

VENUE INCLUSIONS

- Four (4) hours use of Hive Hall & Garden
- Two (2) hours Ingress; One (1) hour Egress
- Standard Sound System with Projector (2 speakers, 1 equalizer, 1 amplifiers, 1 mixer with 6 inputs, 2 microphones, media player, 8 led lights, projector)
- Electricity (up to 20 amperes)
- Back-up Generator
- Parking Spaces
- Caterer's Area
- Couples Lounge Suite
- Security, Engineering and Maintenance Staff

PACKAGE ESSENTIALS

- Overnight stay at the Citywalk Bridal Suite for two (2) with breakfast
- Three layered fondant wedding cake (12x9x6" diameter, edible base)
- Premium Entourage Flowers (B&G + 2 MOH, 3 BM, Parents, 5 Sponsors, 3 Flowergirls, Bridal Car)
- Make-up & Hairstyling (Bride & Groom + Second Look + Trial)
- Bridal Car (3hrs use - Antipolo only)
- Milk Tea Bar/Beer Station (100 cups)
- Photobooth (2hrs unlimited shots)
- On-the-Day Wedding Coordination (From Hotel - Church - Reception)
- Emcee/Party Host

CATERER INCLUSIONS

A Choice of Menu

Complete floral dress-up of wedding reception area

Buffet Table w attractive centrepiece & elegant skirting following the motif

Floral centrepiece & tea lights for each guest's table

Couple's table or sofa with backdrop

Tables with floor length mantle

Tiffany Chairs

Presidential Table w elegant floral arrangement and skirting following the motif

Bottle of wine for bridal toast

Red Carpet

Complete silverware, glassware, flatware

Waiters and buffet attendants in uniform

Ice for drinks & purified drinking water

FREE food tasting for two (2) persons

www.gardenhiveeventsplaceantipolo.com

09276426706 / 09215481012 / 09197172047

gardenhiveeventsplaceantipolo@gmail.com / management.gardenhive@gmail.com

PACKAGES	CHOICE OF CATERERS	RATE FOR 100PAX	PER HEAD RATE *in excess of 100PAX
Wedding Package A	Richgold Weddings Jordan Donovan Catering Dabiana's Catering Services Madriaga Catering	P220,000*	P550*
Wedding Package B	Sweet Onion Catering	P230,000*	P600*
Wedding Package C	M Catering & Fine Foods The Posh Caterer	P240,000*	P650*
Wedding Package D	Josiah's Catering Hizon's Catering Densol's Catering & Events	P250,000*	P750*

*Exclusive of 12% VAT

PAYMENT TERMS

1. Reservation Fee (Php 20,000, non-refundable) ————— Upon confirmation
2. 50% Down payment ————— 30 days after reservation
3. 20% Down payment ————— 180 days before date of event
4. 20% Down payment ————— 90 days before date of event
5. 10% Final payment ————— 2 weeks before the event

SECURITY DEPOSIT (for incidental charges, to be paid 2 weeks before the event)

Php 10,000 / per venue (to be refunded 7 days after the event)

OTHER PACKAGES: Weekday Wedding, Debut, All Occassion, Venue Only

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WEDDING PACKAGE A

Appetizer (Choose 1)

Tuna with Mayo and Greens/Bruschetta with Tomato Salsa/Nachos with Cheesy Dip/Brown Bread with Ham Cold Cuts /Brown Bread with Tomato and Basil / Honey Mustard Meatballs / Feta Bread with creamy Pesto

Soup (Choose 1)

Pumpkin Soup/Cream of Cucumber/Carrot & Potato Soup/Creamy Mushroom Soup/Dumpling Soup

Chicken

Roasted Chicken with Au Jus Sauce/Chicken Cacciatore/Chicken Fingers with Mushroom Sauce or Herbed Tomato Sauce Chicken al Orange / Szechuan lemon Chicken / Spiced Chicken Teriyaki

Beef or Pork

Medium Spice Korean Beef Stew /Beef Skewered with Barbecue Sauce/Beef in Garlic Sauce/Cheesy Caldereta / Beef Tepanyaki

Breaded Pork with Mushroom Sauce/Sliced Pork Belly with Pineapple Peppered Sauce/Pork Scallopine with Tartare sauce squeezed with Fresh Lemon /Sliced Pork with Hickory Sauce / Tonkatsu

Fish

Oven Baked Fish with Tomato Salsa /Breaded Fish with Herbed Tomato Sauce/Fish Goujons with Honey Mustard Dip/Pan Seared Dory Fish with White Wine Mushroom Sauce

Pasta

Pasta with Japanese Carbonara /Fettuccine with Roasted Garlic and Mushroom Sauce/Baked Pasta with Creamy Pesto Sauce/Putanesca /Pasta Pomodoro / Cajun Chicken Pasta

Vegetable

Open Bar Fresh Lumpia with Deep Fried Wrapper /Eggplant Parmigiana/ Buttered Mixed Vegetable / Vegetable Medley /Mixed Vegetable Au Gratin
Steamed Rice or Rice Pilaf

Dessert (Choose 2)

Fruit Trifle /Crème Brulee /Minty Jello with Peach /Strawberry Mousse /Bread Pudding with Nuts and Chocolate Sauce /Fresh fruits in a shots / Strawberry Mousse

Drink (Choose 1) Free flowing

Lemon Iced Tea/Red Iced Tea/Blue Lemonade

WEDDING PACKAGE A

Appetizer (Choose 1)

Chicken or Tuna cracker patte/ Nachos with cheese dip/ Pizza bread roll/ Clubhouse sandwich/
Sandwich (cheese, egg, tuna, ham & cheese) / Baguette with sliced sausage/
Vegetable tempura with kikoman sweet soy

Soup

Chicken soup/ Crab & corn soup /Asparagus soup/ Mushroom soup/Pumpkin soup/ Seafood chowder
soup / Molo soup

Beef or Pork

Roastbeef with mashed potato and mushroom gravy/ Beef stew/ kare-kare/ Beef salpicao/
Beef broccoli/ Beef teriyaki with vegetable sidings/ Korean short ribs/Pork hamonado/
Baked spareribs/ Pork barbecue sauce/ Pork Teriyaki with sprout sidings/
Pork loin with pineapple glaze/ Pork tonkatsu with tomato or tartar sauce/ Pork steak/ Baby Backribs/
Sweet & sour pork with tofu or bell pepper

Chicken

Chicken pastel/ Chicken cordon bleu/ Chicken curry/ Chicken teriyaki w/sprout sidings/
Baked rosemary and thyme chicken/ Chicken barbecue/ Grilled chicken with hollandaise sauce/
Buffalo wings/ Kung pao chicken/ Buttered chicken/ Chicken lollipop with sweet & chilli sauce or gravy
sauce/Chicken stew

Fish

Fish fillet with tartar, hot salad or sweet & sour sauce/ Fish with tofu/
Baked fish with capers, tomato or bell pepper/ Grilled fish with lemon butter sauce/
Fish casserole/ Seafood casserole/ Seafood medley

Pasta or Vegetables

Fettucine or Penne pasta with creamy carbonara pesto or puttanesca sauce/ Baked macaroni/
Angel hair noodles vegetable oil sauce/ Baked beef lasagna/
Pasta with tomato sundried sauce/ Sotanghon Guisado/ Miki bihon pancit canton
Vegetables with lemon butter sauce/ Vegetable hardener/ Chopsuey/ Grilled Vegetbale/
Vegetable Tempura with kikoman or sweet soy/ Bean sprout Mongolian style/
Eggplant lasagna/ Fresh lumpia in egg wrapper/ Mixed vegetable with oyster sauce/
Sauteed broccoli & Cauliflower/ Creamy quail egg & vegetable/ Vegetable Casserole

Steamed Rice

Dessert

Buco pandan salad/ Fruit salad/ Mango pandan salad/ Almond jelly peach salad/
Leche flan/ Fresh fruits platter/ Coffee jelly/ Choco panacotta/ Mango panacotta/
Assorted Pastries

Drinks (Bottomless)

Cucumber lemonade/ Blue lemonade/ Pink lemonade/ Red iced tea/ Lemon iced tea/
Assorted soda/ Coffee/ Tea

WEDDING PACKAGE A

Vegetable or Pasta

Mixed Vegetables with Chicken flakes , Buttered Vegetables with Bacon and Ham, Lumpiang Hubad with Peanut Sauce, Spring Rolls , Mixed vegetables with Quail Eggs , Potatoes Gratin

Pasta/Noodles

Chicken Alfredo , Spaghetti Bolognese , Macaroni Salad , Spaghetti with Marinara Sauce, Pancit Bihon, Sotanghon Guisado, Bam-I (Mixed Noodles) , Spaghetti (sweet Italian style) , Spaghetti in Tuna Sauce , Baked Macaroni

Beef or Pork Dish

Oriental Beef with Vegetables , Beef Salpicao , Beef Mechado , Beef with young corn in Oyster Sauce , Kare-Kare , Cheesy Beef Caldereta , Beef Asado , Beef Stroganoff , Roast Beef with Mushroom Gravy

Sweet and Chili Pork Ribs , Chinese Pork Spareribs, Pata Hamonado , Pork Asado , Pork Spareribs in Oyster Sauce , Embutido, Sweet & Sour Pork , Deep Fried Porkchop, Lechon Kawali with Atchara, Patatim, Pork Binagoongan, Pork Steak, Menudo with Raisins and Peas, Pork Barbecue , Pork Adobo with Potato, Sweet & Sour Meatball, Pork Estopado, Roast Pork with Mushroom Gravy.

