## **BUFFET DINNER DECEMBER 24, 2024** 6:30 PM TO 10:00 PM \*PHP 1,700 net per head Early Bird Rate: Php 1,400 net

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SOUP	CRUSTACEAN BISQUE     ROASTED PUMPKIN SOUP WITH LEMONGRASS	DEC
300P	AND COCONUT CREAM	
and the second second		11:30
BREAD STATION	ASSORTMENT OF BREADS WITH CONDIMENTS	11.00
SALAD STATION	MIXED GREENS WITH ASSORTED DRESSINGS     AND CONDIMENTS	PHP
and the Management of the	PEPPERED SHRIMP IN ROOT VEGETABLE, SPICED AIOLI	
	CRYSTAL SPRING ROLLS WITH SWEET CHILI SAUCE	
and the state	BAKED MUSSELS WITH CHORIZO AND CHEESE	SOUP
APPETIZERS	PENNE PASTA SALAD WITH ARTICHOKE AND RED	
	PEPPER, MALUNGAY PESTO	SALAD S
and a support of the second	POTATO SALAD WITH CRISPY BACON AND	Server Start
and a second	HORSERADISH SOUR CREAM	and the second
CARVING	PORK LECHON	and a second second second second
and develop the should be a	BEEF POT ROAST	APPETIZ
and the second se	WHITE FISH IN SAFFRON VEGETABLE CREAM SAUCE	and the second sec
dates	STUFFED SQUID WITH MANGO STRAWBERRY SALSA	The survey of the state
	HOLIDAY HAM WITH PINEAPPLE AND ANISE GLAZED	and the second
	CHICKEN GALANTINE WITH CRANBERRY SAUCE	the transformer
HOT ITEMS	CDINIACU AND DOTATO ALL CDATIN	and the second of the

# **BUFFET LUNCH**

EMBER 25, 2024 0 AM TO 2:00 PM 1,100 net per head

- STATION
- SHRIMP AND CORN CHOWDER
- ASSORTED BREAD
- CEASAR SALAD
- SALMON AND SPINACH QUICHE
- CHICKEN LOLLIPOP IN BARBEQUE SAUCE
- HAM AND CHEESE CROQUETTES WITH PESTO SAUCE

SOTOGRANDE

BAGUIO

- BAKED SAUSAGE ROLLS WITH POMMERY **MUSTARD SAUCE**
- SPINACH ARTICHOKE DIP WITH MELBA TOAST
- CHICKEN POT PIE

- SPINACH AND POTATO AU GRATIN
- BAKED LASAGNA WITH FOUR (4) CHEESE
- BAKED VEGETABLE CASSEROLE
- CHRISTMAS FRIED RICE
- STEAMED RICE
- RED VELVET MUFFINS
- CHRISTMAS CHOCOLATE YULE LOG
- MANGO GRAHAM SHOOTERS
- CROQUEMBOUCHE
- CHEESECAKE BITES
- ASSORTED FRUIT

### **NOCHE BUENA DECEMBER 24, 2024** 10:00 PM TO 1:00 AM \*PHP 1,000 net per head Early Bird Rate: Php 900 net

**COLD CUTS** 

**DESSERT STATION** 

**JAPANESE** 

**SWEETS** 

- CURED MEATS • CHEESE BREADS FRUITS MAKI ROLLS TEMPURA BAKED SUSHI CUPCAKES MUFFINS DONUTS
- COOKIES AND CRACKERS
- CANDIES AND GUMMIES

