

Calamari Tempura  
 Fish Florentine  
 Seafood ala Pobre  
 Shrimp Creole  
 Fish Fillet w/ Tartar Sauce  
**VEGETABLES**  
 (Choice of one)  
 Four Season Vegetable  
 Vegetable Crepe  
 Buttered Vegetables  
 Broccoli & Cauliflower in Garlic Sauce  
 Buttered Beans w/ Bacon & Mushroom  
 Eggplant Parmegiana  
 Bouquet of Vegetables  
 Steamed Vegetable w/ Cauliflower

**DESSERT**  
 (Choice of one)  
 Buco Lychee Gelatine  
 Leche Flan  
 Banana Fritters w/ Ice Cream  
 Brownies  
 Tropical Fruit Cocktail  
 Cake Bars  
**Inclusive of:**  
 Steamed Rice  
 One (1) Round of Soft drinks or Iced Tea  
**Php 850.00 ++**

## Inclusive Amenities

### Gallery A Amenities:

- Buffet Table(s) with Attractive Centerpieces
- Round Tables with Linen and Lace Toppings
- Chairs with Embroidered Seat Cover and Bought Accent
- Elegant Bride & Groom Table with Fresh Flowers
- Elegant Bride & Groom Backdrop with Fresh Flowers
- Platform Specially Made for the Bride & Groom
  - Special Parents Table with Fresh Flowers
  - Entrance De Grande with Fresh Flowers
- Tiffany Chairs for the B & G, Principal Sponsors & Parents
  - Complete Table Settings
  - Wedding Guest Book

- Presidential Table with 3 ½ ft. Tall Stainless Candelabra w/ Fresh Flowers
- 5 Finger Candelabra with Chimney Glass for each Table & Fresh Flowers
- 4 Layered Fondant Ceremonial Cake with 100 pieces Assorted Pastries
  - Skirted Table for Gifts & Bridal Cake
- Roll Top Chaffing Dishes for the Buffet Table
  - Buffet Lamp
  - Red Carpet with Fresh Rose Petals
  - Pair of White Doves (Rental Only)
    - Decorated Wedding Cage
- Sparkling Wine for the Ceremonial Toast (B & G, Principal Sponsors & Parents)
  - Place Cards for the Presidential Table
    - Table Numbers (Optional)
    - Food Name on Display
- Torch or Sword Parade during the Cake Cutting or Grand Entrance
  - Uniformed Set of Porcelain Wares & Glass Wares
    - Purified Drinking Water for all
      - Fresh Plants
- Trained and Serviceable Waiters & Buffet Staff
  - Quality Taste of Food & Presentation

### All amenities in Gallery A plus the following are upgrades

- Buffet Table(s) with Attractive Centerpieces & Fresh Flowers
- Elegant Bride & Groom Table with Candles & Fresh Flowers
- Special Parents Table with Candles & Fresh Flowers
- Entrance De Grande with Five Finger Candelabra & Fresh Flowers
- Tiffany Chair for the Members of the Entourage
- Presidential Table with 5 ft Tall Stainless Candelabra with Fresh Flowers
- 3 ½ ft Tall Stainless Candelabra with Fresh Flowers for all Tables
- 4 Layered Chiffon Cake with 100 pieces Assorted Pastries
- Decorated Wedding Cage with Fresh Flowers
- Sparkling Wine for the Ceremonial Toast of the Members of the Entourage
- Flaming Sword Parade during the Grand Entrance



ACCREDITED CATERER  
**Colossian Gardens**  
 Wedding Menu Packages

Sales Office:

**THE WEDDING STORE**  
**SM City Dasmariñas 2<sup>nd</sup> Level**  
**Robinson's Place Tagaytay City**  
**2<sup>nd</sup> level @ Summit Ridge Hotel**  
 Tel. #: (046) 432-3289 / 489-49-95 /  
 437-60-55 / 437-8501 / 483-53-07

**Mobile #: Smart (0918) 928-1296**  
**(0922) 865-2685**

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[www.townsdelight.com](http://www.townsdelight.com)

[www.weddinginthesky.com](http://www.weddinginthesky.com)

**Vice President- Food Caterers**  
**Association of the Philippines**  
**(FCAP) 2008-2009**

**\*\*\*150 pax Minimum reservation**

**\*\*\*Prices are subject to change without prior notice.**

## Sweet Alyssum

(Tiny white blooms on mounded plants, grows up to about 10 – 12 inches)

Spicy Wonton in Sweet Chili Sauce  
 Fresh Vegetarian Soup  
 Grilled Tenderloin Pepper Steak with Red Wine Sauce  
 Buttered Beans with Bacon and Mushroom  
 Chicken ala Pobre  
 Crispy Calamari Tempura  
 Angel Hair Pasta and Putanesca  
 Pandan Rice  
**Tres Petit**

(An assortment of beautiful & fine bite-size desserts)

Banana Nut Cake - Oreo Cheese Cake -  
 Caramel Cream Puff  
 Thai Iced Tea  
 Purified Drinking Water  
 Php 750.00 ++

## Angels Trumpet

(Tender perennial Grown as an annual, white tubular blooms grow on 3 feet tall plants)

Spicy Popcorn Chicken  
 Seafood Chowder Soup  
 Tenderloin Tips with Mushroom and Pepper  
 Green Beans with Fresh Chopped Garlic & Glazed Baby Carrots  
 Teriyaki Stir Fried Chicken w/ Baby Snow Peas, Carrots & Water chestnuts  
 Breaded Fish Fillet w/ Tartar Sauce  
 Penne Pasta Alfredo w/ Broccoli and Chicken  
 Pandan Rice  
**Tres Petit**

