

Dreams Do Come True.



*A Bizu bride loves beauty.
She celebrates individuality
And is a woman of true taste.*

Buffet Wedding Packages 2011

Our Wedding Amenities:

- ❖ Tiffany Chairs for all your guests (Elegant White)
- ❖ Elaborate and elegant dining set-up with fine china, flatware and glassware
- ❖ Your choice of linens to match your motif
- ❖ Menu cards and table numbers
- ❖ Complete buffet table setup with chaffing dishes, service platters, utensils and floral setup
- ❖ Includes couple's table, Long VIP tables, cake table, suppliers' table, registration table
- ❖ A pair of doves
- ❖ Sparkling wine for couple's toast
- ❖ Plated Service for VIP tables (approx. 30 pax)
- ❖ Uniformed and well-trained wait staff
- ❖ Themed floral centerpieces for guest tables, cake table, backdrop and couple's table
- ❖ Bar Service which includes hi-ball glasses, goblets and wine glasses, mineral water and ice
- ❖ BONUS Option Choice: Free Cocktails, Free Dessert Buffet Upgrade or Free Wedding Cake 3 Tiered

Terms and Conditions:

- ❖ Prices subject to change without prior notice.
- ❖ Price also subject to 10% catering service charge and 12% VAT.
- ❖ Php 5,000.00 to book the date upon food tasting, 50% down payment required upon confirmation and 50% upon completion of the event, payable in cash, credit card or check
- ❖ If paying in check, please make check payable to Philippine Pastries, Inc.
- ❖ A cancellation fee of 25% will be charged if booking is cancelled 3 days before the date of event; 50% 2 days before the date of event; and 100% within 24 hours or on the day of the event.

We can cater in the following venues: The Blue Leaf, The Oasis in New Manila, The White Space, The Glass Garden, Fernbrook Gardens, Le Pavillion Tent, La Huerta in Antipolo, Rockwell Tent, NBC Tent, The Enterprise, Forbes Park Pavillion, The Esplanade, Baluarte Intramuros, The Clamshell. We also welcome your creative venue ideas.

We can customize menus by request. Feel free to ask our banquet specialists to make a special menu according to your theme, motif and budget. We also offer plated services, dessert buffets, chocolate fountains and wedding cakes.

All salad lettuces and most herbs used are grown organically in our own private farm to ensure the best quality and freshness in our food creations.

Bizu Private Caterer Office:

Telefax. 8126451, Tel. 8126027 loc. 102
2158 Pasong Tamo, Makati City
[www.bizupatisserie.com](http://bizupatisserie.com), <http://bizubride.multiply.com>
bizuprivatecaterer@yahoo.com

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Simple Elegance

From our Bakery

Sesame Seed Soft Rolls
Sundried Tomato and Basil Focaccines
Butter

Soup

Creamy Potato Ham and Leek Soup/ Creamy Split Pea Soup with Ham Hocks

Salad

Fresh Mandarin Orange and Roasted Almond Salad with Crisp Bacon in Creamy Citrus Dressing/
Classic Caesar Salad with Romaine Lettuce, Bacon and Parmesan Crisps/
Oriental Salad with Grilled Vegetables, Crisp Vermicelli and Sesame

Main Course

Pan-Seared Chicken Fillets in Orange Parsley Cream Sauce/ Barbecued Chicken with Mango Mint Relish/
Rosemary Chicken Cacciatora

Cobbler Fish with Lemon Caper Butter/ Cobbler Fish with Dill Butter Sauce/
Cobbler Fish with Wild Mushroom Cream

Carving Station

10-Hour U.S. Roast Beef Belly on the Carvery with Mushroom Sauce and Horseradish Cream

Baked Penne Arrabiatta with Fresh Basil and Three Cheese/
Linguine Vongole (with manila clams in aglio olio)/Farfalle with Basil Cream

