



Be A Bizu Bride Wedding Buffet Package

Our Wedding Amenities:

- *Elegant White Tiffany Chairs for all of your guests.*
- *Elaborate and elegant dining set-up with fine china, flatware and glassware*
- *Your choice of linens to match your motif*
- *Customized menu cards, table numbers and tea lights*
- *Includes couple's table, long VIP tables, cake table, supplier's table and registration table*
- *A bottle of sparkling wine for couple's toast*
- *Couple's personal butler for the evening*
- *Uniformed and well-trained wait staff*
- *Creatively styled floral centerpieces for guest tables, cake table, backdrop, couple's table, VIP table, cocktail tables and buffet tables*
- *Chef Service with plating for VIP guests up to 30 pax*
- *Bar service, which includes Mineral water and Ice, hi-ball, glasses, goblets and wine glasses*

Our Additional Services

- *Free Cocktail Hour for 150 pax*
- *Free Cocktail Hour and 3 Tiered Wedding Cake for 200 pax*
- *Free Cocktail Hour, Smores Bar for 100 pax and Wedding Cake for 300 pax and Above*

Our Terms and Conditions:

- *Our prices are subject to change without prior notice and are also subject to a 10% catering service charge and 12% VAT.*
- *We require a minimal booking fee of Php10,000 which includes (Php5,000) food tasting and (Php5,000) reservation of the date of your choice. This amount will be credited to your account when you formally book with us.*
- *We require a 60% downpayment upon signing of the contract and the 40% completion of payment one month before the event. We will be providing you a schedule of payment in the contract for your reference.*
- *We accept payments in Cash or Check. If you are paying by check, please make the check payable to Philippine Pastries, Inc.*
- *Should you wish to cancel your event once you have booked with us, a cancellation fee of 20% will be charged if booking is cancelled 7 days before the date of event; 40% 3-6 days before the date of event; 60% 2 days before the date of event; and 100% within 24 hours or on the day of the event. We encourage you to carefully read the terms and conditions of our Catering Contract.*



A: Signature Wedding

Cocktail Hour

*Select 3 Unique Canapés from Our Selection List
Cucumber Lemonade Refresher*

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Soup

Select one (1). Served in consommé cups on your guests' tables or on a soup station

Zucchini and Pistou Soup Potato, Ham and Leek Soup Split Pea Soup with Ham Hocks
Watercress and Cheese Soup Creamy Tomato and Pistou Soup

Salad

Select one (1). Already tossed on the buffet

Classic Caesar Bacon Lardons, Parmesan Crisp, Herbed Croutons, Romaine and Anchovy Dressing
Waldorf Salad Mesclun, Mangoes, Apples, Oranges, Alfalfa Sprouts, Celery, Walnuts, Honey-Orange Yogurt Dressing
Truffle Salade d'Automne Truffle Jus and Hollandaise, Cherry Tomatoes, Asparagus, Bacon Lardons and Mesclun
Mediterranean Mesclun, Sundried Tomato, White Cheese, Parmesan Shavings, Candied Walnuts, Honeyed Balsamic

Fish Course

Select one (1)

Cobbler with Leek and Chive Fondue Butter Poached Cobbler Fish, Braised Sweet Leek Sauce and Chives
Cobbler with Shiitake and Calamansi Caper Cobbler Fish, Shiitake, Mediterranean Lemon Caper Herb Sauce
Cobbler with Remoulade Sauce Breaded Cobbler Fish with Cornichon, Anchovy and Caper Aioli
Parmesan Crusted Fish with Citrus and Herbs Baked Cobbler Fish with, Parmesan, Herbs and Citrus Rinds

Chicken Course

Select one (1)

Chicken with sauce L'Orange Pan Fried Chicken Leg, Orange Cream and Rosemary Sprig
Chicken Barbecue Mint Salsa Seared Chicken Leg, Smokey Barbecue, Mango, Mint and Capsicum
Chicken Fricassee Chicken Leg, Wild Mushroom Ragout, Cream and Thyme
Chicken Provençal Chicken, Rosemary Tomato Pomodoro and Olives Stew
Rosemary Herbed Chicken in Natural Jus Chicken Fillets, Rosemary, Paprika and Demiglace
Chicken Basil Cream Chicken Fillets, Fresh Basil, Cream

Beef Carvery

10 Hour US Angus Roast Beef Belly

With Caramelized Onions, Horseradish Cream and Wild Mushroom Gravy



*****Prawn Course*** (Optional)**

Grilled Tiger Prawns

Aligue Cream, Calamansi Caper or Bisque Asparagus

Pasta Course

Select one (1)

Salmon Penne Aglio Olio Seared Norwegian Salmon, Olives, Basil, Garlic and Feta Cheese

