



TAAL VISTA HOTEL

CLASSIC

WEDDING PACKAGE BUFFET MENU

AN ELEGANT BALLROOM SETUP OF TABLES ADORNED WITH SOPHISTICATED FLORAL CENTERPIECES PAIRED WITH NEUTRAL HUED LINENS THAT CREATE AN AURA OF AGELESS REFINEMENT. GUESTS CAN ENJOY AN EXPANSIVE BUFFET TABLE LADEN WITH DELICIOUS FARE AND FREE FLOWING COFFEE AND TEA.

INCLUSIONS:

- FRESH FLOWER CENTERPIECE FOR THE COUPLE'S TABLE
- FRESH FLOWER CENTERPIECE FOR PRESIDENTIAL TABLE
- FRESH FLOWER CENTERPIECES FOR GUEST TABLES
- FRESH FLOWER CENTERPIECE FOR BUFFET TABLE
- FRESH FLOWER ARRANGEMENT FOR THE BACKDROP
- FRESH FLOWER ARRANGEMENT FOR CAKE TABLE
- FOOD TASTING FOR FOUR (4) PERSONS
- GUEST BOOK WITH PEN
- PLACE CARDS (FOR PRINCIPAL SPONSORS & PARENTS)
- MENU CARDS
- A BOTTLE OF SPARKLING WINE FOR THE COUPLE'S TOAST
- BASIC SOUND SYSTEM
- SPECIAL ROOM RATES FOR RELATIVES AND FRIENDS ATTENDING THE WEDDING
- ONE (1) ROUND OF ICED TEA OR LEMONADE
- FREE-FLOWING COFFEE AND TEA

COMPLIMENTARY AMENITIES:

- OVERNIGHT STAY IN A ONE-BEDROOM SUITE
- OVERNIGHT STAY IN A DELUXE LAKE WING ROOM
- CHOICE GIFTS FOR THE COUPLE
- WAIVE CORKAGE FEE FOR THREE (3) BOTTLES OF WINE (750ML)
- 10 COMPLIMENTARY PARKING SLOTS
- COMPLIMENTARY USE OF VENUE FOR 5 HOURS
- COMPLIMENTARY USE OF LCD PROJECTOR
- PRE-NUPTIAL PHOTO SHOOT IN THE HOTEL



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4 APPETIZER/SALAD, 1 SOUP, 5 MAIN COURSE (4 MAIN DISHES+ 1 RICE), 3 DESSERTS,
BREAD AND BUTTER, COFFEE OR TEA

APPETTIZERS

- FRESH VEGETABLE SPRING ROLLS
- SEAFOOD COCKTAIL WITH PINEAPPLE MARIE ROSE SAUCE
- SEARED AHI TUNA WITH MUSHROOM AND PEPPER SALAD
- PORK EMBUTIDO WITH MANGO CILANTRO RELISH
- CHICKEN LIVER PATE WITH MELBA TOAST
- DEEP-FRIED ASSORTED LUMPITOS

SALADS

- TAAL VISTA ORGANIC MIXED GREEN SALAD WITH CONDIMENTS AND DRESSINGS
- PENNE PASTA SALAD, SUN-DRIED TOMATO, PESTO AND CARAMELIZED ONION
- GLASS NOODLE SALAD WITH CORIANDER AND NAM PLA
- SALAD NICOISE
- POTATO AND APPLE SALAD
- ROAST VEGETABLE SALAD WITH HONEY ROASTED SESAME SEED DRESSING
- CUCUMBER AND TURNIP SALAD WITH BACON BITS

SOUPS

- CHICKEN TOM YAM SOUP
- CHICKEN SOUP WITH THAI HERB
- ROASTED PUMPKIN SOUP CAPPUCINO
- CLEAR VEGETABLE BROTH WITH EGG DROP
- TOMATO AND CORIANDER SOUP

MAIN COURSE:

FISH

- PAN-SEARED FISH FILLET IN WHITE WINE SAUCE
- STEAMED FISH FILLET IN SUPERIOR SOY SAUCE
- BREADED FISH FILLET WITH REMOULADE SAUCE
- GRILLED FISH FILLET IN LIME GARLIC
- BAKED FISH FILLET WITH WASABI COLESLAW

CHICKEN

- ROAST CHICKEN IN PEPPERCORN SAUCE
- CHICKEN PRINCESS IN ASPARAGUS
- GRILLED CHICKEN LEGS IN LEMON GARLIC SAUCE
- SOY MARINATED CHICKEN IN CHILI
- SAUTÉED CHICKEN IN RED WINE SAUCE



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BEEF

- BEEF STEW WITH BELL PEPPERS
- GRILLED HANGING TENDER STEAK
- ROAST BEEF IN ROSEMARY AU JUS
- BEEF BULGOGI
- BEEF MEDALLION IN SPRING ONION WITH GRAIN MUSTARD

PORK

- BARBECUE PORK BELLY
- SWEET AND SOUR PORK
- ROAST PORKLOIN IN RED WINE APPLE SAUCE
- PORK MEDALLION ALA ORANGE
- SAUTÉED PORK STEW WITH VEGETABLES

PASTA OR NOODLES

- SPAGHETTI AGLIO OLIO
- SOTANGHON GUISADO
- PENNE PASTA WITH PESTO SAUCE
- CANTON-BIHON GUISADO
- BUTTERED LINGUINI WITH HERBS

VEGETABLES

- VEGETABLE MIMOSA
- STEAMED BUTTER VEGETABLES
- GUISADONG GULAY NA MAY KARNE
- HERBED BUTTER VEGETABLES
- VEGETABLE LAKSA

RICE

- STEAM RICE
- GARLIC RICE
- JAVA RICE
- HERB RICE
- VEGETABLE FRIED RICE

DESSERT

- FRESH FRUIT PLATTER IN SEASON
- CHOCOLATE MOUSSE CAKE WITH RUM
- BLUEBERRY SWISS ROLL
- MANGO PARFAIT
- MARBLE CRÈME CAKE
- UBE ROULADE
- AMERICAN BREAD AND BUTTER PUDDING
- SANSRIVAL CAKE