



Passion Cooks

CATERING & EVENT STYLING

2017 Wedding Package

Valid only from January 2017 – December 2017

Amical

₱ 1,050++ PER PERSON

Minimum of 100 persons

₱ 940++ PER PERSON

Minimum of 150 persons

(SUBJECT to 10% SERVICE CHARGE and 12% VAT)

Buffet Menu of

Soup

Salad

Heavy Appetizer

Chicken

Pork or Beef

Seafood

2 Desserts

Flowing Beverage

Pristine

₱ 1,145++ PER PERSON

Minimum of 100 persons

₱ 1,090++ PER PERSON

Minimum of 150 persons

(SUBJECT to 10% SERVICE CHARGE and 12% VAT)

Buffet Menu of

Hors d' oeuvres (Minimum of 150)

Soup

Salad

Heavy Appetizer

Chicken

Pork or Beef

Seafood

Pasta

3 Desserts

Flowing Beverage



*A wonderful wedding reception is made possible with a blend of
Love, Passion, and Prayer.*

Standard Amenities

Meet Passion Cooks

Food tasting with the Executive Chef: Good for 4 persons (upon schedule)
Mock set-up for the actual floral arrangements

Dining Experience

Your choice of buffet menu
A customer-oriented wait staff to assist and serve your guests
Presence of caring Banquet Managers
Use of flatware, glassware, and dinnerware

Arrangements made with Passion

A complete, elegantly skirted buffet set-up with well-lit buffet lamps
Round dinner tables dressed with fine-looking floor length linens and table runners or toppers
Beautiful centerpieces based on your theme and motif with fresh flowers,
and long lasting candles on your guests' tables
A backdrop for the couple's area
A special floral centerpiece for the VIP/ Presidential table
Dressed tables for the wedding cake, gifts, giveaways, and registration

Wedding Essentials

A lovely couch for the Bride and Groom
Tiffany Chairs for all the guests
A bottle of sparkling wine for the toast
A long almond beige carpet for the aisle

Our Gifts: More Wedding Essentials

Themed menu cards per table, Presidential place cards, table numbers, and buffet labels

Cheers!

Free Flow Beverage (Tropical Fruit Juice and Soda)
Brewed Coffee and Tea Station
Purified drinking water and ice for the drinks

Optional Amenity for Passion Cooks' Couples

Complete Venue Styling
(Prices will be dependent on the extent of set-up)

Pristine Amenities

Nuts, special biscuits, and chips to be served during Cocktails
Welcome/cocktail drink: Flowing lemon iced tea
"Crew Meal" for (10) of your supportive suppliers
(Composed of two main course, starch, dessert, and flowing beverages)



UNLESS SPECIFIED, CHOICE OF ONE PER CATEGORY

Hours d' Oeuvres

(For a minimum of 150 persons only)

- Brie Cheese Bites with Fresh Cucumber, Grapes, and Walnuts
- Cherry Tomato Bites with Yellow Fin Tuna
- Cocktail Shrimp and Mandarin Orange Bites
- Prosciutto Ham and Honeydew Melon Crostini
- Fresh Vegetable Sticks with Blue Cheese
- Meat Lover's Bruschetta
- Montadito Don Pepito, Sukiyaki, Caramelized, Onions, Cheese
- Peppered Pastrami and Asparagus Wraps
- Pinchito Pescado, Grilled Fish with Lemon and Paprika Mist
- Shrimp and Mango Remoulade Shots
- Smoked Ham and Cherry Minis
- Smoked Salmon and Cucumber Squares
- Spicy Thai Beef Salad Wraps
- Margherita Bruschetta
- Vegetable Crostini, Feta Cheese and Honey Mist

Heavy Cocktails

- Honeyed Bacon and Banana Rolls
- Beef Tortilla Cones
- Buffalo Chicken Wings with Blue Cheese
- Chicken Tortilla Cones
- Chicken Ala King
- Chicken and Potato Croquettes
- Crepe Bites with Vigan Longganisa, Cream cheese, and Eggs Benedict
- Crispy Shanghai Rolls
- Curried Chicken Cups
- Fish Finger Wraps
- Quiche Lorraine
- *Bacon and Mushroom
- *Ham and Cheese
- *Mint and Spinach
- Spinach Crepes
- Stuffed Savory Egg Boat
- Wild Mushroom Vol-au-vent

Upgrade to Beef and Asparagus Roulade, Peppered Tofu, & Cream Fish with Teriyaki, plus ₱ 45/head

