

# 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

SET AND FAMILY STYLE MENUS	FOR THE FIRST 30 GUESTS	IN EXCESS OF 30 GUESTS
SET I	PHP 215,000.00++	PHP 2,850.00++
SET II	PHP 260,000.00++	PHP 3,350.00++
FAMILY STYLE	PHP 300,000.00++	PHP 3,700.00++

SET AND FAMILY STYLE MENUS	FOR THE FIRST 50 GUESTS	IN EXCESS OF 50 GUESTS
SET I	PHP 300,000.00++	PHP 2,850.00++
SET II	PHP 335,000.00++	PHP 3,350.00++
FAMILY STYLE	PHP 360,000.00++	PHP 3,700.00++

SET AND FAMILY STYLE MENUS	FOR THE FIRST 100 GUESTS	IN EXCESS OF 100 GUESTS
SET I	PHP 460,000.00++	PHP 2,750.00++
SET II	PHP 485,000.00++	PHP 3,050.00++
FAMILY STYLE	PHP 510,000.00++	PHP 3,700.00++

# INDOOR *Wedding* PACKAGE

## SET 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

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.

\*\*\* 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.

#### BREADS

Focaccia, grissini, soft white roll, pandesal, whole grain mini baguette, pita bread or dark rye loaf

#### STARTERS

Scallop & snapper tartare, spiced avocado mousse, sesame & seaweed tuile

Grilled chicken, eggplant, mixed lettuce, shallots, lemongrass and sweet chili dressing

Banana blossom & coconut salad, green papaya salad & pomelo salad

#### SOUP

Turmeric-infused coconut & lemongrass broth

#### SPOOM

Ginger sorbet & pandan Buck's Fizz

#### MAINS

Ginger black Angus beef tenderloin (150g), garlic spinach, spiced beetroot, potato & wasabi rosti & spiced beef sauce

Twice cooked Asian-spiced pork belly, Asian slaw & caramelized pumpkin

Seared spiced salmon fillet, sesame vegetables, chili, cucumber & maple dressing

Asparagus, shiitake & crispy marinated tofu stir-fried noodles

#### DESSERTS

Ginger crème brûlée, banana ice cream & macadamia biscuits

Spiced apple & sultana spring roll, honey cashews, lime butterscotch sauce & vanilla ice cream

Fresh kaffir lime & coconut panna cotta, mango salsa & cardamom butter biscuits

#### SET I

##### 4 COURSES SERVED INDIVIDUALLY

1 starter, 1 soup/spoom, 1 main course, 1 dessert

#### SET II

##### 5 COURSES SERVED INDIVIDUALLY

1 starter, 1 soup, 1 spoom, 2 main courses, 1 dessert

#### FAMILY STYLE

##### FULL MENU SERVED FAMILY STYLE

#### ADDITIONAL APPETIZER

PHP 400++

#### ADDITIONAL MAIN COURSE

PHP 700++

#### PREMIUM STARTERS

##### PHP 500++ PER PERSON

Yellowfin tuna tataki, wasabi & chili bean tartare sauce

#### PREMIUM MAIN OPTIONS

##### PHP 900++ PER PERSON

Miso-marinated black cod, bok choy, steamed clams & spiced carrot or  
Ginger black Angus beef ribeye (200g), garlic spinach, spiced beetroot, potato & wasabi rosti & spiced beef sauce

##### PHP 2,500++ PER PERSON

U.S. Wagyu ribeye (200g), garlic spinach, spiced beetroot, potato & wasabi rosti & spiced beef sauce

#### BREADS

Focaccia, grissini, soft white roll, pandesal, whole grain mini baguette, pita bread or dark rye loaf

#### STARTERS

Beetroot-cured salmon, fennel & potato salad & truffle honey

Confit chicken terrine, dukkha aioli & garlic focaccia

Warm potato, wild mushroom, spinach & goat cheese salad with roasted walnut dressing

#### SOUP

Wild mushroom, sage, mascarpone & truffle

#### SPOOM

Lemon sorbet topped with Prosecco

#### MAINS

Chargrilled black Angus beef tenderloin (150g), honey-glazed vegetables, garlic pomme puree, balsamic shallots & red wine sauce

Basil-crusted lamb cutlets, curried pumpkin purée, confit lamb shoulder, fondant potato, roasted garlic, spinach & red wine & thyme sauce

Seared salmon fillet, crushed baby potatoes with lemon, asparagus & pea salad with bearnaise sauce

Wild mushroom & truffle gnocchi, crispy parmesan & truffle emulsion

#### DESSERTS

Marinated strawberries, black pepper honeycomb, tarragon & vanilla cream

Chocolate mousse terrine, raspberry, coconut & pistachio tuile

Orange blossom, fig & walnut baklava with pistachio crème anglaise

#### SET I

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##### 5 COURSES SERVED INDIVIDUALLY

1 starter, 1 soup, 1 spoom, 2 main courses, 1 dessert

#### FAMILY STYLE

##### FULL MENU SERVED FAMILY STYLE

#### ADDITIONAL APPETIZER

PHP 400++

#### ADDITIONAL MAIN COURSE

PHP 700++

#### PREMIUM STARTERS

##### PHP 500++ PER PERSON

Lobster, crab & avocado tian & shellfish gazpacho

#### PREMIUM MAIN OPTIONS

##### PHP 900++ PER PERSON

Pan-fried Japanese black cod, pea & mint purée, lemon & herb gnocchi, Morteau sausage & garlic foam or  
Ginger black Angus beef ribeye (200g), honey-glazed vegetables, garlic pomme purée, balsamic shallots & red wine sauce

##### PHP 2,500++ PER PERSON

U.S. Wagyu ribeye (200g), honey-glazed vegetables, garlic pomme purée, balsamic shallots & red wine sauce