2012 Wedding Package
Valid only from July 2012 - December 2012

A wonderful wedding reception is made possible with a blend of Love, Passion, and Prayer.

Minimum of 150 persons

STANDARD AMENITIES

Mock set-up for the actual floral and table arrangements
Food tasting with the Executive Chef: Good for 4 Persons (upon schedule)

Dining Experience
Your choice of buffet menu
A customer-oriented wait staff to assist and serve your guests
Presence of caring Banquet Managers / Supervisors
Use of flatware, glassware, and dinnerware

Arrangements made with Passion
A complete, elegantly skirted buffet setup with imaginative centerpieces, a crafty buffet backdrop, and lights
Round dinner tables dressed with fine-looking floor length linens and table runners or toppers
Themed and beautiful centerpieces with fresh flowers, and long lasting candles on your guests’ tables
A creative backdrop with drapes, and floral cascading for the couple’s table
A special floral centerpiece for the Presidential table
Dressed tables for the wedding cake, gifts, giveaways, and registration

Seats
A lovely couch for the Bride and Groom
Tiffany Chairs for the Presidential table
Chairs with floor length Seat Covers

Wedding Essentials
The Cake: A 3 ft. Croquembouche (Cream Puff Tower / Profiterole Tower)
(500 – 520 Cream Puffs: may be served to your guests during the reception / may serve as your giveaways too!)
A cluster of mini cream puffs for the cake cutting
Bridal Car or Photo Capture Booth

Bridal Car
(Within city limits only and Maximum of 3 hours)

Capture Booth
(2 hours of photo booth rental; Customized text / logo / picture;
Unlimited prints: size – 4R; Fabric backdrop;
All shots in CD and On-line Gallery)
(Within city limits only)

A bottle of sparkling wine for the toast
A pair of doves in an elegant birdcage
A long almond beige carpet for the aisle

Let us know if there is any amenity that you do not need...
Our Gifts: More Wedding Essentials

Nuts, Special Biscuits, and Chips to be served during Cocktails
Welcome Cocktail drink: Flowing lemon iced tea
“Crew Meal” for (10) ten of your supportive suppliers
(Composed of two main courses, starch, dessert, and flowing beverages)
Personalized Linens
Themed menu cards per table, presidential place cards, table numbers, and buffet labels

Cheers!

Free Flow Beverage (Choice of either Soft Drinks or Tropical Fruit Juice)
Coffee and Tea Station
Purified drinking water and ice for the drinks

Optional Amenity exclusive for Passion Cooks’ Couples

Venue Styling
(Prices will be dependent on the extent of set-up)
Prices dependent on the actual style and extent of set-up

Warm Greetings!

Feel free to let us know your specific requirements, as Passion Cooks may certainly customize a package that will suit your requirements without sacrificing the quality of our food, set-up, and above all, service.

See our “Individual Menus” so you can “Mix and match” your desired menu combination.

If God permits us to be part of your special affair, trust that we will pour our love and passion in making your wedding reception wonderful!

God bless you!
Passion Cooks Catering
INTERNATIONAL 1
Standard: P880
(Subject to 10% SC and 12% VAT)

SOUP
Soup Station
See choices below

SALAD
Salad Station
See choices below

STARTER
Quiche Lorraine
Eggless, and baked to perfection in a pastry crust

MAIN ENTRÉE
Chicken Galantine
Veal, chorizo and paprika stuffed chicken. Served with pineapple salsa
Grilled Beef Kebabs
Served with mango-mint salsa and pan dripping barbecue sauce.
Baked Mussels with Herbs and Garlic
Oven baked fresh mussels with cream and cheese, topped with a sprig of parsley
Basilico E Pomodoro
Angel hair pasta tossed with fresh basil and tomatoes, finished with olive oil and parmesan cheese
Seasonal Veggies
Buttered!
Steamed Rice

TASTEFUL ENDING
Dessert Buffet
See choices below

BEVERARGE
Soda / Tropical Fruit Juice/ Iced Tea
Coffee and Tea Station

INTERNATIONAL 2
Standard: P920
(Subject to 10% SC and 12% VAT)

SOUP
Soup Station
See choices below

SALAD
Salad Station
See choices below

STARTER
Beef Tortilla Cones
Ground Beef with tomatoes, lettuce and cheese, wrapped in a cone shaped pita. Topped with tomato-salsa. Served in a shot glass.

