



CLASSIC

Wedding Package by Josiah's Catering™

Banquet Essentials

- ✦ Cushioned seat with coffee table for comfortable seating during the reception
- ✦ Your personal choice of back drop design
- ✦ Professionally trained banquet service staff to cater to all dining requirements
- ✦ Russian food service for the VIP guests, with a maximum of *twenty-four persons*
- ✦ Elegantly setup presidential tables with centrepiece and pre-set menu cards
- ✦ Complete table setting for guest tables with centrepiece, votives and candles
- ✦ Table numbers
- ✦ Sorrento™ banquet chairs
- ✦ Complete buffet setup with labels for the buffet spread
- ✦ Dressed tables for wedding cake, gifts and registration
- ✦ Use of complete sets of dinnerware

Bells and Whistles

- ✦ A bottle of wine for the toasting ceremony
- ✦ Note cards for your guests to craft their wishes for you

Add-on rates (optional)

**Rates are applicable for Metro Manila only*

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|---|--------|
| ✦ Three-layered fondant cake, <i>edible bottom layer only</i> | 6,500 |
| ✦ Professional program host | 6,500 |
| ✦ State-of-the-art sound system | 6,500 |
| ✦ Bridal Car service for three hours | 6,500 |
| ✦ Three-hour photo booth service | 6,500 |
| ✦ Mobile bar (minimum of one hundred people) | 15,000 |

Payment Notes

- ✦ Standard payment terms
 - A reservation fee of twenty thousand pesos [Php20,000] is required upon confirmation of the reservation.
 - Available flexible payment options: *three, six or eight months payment terms* provided that event is fully paid one month prior to banquet date

Package applicable for a minimum of **one hundred people** • Additional out-of-town fee of **20,000** for a minimum of one hundred people • Additional **5,000** for every 50 persons in excess of one hundred fifty • Out-of-town fees are subject to change depending on location. • Complete list of rates of additional or upgrade items available through your Banquet Sales Consultant • This serves as reference. Should you wish to have your package customized, feel free to let us know.



CLASSIC MENU • 120,000 ALL-INCLUSIVE • 895/HEAD IN EXCESS OF 100

✦ GOURMET WELCOME TREATS *choose three*

**served with beverages*

Wild mushroom tart
Pork rillettes on melba toast
Kani salad on melba toast
Caramelized Onion tart with rock salt
Squid and Pesto tart
Pissaladières

✦ SOUP *choose one*

**served with bread and butter*

Cream of Pumpkin
Cream of Spinach
Roast pepper and Shrimp bisque
Potato, garlic and cheese soup
Hearty minestrone

✦ SALAD *choose one*

Chocolate Orange salad
Sumi Asian salad
Oriental salad
Greek salad
Salad Niçoise
Classic Caesar salad
Mediterranean salad

✦ RICE *choose one*

Steamed
Pilaf

✦ PASTA *choose one*

Linguini with Spinach and Walnut sauce
Penne with seafood Mango cream sauce
Spaghetti Ala Vongole
Creamy Broccoli and Parma Ham pasta
Angel Hair Tinapa aglio olio
Penne with seafood sundried Tomato pesto

✦ SEAFOOD *choose one*

Spinach and Mushroom cobbler casserole
Baked Cobbler fillet with pesto cream sauce
Pan-seared Cobbler with Mango butter sauce

Parmesan-crusted Cobbler fillet with creamy sundried
Tomato pesto
Breaded Squid steak with Tomato herb sauce
Seafood casserole

✦ CHICKEN *choose one*

Sundried Tomato and cream Cheese stuffed roast
Chicken
Chicken with Orange sauce
Asian roasted Chicken with Sesame sauce
Mandarin roasted Chicken
Grilled tender Chicken glazed with Teriyaki sauce
Fried Chicken steak
Thai Basil Chicken
Grilled Mediterranean Chicken with Yogurt sauce

✦ BEEF OR PORK *choose one*

Slow-roasted US Beef Short Plate with Mashed Potato
Roast Beef in Barbecue Glaze
Sliced Roast Beef in Red Wine Reduction
Beef Kebab with Garlic Yogurt Sauce
Spit fire roasted Pork belly with au Jus
Sugar-glazed Pork shoulder with Mango chutney
Marinated roast Pork Belly with Carolina barbecue
sauce or Apple barbecue sauce

✦ SWEET CONFECTIONS *choose two*

Red Velvet
Opera cake
Mango shortcake
Peanut butter mousse
Blueberry cheesecake
Peach and Mango panna cotta

✦ BEVERAGE, refillable *choose one*

House blend iced tea
Soda