

THE LIND

BORACAY

WEDDING *Ceremony* PACKAGE



VENUE OPTIONS:



INFINITY*



BEACHFRONT**



BALLROOM DECK

Wedding canopy with floral decoration



Floral arrangement for the aisle



Bridal bouquet & Groom's boutonniere



Basic sound system

PHP 80,000.00++



* Infinity can accommodate a maximum of 120 guests. ** Only a portion of the beachfront may be occupied.

Rate is subject to VAT and service charge. Price is subject to change without prior notice.
Package is valid for weddings until December 2020.

INDOOR *Wedding* PACKAGE

BUFFET MENUS	FOR THE FIRST 30 GUESTS	IN EXCESS OF 30 GUESTS
I	PHP 215,000.00++	PHP 2,600.00++
II	PHP 250,000.00++	PHP 3,100.00++
III	PHP 300,000.00++	PHP 3,600.00++

BUFFET MENUS	FOR THE FIRST 50 GUESTS	IN EXCESS OF 50 GUESTS
I	PHP 300,000.00++	PHP 2,600.00++
II	PHP 325,000.00++	PHP 3,100.00++
III	PHP 360,000.00++	PHP 3,600.00++

BUFFET MENUS	FOR THE FIRST 100 GUESTS	IN EXCESS OF 100 GUESTS
I	PHP 430,000.00++	PHP 2,600.00++
II	PHP 450,000.00++	PHP 3,100.00++
III	PHP 510,000.00++	PHP 3,600.00++

OUTDOOR *Wedding* PACKAGE

BUFFET MENUS	FOR THE FIRST 30 GUESTS	IN EXCESS OF 30 GUESTS
I	PHP 260,000.00++	PHP 2,600.00++
II	PHP 300,000.00++	PHP 3,100.00++
III	PHP 360,000.00++	PHP 3,600.00++

BUFFET MENUS	FOR THE FIRST 50 GUESTS	IN EXCESS OF 50 GUESTS
I	PHP 340,000.00++	PHP 2,600.00++
II	PHP 360,000.00++	PHP 3,100.00++
III	PHP 405,000.00++	PHP 3,600.00++

BUFFET MENUS	FOR THE FIRST 100 GUESTS	IN EXCESS OF 100 GUESTS
I	PHP 465,000.00++	PHP 2,600.00++
II	PHP 500,000.00++	PHP 3,100.00++
III	PHP 550,000.00++	PHP 3,600.00++

OUTDOOR VENUE OPTION

Infinity - can accommodate a maximum of 120 guests.

Wedding

PACKAGE INCLUSIONS

BUFFET DINNER

30, 50 & 100 GUESTS

Two (2) nights stay in a Sea Premier Room, inclusive of breakfast & round trip land and sea transfers via Caticlan for two (2)
Groom's room: Overnight stay in a Garden Room, inclusive of breakfast & round trip land and sea transfers via Caticlan for two (2)
60 minutes The Spa Classic Combination massage for the couple
One (1) round of fruit punch for all guests*
Three-layered wedding cake in fondant icing (only the base is edible)
One (1) bottle of champagne for toasting
Food tasting session for 2 guests
Special floral arrangement for the couple's table
Floral arrangements for the guests' tables**
Guest book with pen
DJ for three (3) hours with disc jockey system
Place cards for the Presidential table
Food labels
For outdoor set up only
Lanterns and votive candles
Fire dancers***

WITH Compliments

Use of multi-media projector and screen
Complimentary bottle of house wine****
Complimentary pressing or steaming of the bridal gown & groom's outfit
Drop-off & pick-up services for in-house guests to and from the church*****

* 30 glasses for the first 30 guests, 50 glasses for the first 50 guests and 100 glasses for the first 100 guests.

** 3 fresh floral centerpieces for the first 30 guests, 5 fresh floral centerpieces for the first 50 guests and 10 fresh floral centerpieces for the first 100 guests.

Table seating is based on 10 persons per table. Applicable charges will apply in excess of 30, 50 & 100 guests.