Soup

- Butternut Squash with Fresh Apples
- Herbed Roasted Pumpkin
- Corn Chowder
- Cream of Pea
- French Onion, Parmesan Slice
- Potato and Leek



Upgrade to
Prawn Bisque, plus ₱ 45/head
Seafood Chowder, plus ₱ 45/head

Salad

Asian Chicken Salad
Fruits and Vegetables Summer Salad, Citrus Dressing
Grilled Caesar Salad
Oriental Salad, Crispy Catfish, Mango-Tomato Salsa
Pinoy Fiesta Salad, Crispy Chicken Skin, Candied Sweet Potatoes,
Russian Salad

Upgrade to
*Romaine, Alfalfa sprouts, Feta, Cherry Tomatoes, Walnuts, Olives,
Dijon and Honey Mustard Dressing, plus ₱ 40/head*
Fresh Green Cups with Hoisin Sauce, Toasted Nuts, Minced Meat and Crispy Noodles, plus ₱ 40/head
Kani Salad, plus ₱ 50/head
Spicy Seafood Salad, plus ₱ 65/head

Chicken

Baked Chicken Parmigiana
Chicken and Ham Crepe
Chicken Galantine, Pineapple Salsa
Chicken and Mushrooms in Marsala Cream Sauce
Chicken Florentine
Barbecued Chicken, Java-Peanut Drizzle
Chicken Kebabs, Spiced Mint Sauce
Chicken Veronique, Bechamel and Grapes
Hungarian Paprika Chicken
Pan-fried Chicken Cacciatore
Pollo con Cetas, Chicken and Asparagus in Bechamel
Roast Herbed Chicken, Baby Potatoes
Spinach Lemon Butter Chicken

Pork or Beef

Pork

Apple & Prune Stuffed Pork
Classic Shepherd's Pie
Barbecued Pork Ribs, Buttered Corn and Carrots
Grilled Pork, Herbed Cream Cheese, Muscovado Apples
Lechon Kare-kare, Shrimp Paste
Pan Fried Pork and Mushrooms in White Wine Gravy
Roast Herbed Pork, Baby Potatoes
Roast Pork, Glazed Sweet Potatoes
Spicy Chorizo and Mushrooms Al Ajillo



Beef

Baked Beef Pastel
Barbecued Beef Ribs, Buttered Corn and Carrots
Callos Ala Madrilena
Grilled Beef Kebabs
Korean Beef Stew
Old Time Beef Stew
Osso Buco
Slow Cooked Roast Beef, Mushroom Gravy
Sukiyaki Wrapped Tofu with Teriyaki

Upgrade to

Tenderloin Tips, Fried Garlic, Buttered Corn and Carrots (Beef Salpicao), plus ₱ 90/head
Grilled Lamb Chops, Mint Jelly, plus ₱ 200/head
Traditional Kare-Kare, plus ₱ 30/head
Lengua Estofado, plus ₱ 115/head
Pastel de Lengua, plus ₱ 115/head

Seafood

Baked Mussels
Baked Fish in Basil Cream with Baby Potatoes, and Black Olives
Crusted Fish Fillet in Saffron Sauce
Crispy Shrimp Rolls
Cream Fish and Asparagus Roulade
Grilled or Breaded Peppered Fish Fillet with Teriyaki-Sesame and Mango-Mint Salsa
Mussels Bordelaise
Oysters Florentine
Oysters Rockefeller
Pan Grilled Tuna, Mango Salsa
Prawns in Velvet Butter Sauce
Tortilla Crusted Fish Fillet, Fresh Guacamole Dip
Verduras con Camaron

Upgrade to

Baked Prawn Thermidor, plus ₱ 55/head
Baked Salmon with Wasabi-Tomato Cream Sauce, plus ₱ 70/head
Baked Salmon, plus ₱ 95/head
Baked Snapper w/ Mushrooms, Bed of Mashed Potatoes, plus ₱ 150/head
Cereal Prawns, plus ₱ 280/head
Grilled Sea Bass, Seasonal Price
Hot Prawn Salad, plus ₱ 45/head
Herb Crusted Salmon, Dill Dressing, plus ₱ 95/head
Prawns Paprika, plus ₱ 30/head
Paella de Marisco, plus ₱ 65/head
Salmon Roulade, Spinach Cream, plus ₱ 95/head

Rice

Pandan Rice



Upgrade to

- Garlic Rice, plus ₱ 15/head**
- Java-Jalapeno Rice, plus ₱ 25/head**
- Japanese Fried Rice, plus ₱ 100/head**
- Sunshine Rice, plus ₱ 35/head**
- Yang Chow Fried Rice, plus ₱ 80/head**

