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**RED VELVET PACKAGE**

**Php180,000.00 net**

1. Wedding/Debut Coordinator: OTD
2. Lights and Sounds with bubble and fog machine
3. Photo/Video Coverage
4. Photo booth: 2 hrs
5. Florist
6. Hair & Make up
7. Catering: Good for 100 pax, 550/pax in excess

**FREEBIES:**

Free use of Bridal Robe

Free use of Mannequin

Free use of 2 easel stands

3-Layer fondant cake (1 layer edible 10”) or 1-Layer edible with 40 cup cakes

Events styling with theme- Stylistic Backdrop with couch, ceiling drapes with lanterns and crystals

Registration area styling

Flowers for reception

Decorated Cage and doves (dove to be returned after the event) –for wedding event

18 Roses for debutante

Red Carpet

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| **PHOTO/VIDEO COVERAGE INCLUSION:**  2 Photographer  2 Videographer  1 On-site editor  1 Assistant  Same day edit (SDE) cinematic editing  40 pages 8x10 coffee table album  Unlimited raw shots stored in CD  8x10 frame  16x20 blow up frame  Prenup pictorial  1 edited full video of event (HD Copy)  Save The Date (STD)  10 pages 8x10 guestbook  Free aerial shot on wedding day | **FLORIST INCLUSION:**  1 Bridal Bouquet (Flowers: Choice of Roses, Carnation or Gerbera)  1 Boutonniere for Groom (Flowers: Carnation or Rose)  1 MoH (Hand tied bouquet)  1 Bridesmaid (Hand tied bouquet)  3 Secondary Sponsor wrist corsage  2 Flower Girls with headdress (Basket or Flower Balls)  2 Boutonnieres for Fathers  2 Corsages for Mothers  4 Boutonnieres for Male Principal Sponsors  4 Corsages for Female Principal Sponsonrs  6 additional boutonnieres for bestman, groomsmen and male secondary sponsors |
| **HMUA INCLUSION:**  Bride Airbrush Makeup/Hairstyle  Free grooming for groom  2 mother hair and make up (traditional)  1 MoH  Unlimited retouch for bride  Free prenupshoot  5 hrs only  Hair accessories  Make up trial | **CATERING INCLUSION:**  Flower centerpieces for each individual tables  Special Floral centerpiece for the Presidential or the Head table  Elegant centerpiece for the buffet table  Decorated Cake Table, Gift Table and Reception Table  All tables are with floor length tablecloth and with cloth table napkins  Tiffany chairs with accent bough (max of 150)  Table Numbers  Choice of appetizer or Salad (can also be changed to main viand to make it 4 main viands)  Choice of three main dishes (beef ,chicken, fish or pork)  1 Vegetable  Choice of 1 Noodle/Pasta  2 Desserts  Steamed Rice  Refillable iced tea  Purified water and ice |

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| **Menu 1: Mixed Cuisine**  ***Appetizer or Salad***  Mexican Bar (Nachos) with beef, cabbage, onion, tomato and cheese or  Green Salad Bar (6-8 toppings) with Thousand Island Dressings  ***Main Courses***  *(choice of three main viands and 1 veggies****)***  Beef - Roast Beef/ Lengua Pastel/Beef Morcon/ Roulade/ Beef kare-kare/ Teriyaki  Chicken-Chicken Teriyaki /Chicken Barbecue /Chicken Galantina/ Chicken Ala Kiev  Pork- Pork Tonkatsu /Pork Bleu Cordon/ Pot Roast Pork with sweet onion and pineapple sauce /Pork Roulade Hamonado/Embotido  Fish Fillet with Mayo Garlic Sauce/ Sweet &Sour Fish/  Rellenong Bangus/ Fish Fillet with Black Bean Sauce  Chopseuy/Buttered Mixed Veggies/Hot Marble Potato Salad  ***Pasta***  (Choice of one)  Fettuccini Carbonara (White Sauce) with Chicken and Mushroom/  Spaghetti with red meat sauce and mushroom/ Baked Penne/ Baked Mac/  Pasta Linguini Trio (white béchamel sauce with 3kinds of sausages)  ***Steamed Pandan Rice***  ***Dessert***  *(choice of two)*  Buko Pandan/ Buko Salad/ Leche Flan /Mango Jelly  ***Drinks***  *(choice of one)*  Choice of Soft drinks/Iced Tea/Fruit Punch (refillable during dinner) | **Menu 2: Filipino Cuisine**  ***Salad*** (Choice of Two)  Atsarang Papaya/Mangga at Kamatis/ Inihaw na Talong at Okra with Bagoong/ Ensaladang Pipino (Cucumber Salad), Crispy kangkong with Thousand Island Dressing  ***Main Courses***  *(Choice of three main viands and 1 veggies)*  Beef: Beef Kare-kare with Alamang/ Beef Caldereta/ Beef Steak Tagalog/Beef Morcon  Chicken: Chicken Barbecue / Soy Chicken/ Chicken Savory / Chicken Pastel  Pork : Embotido/ Inihaw na Liempo/ Pork BBQ/ Crispy Pata/ Lechon Kawali/ Lechon Paksiw/  Fish: Relyenong Bangus/Pinaputok na Tilapia/ Fish Fillet w/ Black beans and Tofu/ Escabeche  Vegetables: Pinakbet/ Laing/ Chopseuy  ***Pasta***  *(Choice of one)*  Pancit Palabok/ Pancit Bihon Guisado  ***Steamed Pandan Rice***  ***Dessert***  ***(****Choice of two)*  Palitaw/ Biko with Latik/ Buko fruit Salad/ Buko Pandan/ Leche Flan  ***Drinks***  *(choice of one)*  Soft drinks/Iced Tea/ Gulaman (refillable during dinner) | **Menu 3: Japanese Cuisine**  ***Salad***  Kani Salad with mango  ***Main Courses***  (choice of three main viands and 1 veggies)  Ebi (Shrimp) and Fish Tempura  Chicken Teriyaki or Yakitori (grilled chicken)  Pork Tonkatsu or Pork Teriyaki/Beef Teriaki  Mixed Seafood /Beef Tepanyaki  California Maki/Assorted Maki  Kakiage  Mixed Veggies Teppanyaki/Stir-Fried Bean Sprouts  Yakisoba/ Linguini Oriental  ***Pasta -***Chapchae  ***Steamed Pandan Rice***  ***Dessert***  *(Choice of two)*  Buko Pandan/ Buko Salad/ Leche Flan/Mango Jelly  ***Drinks***  *(choice of one)*  Soft drinks/Iced Tea/Juice (refillable during dinner) |