Rice Pilaf with Chickpeas, Sweetpeas and Asparagus

Rosemary Garlic Baby Potatoes/ Grilled Vegetable Brochettes/ Mashed Potato

Desserts

Crème Brulee in Vol-au-Vent
Mango Chiboust, Petit Opera Cake
Fresh Fruits in Skewers

Beverages

Peach Iced Tea/ Sodas
Lavazza Coffee/ Clipper Tea

PHP 170,000.00 ++

Add 10% for Service Charge and 12% for VAT
For 150 pax

ADD: PHP 895.00++ / pax

In Excess of 150 pax

Add 10% for Service Charge and 12% for VAT

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Romantic Garden

From our Bakery

Sesame Seed Soft Rolls
Sundried Tomato and Basil Focaccines
Butter

Soup

Creamy Pumpkin Soup with Ricotta Cheese/ Cream of Broccoli Soup

Salad

Waldorf Salad with Fresh Fruits, Walnuts, Celery and Grilled Chicken in
Honey Orange Yogurt Dressing with Alfalfa

-

Szechuan Calamari Salad with Cold Turnips and Carrots
Crisp Wonton, Mesclun and Tahini Dressing

-

Warm Truffle Mushroom Salad with Fresh Button Mushrooms, Asparagus, Aged Parmesan and
Hollandaise Sauce

Main Course

Pan-Seared Chicken Fillets in Basil Cream Sauce/ Chicken with Bleu Cheese Tarragon Cream/
Chicken and Eggplant Parmigianna

Baked Cobbler Fish with Chorizo and Tomatoes/ Seared Cobbler Fish with Shiitake and Calamansi Caper

Roast Porkloin with Dijon Thyme/ Roast Porkloin with Barbecue and Mango Salsa/
Roast Porkloin Marsala

Rosemary Chorizo Tomato Linguine/ Three Cheese, Spinach and Mushroom Ravioli
Spinach Pasta with Prosciutto and Sundried Tomato Aglio Olio

Carving Station:

10-Hour U.S. Roast Beef Belly on the Carvery with Mushroom Sauce and Horseradish Cream

Rice Pilaf with Chickpeas, Sweetpeas and Asparagus

Rosemary Garlic Baby Potatoes/ Grilled Vegetable Brochettes/ Mashed Potato/ Spinach Potato Gratin

Desserts

Crème Brulee in Egg Shell
Strawberry Chiboust, Petit Samba Cake
Fresh Fruits in Skewers

Beverages

Peach Iced Tea/ Sodas
Lavazza Coffee/ Clipper Tea

PHP 190,000.00++ for 150 pax

Add 10% for Service Charge and 12% for VAT

ADD: PHP 1,075.00++/ pax

In Excess of 150 pax

Add 10% for Service Charge and 12% for VAT

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Romantic Garden- With Prawns No Pork

From our Bakery

Sesame Seed Soft Rolls
Sundried Tomato and Basil Focaccines
Butter

Soup

Creamy Pumpkin Soup with Ricotta Cheese/ Cream of Broccoli Soup

Salad

Waldorf Salad with Fresh Fruits, Walnuts, Celery and Grilled Chicken in
Honey Orange Yogurt Dressing with Alfalfa

-

Szechuan Calamari Salad with Cold Turnips and Carrots
Crisp Wonton, Mesclun and Tahini Dressing

-

Warm Truffle Mushroom Salad with Fresh Button Mushrooms, Asparagus, Aged Parmesan and
Hollandaise Sauce

Main Course

Pan-Seared Chicken Fillets in Basil Cream Sauce/ Chicken with Bleu Cheese Tarragon Cream/
Chicken and Eggplant Parmigianna

Baked Cobbler Fish with Chorizo and Tomatoes/ Seared Cobbler Fish with Shiitake and Calamansi Caper

Grilled Tiger Prawns with Aligue Cream/ Grilled Tiger Prawns with Lemon Caper Butter/
Grilled Tiger Prawns with Bisque and Asparagus

Rosemary Chorizo Tomato Linguine/ Three Cheese, Spinach and Mushroom Ravioli
Spinach Pasta with Prosciutto and Sundried Tomato Aglio Olio

