



K by Cunanan Wedding and Debut Package

Php 2,800.00 / head nett price -- Minimum of 100 pax

Inclusions:

- **Resort:**
 - 4 hours use of the fully air conditioned hall (Air conditioning will start 1 hour before the reception time)
 - 12 hours use of the Pool and Garden area.
 - Complimentary use of the Presidential Suite
 - Standard Check in – out time: 10:00 am – 10:00 pm

- **Catering**
DINING Free cocktail hour A set of hors d'oeuvres to welcome your guests as soon as they arrive

AT THE BUFFET

Bread Soup Salad 4 Main dishes

DESSERT TABLE a selection of 2 desserts

Raspberry/vanilla/or house brewed iced tea, free-flowing Brewed coffee and tarragon tea

Customer-oriented wait staff to assist and serve you and your guests Use of flatware, glassware and dinnerware

- **SEATED SERVICE FOR THE PRESIDENTIAL TABLE** For 150 to 200 pax:
Free seated service for up to 2 tables of 14 vip guests For 250 pax and above: free seated service for up to 2 tables of 18 vip guests
- **DÉCOR**
Custom floral centerpieces to suit the mood of your reception Backdrop and sofa for the couple's area Tiffany chairs for all your guests Linen to match your color palette Presidential tables with individual menu cards and place cards Candles and table numbers on guest tables
- **ESSENTIALS**
A bottle of sparkling wine for the toast Note cards for family and friends who will leave wishes for you.
- **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.



COCKTAIL HOUR

choose three

watermelon and feta cubes, fresh basil skewered insalata caprese, balsamic mist fresh vietnamese spring rolls grilled cheese, tomato soup shots french toast, onion soup toasted ciabatta, truffle cream, poached egg hoisin chicken wrap/ hoisin crackling pork wrap chicken on crisp tortilla, arugula, caramelized onions seared tuna on crisp tortilla, arugula, caramelized onions korean soft tacos / hard tacos spicy tuna tacos sisig tostada cheese & chorizo croquetas, pimiento aioli vigan longanisa, aligue paella croquetas portobello fries, wasabi cream vegetable samosa, mango chutney
fried spinach and feta ravioli crostini with prawn thermidor pan de sal bruschetta, adobo floss mini pizza, prosciutto, arugula, truffle oil, sea salt blinis with smoked salmon green mango sorbet, bagoong

BREAD SERVICE

choose one

Lavash, ciabatta, creamy pesto spread Fried beignets, kesong puti mousse, red pepper jelly

SOUP

choose one

Squash Roasted corn, sour cream, cilantro Broccoli and cheese Carrot and ginger Tomato Potato and leek
Clam chowder Puree of pea and bacon

SALAD

choose one

Barbecue chicken salad Watermelon and feta, citrus dressing Insalata caprese, orange, walnuts, strawberry vinaigrette Arugula, romaine and sun-dried tomato salad Romaine, salted egg, cherry tomatoes & cashews in tinapa aioli Spicy tuyo and orzo salad, arugula, basil, dried cranberries, capers, feta Salad nicoise, seared fresh tuna, herbed lemon vinaigrette Mediterranean salad Oriental chicken salad Grilled Caesar salad

MAIN COURSE

choose four main dishes

PASTA OR PAELLA Mixed seafood pasta, tomatoes and capers Mixed seafood pasta, chopped fresh tomatoes, pesto drizzle Spicy tuyo, angel hair pasta Baked tomato and creamy pesto penne penne Penne, mushroom, cream, truffle oil Tinapa and salted egg pasta

FISH Baked fish in cream, bed of mashed potatoes, slivered almonds Crusted dory, sweet soy glaze, asparagus, mashed potatoes Grilled cobbler, Mango salsa

CHICKEN Japanese rolled chicken, cheese and leeks Roast chicken with fennel spice rub, creamed spinach and corn bread Grilled chicken, tzatziki, mediterranean salad Chicken roulade, creamed corn, spinach Chicken al'orange Roasted rosemary chicken with stuffing, broccoli and cashew salad

PORK Pork belly, fig and apple compote, potato puree Pork belly, red chimichurri, creamed corn Pork roast, chorizo rice



BEEF Osso bucco, risotto Milanese Slow cooked Angus short plate, mashed potato cakes and creamed spinach Slow cooked Angus short plate, ponzu, truffle butter, onion rings Slow cooked Angus short plate, cranberry jus, boursin potato puree, balsamic onion confit Barbecued beef, corn with tarragon butter and baby potatoes OR creamed spinach & corn bread Grilled beef kofta, garlic yogurt and spiced tomato sauce, couscous

DESSERT

choose two

Picatostes, calamansi curd, vanilla ice cream Beignet with apple sauce, vanilla ice cream Flambeed mangoes with vanilla ice cream Grilled pineapple, Rum syrup with vanilla ice cream, Green mango sorbet, Bagoong Apple crumble with vanilla ice cream, Raspberry yogurt sorbet Mixed fruit compote, Grilled fruit kebab, Ginger syrup Salted caramel pots de creme Creme brulee, Panna cotta with mango, kiwi or strawberry, Coffee panna cotta Chocolate and hazelnut cannoli Chocolate mousse, Whiskey whipped cream, Pretzel cashew crust, Banoffee Lime and coconut cream pie, Mango and coconut tiramisu, Strawberry and cream cheese crepes, Crepe samurai Ensaymada pudding, Salted egg caramel, Bread pudding with sultanas and cream Croissant pudding with almond cream Picatostes with tsokolate Queso de bola cheesecake, White chocolate cake / Chocolate cake with salted caramel / Strawberry shortcake** (**choice of only one cake per set of desserts).

BEVERAGE

choose one

Raspberry iced tea Vanilla iced tea House brewed iced tea / Brewed coffee & tea

OPTIONS & UPGRADES WEDDING CAKE P8,500, P10,000 and above

WAGYU STATION Roast wagyu, crostini, foie gras, onion confit, plum sauce P30,000 for 150 pax P40,000 for 200 pax

RACLETTE STATION Raclette, hot salami, cornichons, pearl onions, baby potatoes, pretzels, olive bread, roasted cashews, dried cranberries P350 per head plus 10% service charge

KARITELA 5 types of cheese, crackers, fruit, nuts, fruit paste, honey P39,000 for 50 pax plus 10% service charge P78,000 for 100 pax plus 10% service charge

SUSHI STATION P350 per head plus 10% service charge

S'MORES STATION Assorted biscuits, marshmallow, milk chocolate, white chocolate, peanut butter, nutella, salted caramel P7,500 good for 100 pax

AFTER PARTY P200 per head plus 10% service charge {Arroz caldo, crostini with gambas, sisig tacos}

LECHON Roasted calf: P32-35,000

OTHERS Kiddie meals Suppliers' meals Kitchen tent Overtime charge Floral upgrade Bar service starts at P2,500