

2024 WEDDING MENU PACKAGE

PLATED MENU

DAFFODILLS

PLATED MENU 1

Grilled Chicken & Mediterranean Salad

Benguet Greens, Olives, Salad Tomato, Feta cheese, Lemon Vinaigrette

*

Roasted Pumpkin & Carrot Soup with Toasted Almonds

Freshly Baked Bread Rolls & Butter

*

Butter & Mustard Herb Crusted Roasted Chicken Fillet

assorted vegetables, parmesan potato puree, truffled au jus

*

Chocolate Pave & Canonigo

crème anglaise, ripe mango

*

Coffee or Tea

DAFFODILLS

PLATED MENU 2

Sun Dried Tomato & Grape Salad

candied walnuts & balsamic dressing

*

Wild Mushroom & Chicken Veloute with Herb Croutons

Freshly Baked Bread Rolls & Butter

*

Chorizo Crusted & Roasted Mahi Mahi

Roasted vegetables, rice pilaf, lemon-herb emulsion

*

Glazed Caramel Cheesecake & Chocolate Eclair

berry compote, dulce

*

Coffee or Tea

2024 WEDDING MENU PACKAGE

PLATED MENU

HYACINTH

SET MENU 1

Tagaytay Romaine Caesar Salad

crispy bacon, parmesan

*

Roasted Pumpkin & Mushroom Soup with Sage & Croutons

Freshly Baked Bread Rolls & Butter

*

Slow Roasted Herb Crusted US Beef

duchess potatoes, Haricot Verts, Roasted Carrots, Marsala Au jus

*

Mango Crème Brulee

Cointreau, ripe mango

*

Coffee or Tea

HYACINTH

SET MENU 2

Seedless Grape & Sun Dried Tomato Salad

Tagaytay greens, candied walnuts

*

Cream of Broccoli & Ham with Spring Onion & Bacon Crisp

Freshly Baked Bread Rolls & Butter

*

Pan Roasted Sole Fillet with Shrimp Butter

Paella Rice, French beans, Lemon Cream

*

Ensaymada Pudding with Fresh Mangoes

*

Coffee or Tea

2024 WEDDING MENU PACKAGE

PLATED MENU

JASMINE

SET 1

Freshly Baked Bread Rolls & Butter

*

Grilled Shrimp & Romaine

with Lemon-Anchovy Dressing, Parmesan Grana

*

Young Pumpkin & Truffle Soup with Bacon Bits & Herbs

*

Roasted Beef Tenderloin & Grilled Shrimp

Pommes Gratin, Assorted Vegetables, Marsala Au Jus

*

Warm Chocolate Cake with Burned Icing and Vanilla Sauce

*

Coffee or Tea

JASMINE

SET 2

Freshly Baked Bread Rolls & Butter

*

Seared Beef Tenderloin Salad with Fresh Greens & Asian Ranch Dressing

*

Minestrone with Pesto & Parmesan

*

Roasted Maya Maya & Beef Filet

Paella Rice, Haricot Vert, Citrus Cream

*

Mango Crepe Zabaglione with Almonds

*

Coffee or Tea

2024 WEDDING MENU PACKAGE

BUFFET MENU

PRIMROSE

SET 1

STARTERS & SALAD

Cold Sesame Chicken & Cucumber Salad with Ginger-Soy Dressing

Japanese Kani & Potato Salad with Kani & Bonito

Assorted Tagaytay Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Roasted Vegetable Veloute with Toasted Cashew

Freshly Baked Bread Rolls

MAIN COURSE

Butter Roast Chicken with Rosemary & Mushroom Sauce with Fresh Vegetables

Sauteed Mahi Mahi with Pesto Cream Sauce & Roasted Tomatoes

Slow Braised Beef Roulade with Carrots & Potatoes

Four Cheese Lasagna with Spinach & Parmesan

Steamed Jasmine Rice

CARVING

Slow Roasted Herb Crusted Pork Loin with Mushroom Au Jus

WARM DESSERT

Banana & Cinnamon Bread Pudding with Crème Anglaise

DESSERT

Chocolate-Caramel Cake Squares

Cheesecake with Berry Compote

Brazo de Mercedez

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 WEDDING MENU PACKAGE

BUFFET MENU

PRIMROSE

SET 2

STARTERS & SALAD

Asian Slaw with Tuna Poke

Italian Potato Salad with Bacon & Chives

Assorted Tagaytay Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Cream of Carrot & Pumpkin with Crispy Shallots

