



TAAL VISTA HOTEL

CONTEMPORARY

Wedding Package

INCLUSIONS:

- *Fresh flower centerpiece/s for the following:*
 - *Couple's table*
 - *Presidential table*
 - *Guest tables*
 - *Buffet table*
- *Fresh flower arrangement for cake table*
- *Acrylic mini cake tower (100 pcs)*
- *Food tasting for four (4) persons*
- *A bottle of sparkling wine for the couple's toast*
- *Four (4) layered fondant cake*
- *Bottomless juice/soda*
- *Free-flowing coffee and tea*
- *Place cards (for principal sponsors and parents)*
- *Menu cards per table*
- *Tiffany Chairs or Ghost Chairs*
- *LED wall (9x12 feet)*
- *Lights and sounds (full Band)*
- *Photo booth for two (2) hours (Digital Booth)*
- *Massage for two (2) persons at Asmara Spa or food and beverage gift certificate worth Php1,500*
- *Two (2) nights stay in a One-Bedroom Suite*
- *Two (2) nights stay in a Premier Room*
- *Flowers, fruit basket and sparkling wine in the room*
- *Bag of rose petals*
- *Waive corkage fee for five (5) bottles of wine (750ml)*
- *20 complimentary parking slots*
- *Complimentary use of venue for five (5) hours*
- *Pre-nuptial photo shoot in the hotel*
- *Special room rates for all attending relatives and friends*



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Wedding Package
Buffet Menu

Menu 1

Market Greens

Romaine, Red and Green Leaf Lettuce
A Selection of Pineapple, Caesar and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, and Croutons

Starters

Kesong Puti (Native Cheese, Tomatoes, Cucumber and Iceberg Salad in Calamansi Dressing)
Lumpiang Sariwa (Fresh Vegetable Roll with Garlic and Tamarind Flavored Sauce)
Shrimp & Grilled Corn

Freshly baked breads

International Breads Served with Butter & Jam

Soup

Oven-Roasted Pumpkin Soup, Crème Fraiche and Herbed Croutons

Main Dishes

Mahi-Mahi Fillet with Tomatoes, Roasted Almonds, Citrus-Mustard Sauce
Roast Pork Belly Garlic Thyme Jus
Lemon Pepper Chicken
Buttered Market Vegetables
Steamed Rice

Dessert

Chocolate Custard Cake
Tropical Mango and Rum Trifle
Fresh Fruits in Season



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Wedding Package
Buffet Menu

Menu 2

Market Greens

Romaine, Red and Green Leaf Lettuce
A Selection of Pineapple, Caesar and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, and Croutons

Starters

Apple and Beetroot Salad
Greek Salad
Green Beans, Peppers, Cucumber and Bacon

Freshly baked breads

International Breads Served with Butter & Jam

Soup

Roasted Cauliflower, Pumpkin Seed Oil, Ricotta Crostini

Main Dishes

Twice Cooked Pork Belly Red Wine Sauce
Honey Garlic Chicken
Pan-Seared Tanigue Lemon Cream
Roasted Market Vegetables
Steamed White Rice

Dessert

Mini Cheesecake
Lemon Squares
Fresh Fruits in Season



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Wedding Package
Buffet Menu

Menu 3

Market Greens

Romaine, Red and Green Leaf Lettuce
A Selection of Pineapple, Caesar and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, and Croutons

Starters

Seafood and Noodles Salad with Sesame Dressing
Shredded Cabbage Crabmeat Salad
Vietnamese Spring Rolls

Freshly baked breads

International Breads Served with Butter & Jam

Soup

Miso

Main Dishes

Sticky Braised Pork Belly
Five Spice Chicken
Steamed Tanigue with Ginger Scallion
Stir-Fried Market Vegetables
Steamed White Rice
Garlic Rice

Dessert

Thai Coconut Sticky Rice with Mango
Matcha Cheesecake
Fresh Fruits in Season



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Buffet Menu

Menu 4

Market Greens

Romaine, Red and Green Leaf Lettuce
A Selection of Pineapple, Caesar and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, and Croutons

Starters

Salted Egg and Alugbati
Ensaladang Talong
Lumpiang Sariwa

Freshly baked breads

International Breads Served with Butter & Jam

Soup

Miswa at Patola

Main Dishes

Lechon Kawali (*Crispy Pork Belly*)
Pocherong Manok
(*Braised Chicken in Tomato Sauce, Chorizo, Cabbage, Green Beans*)
Sinanglay Na Mahi-Mahi at Buro
(*Steamed mahi wrapped in Chinese cabbage with fermented shrimp and rice*)
Ginataang Gulay
(*Squash, eggplant, long beans stewed in coconut cream*)
Steamed White Rice

Dessert

Ube and Pandan Cake Squares
Mango Cheesecake
Fresh Fruits in Season



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Wedding Package Buffet Menu

Menu 5

Market Greens

Arugula, Romaine, Red and Green Leaf Lettuce
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