MAIN ENTRÉE
Hungarian Chicken Paprika
A mildly spicy dish that combines chicken, bacon and paprika served with tomato sauce and sour cream
Roast Pork with Glazed Sweet Potatoes
Tender roasted pork slices with pan-dripping gravy! Partnered with sweet glazed potatoes.
On the spot Grilled Cream Dory
Served with teriyaki-sesame and mango-mint salsa.
Cannelloni ala Besciamella
Pasta rolled in Bolognese meat, spinach, and mushrooms, finished with Béchamel sauce and parmesan cheese
Seasonal Veggies
Buttered!
Steamed Rice

TASTEFUL ENDING
Dessert Buffet
See choices below

BEVERARGE
Soda / Tropical Fruit Juice/ Iced Tea
Coffee and Tea Station
INTERNATIONAL 3

Standard: P945
(Subject to 10% SC and 12% VAT)

SOUP
Soup Station
See choices below

SALAD
Salad Station
See choices below

STARTER
Chicken and Potato Croquettes
Mashed potatoes with chicken and mushrooms encased in bread crumbs and fried to perfection. Served with a sweet-spicy sauce

MAIN ENTRÉE
Grilled Pork Skewers with Java-Peanut Sauce
Grilled pork, lemon, mushrooms, and pepper on a skewer

Tofu Steak Rolls
Fresh tofu wrapped with Sukiyaki beef rolls. Served with teriyaki-sesame sauce

Baked Fish Fillet with Basil Cream Sauce
Generously brushed with melted butter, basil, peppercorn, sage, and rosemary, baked to perfection. Served with marble potatoes

Baked Lasagna Verde
Bolognese meat ragù and a nutmeg flavored Béchamel sauce in layers of pasta sheets, topped with cottage cheese

Seasonal Veggies
Buttered!

Steamed Rice

TASTEFUL ENDING
Dessert Buffet
See choices below

BEVERARGE
Soda / Tropical Fruit Juice / Iced Tea

Coffee and Tea Station

INTERNATIONAL 4

Standard: P960
(Subject to 10% SC and 12% VAT)

SOUP
Soup Station
See choices below

SALAD
Salad Station
See choices below

STARTER
Chicken Tortilla Cones
Grilled with tomatoes, lettuce and cheese, wrapped in a cone shaped pita. Topped with garlic-mayo and tomato salsa. Served in a shot glass.

MAIN ENTRÉE
Grilled Beef Spareribs with Honey Barbecue Sauce
Grilled to perfection. Served with honey-barbecue sauce

Roast Pork with Orange Marmalade
Oven roasted with fresh orange and lemon, topped with marmalade glaze and orange zest

Classic Breaded Fish Fillet
Served with teriyaki-sesame and mango-mint salsa

Three Mushrooms Pasta
A combination of shiitake and button mushrooms with black fungus, in creamy Beschamel sauce

Seasonal Veggies
Buttered!

Steamed Rice

TASTEFUL ENDING
Dessert Buffet
See choices below

BEVERARGE
Soda / Tropical Fruit Juice / Iced Tea

Coffee and Tea Station
### INTERNATIONAL 5

**Standard:** P985  
*(Subject to 10% SC and 12% VAT)*

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<td>Chicken Kebabs with Java-Peanut Sauce</td>
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<td>Tender beef, mushrooms, potatoes and peas cooked in cream sauce, topped with browned pie crust</td>
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<td>Grilled chicken and peppers on a skewer served with Java peanut sauce</td>
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<td>Stuffed Porkloin with Cashews and Dried Mangoes</td>
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<td>Whole chicken, generously brushed with melted butter, thyme, peppercorn, sage, and rosemary, roasted to perfection. Served with pan dripping gravy</td>
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| Buttered!       |   | Buttered!       |   |

