



# Prosperity

Savour authentic provincial Chinese cuisine specially designed by celebrity master chef Jereme Leung, whilst enjoying your dream wedding curated for the modern stylish couple

## Before You Say “I Do”

Manage your group room blocks with your customized website through HiltonLink

**Bridal Suite** – Enjoy an overnight stay in the hotel’s premiere one-bedroom suite inclusive of breakfast at Brasserie on 3.

Enjoy complete access to the Executive Lounge with complimentary breakfast high tea and cocktails

**Groom’s Room** – Enjoy an overnight stay in an Executive room with complete access to the Executive Lounge with complimentary breakfast, high tea and cocktails

## 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

150 servings of our non-alcoholic welcome beverage during cocktails

Customized five (5) layered fondant wedding cake with an edible base

Choice of a two (2) hour live string quintet or mobile disco

eGuestbook with photo booth for four (4) hours

150 servings of our signature non-alcoholic beverage

A bottle of Champagne for the couple’s toast

Waived corkage fee of one (1) bottle of 750 ml wine per guaranteed table

Fresh floral centerpieces for the first 15 tables

Specially designed floral arrangements for the couple’s table, Presidential table and cake table

Your choice of a stylish backdrop or a 9 x 12 ft LED Wall

Customized menu cards, food labels and place cards for your VIP guests

30 pieces of Thank You cards

Special gift for the couple

Overnight stay in a Premiere One-Bedroom Suite with breakfast at Brasserie on 3

*Couple may also enjoy complete access to the Executive Lounge with breakfast, high tea and cocktails*

Dedicated personal concierge for the couple on the day of the wedding

## Happily Ever After

Indulge in a relaxing one (1) hour aromatherapy massage for the couple.

Valid for six (6) months from the date of your wedding

Celebrate your first year anniversary with us and enjoy an overnight stay in our Executive Room inclusive of buffet breakfast for two (2) persons at The Brasserie on 3. Valid for one (1) year from the date of your wedding

## Reward Yourself

Earn points from your total banquet and guestroom spending to enjoy a dream honeymoon at other Hilton sister hotels around the world through the Hilton Honors program.

Family and friends can also avail of special room rates on the weekend of the event



## 2018 Rates

### Lauriat Menu

1	PHP 710,320
2	PHP 740,320
3	PHP 800,320
4	PHP 860,320
5	PHP 935,320
6	PHP 1,010,320
7	PHP 1,100,320

### First 15 tables of 10 persons each

PHP 710,320
PHP 740,320
PHP 800,320
PHP 860,320
PHP 935,320
PHP 1,010,320
PHP 1,100,320

### In excess of 15 tables of 10 persons each

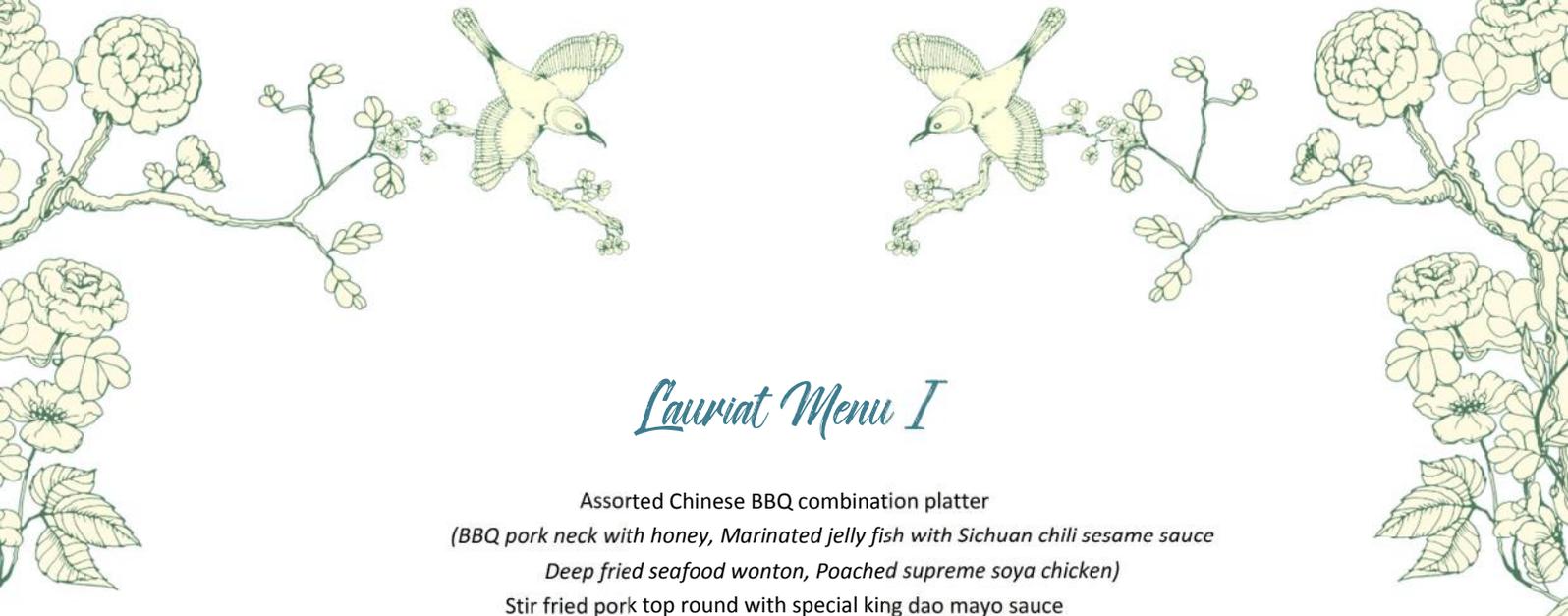
PHP 28,888
PHP 30,888
PHP 34,888
PHP 38,888
PHP 43,888
PHP 48,888
PHP 54,888



