



## ***Meeting Package 2009***

### **Half-day Meeting Package**

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

<i>Menu 1</i>	-	<i>P1,380 per person</i>
<i>Menu 2</i>	-	<i>P1,480 per person</i>
<i>Menu 3</i>	-	<i>P1,680 per person</i>
<i>Menu 4</i>	-	<i>P1,780 per person</i>
<i>Menu 5</i>	-	<i>P1,980 per person</i>

#### ***II One (1) Coffee break and Buffet Lunch*** *(with one round of softdrinks during lunch)*

***Minimum of 30 persons***

<i>Menu 1</i>	-	<i>P1,480 per person</i>
<i>Menu 2</i>	-	<i>P1,680 per person</i>
<i>Menu 3</i>	-	<i>P1,780 per person</i>
<i>Menu 4</i>	-	<i>P1,980 per person</i>

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

*P1,680 per person*

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

*P1,880 per person*

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

*P1,980 per person*

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### **Whole Day Meeting Package**

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

Menu 1	-	P1,680 per person
Menu 2	-	P1,780 per person
Menu 3	-	P1,980 per person
Menu 4	-	P2,080 per person
Menu 5	-	P2,280 per person

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

Menu 1	-	P1,880 per person
Menu 2	-	P1,980 per person
Menu 3	-	P2,080 per person
Menu 4	-	P2,380 per person

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

*P1,880 per person*

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

*P2,080 per person*

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

*P2,280 per person*

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## **Package Inclusions\***

*Whiteboard with marker  
Flipchart with paper  
Pads and pencils  
Free-flowing coffee or tea  
PA 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** **CHOICE OF 2 ITEMS PER BREAK**

### ***Breakfast Pastries***

*Butter croissant  
Chocolatine  
Chocolate chip muffin  
Banana muffin  
Blueberry muffin  
Peach Danish  
Nut comb Danish  
Cream cheese Danish  
Vanilla doughnuts  
Apple puffs*

### ***Savoury Snacks***

*Mini Mushroom calzone  
Individual salmon and leek quiche  
Deep-fried vegetable samosas  
Vietnamese spring rolls  
Smoked salmon éclair  
Mini ham croissants*  
Available during afternoon only:  
*Steamed shrimp dumpling  
Chinese steamed BBQ Pork bun*

### ***Mini Sandwiches***

*Cream cheese pastrami  
Asparagus and country smoked ham on  
French bread  
Smoked chicken and tomato on foccacia  
Ham and brie cheese on French baguette  
Grilled chicken pita roll  
Chicken salad sandwich  
Smoked salmon and cream cheese bagel  
Grilled vegetable foccacia  
Crabmeat salad in brioche  
Ham and cheese croissant*

### ***Pastries***

*Chocolate profiteroles  
Fruit tartlettes  
English fruitcake  
Mango and raisin crumble  
Chocolate dipped seasonal fruits  
Apple jalousie  
Pandan butter cake  
Chocolate brownies  
Fudge slice with cream cheese icing  
Assorted cookies*

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## ***Set Menus***

### ***Menu 1***

#### **CHOICE OF ONE**

##### ***Appetizers***

*Salmon ceviche with mirin, lime, sesame seeds and sprouts*  
*Tuna Tataki with garlic aioli and mango salsa*  
*Melon gazpacho with prawns almond salad and palm sugar*

#### **OR**

##### ***Soups***

*Pumpkin soup flavoured with Lemongrass and poached quail eggs*  
*Clear oxtail soup with curry*  
*Potato-leek soup with crab meat*

#### **CHOICE OF ONE**

##### ***Main Course***

*Char grilled pork tenderloin, creamy mushroom pear ragout and potato galette*  
*Cajun fried chicken breast on grilled corn and sayote hash sour potato fondant*  
*Baked red snapper fillet on leek tomato fondue and turmeric flavoured angel hair*

#### **CHOICE OF ONE**

##### ***Desserts***

*Pineapple financier with mango-rosemary sherbet and vanilla bean sauce*  
*Ginger-lime bavaroise on bitter sweet chocolate sauce with honey ice cream*  
*Bitter sweet chocolate mousse slice on orange butter sauce*

***\*Should you prefer to have a four (4) course menu, a supplement of P100++ will be added***

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## **Menu 2**

### **CHOICE OF ONE**

#### ***Appetizers***

*Poached salmon fillet on smoked eggplant salad  
and lemon olive oil dressing*  
*Crabmeat tian with avocado and tomato salsa*  
*Home smoked duck breast, sweet potato salad  
and star anise flavoured raspberry*