Carving Station:

10-Hour U.S. Roast Beef Belly on the Carvery with Mushroom Sauce and Horseradish Cream

Rice Pilaf with Chickpeas, Sweetpeas and Asparagus

Rosemary Garlic Baby Potatoes/ Grilled Vegetable Brochettes/ Mashed Potato/ Spinach Potato Gratin

Desserts

Crème Brulee in Egg Shell
Strawberry Chiboust, Petit Samba Cake
Fresh Fruits in Skewers

Beverages

Peach Iced Tea/ Sodas
Lavazza Coffee/ Clipper Tea

PHP 205,000.00++ for 150 pax

Add 10% for Service Charge and 12% for VAT

ADD: PHP 1,110.00++ / pax

In Excess of 150 pax

Add 10% for Service Charge and 12% for VAT

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Wedding Feast

From our Bakery

Sesame Seed Soft Rolls
Sundried Tomato and Basil Focaccines
Butter

Soup

Creamy Pumpkin Soup with Ricotta Cheese/ Split Pea Soup with Ham Hocks/ Cream of Broccoli Soup

Salad

Waldorf Salad with Fresh Fruits, Walnuts, Celery and Grilled Chicken in
Honey Orange Yogurt Dressing with Alfalfa

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Peaches, Plums and Prosciutto Tossed with Mesclun Passionfruit Mirin Vinaigrette and Shaved Parmesan

-
Warm Truffle Mushroom Salad with Fresh Button Mushrooms, Asparagus, Aged Parmesan and
Hollandaise Sauce

Main Course

Butter Poached Salmon with Pommery/ Baked Cream Dory with Pomodoro, Prosciutto, Bechamel and
Artichokes/ Baked Cream Dory Florentine with Spinach and Wild Mushrooms

Grilled Tiger Prawns with Aligue Cream/ Grilled Tiger Prawns with Lemon Caper Butter/
Grilled Tiger Prawns with Bisque and Asparagus

Spaghettini with Rosemary Tomatoes and Chorizo/ Fresh Spinach Pasta with Prosciutto and Sundried
Tomato Aglio Olio/ Three Cheese, Spinach and Mushroom Ravioli / Truffle Cream Linguine

2 Hot Carving Stations:

Whole Roast Turkey on the Carvery with Apple Sausage and Chestnut Stuffing, Haricot Verts, Candied
Sweet Potatoes, Pan Gravy and Cranberry Sauce

10-Hour U.S. Roast Beef Belly on the Carvery with Mushroom Sauce and Horseradish Cream

Paella Valenciana with Mixed Seafood and Chorizos/ Rice Pilaf Option

Rosemary Garlic Baby Potatoes/ Grilled Vegetable Brochettes/ Mashed Potato/ Spinach Potato Gratin

Dessert Bar

10 Dessert Buffet Selections (*please see below*) arranged in a dessert buffet bar

Beverages

Peach Iced Tea/ Sodas
Lavazza Coffee/ Clipper Tea

PHP 225,000.00 ++ for 150 pax

Add 10% for Service Charge and 12% for VAT

ADD: PHP 1,295.00++/ pax

In Excess of 150 pax

Add 10% for Service Charge and 12% for VAT

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Exclusive Tasting Wedding Set

From our Bakery

Sesame Seed Soft Rolls
Sundried Tomato and Basil Focaccines
Butter

Soup

Creamy Pumpkin Soup with Ricotta Cheese/ Split Pea Soup with Ham Hocks/ Cream of Broccoli Soup

Salad

Arugula Salad with Tomatoes, Parmesan and Balsamic Vinaigrette
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Peaches, Plums and Prosciutto Tossed with Mesclun Passionfruit Mirin Vinaigrette and Shaved Parmesan
-
Warm Truffle Mushroom Salad with Fresh Button Mushrooms, Asparagus, Aged Parmesan and Hollandaise Sauce

