WEDDING PACKAGE 2023

RATE FOR 100 PERSONS

FILIPINO Php 250,000		CONTINENTAL & CHINESE Php 280,000				
Tamarind	Lemongrass	Sage	Rosemary	Jasmine	Peony	
IN EXCESS OF 100 PERSONS		IN EXCESS OF 100 PERSONS				
Php 2,500 per person		Php 2,800 per person				



PACKAGE INCLUSIONS:

- Use of Narra Ballroom for four (4) hours
- Use of Antidote Bar and other hotel facilities for Pre-Nuptial photoshoot
- Sumptuous array of delectable menus (Filipino, Continental of Chinese)
- Specially-designed three (3) layered Wedding Cake in fondant icing (only the base is edible)
- One (1) bottle of Champagne for the couple's toast
- Free-flowing coffee and tea
- Special floral centerpieces for guest's table
- Standard table and chair set-up

- Menu cards set for and buffet menus
- Personalized place cards
- Basic sound system
- Use of LCD projector and screen
- Wireless internet access
- Digital lobby posting and function venue signage
- Complimentary parking passes for 10% of guaranteed guests
- Overnight stay in a Premier Suite room

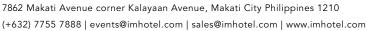
ROOM INCLUSIONS:

- Buffet Breakfast for Two (2) Persons at The Common Good Complimentary access to I'M Onsen Spa Wellness Suites (steam, onsen, and sauna) • Complimentary access to gym and infinity pool
 - Complimentary welcome pastry Wireless internet access

Above rates are all inclusive of local taxes and fees.

Rates and inclusions are subject to change without notice prior to contract signing.





WEDDING PACKAGE 2024

RATE FOR 100 PERSONS

FILIPINO Php 260,000		CONTINENTAL & CHINESE Php 290,000					
Tamarind	Lemongrass	Sage	Rosemary	Jasmine	Peony		
IN EXCESS	IN EXCESS OF 100 PERSONS		IN EXCESS OF 100 PERSONS				
Php 2,600 per person		Php 2,900 per person					



PACKAGE INCLUSIONS:

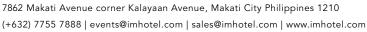
- Use of Function Room for four (4) hours
- Use of Antidote Bar and other hotel facilities for Pre-Nuptial Photoshoot
- Sumptuous array of delectable menus (Filipino, Continental of Chinese)
- Specially-designed three (3) layered Wedding Cake in fondant icing (only the base is edible)
- One (1) bottle of Champagne for the couple's toast
- Free-flowing coffee and tea
- Special floral centerpieces for guest's table
- Standard table and chair set-up

- Menu cards set for and buffet menus
- Personalized place cards
- Basic sound system
- Use of LCD projector and screen
- Wireless internet access
- Digital lobby posting and function venue signage
- Complimentary parking passes for 10% of guaranteed guests
- Overnight stay in a Premier Suite room

ROOM INCLUSIONS:

- Buffet Breakfast for Two (2) Persons at The Common Good Complimentary access to I'M Onsen Spa Wellness Suites (steam, onsen, and sauna) • Complimentary access to gym and infinity pool
 - Complimentary welcome pastry Wireless internet access

Above rates are all inclusive of local taxes and fees.
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TAMARIND

SOUP

Sinigang na Gulay sa Ube Stewed Vegetables in Purple Yam

SALAD

Manggang Hilaw na may Tinapang Bangus Green Mango Salad with Smoked Milkfish

ENTREE

Nilitson na Manok sa Tanglad at Atsuete Roasted Chicken in Lemongrass and Annatto Seeds

Pork Humba sa Cerveza San Miguel Braised Ham Hock in San Miguel Pale

Pinirito at Inadobong Baywang ng Baka na may Inihaw na Bawang at Sibuyas Beef Belly Fried Adobo

Samu't Saring Inihaw na Gulay sa Pakbet Grilled Vegetables in Sauteed with Shrimp Paste

Pancit Habhab sa Pinausukan na Suka Taro Noodle Stir Fried with Smoked Vinegar

Kinamatisang Kanin sa Patis at Bawang Fresh Tomato Pilaf in Garlic and Fish Essence