Chicken

Chicken Cordon Bleu | Grilled Chicken with Teriyaki Sauce , Grilled Chicken with Barbecue Sauce, Chicken Inasal with Achara, Hawaiian Chicken, Fried Chicken with Gravy, Buttered Garlic Chicken, Chili Garlic Chicken Wings, Chicken Afritada, Roasted Chicken in Lemon Grass, Chicken Curry, Chicken Adobo, Teriyaki Chicken Fillet.

Seafood

Creamy Baked Fish with Almonds and Cheese, Fish Fillet with choice of Honey Mustard Dip , Tartar Sauce, Oyster Sauce, Fish Fillet Sarciado, Fish Fillet with Tofu and Tausi Beans, Shrimp & Quail Eggs with Mixed Veggies, Relienong Bangus, Sweet & Sour Fish.

Dessert

Leche Flan , Mango-Buco Loco, Lychee Crystal Treat, Assorted Pastries, Assorted Fresh Fruits, Banana cake, Fruit Salad, Mini Cup Cakes, Maja Blanca, Macaroons, Peaches and Lychees Gelatin, Assorted kakanin, Jello Lychee Salad, Crispy banana w/cinnamon and sesame seeds.

Steamed Rice

Beverage

Ice Tea | Unlimited Brewed Coffee w/o creamer

WEDDING PACKAGE A

Appetizer

nachos with salsa fresca/ tomato, basil and cheese bruschetta/ grilled shrimp summer rolls with peanut sauce/ fried japanese maki rolls, wasabi mayo/ smoked ham canapés/ bruschettas with basil tomato salsa & olives / tinapa pate crostinis / tuna melt panini

Soup

seafood chowder/ ham & potato chowder/ crab & corn/ cream of mushroom/ cream of carrot/ cream of spinach/ cream of pumpkin/ cream of asparagus and pea

Beef or Pork

hungarian beef stew/ roast beef in peppercorn sauce with baby potatoes/ roast beef provencale with black olives/ roast beef in mushroom sauce with mashed potato

roast pork in american barbeque/ chinese roast pork with shiitake mushroom/ porkloin in hawaiian sweet chili sauce/ korean pork barbeque

Chicken

boneless chicken teriyaki/ honey barbeque skewers with roasted vegetables/ chicken satay with asian sauce/ baked chicken casserole/ chicken ala peking style/ chicken tenders with honey dijon mustard dip

Fish/Seafood

herbed fish fillet with aioli dip/ baked fish with tomato and cheese/ baked fish casserole/ parmesan crusted fish fillet with wasabi mayo dip/ fish florentine (creamy spinach sauce)/ steamed cobbler in chinese sauce/ fish tenders with ranch dip/ fish tropicale with buttered red & green peppers/ teriyaki glazed fish fillet with nori and sesame seeds

Pasta

alfredo penne with grilled chicken/ seafood marinara/ tomato basil/ shrimp aglio olio/ bolognese/ traditional carbonara/ arrabiata/ altono (tuna in olive oil) grilled chicken pesto/ japchae (korean glass noodles)

Steamed Rice

Dessert

black forest shooters/ banoffee pie shooters/ buco jello lychee creme / almond fruit salad / buco pandan creme / mango pannacotta /blueberry pannacotta/ lemon snowflake bars / chocolate oreo bars / strawberry snowflake bars

Beverages

Houseblend /Red Iced Tea / Cucumber Lemonade

WEDDING PACKAGE B

APPETIZER (Choice of one)

Bacon Wrapped Vegetables with Honey Mustard Dip | Mini Pizza Baguettes | Mini Cheeseburgers | Assorted Mini Sandwiches | Nacho Ole | Hungarian Sausage Bites with Pineapple & Olives

SOUP (Choice of one)

Creamy Pumpkin Soup | Crab & Corn Soup | Cream of Asparagus Soup | Nido Oriental Soup

BEEF

Braised Roast Beef in Broccoli | Beef Stroganoff | Roast Beef Burgundy in Red Wine | Pot Roast Beef in Mushroom Gravy

PORK

Baked Pork Spareribs | Pork Teriyaki w/ Sauteed Bean Sprouts | Hawaiian Pork Rolls | Roast Pork Asado

CHICKEN

Honey Grilled Chicken Breast with Apple Mango Sauce | Chicken Pastel with Mashed Potato Topping | Buttermilk Chicken Tenders with Aioli Dip | Savory Roasted Chicken with Gravy | Chicken Gordon Bleu with Cheesy dressing

SEAFOOD

Grilled Mahi-Mahi with Lemon Butter Sauce | Parmesan-Crusted Fish Tenders with Aioli Dip | Baked Fish in Herbs & Bechamel Sauce | Fish Steaks with Tofu and Black Beans | Cheesy Baked Tahong

PASTA

Classic Carbonara with Ham and Bacon Bits | Pasta Italiano | Cheesy Baked Spaghetti with Meatballs | Baked Chicken Macaroni | Baked Beef Lasagna | Penne in Pesto Crème Sauce

STEAMED RICE

VEGETABLE

Buttered Vegetables with Quail Eggs | Fresh Spring Rolls with Garlic Sauce | Buttered Corn & Carrots | Parmesan Crusted Marble Potatoes, Mushroom & Carrots

DESSERT (Choose one)

Blueberry Panna Cotta | Crème Brulee with Dark Chocolate | Leche Flan | Peaches and Mangoes in Cream | Fruit Salad | Buco Pandan | Buco Lychees in Cream | Fudge Brownie S'mores | Cookie Dough Squares | Banana Cashew Caramel Bars

WEDDING PACKAGE C

Appetizer

Nacho Chips, Tomato Cilantro Salsa | Onion Strings with Lemon Basil Sauce | Smoked Fish Pate, Melba Toast
Assorted Chips w/ Aioli Dip | Prawn Cracker with Vinegar – carrot Dip Mixed Nuts

Soup

Vermicelli w/ Simmered Pork Soup | Healthy Cabbage in Chicken Broth Soup | Chinese Style Spinach & Chicken
Soup | Mixed Mushroom Egg Drop Soup | Country Vegetable Soup

Beef or Pork

Braised Beef w/ Garlic Gravy and Potato Wedges | Braised Beef w/ Paprika Tomato Sauce | Oriental Teriyaki Beef
Stir Fry | Salisbury Steak w/ Mushroom Sauce | Beef Stew w/ Garam Masala | Singaporean Chili Beef
Slow Roast Pork Belly w/ Hainanese Ginger Sauce | Breaded Pork Cutlets, Sweet & Sour Sauce | Pork Schnitzel,
Honey Mustard Sauce or Mushroom Sauce | Pork Katsu w/ Tonkatsu Sauce | Breaded Pork Sukiyaki w/ Tomato
Orange Sauce | Pork Chop Provencale | Stir Fried Pork Tips w/ Vegetable | Pork Strips in Tomato Gravy Sauce w/
Fried Potato.

Chicken

Grilled Chicken Barbeque | Hainanese Chicken w/ Ginger Sauce & Sweet Soy | Chinese Style Fried Chicken
Roasted Garlic Chicken w/ Rosemary Pan Gravy | Roast Italian Chicken | Roast Chicken w/ Ginger, Leek & Garlic

Fish

Breaded Fish, mango – Bell Pepper Salsa | Fish Fillet with Sweet & Sour Sauce | Fish Tempura with Tartar Dressing |
Fish Fillet Ala Pobre | Fish in Black Beans Sauce & Tofu | Salt and Pepper Fish with Sweet Chili Sauce | Fish Fillet ala
Caprice | Garlic Fish Fingers with Chimichuri Aioli

Pasta

Chorizo Pasta, Filipino Style | Mushroom Linguini Carbonara | Pancit Bam- | Penne Bolognese | Chicken &
Mushroom Penne in Tomato Basil | Linguini Alfredo with Ham Bits | Asian Pasta with Grilled Chicken & Nuts

Vegetables

Sauteed Chinese Vegetable | Sauteed Herb Vegetable | Buttered Summer Vegetable | Steamed Vegetables with
Toasted Garlic & Oregano Butter Sauce | Mixed Vegetable with Garlic Hoisin

Desserts

Banana Bars | Blondies | Coston Crème Blondies | Cashew Brownies | Café Latte Brownies | Dark chocolate Brownies |
Peanut Brownies | White Chocolate Chip Brownies | Butterscotch Bars | Cake Bar Chocolate | Cake Bar Pandan | Cake
Bar Ube / Caramel Cake Bar | Chocolate Revel Bars | Mini Banana Cupcake with Marshmallows | Mini Red velvet
Cupcake with marshmallows | Salted Caramel Bars | Peanut Butter & Chocolate Bars | Taro Crumb bar

Beverage

Lemon Iced Tea

WEDDING PACKAGE C

SOUP OR SALAD

Cream of Mushroom Soup | Cream of Asparagus Soup | Crab & Corn Soup |
Cream of Pumpkin Soup | Cream of Broccoli & Cauliflower Soup with Sour Cream | Potato Leek Soup

Caesar Salad | Sicilian Salad | Macaroni Salad | Potato Salad | Asian Salad | Russian Salad | Mandarin
Salad | Posh Salad (*Greens with Apples, and Cheese served with Roasted Sesame Dressing*) | Tuna
Salad | Egg Salad | Crispy Chicken Salad

BEEF

*Pot Roast Beef with Mushroom Sauce | *Spanish Beef with Green Olives | Korean Beef Stew |
Salisbury Beef Steak with Mornay Sauce | Callos Madrinela | Beef Kare – Kare with Shrimp Paste

