Blissful Celebrations Package

Events at Mandarn Oriental, Manila includes the following:
(Valid until December 2013)

A Specially Designed Three-layered Cake in Fondant Icing
(only the base layer is edible)

Special Floral Arrangement for the Cake Table
One Bottle of Moët et Chandon Brut Imperial for the couple's Toast
One Round of Iced Tea or soft drinks for the first 150 guests*
Special Floral Arrangement for the Presidential or VIP tables
Floral Arrangement for the first 15 tables**
Buffet floral décor for a buffet menu
Place Cards for the Presidential or VIP tables
Menu Cards for Set Menus
Live String Trio Entertainment or Mobile disco
Guestbook with Pen
Overnight Stay in a Junior Suite
with Buffet Breakfast for Two at Paseo Uno

To suit your blissful celebration, please wish for 3 additional amenities below:

Overnight Stay for Two in a Deluxe Room prior to the celebration with Buffet Breakfast for Two at Paseo Uno
Bridal Car with Floral Arrangement (three hours use only)
2 hour photo booth services from Baicapture
18 candles and 18 roses
Waive corkage for 15 bottles of wines***
Mobile disco
Glitter and Face painting
Additional one round of iced tea or soft drinks
Use of LCD Projector and screen
Special decoration at the reception hall (ceiling treatment)
Spa Treatment for 2 persons

* In excess of 150 guests, a special rate of Php 150nett per person will be applied.

** In excess of 15 tables, a special rate of Php 600nett per table will be charged.

*** In excess of 15 bottles, Php 1,000nett per bottle will be applied

Blissful Celebration Package at Mandarin Oriental, Manila Lunch or Dinner Reception Valid until December 2013

Sit-down Menus	For first 100 guests	In excess of 100 guests
Western Set Menu 1	P227,888.00	P1,220.00/person
Western Set Menu 2	P249,888.00	P1,350.00/person
Western Set Menu 3	P270,888.00	P1,560.00/person
Western Set Menu 4	P296,888.00	P1,820.00/person
Western Set Menu 5	P324,888.00	P2,100.00/person
Western Set Menu 6	P353,888.00	P2,385.00/person
Buffet Menus	For first 100 guests	In excess of 100 guests
International Buffet 1	P234,888.00	P1,290.00/person
International Buffet 2	P266,888.00	P1,520.00/person
International Buffet 3	P286,888.00	P1,720.00/person
International Buffet 4	P309,888.00	P1,950.00/person
International Buffet 5	P336,888.00	P2,220.00/person
Sit-down Menus	For first 150 guests	In excess of 150 guests
Western Set Menu 1	P288,888.00	P1,220.00/person
Western Set Menu 2	P317,888.00	P1,350.00/person
Western Set Menu 3	P348,888.00	P1,560.00/person
Western Set Menu 4	P387,888.00	P1,820.00/person
Western Set Menu 5	P429,888.00	P2,100.00/person
Western Set Menu 6	P472,888.00	P2,385.00/person
Buffet Menus	For first 150 guests	In excess of 150 guests
International Buffet 1	P299,888.00	P1,290.00/person
International Buffet 2	P342,888.00	P1,520.00/person
International Buffet 3	D272 000 00	D1 720 00 /
	P372,888.00	P1,720.00/person
International Buffet 4	P372,888.00 P407,888.00	P1,720.00/person P1,950.00/person

LIVE COOKING STATIONS

A. Sushi & Sashimi station (min 10 Pax) Tuna, sea bass, salmon, Lapu Lapu, squid, tamago, tobikko, uni and cucumber California rolls Soy sauce, Japanese pickles, marinated ginger and wasabi (5pc Sashimi, 3 pc Maki, 2pc Nigiri per pax)	P 210+++ per person
B. Whole tuna (min 20kg) Soy sauce, Japanese pickles, marinated ginger and wasabi (1 week advance order)	P 1,190+++ per kg
C. Tempura station classic (min 10 Pax) Tempura dip, grated ginger and daikon, Miso soup (3pc shrimps, 2pc Asuho, 1pc Lapu Lapu, 2pc vegetable tempura)	P 200+++ per person
D. Ceasar salad station (min 10 Pax) Romaine lettuce, Caesar dressing, parmesan, croutons and bacon bits Seared tuna, roasted prawns and Cajun chicken	P 125+++ per person
E. Oyster station (min 10min pax) Shallot dressing, horse radish- tomato dressing and lemon- herb dressing	P 65+++ per piece
F. Pasta station (min 10 Pax) Penna, tagliatelle and angel hair pasta Bolognaise, Alfredo and all' amatriciana Parmesan, black pepper, basil and olive oil	P 165+++ per person
G. Risotto station (min 10pax) Squid, slipper lobster, asparagus, mushroom, smoked salmon, pumpkin Parmesan, black pepper, basil and olive oil	P 165 +++ per person
H. Crepe station (min 20Pax) Crepe, mango, blueberry, apple Vanilla sauce, chocolate sauce, strawberry sauce and condiments	P 210+++ per person

