

# *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 four (4) 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 100 guests
- Specially designed floral arrangements for the Couple's Table, Presidential Table and Cake Table
- Fresh floral centerpieces for the first 10 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 100 persons	In excess of 100 persons
<b>Set Menu</b>		
1	PHP 343,000	PHP 2,100
2	PHP 363,000	PHP 2,300
3	PHP 373,000	PHP 2,400
4	PHP 388,000	PHP 2,550
5	PHP 433,000	PHP 3,000
6	PHP 503,000	PHP 3,700
7	PHP 583,000	PHP 4,500
 <b>Buffet Menu</b>		
1	PHP 363,000	PHP 2,300
2	PHP 378,000	PHP 2,450
3	PHP 418,000	PHP 2,850
4	PHP 443,000	PHP 3,100
5	PHP 513,000	PHP 3,800

*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

A selection of French, Italian, Thousand Island and Caesar dressings

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

**Starters**

Kesong puti salad (Native cheese, cucumber and iceberg salad in calamansi dressing)

Lumpiang sariwa (Fresh vegetable roll with garlic and tamarind flavored sauce)

Tuna tataki, roasted bell pepper, crisp herbs and wasabi

\*Grilled calamaretti ink pearl fluid with chorizo marmalade

Chicken salad with grilled vegetables on tabbouleh salad

**The smell of oven-fresh bread**

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

**Interactive Stations**

\*Freshly prepared Caesar salad

**Soup**

Crustacean soup with raw salmon and curry croutons

**Main Dishes**

Pan-seared snapper on a bed of ratatouille, drizzled with lime beurre blanc

\*Slow cooked pork belly, green beans and jelly in garlic thyme jus

Ginger poached Lapu-Lapu, shiitake mushrooms and leeks in soy sauce

Short rib at low temperature with beet root and carrots

Stir-fried young kale with oyster sauce

Steamed rice and garlic rice

**Carving Station**

\*Honey-glazed roasted ham, port wine jus, garden vegetables and potato gratin

**Dessert**

Perfumed panna cotta with honey and walnuts

Crème catalane

Mango mousse and chocolate

Gratinated lemon tart with perfectly charred meringue

Brazo de Mercedes (Light biscuit roll meringue and custard)

Suman de mango (Simmered glutinous rice topped with mango)

Variety of local fresh fruits

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

**Starters**

Gravlax with honey mustard

Tuna salad in soy jelly, crab, radish and wasabi

Chicken with tomato salsa and avocado

\*Sugba at Lapu-Lapu kilawin (Grilled pork belly with Lapu-Lapu ceviche)

\*Parma ham, melon and rocket greens

**The smell of oven-fresh bread**

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

**Interactive stations**

Poached shrimp salad, lime, chili and cocktail sauce

Lumpiang Shanghai (Fried spring rolls, vegetables and sweet chili sauce)

Seafood paella Valenciana

**Soup**

Crème soup of green pea with scallop and ink pearls

**Main Dishes**

Thai green chicken curry

Freshly made nachos topped with beef, guacamole and sour cream

Seabass marinated curry with clams

Crispy crepes ravioli with spinach and gratinated Gruyère

Stir-fried mixed vegetables in oyster sauce

Steamed white rice and coconut rice

**Carving Station**

Whole salmon in salt crust, cucumber salad and dill with hollandaise sauce

**Dessert**

Filipino-inspired macarons and sweets

Coconut custard in sweet syrup

American cheesecake

Pavé of dark and white chocolate

Coffee jelly

Variety of local fresh fruits

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 and sun-dried cherry tomatoes