PORK OR CHICKEN

Smoked Pork Hickory | Pork & Mushroom Ala Jillo | Porkloin with Mornay Sauce |
Crispy Pork Kare-Kare with Shrimp Paste | Hawaiian Pork Aloha | Salt & Pepper Pork | Grilled Liempo
Herbed Roast Chicken with Mango Chutney | Baked Hoisin Chicken | Chinese Fried Chicken with
Brown Sauce | *Grilled Chicken Teriyaki | *Mediterranean Chicken Kebab with Sour Cream |
Chicken Pastel with Crust

FISH

Pan Seared Fish Fillet with Lemon Butter Sauce | Baked Fish Fillet w/ Basil Cream Sauce | Pan-Seared
Fish Fillet with Pineapple Cilantro Salsa | Parmesan Crusted Fish Fillet with Aioli Dip | Fish Fillet with
Black Beans and Tofu | Fish Finger with Honey Mustard Sauce

PASTA AND VEGETABLE

Linguine Chicken Al Pesto | *Lasagna Al Forno | Penne Arabiata 'hot & spicy pasta' | *Oriental Noodles
with Black Mushroom | Spaghetti Bolognese | Spaghetti Puttanesca with Black Olives & Anchovies |
Linguine Supremo | Fettuccine Carbonara | Cheesy Baked Mac | Baked Spaghetti
Fettuccine Sardine Al Pesto
Mixed Vegetable with Oyster Sauce | Aubergine Parmigiana | *Potato Au Gratin |
Mixed Vegetable with Seafood | Vegetable Ham Primavera

Steamed Pandan Rice

DESSERT

Brownies | Coffee Jelly | Buko Pandan | Mango Panacotta | *Mango Crepe |
Leche Flan | Mango Tapioca | Mini Cream Puff | Fruit Salad

BEVERAGES

Fruit Punch w/ Apple Slice | Assorted Soft drinks | Lemon Iced Tea

WEDDING PACKAGE D

SOUP

Pumpkin | French Onion | Asparagus | Double Mushroom

BEEF OR PORK

Pot Roast Beef with Mushroom Gravy | Tender Braised Beef | Beef Stroganoff

or

Texas Smoked BBQ Pork Ribs | Honey - Mustard Pork Scallopini | Pork Humba with Dried Mushroom

CHICKEN

Chicken and Herb with Ham and Mango Sauce | Chicken Cordon Bleu | Chicken Parmesan

SEAFOOD

Fish Fillet Meuniere | Shrimp and Mussel in Garlic Sauce | Seafood Gumbo

VEGETABLE

Eggplant Lasagna | Creamy Green Beans and Mushrooms | Cream Vegetables with Quail Eggs

PASTA

Puttanesca | Spaghetti Parmigiana | Fettucine Alfredo | Aglio e Olio

Steamed Pandan Rice

DESSERT

Fruits and Jelly with Cream | Coffee Panna Cotta | Heavenly Gelatin

BEVERAGES

Raspberry Iced Tea

WEDDING PACKAGE D

SOUP

Cream of Pumpkin/Cream of Spinach/Potato, Garlic and Cheese Soup

SALAD

Balsamic Vinaigrette Salad/Oriental Salad/Caesar Salad

PORK

Roasted Pork Shoulder with apple & sage/Pepper and Garlic Roast Pork/Asian Roast Porkloin with Mushroom/Pork Picatta with Tomato & Basil Sauce

CHICKEN

Chicken in Cream Cheese with Ham & Asparagus/Chicken pepper Steak/Chicken & Chorizo Casserole/Creamy Chicken Parmegiana/Grilled Chicken Barbecue/Chicken Supreme/Crispy Garlic Chicken

FISH

Pan-seared Fish with lemon butter sauce/Fish Goujon with Ginger Mayo Sauce/Crunchy Fish Fillet with Tartar Dip/Baked Fish with Pesto Sauce/Fish Tempura/Buttered Fish with Salsa

VEGETABLE or PASTA

Glazed Garden Vegetables/Mixed Buttered Vegetables/Rainbow Medley of Vegetables Annato Pasta/Fettuccine with Carbonara sauce/Spaghetti ala Primavera/Spaghetti with Creamy Spinach Pomodoro/Pasta Amoriga/Linguini with Japanese Carbonara

RICE

Rice Pilaf or Steamed Rice

SWEET CONFECTIONS

(choose two)

Red Velvet/White Chocolate Cake/Mango Shortcake/Chocolate Mousse/Blueberry Cheesecake/
Peach and Mango Panna Cotta

BEVERAGE

Iced Tea/Soda

WEDDING PACKAGE D

Soup

Potato Croutons Soup / Greek Egg and Lemon Soup / Japanese Clear Onion Soup / Clear Spinach and Corn Soup / Clear Onion Soup

Pasta

Pasta Con Crema de Funghi / Spaghetti with Chicken Oriental Sauce / Creamy Three Cheese Pasta / Pasta Primavera / Zucchini Pesto Pasta

Beef or Pork

Baked Beef Meatloaf with Mushroom Gravy / Shepherd's Pie

or

Pork Tenderloin Salpicao with Grilled Vegetables and Mashed Potatoes / Herb Pork with Apple Chutney and Mushroom Gravy / Slow-Roasted Honey Glazed Pork / Sweet Soy Pulled Pork / Pork Belly with Slow-Roasted Root Vegetables in Apple Sage Sauce / Honey Cured Ham / Apple Cider Glazed Pork / Pork Meatloaf in Mushroom Pomodoro Sauce

Chicken

Spicy Basil Chicken / Grilled Chicken with Crusty Garlic Chips in Brown Butter Sauce / Chicken Gochujang with Slaw / Steamed Chicken with Garlic Sesame Sauce / 7 Spice Chicken / Chicken in African Rub / Chicken Inasal

Fish

Pesto Crusted Fish / Hawaiian Fish Fillet / Fish Fillet in Coconut Cream and Kaffir Lime Sauce / Fish Fillet in Oyster Citrus Sauce / Seared Fish with Anchovy, Capers and Garlic Sauce / Fish Fillet Al Cartocio

Steamed Rice

Dessert

Coffee Mousse / Mango Mousse / Mini Chocolate Cupcake / Blueberry Mousse / First Kiss Cookies / Brownie Surprise / Chocolate Chip Cookies / Oatmeal Chocolate Chip Cookies / Keylime Shooter

Beverages

Iced Tea or Softdrinks

VENUE INCLUSIONS

- Four (4) hours use of Hive Hall & Garden
- Two (2) hours Ingress; One (1) hour Egress
- Standard Sound System with Projector (2 speakers, 1 equalizer, 1 amplifiers, 1 mixer with 6 inputs, 2 microphones, media player, 8 led lights, projector)
- Electricity (up to 20 amperes)
- Back-up Generator
- Parking Spaces
- Caterer's Area
- Couples Lounge Suite
- Security, Engineering and Maintenance Staff

PACKAGE ESSENTIALS

- Overnight stay at the Citywalk Deluxe Room
- Three layered fondant debutante cake (12x9x6" diameter, edible base)
- Make-up & Hairstyling (Debutante + Mother)
- Milk Tea Bar/Beer Station (100 cups)
- Emcee/Host
- Photo & Video Coverage (2 photographers, 2 videographers, highlights video edit, full video edit)
- Photo Booth (2hrs unlimited)
- On the Day Coordinator

CATERER INCLUSIONS

A Choice of Menu

Complete floral dress-up of reception area

Buffet Table w attractive centrepiece & elegant skirting following the motif

Floral centrepiece for each guest's table

Debutante's table or sofa with backdrop

Tables with floor length mantle

Tiffany Chairs

Presidential Table w elegant floral arrangement and skirting following the motif

Red Carpet

Complete silverware, glassware, flatware

Waiters and buffet attendants in uniform

Ice for drinks & purified drinking water

Food tasting for two (2) persons

FREE 18 Roses or Candles

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DEBUT PACKAGE A

Appetizer (Choose 1)

Tuna with Mayo and Greens/Bruschetta with Tomato Salsa/Nachos with Cheesy Dip/Brown Bread with Ham Cold Cuts /Brown Bread with Tomato and Basil / Honey Mustard Meatballs / Feta Bread with creamy Pesto

Soup (Choose 1)

Pumpkin Soup/Cream of Cucumber/Carrot & Potato Soup/Creamy Mushroom Soup/Dumpling Soup

Chicken

Roasted Chicken with Au Jus Sauce/Chicken Cacciatore/Chicken Fingers with Mushroom Sauce or Herbed Tomato Sauce Chicken al Orange / Szechuan lemon Chicken / Spiced Chicken Teriyaki

Beef or Pork

Medium Spice Korean Beef Stew /Beef Skewered with Barbecue Sauce/Beef in Garlic Sauce/Cheesy Caldereta / Beef Tepanyaki

Breaded Pork with Mushroom Sauce/Sliced Pork Belly with Pineapple Peppered Sauce/Pork Scallopine with Tartare sauce squeezed with Fresh Lemon /Sliced Pork with Hickory Sauce / Tonkatsu

Fish

Oven Baked Fish with Tomato Salsa /Breaded Fish with Herbed Tomato Sauce/Fish Goujons with Honey Mustard Dip/Pan Seared Dory Fish with White Wine Mushroom Sauce

Pasta

Pasta with Japanese Carbonara /Fettuccine with Roasted Garlic and Mushroom Sauce/Baked Pasta with Creamy Pesto Sauce/Putanesca /Pasta Pomodoro / Cajun Chicken Pasta