| Steamed Rice |   | Steamed Rice |   |

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### INTERNATIONAL 7

**Standard:** P1,015  
*(Subject to 10% SC and 12% VAT)*

| **SOUP** | Soup Station  
See choices below |
|-----------|----------------|
| **SALAD** | Salad Station  
See choices below |
| **STARTER** | Bacon and Banana Rolls  
Served with honey-maple dip |
| **MAIN ENTRÉE** | Roast Beef  
Tender beef slices served with mushroom sauce  
Grilled Pork Ribs with Honey Barbecue Sauce  
Ribs coated with sweet cayenne and garlic, grilled with honey-barbecue sauce  
Baked Prawns Thermidor  
Stuffed with prawns, mushrooms and ham topped with cream and cheese  
Spicy Pesto and Garlic Chicken Pasta  
Crushed fresh basil leaves and olive oil tossed with linguini pasta, topped with sautéed garlic chicken |
| **Seasonal Veggies** | Buttered!  
Steamed Rice |
| **TASTEFUL ENDING** | Dessert Buffet  
See choices below |
| **BEVERARGE** | Soda / Tropical Fruit Juice / Iced Tea  
Coffee and Tea Station |

### INTERNATIONAL 8

**Standard:** P1,015  
*(Subject to 10% SC and 12% VAT)*

| **SOUP** | Soup Station  
See choices below |
|-----------|----------------|
| **SALAD** | Salad Station  
See choices below |
| **STARTER** | Wild Mushrooms Vol-au-vent  
Savory wild mushrooms stuffed in a small hollow case of puff pastry |
| **MAIN ENTRÉE** | Grilled Beef Salpicao  
Stir-fried beef tenderloin topped with toasted garlic  
Roast Herbed Pork with Marble Potatoes  
Generously brushed with melted butter, thyme, peppercorn, sage, and rosemary, roasted to perfection. Served with creamed pan dripping gravy and marble potatoes  
Pan Seared Tuna  
Served with mango-tomato dressing  
Baked Chicken Parmigiana with Linguini  
An Italian-American dish made of chicken breasts covered in bread crumbs and topped with tomato sauce and mozzarella cheese |
| **Seasonal Veggies** | Buttered!  
Steamed Rice |
| **TASTEFUL ENDING** | Dessert Buffet  
See choices below |
| **BEVERARGE** | Soda / Tropical Fruit Juice / Iced Tea  
Coffee and Tea Station |

*As of 03-21-11; Rates and amenities are subject to change without prior notice*
SOUP
Soup Station
SELECTION OF (1) ONE SOUP

Cream of Pumpkin
Potato and Leek Soup
Served with swirled cream, crispy croutons, and bacon bits

SALAD
Salad Station
SELECTION OF (1) ONE SALAD

Assorted Garden Greens with Condiments and Dressings
Assorted fresh greens with alfalfa sprouts topped with kernel corn, walnuts, black olives and turnips.
Dressings: Balsamic Vinegar and Dijon Honey Mustard

Fresh Green Cups
Minced beef and fresh mushrooms with hoisin sauce and crispy rice noodles, served on a bed of lettuce
Served in a Margarita Glass

Oriental Salad with Crispy Catfish and Mango-Tomato Salsa
Served with Mango-Tomato Salsa

DESSERT
(ADDITIONAL P40+ PER DESSERT IN EXCESS OF THE FIRST THREE DESSERTS)
Dessert Station
SELECTION OF (3) THREE DESSERTS

Chocolate and/or Caramel Cream Puff Station
Custard filled puff pastries topped either milk chocolate or glazed sugar

Marble Chocolate Cake
Coffee flavored cake with chocolate bits

Mango and/or Banana Cream Pie
Layers of Fresh Mangoes or Bananas, Graham and Cream, Frozen to perfection

Chocolate Lazy Cake
Sweet biscuits rolled with sticky milk chocolate, topped with whipped cream

Assorted Gelatin with fresh fruits
Lime, Citrus and Sweet Blue Gelatin topped with assorted fresh fruits and sweets
Served in a shot glass
Fresh Fruit Tartlets
Seasonal fresh fruits with gelatin, baked to perfection in a pastry crust

Panna Cotta
Topped with either caramel or strawberry sauce. Served in a shot glass

Apple Crumble
Topped with cinnamon, chocolate sauce and assorted fruits

Ambrosia
Fresh fruits compote

Leche Flan
Special creamy Flan with sweet sugar glaze. Topped with orange zest

-End-

CREPE STATION
(ADDITIONAL P50+ PER PERSON)
Made on the spot! With seasonal fruits, whipped cream, chocolate and maple syrup. Topped with vanilla, strawberry or chocolate ice cream!