHICKEN

#### SEAFOODS

SWEET AND SOUR FISH  
BREADED FISH FILLET WITH TAR  
TAR SAUCE  
FISH FILLET IN MANGO SALSA  
FISH FILLET IN TAUSI SAUCE  
FISH IN TAUSI SAUCE  
FISH IN TAUSI SAUCE  
FISH FILLET IN LEMON GARLIC  
BUTTER SAUCE  
CALAMARES  
SOTANGHON GUISADO  
CARBONARA

#### VEGETABLES

CHOPSUEY  
CHAOPATCHIN  
VEGETABLES CURRY  
PINAKBET  
VEGETABLE LUMPIA  
BUTTERED VEGETABLES

#### PASTA

BAKED MACARONI  
SPECIAL BAM-I  
PANCIT GUISADO  
BEEF LASAGNA  
CHICKEN LASAGNA  
BAKED SPAGHETTI  
SPAGHETTI IN MEAT SAUCE

#### DESSERT

BANANA  
ASSORTED FRUITS  
FRUIT SALAD

FRUIT MACARONI SALAD  
WHITE SALAD  
BUKO PANDAN

MANGO PANDAN  
CHIKEN MACARONI SALAD  
MANGO TAPIO

#### HOUSE SPECIAL

*(per order basis w/ separate price)*

LENGUA ESTOFADO  
CRISPY PATA  
KALDERETANG KANDING

LECHON BELLY (SPICY OR  
REGULAR)  
SQUID IN COCONUT MILK  
LECHON KAWALI

PORK SISIG  
GARLIC BUTTERED SHRIMPS  
SEAFOOD PASTA

*With Plain Rice, Mineral Water and One (1) Round of Softdrink*



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## VIRTUCIO CATERERS

### MAIN COURSE CHOOSE FOUR (4)

#### PORK

Baby Back Ribs w/ Mexican BBQ Sauce  
Braised Pork Rib with Mushroom  
Breaded Pork w/ Curry Sauce  
Grilled Pork Chop w/ Teriyaki Sauce  
Pork Humba  
Pork Steak w/ Glaze Onion  
Roast Pork w/ Pepper Sauce  
Sired Pork w/ Robert Sauce  
Sweet & Sour Pork  
Tostado Adobo

#### BEEF

Beef Calderette  
Beef Meatballs w/ Marianara Sauce  
Beef Ribs Mechado  
Beef Tips w/ Vegetables Oyster  
Beef w/ Broccoli  
Bistek Ala Cebuano  
Bistek Ala Tagalog  
Braised Beef Ribs in Oyster Mushroom  
Braised Beef Ribs in Tomato Sauce  
Stir Fry Beef w/ Mushroom

#### POULTRY

Chicken Cordon Bleu  
Breaded Chicken Curry  
Chicken Ala Jello  
Chicken Buffalo Wings  
Chicken Pandan  
Chicken Teriyaki  
Chicken w/ Sweet & Chili Sauce  
Chinese Style Fried Chicken Wings  
Roasted Chicken

#### VEGETABLES

Chopsuey  
Nutty Fresh Lumpia  
Oriental Mixed Vegetables  
Chao Pat Chien  
Buttered Mixed Vegetables  
Cauliflower in White Sauce  
Shrimp in Bean Sprout  
Stir Fry Mixed Vegetables w/ Oyster Sauce

#### SEAFOODS

Fish Fillet w/ Sweet & Sour Sauce  
Breaded Fish Finger w/ Tartar Sauce  
Chili Squid  
Fish Toad Lad Prik  
Fried Fish w/ Lemon Butter Sauce  
Mixed Seafoods w/ Oyster Sauce  
Squid in Oyster Sauce

#### NOODLES / PASTA

Sotanghon Guisado  
Bam-I  
Bihon Guisado  
Spaghetti  
Lasagna  
Pancit Guisado

#### APPETIZER Choose one (1)

Dilis Variety  
Baked Tahong  
Crablets  
Crispy Fried Bakasi  
Green Mango Salad w/ Bagoong  
Kilawin Maskara sa Baboy  
Mixed Cebuano Kinilaw  
Mussel Kilpatrick  
Nilasing na Hipon  
Virtucio's Chicharon

#### SOUP Choose one (1)

Creamy Mushroom  
Seafood's Chowder  
Chunky Shrimp Soup  
Crabmeat and Corn Soup  
Cream of Broccoli  
Cream of Cauliflower  
Creamy Asparagus w/ Bacon Bits  
Pumpkin Soup  
Sopa de Ajo

### Choose One (1) Salad or One (1) Dessert only

#### SALAD

Chicken Macaroni Salad  
Ham Macaroni Salad  
Fruit Cocktail Salad  
Fruit Macaroni Salad  
Garden Salad w/ Thousand Island Dressing

Crema de leche ala Gerarda  
Window Cathedral  
Buko Pandan Gulaman  
Buko Salad  
Coco Macaroons  
Banana Cupcakes  
Mango Babalwa

#### DESSERTS

Mini Cupcakes  
Virtucio's Puto Sulot  
Sapin-Sapin  
Palitaw  
Biko Arturo  
Puto Kutsienta  
Maja Blanca

Mango Pandan Gulaman  
Mango Float  
Assorted Seasonal Fresh Fruits  
Fondue Choco Fountain w/ Mallows  
Cassava Cake  
Choco Brownies  
1,000 Assorted Mini Cupcakes

*With Plain Rice and One (1) Round of Softdrink or Bottomless Iced Tea*



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### J & C CATERING SERVICES

#### SET A

Plain Rice  
Beef with Broccoli  
Pork Afritada  
Chicken Cordon Bleu  
Fish Fillet

- Sweet and Sour Sauce
- Mayo dip Sauce
- Tartar Sauce

Carbonara

- Penne Pasta
- Flat Pasta
- Spaghetti Pasta

One (1) Roasted Pork  
  
Choose One (1)  
  
Tropical Fruits (Pineapple & Watermelon  
or Buko Pandan with Tapioca  
  
1 gal. Mineral Water  
2 packs of Ice Cube  
One (1) round of soft drinks (in Bottle / in Glass)

#### SET B

Plain Rice  
Beef with Onions  
Chicken Buffalo Wings  
Braised Pork (Pinoy Humba)  
J & C Special Bam-i  
Calamares Fritos  
  
One (1) Roasted Pork  
  
Choose One (1)  
Fruit Salad or Mango Sago Salad  
  
1 gal. Mineral Water  
2 packs of Ice Cube  
One (1) round of soft drinks (in Bottle / in Glass)

#### Inclusive of:

- Set up: Buffet table with centerpiece, presidential table, guest tables and chairs fully covered, cake table and gift table
- Five (5) responsible and uniformed waiters and two (2) waitresses
- All catering utensils
- Tiffany chairs for rent at Php 150 per chair
- Food tasting fee: Php 3,000 maximum of 4 – 5 persons)



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### CREATIVE CUISINE

<u>ORIENTAL</u>	<u>CONTINENTAL</u>	<u>MODERN FILIPINO</u>
<p><b>SALAD</b> Oriental Salad</p>	<p><b>SALAD</b> Mixed Green Salad with Toasted Sesame Dressing</p>	<p><b>SALAD</b> Salad Green with Patis Kalamansi Vinaigrette</p>
<p><b>ENTRÉE</b></p> <ul style="list-style-type: none"><li>• Beef with Three Kinds of Mushrooms</li><li>• Cantonese Style Fried Chicken</li><li>• Steamed Fish Fillet with Black Beans</li><li>• Mixed Vegetables with Tofu or Special Misua</li><li>• Plain Rice</li></ul>	<p><b>ENTRÉE</b></p> <ul style="list-style-type: none"><li>• Rustic Beef Stew with Mashed Potatoes</li><li>• Boneless Southern Fried Chicken with Pepper Gravy</li><li>• Roast Pork with Mushroom Jus</li><li>• Bolognese Pasta or Haricot Beans, Corn and Mushroom with Garlic Butter</li><li>• Plain Rice</li></ul>	<p><b>ENTRÉE</b></p> <ul style="list-style-type: none"><li>• Pork Steak with Bistek Ssauce</li><li>• Chicken Hamonada or Chicekn Caldereta</li><li>• Fried Fish Fillet with Bagoong Mayo</li><li>• Sotanghon with Humba</li><li>• Plain Rice</li></ul>
<p><b>DESSERT</b> Red Velvet Cupcake</p>	<p><b>DESSERT</b> Smores Tart</p>	<p><b>DESSERT</b> Ube Flan Cake</p>

*\*NOTE: Softdrinks, water, and cube ice are not yet including in all packages.*

DRINKS AVAILABLE: Softdrinks - Php 190 per 1.5 liter  
Mineral Water - Php 200 per container (5 gal)  
Bottled Water - Php 25 per bottle

*\* An additional of Php 2,500.00 will be charged for a function of 30 – 39 persons*

*\* An additional of Php 2,000.00 will be charged for a function of 40 – 49 persons*

Price and Menu may change without prior notice



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## **CHEF A & S KITCHEN**

### *APPETIZER*

Peking Chicken Wrap

### *ENTREE*

Pandan Chicken

Cream Style Pork Tenderloin

Stir Fried Mixed Vegetables

Steamed Fish Filet with Taosi Sauce

Baked Spaghetti

Steam Pandan Rice

### *DESSERT*

Golden Fried Buchi





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### SONNETS CATERING

#### CHOICE OF DESSERT

Fresh Fruit Salad in Light Syrup or Cream  
Buco-Pandan  
Mango Pandan  
Mixed Fruit Salad

Fiesta Fruit Salad  
Buco-Lychee  
Coffee Jelly  
Mango Pearl  
Buco Fruit Salad

#### CHOICE OF DRINKS

Lemonade  
Fruity Iced Tea  
Lemon Iced Tea  
Blue Lemonda

Orange Juice  
Lemongrass Iced Tea  
Softdrinks

#### PACKAGE 1

Pork Stir Fry  
Chicken Lollipop  
Mixed Seafood in Chili Sauce  
Bam-i Special / Buttered Mixed Vegetables  
Plain Rice

#### PACKAGE 2

Braised Pork Belly  
Chicken Paste;  
Steamed Fish Fillet in Fragrance Sauce  
Tofu and Green Beans Stir Fry in Black Beans /  
Baked Spaghetti  
Plain Rice

#### PACKAGE 3

Beef with Onions  
Chicken Galantina  
Spicy Chicken Mandarin with Sesame Seeda  
Chopsuey / Pancit Guisado – Chicken  
Plain Rice

#### PACKAGE 4

Baked Honey Spareribs  
Chicken with Fresh Asparagus  
Fish Fillet with Black Bean Sauce  
Sautéed Mixed Vegetables / Sotanghon Guisado  
Plain Rice

#### PACKAGE 5

Pork Tips in Oyster Sauce  
Baked Stuffed Chicken Wings with Italian Sauce  
Mixed Seafood Stir Fry  
Vegetable Fritters with Soy Ginger Sauce /  
Bam-I Special  
Plain Rice

#### PACKAGE 6

Pork Ribs Caldereta  
Chicken Cacciatore  
Fish Fillet with Teriyaki Sauce  
Bihon Guisado Special / Buttered Mixed  
Vegetables  
Plain Rice