Vegetable

Open Bar Fresh Lumpia with Deep Fried Wrapper /Eggplant Parmigiana/ Buttered Mixed Vegetable / Vegetable Medley /Mixed Vegetable Au Gratin
Steamed Rice or Rice Pilaf

Dessert (Choose 2)

Fruit Trifle /Crème Brulee /Minty Jello with Peach /Strawberry Mousse /Bread Pudding with Nuts and Chocolate Sauce /Fresh fruits in a shots / Strawberry Mousse

Drink (Choose 1) Free flowing

Lemon Iced Tea/Red Iced Tea/Blue Lemonade

DEBUT PACKAGE A

Appetizer (Choose 1)

Chicken or Tuna cracker patte/ Nachos with cheese dip/ Pizza bread roll/ Clubhouse sandwich/
Sandwich (cheese, egg, tuna, ham & cheese) / Baguette with sliced sausage/
Vegetable tempura with kikoman sweet soy

Soup

Chicken soup/ Crab & corn soup /Asparagus soup/ Mushroom soup/Pumpkin soup/ Seafood chowder
soup / Molo soup

Beef or Pork

Roastbeef with mashed potato and mushroom gravy/ Beef stew/ kare-kare/ Beef salpicao/
Beef broccoli/ Beef teriyaki with vegetable sidings/ Korean short ribs/Pork hamonado/
Baked spareribs/ Pork barbecue sauce/ Pork Teriyaki with sprout sidings/
Pork loin with pineapple glaze/ Pork tonkatsu with tomato or tartar sauce/ Pork steak/ Baby Backribs/
Sweet & sour pork with tofu or bell pepper

Chicken

Chicken pastel/ Chicken cordon bleu/ Chicken curry/ Chicken teriyaki w/sprout sidings/
Baked rosemary and thyme chicken/ Chicken barbecue/ Grilled chicken with hollandaise sauce/
Buffalo wings/ Kung pao chicken/ Buttered chicken/ Chicken lollipop with sweet & chilli sauce or gravy
sauce/Chicken stew

Fish

Fish fillet with tartar, hot salad or sweet & sour sauce/ Fish with tofu/
Baked fish with capers, tomato or bell pepper/ Grilled fish with lemon butter sauce/
Fish casserole/ Seafood casserole/ Seafood medley

Pasta or Vegetables

Fettucine or Penne pasta with creamy carbonara pesto or puttanesca sauce/ Baked macaroni/
Angel hair noodles vegetable oil sauce/ Baked beef lasagna/
Pasta with tomato sundried sauce/ Sotanghon Guisado/ Miki bihon pancit canton
Vegetables with lemon butter sauce/ Vegetable hardener/ Chopsuey/ Grilled Vegetbale/
Vegetable Tempura with kikoman or sweet soy/ Bean sprout Mongolian style/
Eggplant lasagna/ Fresh lumpia in egg wrapper/ Mixed vegetable with oyster sauce/
Sauteed broccoli & Cauliflower/ Creamy quail egg & vegetable/ Vegetable Casserole

Steamed Rice

Dessert

Buco pandan salad/ Fruit salad/ Mango pandan salad/ Almond jelly peach salad/
Leche flan/ Fresh fruits platter/ Coffee jelly/ Choco panacotta/ Mango panacotta/
Assorted Pastries

Drinks (Bottomless)

Cucumber lemonade/ Blue lemonade/ Pink lemonade/ Red iced tea/ Lemon iced tea/
Assorted soda/ Coffee/ Tea

DEBUT PACKAGE A

Vegetable or Pasta

Mixed Vegetables with Chicken flakes , Buttered Vegetables with Bacon and Ham, Lumpiang Hubad with Peanut Sauce, Spring Rolls , Mixed vegetables with Quail Eggs , Potatoes Gratin

Pasta/Noodles

Chicken Alfredo , Spaghetti Bolognese , Macaroni Salad , Spaghetti with Marinara Sauce, Pancit Bihon, Sotanghon Guisado, Bam-I (Mixed Noodles) , Spaghetti (sweet Italian style) , Spaghetti in Tuna Sauce , Baked Macaroni

Beef or Pork Dish

Oriental Beef with Vegetables , Beef Salpicao , Beef Mechado , Beef with young corn in Oyster Sauce , Kare-Kare , Cheesy Beef Caldereta , Beef Asado , Beef Stroganoff , Roast Beef with Mushroom Gravy

Sweet and Chili Pork Ribs , Chinese Pork Spareribs, Pata Hamonado , Pork Asado , Pork Spareribs in Oyster Sauce , Embutido, Sweet & Sour Pork , Deep Fried Porkchop, Lechon Kawali with Atchara, Patatim, Pork Binagoongan, Pork Steak, Menudo with Raisins and Peas, Pork Barbecue , Pork Adobo with Potato, Sweet & Sour Meatball, Pork Estopado, Roast Pork with Mushroom Gravy.

Chicken

Chicken Cordon Bleu | Grilled Chicken with Teriyaki Sauce , Grilled Chicken with Barbecue Sauce, Chicken Inasal with Achara, Hawaiian Chicken, Fried Chicken with Gravy, Buttered Garlic Chicken, Chili Garlic Chicken Wings, Chicken Afritada, Roasted Chicken in Lemon Grass, Chicken Curry, Chicken Adobo, Teriyaki Chicken Fillet.

Seafood

Creamy Baked Fish with Almonds and Cheese, Fish Fillet with choice of Honey Mustard Dip , Tartar Sauce, Oyster Sauce, Fish Fillet Sarciado, Fish Fillet with Tofu and Tausi Beans, Shrimp & Quail Eggs with Mixed Veggies, Relienong Bangus, Sweet & Sour Fish.

Dessert

Leche Flan , Mango-Buco Loco, Lychee Crystal Treat, Assorted Pastries, Assorted Fresh Fruits, Banana cake, Fruit Salad, Mini Cup Cakes, Maja Blanca, Macaroons, Peaches and Lychees Gelatin, Assorted kakanin, Jello Lychee Salad, Crispy banana w/cinnamon and sesame seeds.

Steamed Rice

Beverage

Ice Tea | Unlimited Brewed Coffee w/o creamer

DEBUT PACKAGE A

Appetizer

nachos with salsa fresca/ tomato, basil and cheese bruschetta/ grilled shrimp summer rolls with peanut sauce/ fried japanese maki rolls, wasabi mayo/ smoked ham canapés/ bruschettas with basil tomato salsa & olives / tinapa pate crostinis / tuna melt panini

Soup

seafood chowder/ ham & potato chowder/ crab & corn/ cream of mushroom/ cream of carrot/ cream of spinach/ cream of pumpkin/ cream of asparagus and pea

Beef or Pork

hungarian beef stew/ roast beef in peppercorn sauce with baby potatoes/ roast beef provencale with black olives/ roast beef in mushroom sauce with mashed potato

roast pork in american barbeque/ chinese roast pork with shiitake mushroom/ porkloin in hawaiian sweet chili sauce/ korean pork barbeque

Chicken

boneless chicken teriyaki/ honey barbeque skewers with roasted vegetables/ chicken satay with asian sauce/ baked chicken casserole/ chicken ala peking style/ chicken tenders with honey dijon mustard dip

Fish/Seafood

herbed fish fillet with aioli dip/ baked fish with tomato and cheese/ baked fish casserole/ parmesan crusted fish fillet with wasabi mayo dip/ fish florentine (creamy spinach sauce)/ steamed cobbler in chinese sauce/ fish tenders with ranch dip/ fish tropicale with buttered red & green peppers/ teriyaki glazed fish fillet with nori and sesame seeds

Pasta

alfredo penne with grilled chicken/ seafood marinara/ tomato basil/ shrimp aglio olio/ bolognese/ traditional carbonara/ arrabiata/ altono (tuna in olive oil) grilled chicken pesto/ japchae (korean glass noodles)

Steamed Rice

Dessert

black forest shooters/ banoffee pie shooters/ buco jello lychee creme / almond fruit salad / buco pandan creme / mango pannacotta /blueberry pannacotta/ lemon snowflake bars / chocolate oreo bars / strawberry snowflake bars

Beverages

Houseblend /Red Iced Tea / Cucumber Lemonade



DEBUT PACKAGE B

APPETIZER (Choice of one)

Bacon Wrapped Vegetables with Honey Mustard Dip | Mini Pizza Baguettes | Mini Cheeseburgers | Assorted Mini Sandwiches | Nacho Ole | Hungarian Sausage Bites with Pineapple & Olives

SOUP (Choice of one)

Creamy Pumpkin Soup | Crab & Corn Soup | Cream of Asparagus Soup | Nido Oriental Soup

BEEF

Braised Roast Beef in Broccoli | Beef Stroganoff | Roast Beef Burgundy in Red Wine | Pot Roast Beef in Mushroom Gravy

PORK

Baked Pork Spareribs | Pork Teriyaki w/ Sauteed Bean Sprouts | Hawaiian Pork Rolls | Roast Pork Asado

CHICKEN

Honey Grilled Chicken Breast with Apple Mango Sauce | Chicken Pastel with Mashed Potato Topping | Buttermilk Chicken Tenders with Aioli Dip | Savory Roasted Chicken with Gravy | Chicken Gordon Bleu with Cheesy dressing

SEAFOOD

Grilled Mahi-Mahi with Lemon Butter Sauce | Parmesan-Crusted Fish Tenders with Aioli Dip | Baked Fish in Herbs & Bechamel Sauce | Fish Steaks with Tofu and Black Beans | Cheesy Baked Tahong