### **OR**

#### ***Soups***

*Vegetable corn chowder  
with chorizo and gruyere cheese*  
*Roasted bell pepper crème soup  
with feta cheese crisp*  
*Yellow lentil soup  
with Arabic bread croutons and coriander*

### **CHOICE OF ONE**

#### ***Main Course***

*Braised lamb shank  
with root vegetables and polenta cake*  
*Griddle fried tuna steak on China cabbage  
and soy-sesame glaze with shiitake rice*  
*Roast chicken breast  
on chanterelle prawn ragout  
with black olive gnocchi*

### **CHOICE OF ONE**

#### ***Desserts***

*Warm hazelnut pudding  
on mild berry compote and cinnamon cream*  
*Vanilla crème brulee on crisp sesame disc  
and blueberry – lemongrass sauce*  
*Yoghurt panna cotta in melon soup  
with almond biscotti*

## **Menu 3**

### **CHOICE OF ONE**

#### ***Appetizers***

*Palm sugar glazed prawns  
with crispy garlic and shallots  
on peppered pineapple coriander salad*  
*Seared scallops with Fava bean-snow pea salad,  
minted apple chutney and mushroom vinaigrette*  
*Smoked tuna tartar  
with white radish salad and sesame dressing*

### **OR**

#### ***Soups***

*Cauliflower-almond crème soup  
with shell fish spring roll*  
*Tomato consomme with basil won ton*  
*Roasted garlic crème with sautéed scallops*

### **CHOICE OF ONE**

#### ***Main Course***

*Char grilled Barramundi  
with roasted garlic-green bean ragout  
and red onion broth served with parsley gnocchi*  
*Grilled beef tenderloin on spinach cous cous  
in pine nut-raisin butter sauce*  
*Rack of lamb in Barollo sauce  
on sweet potato gratin and broccoli fleurettes*

### **CHOICE OF ONE**

#### ***Desserts***

*White chocolate-orange terrine  
with chocolate ice cream in almond sauce*  
*Apple galette with Caribbean rum ice cream  
and apple cider syrup*  
*Torroncino parfait on bittersweet chocolate sauce  
and roasted almond flakes*

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## **Menu 4**

### **CHOICE OF ONE**

#### ***Appetizers***

*Roasted veal loin, balsamic glazed mushrooms  
and vegetable vinaigrette*  
*Slipper lobster tail on soba noodles  
with green asparagus and wasabi foam*  
*Crispy prawn won ton with steamed pak choy,  
palm sugar-ginger glaze*

### **OR**

#### ***Soups***

*Green tea infused seafood consommé  
and shrimp-ginger dumpling*  
*White bean soup  
with squid ink ravioli and truffle oil*  
*Light chicken veloute with cauliflower flan  
and parma ham crisp*

### **CHOICE OF ONE**

#### ***Main Course***

*Grilled king prawn and scallops  
in saffron flavoured sea food nage*  
*Lamb loin in nut crust with herbed polenta  
and basil-tarragon cream sauce*  
*Oven roasted supreme of guinea fowl  
with cep soufflé, truffled almond potatoes  
and Xeres glaze*

### **CHOICE OF ONE**

#### ***Desserts***

*Butterscotch ice parfait  
on milk chocolate ice cream  
and mango-strawberry salsa*  
*White chocolate Bavarian cream  
on nougat sauce and orange salad with pinenut*  
*Walnut caramel tart with cider calvados sherbet*

## **Menu 5**

### **CHOICE OF ONE**

#### ***Appetizers***

*Salad of slipper lobster, crabmeat, pomelo,  
caviar crème balsamic vinegar and bagel chip*  
*Baked crisp feta cheese roll  
with watermelon, cranberries compote and honey*  
*Beef tataki, roasted garlic-tomato salsa  
and chilled red-onion walnut semolina pudding*

### **OR**

#### ***Soups***

*Minestrone with basil-ricotta quenelles*  
*Onion-caraway crème with pork dumplings*  
*Roasted chicken consommé  
with orange-mascarpone-ravioli*

### **CHOICE OF ONE**

#### ***Main Course***

*Braised pork loin on creamy mushroom ragout,  
potato confit and shallot jus*  
*Char grilled lamb chops, warm leek salad,  
tomato confit, blue cheese polenta cake,  
red wine vinaigrette*  
*Beef tenderloin poached in red wine,  
chestnut tart, asparagus salad  
and black cherry sauce*

### **CHOICE OF ONE**

#### ***Desserts***

*Guava-coconut mousse cake  
with passion fruit sherbet*  
*Pineapple parfait with rum anglaise  
and black pepper-chocolate tartlettes*  
*Caramelized banana short cake,  
white chocolate parfait and coffee sabayon*

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## ***International Buffet Menus***

### ***Menu 1a***

#### ***Appetizers and Salads***

*Green bean and baby potato salad*  
*Grilled vegetable salad with parmesan shavings*  
*Roast chicken salad with bell peppers*  
*in pesto dressing*  
*Assorted leaf lettuces*  
*with Dressings and Condiments*

#### ***Soup***

*Cream of spinach with fried garlic chips*

#### ***Main Course***

*Herb-marinated roast chicken*  
*in garlic herb sauce*  
*Pan-fried fillet of red mullet*  
*on basil tomato fondue*  
*Grilled fillet of pork on ratatouille*  
*in mustard sauce*  
*Sesame marinated squid on stir-fried vegetables*  
*Vegetable potpourri*  
*Steamed rice*  
*Roast potatoes*

#### ***Desserts***

*Exotic Fruit Platter*  
*Assorted French Pastries*  
*Sacher Cake*  
*Lemon meringue tart*

*Coffee or Tea*

### ***Menu 1b***

#### ***Appetizers and Salads***

*Grilled squid on avocado,*  
*tomato and onion salad*  
*Salad of ribbon pasta with seafood*  
*in lemon basil dressing*  
*Smoked chicken with mango and papaya*  
*Assorted leaf lettuces with dressings*  
*and condiments*

#### ***Soup***

*Double boiled chicken consomme*  
*with herb pancake*

#### ***Main Course***

*Grilled chicken with lemon caper butter sauce*  
*Grilled white fish cutlets with tomato*  
*and red onion salsa*  
*Oven-baked seafood lasagna*  
*Oven-roasted pork loin with honey*  
*and grain mustard sauce*  
*Vegetable potpourri*  
*Steamed rice*  
*Gratin potatoes*

#### ***Desserts***

*Exotic fruit platter*  
*Assorted French pastries*  
*Meringue lime pie*  
*Apple jalousie with cinnamon cream*

*Coffee or Tea*

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**Menu 2a**

**Appetizers and Salads**

*Ginger marinated tuna fillet  
with tomato cilantro salsa  
Japanese California rolls with wasabe  
Grilled beef salad with bell peppers  
in grain mustard dressing  
Thai glass noodles salad with scallops  
and crunchy vegetable  
Assorted leaf lettuces  
with Dressings and Condiments*

**Soup**

*Tomato bisque with crab wonton*

**Main Course**

*Pan-fried medallions of veal  
with green asparagus in herb cream sauce  
Grilled chicken with bacon and mushrooms  
Herb gratinated Nile perch fillet  
on braised Chinese cabbage  
Malaysian lamb curry with cashew nuts  
and mango chutney  
Steamed rice  
Sautéed Mediterranean vegetables  
Roasted new potatoes*

**Desserts**

*Exotic fruit platter  
Assorted French pastries  
Strawberry yoghurt terrine  
Apple jalousie with vanilla sauce*

*Coffee or Tea*

**Menu 2b**

**Appetizers and Salads**

*Ginger marinated salmon  
with watercress dressing  
Japanese California rolls with wasabe  
Prawn and cherry tomato salad  
with pesto dressing  
Pasta salad with smoked chicken  
and crunchy vegetables  
Assorted leaf lettuces  
with Dressings and Condiments*

**Soup**

*Cream of pumpkin with roasted garlic*

**Main Course**

*Pan-fried medallions of beef  
with black pepper corn sauce  
Oven roast turkey breast in apricot sauce  
Roast lamb leg with black and green olive sauce  
Pan-fried red mullet on bell pepper capponata  
Spinach gratin  
Steamed rice  
Sautéed Mediterranean vegetables  
Roasted new potatoes*

**Desserts**

*Exotic fruit platter  
Assorted French pastries  
Chocolate fudge cake  
Mint cheese cake*

*Coffee or Tea*

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### **Menu 3a**

#### **Appetizers and Salads**

*Smoked salmon and tuna platter  
with horseradish cream*  
*Roast beef and turkey platter  
with pickled vegetables*  
*Grilled mushroom salad with crunchy vegetables*  
*Mediterranean seafood aspic with saffron  
and green asparagus*  
*Assorted leaf lettuces  
with Dressings and Condiments*