Farfalle Pesto Cream Farfalle Pasta, Pesto Cream, Parmesan Cheese

Mixed Ravioli Three Cheese, Spinach and Mushroom Ravioli, Tomato Pomodoro, Basil and Crumbled Feta

Aligue and Shrimp Spaghetti, Aligue Cream, Shrimp and Garlic

Linguine ala Vongole Manila Clams, Garlic, Olive Oil, Linguine and a dash of Chili

Truffle Cream Conchiglie Truffle Jus, Wild Mushrooms, Vaudois Sausage, Cream, Conchiglie Shell Pasta, Parmesan

Prosciutto, Sundried Tomato and Calamansi Capers in Aglio Olio

Prosciutto Ham, Sundried Tomato, Calamansi Caper Sauce, Fusilli Pasta, Toasted Garlic, Olive Oil and Parmesan

Rice, Potato and Vegetable Sidings

Select two (2)

Rice Pilaf with Chickpeas, Sweetpeas and Asparagus

Creamy Mashed Potato and Gravy Rosemary Garlic Baby Potatoes Potato Lyonnaise

Vegetable Ratatouille Roasted Vegetable Brochettes Roasted Aubergine Tahine

Desserts

Select three (3)

Petit Opera Cake Strawberry, Mango or Blueberry Chiboust Petit Samba Cake

Fresh Fruit Skewers Macaron de Paris Fresh Fruit Tarts Chocolate and Orange Tartlet

Crème Caramel Crème Brulee in Vol-au-Vent

Beverages

Bizu Signature Iced Tea and Assorted Sodas

Lavazza Coffee and Hot Tea

PACKAGE PRICE WITHOUT PRAWNS

PHP 245,000.00++ For First 150 pax

Add: PHP 1,285.00++ per pax in excess of 150

PHP 225,000.00++ For First 150 pax *No Florals*

***** PACKAGE PRICE WITH PRAWNS*****

PHP 275,000.00++ For First 150 pax

Add: PHP 1,485.00++/ pax

PHP 255,000.00++ For First 150 pax *No Florals*

ADD-ONS and UPGRADES:

Upgrade to Dessert Buffet Station PHP 125.00++/pax

Upgrade 10 Hour to USDA Prime Rib Eye Steak Carvery PHP 595.00++/pax

Upgrade 10 Hour to USDA Choice Rib Eye Steak Carvery PHP 385.00++/pax

Upgrade Fish to Poached Norwegian Salmon with Pommery Mustard PHP 100.00++/pax

Upgrade Chicken to Whole Roast Turkey with Stuffing and Sidings PHP 135.00++/pax

Upgrade Rice Pilaf to Paella Valenciana PHP 100.00++/pax

B: Exquisite Wedding

Cocktail Hour

*Select 3 Unique Canapés from Our Selection List
Cucumber Lemonade Refresher*

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Soup

Select one (1). Served in consommé cups on your guests' tables or on a soup station

Zucchini and Pistou Soup Potato, Ham and Leek Soup Split Pea Soup with Ham Hocks
Watercress and Cheese Soup Creamy Tomato and Pistou Soup

Salad

Select one (1). Already tossed on the buffet

Truffle Salade d'Automne Truffle Jus and Hollandaise, Cherry Tomatoes, Asparagus, Bacon Lardons and Mesclun
Mediterranean Mesclun, Sundried Tomato, White Cheese, Parmesan Shavings, Candied Walnuts, Honeyed Balsamic
Salade Tahina Orange Wedge, Pine nuts, Mesclun, Feta Cheese, Figs and Tahini Dressing
Prosciutto and Plums Salad Prosciutto, Plums, Mesclun, Parmesan Shavings and Passionfruit Mirin Vinaigrette
Classic Caesar Bacon Lardons, Parmesan Crisp, Herbed Croutons, Romaine and Anchovy Dressing
Waldorf Salad Mesclun, Mangoes, Apples, Oranges, Alfalfa Sprouts, Celery, Walnuts, Honey-Orange Yogurt Dressing

Fish Course

Select one (1)

Sole Florentine with Spinach and Wild Mushrooms Sole, Blanched Spinach, Wild Mushroom Ragout and Cream
Baked Salmon Rockefeller Norwegian Salmon Baked, Blanched Spinach, Cheesy Mornay, Garlic Potato Mash
Salmon with Pommery Mustard Cream Norwegian Salmon, Pommery Cream, Chopped Eggs, Capers, Onion Relish
Seared Halibut with Dill Beurre Blanc and Vermouth with Haricots Verts, Hazelnuts and Orange Rind

