



PLATINUM WESTERN WEDDING PACKAGE 2012

Weddings at Mandarin Oriental, Manila

*Perhaps no day in life is more special than your wedding day.
You deserve to celebrate it with panache.
Take a breather and relax, for at Mandarin Oriental you are in good hands.*

*Leave the niceties and details to us so the two of you can revel in the romance of your day.
For your reception we'll create splendid, sumptuous amenities.
A three-layered wedding cake, it may be, with favours to sweeten the day.
A string quartet, perchance, to sound the music of your life together.
A bridal car, decorated in your chosen floral motif, to send you on your way as a happily married couple.*

*Your guests will be dazzled by our remarkable calibre of service.
All will find gustatory delight in exquisite menu selections prepared by award-winning chefs.*

*So then, let us indulge you at Mandarin Oriental, Manila.
We'll make your every whim and fancy come true.
An enchanting and unforgettable wedding awaits.*

Our contact details are as follows:

Telephone : (632) 750 8888

Facsimile : (632) 840 3602

Email : momnl-socials@mohg.com

***Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge***

January 2012

Platinum Western Wedding Package

Sitdown Menus

| <i>For the first 150 persons</i> | | <i>In excess of 150 persons</i> | |
|----------------------------------|--------------|---------------------------------|-------------------|
| One | Php 358, 888 | Php | 1, 335 per person |
| Two | 386, 888 | | 1, 520 per person |
| Three | 422, 888 | | 1, 760 per person |
| Four | 457, 888 | | 1, 995 per person |
| Five | 499, 888 | | 2, 275 per person |

Buffet Menus

| <i>For the First 150 persons</i> | | <i>In excess of 150 persons</i> | |
|----------------------------------|--------------|---------------------------------|-------------------|
| One | Php 381, 888 | Php | 1, 485 per person |
| Two | 409, 888 | | 1, 675 per person |
| Three | 438, 888 | | 1, 870 per person |
| Four | 477, 888 | | 2, 125 per person |

*Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge*

Platinum Western Wedding Package Amenities

For Your Stay at The Mandarin Oriental, Manila

Overnight stay in a Deluxe Room
Complimentary use of the gym, steam room and swimming pool
Breakfast for two

Your Wedding

Three hour use of bridal car with floral arrangements
(within Metro Manila)

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 or Mobile disco with mood lights
Bottle of Moët et Chandon Brut Imperial for the couple for toast at the ballroom
One round of softdrinks or iced tea for the first 150 guests **
Waived corkage of five (5) bottles of wine or liquor ***
Two hour photo booth services by BAICAPTURE
Guest book
Placecards at the presidential table

Your Oriental Honeymoon

Round trip ticket to Hong Kong for two persons ****
Complimentary three days and two nights stay with breakfast at The Excelsior Hong Kong ****

First Wedding Anniversary Celebration

Set dinner for two at The Tivoli

** In excess of 15 tables, a special rate of Php 600nett per table will be charged.*

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

**** In excess of 5 bottles, Php 1,000nett per bottle will be applied*

***** Airfare tickets are exclusive of all applicable insurance, travel and other taxes*

****** Restricted periods for hotel: 22 to 25 March 2012*

NOTE: Hotel and Airline accommodations are subject to availability upon booking and shall require advance booking

*Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge*

Wedding Incentives

Additional perks for wedding parties with these confirmed guests

| | |
|------------------------------|--|
| Minimum of 300 - 390 persons | One complimentary dinner for 2 persons at the PaseoUno Restaurant |
| Minimum of 400 - 490 persons | One complimentary dinner for 2 persons at the Tivoli Grill & upgrade to a Junior Suite |
| Over 500 persons | One complimentary dinner for 2 persons at the Tivoli Grill and upgrade to a Club Suite |

Room Upgrades

Additional

| | |
|-------------------------|-------------|
| Upgrade to Junior Suite | Php 1,500++ |
| Upgrade to Club de Luxe | Php 2,500++ |
| Upgrade to Club Suite | Php 7,500++ |

UPGRADED TABLE ARRANGEMENTS

| | |
|-------------------------------------|--|
| Oriental Theme | Php 20,000++ per table of 10 persons |
| Filipiniana Theme | Php 18,000+ + per table of 10 persons |
| Modern Theme | Php 18,000++ per table of 10 persons |
| Old Country Rose by Royal Albert | Php 75,000++ per table of 12 persons (exclusive of flowers) |
| Monique Lhuillier for Royal Doulton | Php 120,000+++ per table of 12 persons (exclusive of flower) |