#### **Soup**

*Seafood minestrone with pesto crostini*

#### **Main Course**

*Pan-fried beef medallions  
in a dark beer flavored onion sauce*  
*Steamed salmon filled  
on sautéed Chinese cabbage*  
*BBQ Pork spare ribs*  
*Oven roasted leg of lamb  
with herb pinenut crust*  
*Spinach, eggplant and potato moussaka*  
*Yang Chow fried rice*  
*Seasonal vegetables*  
*Garlic mashed potatoes*

#### **Desserts**

*Exotic fruit platter*  
*Assorted French pastries*  
*Banana almond cake*  
*Pineapple strudel with rum anglaise*  
*Selection of ice creams with condiments*

*Coffee or Tea*

### **Menu 3b**

#### **Appetizers and Salads**

*Smoked salmon platter with horseradish cream*  
*Salad of fava beans with tomatoes  
and parsley garlic dressing*  
*Mozzarella cheese with celery and black olives  
in lemon basil dressing*  
*Green asparagus with country smoked ham  
and rock melon*  
*Assorted leaf lettuces  
with Dressings and Condiments*

#### **Soup**

*Cream of wild mushrooms with cheese croutons*

#### **Main Course**

*Grilled spring chicken in Burgundy sauce  
with bacon*  
*Grilled river cobbler medallions  
with tomato herb butter sauce*  
*Beef medallions on garlic and Thyme sauce*  
*Honey roasted smoked pork loin  
in mild curry cream sauce*  
*Sauteed carrots with green peas  
and pearl onions*  
*Chinese fried rice with crabmeat*  
*Herb roasted vegetables*  
*Lyonnaise potatoes*

#### **Desserts**

*Exotic fruit platter*  
*Assorted French pastries*  
*Chocolate mud cake*  
*Linzger tart*  
*Blueberry cheese cake*  
*Selection of ice creams with condiments*

*Coffee or Tea*

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#### **Menu 4a**

##### ***Appetizers and Salads***

*Salmon and lapu lapu rillettes with dill oil*  
*Salad of slipper lobster tail and snow peas*  
*in lemon parsley dressing*  
*Grilled vegetable salad*  
*with crumbled feta cheese and Kalamita olives*  
*Grilled beef salad in chili coriander dressing*  
*Assorted leaf lettuces*  
*with Dressings and Condiments*

##### ***Soup***

*Cream of forest mushrooms with confit of garlic*

##### ***Main Course***

*Oven roasted beef tenderloin*  
*Oven roasted rack of lamb*  
*on lentil tomato ragout*  
*Roulade of pork tenderloin with mushrooms*  
*Grilled lapu lapu on saffron sauce*  
*and broccoli fleurettes*  
*Stir-fried seasonal vegetables*  
*Seafood fried rice*  
*Vegetable strudel*  
*Gratin potatoes*

##### ***Desserts***

*Exotic fruit platter*  
*Assorted French pastries*  
*Tiramisu cake*  
*Baked Alaska*  
*Chocolate almond ganache cake*  
*Selection of home made ice creams*  
*with condiments*

*Coffee or Tea*

#### **Menu 4b**

##### ***Appetizers and Salads***

*Orange and dill cured salmon*  
*with sweet mustard sauce*  
*Japanese sushi and California rolls with wasabe*  
*Grilled seafood salad with crunchy vegetables*  
*in lemon dressing*  
*Asian noodle salad with Chinese roasted duck*  
*Assorted leaf lettuces with dressings*  
*and condiments*

##### ***Soup***

*Cream of asparagus with sauteed scallops*

##### ***Main Course***

*Pan-fried medallions of beef with herb crust*  
*Tandoori marinated lamb skewers*  
*with mango chutney*  
*Sweet and sour pork with pineapples*  
*and bell pepper*  
*Grilled salmon steak on Riesling sauce*  
*Stir-fried seasonal vegetables*  
*Garlic fried rice*  
*Gratinated potato gnocchi on tomato coulis*  
*Roasted new potatoes*

##### ***Desserts***

*Exotic fruit platter*  
*Assorted French pastries*  
*Pandan roulade*  
*Lemon meringue tart*  
*Mint cheese cake*  
*Selection of home made ice creams*  
*with condiments*

*Coffee or Tea*

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## ***Filipino Buffet Menus***

### ***Menu 1***

#### ***Salads and Appetizers***

*Pork embotido – Ground pork roulade  
Tokwa't baboy –  
Vinegared pork with crisp tofu  
Ensaladang kamatis at itlog na maalat –  
Tomato and salted egg salad  
Ensaladang suba – Pomelo radish salad  
Atchara – Pickled green papaya*

