

Divine

Setting the standard for stylish nuptials in the city, Conrad Manila lets you experience an authentic and well-curated wedding celebration with a myriad of effortlessly chic choices. Say 'I Do' and toast to forever with the convenience of a hassle-free package suited for the contemporary couple.

Before You Say "I Do"

- Manage your group room blocks with your customized website through HiltonLink
- Enjoy an overnight stay in the hotel's one-bedroom suite, including breakfast at Brasserie on 3 good for two (2) persons. The couple may also enjoy complete access to our executive lounge with breakfast, high tea and cocktails
- Groom's Room- Enjoy an overnight stay in a Deluxe Room Bay View inclusive of breakfast buffet for (2) persons at Brasserie on 3

On Your Special Day

- Arrive in style with a chauffeured bridal car service, including floral arrangements. (This package covers the first three (3) hour use of the vehicle and must be driven within Metro Manila.)
- "Just Married" signage for your bridal car
- Customized three-layer fondant wedding cake with an edible base
- Photobooth with unlimited printing for three (3) hours
- String quintet for 2 hours or mobile disco
- A bottle of champagne for the couple's toast
- Waived corkage fee for (10) bottles of wines
- One (1) round of our signature non-alcoholic beverage for the first 50 guests
- Specially designed floral arrangements for the Couple's Table, Presidential Table and Cake Table
- Fresh floral centerpieces for the first 5 tables
- Special gift for the couple
- Conrad wedding guestbook
- 30 pieces Thank You cards
- Customized menu cards, food labels and place cards for your VIP guests
- Dedicated personal concierge for the couple on the wedding day
- Overnight stay in a one-bedroom suite, including breakfast at Brasserie on 3 good for two (2) persons. The couple may also enjoy complete access to the Executive Lounge with breakfast, high tea and cocktails

Happily Ever After

- Indulge in a relaxing one (1) hour aromatherapy massage for two (2). This offer is valid for six (6) months starting from your wedding date
- Celebrate your first anniversary with us and enjoy an overnight stay in a Deluxe Room Bay View with buffet breakfast for two (2) persons at Brasserie on 3. This offer is valid for one (1) year starting from your wedding date

Reward Yourself

- Earn points from your total banquet and guestroom spending to enjoy a dream honeymoon at other Hilton hotels around the world through the Hilton Honors program
- Your friends and family can also enjoy special room rates on the weekend of the event

| Menu | First 50 persons | In excess of 50 persons |
|--------------------|------------------|-------------------------|
| Set Menu | | |
| 1 | PHP 227,500 | PHP 2,150 |
| 2 | PHP 237,000 | PHP 2,350 |
| 3 | PHP 242,500 | PHP 2,450 |
| 4 | PHP 250,000 | PHP 2,600 |
| 5 | PHP 270,000 | PHP 3,000 |
| 6 | PHP 307,50 | PHP 3,750 |
| 7 | PHP 337,500 | PHP 4,350 |
| Buffet Menu | | |
| 1 | PHP 227,500 | PHP 2,150 |
| 2 | PHP 237,000 | PHP 2,350 |
| 3 | PHP 257,500 | PHP 2,750 |

All rates are subject to 12% VAT, 10% service charge, and prevailing local government tax

Rates are valid until December 31, 2018

Set Menu 1

Oven-fresh artisanal bread

Oven-roasted pumpkin soup, sour cream and aromatic prawns

*Free-range chicken, pumpkin, sautéed chorizo, avocado and chili-mango salsa on bulgur

Perfumed panna cotta with raspberry coulis and roasted coconut

Freshly brewed coffee or tea

Set Menu 2

Oven-fresh artisanal bread

Coconut froth flavored with truffle oil and served with marinated chicken

Lapu-Lapu fillet with olive-potato mash, sautéed tomatoes and intensified carrots

Caramelized vanilla mille-feuille and berry compote

Freshly brewed coffee or tea

Set Menu 3

Oven-fresh artisanal bread

Medley of oven-dried tomatoes, mozzarella, basil oil and balsamic glaze

Pink grapefruit sorbet

Local seabass on beef ragout shallots, spring onions and potato confit

Pavé of dark chocolate 70% in passion

Freshly brewed coffee or tea

* *contains pork*

Set Menu 4

Oven-fresh artisanal bread

Crème soup of green pea with scallops and ink pearls

Lemongrass sorbet

*Slow-cooked pork tenderloin belly in vacuum with green beans, hints of soy and jelly garlic thyme jus

Chocolate-mango mousse trifle topped with caramelized nuts and chocolate crumble

Freshly brewed coffee or tea

Set Menu 5

Oven-fresh artisanal bread

*Watermelon slap, Serrano ham and pan con tomate

Crustacean soup with raw salmon and whipped curry cream

Lemon grass sorbet

Australian beef short ribs cooked for 48 hours with pickled beet root, onion confit, potato gratin