CAR VING

Roast US Rib eye (min 45pax)

P 400 +++ per person

Yorkshire pudding, Baked potato Shallot jus, Sour crème, bacon bits, chive

Roast Leg of Lamb (min 20pax)

P 250 +++ per person

Roasted Root vegetables, rosemary potatoes and garlic jus Mint jelly

Roast Lechon (min 50pax)

P 770 +++ per person

Liver sauce and Atsara

Whole honey glazed Turkey (min 30pax)

P 140 +++ per person

Giblet gravy, cranberry sauce, roasted sweet potatoes, baked vanilla pumpkin

Honey glazed Bone in Ham

P 200 +++ per person

Parsley potatoes, pineapple glace and red cabbage

Roasted tomato- orange soup & crabmeat dumpling

Poached Barramundi, clam nage and angel hair pasta

Lemon tart with raspberry sorbet

Coffee or tea

Menu 2

Swordfish carpaccio, chili-lemon dressing and mesclun salad

8003

Dark chocolate sherbet

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Poached chicken breast, fondant potato, asparagus and grain mustard béchamel

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Tropical fresh fruit tart with vanilla oil and ube ice cream

8003

Coffee or tea

Nicoice salad, quail egg and chorizo

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Asparagus soup, crème and scallops

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Coconut- black pepper sherbet

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Roast salmon, spinach, pine seed polenta and orange sauce

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Moist chocolate cake with marinated berries

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Coffee or tea

Menu 4

Peppered tuna, lemon jam, carrot mousse and sesame cracker

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Pumpkin soup, quail egg and chive

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Apple sherbet with grenadine

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AUS Lamb shoulder confit, grilled vegetables catalane style and manchego cheese

8003

Caramel mousse dome with salted coconut cream, mango compote

8003

Coffee or tea

Smoked salmon & smoked salmon mousse with saffron crème

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Cauliflower soup, croutons and nutmeg oil

8003

Melon – vodka sherbet

8003

Lapu Lapu, truffle crust, bouillon potato and lemon butter sauce

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Chocolate cheese cake with orange sauce and white rice crispy

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Coffee or tea

Menu 6

Beef carpaccio, mustard crème, parmesan and black pepper twist

8003

Mushroom soup, pesto and crème

8003

Candied orange sorbet

8003

Sea bass, parsley- mascarpone ravioli and tarragon nage

8003

Basil marinated strawberries with peppered coconut sorbet

8003

Coffee or tea

BUFFET MENUS

Menu 1

Starters & Salads

Turkey breast, pineapple and sun dried tomato salad
Assorted cold cuts, onions and cucumber pickles
Oven roasted tomato- mozzarella, pesto and balsamic reduction
Houmous with pita bread crackers
Marinated salmon with dill mustard sauce
Iceberg lettuce with condiments
Assorted Bread roll and bread

Soup

Pumpkin soup with crabmeat dumpling

Main

Slow roasted Pork loin with green beans and garlic jus
Beef Bourguignon
Roast chicken, creamy leek and thyme jus
Roasted mahi mahi, egg plant ragout and saffron jus
Potato gratin
Ratatouille
Steamed Rice

Dessert

Linzer
Apple and raisin crumble
Orange chocolate cake
Fresh fruit tarts
Pineapple panna cotta

