



KARA PACKAGE
P 85,000.00 ++

Wedding Cake

*3-Layered Wedding Cake
(edible bottom layer)*

Fresh Floral Arrangement

*Special Floral Arrangement for the Couple's Table and Presidential Table
10 Guests Table Floral Centerpieces
Cake Table Arrangement*

Sound System and Effects

Accommodation

Overnight Stay at Taal Vista Hotel in a Deluxe Room for Two (2) persons

A Pair of Doves in a Decorated Cage

A Bottle of Sparkling Wine for the Couple's Toast

Splendido Wedding Guest Book

Place Cards for the Presidential Table

*Complimentary Food Tasting for the couple
(3 complimentary dishes from choice menu)*

* * *

*Avail of our Wedding Package on top of your choice menu price with a
minimum guarantee of 100 persons.*

*All prices are subject to 10% service charge and 12% VAT.
May change without prior notice.*



KATRINA PACKAGE

P 100,000.00++

Wedding Cake

*4-Layered Wedding Cake
(edible bottom layer)*

Fresh Floral Arrangement

*Special Floral Arrangement for the Couple's Table and Presidential Table
10 Guests Table Floral Centerpieces
Cake Table Arrangement*

Sound System and Effects

Professional Wedding Host

Accommodation

Overnight Stay at Taal Vista Hotel in a Junior Suite for Two (2) persons

A Pair of Doves in a Decorated Cage

A Bottle of Sparkling Wine for the Couple's Toast

Splendido Wedding Guest Book

Place Cards for the Presidential Table

*Complimentary Food Tasting for the couple
(3 complimentary dishes from choice menu)*

* * *

Avail of our Wedding Package on top of your choice menu price with a minimum guarantee of 100 persons.

*All prices are subject to 10% service charge and 12% VAT.
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CRISTINA PACKAGE

P 120,000.00++++

Wedding Cake

*6-Layered Wedding Cake
(edible bottom layer)*

Fresh Floral Arrangement

*Special Floral Arrangement for the Couple's Table and Presidential Table
10 Guests Table Floral Centerpieces
Cake Table Arrangement*

Bridal Car

Choice of Jaguar or Vintage Car

Accommodation

*Overnight Stay at Taal Vista Hotel in a Deluxe Studio Suite for Two (2)
persons*

Sound System and Effects

Wedding Musicians

A Pair of Doves in a Decorated Cage
A Bottle of Sparkling Wine for the Couple's Toast
Splendido Wedding Guest Book
Place Cards for the Presidential Table
Complimentary Food Tasting for the couple
(3 complimentary dishes from choice menu)

* * *

Avail of our Wedding Package on top of your choice menu price with a minimum guarantee of 100 persons.

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BUFFET PACKAGES

Menu Package A
P 850.00++ per person

Menu Package B
P 1000.00++ per person

Menu Package A
P 1200.00++ per person

2 Appetizers	3 Appetizers	4 Appetizers
***	***	***
1 Salad	1 Salad	1 Salad
***	***	***
1 Soup	1 Soup	1 Soup
***	***	***
3 Entrees	4 Entrees	4 Entrees
***	***	***
1 Vegetable or Pasta	1 Vegetable or Pasta	1 Carvery
***	***	***
Rice	Rice	1 Vegetable or Pasta
***	***	***
2 Desserts	3 Desserts	Rice
***	***	***
Iced Tea or Lemonade	Iced Tea or Lemonade	4 Desserts

		Iced Tea or Lemonade

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APPETIZERS

COLD APPETIZERS

Thai Vermicelli with Seafood

Pate

(Chicken Liver, Smoked Salmon, Spanish Sardine)

Sundried Tomato and Pesto
Profiteroles

Eclairs with Curried Creamy Chicken

Fresh Springrolls of Assorted
Vegetables

Assorted Vegetables Maki Rolls and
Condiments

Assorted Grilled Vegetable in Olive
Oil and Reduced Balsamic Vinegar

HOT APPETIZERS

Croquettes

(Chorizo, Chicken and Celery, Bacalao, Beef Taco)