#### DESSERT **STATION**

**HOT ITEMS** 

- BEEF TENDERLOIN IN THREE PEPPERCORN SAUCE
- WHITE FISH IN TERIYAKI SAUCE
- BACON WRAPPED PORK TENDERLOIN IN MANGO SALSA
- CHICKEN SKEWERS IN SATAY SAUCE
- INDIVIDUAL BAKED POTATO
- BOW TIE SUNDRIED TOMATO AGLIO OLIO PESTO
- BROCCOLI AND CAULIFLOWER WITH CHEDDAR CHEESE AND BACON
- VEGETABLE FRIED RICE
- STEAMED RICE
- FOOD FOR THE GODS
- VANILLA AND STRAWBERRY PANNA COTTA
- TRIPLE CHOCOLATE CAKE WITH PEANUT **BUTTER FROSTING**
- CHOOCLATE FONDUE WITH FRESH FRUIT **STATION**

from the published rate of the Buffet Dinner BRING FIVE (5) PAYING GUESTS AND YOU EAT FOR FREE COMBO Ticket Rate (Dinner and Noche Buena) PHP2500 • ENJOY EARLY BIRD RATES (until 11.25.2024)

Offers are not valid in conjunction with other promotions, vouchers, and discounts

### **Rates are inclusive of VAT**

## **BUFFET DINNER DECEMBER 31, 2024** 6:30 PM TO 10:00 PM \*PHP 1,700 net per head

New Year Baffe

Early Bird Rate: Php 1,500 net per person

• FOREST MUSHROOM SOUP WITH TRUFFLE ESSENCE				
BREAD STATION	ASSORTMENT OF BREADS WITH CONDIMENTS			
SALAD STATION	MIXED GREENS WITH ASSORTED DRESSINGS AND CONDIMENTS			
APPETIZERS	<ul> <li>CRAB RANGOON</li> <li>TANIGUE KILAWIN</li> <li>PAN-FRIED GYOZAS</li> <li>TINAPA AND MANGO SALAD</li> <li>SHRIMP AND STRAWBERRY SALAD</li> </ul>		FET LUNCH XY 1, 2025	
CARVING	PORK LECHON	11:300 A	M TO 2:00 PM	
HOT ITEMS	<ul> <li>BRAISED SHORT RIBS IN RED WINE SAUCE</li> <li>HERB CRUSTED PORK WITH APPLE CALVADOS SAUCE</li> <li>CAMARON REBUSADO WITH SWEET CHILI SAUCE</li> <li>CHICKEN SATAY SKEWERS WITH PEANUT SAUCE</li> <li>RELLENONG BANGUS</li> <li>BAKED CARBONARA WITH MASCARPONE CREAM</li> </ul>	in the second second second second	O net per head • WHITE BEAN SOUP WITH CHORIZO AND HAM • ASSORTED BREAD	
	BUTTERED VEGETABLES	SALAD	CHICKEN COBB SALAD STATION	
HAINANESE STATION	<ul> <li>STEAMED RICE</li> <li>CHICKEN RICE</li> <li>CHICKEN BROTH</li> <li>SAUCES AND DIP</li> <li>TIRAMISU MINI TRIFFLES</li> <li>ASSORTED CHEESECAKES</li> <li>BLUEBERRY AND LEMON TRES LECHES CAKE</li> </ul>	APPETIZERS	<ul> <li>FRIED BRIE WITH CRANBERRY SAUCE</li> <li>VEGETABLE FRITTERS AND CRUDITES</li> <li>BUFFALO WINGS (GARLIC PARMESAN AND BUFFALO SAUCE)</li> <li>MINI CHICKEN AND WAFFLE BITES WITH SRIRACHA HONEY GLAZED</li> <li>NICOISE SALAD</li> </ul>	
	<ul> <li>BUKO PANDAN</li> <li>CHOCOLATE FOUNDUE WITH FRESH FRUIT STATION</li> </ul>		BEEF WITH BROCCOLI     CHICKEN PARMIGIANA WITH MOZZARELLA	
NEW YEAR'S COUNTDOWN		HOT ITEMS	AND PESTO • BARBEQUED PORK RIBS • SALMON IN CREAMY HORSERADISH DISLL CREAM SAUCE • LAMB/GOAT CALDERETA WITH CHEESE • SHRIMP AND ALIGUE PASTA	
<b>DECEMBER 31, 2024</b>			FUESELI SAUSAGE PASTA WITH ARTICHOKE	
10:00 PM TO 1:00 AM			AND SUNDRIED TOMATO • BUTTERED VEGETABLES	
*PHP 1,000 net per head		•	FRIED RICE     STEAMED RICE	
Early Bird Rate: Php 900 net			APPLE PIE WITH VANILLA SAUCE     UBE LECHE FLAN CAKE WITH MACAPUNO	
COLD CUTS		DESSERT STATION	<ul> <li>ASSORTED KAKANIN</li> <li>CATHEDRAL WINDOW</li> <li>CHOCOLATE FONDUE WITH FRESH FRUIT SATION</li> </ul>	
JAPANESE	MAKI ROLLS     TEMPURA     BAKED SUSHI			
	CUPCAKES     MUFFINS			