Coffee or tea

Appetizers and Salads

Graved lax, blinis, sour crème and honey- grain mustard dressing Pate maison with cumberland sauce Smoked taningue mousse with dill Barbecued Chinese pork with cucumber and sesame Beef and turkey pastrami American pasta salad Curried chicken, pineapple and rice salad Mexican corn salad, nachos, sour crème and guacamole Assorted leaf lettuces with dressings and condiments Assorted bread rolls

Soup

Chicken veloute with mushroom pillow

Hot Dishes

Steamed Barramundi, snow peas, pommes cocotte and tobikko crème sauce Roasted chicken, chorizo, spinach and garlic confit Braised lamb shoulder, olives, tomatoes, white wine and rosemary Shrimps, mirin, leeks and shitake mushroom Butterd seasonal vegetables Truffled potato mousseline Yang Chow fried rice

Desserts

Fruit salad Lemon meringue tart **Brownies** Mango-sago Banana fritters

Coffee or tea

Appetizers and Salads

Chicken- mushroom galantine, cranberry chutney
Tafelspitz carpaccio, herb vinaigrette and pumpkin oil
Assorted cold cuts, pickled cucumber and onions
Turkey vitello tonnato style
Prawn ceviche, tomato salsa and sour crème
Roasted eggplant- tomato salad
Green beans, roasted tomato, lamb and grain mustard dressing
Penne, squid, scallops and roasted bell pepper salad
Thai beef salad
Assorted leaf lettuces with dressings and condiments

Soup

Shellfish bisque with garlic croutons

Hot Dishes

Poached salmon, mushrooms and orange beurre blanc
Braised beef Bourguignon
Roasted pork loin, root vegetables and thyme jus
Malaysian chicken curry
Red mullet, roasted bell peppers, olives and basil
Braised pak choy with sake and roasted sesame
Eggplant parmegiano
Young potatoes, saffron, pine nuts and olives
Oriental rice, raisins, cashew nuts, saffron, coriander and rose water

Desserts

Mango-lychee mousse
Fruit salad
Hazelnut slice
Lemingtons
Fruit cocktail cake
Peach cobbler

Coffee or tea

Appetizers and Salads

Duck rilette with French baguette
Beef carpaccio, parmesan and olive oil
Seared Salmon loin sashimi, onion marmalade and sour crème
Vitello tonnato
Squid ceviche, red onion, guacamole and sweet corn- black bean salsa
Cucumber salad, smoked salmon, dill and creme
Salad nicoice with seared tuna
Truffeled white bean salad
Chicken tikka salad
Assorted leaf lettuces with dressings and condiments

Soup

Aromatic chicken consommé with shitake dumplings

Hot Dishes

Poached salmon, mushrooms and orange beurre blanc
Roasted lamb leg, chestnuts, mushrooms and thyme
Roasted Duck breast, caramelized turnips, dark chocolate sauce
Prawns, scallop, squid, roasted garlic- shallot ragout and coffee
Veal cannelloni
Vegetable hot pot
Cauliflower gratin with almonds
Soft polenta
Garlic Rice

Desserts

Apple and cinnamon mousse Fruit salad Blueberry trifle Coffee crème brulee Mandarin-yogurt cake Warm chocolate cake

Coffee or tea

Appetizers and Salads

Roast beef with tartar sauce
Tuna tataki, cucumber tagliatelle and black sesame sauce
Salmon tartar, shallots, sour crème and dill
Parma ham and melon
Seafood antipasta, lemon, olive oil and parsley
Carrot salad, raisins, chives, kani and orange
Prawns, green papaya, peanuts, chili and lime
Beetroot salad, egg, feta cheese, sour crème and grain mustard
Panzanella, tomato, red onion and foccacia
Assorted leaf lettuces with dressings and condiments

Soup

Bouillabaisse, ailio and Gruyere cheese

Hot Dishes

Steamed Sea bass, artichoke provincial style
Veal loin, spinach, chickpeas, raisins and pine seeds
Coq au Vin
Barramundi, potato- mushroom risotto and herb nage
Beef medallions, braised celery and walnut jus
Braised romain hearts with orange
Vegetables gratin
Roasted potatoes, garlic and rosemary
Steamed Rice

Desserts

White and dark chocolate mousse
Fruit salad
Vanilla crème brulee
Black forest in glasses
Fruit tartletts
Mango-passion fruit shooter
Topfenpalat schinken

Coffee or tea