Vanilla crème brûlée with coffee mousse on a short cake

Freshly brewed coffee or tea

* *contains pork*

Set Menu 6

Marinated salmon, soy caviar, horse dish

BBQ chicken, chorizo with coconut froth

Passion fruit sorbet

U.S tenderloin, onion mousse, potato box with creamy mushrooms

Mille feuille vanilla, strawberries, yoghurt sauce

Freshly brewed coffee or tea

Set Menu 7

Lapu-lapu sashimi, cucumber, nori, lime-mango

Crisp rice, Oxtail, Manila clams, Castillo de canena oil, cauliflower puree

Crustacean cream soup "Bourride" with aioli baguette

*Salmon 63 degrees, yuzu, melon

Crème champagne sorbet

Duck 52 degrees, radish, roasted carrots and bread dumplings

Grand Marnier, mascarpone in port film, salty caramel

Freshly brewed coffee or tea

* *contains pork*

Buffet Menu 1

Organic market greens

Mesclun mix salad

Served with French, Italian, Thousand Island and Caesar dressings

Condiments: marinated mushrooms and peppers, sun-dried cherry tomatoes and Kalamata olives

Mediterranean influence

Bruschetta, roasted tomato and basil in extra olive oil

Beef carpaccio, shaved parmesan, truffle oil and rocket greens

Tuna carpaccio, roasted bell pepper, crisp herbs and mango-coriander dressing

Smoked salmon, fennel salad with lime and dill

Marinated chicken, tabbouleh salad and spring onion

Caprese salad, aged balsamic, buffalo mozzarella, vine-ripened tomatoes and basil

The smell of oven-fresh bread

International bread served with roasted garlic, extra virgin olive oil and balsamic vinegar

Soup

Creamy tomato soup with basil croutons

Farinaceous

Spaghetti with traditional Bolognese

*Penne, stir-fried botifarra, garlic, chili and tomatoes

Main entrées

Herb-crusted white snapper on ratatouille

*Coq au vin with cocktail onions, bacon and parsley

*Pork scaloppini on pepperonata

Braised beef in red wine sauce

Soft saffron-olive polenta

Stewed carrots, spring onions, radish in orange-soy juice

Fried potatoes with onions

Steamed rice

For the sweet tooth

Gratinated lemon tart

Perfumed panna cotta with honey and walnuts

Traditional tiramisu

Crème catalane with berries

Biscotti and chocolate cookies

Freshly brewed coffee or tea

* contains pork

Buffet Menu 2

Organic market greens

Mesclun mix salad

Served with French, Italian, Thousand Island and Caesar dressings

Condiments: marinated mushrooms and peppers, sun-dried cherry tomatoes and Kalamata olive

Starters

Pasta salad with prawns in cocktail sauce

Smoked salmon roll with caviar and horse radish

Beef carpaccio drizzled with truffle oil celery and shaved parmesan

Raw food: papaya, avocado salad, dried figs served with coconut and lime

Oven roasted pumpkin, cracked walnut, honey, ricotta and cherry tomatoes in vintage balsamic

Stewed carrots, spring onions, radish, sprouts and organic bulgur-aubergine in orange-soy juice

The smell of oven-fresh bread

International bread served with roasted garlic, extra virgin olive oil and balsamic vinegar

Antipasti Corner

*A selection of Italian antipasti including imported cold cuts and cheese

Grilled marinated vegetables semi dried tomatoes with green and black olives

Soup

Oven roasted pumpkin soup with sour cream and shrimps

Main entrées

Flame-grilled lime marinated chicken with jalapeño salsa, sour cream and spiced avocado in tortilla

Freshly baked beef lasagna

Lapu-Lapu on tomato ragout

Fried potatoes and green beans

Steamed rice

Interactive station

Oxtail gnocchi cooked for 48 hours and served with carrots, beets, leek and garlic

Carving station

*Pork lechon with garden vegetables, garlic and herbs

For the sweet tooth

Passion fruit cheesecake with yoghurt milk shake

Traditional tiramisu

Fresh mango shooter and exotic fruit salsa

Jasmine tea chocolate pots with dried pineapple chips

Coffee-flavored caramel flan topped with cinnamon

Tropical island fruits on ice

Freshly brewed coffee or tea

* contains pork

Buffet Menu 3

Organic market greens

Mesclun mix salad

Served with French, Italian, Thousand Island and Caesar dressings

Condiments: marinated mushrooms and peppers, sun-dried cherry tomatoes and Kalamata olive

Starters

Ceviche of Lapu-Lapu with mango-coriander and tomato salsa

Marinated squid with vegetables in extra virgin olive oil

Organic grilled vegetables served with dips and parmesan

Raw food: papaya, avocado salad and dried figs served with coconut and lime

Oven-roasted pumpkin, cracked walnut, honey, ricotta cheese and cherry tomatoes in vintage balsamic vinegar

Stewed carrots, spring onions, radish, sprouts and organic bulgur-aubergine in orange-soy juice

The smell of oven-fresh bread

International bread, focaccia and country bread served with roasted garlic, extra virgin olive oil and balsamic vinegar

Soup

Creamy tomato soup with basil croutons

Main entrées

Soy ginger baked chicken with steamed bok choy and shiitake mushroom

Wok fried beef with capsicum in Sichuan pepper sauce

Barbeque squid with soy honey and ginger

Pad Thai Goong (stir-fried rice noodle with egg, tofu, dried shrimp and fish sauce)

Seasonal root vegetables with parsley

Roasted potato wedges with onions

Steamed rice

Interactive station

Chili spaghetti tossed with seafood and hot basil

Carving station

*Roast beef with béarnaise sauce, potato gratin and bacon

For the sweet tooth

Tower of coconut profiteroles

Warm bread and butter pudding with vanilla sauce

Tonka bean infused mini crème brûlée

Miniature mango pudding with rice espuma

Vanilla raspberry mille-feuille

Pavé of chocolate

Tropical fresh fruits in season

Freshly brewed coffee or tea

* contains pork