(An assortment of beautiful & fine bite-size desserts)

Banana Nut Cake - Oreo Cheese Cake -  
 Caramel Cream Puff  
 Red Iced Tea  
 Purified Drinking Water

Php 750.00 ++

### **Moon Vine**

(The Blossoms grow slowly during the day  
and then open at night with a quick twirling  
motion like a pinwheel, spilling their  
delicious lemon scent)

Baked Eggplant w/ Mozzarella Cheese &  
Fresh Tomatoes

Cream of Asparagus Soup

Roast Beef w/ Rhum and Raisins Sauce  
Broccoli and Cauliflower in Garlic Sauce

Chicken Breast Teriyaki

Fish Roulade in White Wine Sauce

Seafood Pasta Marinara

Pandan Rice

**Tres Petit**

(An assortment of beautiful & fine bite-size  
desserts)

Banana Nut Cake - Oreo Cheese Cake -  
Caramel Cream Puff

Green Iced Tea

Purified Drinking Water

Php 750.00 ++

### **Night Blooming Jasmine**

(A tender shrub, bearing creamy white  
fragrant flowers; it grows up to 5 feet tall in  
warm climates)

Appetizer

Onion Rings

Shrimp Balls

Salad Bar

Chef's Salad w/ Mustard Vinaigrette Creamy  
Italian Dressing

Chicken Macaroni Salad

Farm House Vegetable Soup

Main Dishes

Grilled Chicken Breast

(Basted with our house BBQ sauce)

Grilled Eggplant w/ Mozzarella Cheese and  
Fresh Tomatoes

Chef's Special Seafood

(Stir fried combination of seafood with  
onion, carrot, baby corn, bell pepper, sweet  
basil and a homemade chili sauce)

Pork Steak with Stroganoff

Fettuccine Primavera

Steamed Rice

**Dessert**

Honeyed Banana with Ice Cream

Chocolate Swan Puff w/ Cream

Lemon Iced Tea

Coffee or Hot Tea

Purified Drinking Water

Php 1,000 ++

### **SUSHI PLATTER**

(150 pieces)

California Maki Sushi Roll

Vegetarian Maki Sushi Roll

Kappa Maki Sushi Roll

Kani Maki Sushi Roll

Tamago Maki Sushi Roll

Condiments:

WasabiGinger Soy Sauce

Php 3,000.00 ++

### **GOURMET PASTA STATION**

(50 servings)

Garlic Bread Sticks

Pepper Flakes

Parmesan Cheese

Seasonal Vegetables

Choice of 2 pastas:

Cheese Tortellini

Penne Pasta

Linguini Pasta

Farfalle Pasta

Choice of Sauces:

Alfredo

Marinara

Garlic & Herb Infused

Olive Oil or White Wine Clam Sauce

Condiments:

Baby Shrimp

Chicken

Sausage

Php 12,000 ++

### **POTATO BAR**

(50 servings)

Creamy Whipped Potatoes

Baked Potatoes

Grilled Potatoes

Condiments:

Bacon

Chives

Grated Cheddar Cheese

Sour Cream Toppings

Php 3,000 ++

### **MEDITERRANEAN SALAD**

(50 servings)

Mixed lettuce tossed with cheese, kalamata  
olives, pepperoncini peppers, tomatoes,  
cucumbers and balsamic vinaigrette

Salad toppers:

Grilled Chicken

Broiled Baby Shrimp

Squid Ring

Salad dressings:

Ranch

Balsamic

Vinaigrette

Honey Mustard

Olive Oil & Vinegar

Php 12,000 ++

### **Make Your Own Menu**

#### **APPETIZER**

(Choice of one)

Onion Rings

Fresh Thai Spring Roll w/ Roasted Chicken

Spicy Wonton w/ Sweet Chili Sauce

Crackling Alagaw

Chicken Satay

Lumpiang Shanghai

Baked Mussels

#### **SALAD**

(Choice of one)

Chinese Chicken Salad

Spicy Thai Papaya Salad

Potato Salad

Chicken Potato Apple Salad

Spicy Thai Eggplant Salad

Macaroni w/ Walnuts & Mango Balls

Tossed Green Salad w/ Thousand Island

Dressing

Chef's Salad with Mustard Vinaigrette &

Creamy Italian Dressing

Caesar Salad

#### **PASTA**

(Choice of one)

Seafood Pasta Marinara

Angel Hair Pasta w/ Seafood & Putanesca

Spaghetti w/ Olive oil, Garlic & Fresh

Tomatoes

Fettuccine Carbonara

Lasagna

Spaghetti Napolitana Puttanesca

Fettuccine Primavera

#### **CHICKEN**

(Choice of One)

Chicken Zucchini

Chicken Curry w/ Coconut Milk

Chicken Cordon Bleu

Thai Chicken Pandan

Chicken Breast Teriyaki

Crispy Chicken Wings w/ Butter Hot Sauce

Chicken Flambé

Chicken ala Pobre

#### **BEEF / PORK**

(Choice of one)

Roast Pork loin w/ Bay Leaf & Garlic

Grilled Tenderloin Pepper Steak w/ Red Wine  
Sauce

Braised Beef w/ Vegetable Medley

Pastel de Lengua

Sliced Roast Beef w/ Mushroom Sauce

Tenderloin Tips w/ Mushroom & Pepper

Beef Teriyaki

#### **SEAFOODS / FISH**

(Choice of one)

Grilled Blue Marlin w/ Garlic Sauce