PASTA

Classic Carbonara with Ham and Bacon Bits | Pasta Italiano | Cheesy Baked Spaghetti with Meatballs | Baked Chicken Macaroni | Baked Beef Lasagna | Penne in Pesto Crème Sauce

STEAMED RICE

VEGETABLE

Buttered Vegetables with Quail Eggs | Fresh Spring Rolls with Garlic Sauce | Buttered Corn & Carrots | Parmesan Crusted Marble Potatoes, Mushroom & Carrots

DESSERT (Choose one)

Blueberry Panna Cotta | Crème Brulee with Dark Chocolate | Leche Flan | Peaches and Mangoes in Cream | Fruit Salad | Buco Pandan | Buco Lychees in Cream | Fudge Brownie S'mores | Cookie Dough Squares | Banana Cashew Caramel Bars

DEBUT PACKAGE C

Appetizer

Nacho Chips, Tomato Cilantro Salsa | Onion Strings with Lemon Basil Sauce | Smoked Fish Pate, Melba Toast
Assorted Chips w/ Aioli Dip | Prawn Cracker with Vinegar – carrot Dip Mixed Nuts

Soup

Vermicelli w/ Simmered Pork Soup | Healthy Cabbage in Chicken Broth Soup | Chinese Style Spinach & Chicken
Soup | Mixed Mushroom Egg Drop Soup | Country Vegetable Soup

Beef or Pork

Braised Beef w/ Garlic Gravy and Potato Wedges | Braised Beef w/ Paprika Tomato Sauce | Oriental Teriyaki Beef
Stir Fry | Salisbury Steak w/ Mushroom Sauce | Beef Stew w/ Garam Masala | Singaporean Chili Beef
Slow Roast Pork Belly w/ Hainanese Ginger Sauce | Breaded Pork Cutlets, Sweet & Sour Sauce | Pork Schnitzel,
Honey Mustard Sauce or Mushroom Sauce | Pork Katsu w/ Tonkatsu Sauce | Breaded Pork Sukiyaki w/ Tomato
Orange Sauce | Pork Chop Provencale | Stir Fried Pork Tips w/ Vegetable | Pork Strips in Tomato Gravy Sauce w/
Fried Potato.

Chicken

Grilled Chicken Barbeque | Hainanese Chicken w/ Ginger Sauce & Sweet Soy | Chinese Style Fried Chicken
Roasted Garlic Chicken w/ Rosemary Pan Gravy | Roast Italian Chicken | Roast Chicken w/ Ginger, Leek & Garlic

Fish

Breaded Fish, mango – Bell Pepper Salsa | Fish Fillet with Sweet & Sour Sauce | Fish Tempura with Tartar Dressing |
Fish Fillet Ala Pobre | Fish in Black Beans Sauce & Tofu | Salt and Pepper Fish with Sweet Chili Sauce | Fish Fillet ala
Caprice | Garlic Fish Fingers with Chimichuri Aioli

Pasta

Chorizo Pasta, Filipino Style | Mushroom Linguini Carbonara | Pancit Bam- | Penne Bolognese | Chicken &
Mushroom Penne in Tomato Basil | Linguini Alfredo with Ham Bits | Asian Pasta with Grilled Chicken & Nuts

Vegetables

Sauteed Chinese Vegetable | Sauteed Herb Vegetable | Buttered Summer Vegetable | Steamed Vegetables with
Toasted Garlic & Oregano Butter Sauce | Mixed Vegetable with Garlic Hoisin

Desserts

Banana Bars | Blondies | Coston Crème Blondies | Cashew Brownies | Café Latte Brownies | Dark chocolate Brownies |
Peanut Brownies | White Chocolate Chip Brownies | Butterscotch Bars | Cake Bar Chocolate | Cake Bar Pandan | Cake
Bar Ube / Caramel Cake Bar | Chocolate Revel Bars | Mini Banana Cupcake with Marshmallows | Mini Red velvet
Cupcake with marshmallows | Salted Caramel Bars | Peanut Butter & Chocolate Bars | Taro Crumb bar

Beverage

Lemon Iced Tea

DEBUT PACKAGE C

SOUP OR SALAD

Cream of Mushroom Soup | Cream of Asparagus Soup | Crab & Corn Soup |
Cream of Pumpkin Soup | Cream of Broccoli & Cauliflower Soup with Sour Cream | Potato Leek Soup

Caesar Salad | Sicilian Salad | Macaroni Salad | Potato Salad | Asian Salad | Russian Salad | Mandarin
Salad | Posh Salad (*Greens with Apples, and Cheese served with Roasted Sesame Dressing*) | Tuna
Salad | Egg Salad | Crispy Chicken Salad

BEEF

*Pot Roast Beef with Mushroom Sauce | *Spanish Beef with Green Olives | Korean Beef Stew |
Salisbury Beef Steak with Mornay Sauce | Callos Madrinela | Beef Kare – Kare with Shrimp Paste

PORK OR CHICKEN

Smoked Pork Hickory | Pork & Mushroom Ala Jillo | Porkloin with Mornay Sauce |
Crispy Pork Kare-Kare with Shrimp Paste | Hawaiian Pork Aloha | Salt & Pepper Pork | Grilled Liempo
Herbed Roast Chicken with Mango Chutney | Baked Hoisin Chicken | Chinese Fried Chicken with
Brown Sauce | *Grilled Chicken Teriyaki | *Mediterranean Chicken Kebab with Sour Cream |
Chicken Pastel with Crust

FISH

Pan Seared Fish Fillet with Lemon Butter Sauce | Baked Fish Fillet w/ Basil Cream Sauce | Pan-Seared
Fish Fillet with Pineapple Cilantro Salsa | Parmesan Crusted Fish Fillet with Aioli Dip | Fish Fillet with
Black Beans and Tofu | Fish Finger with Honey Mustard Sauce

PASTA AND VEGETABLE

Linguine Chicken Al Pesto | *Lasagna Al Forno | Penne Arabiata 'hot & spicy pasta' | *Oriental Noodles
with Black Mushroom | Spaghetti Bolognese | Spaghetti Puttanesca with Black Olives & Anchovies |
Linguine Supremo | Fettuccine Carbonara | Cheesy Baked Mac | Baked Spaghetti
Fettuccine Sardine Al Pesto
Mixed Vegetable with Oyster Sauce | Aubergine Parmigiana | *Potato Au Gratin |
Mixed Vegetable with Seafood | Vegetable Ham Primavera

Steamed Pandan Rice

DESSERT

Brownies | Coffee Jelly | Buko Pandan | Mango Panacotta | *Mango Crepe |
Leche Flan | Mango Tapioca | Mini Cream Puff | Fruit Salad

BEVERAGES

Fruit Punch w/ Apple Slice | Assorted Soft drinks | Lemon Iced Tea

DEBUT PACKAGE D

SOUP

Pumpkin | French Onion | Asparagus | Double Mushroom

BEEF OR PORK

Pot Roast Beef with Mushroom Gravy | Tender Braised Beef | Beef Stroganoff

or

Texas Smoked BBQ Pork Ribs | Honey - Mustard Por k Scallopini | Pork Humba with Dried Mushroom

CHICKEN

Chicken and Herb with Ham and Mango Sauce | Chicken Cordon Bleu | Chicken Parmesan

SEAFOOD

Fish Fillet Meuniere | Shrimp and Mussel in Garlic Sauce | Seafood Gumbo

VEGETABLE

Eggplant Lasagna | Creamy Green Beans and Mushrooms | Cream Vegetables with Quail Eggs

PASTA

Puttanesca | Spaghetti Parmigiana | Fettucine Alfredo | Aglio e Olio

Steamed Pandan Rice

DESSERT

Fruits and Jelly with Cream | Coffee Panna Cotta | Heavenly Gelatin

BEVERAGES

Raspberry Iced Tea

DEBUT PACKAGE D

SOUP

Cream of Pumpkin/Cream of Spinach/Potato, Garlic and Cheese Soup

SALAD

Balsamic Vinaigrette Salad/Oriental Salad/Caesar Salad

PORK

Roasted Pork Shoulder with apple & sage/Pepper and Garlic Roast Pork/Asian Roast Porkloin with Mushroom/Pork Picatta with Tomato & Basil Sauce

CHICKEN

Chicken in Cream Cheese with Ham & Asparagus/Chicken pepper Steak/Chicken & Chorizo Casserole/Creamy Chicken Parmegiana/Grilled Chicken Barbecue/Chicken Supreme/Crispy Garlic Chicken

FISH

Pan-seared Fish with lemon butter sauce/Fish Goujon with Ginger Mayo Sauce/Crunchy Fish Fillet with Tartar Dip/Baked Fish with Pesto Sauce/Fish Tempura/Buttered Fish with Salsa

VEGETABLE

Glazed Garden Vegetables/Mixed Buttered Vegetables/Rainbow Medley of Vegetables

PASTA

Annato Pasta/Fettuccine with Carbonara sauce/Spaghetti ala Primavera/Spaghetti with Creamy Spinach Pomodoro/Pasta Amoriga/Linguini with Japanese Carbonara

RICE

Rice Pilaf or Steamed Rice

SWEET CONFECTIONS

(choose two)

Red Velvet/White Chocolate Cake/Mango Shortcake/Chocolate Mousse/Blueberry Cheesecake/
Peach and Mango Panna Cotta

BEVERAGE

Iced Tea/Soda

DEBUT PACKAGE D

Soup

Potato Croutons Soup / Greek Egg and Lemon Soup / Japanese Clear Onion Soup / Clear Spinach and Corn Soup / Clear Onion Soup

