

Weddings at Mandarin Oriental, Manila

*Your wedding banquet may reach hundreds of guests,
and we will be pleased to serve each one of them.
Still we know too well that this occasion is for two special people,
and we will gladly assist you in your needs.*

*No need to worry about the details of your reception
since we offer delightful amenities such as three-layered wedding cake with favours.
We'll even provide a bridal car with floral arrangement.
Not to forget the superb cuisine from our award-winning chefs,
and the excellent service from our trained personnel.*

*So for special moments such as your wedding,
make your reservations at Mandarin Oriental, Manila
and allow us to provide you the high level of service
which has helped elevate us to the b
Kalakbay Awards Hall of Fame for being a three-timed
" Hotel of the Year" awardee.*

Our contact details are as follows:

Telephone : (63 2) 750 8888
(63 2) 819 9677

Facsimile : (63 2) 817 2472
(63 2) 840 3602

Email : reserve-momnl@mohg.com

*Prices are subject to change without prior notice.
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Western Wedding Package

Sitdown Menus

<i>For the first 150 persons</i>		<i>In excess of 150 persons</i>	
One	Php 278, 888	Php 1, 120 per person	
Two	298, 888	1, 280 per person	
Three	328, 888	1, 480 per person	
Four	358, 888	1, 680 per person	
Five	398, 888	1, 920 per person	

Buffet Menus

<i>For the First 150 persons</i>		<i>In excess of 150 persons</i>	
One	Php 298, 888	Php 1, 240 per person	
Two	318, 888	1, 410 per person	
Three	348, 888	1, 580 per person	
Four	378, 888	1, 790 per person	

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PACKAGE AMENITIES

For Your Stay at The Mandarin Oriental, Manila

**Overnight stay in a Deluxe Room
Complimentary use of the gym, sauna and swimming pool
Breakfast for two
Spa Prosperity Package for the couple
(foot ritual, scrub and massage)**

Your Wedding

**3 hour use of Bridal car with floral arrangements
(within Metro Manila)**

**Ice carving with floral arrangement at the entrance
Special floral arrangements for the Presidential table & for the first 15 tables**
Specially designed 3 layered cake in fondant icing by Dexter's Bakeshop
Cake table decoration**

**String quartet entertainment by Bernie Pasamba
Bottle of Moët et Chandon Brut Imperial for the couple for toast at the Ballroom
One round of softdrink or iced tea for the first 150 guests***
Waived corkage of five (5) bottles of wine or liquor****
Guest book**

First Wedding Anniversary Celebration:

Set Dinner for Two at The Tivoli

**** In excess of 15 tables, a special rate of Php500nett per table will be charged.**

***** In excess of 150 guests, a special rate of Php100 per person will be applied.**

****** In excess of 5 bottles, P1,000nett per bottle will be applied**

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WEDDING INCENTIVES

Additional perks for wedding parties with these confirmed guests

<i>Minimum of 300-390 persons</i>	<i>One complimentary dinner for 2 persons at the Paseo Uno Restaurant</i>
<i>Minimum of 400-490 persons</i>	<i>One complimentary dinner for 2 persons at the Tivoli Grill & upgrade to A Junior Suite</i>
<i>Over 500 persons</i>	<i>One complimentary dinner for 2 persons at the Tivoli Grill and upgrade to A Club Suite</i>

ROOM UPGRADES: Additional

<i>Upgrade to Junior Suite</i>	<i>Php 6,500++</i>
<i>Upgrade to Club de Luxe</i>	<i>Php 7,500++</i>
<i>Upgrade to Club Suite</i>	<i>Php 9,000++</i>

