

LEBLANC

EXCLUSIVE RESORT



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 or vanilla 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 VIP guests

DÉCOR

Customized floral centerpieces to suit the mood of your reception

Your choice of backdrop for the couple's area

A sofa for photo ops with guests

White Tiffany chairs for all your guests

Linen to match your color palette

Presidential tables with individual menu cards and place cards

Candles and personalized table numbers on guest tables

ESSENTIALS

A bottle of sparkling wine for the toast

Note cards for family and friends

For a minimum of 100 persons:

Php 1,250.00 per head

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MENU

Cocktail hour, choose three

FRESH, watermelon and feta cubes, fresh basil skewered insalata caprese, balsamic mist fresh vietnamese spring rolls

SOUP, grilled cheese and tomato soup shots, French toast and onion soup, corn chowder and poached egg

WRAP/TACO, hoisin chicken wrap, hoisin crackling pork wrap, chicken on crisp tortilla with arugula and caramelized onions, seared tuna on crisp tortilla with arugula and caramelized onions, Korean soft tacos or hard tacos, spicy tuna tacos

FRIED, thai fish cake, vegetable mimosa and mango chutney, fried spinach and feta ravioli, cheese and chorizo croquettas with pimiento aioli, Portobello fries with wasabi cream

ON TOAST, crostini with prawn thermidor, crostini with ratatouille, pan de sal bruschetta with adobo floss, bruschetta and roasted eggplant with peppers and feta, mini pizza with prosciutto, arugula, truffle oil and sea salt

OTHER FAVORITES, mini eggs benedict, blinis with smoked salmon, bacon wrapped dates

Bread with, choose one

Liver pate, creamy pesto spread, balsamic and olive oil, pesto butter, roasted peppers and garlic

Soup, choose one

Squash, roasted corn, broccoli and cheese, carrot and ginger, tomato, potato and leek, clam chowder, mushroom soup (truffle oil – upgrade, plus Php 50.00 per head; Paella soup, plus Php 50.00 per head)

Salad, choose one

Barbecue chicken salad, watermelon and feta with citrus dressing, Insalata caprese with orange, walnuts and strawberry vinaigrette, melon and prosciutto with blue cheese, raspberry vinaigrette (Upgrade, plus Php 70.00 per head), Arugula, romaine and sun dried tomato salad, Filipino caprese with pomelo and crackling pork bits, Romaine, salted egg, cherry tomatoes and cashews in tinapa-aioli, Shrimp and mango salad, mango dressing (Upgrade, plus Php 30.00 per head), Shrimp and quinoa salad, crumbled feta (Upgrade, plus Php 50.00 per head), Salad nicoise, seared fresh tuna, herbed lemon vinaigrette, Mediterranean salad, Oriental chicken salad, Grilled ceasar salad

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Choose a total of 4-four main dishes

Pasta or Paella, Mixed seafood pasta, tomatoes and capers, Vongole, chopped fresh tomatoes, pesto drizzle, Mixed seafood pasta, chopped fresh tomatoes, pesto drizzle, Mussels in cream and white wine, angel hair, dill – add Scallops to above dishes, plus Php 90.00 per head-, Spicy Tuyo, angel hair pasta, Baked tomato and creamy pesto penne penne, Eggplant parmigiana, spaghetti aglio olio, Grilled chicken, wild mushrooms, linguine, cream, truffle oil, Grilled chicken on pesto, sautéed tomatoes and onions, Black pasta, grilled squid, chorizo and chickpea puree, cucumber and roast pepper salasa –upgrade, plus Php 100 per head- , Mixed seafood, chicken and chorizo paella, Squid ink paella

Fish, Baked fish in cream, bed of mashed potatoes, silvered almonds, Crusted dory, sweet soy glaze, asparagus, mashed potatoes, Clams and sausage in white wine, Seared tuna salpicao (medium rare) with olives, roasted garlic, baby potatoes and French beans –upgrade, plus Php 100.00 per head, Grilled red snapper, mango salsa and coconut cream –upgrade, plus Php 80.00 per head-, -upgrade to Lapu-lapu, plus Php 130.00 per head-, -upgrade to Salmon, plus Php 130.00 per head-, -upgrade to Scallops (2 pcs. per person), plus Php 180.00 per head-, -upgrade to sea bass, plus Php 140.00 per head-, Crusted sea bass, sweet soy glaze, asparagus, mashed potatoes, - upgrade, plus Php 400.00 per head-, Baked Salmon and shrimp in cream, bed of mashed potatoes, silvered almonds, - upgrade, plus Php 200.00 per head-, Grilled snapper, ratatouille, shaved parmesan, -upgrade, plus Php 180.00 per head-, -upgrade to Lapu-lapu, plus Php 130.00 per head-, Seared sesame crusted tuna, wasabi mashed potatoes, balsamic syrup –upgrade, plus Php 100.00 per head-, -upgrade to Salmon, plus Php 130.00 per head-, Seared salmon and risotto, white truffle aioli, -upgrade, plus Php 150.00 per head-, Steamed Lapu-lapu, wilted talbos, Asian sesame sauce, mashed taro and kamote, -upgrade, plus Php 130.00 per head-, Whole steamed fish, white wine, lemon, capers, tarragon, -upgrade, plus Php 130.00 per head-, Whole salmon station with assorted sauces/condiments – upgrade, plus 130.00 per head-

