



DIAMOND | WEDDING PACKAGE

Php 2,200.00 net per person

PREMIUM PLATED MENU – A

Starter

Tuna tartare

Tuna fillet, olive oil, capers, onion with mango salsa and potato crisp

Soup

French onion soup

with cheese croutons, assorted bread, and butter

Main course

Slow roast beef

with red wine au jus, potato croquettes, cauliflower puree and sautéed spinach

Dessert

Pistascia framboesa

mousse cake, served with vanilla and raspberry sauce

PREMIUM PLATED MENU – B

Starter

Antipasto salad

Italian cold cuts, mixed greens, olives, tomato and cheese with basil pesto dressing

Soup

Minestrone

with garlic croutons, assorted bread, and butter

Main course

Grilled salmon fillet

with lemon cream sauce, sautéed mixed mushroom, cucumber-tomato salad and buttered couscous

Dessert

Hazelnut Terrine mousse

a praline mousse dessert with croquantine crunch, served with raspberry and chocolate sauce

PREMIUM PLATED MENU – C

Starter

Chef's salad

Assorted greens, cherry tomato, cucumber, cheese, onion and corn kernels, ham, and grilled chicken with lemon-mustard dressing

Soup

Cream of mushroom

with parmesan croutons, assorted bread, and butter

Main course

Roast chicken breast

Herb marinated chicken breast, sweet potato puree, garlic green beans and truffle cream sauce

Dessert

Mango cheesecake

vanilla cheese cake topped with fresh mango and mango sauce



DIAMOND | WEDDING PACKAGE

Php 2,200.00 net per person

PREMIUM BUFFET MENU – A

Appetizer

Shrimp and corn ceviche on crispy wonton
Farmhouse chicken galantine with mango relish

Salad

Apple, grapes, and pear salad with roasted walnuts
Salad bar with assorted condiments

Soup

Cream of tomato and basil soup with garlic parmesan croutons
With soft roll and butter

Main course

Slow roast beef with red wine au jus and garlic confit
Chicken scaloppini with lemon and sage cream
Teriyaki glazed grilled salmon fillet
Shrimp pasta Alfredo
Garlic butter haricots and baby carrots
Steamed pandan rice

Dessert

Assorted fruits in season
Blueberry crumble
Irish brownies
Mango bavarian cream

PREMIUM BUFFET MENU – B

Appetizer

Smoked salmon tartare with wakame on cucumber cups
Chicken satay bites with peanut sauce

Salad

Mango, pomelo, cucumber, and tomato salad with cilantro-lime
vinaigrette
Grilled vegetable and couscous salad with crumbled feta cheese

Soup

Cream of potato and leek soup with bacon bits
With soft roll and butter

Main course

Sous vide turkey breast with cranberry and pink peppercorn gravy
Cajun spiced pork loin with pineapple and cilantro relish
Sear snapper fillet with cucumber and yoghurt
Baked macaroni ala Bolognese
Macedonia mixed vegetables
Steamed pandan rice

Dessert

Assorted fruits in season
Apple crumble
Chocolate fudge cake
Yema cake



JADE | WEDDING PACKAGE

Php 3,800.00 net per person

(Php 38,000.00 net per table, 10 persons per table)

TIN GOW LAURIAT MENU - A

Dimsum platter

Abalone soup with Chinese herbs

Steamed garoupa with soya sauce

Roasted duck with jelly fish

Live crabs with salt and pepper

Deep fried long spareribs with red bean curd paste

Broccoli with three kinds of mushroom

Glutinous rice with chicken and sausage

Almond cream with buchi

TIN GOW LAURIAT MENU – B

Barbeque platter

Scallop seafood soup

Steamed garoupa with garlic sauce

Abalone with sea cucumber

Fried jumbo prawns with salt and pepper

Shanghai pork belly with mantao

Vegetable with shredded dried squid in garlic

Tin Gow fried egg noodle

Fresh milk with watermelon



EMERALD | WEDDING PACKAGE

Php 4,800.00 net per person

(Php 48,000.00 net per table, 10 persons per table)

TIN GOW LAURIAT MENU - A

Salad prawn with prawn roll

Sea cucumber fish maw soup

Live red garoupa homemade style

Spare ribs with honey sauce

Scallop with Taiwan patchay

Abalone with fish maw and tendon

Live crab with garlic sauce

XO fried rice with shrimp

Longan with almond taupo

TIN GOW LAURIAT MENU – B

Steamed lobster with garlic sauce

Dried seafood soup with white egg

Steamed garoupa with soya

Roasted duck

Spareribs with salt and pepper

Broccoli with scallop

Taiwan patchay with three kinds of mushroom

Egg noodles with minced beef

Lo mai chai