**Wedding Buffet Package - A**

Three Tiered Fondant Wedding Cake

Bridal Car with Floral Arrangements

Sound System Facilities w/ Lights

Floral Arrangements for the Couple’s Table, Presidential Table, Buffet Table and Guest Table

Cage with a Pair of Doves

A Bottle of Wine for the Bridal Toast

Wedding Souvenirs

A Bridal Guest Book

Place Cards for the Presidential Table

Wedding Invitations

Projector with Widescreen

Photo Booth (3hrs.)

Free Use of the Venue for the first Three (3) hours

An Overnight Stay at the Networld Hotel (for the couple)

With Spa (Sauna)

One Round Iced Tea

**Set Per Minimum Minimum Minimum**

**Package Person of 100 of 150 of 200**

Menu A 575+ 135,950 184,075 222,000

Menu B 675+ 146,950 200,575 244,000

Menu C 745+ 154,650 212,125 259,400

Menu D 895+ 171,150 236,875 292,400

Menu E 1,450+ 234,700 330,950 417,000

Menu F 1,650+ 256,700 363,950 461,000



**Heritage Restaurant**



**Wedding Buffet Package - B**

Three Tiered Fondant Wedding Cake

(With 25pcs. Souvenir Cupcakes)

Bridal Car with Floral Arrangements

Sound System Facilities w/ Lights

Floral Arrangements for the Couple’s Table, Presidential Table, Buffet Table and Guest Table

Decorated Cage with a Pair of Doves

A Bottle of Wine for the Bridal Toast

Wedding Souvenirs

A Bridal Guest Book

Place Cards for the Presidential Table

Wedding Invitations

Free Use of the Venue for the first Four (4) hours

An Overnight Stay at the NetWorld Hotel (for the couple)

With Spa (Sauna)

Decorated Fruit Fountain

Lame Bows for the Presidential Table

Projector with Widescreen

Tarpaulin for the Wedding Couple

One Round Iced Tea

**Set Per Minimum Minimum Minimum**

**Package Person of 100 of 150 of 200**

Menu A 575+ 144,450 192,575 230,500

Menu B 675+ 155,450 209,075 252,500

Menu C 745+ 163,150 220,625 267,900

Menu D 895+ 179,650 245,375 300,900

Menu E 1,450+ 243,200 339,450 425,500

Menu F 1,650+ 265,200 372,450 469,500

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**Menu B**

**MESCLUN GREENS**

*Raspberry & Lychee Vinaigrette,*

**BLUE MARLIN A LA POBRE**

**LEMON PEPPERED CHICKEN**

*with Mango Salsa*

**ROAST BEEF AU JUS**

*with Baked Mashed Potatoes*

**PENNE WITH CREAMY MUSHROOM**

**MOUSAKA**

*(Eggplant Lasagna)*

**ARROZ ALA CRISTINA**

**PANDAN RICE**

**CANONIGO**

*with Glazed Fruits*

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

*Php 675+/ person*

**Menu D**

**CEASAR SALAD**

**POISSON DE CHANTAL**

*(Spinach Crusted Salmon)*

**LEMON PEPPERED CHICKEN**

*with Mango Salsa*

**SPAGHETTI PUTANESCA**

**ROAST BEEF AU JUS**

*with Baked Mashed Potatoes*

**PAELLA DE MARISCOS**

**PANDAN RICE**

**CREAM PUFF**

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**BLUEBERRY CHEESECAKE**

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

*Php 895+/ person*

**Menu C**

**MESCLUN GREENS**

*Raspberry & Lychee Vinaigrette,*

**PESCADO a la BAI**

*Wilted Spinach, Shitake Mushroom, Sultanas*

**CHICKEN FLAMBÉ**

*with Peaches*

**ASPARAGUS CASSEROLE**

**ROAST BEEF AU JUS**

*with Baked Mashed Potatoes*

**SPAGHETTI ALLESANDRO**

**ARROZ ALA CRISTINA**

**PANDAN RICE**

**CREAM PUFF**

**CHOCOLATE ECLAIR**

**BUTTERSCOTCH ECLAIR**

**CANONIGO**

*with Glazed Fruits*

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

*Php 745+/ person*

**Menu A**

**MESCLUN GREENS**

*Raspberry & Lychee Vinaigrette*

**RED SNAPPER FILLET**

*with Garlic Mayo*

**POLLO ANTONIO**

*with Peanut Sauce*

**ROAST PORKLOIN**

*with Yam in Orange Sauce*

**SEAFOOD PASTA IN OLIVE OIL**

**VEGETABLE CASSEROLE**

**PANDAN RICE**

**CANONIGO**

*with Glazed Fruits*

**COFFEE GELATIN**

**BANANA SESAME**

*Php 575+/ person*

**Menu F**

**BARBARA’S CEASAR SALAD SPECIAL**

*(Mesclun with Fresh fruits)*

**HUMMUS**

*With Pita Chips*

**CHICKEN WONTON CRISP**

**LIVER PATÉ**

*With Melba Toast*

**SEAFOOD AMELIE**

*with Lemon Cream Sauce*

**BEEF MEDALLION**

**LEMON PEPPERED CHICKEN**

*With Mango Salsa*

**SPAGHETTI PUTANESCA**

**PAELLA DE MARISCOS**

**PANDAN RICE**

**CREAM PUFF**

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**BLUEBERRY CHEESECAKE**

**PANNACOTTA**

**CANONIGO**

*With Glazed Fruits*

***Php 1,650+/ person***

**Menu E**

**SALAD BAR**

*(Lychee & Strawberry Vinaigrette&HoneyMustard)*

**HUMMUS**

*With Pita Chips*

**CHICKEN WONTON CRISP**

**GRILLED PRAWNS**

*with Lemon Butter Sauce*

**POLLO SOPHIA**

**MUSHROOM LASAGNA**

**ROASTBEEF AU JUS**

*w/ Baked Mashed Potatotoes*

**SPAGHETTI ALESSANDRO**

**PAELLA DE MARISCOS**

**PANDAN RICE**

**CREAM PUFF**

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**BLUEBERRY CHEESECAKE**

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

***Php 1,450+/ person***

* A non-refundable reservation fee of P15, 000
* Fifty percent (50%) deposit one month before the function date.
* Full payment one week before the event.
* Additional 15% catering
* Prices subject to change without prior notice.

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