



MEETING PACKAGE 2012

Half-day Meeting Package

I One (1) Coffee break and Set Lunch
(with one round of softdrinks during lunch)

P1,600 per person
(2 items coffee break , 3 course lunch)

II One (1) Coffee break and Buffet Lunch
(with one round of softdrinks during lunch)
Minimum of 30 persons

P1,800 per person
(2 items coffee break, 5 starters, 1 soup, 5 main, 4 desserts)

III One (1) Coffee break and Set Lunch at Tin Hau

P2,088 per person (2 items coffee break)

IV One (1) Coffee break and Buffet Lunch at Paseo Uno

P2,088 per person (2 items coffee break)

V One (1) Coffee break and Set Lunch at Tivoli
Maximum of 25 persons

P2,388 per person (2 items coffee break)

All rates are subject to VAT, 10% service charge and applicable local tax
Prices are subject to change without prior notice.

January 2012

Whole Day Meeting Package

VI Two (2) Coffee breaks and Set Lunch
(with one round of softdrinks during lunch)

P1,850 per person
(2 items morning break, 2 items afternoon break, 3 course lunch)

VII Two (2) Coffee breaks and Buffet Lunch
(with one round of softdrinks during lunch)
Minimum of 30 persons

P2,070 per person
(2 item morning break, 2 items afternoon break, Buffet--5 starters& salads, 1 soup, 4 main, 2 sidings, 4 dessert)

VIII Two (2) Coffee breaks and Set Lunch at Tin Hau

P2,288 per person (2 items morning break, 2 item afternoon break)

IX Two (2) Coffee breaks and Buffet Lunch at Paseo Uno

P2,288 per person (2 items morning break,2 item afternoon break)

X Two (2) Coffee breaks and Set Lunch at Tivoli
Maximum of 25 persons

P2,508 per person (2 items morning break,2 item afternoon break)

All rates are subject to VAT, 10% service charge and applicable local tax
Prices are subject to change without prior notice.

January 2012

Package Inclusions*

*Whiteboard with marker
Flipchart with paper
Pads and pencils
Free-flowing coffee or tea
P.A System
Projector Screen*

** Subject to availability*

*20% discount on Business Center Secretarial Services
We are pleased to offer our high-speed broadband Internet service at
Php1,000.00nett per computer per day*

Coffee break Selection

(Any additional item 110+++per pax)

<i>Chocolate croissant</i>	<i>Hakao (2pcs)</i>
<i>Blueberry Danish</i>	<i>Sio pao (2pcs)</i>
<i>Crème cheese Danish</i>	<i>Beef lasagna</i>
<i>Lemon meringue tarts</i>	<i>Penne al gratin</i>
<i>Mango Raisin crumbles</i>	<i>Mini hamburger with condiments</i>
<i>Coconut cake with pistachio</i>	<i>Pancit canton</i>
<i>Lemon scones with jam and crème</i>	<i>Tuna salad sandwich</i>
<i>Cotton candy strawberries cake</i>	<i>Ham and Emmental cheese on French baguette</i>
<i>Bitter sweet chocolate brownies</i>	<i>Chicken salad and citrus- raisin bread</i>
<i>Ensaymada</i>	<i>Turkey ham in whole wheat croissant</i>
<i>Pork adobo Pan de sal</i>	<i>Herbed crème cheese on black olive foccacia</i>
<i>Corned beef Pan de sal</i>	<i>Beef pastrami bagel</i>
<i>Mini mushroom pizza</i>	
<i>Sausage croissant</i>	
<i>Crabmeat spring roll with sweet chili sauce (2Pcs)</i>	

***All rates are subject to VAT, 10% service charge and applicable local tax
Prices are subject to change without prior notice.***

January 2012

Set Menus

Starters & Salads

(If 4 course menu add 160+++ per pax)

Salad Nicoise, quail egg and Cajun spiced tuna
Salmon tartar, sour crème and beetroot vinaigrette
Poached prawns, melon and spicy cocktail sauce
Oven roasted tomato –mozzarella, pesto, balsamic and foccacia crouton
Romaine lettuce, arugula, shaved Parma ham, parmesan and tomato vinaigrette
Mixed Leaf lettuce, baby herbs, olives, feta cheese crumbles and black pepper vinaigrette

Soups

Roasted pumpkin & black sesame crème
Spicy carrot soup with cumin, coriander and black pepper twist
Cauliflower soup, nutmeg oil and golden croutons
Black bean- chipotle soup with avocado crème
Minestrone, white beans, parmesan and homemade pasta
Frothy crab soup with spicy spinach dumplings

