

Grand Celebrations Package

- Three-layered celebratory cake in fondant icing (edible base layer)
- Floral centerpieces for all tables & cake table arrangement
- Unlimited iced tea for 2 hours
- Personalized chocolate bars for 30 persons
- Basic mobile sound & lights system
- Overnight stay in a Deluxe Room with breakfast for 2 persons at HEAT

Plated Western Set

Set Menu A
Set Menu B
Set Menu C

For the first 30 guests

PHP 149,760 net
PHP 160,850 net
PHP 171,950 net

In excess of 30 guests

PHP 2,590 net / person
PHP 2,960 net / person
PHP 3,350 net / person

International Buffet

Buffet Menu A
Buffet Menu B
Buffet Menu C

For the first 30 guests

PHP 171,350 net
PHP 179,450 net
PHP 195,895 net

In excess of 30 guests

PHP 3,520 net / person
PHP 3,785 net / person
PHP 4,330 net / person

Chinese Lauriat

Lauriat A
Lauriat B
Lauriat C

For the first 3 tables of 10

PHP 171,488 net
PHP 196,588 net
PHP 208,788 net

In excess of 3 tables of 10

PHP 38,888 net / table of 10
PHP 41,488 net / table of 10
PHP 45,588 net / table of 10

Optional Add-on:

Personalize your own chocolate bars as giveaways for your loved ones.
Rate starts at PHP 350 net per bar for a minimum order of 20 pcs.

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and the applicable local government tax.
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PLATED WESTERN SET A

Tuna niçoise with baby arugula, roasted bell pepper & olive tapenade
Cream of roasted cauliflower with flatbread
Roasted chicken breast with rosemary herb potatoes, marsala cream sauce
Mango cheesecake, crunchy caramel coconut tuile & exotic fruit sauce
Brewed coffee or tea



PLATED WESTERN SET B

Vine ripened tomato terrine with goat's cheese, balsamic jelly & basil grissini
Roasted pumpkin & ginger with lime crème
Pan-seared salmon, Yuzu beurre blanc, cream leeks & parslid potatoes
Canadian maple pecan tart, guanaja chocolate ganache, caramel don papa
rum sauce & Madagascar vanilla bean ice cream
Brewed coffee or tea



PLATED WESTERN SET C

Cured salmon & shrimp with lemon horseradish dressing, organic baby greens
Wild mushroom soup with truffle oil
Braised beef short – rib with onion confit, merlot sauce, green beans
& gratin potatoes
Flourless chocolate cake, fresh apricot jam &
caramelized orange sauce
Brewed coffee or tea

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International Buffet Menus

Buffet Menu A

Selection of 2 appetizers,
2 salads, salad bar,
1 soup, bread selection with butter,
3 main courses,
2 side dishes & 5 desserts

Buffet Menu B

Selection of 3 appetizers,
2 salads, salad bar,
1 soup, bread selection with butter,
3 main courses, 1 pasta or noodle,
3 side dishes & 5 desserts

Buffet Menu C

Selection of 3 appetizers,
2 salads, salad bar,
1 soup, bread selection with butter,
4 main courses, 1 pasta or noodle,
3 side dishes, 1 live station &
6 desserts

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Appetizers

Cold Savory Bites

Marinated olives, vegetable crudité with dips
Smoked salmon with caper & onion
Brie cheese with walnut on whole meal bread
Seared fresh tuna loin with black olive paste
Chicken liver pate on crisp toast
Cured salmon with dill cream
Goat cheese balls with smoked paprika
Spicy tuna rice rolls with wasabi mayo
Plum cherry tomato with basil pesto
California rice rolls with mango
Air-dried beef, salami & prosciutto ham with condiments

Hot Savory Bites

Barbecue chicken wings with ranch dressing
Breaded mozzarella sticks with spiced salsa
Mini quiche with spinach & goat cheese
Crispy fried prawns with tartare sauce
Vegetable spring rolls with plum sauce
Ossobuco risotto arancini balls
Ham potato croquette
Chicken satay with roasted peanut sauce
Shrimp cakes with sweet chili

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Salads

Fresh mozzarella & cherry tomatoes
with basil pesto

Greek salad, cucumber,
Feta cheese, tomato & olives

Potato salad with mustard
& gherkins

Crisp romaine, vine ripe tomato,
cucumber, onions &
fresh mozzarella

Grilled chicken with fennel &
orange

Tuna salad Nicosia with balsamic
vinegar & olive oil

Seafood salad with lemon-herb
vinaigrette

Pasta salad with chicken
& pineapple

Spinach & arugula with quail eggs
& sundried tomato

Roasted pumpkin with asiago
cheese & pumpkin seeds

Caesar salad with herbed croutons,
bacon & parmesan cheese

Soup

Lentil soup

Cream of carrot & coriander
with ginger

Minestrone with fresh herbs

Leek & potato with chive crème

Roasted vine tomato & basil

White onion & garlic soup

French onion soup

Roasted pumpkin with
sunflower seeds

Sweet corn cream chowder

Cauliflower with pumpkin seeds

Wild mushroom with truffle oil

Cream of broccoli and spinach

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Main Courses

Western Dishes

Braised beef with shallots in red wine glaze
Beef strip loin with spinach & grain mustard gravy
Barbecue-glazed sirloin steak with cream corn
Beef tenderloin with lyonnaise potatoes