Seafood, Honey nut prawns –upgrade, plus Php 130.00 per head-, Prawn thermidor – upgrade, plus Php 130.00 per head, Grille baby prawns, mango salsa and coconut cream – upgrade, plus Php 130.00 per head, Grilled baby prawns, ratatouille, shaved parmesan – upgrade, plus Php 130.00 pr head-

Chicken, Japanese rolled chicken, cheese and leeks, Roast chicken with fennel spice rub, creamed spinach and corn bread, Grilled chicken, tzatziki, Mediterranean salad, Roasted rosemary chicken with stuffing, broccoli and cashew salad –upgrade to Turkey, plus Php 120.00 per head-, Supreme of chicken, pimiento cream sauce, Chicken Satay, peanut sauce, cucumber relish, Herbed spatchcock, oven baked vegetables and roasted peppers, Chicken al’orange

Pork, Pork belly, fig and apple compote, potato puree, Barbecued baby back ribs, corn with parsley butter / corn, creamed spinach and corn bread, Pork roast, caramelized apples, sweet potato mash, Slow cooked pork, mustard reduction, potato side salad, Pork roast, chorizo rice, Crown roast, chorizo rice stuffing – upgrade, plus Php 150.00 per head-, Jamon – upgrade, plus Php 150.00 per head-

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Beef, Osso bucco, -upgrade to Lamb shank, plus Php 200.00 per head, Slow cooked beef, vegetables in balsamic syrup and mashed potatoes OR mashed potato cakes and creamed spinach – upgrade to Tenderloin, plus Php 250.00 per head, Slow cooked beef in ponzu sauce, truffle butter, onion rings – upgrade to Tenderloin, plus Php 250.00 per head-, Slow cooked beef in cranberry jus, boursin potato puree, balsamic onion confit –upgrade to Tenderloin, plus Php 250.00 per head, Barbecued beef ribs, corn with tarragon butter and baby potatoes OR cream spinach and corn bread, Grilled beef kofta, garlic yogurt and spiced tomato sauce, couscous –upgrade to Lamb, plus Php 200.00 per head-, Lengua with mushrooms –upgrade, plus Php 150.00 per head-

Dessert table, choose two

Flambeed mangoes with vanilla ice cream, Grilled pineapple, rum syrup with vanilla ice cream, Apple crumble with vanilla ice cream, Apple crumble with vanilla ice cream, Raspberry yogurt sorbet, Mixed fruit compote, Grilled fruit kebab, ginger syrup, Lemon crème brulee, Ginger and Lemon grass crème brulee, Panna Cotta with Mango, kiwi or strawberry, Mango pudding, Chocolate and hazelnut cannoli, Dark chocolate and banan fritters served on Chinese spoon, Dark chocolate, peanut butter and banan fritters served on Chinese spoon, Chocolate decadence, caramel sauce, Chocolate mousse, Banoffee, Lime and coconut pie, Mango and coconut tiramisu, Coffee jelly, Strawberry and cream cheese crepes, Crepe Samurai, Bread pudding with sultanas and cream, Croissant pudding with vanilla sauce, Picatostes with Tsokolate, Beignet with apple sauce, Queso de bola cheesecake, White chocolate cake

Beverage, choose one

Raspberry iced tea, Vanilla iced tea, House blend iced tea, Brewed coffee and Tarragon tea

Other options and upgrades, Additional hors d'oeuvres: Php 40.00 per head plus 10% service charge for every additional item, Cheese board: Php 250.00 per head plus 10% service charge, 1 round signature drink: Php 40.00 to Php 80.00 per head plus 10% service charge, Additional desserts: Php 40.00 per head plus 10% service charge for every additional item, After party food: Php 150.00 per head plus 10% service charge (Arrozcaldo, crostini with gambas, sisig tacos), Lechon: Php 8500 plus Php 600 carver's fee, Roasted calf: Php 32-35,000.00