Samosa

(Three Cheese, Creamy Chicken Asparagus, Spinach
Basil and Anchovy)

Mini Sate Skewers

Mushrooms al Ajillo

Hongkong Style Siomai

Sardine Fritters with Aioli

Herbed Cordon Bleu Cutlets

Pineapple Kahlua Chicken Skewers

Baked Mussels with Garlic and
Cheese

Adobo, Green Mango and Cheddar
Cheese Springroll



S O U P

Shrimp Bisque

Cream of Black Forest Mushroom

Cream of Spinach with Roasted Nuts

French Onion Soup with Cheese Croutons

Broccoli Soup with Roasted Pistachio Nuts

Seafood Minestrone with Basil and Spinach

Oxtail and Mushroom Broth with Vegetables

Cream of Carrots, Ginger and Coriander



SALADS

Splendido Salad Bar: Pick and Mix
(Mixed Greens with Assorted Condiments and Dressing)

Salad Dressings: Choice of Honey Mustard Dressing, Poached Peach Dressing, Caesar Dressing, French Dressing,
Balsamic Vinaigrette Dressing, Thousand Island Dressing)

Waldorf Salad

Salad Nicoise

Potato Salad with Bacon Bits

Cucumber Dill Salad with Shrimp

Cold Soba Noodle and Bean Salad

Chicken and Celery Macaroni Salad

Sweet Corn and Bell Pepper with Crab Meat



E N T R E E S

BEEF

Beef Burgundy

Beef Shank Steak

Ossobucco ala Milanese

Beef Stew Caldereta

Creamy Beef and Mushroom Salpicao

Beef Tenderloin with Shitake Red Wine Sauce

PORK

Slow Roasted Pork Belly

Mandarin Orange-Laced Porkloin

Cordon Bleu of Pork with Demi-Gravy

Tenderloin of Pork with Ranchero Sauce

Baked Pork Spareribs with Assorted Condiments



POULTRY

Iberian Chicken

Chicken Imperial

Crusted Chicken Pastel

Apple Glazed Roast Chicken

Oven Baked Barbeque Chicken

Roasted Chicken Galantina

Chicken Roulade with Caramelized Onion Sauce

Chicken and Chorizo Roulade with Two Pepper Saure

SEAFOOD

Pescado al Penalti

Tilapia Fillet Mazatlan

Fillet of Lapu-lapu with Saffron Cream Sauce

Grilled Mahi-mahi Fillet with Herbed Bechamel

Grilled Norwegian Salmon with Dill Mustard Sauce



CARVERY

Roast Beef

Lechon Liempo

Sugar Glazed Ham

Cuchinillo Frito
(Suckling Pig)

Apricot Glazed Leg of Lamb

PAELLA

Paella ala Cristina

Paella Verduras

Seafood Paella

VEGETABLE

Garlic & Bacon Sauteed Green Beans

Potatoes Gratin

Buttered Vegetables with Herbs

Vegetables al Ajillo

Stir Fried Vegetables with Tofu

Vegetable Lasagna

Honey Glazed Roast Vegetables



SPLENDIDO
— T A A L —

PASTA

Bolognese

Primavera

Puttanesca

Shrimp & Pesto

Anchovy & Garlic

Shrimp Carbonara

Chorizo Carbonara

Spaghetti A la Tristan

RICE

Garlic Rice

Parsley Rice

Steamed Rice

Pandan Rice

Green Peas Pilas Rice

Saffron Rice



DESSERTS

San Marco

Creme Brulee

Fresh Fruit Salad

Mango Sansrival

Chocolate Creme Brulee

Caramel Custard Pudding

Biscocho de Naranja

Chocolate Ganache Cake

Mango Pannacotta in Shot Glass

Assorted Fresh Fruits

Assorted Petit Fours

(Blueberry Cheesecake, Red Cherry Cheesecake, Food for the Gods, Carrot Cake, Brownies)