



TAAL VISTA HOTEL

CONTEMPORARY

WEDDING PACKAGE
BUFFET MENU

THIS MODERN SETUP ENLIVENS THE BALLROOM WITH FLORAL ARRANGEMENTS PLACED ON ALL TABLES AND TIFFANY CHAIRS FOR THE PRESIDENTIAL TABLE. A WAITER'S PARADE WELCOMES THE COUPLE AND AN ELEGANT ICE CARVING HOLDS COURT OVER THE BUFFET TABLE FROM WHICH GUESTS PARTAKE OF A DELICIOUS SPREAD. A THREE TIERED FONDANT CAKE IS ALSO SERVED AND COMPLIMENTARY BOTTLE OF SPARKLING WINE FOR THE COUPLE'S TOAST IS INCLUDED IN THIS PACKAGE.

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 4 PERSONS
- GUEST BOOK WITH PEN
- PLACE CARDS (FOR PRINCIPAL SPONSORS & PARENTS)
- MENU CARDS
- A BOTTLE OF SPARKLING WINE FOR THE COUPLE'S TOAST
- TIFFANY CHAIRS FOR THE PRESIDENTIAL TABLE (MAXIMUM OF 30 CHAIRS)
- MOBILE SOUND SYSTEM
- THREE (3) LAYERED FONDANT CAKE (ONLY THE BASE IS EDIBLE)
- ICE CARVING
- WAITER'S PARADE
- 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 PREMIERE ROOM
- FLOWERS AND FRUIT BASKET IN THE ROOM
- CHOICE GIFTS FOR THE COUPLE
- WAIVE CORKAGE FEE FOR THREE (3) BOTTLES OF WINE (750ML)
- 20 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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WEDDING PACKAGE BUFFET MENU

4 APPETIZER/SALAD, 1 SOUP, 6 MAIN COURSE (5 MAIN DISHES + 1 RICE), 4 DESSERTS,
BREAD AND BUTTER, COFFEE OR TEA

APPETIZERS

- FRESH VEGETABLE SPRING ROLLS
- SEAFOOD TERRINE WITH SAFFRON AIOLI
- PORK PISTACHIO TERRINE WITH SUN-DRIED RED WINE SHALLOT CONFIT
- DUCK TERRINE SERVED WITH PESTO MARINATED WILD MUSHROOM SALAD
- SMOKED CHICKEN BREAST WITH VEGETABLE RELISH
- VIETNAMESE RICE PAPER VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE

SALADS

- TAAL VISTA ORGANIC MIXED GREEN SALAD WITH CONDIMENTS AND DRESSING
- SEARED TUNA SALAD NICOISE
- ASPARAGUS SALAD WITH SESAME DRESSING
- SEAFOOD SALAD WITH WASABI VINAIGRETTE DRESSING
- APPLE BLUE CHEESE SALAD WITH RAISIN FRUIT DRESSING
- BABY POTATO WITH SOUR CREAM AND CHIVE DRESSING

SOUPS

- CREAM OF PUMPKIN WITH PARSLEY BACON BITS
- PORK SINIGANG
- CARROT AND GINGER CORIANDER SOUP
- SOPA DE AJO
- POTATO LEEK SOUP

MAIN COURSE:

FISH

- BAKED FISH FILLET AU GRATIN
- FISH FILLET IN SWEET AND SOUR SAUCE
- FISH FILLET IN CURRY COCONUT CREAM SAUCE
- GRILLED FISH FILLET IN LEMON BUTTER SAUCE
- BREADED FISH FILLET IN HONEY GARLIC MAYO
- N-SEARED FISH FILLET IN WHITE WINE SAUCE

CHICKEN

- DEEP-FRIED CHICKEN IN MANDARIN ORANGE
- CHAR-GRILLED CHICKEN IN HONEY HAWAIIAN PINEAPPLE
- ROAST CHICKEN IN MUSHROOM GRAVY
- GREEN THAI CHICKEN CURRY



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BEEF

- › BEEF MEDALLION WITH WILD MUSHROOM TARRAGON SAUCE
- › KOREAN BEEF BBQ
- › BRAISE BEEF IN RED WINE RAISIN SAUCE
- › ROAST BEEF ROULADE IN AU JUS
- › BEEF RIBS ASADO

PORK

- › CHINESE FIVE SPICE RUBBED CRISPY PORK
- › BARBECUE PORK SPARE RIBS IN GUAVA GLAZE
- › MARINATED PORK BELLY IN SOYA AND LEMON CHILI
- › CARIBBEAN PORK STEW
- › HERB CRUSTED ROAST PORKLOIN

PASTA OR NOODLES

- › PENNE PASTA PUTANESCA
- › SOTANGHON GUISADO
- › LINGUINI PASTA MARINARA
- › SPAGHETTI ALFREDO
- › BIHON-CANTON GUISADO

VEGETABLES

- › ROASTED VEGETABLES
- › SAUTÉED BATONETTE VEGETABLES
- › RATATOUILLE
- › VEGETABLE AU GRATIN
- › STIR-FRIED VEGETABLES IN OYSTER SAUCE

RICE

- › PANDAN RICE
- › SAFFRON RICE
- › GARLIC FRIED RICE
- › RISI BISI RICE
- › PARSLEY RICE

DESSERT

- › FRESH FRUIT PLATTER IN SEASON
- › CHOCOLATE BROWNIES
- › BLACK FOREST CAKE
- › BAKED CHEESE CAKE
- › CRÈME CARAMEL
- › MANGO MOUSSE CAKE
- › BREAD AND BUTTER PUDDING WITH VANILLA SAUCE
- › MANGO CREPE SAMURAI