*** Fire dancers are composed of three 3 persons for a 20 min. performance.

**** 3 bottles for the first 30 guests, 5 bottles for the first 50 guests and 10 bottles for the first 100 guests.

***** Subject to prior arrangements and scheduling.

Note: Subject to PHP 15,000++ surcharge if dates fall on peak season.

THE LIND

BORACAY

Wedding

BUFFET MENU

BUFFET 1

INCLUSIONS

3 APPETIZERS	1 SOUP	3 SIDES
3 SALADS	3 MAIN COURSES (including carvery)	3 DESSERTS
3 BREADS		

BUFFET 2

INCLUSIONS

4 APPETIZERS	2 SOUPS	4 SIDES
4 SALADS	4 MAIN COURSES (including carvery)	4 DESSERTS
3 BREADS		

BUFFET 3

INCLUSIONS

6 APPETIZERS (including 2 premium choices)	2 SOUPS	5 SIDES
4 SALADS	6 MAIN COURSES (including carvery & 2 premium choices)	5 DESSERTS
3 BREADS		

BUFFET

M E N U

APPETIZERS

- Tuna ceviche, chili & galangal
- Grilled pork skewers with salt & pepper
- Cottage cheese & smoked fish on crispy focaccia
- Chicken briouat & harissa aioli
- Duck & pork rilette & apricot chutney
- Gremolata prawn with Scotch eggs & citrus aioli
- Sweet & spicy chicken lollipop
- Caprese skewers & basil pesto
- Coconut chicken spring rolls & peanut sauce
- Chicken liver parfait & fruit compote
- Prawn & mango in rice paper rolls
- Smoked salmon & cream cheese brioche
- Octopus carpaccio, mango & capsicum salsa
- Roast beef & horseradish crostini
- Crispy honey popcorn chicken
- Falafel, tabbouleh & hummus yoghurt
- Corned beef & sweetcorn empanadas
- Vietnamese rice paper vegetable rolls
- Sicilian stuffed sardines & pesto aioli
- Baba ghanoush & feta calzones

SALADS

- Seaweed salad with young coconut, ginger & calamansi dressing
- Charred artichoke salad, sun-blushed tomatoes, arugula & parmesan
- Capsicum, tomato, red onion, olives, feta cheese, red wine vinegar, oregano
- Carrot, orange, coriander, mint salad with orange & cinnamon dressing
- Green papaya, shallots, peanuts, cilantro, mint & lime
- Pomelo, chili, lime, peanuts & fresh coconut
- Banana blossom salad with poached chicken & nam jim
- Roasted organic beetroot, feta cheese & truffle dressing
- Watercress, avocado, bean sprout & orange
- Thai red rice, lemongrass, capsicum & lime
- Soba noodle & sesame vegetable
- Cabbage, carrot, spring onion & chili quinoa

SOUPS

- Roasted tomato & capsicum
- Chilled pea & mint or tomato gazpacho
- Sweet potato, lemongrass & coconut
- Cream of mushroom & tarragon
- Moroccan chickpea stew
- Sinampalukang manok
- Turmeric, lentil & lemon
- Curried pear & pumpkin
- Spiced cauliflower & tahini
- Cream of sweet corn & chili leaves

BREADS

- Focaccia
- Pandesal
- Whole grain mini baguette
- Pita bread
- Dark rye roll
- Parmesan & black pepper grissini

BUFFET

MENU

MAINS

- Roasted German pork loin, plantain, watercress, green beans & chorizo
- Roasted Brazilian chicken with lemongrass, tamarind & garlic
- Baby Brazilian chicken & jus with roasted garlic, thyme & lemon
- Brazilian chicken piccata milanese, arugula, tomato & balsamic dressing
- Seared grouper fillet with sweet soy, coconut vinegar, ginger, spring onion
- Spiced seared Norwegian salmon fillet, sesame vegetables, chili & maple dressing
- Ginger & soy-glazed tuna, pineapple, lychee & mint salsa
- Pan-seared sea bass & vegetable caponata
- Stir-fried shrimps with cashew nuts, sweet basil & bok choy
- Chili-marinated chargrilled prawns & pickled yam chutney
- Prawn, lemon & asparagus risotto cakes, arugula & chili chimichurri
- Asian-spiced German lechon, stuffed calamari & pickled vegetables
- Braised red wine octopus, shallots confit, olives & sautéed potatoes
- Shrimp aglio olio
- Quattro formaggi & sun-blushed tomato macaroni
- Zucchini, green beans & coconut curry with fried tofu
- Spinach, feta cheese & wild mushroom pithivier