**Various Salads**

\*Caesar, potato and niçoise

Avocado and papaya

Tomato and mozzarella

\*Lentil salad with chorizo in balsamic dressing

**The smell of oven-fresh bread**

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

**Interactive station**

48 hours oxtail gnocchi, carrots, beets, leek and garlic

**Soup**

Crustacean soup with curry crème and local scallops

**Main dishes**

Norwegian salmon herb crusted on mushroom mash

Lapu-Lapu on tomato ragout

Green chicken curry with eggplant and sweet basil

Stir-fried mixed vegetables and fried potatoes

Steamed rice and garlic rice

**Crustacean étagère on ice**

A seafood counter with a selection of mussels, prawns and crabs

**Carving Station**

\*Slow roasted roast beef with béarnaise sauce, potato gratin and bacon beans

**Dessert**

Passion fruit cheesecake with yoghurt milk shake

Fresh mango soup with exotic fruit salsa

Jasmine-flavored chocolate pots with dried pineapple chips

Caramel flan-flavored coffee with powdered cinnamon

Tropical fruits on ice

Freshly brewed coffee or tea

\* contains pork

## Buffet Menu 4

### Organic Market Greens

Mesclun mix salad

Served with French, Italian, Thousand Island and Caesar dressings

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

### Various Salads

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

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

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

\*Potato salad with cucumber and bacon

\*Classic Caesar salad with parmesan and croutons

Roasted beets with gorgonzola and apples

### The smell of oven-fresh bread

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

### Interactive station

Spaghetti, mushrooms, Genovese pesto, shaved parmesan and parsley

Pancit canton (Filipino stir-fried egg noodles with pork and vegetables in soy sauce)

### Soup

Creamy carrot soup with basil oil and thyme croutons

### Main dishes

\*Pork belly 12 hours in vacuum, yellow curry and potato gateau

\*Patatim (Soy boiled pork knuckle with banana blossoms)

Afritadang manok (Stewed chicken with potato, tomato, bell peppers and carrots)

Lapu-Lapu on mushroom rice and parmesan sauce

Vegetarian lasagna

Stir-fried mixed vegetables and fried potatoes

Steamed rice and garlic rice

### Carving Station

Oven-roasted beef sirloin, garden vegetables, béarnaise sauce, red wine gravy and potato gratin

### Dessert

Vanilla mille feuille and berry compote

Filipino-inspired macarons

Crème brûlée with coffee

Perfumed panna cotta and walnut honey

Caramelized calamansi tart

Bread and butter pudding

Strawberry crème biscuit roll

Freshly brewed coffee or tea

\* contains pork

**Buffet Menu 5**

**Organic Market Greens**

Mesclun mix salad

Served with French, Italian, Thousand Island and Caesar dressings

Condiments: marinated mushrooms and peppers and sun-dried cherry tomatoes

**Starters**

\*Grilled octopus with chorizo marmalade in charred oil

Green asparagus and Lapu-Lapu in aubergine ash and soy caviar

Crab meat salad with avocado and taro chips

Shrimp cocktail with mint and lime

Seabass tartare in soy-mirin and crisp garlic

Ensaladang talong (Eggplant salad with tomatoes and onion)

**The smell of oven-fresh bread**

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

**Interactive station**

Freshly prepared tempura prawns and vegetables with lime and soy mirin sauce

**Soup**

Oven-roasted pumpkin soup with beetroot carpaccio

**Main dishes**

Herb-crust salmon on ratatouille

\*Coq au vin with cocktail onions, bacon and parsley

\*Pork belly at low temperature and ratatouille

Lamb rack with garlic, thyme and cannellini beans

Vegetable lasagna

Softened mushroom and vegetable polenta

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

Steamed rice and garlic rice

**Crustacean étagère on ice**

Blue crab, spiny lobster and clams

**Carving station**

Slow-roasted US prime rib

Mustard pepper-crust with red wine shallot sauce, butter vegetables and potato gratin

**Desserts**

Raspberry cheesecake

Crème brûlée with Baileys

Sans rival (Buttercream, meringue and cashew nut cake)

Vanilla mille feuille and berry compote

Brazo de Mercedes (Light biscuit roll meringue and custard)

Suman de mango (Simmered glutinous rice topped with mango)

A variety of local fruits

Freshly brewed coffee or tea

\* contains pork