Various Salads

Potato and Bacon
Niçoise
Tomato and Mozzarella
Penne Pasta with Basil Cream Pesto, Shrimp

Freshly baked breads

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,
Butter and Jam

Soup

Potato Roasted Garlic Soup, Garlic Confit, and Crostini, EVO

Main Dishes

Seared Maya-Maya with Tomato and Smoked Pepper Ragout
Roast Chicken in Mushroom Parmesan Cream
Beef Stew with Root Vegetables
Market Vegetable Gratin
Steamed Rice

Carving Station

Roast Porkloin with Mustard Pork Jus with Mushroom

Dessert

Raspberry Cheesecake
Assorted Mini Cakes (Chocolate and Red Velvet)
Mango Mousse
Fresh fruits in Season



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Menu 6

Market Greens

Arugula, Romaine, Red & Green Leaf Lettuce
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

Various Salads

Tomato Ricotta Bruschetta
Caprese Salad Drizzled With Balsamic
Farfalle Pasta with Grilled Vegetables

Freshly baked breads

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,
Butter and Jam

Soup

Tuscan Vegetable Soup

Main Dishes

Maya-Maya Alla Venetiana
(Tomatoes, Capers, Anchovies, Lemon and Peppers)
Grilled Rosemary Chicken
Beef Braciola
(Braised Italian Beef Roulade)
Roasted Market Vegetables
Steamed Rice

Carving Station

Porchetta, Herbed Pork Jus

Dessert

Mini Tiramisu
Panna Cotta
Lemon Crostata



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Menu 7

Market Greens

Arugula, Romaine, Red & Green Leaf Lettuce
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

Various Salads

Chicken, Feta and Garbanzo Salad
Fresh Vegetable Platter with Hummus, Tzatziki and Lemon Dressing
Couscous Salad

Freshly baked breads

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,
Butter and Jam

Soup

Thai Vegetable Curry Soup

Main Dishes

Pan-Fried Maya-Maya with Soy-Scallion Ginger
Roast Chicken with Basil, Cashew and Peppers
Braised Beef in Red Curry
Broccoli and Shitake Mushrooms
Steamed Rice

Carving Station

Garlic and Pepper-Crusted Pork

Dessert

Ta Goe
(Sweet tapioca with coconut cream)
Mango Custard Cake
Ube and Coconut Swirl
Fresh Fruits in Season



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Wedding Package Buffet Menu

Menu 8

Market Greens

Arugula, Romaine, Red & Green Leaf Lettuce
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

Various Salads

Ensaladang Mangga, Kamatis at Bagoong
(Green mango, tomato, shrimp paste salad)
Kinilaw Yamang-Dagat
(Seafood ceviche)
Ensaladang Suha at Hipon
(Pomelo and shrimp salad)

Freshly baked breads

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,
Butter and Jam

Soup

Pancit Molo
(Chicken and pork dumpling soup)

Main Dishes

Grilled Mahi-Mahi with Tomato-Pineapple Escabeche Sauce
Roast Chicken Afritada
(Peppers, tomatoes, peas and carrots)
Beef Morcon
Stir-Fried Mixed Market Vegetables
(Chayote, baby corn, peppers, carrots, celery)
Steamed Rice

Carving Station

Lechon Roulade

Dessert

Sapin-Sapin
Maja Mais
Brazo Cake
Fresh fruits in Season



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Wedding Package Buffet Menu

Menu 9

Market Greens

Arugula, Romaine, Red & Green Leaf Lettuce
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

Starters

Fusilli with Marinated Mushrooms and Grilled Eggplant
Watermelon & Prosciutto, Reduced Balsamic
Potato Salad with Cucumber and Bacon
Roasted Beets with Gorgonzola and Apples

Freshly baked breads

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,
Butter and Jam

Pasta Station

Spaghetti, Mushrooms, Cream, Shaved Parmesan, Parsley and Pesto

Soup

Grilled Corn Soup, Corn and Red Pepper Relish

Main Dishes

Cider Braised Pork loin with Mustard Cream
Chicken Potpie
Seared Sole with Tomatoes, Olives, Capers and Lemon
Steamed Market Vegetables
Gratin Potatoes
Steamed Rice

Carving Station

Oven-Roasted Beef Sirloin with Pepper Sauce and Bernaise

Dessert

Tropical Mango and Rum Trifle
Assorted Macarons
Crème Brulée with Coffee
Lemon Tart
Fresh fruits in Season



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Wedding Package Buffet Menu

Menu 10

Market Greens

Arugula, Romaine, Red & Green Leaf Lettuce
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

Starters

Assorted Bruschetta
(White bean and balsamic, onion leeks and thyme, tomato, basil,)
Chicken and Pork Terrine
Rigatoni & Preserved Tomato & Garlic Confit
Squash Caponata

Freshly baked breads

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,
Butter and Jam

Pasta Station

Penne, Bacon, Cream, Shaved Parmesan, Parsley, Pesto and Tomato Sauce

Soup

Lentil Soup, Bacon Lardons, Carrots & Zucchini

Main Dishes

Roast Pork Belly, Sherry Pork Jus
Braised Chicken and Sausages in Red Wine
Seared Salmon with Mushroom Cream
Vegetable Casserole
Roasted Herb Potatoes with Sour Cream
Steamed Rice