Prawn Course

Grilled Tiger Prawns Aligue Cream, Calamansi Caper or Bisque Asparagus

Chicken Course

Select one (1)

Chicken with sauce L'Orange Pan Fried Chicken Leg, Orange Cream and Rosemary Sprig
Chicken Barbecue Mint Salsa Seared Chicken Leg, Smokey Barbecue, Mango, Mint and Capsicum
Chicken Fricassee Chicken Leg, Wild Mushroom Ragout, Cream and Thyme
Chicken Provencal Chicken, Rosemary Tomato Pomodoro and Olives Stew
Rosemary Herbed Chicken in Natural Jus Chicken Fillets, Rosemary, Paprika and Demiglace
Chicken Basil Cream Chicken Fillets, Fresh Basil, Cream



Beef Course

10 Hour US Angus Roast Beef Belly With Caramelized Onions, Horseradish Cream and Wild Mushroom Gravy
USDA Beef ala Bourguignon Braised USDA Beef Cheeks, Red Wine Jus and Vegetables

Pasta Course

Select one (1)

Salmon Penne Aglio Olio Seared Norwegian Salmon, Olives, Basil, Garlic and Feta Cheese
Farfalle Pesto Cream Farfalle Pasta, Pesto Cream, Parmesan Cheese
Mixed Ravioli Three Cheese, Spinach and Mushroom Ravioli, Tomato Pomodoro, Basil and Crumbled Feta
Aligue and Shrimp Spaghetti, Aligue Cream, Shrimp and Garlic
Linguine ala Vongole Manila Clams, Garlic, Olive Oil, Linguine and a dash of Chili
Truffle Cream Conchiglie Truffle Jus, Wild Mushrooms, Vaudois Sausage, Cream, Conchiglie Shell Pasta, Parmesan
Prosciutto, Sundried Tomato and Calamansi Capers in Aglio Olio
Prosciutto Ham, Sundried Tomato, Calamansi Caper Sauce, Fusilli Pasta, Toasted Garlic, Olive Oil and Parmesan

Rice on the Paellera

Paella ala Valenciana Paella Rice, Chorizos, Prawns, Mussels, Crab, Chicken and Pork, Saffron and Clam Stock

Potato and Vegetable Sidings

Select one (1)

Creamy Mashed Potato and Gravy Rosemary Garlic Baby Potatoes Potato Lyonnaise
Vegetable Ratatouille Roasted Vegetable Brochettes Roasted Aubergine Tahine

Desserts

Select three (3)

Petit Opera Cake Strawberry, Mango or Blueberry Chiboust Petit Samba Cake
Fresh Fruit Skewers Macaron de Paris Fresh Fruit Tarts Chocolate and Orange Tartlet
Crème Caramel Crème Brulee in Vol-au-Vent

Beverages

Bizu Signature Iced Tea and Assorted Sodas
Lavazza Coffee and Hot Tea

*** PACKAGE PRICE ***

PHP 305,000.00++ for First 150 pax
Add: PHP 1,585.00++ per pax in excess of 150
PHP 285,000.00++ for First 150 pax *No Florals*

*** PACKAGE PRICE WITH

USDA RIB EYE STEAK CARVERY***

PHP 335,000.00++ for First 150 pax
Add: PHP 1,955.00++ per pax in excess of 150
PHP 325,000.00++ for First 150 pax *No Florals*

Succulent Roasted Rib Eye on the Carvery Sliced and Cooked to Your Liking on the Spot

With Herbed Cream Sauce, Peppercorn Sauce, and Wild Mushroom Demiglace
French Sea Salts, Peppercorns, Horseradish and Whole Roasted Garlic

Our Selection of Pass Around Canapes

COLD HORS D'OEUVRES

-Vol au Vents (Puff Pastry Shells)-

Mushroom Duxelle
Truffle and Porcini Duxelle
Beef Bulgogi with Sprouts
Eggplant Caviar with White Cheese
Creamy Chicken
Smoked Salmon Rillete and Lemon Segment

-Puff Square-

Smoked Fish Mousse
Blue Cheese and Arugula
Chicken Liver Pate with Blueberry
Pissaladiere- *Caramelized Onions with Anchovy and Olives*

-Croutes and Crostinis-

Smoked Salmon and Caviar
Grilled Chicken with Sundried Tomato Pesto
Shrimp, Melon and Prosciutto
Chorizo and White Cheese
Crab and Mango
Caramelized Apples and Brie
Duck Rillette with Gherkins and Horseradish
Roasted Chicken with Cranberry Jelly and Pine nuts
Wild Mushroom with Rosemary and Spinach Cream