**CONRAD**weddings

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

*Rates are valid until December 31, 2018*



## Lauriat Menu 1

Assorted Chinese BBQ combination platter  
*(BBQ pork neck with honey, Marinated jelly fish with Sichuan chili sesame sauce  
Deep fried seafood wonton, Poached supreme soya chicken)*  
Stir fried pork top round with special king dao mayo sauce  
Braised fish maw with mushroom, bamboo pith chicken shredded broth  
Wasabi prawn with mix fruit salad  
Steamed live garoupa in soy sauce with spring onion  
Wok-fried US beef with capsicum black pepper sauce  
Braised tao pao, black mushroom and broccoli dry scallop sauce  
Wok-fried rice with chicken and dry shrimp wrapper with lotus leaf  
Chilled mango pudding  
Two varieties of Chinese petit fours  
Hot Chinese tea

## Lauriat Menu 2

Assorted Chinese BBQ combination platter  
*(BBQ pork neck with honey, Deep fried wasabi prawn with mix fruit  
Deep fried chicken kong pao spring roll, Marinated jelly fish with Sichuan chili sesame sauce)*  
Double-boiled pork rib with bamboo pith red date, cordyceps flower soup  
Roasted five spices pigeon, traditional style with prawn cracker  
Wok-fried Japan scallops with shrimp XO sauce  
Steamed live garoupa in fried garlic soya sauce  
Wok-fried diced chicken with bell pepper, water chestnuts, and cashew nuts  
Braised pacific clam and fresh mushrooms with vegetables topped with oyster enoki mushroom sauce  
Fried crispy noodle with sliced beef & ginger in spring onion sauce  
Chilled dessert of double-boiled lotus seeds, lily bulb, and sun-dried longans  
Two varieties of Chinese petit fours  
Hot Chinese tea



## Lauriat Menu 3

Assorted Chinese BBQ combination platter

*(BBQ pork neck with honey, Deep fried prawn with pomelo salad in passion fruit dressing  
Roasted garlic flavored chicken with prawn cracker, marinated jelly fish with Sichuan chili,  
sesame sauce century egg)*

Braised assorted seafood, fish lip enoki mushroom broth

Roasted US duck with BBQ Sauce

Sautéed prawns with ping fang tong fried garlic and asparagus

Steamed sea garoupa with soy sauce

Stir fried sliced us beef and capsicum onion, sha cha peanut sauce

Braised sea cucumber and mushroom with seasonal vegetables, dry scallop sauce

Wok-fried rice with smoke duck and diced vegetable, pineapple

Seasonal fresh fruit with sago pearls and chilled coconut cream

Two varieties of Chinese petit fours

Hot Chinese tea

## Lauriat Menu 4

Roasted suckling pig combination

*(Suckling pig, Marinated jelly fish with Sichuan chili sesame sauce,  
Deep fried seafood wonton, Marinated smoke duck with cucumber in sweet vinegar  
garlic sauce)*

Signature eight-hour golden seafood broth

Roasted US duck with BBQ Sauce

Sautéed Japan scallops and shrimp with dry chili cashew nuts

Steamed sea garoupa with fried garlic soy sauce

Stir-fried US beef with onion black pepper sauce in taro ring

Braised sea cucumber, black mushroom, & seasonal greens in oyster sauce

Pan-fried crispy noodle topped with shrimp, chicken, and egg white

Sweetened red bean pudding with vanilla ice cream

Two varieties of Chinese petit fours

Hot Chinese tea



## Lauriat Menu 5

Roasted suckling pig combination platter

*(Roasted suckling pig, Deep fried bread cube seafood cheese ball  
Marinated jelly flower with pomelo sweet chili sauce, Poached supreme soya chicken)*

Deep-fried stuffed crab claw with mixed fruit salad

Braised three sea treasures with bamboo pith crab meat broth

Steamed tiger sea garoupa with soy sauce, spring onions, & coriander

Sautéed Sichuan prawn and straw mushroom with asparagus

Braised sliced abalone, fish lip, black mushrooms, and broccoli topped with abalone sauce

