

*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*

*Standard Set-Up Php 900.00++/head
Gallery A Set-Up Php950.00++/head
Gallery B Set-Up Php 1,000.00++/head*

Standard Amenities:

- Buffet Table(s) with Attractive Centerpieces
 - Round Tables with Linen
 - Chairs with White Seat Cover
 - Complete Table Settings
- 5 Finger Candelabra with Chimney Glass Cover for each Table
 - Skirted Table for Gifts & Cake
- Rectangular Chaffing Dishes for the Buffet Table
 - Table Numbers (Optional)
 - Food Name on Display
- 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

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

Gallery B Amenities:

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

*****150 minimum reservation**

*****Prices are subject to 12% E-vat & 10% Service Charge**



**ACCREDITED CATERER
(EXCLUSIVE)
VILLE SOMMET TAGAYTAY
Wedding Menu Packages**

Sales Office:

THE WEDDING STORE
SM City Dasmariñas 2nd Level
Robinson's Place Tagaytay City
2nd 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

e-mail address:

info@townsdelight.com

website address:

www.townsdelight.com

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 (Presidential)
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*

*Standard Set-Up Php 800.00++/head
Gallery A Set-Up Php850.00++/head
Gallery B Set-Up Php 900.00++/head*

Angels Trumpet

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

*Spicy Popcorn Chicken
Seafood Chowder Soup (Presidential)
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

*Standard Set-Up Php 800.00++/head
Gallery A Set-Up Php850.00++/head
Gallery B Set-Up Php 900.00++/head*

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 (Presidential)
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

Standard Set-Up Php 800.00++/head
Gallery A Set-Up Php850.00++/head
Gallery B Set-Up Php 900.00++/head

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

Standard Set-Up Php 1,100.00++/head
Gallery A Set-Up Php1,150.00++/head
Gallery B Set-Up Php 1,200.00++/head

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:
Wasabi Ginger Soy Sauce

Php 3,600.00 ++

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 2,500 ++

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
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