Main Course

Poached Chilean Seabass in Dill Butter with Vermouth Emulsion

Grilled Tiger Prawns with Lemon Caper Butter

Fresh Spinach Pasta with Prosciutto and Sundried Tomato Aglio Olio

2 Hot Carving Stations:

Whole Roast Turkey on the Carvery with Apple Sausage and Chestnut Stuffing,
Pan Gravy and Cranberry Sauce

USDA Rib Eye Roast Beef in Rosemary Dijon Thyme
With Mushroom Demiglace, Horseradish and Whole Roasted Garlic

Rice Pilaf with Chickpeas, Sweetpeas and Asparagus

Mashed Potatoes
Creamed Corn
Grilled Vegetables with Haricots Verts

Dessert Bar

10 Dessert Buffet Selections (*please see below*) arranged in a dessert buffet bar

Beverages

Peach Iced Tea/ Sodas
Lavazza Coffee/ Clipper Tea

PHP 305,000.00++ for 150 pax

Add 10% for Service Charge and 12% for VAT

ADD: PHP 1,835.00++/ pax

In Excess of 150 pax

Add 10% for Service Charge and 12% for VAT

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Additional Services

<u>Upgrades</u>	<u>Carvery Upgrades</u>
<p>Dessert Buffet (please request selection) 8-12 kinds Assorted Desserts of your choice (About 4-5 pcs. Per person) Php 125.00++ per person</p>	<p>Whole Roast Turkey With Apple Sausage and Chestnut Stuffing. Served with Cranberry Sauce and Pan-Gravy, Candied Sweet Potato, Haricot Verts, Pan Gravy, Cranberry Sauce</p>
<p>Salad Bar (please request selection) Create your own salad with a choice of 4 kinds of Dressings (Honey Orange Yogurt Dressing, Caesar Dressing, Lemon Vinaigrette and Oriental Dressings) Php 95.00++ per person</p>	<p>Roast Leg of Lamb (Bone-in) Served with pita bread, green ice lettuce, minted demi glace, ratatouille, caramelized onions</p>
<p>Cold Cuts Bar (please request selection) A buffet of Cold Cuts and Cheese Platter Php 195.00++ per person</p>	<p>Roast Rack of Lamb (French Cut) With minted demiglace sauce, and grilling station</p>
<p>Cocktail Pass-Around (please request selection) 4 Kinds of Hors d' oeuvres& Canapes with Welcome Drinks served before the dinner proper (please request selection) Php 100.00++ per person</p>	<p>Whole Roast Lamb on the Spit Served with pita bread, green ice lettuce, minted demi glace, ratatouille, caramelized onions includes live roasting spit</p>
<p>Prawn Tempura Station Prawn Tempura on the spot served with hot Tempura sauce Php 185.00++ per person</p>	<p>Cochon de Lait Served in Mini Pita Bread with Lettuce and Three Sauces – Lechon Sauce, Hoisin Sauce, Aioli</p>
<p>Salmon Gravlax Station Served with Crostinis, Capers, Chopped Eggs, Dill Sauce</p>	<p>Salt Crusted Pork Belly With Dijon Thyme Sauce</p>
<p>Fish Upgrade Selection- Norwegian Salmon or Chilean Seabass Vermouth Emulsion and Sultana Raisins/ Shiitake and Calamansi Caper Sauce/ Roast Capsicum Cream and Parsley Oil/ Pomodoro Prosciutto and Artichokes/ Mushroom and Spinach Florentine with Rose Beurre Blanc</p>	<p>Roast Beef Tenderloin Au Poivre USDA/ Australian/ Local Marinated with Rosemary Dijon and with red wine Butter Sauce, Pan Gravy, Horseradish Cream Sauce</p>
<p>Braised Australian Lamb Shanks With red wine jus and whole roasted garlic</p>	<p>Beef Tenderloin Paupiette USDA Prime Sirloin/ Australian/ Local Stuffed with Wild Mushrooms and with red wine sauce</p>
	<p>Cote de Boeuf USDA/ Australian/ Local Smoked Roast Beef with Red Wine Sauce</p>
	<p><i>Please request for upgrade price as it varies from one menu to another.</i></p>

