

Wedding

PACKAGE

Php 235,500.00 net for the first 50 persons
Php 338,500.00 net for the first 100 persons
Php 2,150.00 net per person in excess

DURING YOUR STAY

Two (2) nights accommodation in Executive Suite for the Bride
One (1) overnight accommodation in a Deluxe Room for the Groom
Daily Buffet Breakfast at the Riviera Cafe
Complimentary use of swimming pool and gym facilities

DURING RECEPTION

Buffet Menu with one round of Iced Tea or Chilled Juices
Fived layered Wedding Fondant Cake
Cocktail pass around for the first 50 persons
(3 cold canapés with one round of fruit punch)
A bottle of Sparkling Wine for toasting
Waived corkage fee for five bottles of wine
Floral Centerpiece for 10 round tables
Bridal Car Service for 3 hours with flower arrangement
Photo Booth (unlimited shots for 2 hours)
Complete lights and sounds
Exclusive use of Foyer, Reception Area, and Restroom

EARLY BOOKING INCENTIVE

If the confirmation was made 6 months prior to the event, you will be entitled to the following offerings:
Complimentary use of LED Wall with complete lights and sounds
Cocktail pass around for the first 50 persons
(3 cold canapés with one round of fruit punch)

*Rates are inclusive of service charge and government tax

*Rates are subject to change without prior notice

FOR INQUIRIES AND RESERVATIONS PLEASE CALL

Telephone: (632) 854 8888 local 7204

Menu A

APPETIZER & SALAD

Black Pepper Crust Chicken Breast
with Mango Salsa
Cold Cuts and Cheese
Salad Station

SOUP

Roasted Bell Pepper with Tomato Soup
with Soft Rolls and Butter

CARVINGS

Crispy Pork Belly served with Homemade Liver
Sauce and Native Sauce

MAIN COURSE

Braised Balsamic Chicken Pan
Fried Mahi Mahi Fish Almondine
Thai Green Pork Curry with Fried Shallots
Sautéed Beef with Shitake Mushroom
Mediterranean Roasted Vegetable
Singaporean Fried Beehon
Pandan Rice

SWEETS

Chocolate Moist Cake
Blueberry Cheese Cake
Mango Panna Cotta
Fresh Fruit Platter

COFFEE OR TEA

Menu B

APPETIZER & SALAD

Cajun Chicken
with Char-Grilled Vegetables
Shrimp Salad and Apple
Salad Station

SOUP

Cream of Pumpkin with Cinnamon with Soft Rolls
and Butter

CARVINGS

Roasted Beef Brisket serve with Pepper Sauce and
Mushroom Sauce

MAIN COURSE

Spiced Seafood with Mushroom
Pan-fried White Fish Fillet with Mushroom Ragout
Baked Athenian Chicken
Korean BBQ Pork
Asian Green Vegetables with Oyster Sauce
Fettuccini Putanesca
Thai Fried Rice

SWEETS

New York Cheesecake
Assorted Fruit Tartlettes
Chocolate Mini Cupcakes
Fresh Fruit Platter

COFFEE OR TEA