



Christmas Menu

Celebrate the season with our gourmet delights! From savory roasts to sweet treats, we've curated a menu that guarantees a festive feast.





BANQUET

PREMIUM CHRISTMAS PACKAGE

PHP 338,000 NETT for 100 persons

Extra Person: Php 2,500 nett

- Use of the function room for 5 hours (7:00 pm to 12:00 mn)
- Premium Dinner Buffet with one round of Ice Tea and Flowing Coffee and Tea
 - Stage with Theme Decoration and Centerpiece
 - Mobile Lights and Sounds
 - Electronic Signage
 - WIFI Access – 5 mbps
 - Complimentary car passes for the 10% total attendees
- 1 Gift Certificate for Overnight Stay in a Standard Room with Buffet breakfast for two persons at the Flavors Restaurant
- 1 Gift Certificate of Lunch or Dinner Buffet in Flavors Restaurant for two persons
 - 1 KEG of Local Beer (30 Liters)
 - Bar Consumable worth Php 10,000 nett
- Complimentary one (1) hour ingress and egress



BANQUET

PREMIUM CHRISTMAS PACKAGE

PHP 195,000 NETT for 50 persons

Extra Person: Php 2,500 nett

- Use of the function room for 5 hours (7:00 pm to 12:00 mn)
- Premium Dinner Buffet with one round of Ice Tea and Flowing Coffee and Tea
 - Stage with Theme Decoration and Centerpiece
 - Mobile Lights and Sounds
 - Electronic Signage
 - WIFI Access – 5 mbps
 - Complimentary car passes for the 10% total attendees
- 1 Gift Certificate for Overnight Stay in a Standard Room with Buffet breakfast for two persons at the Flavors Restaurant
- 1 Gift Certificate of Lunch or Dinner Buffet in Flavors Restaurant for two persons
 - 1 KEG of Local Beer (15 Liters)
 - Bar Consumable worth Php 5,000 nett
- Complimentary one (1) hour ingress and egress

Term and Conditions:

- Rate is valid until December 2024 and subject to change without prior notice.
- Upgrade in the decoration is subject to charge depending on the preference.
- Rate is inclusive of VAT, Taxes and Service Charge
- Additional ingress may apply charges



Salad and Appetizer

SET A

Tanigue Ceviche
Mixed Green Garden Salad with Dressings
Sausage and Pasta Salad
Onion, Tomato and Cilantro Salad

SET B

Crab Louie Salad
Tofu Mango and Crab Salad
New Potato Salad with Egg Bacon and Chives
Chicken Pesto Pasta Salad

SET C

Apple, Celery and Walnut Salad
Romaine Salad with Olives, Tomatoes and
Citrus Dressing
Grilled Beef and Mango Salad
Chicken Thai Noodles

SET D

Crab Louie Salad
Caesar Salad with Condiments
Green Mango, Tomato and Salted Egg Salad
Bean Sprout, Shrimp and Tofu Salad

SOUP

(Choose one)

Crab and Corn Soup
Zuppa Minestrone (no meat)
Chicken and Shitake Soup
Pancit Molo Soup with Spring Onion
Pork Sinigang with Native Vegetables and Finger Chili
Corn Chowder
Carrot Cream Soup
Butternut Squash Soup with Cinnamon Croutons
Roasted Tomato Soup with Basil



Mains

FISH

(Choose one)

Pan Seared Mahi Mahi
Pan Roasted Fish with Lemon Capers and Olives
Breaded Fish Fillet with Tartar Sauce
Seafood Casserole
Grilled Tuna Belly with Oyster Lemon Butter Sauce
Baked Apahap (Seabass Local) Tomato Garlic Sauce
Gindara Fillet with White Wine in Creamy Coconut Sauce Scented with Lemon Grass
Poached Dorado Fillet in Herb Cream Sauce
Fried Fish in Sweet and Sour Sauce



CHICKEN

(Choose one)

Chicken Inasal
Chicken Blanquette
Chicken Piccata
Korean Fried Chicken
Korean Hot and Spicy Grilled Chicken
Thai Grilled Chicken
Black Pepper Chicken Stir-fry
Grilled Chicken BBQ
Thai Green Curry Chicken
Roasted Chicken with Thyme Gravy
Flavors Fried Chicken with Gravy
Ginger Soy Chicken