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Cocktail Selections

Pre-Dinner Cocktail Hour
4 Kinds of Hors d'oeuvres & Canapes with
Welcome Drinks served before dinner
Php 125.00++ per person

IN VOL-AU-VENT SHELLS (Puff Pastry)

Beef Curry in Vol-au-Vent
Beef Bulgogi Sprouts in Vol-au-Vent
Mushroom Duxelle in Vol-au-Vent
Eggplant Caviar with Feta Cheese in Vol-au-Vent
Ratatouille in Vol-au-Vent
Creamy Chicken in Vol-au-Vent
Smoked Salmon Rillettes in Vol-au-Vent

CROUTES AND OTHER CANAPES

Smoked Fish Mousse on Puff Square
Blue Cheese with Arugula on Puff Square
Crostini with Tomatoes and Smoked Ham
Chicken and Sundried Tomato Mayo Croute
Vegetable Samosa
Paella Balls with Chicken and Cheese
Paella Balls with Shrimp
Melon and Prosciutto Croutes
Caramelized Onions and Anchovy on Puff Square
Smoked Salmon and Caviar Croutes
Goat Cheese and Sage on Cherry Tomatoes
Crab and Mango Croute
Chorizo and White Cheese Croute
Smoked Salmon with Dill Pistachio Mousse on Puff Square
Caramelized Apples with Brie on Croutes
Chicken Liver Pate with Blueberry Compote

CROQUETTES

Prawn Cake with Soffritto Pesto
Pork Croquette
Potato Croquette
Smoked Ham and Cheese Croquette
Bacalhau Codfish Cakes
Spanish Chorizo and Cheese Croquettes

SKEWERS

Chicken Satay in Skewers
Snapper with Rosemary and Bacon in Skewers
Beef with Capsicums in Skewers
Beef with Leeks in Skewers
Marinated Olives, Feta and Basil Skewers

Dessert Trio Selections

8-12 kinds of Assorted Desserts of your choice
(About 4-5 pcs. Per person)
Php 125.00++ per person

SMALL CHOCOLATE INDULGENCES

Chocolate Truffles (Assorted)
Samba- *Classic milk and dark chocolate mousse*
Nirvana- *Dark Chocolate Mousse and Pistachio Creamer*
Amour- *Orange Chocolate Mousse with crème brulee* Roca- *Rich Chocolate ganache with Madagascar vanilla custard*
Opera- *Dark Chocolate and Coffee Buttercream*
Baba- *Hazelnut Mousse and Caramel Creamer*
Chocolate Ganache Tartlet
Chocolate Cup with Pistachio Cream and Strawberries
Napoleon with Trio of Chocolate
Chocolate Éclair

FRESH FRUIT SAMPLINGS

Babylon- *Raspberry mousse with crème brulee surprise*
Limone- *Calamansi mousse with strawberry and raspberry*
Yoga- *Passionfruit yogurt trifle*
Pavlova with kiwi, blueberry and mango
Lemon Tartlet/Fresh Fruit Tartlet
Apple Tartlet
Lemon Éclair
Strawberry, Mango or Blueberry Chiboust
Fresh Fruits in Skewers

A SELECTION OF BRILLIANT FLAVOURS

Tiramisu in Demitasse Cup
Madagascar Vanilla Crème Brulee in Egg Shell
Cinnamon Crème Brulee with Grand Marnier
Carrot and Walnut Bar
Cream Cheese Brownies
Vanilla and Caramel Cream Puffs
Grand Marnier Religieux
Assorted Macarons de Paris
Bread and Butter Pudding
Vanilla Éclair

THANK GOODNESS IT'S SUGARFREE!

Naomi- *Milk and Dark sugarfree chocolate*
Sophia- *Sugarfree tiramisu*
Jolie- *Dark Chocolate with Hazelnuts*