



THENDER

PACKAGES

## RATE FOR 80 PERSONS

FILIPINO <b>Php 230,000</b>		Php 250,000				THEMED Php 300,000		
Tamarind	Lemongrass	Sage	Rosemary	Jasmine	Peony	American Outing	Taste of Asia	Mediterranean
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## **PACKAGE INCLUSIONS:**

- Use of Acacia function room for four (4) hours
- Choice of five-course buffet menus

- Specially-designed three-tiered fondant cake (All cake layers are edible)
- Banquet table and chair set-up
- Floral centerpiece in each guest table
- Menu cards for set and buffet menus
- Three (3) bottles of wine for toasting
- Free-flowing coffee and tea
- Assistance of professional waitstaff
- 18 Long-stemmed roses

- 18 candles
- Use of Antidote Rooftop Bar and other hotel facilities for pre-nuptial photo shoot (one-time only, subject to availability)
- Professional lights and sounds
- Use of LCD projector and screen
- Digital lobby posting and function venue signage
- Complimentary parking passes for 10% of guaranteed guests
- Guest Book with I'M Hotel pen
- Overnight stay in a 1-Bedroom Executive Suite for two (2) persons

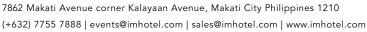
## **ROOM INCLUSIONS:**

- Buffet Breakfast for Two (2) Persons at The Common Good
- Complimentary Access to Relaxation Lounge at I'M Onsen Spa Complimentary Welcome Amenity
  - Access to I'M Onsen Wellness Suites (Onsen, Steam, Sauna) Gym, and Infinity Pool

Above rates are all inclusive of local taxes and fees.

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









PACKAGES

## RATE FOR 150 PERSONS

FILIPINO <b>Php 310,000</b>		CONTINENTAL & CHINESE Php 330,000				THEMED Php 390,000		
Tamarind	Lemongrass	Sage	Rosemary	Jasmine	Peony	American Outing	Taste of Asia	Mediterranean
IN EXCESS OF 150 PERSONS Php 1,500 per person		IN EXCESS OF 150 PERSONS Php 1,800 per person				IN EXCESS OF 150 PERSONS Php 2,200 per person		



### **PACKAGE INCLUSIONS:**

- Use of Narra Ballroom for four (4) hours
- Choice of five-course buffet menus
- Specially-designed three-tiered fondant cake (All cake layers are edible)
- Banquet table and chair set-up
- Floral centerpiece in each guest table
- Menu cards for set and buffet menus
- Three (3) bottles of wine for toasting
- Free-flowing coffee and tea
- Assistance of professional waitstaff
- 18 Long-stemmed roses

- 18 candles
- Use of Antidote Rooftop Bar and other hotel facilities for pre-nuptial photo shoot (one-time only, subject to availability)
- Professional lights and sounds
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- Guest Book with I'M Hotel pen
- Overnight stay in a 1-Bedroom Executive Suite for two (2) persons

## **ROOM INCLUSIONS:**

- Buffet Breakfast for Two (2) Persons at The Common Good
- Complimentary Access to Relaxation Lounge at I'M Onsen Spa Complimentary Welcome Amenity
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FILIPINO LUNCH AND DINNER BUFFET

## **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

## **LEMON GRASS**

#### **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

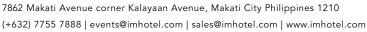
#### DESSERT

Turon Sapin-Sapin Local layered Rice Ckae Fritters

# REFRESHMENTS

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







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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







THEMED LUNCH AND DINNER BUFFET

## AMERICAN OUTING

## **APPETIZER**

Cheese Poppers
Potato NY Fries

### **SOUP**

Tortilla and Corn Soup

## **SALAD**

Kidney Beans and Corn Salad

Potato Salad

#### **ENTREE**

Beer Battered Fish and Chips with Garlic Tartar Sauce

> Pork Stewed in Apple Cider and Onions

Roasted Bourbon Beef Ribs

Chicken Peri-Peri

Baked Penne Bolognese in Two Cheese

> Grilled Corn with Paprika Butter

Mushroom and Chorizo Pilaf

## DESSERT

Pastry Ring

Quadruple Chocolate Mousse with Biscotti

#### REFRESHMENTS

One (1) Round of Iced Tea or Soda

## TASTE OF ASIA

### **APPETIZER**

Tsukune Yakitoti Okonomiyaki

#### **SOUP**

Hot and Sour Soup

### **SALAD**

Som Tam Salad with Basil and Shrimps

Kani and Cucumber Salad with Sweet Chili Dressing

### **ENTREE**

Roasted Chicken with Lemongrass Sauce

Pancit Canton

Beef Yakiniku and Sesame Seeds

Hoisin Pork Charsui with Snow Peas

Wok Fried Fish Fillets with Salted Egg Cream

Chinese Stir Fried Shredded Potatoes

Stir Fried Vegetables in Oyster Sauce

Spicy Chahan Fried Rice

## **DESSERT**

Lychee and Almond Panna Cotta

Red Bean Butchi

### REFRESHMENTS

One (1) Round of Iced Tea or Soda

# **MEDITERRANEAN**

### **BREAD**

Foccacia and Ciabatta

Aceto Di Balsamico, Olio Di Oliva E Parmigiano-Reggiano

#### **SOUP**

Ribolitta of White Beans and Ham hock

## **SALAD**

Greek Salad

Three Bean Salad

#### **ENTREE**

Braised Porkloin with Red Wine Poached Pears and Peach

Chicken Tagine

Emince of Beef in Mushroom Sauce

Roasted Pumpkin with Almonds

Baked Fish with Olives and Citrus Segments

Grilled Vegetable Pepperonata

Pasta Amatriciana

Minted Lamb Uzi Pilaf

### **DESSERT**

Green Tea Mousse Tiramisu

## **REFRESHMENTS**

One (1) Round of Iced Tea or Soda



