



WEDDING PACKAGE MENU A

Php320,000 for 1st 100 guests

(excess person at Php2,500net)

APPETIZER

Cheviche of Tuna

Roasted Vegetable Salad with Goat Cheese

Banana Blossom salad with coconut milk

Asst. Lettuce with condiments and dressings

SOUP

Clear Seafood Broth scented with Tamarind

BBQ Station

Whole Tuna displayed and sliced for Grilling

Whole Salmon displayed and sliced for Grilling

Prawns

BBQ Pork Pelly

BBQ Chicken

MAIN COURSE

Braised Bean Curd with Mushrooms

Chicken in Coconut Milk and Taro leaves

Stir fried Station

Seafood on Crispy Noodles

Steamed Rice

PASTA STATION

Penne with Blue Cheese Sauce and Green Mussel

DESSERT

Chocolate Bread Pudding with Rum

Buco Pandan Salad

Pineapple upside down Cake

Ube Sansrival

Assorted fresh fruits



WEDDING PACKAGE MENU B

Php360,000 for 1st 100 guests

(excess person at Php2,800net)

COLD SEAFOOD STATION

Display of whole Tuna, Salmon and Tangigue;

Fresh Oyster Bar

Goat Cheese, Olives and Tomato assorted Lettuce with Condiments

SOUP

Bouillabaisse Soup with assorted bread

MAIN COURSE

Prawns with Garlic and Chili

Lamb Leg Ossobucco Style

Grilled Fish Fillet with on Banana Blossom with Orange Jasmine Sauce

Barbeque Pork Ribs

Guinatang Gulay

Steamed Rice

DIM SUM STATION

Steamed Dumplings with Prawns and Pork, Steamed Dumplings with Crab Meat

Fried Dumplings with vegetable

PASTA STATION

Penne with Blue Cheese Sauce and Green Mussel

DESSERT

Ube Sans rival

Mango Cheese Cake

Dark and White Chocolate Mousse

Benignet

Blue Berry Streusel

Assorted Fresh Fruits



THE BELLEVUE RESORT
BOHOL, PHILIPPINES

WEDDING PACKAGE MENU C

Php390,000 for 1st 100 guests

(excess person at Php3,000net)

PRE COCKTAIL PASS AROUND

Spring Rolls with Crab meat stuffing
Fried Wanton with Banana Blossom filling

APPETIZER

Tanguigue and Tuna marinated with Chilli Pepper and Coconut Milk
Seafood Salad with Tamarind and Chili
Fresh Lumpia with Prawn Salad
Vegetable and Feta Cheese Salad
Assorted Lettuce with Condiments and Dressings

SOUP

Cream of Spinach with Prawns

MAIN COURSE

Braised Beef Tenderloin with Green Pepper Corn Sauce
Prawns in Chili and Garlic Sauce
Barbeque Back Ribs
Grilled Salmon Fillet on Ratatouille
Baked Chicken Leg with Mushrooms and Thyme
Buttered Vegetable
Steamed Rice
Potatoes Wages

CARVINGS

Angus Beef Rib Eye

SIM SUM STATION

Steamed Shrimps Dim Sum
Steamed Vegetable Dim Sum

PASTA STATION

Penne, Spaghetti, Fettuccine with
Bolognese, Carbonara, Pesto or Tomato Sauce

DESSERT

Assorted Fresh fruits
Biko with Mango
Chilled Cheese Cake
Assorted Chocolate Mousse
Mango Mousse
Super moist Chocolate Cake