Baked red snapper in tomato-saffron broth
Steamed red snapper with fragrant lemongrass broth
Pan-seared cod fish with sautéed spinach
Herb-roasted salmon on braised leeks with cream
Pan-fried salmon with caper butter sauce
Baked salmon in puff pastry with miso cream
Seafood casserole in cream white wine sauce

Grilled chicken with wild mushroom cream sauce
Braised chicken in red wine with tomatoes
Roasted lemon herb chicken with polenta
Chicken margherita

Breaded pork cutlets with curry sauce
Slow-cooked pork spareribs with gochujang and spicy pommery gravy

Lamb stew with potato & chickpeas
Lamb cutlets with roasted potato & mint sauce

Baked beef lasagne with mozzarella
Penne pasta with tomato & fresh basil
Spaghetti with garlic, extra virgin olive oil & chili
Baked penne pasta carbonara with cream & parmesan
Vegetable lasagne
Pesto cream spaghetti

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Main Courses

Asian Dishes

Crispy fried chicken, Asian style, in fermented red bean marinade
Chicken kung pao
Thai chicken green curry
Chicken teriyaki

Sirloin steaks with kimchi butter & marble potatoes
Black pepper beef with kailan

Barbecue pork ribs, Asian style, with steamed & mantao buns
Sweet & sour pork
Kingdao pork spare ribs

Sweet & sour fish
Fish in black pepper sauce

Crispy egg noodle, Hong Kong style, with shrimp, chicken & pork
Pad Thai noodles with chicken & prawns
Singapore wok noodles with tofu

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Side Dishes

Roasted potato with rosemary

Sweet potato purée

Mashed potato

Potato gratin

Boiled buttered potatoes

Lyonnais potato

Crushed potato

Potato wedges

Steamed jasmine rice

Garlic fried rice

Pandan rice

Herbed rice pilaf

Saffron rice pilaf

Vegetable fried rice

Kimchi fried rice

Ginger fried rice with egg

Yang chow fried rice

Ratatouille

White bean stew

Baked eggplant with tomato

Wok fried Asian greens with garlic

Cauliflower gratin

Green curry vegetables

Mixed steamed vegetables


Roasted squash with walnuts

Sautéed garlic kale

Chili eggplant with pak choi & shiitake

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Desserts

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|------------------------------|------------------------------|
| Chocolate éclairs | Vanilla crème brûlée |
| Chocolate mousse | Tiramisu coffee mascarpone |
| Chocolate brownies | Blueberry cheesecake |
| Crème caramel | Swiss roll sponge |
| Strawberry mille-feuille | Berry panna cotta |
| Mango cheesecake | Lemon meringue tart |
| Guanaja chocolate cake | Pecan nut tart |
| Crème catalane | Baked apple strudel |
| Coffee opera cake | Chocolate tartlets |
| Green tea mousse sponge cake | Fruit tartlets |
| Pistachio panna cotta | Baked bread & butter pudding |
| Seasonal cut fruits | |

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Carving Stations

Herb roast whole chicken
Rosemary gravy, thyme jus, honey-lemon glaze



Porchetta
Roasted pork loin & belly stuffed with herbs & spices



Boneless crispy pata
Fried pork trotter with soy garlic



Roasted whole ham with spiced pineapple glaze & pandesal



Herb-crusted leg of lamb with port wine & minted au jus



Beef wellington in puff pastry with red wine sauce



Braised beef with black pepper sauce



Glazed barbecue pork ribs

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CHINESE LAURUAT A

Barbecued pork in honey sauce
Pomelo in wasabi sauce
Lobster roll
Jelly fish



Eight treasure soup



Steamed lapu-lapu in minced garlic sauce
Fried king prawn with cornflakes
Sautéed seasonal vegetable with black mushroom
topped with enoki mushroom



Fried rice, Yang Chow style



Chilled mango pudding
Mushroom bun



Chinese tea

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CHINESE LAURUAT B

Lobster roll
Half roast duck
Shishamo fish with pork floss and potato strips



Braised four treasure soup, Chef's style



Salted egg prawn with French beans
Pan-fried cod fish fillet in apple fruit sauce
Fried US beef tenderloin in black pepper sauce
Braised mushroom with broccoli in oyster sauce



Fukien seafood fried noodles



Chilled mango sago
Fried sesame ball



Chinese tea

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CHINESE LAURUAT C

Roast pork topped with Chinese mustard
Chilled avocado roll
Half roast duck
Beef shank
Jelly fish



Braised four treasure soup, Chef's style



Fried king prawns coated with cornflakes
Beef with black pepper sauce
Steamed cod fish, Cantonese style



Braised seafood efu noodles



Chilled lemon grass jelly with sherbet
Masachi



Chinese tea

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