Risotto

Wild Mushrooms and Truffle Risotto, plus ₱ 150/head

Pasta

- Basilico E Pomodoro**
- Basil and Pesto Gnocchi**
- Beef Stroganoff**
- Braised Pork Belly Pasta**
- Cannelloni Alla Besciamella**
- Classic Baked Macaroni**
- Classic Carbonara**
- Classic Spaghetti Bolognese**
- Fettuccine Boscaiola**
- Linguine Marinara**
- Penne Tuna Marinara**
- Spaghetti Aglio, Olio E Peperoncino**
- Spaghettoni with Italian Meatballs**
- Sundried Tomato Pasta**
- Spicy Pesto Chicken and Garlic Pasta**
- Truffle and Cheese Gnocchi**
- Three Mushrooms Pasta**

Upgrade to

- Baked Lasagna/ Penne, plus ₱ 20/head**
- Chicken Alfredo Pasta with Truffle Oil, plus ₱ 25/head**
- Smoked Salmon with Lemon Cream Sauce, plus ₱ 20/head**
- Sisig Pasta, plus ₱ 20/head**
- Seafood Pesto Pasta, plus ₱ 30/head**
- Soft Shell Crab, Garlic Pasta, plus ₱ 60/head**
- Portobello and Truffle Pasta, plus ₱ 100/head**
- Tomato Seafood Linguini, plus ₱ 40/head**
- Fresh Seafood Linguini, plus ₱ 40/head**

Desserts (Choice of 3)

- Ambrosia, Fresh Fruits Compote**
- Apple Crumble**
- Baked S'mores**
- Banana Cream Pie**
- Buco Pandan**
- Caramel/ Chocolate Cream Puffs**
- Carrot Cake Bars with Cream Cheese**
- Chocolate Beehive Cupcakes**
- Chocolate Lazy Cake**



Chocolate Treasure Cake
Chocolate Oatmeal Bars
Crème Brulee
Cream Cheese Espresso Brownies
Faux Butterfinger
Fresh Fruit Tartlets
Gelatin Shots
Home Made Suman, Mango and Caramel
Leche Flan
Lemon Bars
Mango Cream Pie
Mango Cream with Pomelo Bits
Marble Chocolate Cake
Mini Brazo de Mercedes
Panna Cotta with Caramel Sauce
Red Velvet Crinkles with Cream Cheese
Revel Bars
Warm Apple Pie

Beverages

(Choice of 1 for Cocktails and 1 for Lunch/ Dinner + Coffee and Tea)

Cucumber Juice
Dalandan Juice
House Blend Iced Tea
Lemon Iced Tea
Pink Lemonade
Tropical Fruit Juice
Yellow Lemonade
Soda
Coffee and Tea

Other Options and Upgrades

Mongolian Buffet	₱ 735 /head
CARVERY	
Roast Turkey, Stuffing, Cranberry, Baked Potatoes	₱ 370 /head
Lechon Belly	₱ 265 /head
Slow Cooked Roast Beef, Red Wine Gravy and Peppercorn Sauce	₱ 265 /head
OTHERS	
S'mores Station (Good for 100 guests)	₱ 7,875.00
Tortilla Wrap Station	₱ 105 /head
Crepe Station	₱ 65 /head
FISH UPGRADE	
Seabass	PRICE AVAILABLE
UPON REQUEST	
Salmon	₱ 160 /head
Red Snapper	₱ 130 /head



VEGETABLES

Eggplant Parmigiana	₱ 90 /head
Stuffed Peppers	₱ 115 /head
Buttered Seasonal Vegetables	₱ 55 /head

OTHERS

Bar Service (Good for 150 guests)	₱ 2,625.00
Beer Corkage	₱ 340 /case
Lechon Corkage	₱ 2,100.00
Naked Cake	
1 Tier	₱ 5,250.00
2 Tier	₱ 9,450.00
3 Tier	₱ 12,600.00
Cream Puff Tower	
360 pieces	₱ 13,650.00
120 pieces	₱ 4,950.00
Mini Tower with Caramel Glazed	₱ 2,625.00
Cheese Board	₱ 190.00

(ALL RATES ARE SUBJECT to 10% SERVICE CHARGE and 12% VAT)

Additional Hors d'oeuvres

HORS D'OEUVRES (BUFFET OR PASS-AROUND)

- SELECTION OF 2 – ₱80+/ person**
- SELECTION OF 3 – ₱120+/ person**
- SELECTION OF 4 – ₱150+/ person**

See options above