OGRANDE

BAGUIO

HOT ITEMS  • CHICKEN SATAY SKEWERS WITH PEANUT SAUCE  • RELLENONG BANGUS  • BAKED CARBONARA WITH MASCARPONE CREAM		SOUP	• WHITE BEAN SOUP WITH CHORIZO AND HAM • ASSORTED BREAD
	BUTTERED VEGETABLES	SALAD	CHICKEN COBB SALAD STATION
HAINANESE STATION	<ul> <li>STEAMED RICE</li> <li>CHICKEN RICE</li> <li>CHICKEN BROTH</li> <li>SAUCES AND DIP</li> </ul>	APPETIZERS	<ul> <li>FRIED BRIE WITH CRANBERRY SAUCE</li> <li>VEGETABLE FRITTERS AND CRUDITES</li> <li>BUFFALO WINGS (GARLIC PARMESAN AND BUFFALO SAUCE)</li> </ul>
<ul> <li>PERSERT STATION</li> <li>* TIRAMISU MINI TRIFFLES</li> <li>* ASSORTED CHEESECAKES</li> <li>* BLUEBERRY AND LEMON TRES LECHES CAKE</li> <li>* BUKO PANDAN</li> <li>* CHOCOLATE FOUNDUE WITH FRESH FRUIT STATION</li> </ul>			MINI CHICKEN AND WAFFLE BITES WITH SRIRACHA HONEY GLAZED     NICOISE SALAD
			<ul> <li>BEEF WITH BROCCOLI</li> <li>CHICKEN PARMIGIANA WITH MOZZARELLA AND PESTO</li> <li>BARBEQUED PORK RIBS</li> <li>SALMON IN CREAMY HORSERADISH DISLL CREAM SAUCE</li> <li>LAMB/GOAT CALDERETA WITH CHEESE</li> <li>SHRIMP AND ALIGUE PASTA</li> <li>FUESELI SAUSAGE PASTA WITH ARTICHOKE AND SUNDRIED TOMATO</li> <li>BUTTERED VEGETABLES</li> <li>FRIED RICE</li> <li>STEAMED RICE</li> </ul>
Early Bird Rate: Php 900 net		DESSERT	APPLE PIE WITH VANILLA SAUCE     UBE LECHE FLAN CAKE WITH MACAPUNO     ASSORTED KAKANIN
COLD CUTS	<ul> <li>CURED MEATS</li> <li>CHEESE</li> <li>BREADS</li> <li>FRUITS</li> </ul>	STATION	<ul> <li>CATHEDRAL WINDOW</li> <li>CHOCOLATE FONDUE WITH FRESH FRUIT SATION</li> </ul>
JAPANESE	MAKI ROLLS     TEMPURA     BAKED SUSHI		
	CUPCAKES     MUFFINS		

SWEETS

• DONUTS

COOKIES AND CRACKERS

CANDIES AND GUMMIES

from the published rate of New Year's Eve Dinner and

#### Countdown

• COMBO Ticket Rate (Dinner and Countdown) PHP2500 • BRING FIVE (5) PAYING GUESTS AND YOU EAT FOR FREE • ENJOY EARLY BIRD RATES (until 12.06.2024)

Offers are not valid in conjunction with other promotions, vouchers, and discounts.

### RATES ARE INCLUSIVE OF VAT