#### ***Soup***

*Mongo soup with ampalaya leaves  
and dried shrimps*

#### ***Main Course***

*Morcon –  
Vegetable stuffed beef roulade in garlic gravy  
Inasal na manok – Grilled marinated chicken  
Lapu lapu escabeche –  
Sweet and sour marinated grouper fillet  
Sotanghon guisado –  
Fried glass noodles with seafoods  
Pinakbet – Vegetable stew  
Garlic fried rice*

#### ***Desserts***

*Guinataan halo-halo  
Leche flan con meringue  
Pichi Pichi  
Puto  
Buko pie  
Sariwang prutas - Fresh fruit platter  
Assorted yemas and pastillas*

### ***Menu 2***

#### ***Salads and Appetizers***

*Lumpia ubod – Fresh palm heart crepes  
Kilawing tuna –  
Lime and vinegar cured tuna fillet  
Ensaladang kesong puti at kamatis –  
White cheese and tomato salad  
Atchara – Pickled green papaya  
Ensaladang ampalaya na may hipon –  
Bittermelon salad with shrimps*

#### ***Soup***

*Bulalo – Beef shank and root vegetables  
in clear broth*

#### ***Main Course***

*Pinais na alimasag – Stuffed crab broiled in  
banana leaf  
Kaldereta – Mutton stew with green olives  
Rellenong manok –  
Oven-roasted stuffed chicken  
Pancit Canton – Fried noodles  
Adobong puso ng saging na may gata –  
Banana heart with vinegar and coconut cream  
Steamed rice with Pandan leaves*

#### ***Desserts***

*Fruit salad  
Halayang ube – Purple yam pudding  
Mangga at Sago –  
Chilled mango and tapioca pearls  
Turones de saba – Fried banana rolls  
Macapuno rolls*

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### **Menu 3**

#### **Salads and Appetizers**

*Kinilaw na tanguigue –  
Coconut vinaigrette cured fish salad  
Ensaladang talong at itlog na maalat –  
Grilled eggplant salad with salted eggs  
Ensaladang labanos – White radish salad  
Ensaladang talbos ng kamote –  
Sweet potato leaves salad  
Atchara – Pickled green papaya*

#### **Soup**

*Pancit Molo –  
Filipino version of Wonton soup*

#### **Main Course**

*Paella Manilena – Savory rice with seafoods  
Bistek Tagalog – Beef tenderloin medallions  
with calamansi and soy-flavoured sauce  
Pancit Bihon – Rice noodle with seafoods  
and boiled eggs  
Sugpo ginapos sa Pandan – Prawns wrapped  
in Pandan leaves  
Tortang talong na may alimango –  
Eggplant omelette with crabmeat  
Adobong baboy at manok – Stewed pork  
and chicken in garlic, vinegar and soy sauce  
Fried rice with dried fish*

#### **Desserts**

*Leche flan  
Mango rolls  
Bico – Coconut sweetened sticky rice  
Maja Blanca – Blancmange of corn and  
coconut cream  
Gulaman at Buko sa Pandan –  
Coconut jelly dessert*

### **Menu 4**

#### **Salads and Appetizers**

*Ensaladang kangkong – Kangkong salad  
with fried tofu  
Ensaladang puso ng saging –  
Banana heart salad with vinegar  
Ensaladang pipino - Cucumber salad  
in ginger vinaigrette  
Ensaladang kangkong – Kangkong salad  
Mangga't bagoong – Green mango  
with shrimp paste  
Atchara – Pickled green papaya*

#### **Soup**

*Sinigang na hipon –  
Tamarind and lime-flavoured prawn soup*

#### **Main Course**

*Mechado – Filipino beef stew  
Adobong sugpo na may aligue –  
Stewed prawns in crab fat sauce  
Guinataan langka na may daing –  
Young jackfruit with dried fish  
in coconut cream  
Rellenong bangus – Stuffed milk fish  
Sinigang na tadyang ng baka –  
Beef ribs in tamarind base with vegetables  
Pancit luglog – Thick noodles with seafood  
and boiled egg  
Garlic fried rice*

#### **Desserts**

*Palitaw – Poached sticky rice dumplings  
with freshly grated coconut and sesame seeds  
Buko at Pandan gulaman salad –  
Shredded young coconut  
and Pandan-flavoured gelatin  
Sariwang prutas – Fresh fruit platter  
Guinataan halo-halo – Fruit and yam stew  
Biko Latik – Sticky rice  
with gratinated sweetened coconut cream  
Sorbetes - Assorted ice cream*

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