

**W E D D I N G P A C K A G E**

(Minimum of 100 guests)

Inclusions:

DINING

* + 4 hours use of the fully air conditioned hall (Air conditioning will start 1 hour before the reception time)
  + Complimentary use of the Presidential Suite for event preparation (Standard check in - check out time: 10:00 am to 10:00 pm)
  + Themed guest tables with floral centerpieces based on the theme and motif.
  + Grandiose themed floral centerpieces for the Presidential table (Maximum of 20 guests for plated service)
  + Lighted buffet table with floral centerpiece and dish tags
  + Stage design or backdrop set-up (depends on the theme and motif)
  + Couple's place with floral décor, backdrop and couch set-up
  + Registration, gift and cake table
  + Complete silverware, glassware and flatware
  + Trained and uniformed servers and buffet attendants
  + Basic lights and sounds system
  + Lights - 8 units LED par lamps (3 watts), 1 unit DMX light controller, 2 units light stands, 1 lot cables and connectors
  + Audio - 2 units professional speakers, 1 unit power amplifier, 1 unit Yamaha audio mixer, 1 unit laptop for music library, 1 unit DVD / CD player, 1 unit shure wireless microphone, 3 units shure wired microphones, 3 units microphone stands, 1 lot cable and connectors.

COCKTAILS

* Pass around of 1 appetizer, 1 soup, 1 salad and welcome drinks

BUFFET

* 3 Main courses (Choices are: Beef, Pork, Chicken and Fish)
* 1 Vegetable dish
* 1 Pasta or Noodles
* 1 Dessert
* Steamed rice
* Bottomless iced tea or juice (Choices are: Pandan iced tea, Lemon iced tea, Orange iced tea, House blend iced tea, four season, orange juice, pineapple juice and apple juice)

**M E N U**

***Filipino menu – Php 1,250.00 / head***; entres around the combination of sweet (tamis), sour (asim), and salty (alat), although in Bicol, the Cordilleras and among Muslim Filipinos, spicy (anghang) is a base of cooking flavor.

***Asian menu – Php 1,400.00 / head***; lightly prepared dishes with a strong aromatic component that features such flavors as citrus and herbs such as mint, coriander/cilantro and basil.

***Continental menu – Php 1,550.00 / head***; Puts substantial emphasis on [grape wine](https://en.wikipedia.org/wiki/Grape_wine) and on sauces as condiments, seasonings, or accompaniments (in part due to the difficulty of seasonings penetrating the often larger pieces of meat used in Western cooking).