Freshly Baked Bread Rolls

MAIN COURSE

Crispy Fish Panko with Bonito Sauce

Garlic & Pepper Roasted Chicken with Lemon Mustard Sauce

Braised Asian Beef Chuck with Fried Leeks & Toasted Sesame

Creamy Pasta Alfredo with Ham & Mushrooms

Steamed Jasmine Rice

CARVING

Baked Mahi Mahi Wellington with White Wine Beurre Blanc

WARM DESSERT

Ensaymada Bread Pudding with Crème Anglaise

DESSERT

Bailey's Chocolate Cake Squares

Spanish Canonigo

Vanilla Cream Puff & Chocolate Eclairs

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 WEDDING MENU PACKAGE

BUFFET MENU

CALLA LILIES

SET 1

STARTERS & SALAD

Marinated Tofu & Crispy Pork with Farm Relish
Poached White Shrimp & Davao Pomelo Salad
Asian Potato Salad with Shredded Kani & Furikake
Assorted Tagaytay Greens & Vegetables
Vinaigrette & Dressings, Condiments
Butcher's Platter with Cheese & Grapes

SOUP

Cream of Carrot & Pumpkin Soup with Bacon
Freshly Baked Bread Rolls & Butter

MAIN COURSE

Roasted Hainanese Chicken with Cucumber & Bok Choi
Blue Marlin with Lime-Ginger Scented Beurre Blanc and Fresh Vegetables
"Korean Style" Beef Stew with Sesame & Leeks
Penne Bolognese with Basil & Parmesan
Steamed Jasmine Rice

CARVING

Crispy Pork Maison with Sauces & Condiments

WARM DESSERT

Warm Chocolate Cake with Crème Anglaise & Berry Compote

DESSERT

Caramel Cheesecake with Orange Sauce
Assorted Choux Pastry
Spanish Canonigo with Mango
Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 WEDDING MENU PACKAGE

BUFFET MENU

CALLA LILIES

SET 2

STARTERS & SALAD

Tanigue Ceviche with Chili & Raddish
Sun Dried Tomato & Date with Candied Walnuts
Caesar Potato Salad with Parmesan & Bacon
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments
Butcher's Platter with Cheese & Grapes

SOUP

Chicken, Spinach & Mushroom Veloute with Spring Onions
Freshly Baked Bread Rolls & Butter

MAIN COURSE

Pan Roasted Dorade with Lemon-Butter & Fresh Herbs & Farm Vegetables
Lemon Grass Broiled Chicken with Asian Dressing & Green Beans
"Lechon" Belly Paksiw with Fried Eggplant
Seafood Jap Chae with Sesame Stir Fried Vegetables
Steamed Jasmine Rice

CARVING

Slow Roasted US Beef Shortplate with Red Wine Peppercorn Sauce

WARM DESSERT

Ensaymada Pudding with Crème Anglaise

DESSERT

Bayleaf Chocolate & Caramel Cake
Cinnamon Bread Pudding Squares with Custard
Canonigo with Mango
Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 WEDDING MENU PACKAGE

BUFFET MENU

TULIPS

SET 1

STARTERS & SALAD

Marinated Seared Gensan Tuna & Soy-Sesame Dressing

Kanji Crab Potato Salad with Spring Onions

Classic Romaine Caesar Salad with Bacon & Parmesan

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

Butcher's Platter with Condiments

Assorted Maki & Condiments

SOUP

Creamy Seafood Bouillabaisse with Spring Onions

Freshly Baked Bread Rolls & Butter

MAIN COURSE

Grilled Blue Marlin Pesto with Saffron Sauce & Haricot Verts

Roasted Orange Chicken with Sausage, Bell Peppers & Onions

Spanish Beef Tenderloin Salpicao with Garlic Confit

Smoked Salmon Penne Pasta with Crispy Capers & Tomato Concasse

Steamed Jasmine Rice

CARVING

Crispy House Pork Maison with Liver Sauce

HOT DESSERT

Mango Crepe Zabaglione

DESSERT

Bailey's Chocolate Cake

Apple Strudel with Whipped Cream

Vanilla Cream Puff

Coffee & Chocolate Eclairs

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 WEDDING MENU PACKAGE

BUFFET MENU

TULIPS

SET 2

STARTERS & SALAD

Asian Chicken & Shrimp Salad with Japanese Cucumbers
Davao Pomelo Salad with Toasted Cashew & Asian Dressing
Classic Caesar Salad with Parmesan & Croutons
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments
Assorted Maki & Condiments
Butcher's Platter with Condiments

SOUP

Seafood Minestrone with Pesto
Freshly Baked Bread Rolls & Butter

MAIN COURSE

Glazed Crispy Pork Kettle with Asian Dressing & Pickled Vegetables
Baked Chicken Pastel with Spanish Chorizo & Mushrooms
Grilled Pesto Marlin with White Wine Butter Sauce & Market Vegetables
Four Cheese Beef & Spinach Lasagna
Steamed Jasmine Rice

CARVING

US Roast Beef with Red Wine & Mushroom Au Jus

HOT DESSERT

Warm Chocolate Cake with Vanilla Custard Sauce

DESSERT

Dulce de Leche Cake with Mango
Apple Strudel with Whipped Cream
Vanilla Cream Puff
Coffee Eclairs
Tropical Fresh Fruits

Freshly Brewed Coffee or Tea