Pasta

Pasta Con Crema de Funghi / Spaghetti with Chicken Oriental Sauce / Creamy Three Cheese Pasta / Pasta Primavera / Zucchini Pesto Pasta

Beef or Pork

Baked Beef Meatloaf with Mushroom Gravy / Shepherd's Pie

or

Pork Tenderloin Salpicao with Grilled Vegetables and Mashed Potatoes / Herb Pork with Apple Chutney and Mushroom Gravy / Slow-Roasted Honey Glazed Pork / Sweet Soy Pulled Pork / Pork Belly with Slow-Roasted Root Vegetables in Apple Sage Sauce / Honey Cured Ham / Apple Cider Glazed Pork / Pork Meatloaf in Mushroom Pomodoro Sauce

Chicken

Spicy Basil Chicken / Grilled Chicken with Crusty Garlic Chips in Brown Butter Sauce / Chicken Gochujang with Slaw / Steamed Chicken with Garlic Sesame Sauce / 7 Spice Chicken / Chicken in African Rub / Chicken Inasal

Fish

Pesto Crusted Fish / Hawaiian Fish Fillet / Fish Fillet in Coconut Cream and Kaffir Lime Sauce / Fish Fillet in Oyster Citrus Sauce / Seared Fish with Anchovy, Capers and Garlic Sauce / Fish Fillet Al Cartocio

Steamed Rice

Dessert

Coffee Mousse / Mango Mousse / Mini Chocolate Cupcake / Blueberry Mousse / First Kiss Cookies / Brownie Surprise / Chocolate Chip Cookies / Oatmeal Chocolate Chip Cookies / Keylime Shooter

Beverages

Iced Tea or Softdrinks

VENUE INCLUSIONS

- Four (4) hours use of chosen venue
- Two (2) hours Ingress; One (1) hour Egress
- Standard Sound System with Projector (2 speakers, 1 equalizer, 1 amplifiers, 1 mixer with 6 inputs, 2 microphones, media player, 8 led lights, projector)
- Electricity (up to 20 amperes)
- Back-up Generator
- Parking Spaces
- Caterer's Area
- Couples Lounge Suite
- Security, Engineering and Maintenance Staff

PAYMENT TERMS

1. Reservation Fee
(Php 20,000, non-refundable)
(UPON CONFIRMATION)
2. 50% Down payment
(30 DAYS AFTER RESERVATION)
3. 20% Down payment
(180 DAYS BEFORE THE EVENT)
4. 20% Down payment
(90 DAYS BEFORE THE EVENT)
5. 10% Final payment
(2 WEEKS BEFORE THE EVENT)

SECURITY DEPOSIT

(for incidental charges, to be paid 2 weeks before the event)

Php 10,000 / per venue (to be refunded 7 days after the event)

PACKAGES	GUEST #	RATE
HALL ONLY	100 guests	P60,000*
HALL & GARDEN	100-180 guests *Max of 280 guests by Dec 2019	P78,000*

*Exclusive of 12% VAT

*Exclusive of Corkage Fee

VENUE INCLUSIONS

- Four (4) hours use of Hive Garden
- Two (2) hours Ingress; One (1) hour Egress
- Standard Sound System with Projector (2 speakers, 1 equalizer, 1 amplifiers, 1 mixer with 6 inputs, 2 microphones, media player, 8 led lights, projector)
- Electricity (up to 20 amperes)
- Back-up Generator
- Parking Spaces
- Caterer's Area
- Couples Lounge Suite
- Security, Engineering and Maintenance

CATERER INCLUSIONS

- A Choice of Menu
- Buffet Table w attractive centrepiece & elegant skirting following the motif
- Floral centrepiece for each guest's table
- Tables with floor length mantle
- Tiffany Chairs
- Complete silverware, glassware, flatware
- Waiters and buffet attendants in uniform
- Ice for drinks & purified drinking water
- Food tasting for two (2) persons

PACKAGE	CHOICE OF CATERERS	RATE FOR 80PAX	PER HEAD RATE *in excess of 80PAX
All Occasion Package Garden Only	Jordan Donovan Catering Dabiana's Catering Services	P78,500*	P550*

*Exclusive of 12% VAT

PAYMENT TERMS

1. Reservation Fee (Php 20,000, non-refundable) ————— Upon confirmation
2. 50% Down payment ————— 30 days after reservation
3. 20% Down payment ————— 180 days before date of event
4. 20% Down payment ————— 90 days before date of event
5. 10% Final payment ————— 2 weeks before the event

SECURITY DEPOSIT (for incidental charges, to be paid 2 weeks before the event)

Php 10,000 / per venue (to be refunded 7 days after the event)

www.gardenhiveeventsplaceantipolo.com

09276426706 / 09215481012 / 09197172047

gardenhiveeventsplaceantipolo@gmail.com / management.gardenhive@gmail.com

ALL OCCASION PACKAGE

PORK

Pork hamonado/ Baked spareribs/ Pork barbecue sauce/ Pork Teriyaki with sprout sidings/
Porkloin with pineapple glaze,/ Pork tonkatsu with tomato or tartar sauce/ Pork steak/ Baby
Backribs/ Sweet & sour pork with tofu or bell pepper

CHICKEN

Chicken pastel/ Chicken cordon bleu/ Chicken curry/ Chicken teriyaki w/sprout sidings/ Baked
rosemary and thyme chicken/ Chicken barbecue/ Grilled chicken with hollandaise sauce/
Buffalo wings/ Kung pao chicken/ Buttered chicken/ Chicken lollipop with sweet & chilli sauce
or gravy sauce/Chicken stew

FISH

Fish fillet with tartar, hot salad or sweet & sour sauce/ Fish with tofu/ Baked fish with capers,
tomato or bell pepper/ Grilled fish with lemon butter sauce/ Fish casserole/ Seafood
casserole/ Seafood medley

PASTA or VEGETABLES

Fettucine or Penne pasta with creamy carbonara pesto or puttanesca sauce/ Angel hair
noodles vegetable oil sauce/ Baked macaroni/ Baked beef lasagna/ Pasta with tomato
sundried sauce/ Sotanghon Guisado/ Miki bihon pancit canton
Vegetables with lemon butter sauce/ Vegetable hardener/ Chopsuey/ Grilled Vegetbale/
Vegetable Tempura with kikoman or sweet soy/ Bean sprout Mongolian style/ Eggplant
lasagna/ Fresh lumpia in egg wrapper/ Mixed vegetable with oyster sauce/ Sauteed broccoli
& Cauliflower/ Creamy quail egg & vegetable/ Vegetable Casserole

STEAMED RICE

DESSERT

Buco pandan salad/ Fruit salad/ Mango pandan salad/ Almond jelly peach salad/ Leche flan/
Fresh fruits platter/ Coffee jelly/ Choco panacotta/ Mango panacotta/ Assorted Pastries

DRINKS (Bottomless)

Cucumber lemonade/ Blue lemonade/ Pink lemonade/ Red iced tea/ Lemon iced tea/
Assorted soda/ Coffee/ Tea

ALL OCCASION PACKAGE

Choice of Soup

Cream of mushroom Soup | Crab and Corn Soup | Pumpkin Soup | Vegetable Soup | Cream of Chicken Soup | Cream of Corn Soup | Sotanghon Soup

Choice of Vegetable or Pasta

Chopsuey Special | Mixed Vegetable with Chicken Flakes | Buttered vegetables with Bacon and Ham | Lumpiang Hubad with peanut sauce | Spring Rolls | Mixed Vegetables with Quail Egg | Chicken Alfredo | Spaghetti Bolognese | Macaroni Salad | Baked Spaghetti | Pancit Bihon | Sotanghon Guisado | Spaghetti Italian Style | Spaghetti in Tuna Sauce | Bake Macaroni

Choice of Pork

Sweet Chili Pork Ribs | Chinese Pork Spareribs | Pork in Lettuce Wrap | Pata Hamonado | Pork Spareribs in Barbecue Sauce | Pork Asado | Pork Spareribs in Oyster Sauce | Embutido | Sweet and Sour Pork | Patatim | Pork Binagoongan | Pork Steak | Menudo with Raisins and Peas | Pork Barbecue | Pork Adobo with Egg | Sweet and Sour Meatball | Roast Pork with Mushroom Gravy

Choice of Chicken

Chicken Cordon Bleu | Bake Chicken with Teriyaki Sauce | Grilled Chicken with Barbecue Sauce | Chicken Pastel | Chicken Inasal with Atchara | Hawaiian Chicken | Buttered Garlic Chicken | Chili Garlic Chicken Wings | Roasted Chicken in Lemongrass | Chicken Curry | Chicken Adobo | Garlic Fried Chicken | Teriyaki Chicken Fillet

Choice of Seafood

Creamy baked fish with Almond | Fish Fillet with choice of Honey mustard dip, Tartar Sauce, Chili Garlic Sauce | Oyster Sauce | Fish Fillet with Tofu and Tausi Beans | Tanigue Steak | Grilled Tuna in Lemon Sauce | Shrimp and Quail Eggs with Mixed Veggies | Rellenong Bangus | Sweet and Sour Fish

Choice of Dessert

Mango-Buco Loco | Lychee Crystal Treat | Assorted Pastries | Assorted Fresh Fruits | Banana Cake | Fruit Salad | Maja Blanca | Macaroons | Peaches and Lychees Gelatin | Assorted kakanin | Jello | Lychee Salad | Banana with cinnamon and sesame seeds

