



Glitz Debut Package

Php222,000.00 net for the first 100 persons
Php1,500.00 net per person in excess

Two (2) nights' Accommodation in an Executive Suite
Daily Buffet Breakfast for three (3) persons
Including Welcome Fruit Basket upon Check-in
Complimentary Use of Swimming Pool
and Gym Facilities during their stay
Guestbook with Pen

Three (3) layered Debut Fondant Cake
With 60 pcs cupcakes
Mobile Disco with DJ & Smoke Machine
Customized Debutante's Stage Backdrop
Floral Centerpiece for each Round Table
18 Long Stemmed Roses
18 Candles OR 18 Shots
Choice of Balloon Arch or Pillar
Photo booth for 1-2 hours

Buffet With one (1) round of drink
(*Choices of Chilled Juices, Iced Tea OR Soda*)
Waived Corkage Fee for five (5) Bottles of Wine

*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



Glitz Debut Package Menu A

Canapés & Salad

Vietnamese style rice noodle salad
Smoked fish with onion and capers
Mixed Green Salad
With Dressings & Condiments
French, Italian, Thousand Island, Croutons,
Parmesan Cheese & Bacon Bits

Soup

Hot & sour soup
With sort rolls & butters

Hot Items

Crispy pork belly with spicy sauce
Cumin spiced roasted lamb with lentils
Black pepper chicken fillets
Asian greens with oyster sauce
Braised beef with mushrooms
Pasta Penne
Jasmine rice

Dessert

Flourless cake
Vanila panna cotta
Assorted Local Pastries
Fruit platter

Coffee & tea



Glitz Debut Package Menu B

Canapés & Salad

Apple, beetroot and mint salad
Shrimp salad with spicy cocktail sauce
Mixed Green Salad
With Dressings & Condiments
French, Italian, Thousand Island, Croutons,
Parmesan Cheese & Bacon Bits

Soup

Wild mushroom soup
With sort rolls & butters

Hot Items

Roast beef with leek and mushroom ragout
Pan-fried fish fillets with tomato mint salsa
Chinese style stir fried chicken with cashew nut
Char sui pork
Braised lamb with carrot
Seafood spaghetti marinara
Jasmine rice

Dessert

Mango & sago
Chocolate cake sliced
Assorted French Pastries
Fruit platter

Coffee & tea



Glamour Debut Package

Php208,000.00 net for the first 100 persons
Php1,500.00 net per person in excess

Overnight Accommodation in an Executive Suite
Daily Buffet Breakfast for three (3) persons
Including Welcome Fruit Basket upon Check-in
Complimentary Use of Swimming Pool
and Gym Facilities during their stay
Guestbook with Pen

Three (3) layered Debut Fondant Cake
With 40 pcs cupcakes
Mobile Disco with DJ & Smoke Machine
Debutante's Stage Backdrop
(*Candy Land, Masquerade OR Night in Paris design*)
Floral Centerpiece for each Round Table
18 Long Stemmed Roses
18 Candles OR 18 Shots
Choice of Balloon Arch or Pillar
Photo booth for 1-2 hours

Buffet With one (1) round of drink
(*Choices of Chilled Juices, Iced Tea OR Soda*)
Waived Corkage Fee for five (5) Bottles of Wine

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Glamour Debut Package Menu A

Canapés & Salad

Roast Beef with Asian Hot Bean Sauce
Chicken Caesar Salad
Assorted Greens
With Dressings & Condiments
French, Italian, Thousand Island, Croutons,
Parmesan Cheese & Bacon Bits

Soup

Cream of Pumpkin
With Soft Rolls & Butter

Main Course

Beer Battered Fish with Chunky Tartar Sauce
Chicken with Cashew Nuts & Shallots
Spiced Pork with Basil & Oyster Sauce
Chinese Beef Steak
Mediterranean Seafood Lasagna
Tempura Vegetables with Soy & Ginger
Jasmine Rice

Sweets

Apricot Bread & Butter Pudding
Lemon Pie
Assorted French Pastries
Fresh Fruit Platter

Coffee OR Tea



Glamour Debut Package Menu B

Canapés & Salad

Assorted Cold Cuts & Cheese
Selection of Sushi with pickled Ginger and Soy
Assorted Greens
With Dressings & Condiments
French, Italian, Thousand Island, Croutons,
Parmesan Cheese & Bacon Bits

Soup

Seafood Bisque
With Soft Rolls & Butter

Main Course

Sesame Fish Fingers with Teriyaki Sauce
Chicken (Pecking Duck Style)
Slow Cooked Beef Chunk Rolls with Star Anise Sauce
Roasted Pork Loin with Black Pepper Sauce
Spaghetti Aglio e Olio
Asian Green Vegetables with Oyster Sauce
Jasmine Rice

Sweets

Blueberry Cheesecake
Mango Panna Cotta
Assorted Local Desserts
Fresh Fruit Platter

Coffee OR Tea