Carving Station

Oven-Roasted Beef Sirloin with Madeira Sauce and Bordelaise

Dessert

White Chocolate Mousse
Assorted Mini Cakes and Pastries
(Blueberry and mango cheesecake, assorted macarons, napoleon,)
Crème Caramel
Chocolate Swiss Roll
Fresh Fruits in Season



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Set Menu

Menu 1

Oven-Fresh Bread

Oven-Roasted Pumpkin Soup, Crème Fraiche and Herbed Croutons

Pan-Seared Chicken, Carrots, Zucchini, Baby Potatoes, Lemon Caper VIN Blanc

Vanilla Panna Cotta with Mango Coulis and Roasted Cashews

Menu 2

Oven-Fresh Bread

Potato Roasted Garlic Soup, Garlic Confit, and Crostini, EVO

Mahi-Mahi Fillet with Pureed Potatoes, Sautéed Haricot Verts, Tomatoes, Roasted Almonds, Citrus-Mustard Sauce

Tablea Opera Cake, Meringue

Menu 3

Oven-Fresh Bread

Oven-Roasted Tomatoes, Local Mozzarella, Basil and Reduced Balsamic

Dijon-Crusted Salmon, Warm Lentil and Baby Potatoes, Sherry Velouté

Ginger Crème Brulee



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Set Menu

Menu 4

Oven-Fresh Bread

Organic Tagaytay Greens, Tomatoes, Dried Pineapple and Mango, Cashews,
Jicama, Citrus-Tarragon Vinaigrette

Braised Pork Tenderloin, Carrot and Potato Gratin, Roasted Asparagus, Rosemary
Pork Jus

Mango Mousse with Caramelized Nuts and Chocolate Crumble

**Contains Pork*

Menu 5

Oven-Fresh Bread

Arugula, Watermelon and Prosciutto, Reduced Balsamic

Seafood Bisque, Shrimp and Mussel Confit, Crème Fraiche, Lemon Oil

Australian Striploin, Trio of Tagaytay Mushrooms with Pickled Onions, Boulangère
Potatoes

Ricotta Cheesecake with Glazed Tagaytay Pineapple



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Set Menu

Menu 6

Oven-Fresh Bread

Salmon Gravlax, Honey-Mustard Dill Crème Fraiche, Onions, Capers, Micro
Greens

Grilled Corn Soup, Corn and Red Pepper Relish

U.S Beef Tenderloin Wrapped With Bacon, Potato Puree with Creamy Mushrooms

Banana Napoleon with Coconut Snow

Menu 7

Oven-Fresh Bread

Hand-Caught Tuna Sashimi, Pickled Cucumber, Nori, Citrus Mango

Arugula, Tomatoes, Shaved Parmesan, Bacon, Grilled Onions, Roasted Walnuts,
Honey Balsamic

Roasted Cauliflower, Pumpkin Seed Oil, Ricotta Crostini

Pan-Seared Seabass, Crushed Potatoes, Olives, Sweet and Sour Shallots and
Tomatoes, Parsley

Braised Australian Beef Short Ribs with Roasted Carrots, Haricot Verts, Roasted
Marble Potatoes

Mascarpone Tablea Mousse



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Set Menu

Menu 8

Oven-Fresh Bread

Beef Carpaccio, Pickled Onions, Radish, Crispy Mushrooms, Arugula, Lemon
Truffle

Mixed Organic Tagaytay Greens, Thyme Roasted Tomatoes, Local Ricotta, and
Lemon Tarragon

Mixed Mushroom Soup, Crème Fraiche

Roasted Lapu-Lapu Fillet, Tomatoes, Olives, Capers, Potatoes, Lemon

Seared Duck Breast, Braised Cabbage, Lyonnaise Potatoes, Citrus-Honey Sauce

Tropical Mango and Rum Trifle

Menu 9

Oven-Fresh Bread

Seafood Ceviche, Peppers, Citrus, Cilantro, Yucca Chips

Mixed Organic Tagaytay Greens, Thyme Roasted Tomatoes, Local Ricotta, and
Lemon Tarragon

Puree of Lentil Soup, Caramelized Onion Flan, Bacon Lardons, Carrots &
Zucchini

Grilled Australian Hanger Steak, Roast Prawns with Romesco, Haricot Verts,
Pommes Anna

Matcha Tiramisu



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Menu 10

Oven-Fresh Bread

Watermelon Cubes, Arugula, Local Feta and Balsamic Syrup

Mixed Organic Tagaytay Greens, Thyme Roasted Tomatoes, Local Ricotta, and
Lemon Tarragon

Cream of Chicken Soup, Roast Chicken Terrine, Tomato Oil

Seared Lapu-Lapu Fillet, Roast Lamb Chops, Ratatouille, Couscous

Tropical Mango and Rum Trifle