DESSERT

Leche Flan na may Pandan na Sago Leche Flan with Tapioca Pandan

REFRESHMENTS

One (1) Round of Iced Tea or Sago't Gulaman or Soda

LEMONGRASS

SOUP

Binakol na Manok sa Sabaw ng Buko at Labong Chicken and Young Coconut Soup with Fresh Bamboo Shoots

SALAD

Atcharang Gulay sa Lato, Damong Dagat at Lechugas
Pickled Veggies with Local Arorosep and Edible Caulerpa Coastal
Sea weed with Iceberg Lettuce

ENTREE

Balbakua sa Tuhod at Tuwalya ng Baka Chickpeas and Turmeric Stewed Beef Trotter and Tripe

Inihaw na Liempo at Balikat ng Baboy sa Talbos ng Alugbati

Grilled Pork Belly and Shoulder with Malabare Spinach

Inadobong Manok sa Puti at Bitswelas White Adobo in Vinegar with Local String Beans

> Ginisang Puso ng Saging sa Calamansi at Bacon

Banana Hearts Sauteed in Bacon and Tuba

Piniritong Pansit Canton sa Gulay Fried Canton Noodles with Vegetables

Bringhe na Brown Rice sa Luya at Pasas Local version of Paella infused with Ginger and Raisins

DESSERT

Turon Sapin-Sapin Local layered Rice Ckae Fritters

REFRESHMENTS

One (1) Round of Iced Tea or Sago't Gulaman or Soda





CONTINENTAL LUNCH AND DINNER BUFFET

SAGE

SOUP

Roasted Tomato Soup and Croutons

SALAD

Grilled Seasonal Greens and Vegetables with Aged Balsamic and Grana Padano

ENTREE

Herb-Roasted Chicken with Citrus Honey Sauce

Slow Braised Pork Shoulders with Apple Cider and Caramelized Onions

Boeuf Bourguignon

Garlic and Chorizo Pilaf

Penne Pasta with Pomodoro Sauce and Parmesan Cheese

Home Cut Potato Wedges Tossed in Dried Spices and Herbs

Succotash of Peas and Jicama

DESSERT

Crème Brulee Spoons

REFRESHMENTS

One (1) Round of Iced Tea or Soda

ROSEMARY

APPETIZER

Garlic Smoked Pork Sausages En Balsamico Crispy Pork Rinds with Smoked Mackerel Mousse

SOUP

Wild Mushroom Soup

SALAD

Lemon and Pepper Chicken Salad Caesar Salad

ENTREE

Herbed Baked Fish Fillet in Olives and Citrus Segments

Pork Goulash with Fried Potatoes and Pickled Vegetables

Beef Salisbury with Peas and Gravy

Grilled Vegetable Au Gratin

Bleu Cheese Fettucine with Wild Mushrooms

Fat Washed Crumbed Potatoes

Tomato Rice Pilaf

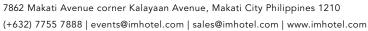
DESSERT

Panna Cotta of Mango and Cereal Milk

REFRESHMENTS

One (1) Round of Iced Tea or Soda







CHINESE LUNCH AND DINNER BUFFET

JASMINE

APPETIZER

Deep Fried Asohos Fillet with Chili Sauce
Kutchay Dumpling

SOUP

Egg Drop Soup with Chives

ENTREE

Salt and Pepper Pork Ribs

Roasted Chicken with Lemongrass Sauce

Beef Brocolli with Black Peppercorn Sauce

Sweet and Sour Fish with Mango and Peppers

Chopsuey

Oriental Egg Fried Rice with Dried Shrimp and Asado BBQ Pork

DESSERT

Lychee Pudding

REFRESHMENTS

One (1) Round of Iced Tea or Soda

PEONY

APPETIZER

Taro Puff and Seafood Minced Dumpling
Steamed Beancurd Skin with Pork Sausage

SOUP

Hot and Sour Soup

ENTREE

Pata Tim

Supreme Ginger Fried Chicken

Deep Fried Shrimp in Salted Egg Cream and Toasted Almond Flakes

Beef and Ampalaya

Stir Fried Crunchy Vegetables

Wok Fried Egg Sambal Fried Rice

DESSERT

Panacotta of Mango and Pearls

REFRESHMENTS

One (1) Round of Iced Tea or Soda