Stir-fried US beef with capsicum black pepper flavored sauce

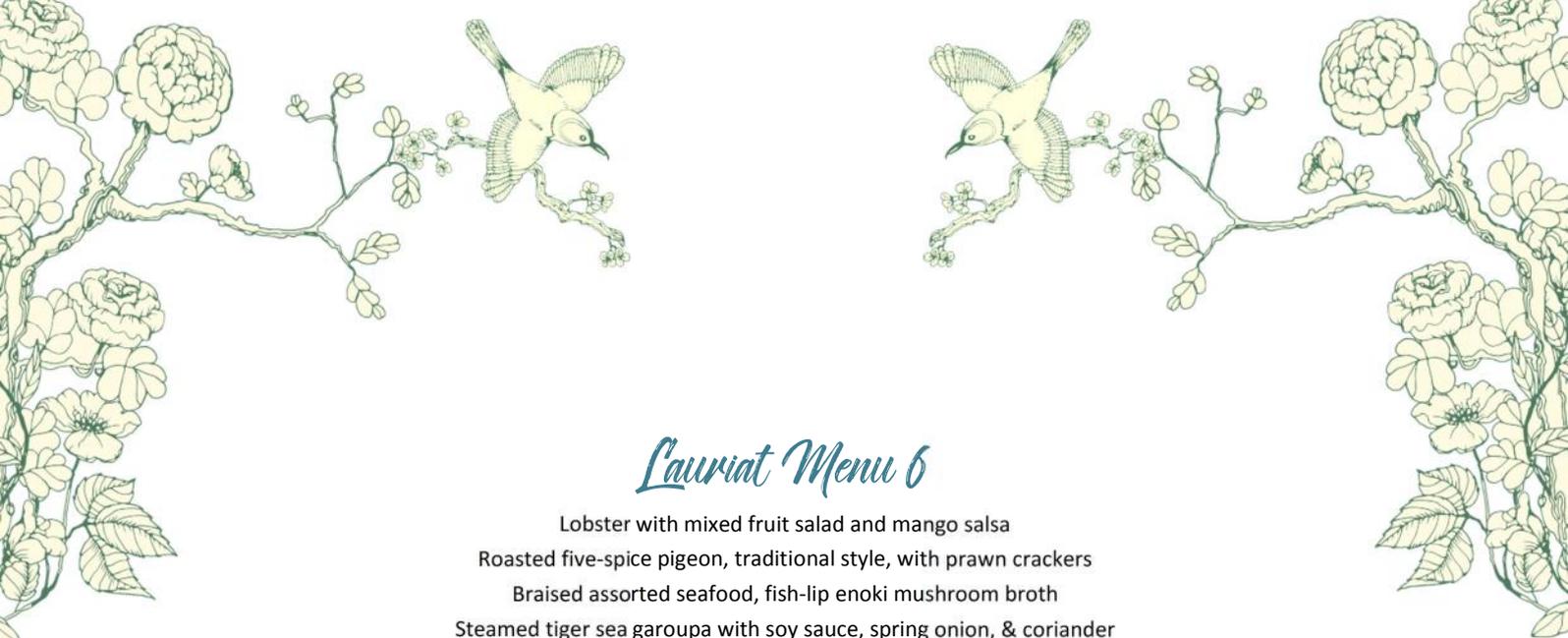
Fried chicken rice, taro, and Chinese sausage wrapped with lotus leaves

Coconut Dome Mousse with Ube ice cream

Two varieties of Chinese petit fours

Hot Chinese tea

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## *Lauriat Menu 6*

Lobster with mixed fruit salad and mango salsa  
Roasted five-spice pigeon, traditional style, with prawn crackers  
Braised assorted seafood, fish-lip enoki mushroom broth  
Steamed tiger sea groupa with soy sauce, spring onion, & coriander  
Stir-fried sliced US beef with capsicum & onion in Yunnan mushroom sauce  
Wok-fried Japan scallops with shrimp XO sauce  
Braised abalone with black mushroom oyster crab meat sauce  
Wok-fried BBQ pork and diced vegetable with sakura shrimp  
Chocolate Truffle Cake with Vanilla Bean Ice Cream  
Hot Chinese tea

## *Lauriat Menu 7*

Deep-fried wasabi lobster with mixed fruit salad and passion fruit salsa  
Roasted suckling pig combination platter  
Signature eight-hour golden broth with dried fish lip and seafood  
Deep-fried stuffed crab claw with lemon grass garlic sweet chili sauce  
Steamed sea tiger garoupa with supreme soya sauce and spring onion coriander  
Stir fried US premier beef with onion in XO sauce  
Braised abalone and sea cucumber with black mushroom dry scallop sauce  
Wok-fried rice with seafood, Fujian style  
Vanilla panna cotta with strawberry ice –cream and served with panda chocolate bun  
Seasonal fruit platter