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

*Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge*

Live Cooking Stations

| | |
|---|-------------------------|
| 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 185 per person |
| B. Whole tuna (min 20kg) <i>Soy sauce, Japanese pickles, marinated ginger and wasabi (1 week advance order)</i> | P 1080 per kg |
| C. Tempura station classic (min 10 Pax) <i>Tempura dip, grated ginger and daikon, Miso soup (3pc shrimps, 2pc Asubo, 1pc Lapu Lapu, 2pc vegetable tempura)</i> | P 175 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 575 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 110 per person |
| F. Oyster station (min 10min pax) <i>Shallot dressing, horse radish- tomato dressing and lemon- herb dressing</i> | P 45 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 135 per person |
| H. Crepe station (min 20Pax) <i>Crepe, mango, blueberry, apple Vanilla sauce, chocolate sauce, strawberry sauce and condiments</i> | P 185 per person |

*Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge*

Carvings

| | |
|---|-------------------------|
| A. Roast US Rib eye (min 45pax) <i>Yorkshire pudding, baked potato</i> <i>Shallot jus, sour crème, bacon bits, chive</i> | P 310 per person |
| B. Beef Wellington (min 25pax) <i>Australian beef tenderloin, mushroom duxelle and puff pastry</i> | P 310 per person |
| C. Roast Australian Strip loin (min 45pax) <i>Roasted marble potatoes, horse radish, red wine sauce</i> <i>Mustard selection</i> | P 265 per person |
| D. Roast Leg of Lamb (min 20pax) <i>Roasted root vegetables, rosemary potatoes and garlic jus</i> <i>Mint jelly</i> | P 125 per person |
| E. Roast rack of lamb (min 12pax) <i>Roasted root vegetables, rosemary potatoes and garlic jus</i> <i>Mint jelly</i> | P 535 per person |
| F. Whole honey glazed Turkey (min 30pax) <i>Giblet gravy, cranberry sauce, roasted sweet potatoes, baked vanilla pumpkin</i> | P 135 per person |
| G. Honey glazed Bone in Ham <i>Parsley potatoes, pineapple glaze and red cabbage</i> | P 195 per person |

Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge

WEDDING SET MENUS

Menu 1

Swordfish carpaccio, chili- lemon dressing and mesclun salad

₱000

Dark chocolate sherbet

₱000

Poached chicken breast, fondant potato, asparagus and grain mustard béchamel

₱000

Tropical fresh fruit tart with vanilla oil and ube ice cream

₱000

Coffee or tea

Menu 2

Nicoise salad, quail egg and chorizo

₱000

Asparagus soup, crème and scallops

₱000

Coconut- black pepper sherbet

₱000

Roast salmon, spinach, pine seed polenta and orange sauce

₱000

Moist chocolate cake with marinated berries

₱000

Coffee or tea

***Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge***

January 2012

Menu 3

Peppered tuna, lemon jam, carrot mousse and sesame cracker



Pumpkin soup, quail egg and chive



Apple sherbet with grenadine



AUS Lamb shoulder confit, grilled vegetables catalane style and manchego cheese



Caramel mousse dome with salted coconut cream, mango compote



Coffee or tea

Menu 4

Smoked salmon & smoked salmon mousse with saffron crème



Cauliflower soup, croutons and nutmeg oil



Melon – vodka sherbet



Lapu Lapu, truffle crust, bouillon potato and lemon butter sauce



Chocolate cheese cake with orange sauce and white rice crispy



Coffee or tea

*Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge*

Menu 5

Beef carpaccio, mustard crème, parmesan and black pepper twist



Mushroom soup, pesto and crème



Candied orange sorbet



Sea bass, parsley- mascarpone ravioli and tarragon nage



Basil marinated strawberries with peppered coconut sorbet



Coffee or tea

*Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge*

January 2012

WEDDING BUFFET MENUS

Menu 1

Appetizers and Salads

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

***Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge***

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

***Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge***

January 2012

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 nicoice with seared tuna
Truffled 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

***Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge***

January 2012

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 tartlets
Mango-passion fruit shooter
Topfenpalat schinken

Coffee or tea

***Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge***