



Grand Wedding Package

Php340,000.00 net for the first 150 persons
Php1,800.00 net per person in excess

DURING THE RECEPTION

Buffet Menu with One Round of Iced Tea
Five Layered Wedding Fondant Cake
With 60 pcs. Mini Cupcakes
A bottle of Sparkling Wine for Toasting
Waived Corkage Fee for Five Bottles of Wine

Elegant Grand Wedding Set-up
Flower arrangement for the presidential table
Floral Centerpiece for each round table
Backdrop with Elegant sofa for the bride and groom
A pair of Doves in a decorated cage

Bridal Car Service for 3 hours with flower arrangement
Photo booth (Unlimited shots for 2 hours)
Mobile Disco with Smoke Machine
Heritage Guestbook with Pen

DURING YOUR STAY

Two (2) Nights' Accommodation in a Bridal Suite for the Bride
Overnight Accommodation in a Deluxe Room for the Groom
*With Welcome Fruit Basket upon Check-in
*Daily Buffet Breakfast at the famous Riviera Café
*Complimentary Use of Swimming Pool and Gym Facilities



*Rates are inclusive of service charge and government tax
*Rates are subject to change without notice prior to contract signing

FOR INQUIRIES AND RESERVATIONS PLEASE CALL Telephone: (632) 854 8888 local 7204

Grand Wedding Menu A

Canapés & Salad

Rib Eye Fillet Cube on Toast with Mustard Mayo
Black Pepper Crust Chicken Breast with Mango Salsa
Cold Cuts & Cheese
Assorted Greens
With Dressings & Condiments
French, Italian, Thousand Island, Croutons,
Parmesan Cheese & Bacon Bits

Soup

Cream of Potato & Ginger
With Soft Rolls & Butter

Carving

Peking Duck
with Hoisin Sauce & Condiments

Main Course

Apple Wood Smoked Chicken with Orange Sauce
Pan-fried Mahi-Mahi Fish with Sweet Wine Sauce
Thai Green Pork Curry with Shallots
Sautéed Beef with Mushrooms & Spring Onions
Mediterranean Vegetable Lasagna
Singaporean Fried Beehoon
Jasmine Rice

Sweets

Double Chocolate Cake
Maple & Pecan Tart



Mango Mousse
Banana & Coffee Crumble
Fresh Fruit Platter
Coffee OR Tea

Grand Wedding Menu B

Canapés & Salad

Cajun Chicken with Char-grilled Vegetables
Shrimp Salad & Apple
Selection of Sushi with Pickled Ginger & Soy
Assorted Greens
With Dressings & Condiments
French, Italian, Thousand Island, Croutons,
Parmesan Cheese & Bacon Bits

Soup

Minestrone
With Soft Rolls & Butter

Carving

Roasted Pork Loin
& Mustard Sauce

Main Course

Braised Lamb with Rosemary & Root Vegetables
Pan-fried White Fish Fillet with Mushroom Ragout
Of French Beans
Braised Chinese Five (5) Spices Soya Chicken
Grilled Mini-Steak with Black Pepper Sauce
Asian Green Vegetables with Oyster Sauce
Spaghetti Marinara & Seafood
Thai Fried Rice

Sweets

New York Cheesecake
Assorted Fruit Tartlettes
Sapin-Sapin



Chocolate Mini Cupcakes
Fresh Fruit Platter

Coffee OR Tea