Steamed Rice

Beverage

Ice Tea | Unlimited Brewed Coffee

VENUE INCLUSIONS

- Four (4) hours use of Hive Hall & Garden
- Two (2) hours Ingress; One (1) hour Egress
- Standard Sound System with Projector (2 speakers, 1 equalizer, 1 amplifiers, 1 mixer with 6 inputs, 2 microphones, media player, 8 led lights, projector)
- Electricity (up to 20 amperes)
- Back-up Generator
- Parking Spaces
- Caterer's Area
- Couples Lounge Suite
- Security, Engineering and Maintenance Staff

CATERER INCLUSIONS

- A Choice of Menu
- Buffet Table w attractive centrepiece & elegant skirting following the motif
- Floral centrepiece for each guest's table
- Tables with floor length mantle
- Tiffany Chairs
- Complete silverware, glassware, flatware
- Waiters and buffet attendants in uniform
- Ice for drinks & purified drinking water
- Food tasting for two (2) persons

PACKAGE	CHOICE OF CATERERS	RATE FOR 100PAX	PER HEAD RATE *in excess of 100PAX
All Occasion Package	Jordan Donovan Catering Dabiana's Catering Services	P130,000*	P550*

*Exclusive of 12% VAT

PAYMENT TERMS

1. Reservation Fee (Php 20,000, non-refundable) _____ Upon confirmation
2. 50% Down payment _____ 30 days after reservation
3. 20% Down payment _____ 180 days before date of event
4. 20% Down payment _____ 90 days before date of event
5. 10% Final payment _____ 2 weeks before the event

SECURITY DEPOSIT (for incidental charges, to be paid 2 weeks before the event)

Php 10,000 / per venue (to be refunded 7 days after the event)

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ALL OCCASION PACKAGE

PORK

Pork hamonado/ Baked spareribs/ Pork barbecue sauce/ Pork Teriyaki with sprout sidings/
Porkloin with pineapple glaze,/ Pork tonkatsu with tomato or tartar sauce/ Pork steak/ Baby
Backribs/ Sweet & sour pork with tofu or bell pepper

CHICKEN

Chicken pastel/ Chicken cordon bleu/ Chicken curry/ Chicken teriyaki w/sprout sidings/ Baked
rosemary and thyme chicken/ Chicken barbecue/ Grilled chicken with hollandaise sauce/
Buffalo wings/ Kung pao chicken/ Buttered chicken/ Chicken lollipop with sweet & chilli sauce
or gravy sauce/Chicken stew

FISH

Fish fillet with tartar, hot salad or sweet & sour sauce/ Fish with tofu/ Baked fish with capers,
tomato or bell pepper/ Grilled fish with lemon butter sauce/ Fish casserole/ Seafood
casserole/ Seafood medley

PASTA or VEGETABLES

Fettucine or Penne pasta with creamy carbonara pesto or puttanesca sauce/ Angel hair
noodles vegetable oil sauce/ Baked macaroni/ Baked beef lasagna/ Pasta with tomato
sundried sauce/ Sotanghon Guisado/ Miki bihon pancit canton
Vegetables with lemon butter sauce/ Vegetable hardener/ Chopsuey/ Grilled Vegetbale/
Vegetable Tempura with kikoman or sweet soy/ Bean sprout Mongolian style/ Eggplant
lasagna/ Fresh lumpia in egg wrapper/ Mixed vegetable with oyster sauce/ Sauteed broccoli
& Cauliflower/ Creamy quail egg & vegetable/ Vegetable Casserole

STEAMED RICE

DESSERT

Buco pandan salad/ Fruit salad/ Mango pandan salad/ Almond jelly peach salad/ Leche flan/
Fresh fruits platter/ Coffee jelly/ Choco panacotta/ Mango panacotta/ Assorted Pastries

DRINKS (Bottomless)

Cucumber lemonade/ Blue lemonade/ Pink lemonade/ Red iced tea/ Lemon iced tea/
Assorted soda/ Coffee/ Tea

ALL OCCASION PACKAGE

Choice of Soup

Cream of mushroom Soup | Crab and Corn Soup | Pumpkin Soup | Vegetable Soup | Cream of Chicken Soup | Cream of Corn Soup | Sotanghon Soup

Choice of Vegetable or Pasta

Chopsuey Special | Mixed Vegetable with Chicken Flakes | Buttered vegetables with Bacon and Ham Lumpiang | Hubad with peanut sauce | Spring Rolls | Mixed Vegetables with Quail Egg | Chicken Alfredo | Spaghetti Bolognese | Macaroni Salad | Baked Spaghetti | Pancit Bihon | Sotanghon Guisado | Spaghetti Italian Style | Spaghetti in Tuna Sauce | Bake Macaroni

Choice of Pork

Sweet Chili Pork Ribs | Chinese Pork Spareribs | Pork in Lettuce Wrap | Pata Hamonado | Pork Spareribs in Barbecue Sauce | Pork Asado | Pork Spareribs in Oyster Sauce | Embutido | Sweet and Sour Pork | Patatim | Pork Binagoongan | Pork Steak | Menudo with Raisins and Peas | Pork Barbecue | Pork Adobo with Egg | Sweet and Sour Meatball | Roast Pork with Mushroom Gravy

Choice of Chicken

Chicken Cordon Bleu | Bake Chicken with Teriyaki Sauce | Grilled Chicken with Barbecue Sauce | Chicken Pastel | Chicken Inasal with Atchara | Hawaiian Chicken | Buttered Garlic Chicken | Chili Garlic Chicken Wings | Roasted Chicken in Lemongrass | Chicken Curry | Chicken Adobo | Garlic Fried Chicken | Teriyaki Chicken Fillet

Choice of Seafood

Creamy baked fish with Almond | Fish Fillet with choice of Honey mustard dip, Tartar Sauce, Chili Garlic Sauce | Oyster Sauce | Fish Fillet with Tofu and Tausi Beans | Tanigue Steak | Grilled Tuna in Lemon Sauce | Shrimp and Quail Eggs with Mixed Veggies | Rellenong Bangus | Sweet and Sour Fish

Choice of Dessert

Mango-Buco Loco | Lychee Crystal Treat | Assorted Pastries | Assorted Fresh Fruits | Banana Cake | Fruit Salad | Maja Blanca | Macaroons | Peaches and Lychees Gelatin | Assorted kakanin | Jello | Lychee Salad | Banana with cinnamon and sesame seeds

Steamed Rice

Beverage

Ice Tea | Unlimited Brewed Coffee

VENUE INCLUSIONS

- Four (4) hours use of Hive Hall & Garden
- Two (2) hours Ingress; One (1) hour Egress
- Standard Sound System with Projector (2 speakers, 1 equalizer, 1 amplifiers, 1 mixer with 6 inputs, 2 microphones, media player, 8 led lights, projector)
- Electricity (up to 20 amperes)
- Back-up Generator
- Parking Spaces
- Caterer's Area
- Couples Lounge Suite
- Security, Engineering and Maintenance Staff

PACKAGE ESSENTIALS

- Overnight stay at the Citywalk Deluxe Room for two (2) with breakfast
- Two layered fondant wedding cake (12x9x6" diameter, edible base)
- Make-up & Hairstyling (Bride & Groom)
- Entourage Flowers (Carnation, Roses, Astro, Buttons with fillers and foliage)
- Bridal Car (3hrs use - Antipolo only)
- Milk Tea Bar (80 cups)
- Photobooth (2hrs unlimited shots & printing)
- On-the-Day Coordination (From Hotel to Church to Reception)

CATERER INCLUSIONS

A Choice of Menu

Complete floral dress-up of wedding reception area

Buffet Table w attractive centrepiece & elegant skirting following the motif

Floral centrepiece & tea lights for each guest's table

Couple's table or sofa with backdrop

Tables with floor length mantle

Tiffany Chairs

Presidential Table w elegant floral arrangement and skirting following the motif

Bottle of wine for bridal toast

Red Carpet

Complete silverware, glassware, flatware

Waiters and buffet attendants in uniform

Ice for drinks & purified drinking water

FREE food tasting for two (2) persons

www.gardenhiveeventsplaceantipolo.com

09276426706 / 09215481012 / 09197172047

gardenhiveeventsplaceantipolo@gmail.com / management.gardenhive@gmail.com



WEEKDAY WEDDING PACKAGES

Hive Hall & Garden

Package is good for 100 guests only
(Upgrade up to 280 guests by Dec 2019)

PACKAGES	CHOICE OF CATERER/S	RATE FOR 100PAX	PER HEAD RATE *in excess of 100PAX
Weekday Wedding	Jordan Donovan Catering	P188,880*	P550*

*Exclusive of 12% VAT

PAYMENT TERMS

1. Reservation Fee (Php 20,000, non-refundable) _____ Upon confirmation
2. 50% Down payment _____ 30 days after reservation
3. 20% Down payment _____ 180 days before date of event
4. 20% Down payment _____ 90 days before date of event
5. 10% Final payment _____ 2 weeks before the event

SECURITY DEPOSIT (for incidental charges, to be paid 2 weeks before the event)

Php 10,000 / per venue (to be refunded 7 days after the event)

OTHER PACKAGES: Wedding, Debut, All Occassion, Venue Only

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WEEKDAY WEDDING PACKAGE

Vegetable or Pasta

Mixed Vegetables with Chicken flakes , Buttered Vegetables with Bacon and Ham, Lumpiang Hubad with Peanut Sauce, Spring Rolls , Mixed vegetables with Quail Eggs , Potatoes Gratin

Pasta/Noodles

Chicken Alfredo , Spaghetti Bolognese , Macaroni Salad , Spaghetti with Marinara Sauce, Pancit Bihon, Sotanghon Guisado, Bam-I (Mixed Noodles) , Spaghetti (sweet Italian style) , Spaghetti in Tuna Sauce , Baked Macaroni

Beef or Pork Dish

Oriental Beef with Vegetables , Beef Salpicao , Beef Mechado , Beef with young corn in Oyster Sauce , Kare-Kare , Cheesy Beef Caldereta , Beef Asado , Beef Stroganoff , Roast Beef with Mushroom Gravy

Sweet and Chili Pork Ribs , Chinese Pork Spareribs, Pata Hamonado , Pork Asado , Pork Spareribs in Oyster Sauce , Embutido, Sweet & Sour Pork , Deep Fried Porkchop, Lechon Kawali with Atchara, Patatim, Pork Binagoongan, Pork Steak, Menudo with Raisins and Peas, Pork Barbecue , Pork Adobo with Potato, Sweet & Sour Meatball, Pork Estopado, Roast Pork with Mushroom Gravy.

