

# Moments

Your Choice of Buffet or Set Menus | Minimum of 100 persons

*Celebrate in style, just the way you want it. From intimate affairs to grand celebrations, Conrad events are designed to be unique and inspirational. Customize your package from the wide array of flavorful menus down to the details of your party essentials.*

**This package includes:**

- Customized two-layer fondant cake with an edible base
- Photobooth with unlimited printing for three (3) hours
- Your choice of a string quartet or mobile disco
- Fresh floral centerpieces for the first ten (10) tables
- Fresh floral arrangements for the cake table
- 100 servings of signature non-alcoholic beverage
- Five (5) bottles of house wines
- Customized menu cards or food labels
- Guestbook
- Overnight accommodation in a Deluxe Room inclusive of buffet breakfast for two (2) at Brasserie on 3

	<b>First 100 persons</b>	<b>In excess of 100 persons</b>
<b>Set Menu</b>		
1	PHP 275,000	PHP 2,050
2	PHP 285,000	PHP 2,150
3	PHP 320,000	PHP 2,500
4	PHP 380,000	PHP 3,100
5	PHP 425,000	PHP 3,550
<b>Buffet Menu</b>		
1	PHP 285,000	PHP 2,150
2	PHP 305,000	PHP 2,350
3	PHP 340,000	PHP 2,700

*\* 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

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Crème soup of green peas with salmon sashimi

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\*Slow cooked pork fillet, mushroom fricassee, butter carrots and fondant potatoes

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Local fruits, strawberry sugar and lemon jelly

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Freshly brewed coffee or tea

**Set Menu 2**

Oven-fresh artisanal bread

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Crème soup of cauliflower with salmon and parsley oil

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Flame-grilled lime-soy marinated chicken with jalapeño, tomato salsa, sour cream and tortilla sand

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Lime cheesecake with curry crumbles and strawberry coulis

\*\*\*

Freshly brewed coffee or tea

**Set Menu 3**

Oven-fresh artisanal bread

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Fine crispy greens, thyme croutons, marinated tomatoes, herbs in creamy vinaigrette

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Ginger sorbet

\*\*\*

Court-bouillon poached salmon, ricotta ravioli, Aubergine topped with parmesan foam

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Perfumed panna cotta, raspberry coulis and ginger crumble

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Freshly brewed coffee or tea

\* *contains pork*

**Set Menu 4**

Oven-fresh artisanal bread

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Prawn Tartas, roasted bell pepper, caramelized mango with rocket and wasabi

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Crustacean crème soup with whipped curry dip

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Australian short ribs cooked for 48 hours at low temperature in anisado wine with pickled beet root, onion confit and potato gratin

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Pavé of dark chocolate 70% in passion

\*\*\*

Freshly brewed coffee or tea

**Set Menu 5**

Oven-fresh artisanal bread

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Tuna tasters: avocado tartare, dill foam soy jelly and curry tataki with sesame fluid

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Oven-roasted pumpkin soup with aromatic prawns, parsley oil

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Lemon grass sorbet

\*\*\*

Slow cooked beef cheek drizzled with its own reduced jus with carrots and mitsuba mash

\*\*\*

Chocolate and hazelnut pavé in passion

\*\*\*

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