CARVERY

- Braised U.S. beef roulade, pork lard & vegetables stewed in tomato sauce
- Roasted rosemary, garlic top blade of U.S. beef, shallots confit & horseradish cream
- Italian porchetta, baked apples & jus

SIDES

- Honey-glazed roasted vegetables
- Truffle duchess potato
- Garlic butter baby potatoes
- Roasted sweet potatoes & rosemary
- Cauliflower mornay
- Green beans & young coconut in spicy sauce
- Sautéed organic local vegetables in shrimp paste
- Roasted pumpkin, bacon & goat cheese crumbs
- Eggplant moussaka
- Lemon & thyme potato gnocchi
- Sesame fried bok choy with oyster sauce
- Buttered okra with chili & coriander
- Steamed jasmine rice with pandan leaves
- Steamed coconut rice
- Fried crispy garlic rice
- Annatto rice

DESSERTS

- Salted caramel doughnut
- Chocolate & orange profiteroles
- Tiramisu/green tea tiramisu
- Mixed berry summer pudding with spearmint cream
- Vanilla panna cotta, strawberry & balsamic soup
- Mini halo-halo shots
- Sweet egg custard, jackfruit compote & caramel sauce
- Coffee crème brûlée
- Lemongrass panna cotta, mango, passion fruit & mint
- Tropical fruit platters & coconut cream
- Spiced apple & sultana spring roll with butterscotch sauce
- Calamansi meringue pie
- Jackfruit-stuffed coconut fritters & palm sugar
- Strawberry & vanilla cream Romanoff
- Fruit pavlova
- Apple tarte tatin
- Opera cake
- Mango mousse cake

BUFFET

M E N U

ADD-ONS

PER PERSON

PHP 220++

Extra appetizer

PHP 150++

Extra soup

PHP 150++

Extra side dish

PHP 220++

Extra salad

PHP 320++

Extra main course

PHP 180++

Extra dessert

ADDITIONAL CARVERY OPTIONS

LECHON 15KG

PHP 12,500++

for a maximum of 30 pax

ROAST LEG OF LAMB (120G)

with red wine & thyme jus

PHP 340++ PER PAX

LECHON 20KG

PHP 18,500++

for a maximum of 50 pax

IMPORTED BLACK ANGUS RIBEYE (150G)

with red wine & shallot jus

PHP 900++ PER PAX

SEAFOOD

NORWEGIAN SALMON (150G)

poached / roasted / Asian-steamed

PHP 370++ PER PAX

KING PRAWN (100G)

grilled / poached / Asian-steamed

PHP 450++ PER PAX

½ LOBSTER TAIL

grilled / poached / Asian-steamed

PHP 880++ PER PAX

PREMIUM

APPETIZER CHOICES

Dijon-crusted New Zealand lamb lollipop & salsa verde

Marinated seafood salad, lemon & garlic dressing

Yellowfin tuna & Norwegian salmon sashimi with soy, wasabi & pickled ginger

U.S. Angus beef carpaccio, parmesan, sun-blushed tomato & parmesan salad

Scallop & tuna tartare with orange, arugula & fennel salad

PREMIUM

MAIN CHOICES

Seared duck breast, braised bok choy, orange & aniseed sauce

Braised Australian lamb shank with orange, fennel, tomato, feta, olives & potato salad

King prawn thermidor

Darne of red snapper, coriander, lime & garlic crust

Chargrilled swordfish steak, mint & marjoram sauce