Chicken

Chicken Cordon Bleu | Grilled Chicken with Teriyaki Sauce , Grilled Chicken with Barbecue Sauce, Chicken Inasal with Achara, Hawaiian Chicken, Fried Chicken with Gravy, Buttered Garlic Chicken, Chili Garlic Chicken Wings, Chicken Afritada, Roasted Chicken in Lemon Grass, Chicken Curry, Chicken Adobo, Teriyaki Chicken Fillet.

Seafood

Creamy Baked Fish with Almonds and Cheese, Fish Fillet with choice of Honey Mustard Dip , Tartar Sauce, Oyster Sauce, Fish Fillet Sarciado, Fish Fillet with Tofu and Tausi Beans, Shrimp & Quail Eggs with Mixed Veggies, Relienong Bangus, Sweet & Sour Fish.

Dessert

Leche Flan , Mango-Buco Loco, Lychee Crystal Treat, Assorted Pastries, Assorted Fresh Fruits, Banana cake, Fruit Salad, Mini Cup Cakes, Maja Blanca, Macaroons, Peaches and Lychees Gelatin, Assorted kakanin, Jello Lychee Salad, Crispy banana w/cinnamon and sesame seeds.

Steamed Rice

Beverage

Ice Tea | Unlimited Brewed Coffee w/o creamer

VENUE INCLUSIONS

- Four (4) hours use of Hive Hall & Garden
- Two (2) hours Ingress; One (1) hour Egress
- Standard Sound System with Projector (2 speakers, 1 equalizer, 1 amplifiers, 1 mixer with 6 inputs, 2 microphones, media player, 8 led lights, projector)
- Electricity (up to 20 amperes)
- Back-up Generator
- Parking Spaces
- Caterer's Area
- Security, Engineering and Maintenance Staff

PACKAGE ESSENTIALS

OPTION 1:

- Milkshake Bar
- Dessert Buffet

OPTION 2:

- Milkshake Bar
- Nachos Station
- French Fries Cart
- Candy Buffet

OPTION 3:

- Milkshake Bar
- Nachos Station
- French Fries Cart
- Donut Wall

CATERER INCLUSIONS

A Choice of Menu

Buffet Table w attractive centrepiece & elegant skirting following the motif

Balloon centrepiece for each guest's table

Tables with floor length mantle

Mono Block Chairs w cover

Complete silverware, glassware, flatware

Waiters and buffet attendants in uniform

Ice for drinks & purified drinking water

Food tasting for two (2) persons



KIDDIE PARTY PACKAGES

Hive Hall / Garden
 Package is good for 80 guests only
 (Upgrade up to 280 guests by Dec 2019)

VENUE	RATE FOR 80PAX	PER HEAD RATE *in excess of 80PAX
Garden Only	P100,000*	P450*
Hall Only	P130,000*	P450*
Hall & Garden	P150,000*	P450*

*Exclusive of 12% VAT

PAYMENT TERMS

1. Reservation Fee (Php 20,000, non-refundable) _____ Upon confirmation
2. 50% Down payment _____ 30 days after reservation
3. 20% Down payment _____ 180 days before date of event
4. 20% Down payment _____ 90 days before date of event
5. 10% Final payment _____ 2 weeks before the event

SECURITY DEPOSIT (for incidental charges, to be paid 2 weeks before the event)
 Php 10,000 / per venue (to be refunded 7 days after the event)

OTHER PACKAGES: Weekday Wedding, Wedding, All Occassion, Venue Only

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KIDDIE PARTY PACKAGE

Vegetable or Pasta

Chopsuey Speciall Mixed Vegetable with Chicken Flakes | Buttered vegetables with Bacon and Ham Lumpiang Hubad with peanut sauce | Spring Rolls | Mixed Vegetables with Quail Egg

Chicken Alfredo | Spaghetti Bolognese | Macaroni Salad | Baked Spaghetti | Pancit Bihon Sotanghon Guisado | Spaghetti Italian Style | Spaghetti in Tuna Sauce | Bake Macaroni

Pork

Sweet Chili Pork Ribs | Chinese Pork Spareribs | Pork in Lettuce Wrap | Pata Hamonado Pork Spareribs in Barbecue Sauce | Pork Asado | Pork Spareribs in Oyster Sauce | Embutido Sweet and Sour Pork | Patatim | Pork Binagoongan | Pork Steak | Menudo with Raisins and Peas Pork Barbecue | Pork Adobo with Egg | Sweet and Sour Meatball | Roast Pork with Mushroom Gravy

Chicken

Chicken Cordon Bleu | Bake Chicken with Teriyaki Sauce | Grilled Chicken with Barbecue Sauce | Chicken Pastel | Chicken Inasal with Atchara | Hawaiian Chicken | Buttered Garlic Chicken Chili | Garlic Chicken Wings | Roasted Chicken in Lemongrass | Chicken Curry | Chicken Adobo | Garlic Fried Chicken | Teriyaki Chicken Fillet

Seafood

Creamy baked fish with Almond | Fish Fillet with choice of Honey mustard dip, Tartar Sauce, Chili Garlic Sauce | Oyster Sauce | Fish Fillet with Tofu and Tausi Beans | Tanigue Steak | Grilled Tuna in Lemon Sauce | Shrimp and Quail Eggs with Mixed Veggies | Rellenong Bangus | Sweet and Sour Fish

Steamed Rice

Dessert

Mango-Buco Loco | Lychee Crystal Treat | Assorted Pastries | Assorted Fresh Fruits | Banana Cake | Fruit Salad | Maja Blanca | Macaroons | Peaches and Lychees Gelatin | Assorted kakanin | Jello Lychee Salad | Banana with cinnamon and sesame seeds

Beverage

Iced Tea

KIDDIE PARTY PACKAGE

PORK

Pork hamonado/ Baked spareribs/ Pork barbecue sauce/ Pork Teriyaki with sprout sidings/
Porkloin with pineapple glaze,/ Pork tonkatsu with tomato or tartar sauce/ Pork steak/ Baby
Backribs/ Sweet & sour pork with tofu or bell pepper

CHICKEN

Chicken pastel/ Chicken cordon bleu/ Chicken curry/ Chicken teriyaki w/sprout sidings/ Baked
rosemary and thyme chicken/ Chicken barbecue/ Grilled chicken with hollandaise sauce/
Buffalo wings/ Kung pao chicken/ Buttered chicken/ Chicken lollipop with sweet & chilli sauce
or gravy sauce/Chicken stew

FISH

Fish fillet with tartar, hot salad or sweet & sour sauce/ Fish with tofu/ Baked fish with capers,
tomato or bell pepper/ Grilled fish with lemon butter sauce/ Fish casserole/ Seafood
casserole/ Seafood medley

PASTA or VEGETABLES

Fettucine or Penne pasta with creamy carbonara pesto or puttanesca sauce/ Angel hair
noodles vegetable oil sauce/ Baked macaroni/ Baked beef lasagna/ Pasta with tomato
sundried sauce/ Sotanghon Guisado/ Miki bihon pancit canton

Vegetables with lemon butter sauce/ Vegetable hardener/ Chopsuey/ Grilled Vegetbale/
Vegetable Tempura with kikoman or sweet soy/ Bean sprout Mongolian style/ Eggplant
lasagna/ Fresh lumpia in egg wrapper/ Mixed vegetable with oyster sauce/ Sauteed broccoli
& Cauliflower/ Creamy quail egg & vegetable/ Vegetable Casserole

STEAMED RICE

DESSERT

Buco pandan salad/ Fruit salad/ Mango pandan salad/ Almond jelly peach salad/ Leche flan/
Fresh fruits platter/ Coffee jelly/ Choco panacotta/ Mango panacotta/ Assorted Pastries

DRINKS (Bottomless)

Cucumber lemonade/ Blue lemonade/ Pink lemonade/ Red iced tea/ Lemon iced tea/
Assorted soda/ Coffee/ Tea

KIDDIE PARTY PACKAGE

Set A

Party Spaghetti
Chicken Lollipop
Nachos with Cheese Dip
Cheese Panini

Set B

Penne with Cheese
Hotdog on Stick
Cupcake
Pineapple and cheese tea sandwich

Set C

Baked Chicken Macaroni
Mini Cheeseburger
Pork BBQ
Mini Sandwich

Set D

Baked Spaghetti
Hotdog Waffles
Chicken Nuggets
Chocolate Chip Cookies

Set E

Fettuccini with Chicken Carbonara Sauce
Hotdog on Stick
Mini Sandwich
Ham and Cheese Croquettes