*For more details, please contact our professional Banquet Account Managers

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LIVE COOKING STATION

A. Sushi & Sashimi station (min 10 Pax) <i>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)</i>	P 150 per person
B. Whole tuna (min 20kg) <i>Soy sauce, Japanese pickles, marinated ginger and wasabi (1 week advance order)</i>	P 910 per kg
C. Tempura station classic (min 10 Pax) <i>Tempura dip, grated ginger and daikon, Miso soup (3pc shrimps, 2pc Asuho, 1pc Lapu Lapu, 2pc vegetable tempura)</i>	P 140 per person
D. Tempura station deluxe (min 20Pax) <i>Tempura dip, grated ginger and daikon, Miso soup (1pc king prawns, 1pc slipper lobster tail, 1pc Scallop, 2pc Sea bass, 1pc vegetable tempura)</i>	P 480 per person
E. Ceasar salad station (min 10 Pax) <i>Romaine lettuce, Caesar dressing, parmesan, croutons and bacon bits Seared tuna, roasted prawns and Cajun chicken</i>	P 90 per person
F. Oyster station (min 10min pax) <i>Shallot dressing, horse radish- tomato dressing and lemon- herb dressing</i>	P 35 per piece
G. Pasta station (min 10 Pax) <i>Penna, tagliatelle and angel hair pasta Bolognese, Alfredo and all' amatriciana Parmesan, black pepper, basil and olive oil</i>	P 110 per person
H. Crepe station (min 20Pax) <i>Crepe, mango, blueberry, apple Vanilla sauce, chocolate sauce, strawberry sauce and condiments</i>	P 150 per person

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CARVING

A. Roast US Rib eye (min 45pax) <i>Yorkshire pudding, baked potato Shallot jus, sour crème, bacon bits, chive</i>	P 260 per person
B. Beef Wellington (min 25pax) <i>Australian beef tenderloin, mushroom duxelle and puff pastry</i>	P 250 per person
C. Roast Australian Strip loin (min 45pax) <i>Roasted marble potatoes, horse radish, red wine sauce Mustard selection</i>	P 220 per person
D. Roast Leg of Lamb (min 20pax) <i>Roasted root vegetables, rosemary potatoes and garlic jus Mint jelly</i>	P 100 per person
E. Roast rack of lamb (min 12pax) <i>Roasted root vegetables, rosemary potatoes and garlic jus Mint jelly</i>	P 450 per person
F. Whole honey glazed Turkey (min 30pax) <i>Giblet gravy, cranberry sauce, roasted sweet potatoes, baked vanilla pumpkin</i>	P 110 per person
G. Honey glazed Bone in Ham <i>Parsley potatoes, pineapple glaze and red cabbage</i>	P 160 per person

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WEDDING SET MENUS

Menu 1

Beef carpaccio, olive oil and parmesan

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Orange-basil sherbet

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Salmon filet, tagliatelle, beurre blanc,
balsamic and chanterelles

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Lemon pie
with ginger anglaise

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Coffee or tea

Menu 2

Tuna tataki, garlic- saffron aioli,
mango salsa and assorted greens

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Carrot- ginger soup
with crabmeat wonton

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Poached chicken breast, white wine glazed leeks,
shitake mushrooms and potato mousseline

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Passion fruit crème brulee
with raspberry sherbet

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Coffee or tea

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Menu 3

Antipasti

Smoked salmon, sardines,
squid and insalata caprese

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Zuppa di ceci

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Lemon sherbet

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Veal piccatina, spinach, tomatoes,
asparagus and caper butter sauce
White wine risotto

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Classic tiramisu

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Coffee or tea

Menu 4

Scallop tian, cucumber, coconut,
tobikko crème and shellfish oil

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Potato- leek soup
with pork cracklings

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Red mullet, roasted tomatoes,
basil and tapenade vinaigrette

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Apple sherbet
with grenadine

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Herb crusted Australian beef tenderloin,
mushroom tart and soft polenta

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Apricot - hazelnut gianduja parfait
with cherry compote

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Coffee or tea

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Menu 5

Prawn- vegetable ceviche,
coconut milk and black truffles

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Pasta e fagioli, parsley,
parmesan and breadcrumbs

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Baked barramundi, snow peas,
tobikko and clam nage

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Campari sherbet, orange compote and chocolate shavings

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Poached veal tenderloin, cepe mushrooms, glazed shallots,
pommes pont neuf and hazel nut jus

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Callebaut-chocolate suggestion

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Coffee or tea

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WEDDING BUFFET MENUS

Menu 1

Appetizers and Salads

Graved lax, blinis, sour crème and honey- grain mustard dressing
Pate maison with cumberland sauce
Smoked tanning 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
Prawns, 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

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Menu 2

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

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Menu 3

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 nicoise 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

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Menu 4

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

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