-Assorted-

Goat Cheese, Mint and Walnut in Cherry Tomato
Chicken Liver Pate with Blueberry on Macaron
Roast Beef, Stilton and Onion Relish Bruschetta
Goat Cheese, Honey, Apple, Walnut Bruschetta
Classic Chicken Caesar Wrap
Marinated Olive, Basil, Tomato and Feta Skewer
Calamata Olives with Sundried Tomato Gribish and
Cream Cheese on Choux Puff

HOT HORS D'OEUVRES

-Deep Fried-

Spicy Vegetable Samosa
Chicken Paella Risotto Balls
Shrimp and Paella Risotto Balls
Chorizo and Saffron Risotto Balls
Wild Mushroom Risotto Balls
Prawn Cakes with Soffrito Pesto
Vietnamese Pork Spring Rolls
Crab Cakes with Red Pepper Mayonnaise
Mozzarella Cheese Sticks with Marinara

-Skewers-

Beef and Leek Skewer
Chicken with Sundried Tomatoes Skewer
Snapper with Rosemary and Bacon Skewer
Chicken Satay with Leeks Skewer
Buffalo Chicken Skewers with Blue Cheese Sauce
Barbecued Chicken Skewers with Mango Citrus Salsa
Chicken Teriyaki and Sesame Skewer
Grilled Enoki Wrapped in Beef with Wasabi Hollandaise

-Quiche-

Petit Quiche Lorraine Forest Ham
Petit Spinach and Feta Quiche
Petit Salmon and Asparagus Quiche

Our Selection of Dessert Buffet Selections

SMALL CHOCOLATE INDULGENCES

Chocolate Truffles (Assorted)
Samba- Classic milk and dark chocolate mousse
Amour- Orange Chocolate Mousse with crème brulee
Opera- Dark Chocolate and Coffee Buttercream
Dark Chocolate Ganache and Orange Rind Tartlet
Jivara Milk Chocolate with Caramel and Fleur de Sel Tartlet
Valrhona Chocolate Cake Pops
Chocolate Cup with Pistachio Cream and Strawberries
Chocolate Éclair
Dark Chocolate and Orange Peel Pretzel Clusters
Milk Chocolate and Hazelnut Pretzel Clusters
White Chocolate and Almond Pretzel Clusters

FRESH FRUIT SAMPLINGS

Babylon- Raspberry mousse with crème brulee surprise
Limone- Calamansi mousse with strawberry and raspberry Pavlova with kiwi, blueberry and mango
Lemon Tartlet/ Strawberry Tartlet/ Mango Tartlet/ Apple Tartlet
Lemon Éclair
Strawberry, Mango or Blueberry Chiboust
Strawberry Shortcake/ Mango Shortcake
Fresh Fruits in Skewers
Champagne Fruit Gelatin Squares
Cheery Cherry and White Chocolate Mousse Trifle

A SELECTION OF BRILLIANT FLAVOURS

Mascarpone Tiramisu
Madagascar Vanilla Crème Brulee in Egg Shell
Crème Brulee in Vol-au-Vent
Carrot and Walnut Bar with Cream Cheese
Vanilla and Caramel Cream Puffs
Assorted Macarons de Paris
Vanilla Éclair
Butter Vanilla Cake Pops
Caramel Pot de Creme

THANK GOODNESS IT'S SUGARFREE!

Naomi- Milk and Dark sugarfree chocolate
Sophia- Sugarfree tiramisu
Jolie- Dark Chocolate with Hazelnuts
Sugarfee Hazelnut Pudding Cups



Accredited Venues:

Makati/ Taguig:

The Blue Leaf
The White Space
RSpace
Ayala Museum
Filipinas Heritage Library- The Courtyard
Fully Booked, Topshelf
The Tents at Alphaland Southgate
Forbes Park Pavillion
The Loft Manansala
The Mind Museum
Getting Married Events Venue
SMX Aura

Manila/ Pasay:

The Blue Leaf Filipinas
SMX Convention Center
The Prism Plaza
Le Pavillion Tent
Le Parc
One Esplanade
Baluarte Intramuros
Palacio de Manila
La Castellana

Quezon City/ Pasig:

The Oasis in New Manila
The Decagon in Silver City
The Grove Manansala
Elements at Centris
Sampaguita Gardens
BSA Twin Towers
Bayanihan Center

Alabang:

Filinvest Tent
Fernbrook Gardens

Tagaytay/ Cavite:

Ville Sommet
The Monochrome
Balai Taal
Angelfields
Hills at Silang Cavite
Hill Creek Gardens
Hacienda Isabella
T House
Mahogany Place

Antipolo:

Pinto Café
La Huerta
The Mango Farm

Bizu Catering Studio

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Visit us at bizugroupe.com

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