Main Course

Red Snapper fillet, grain mustard spiced spinach and tomato–coriander salsa
Cream dory piccata, ratatouille, soft polenta and olive jus
Steamed Barramundi, angel hair, mussels and green sauce
Red mullet Nicoise style
Chicken breast tandoori, roasted pine apple, mint chutney and cashew nut rice
Braised beef carbonade, roast shallots and mashed chive potatoes
Chicken – pork adobo, atsara and garlic rice
Beef calderetta, carrots, olives and steamed rice
Eggplant -zucchini parmegiana (vegetarian)
Three color lasagna (vegetarian)

Desserts

Crispy chocolate and praline torte with orange ice cream
Exotic fruits with passion fruit sorbet
Cappuccino tiramisu with mascarpone ice cream
Passion fruit and banana “Swiss roll” with caramelized banana and yogurt sorbet
Strawberry meringue with mint short bread and Pimm’s custard
White chocolate and cinnamon apple mille feuille
Pear and blackberry crumble with vanilla ice cream
Sour cherry cheese cake with chocolate sorbet

All rates are subject to VAT, 10% service charge and applicable local tax
Prices are subject to change without prior notice.

January 2012

Buffet

Starters & Salads

Romaine lettuce, bacon bits, Parmesan, croutons and Caesar dressing
Roasted tomato- mozzarella, pesto and balsamic reduction
Potato- chicken salad
Maccaroni- pineapple salad
Roasted tomato, roasted shallots, parsley and basil salad
Pomelo, walnuts, celery and kani salad
Roast eggplant with salted egg salad
Red snapper ceviche, shallots, jalapenos and coriander
Crispy pork belly, sweet and sour mango, coriander and lime salad
Turkey Vitello Tonnato
Jellied seafood terrine, grapefruit salsa and sour crème
Chicken galantine with sauce Cumberland
Seafood antipasti, parsley, lemon and olive oil
Barbecued Chinese pork with cucumber and sesame
Assorted California rolls, soy, pickled ginger and wasabi

Soups

Almondigas
Seafood Sinigang
Nilaga
Roasted pumpkin soup with crabmeat wonton
Tomato crème soup with pesto crouton
Potato leek soup
Minestrone with homemade pasta
Bouillabaisse with garlic crouton
Chinese sweet corn soup
Chinese Winter melon soup

Main Course

Steamed Red Snapper filet, kangkong and creamy ginger- lemongrass sauce
Char grilled Pangasius, corn coriander hash and tomato salsa
Cream dory piccata with chunky tomato sauce and fresh basil
Mabi Mabi, ratatouille and olive – parsley jus
Squid- chorizo stew with potatoes and bell pepper
Smoked pork loin, white bean ragout and bacon jus
Roast chicken with caper- parsley beurre blanc
Braised Beef Flamande
Pork loin marinated with Pimento with grilled vegetables and sherry vinegar
Sweet & sour chicken
Chicken Kung pao
Beef lasagna

**All rates are subject to VAT, 10% service charge and applicable local tax.
Prices are subject to change without prior notice.**

January 2012

Sidings

Roasted vegetables, garlic, shallots and rosemary
Buttered vegetables and parsley
Maple braised Pumpkin
Roast Marble potatoes with thyme and rosemary
Mash potatoes
Garlic rice
Steamed Rice
Yang chow fried rice
Penne gratin
Aligue rice

Desserts

Banana-almond cake
Passion fruit and banana "Swiss roll"
Tropical Fruit salad
Chocolate-tea mousse
Lemon and lime meringue tart
Passion and lychee panna cotta
Cinnamon and apple mousse
Strawberry mint jelly
Yogurt walnuts mousse with Honey
Bailey tiramisu
Kutsinta
Bibingka latik

Hot:

Chocolate and almond cake
Pineapple -strawberry clafoutis
Cherry crepe
Citrus bread and butter pudding

TIN HAU Chinese Set Menu

Menu 1

Mandarin three treasure Chinese barbeque combinations platter

Braised fish maw, dried scallops with crab meat, Chao Zhou style

*Deep fried shrimps with sliced almond and mayonnaise
Accompanied with deep fried seafood roll with bean curd sheet*

Steamed live garoupa with superior soy sauce and scallions

Pan fried scallops stuffed with shrimp mousse in chef's special sauce and sesame seeds

Deep fried crispy chicken with prawn crackers

Braised sea shell and Chinese mushrooms on green vegetables in oyster sauce

Wok fried fragrant fried rice, Yang Zhou style

Sweetened desserts

Oriental pastries

Menu 2

Mandarin appetizer Trio

Braised eight treasure seafood soup

Wok fried shrimps with dried chili and cashew nuts

Steamed live garoupa with superior soy sauce and scallions

Wok fried beef tenderloin with scallions

Deep fried crispy chicken filled with taro paste

Braised homemade spinach bean curd with assorted mushrooms and seashell on green vegetables

Wok fried fragrant fried rice with seafood

Sweet desserts

Oriental pastries

***All rates are subject to VAT, 10% service charge and applicable local tax.
Prices are subject to change without prior notice.***

January 2012