PORK

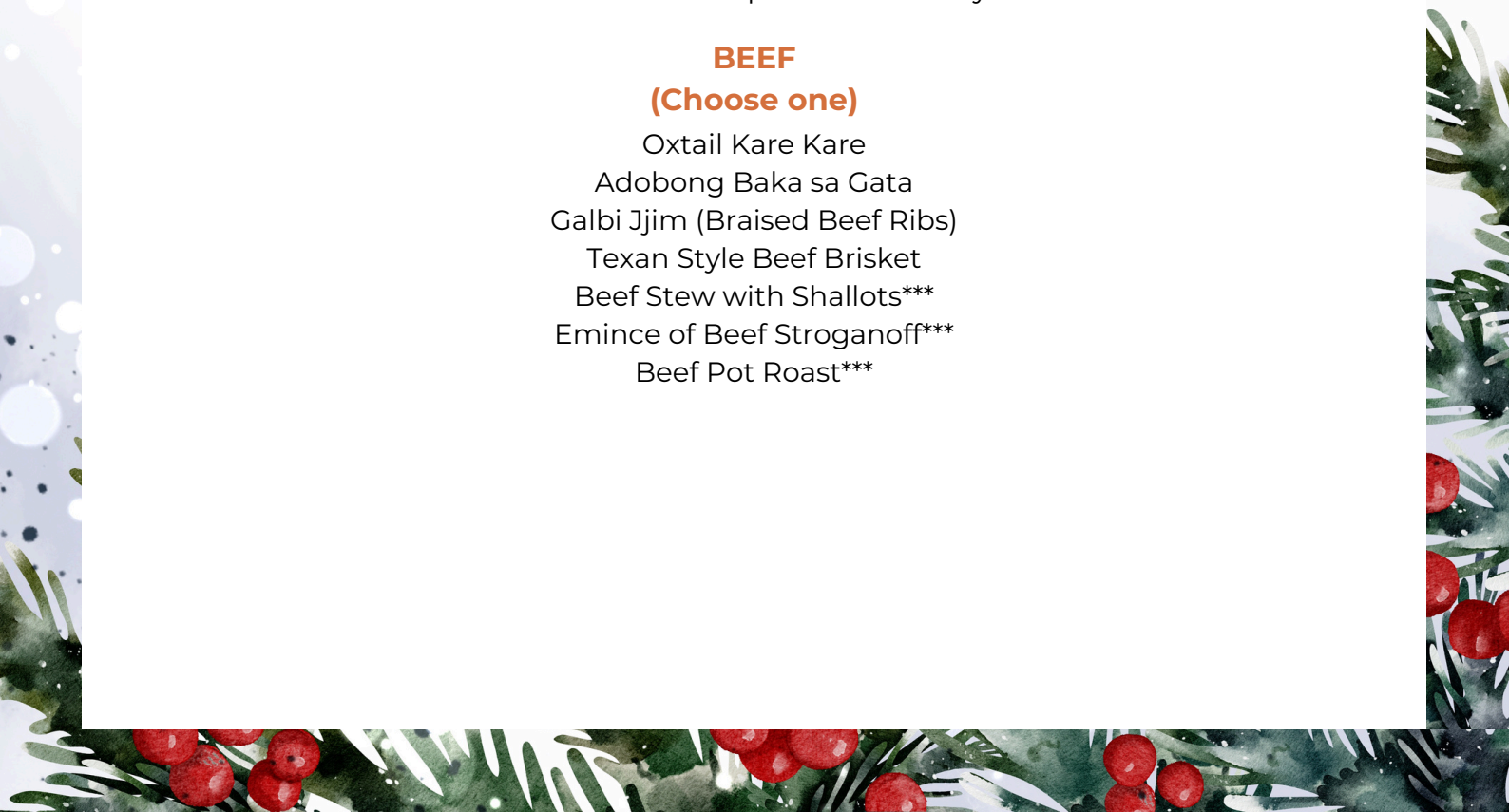
(Choose one)

Roasted Pork with Cranberry Orange Glaze
Lechon Kawali
Inihaw na Baboy with Soy Mansi
King Dao Pork Spare Ribs
Albóndigas in Salsa Piccante (Pork Balls in Tomato Sauce)
Mongolian Style Pork with Sweet Spice Sauce
Pork Steak Tagalog
Porkchop with Bourbon Sauce
Breaded Porkchop with Garlic Mayo

BEEF

(Choose one)

Oxtail Kare Kare
Adobong Baka sa Gata
Galbi Jjim (Braised Beef Ribs)
Texan Style Beef Brisket
Beef Stew with Shallots***
Emince of Beef Stroganoff***
Beef Pot Roast***





Vegetables and Desserts

VEGETABLES

(Choose one)

Sauteed Green Leafy Vegetables
Buttered Corn Cobettes***
Honey Glazed Carrots and Snow Peas
Vegetable Pinakbet***
Ratatouille***
Cauliflower with Tomatoes, Onions and Indian Spices
Stir Fried Vegetables with Oyster Sauce – Chop Suey***
Green Beans and Peas with Bacon and Onion
Sauteed Sayote, Beans and Carrots
Roasted Vegetables with Rosemary Salt***
Assorted Buttered Vegetables***

DESSERTS

(Choose four items)

Crepe Samurai
Bread and Buttered Pudding
Crème Caramel with Macapuno
La Sultan
La Tour
Strawberry Shortcake
Crème Brulee
Tiramisu
Ube Cheesecake
Mango Cheesecake
Panacotta
Chocolate Mousse
Mango Mousse
Pecan Tart
Brownies Cheesecake
Lemon Meringue Tart
Assorted Fruit Tarlettes
Buko Fruit Cocktail Salad
Fresh Fruit Platter

