

## Wedding Package

Creating a lasting impression for your guests --fusion of food \& style.

We are committed to helping you create the event of your dreams. Our clients know that we are food fanatics with a passion for perfection. With P-dish as your caterer of choice, you can rest assured that every special detail will be regarded with the highest priority. Executive Chef Velmor De Roña and his team of culinary experts \& event stylist are delighted to help you create the perfect menu and setup for your memorable day. We will help you select the most fitting service style, whether it's an elegant sit-down dinner, a tasteful buffet presentation, or hand passed hors d'oeuvres.

The menus shown below are simply suggestions and are completely customizable. Give us a call today for a personalized proposal with no obligation.

## Unigue Dining Expecience

* Your Choice of Buffet Menu from our wide variety of cuisines - Asian, Filipino \& International Dish Cocktail Hour w/ welcome drinks - To be served as soon as your guest arrives.
- Hors d'oeuvres (appetizer)
- Sesame Seed Soft Bread Rolls with Pesto Butter (freshly baked from our bakeshop)
 5 Main Dishes w/ Vegetable Side Dish
- Choice of Beef, Pork, Chicken, Seafood \& Pasta or Noodles

Salad Buffet Station (in individual glass servings)
Decadent Dessert Buffet Station (3 choices with 200 servings)
Steamed Rice (or half-half serving with Ginger Rice) Honey Lemon or Mandarin Peach Iced Tea (free flowing) Lavazza Coffee and Twinings Tea (50 servings)

* Plated service for VIP Guests (mox. 30 pax)
* Chef Velmor and his customer-oriented wait staff \& banquet officer will assist and serve your guests


## Simple but Elegant setup

* All Tiffany Chairs for all your guests (optional ribbon accent)
* Long or round presidential tables with charger plates \& personalized menu cards
* Customized floral/theme arrangement, candles \& personalized table numbers
* Your choice of fabric linens to match your color motif
* Complete buffet table setup using Electronic Roll Top Chafing Dish
* Table for the wedding cake, registration \& gifts
* Cocktail tables at the cocktail area
* Couple's sofa for photo ops with guests (options: Couple's Table) and your choice of backdrop


## Program Essentials

* Free use of LCD TV Digital Frame for Prenup Photo Slideshow \& Video
* A bottle of wine or champagne in a bucket stand for couple's toast
* Bridal Guest Book or Signature Frame
* Your choice of red or cream carpet or loose petals and torch parade (optional)
* Decorative cage and a pair of doves

PhP 780 per pax
For a minimum of 150 persons, plus 10\% service charge and 12\% VAT

FREE for 200 pax (choice of one):
Three-Layered Fondant Cake / Photo Booth / Floral Upgrade / Dessert Upgrade

PhP 590 per pax for basic wedding package, plus $10 \%$ service charge and $12 \%$ VAT


Terms \& Conditions:
PhP 10,000 - Consumable \& non-refundable booking fee 50\% DP upon signing of Catering Agreement, 25\% 1 month before, $25 \% 1$ week before Inquire our Easy Payment Terms thru PNB \& Allied Bank

## Chef's Recommendation

Cocktail Hour (Hors d'oeuvres)
Fresh Vietnamese Spring Rolls with Grilled Chicken, Spicy Pork Crackling Quesadilla
Cream of Corn \& Creamy Pumpkin Bisque Soup Shots with carrot \& bread stick
Main Dishes
Cheesy Chili Beef Caldereta with fried potato \& carrot
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Pork Tenderloin with Mushroom Sauce Hainanese Chicken in Ginger Sauce or Le Cordon Bleu with basil cream Baked Salmon in Lemon Butter Cream Sauce

Steamed Rice or Ginger Rice
Vegetable Side Dish
Buttered Vegetables with Broccoli \& Mushroom
Pasta Buffet Station
Sauce: Italian \& Alfredo, Pasta: Penne, Fettucine \& Angel Hair Toppings: Minced Beef, Pancetta, Sliced Ham, Mushroom, Italian Sausage \& Parmesan

Salad Buffet Station
Angelica's Chicken Potato Salad, Mixed Green Salad with Classic Caesar Dressing
Asian Cabbage Salad with Mandarin Orange
Dessert Buffet Station
Choco Mango Parfait, Vien Cannoli Cream Cheese \& Fresh Fruit Skewers/Platter
Beverages
Honey Lemon or Mandarin Peach Iced Tea
Freshly brewed Lavazza Coffee \& Twinings Black Earl Grey Tea
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For elaborate setup, upgrade to our Dream Wedding Package by EVENT DEPOT:
Floral Upgrade
Three-Layered Fondant Cake
Mobile Bar
Personalized Wedding Souvenirs \& Invitations
Professional Program Emcee/Host
Event Planning \& Coordination
Event Styling

We can customize menus \& packages by request. Please note that these packages are meant to serve as a guide to show you what we offer. Should you have anything in mind that cannot be found here, please feel free to ask our banquet specialists to make a customize package according to your theme \& budget.

