

Frídáys Boracáy Wedding Packages

Wedding Information Sheet

Preferred Wedding Date: _____

Bride's Full name: _____
Nickname: _____
Nationality: _____
Religion: _____
Current address: _____
Email Address: _____
Mobile Number: _____
Landline Number: _____
Birth date: _____
Place of Birth: _____
Civil Status: _____
If Previously Married: How & When was it dissolved: _____

Groom's Full name: _____
Nickname: _____
Nationality: _____
Religion: _____
Current address: _____
Email Address: _____
Mobile Number: _____
Landline Number: _____
Birth date: _____
Place of Birth: _____
Civil Status: _____
If Previously Married: How & When was it dissolved: _____

How or from whom did you learn about **FRIDAYS BORACAY RESORT?**

Wedding Package availed: _____
Guaranteed Number of Guests: _____
Menu: _____
Cake: _____
Other Requirements: _____

Scheduled payment:

- Reservation fee of Php 50,000 to block the wedding day
- 50% downpayment 1 year before the event.
- Full payment 3 months before the event.

Signature: _____
Client

Manila Sales Office: (T) +632.8929283 (F) +632.8929118 (E) weddings.sales@fridaysboracay.com
www.fridaysboracay.com



Frídáys Boracáy Wedding Packages

Petite

Wedding ceremony & reception packages for the bride and groom only.

For the Bride & Groom – Honeymoon Package

- ❖ Room accommodation for 3 days and 2 nights
- ❖ Roundtrip land & boat Caticlan transfers
- ❖ Welcome drinks and shell necklace upon arrival
- ❖ Fruit basket in the room upon arrival
- ❖ Daily set breakfast
- ❖ Complimentary Fridays' bathrobes
- ❖ Complimentary massage package

For the Beach Ceremony & Reception

- ❖ Beach altar set-up for ceremony
(Bamboo tent or Gazebo with floral arrangement, flowers along the aisle)
- ❖ American (Plated) service meal for the couple during wedding reception
(Please choose either Set Menu 1, 2 or 3)
- ❖ Complete banquet table set-up and linen requirements
(White linen—classic, simple and elegant)
- ❖ Local flower centrepieces for the couple & guest tables
- ❖ Lighted Boracay lanterns securing the perimeter of the ceremony and reception area
- ❖ Dance floor/Flat Stage
- ❖ Public Announcement System (PA)
(microphones & speaker only)
- ❖ Three-layered wedding cake with fondant icing
(Only the top is edible)
- ❖ One bottle of Methode Champnoise for Ceremonial Toasting
- ❖ Local Permits for the set up (Island required)
- ❖ Guestbook

*Conditions: Minimum of two (2) rooms guaranteed for 2 nights is required. Or total of 4 room nights.
Duration of wedding reception must not exceed six (6) hours and or beyond twelve (12) midnight
Loud music during reception is allowed until 2230 H/10:30 pm only. This is to respect our in-house guests who are sleeping in their rooms. Thus, dinner/ drinks may continue until 12mn.
Php 10,000 surcharge for wedding receptions whose date falls on peak season dates, e.g Christmas, New Year, Chinese New Year, Holy Week (surcharge for the room not yet included)*

Php 90,126.00 nett

*Guests' meals are subject to additional charges for the chosen Set Menu.
Petite Package is good for 0 – 29 persons.*

Set Menu 1	2,750 nett
Set Menu 2	2,800 nett
Set Menu 3	2,614 nett

Wedding Package Rates and above stipulations are subject to change without further notice.

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Frídáys Boracáy Wedding Packages

Grand

Wedding ceremony & reception packages for the bride and groom.
Buffet Meals

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- ❖ Complimentary massage package

For the Beach Ceremony & Reception

- ❖ American (Plated) service meal for the couple during wedding reception
- ❖ Complete banquet table set-up and linen requirements
(White linen—classic, simple and elegant)
- ❖ Entry Posting of Seating Arrangement, Menu card or Buffet Card
- ❖ Local flower centrepieces for the couple & guest tables
- ❖ Lighted Boracay lanterns securing the perimeter of the ceremony and reception area
- ❖ Dance floor/flat stage
- ❖ Public Announcement System (PA)
(microphones & speaker only)
- ❖ Three- layered wedding cake with fondant icing *(Only the top is edible)*
- ❖ One bottle of Methode Champnoise for Ceremonial Toasting
- ❖ Guestbook
- ❖ Mandatory Local permits
- ❖ Beach altar set-up for ceremony - **additional Php 25,000.00**
(Bamboo tent or Gazebo with floral arrangement, flowers along the aisle)

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For the first 40 persons

Buffet Menu A Php 181,382 nett
Buffet Menu B Php 191,140 nett
Buffet Menu C Php 223,573 nett

In excess of 40 persons

Php 2,472 nett/person
Php 2,703 nett/person
Php 3,476 nett/person

For the first 50 persons

Buffet Menu A Php 206,092nett
Buffet Menu B Php 218,174 nett
Buffet Menu C Php 258,328 nett

In excess of 50 persons

Php 2,472 nett/person
Php 2,703 nett/person
Php 3,476 nett/person

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Frídáys Boracáy Wedding Packages

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- ❖ Mandatory Local permits
- ❖ Beach altar set-up for ceremony - **additional Php 25,000.00**
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Conditions: *Minimum of two (2) rooms guaranteed for 2 nights is required. Or total of 4 room nights.
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Loud music during reception is allowed until 2230 H/10:30 pm only. This is to respect our in-house guests
who are sleeping in their rooms. Thus, dinner/ drinks may continue until 12mn.
Php 10,000 surcharge for wedding receptions whose date falls on peak season dates,
e.g Christmas, New Year, Chinese New Year, Holy Week (surcharge for the room not yet included)*

For the first 70 persons

Buffet Menu A Php 259,053 nett
Buffet Menu B Php 275,781 nett
Buffet Menu C Php 331,380 nett

In excess of 70 persons

Php 2,472 nett/person
Php 2,703 nett/person
Php 3,476 nett/person

For the first 100 persons

Buffet Menu A Php 333,184 nett
Buffet Menu B Php 356,882 nett
Buffet Menu C Php 435,646 nett

In excess of 100 persons

Php 2,472 nett/person
Php 2,703 nett/person
Php 3,476 nett/person

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Friday's Boracay Wedding Packages

Menu Choices

Buffet Menus

Buffet Menu A	Php 2,472 nett/person
Buffet Menu B	Php 2,703 nett/person
Buffet Menu C	Php 3,476 nett/person

Set Menus

Set Menu 1	Php 2,750 nett/person
Set Menu 2	Php 2,800 nett/person
Set Menu 3	Php 2,614 nett/person

Conditions:

- Minimum of 40 guests for buffet meals.
- Maximum of 40 guests for set meals.
- Rates include one round of drink (Choice of Iced, Dalandan Juice or Soda)
- Kindly refer to attached menus for reference.
- Children ages 12 years old and above are considered as adult rate.
- Children ages 6 – 11 years old are 50% off on buffet rates and full rate on set menus.
- Children ages 0-5 years old are free of charge.
- All rates are inclusive of government taxes, with 10% additional Service Charge
- All rates herewith may change without prior notice.

Beverage Packages

(Open Bar for 2 Hours / person)

Package I	Php 781 nett	Php 495 (extension per hour)
Package II	Php 1,089 nett	Php 583 (extension per hour)
Package III	Php 2,563 nett	Php 1,373 (extension per hour)
Package IV	Php 2,882 nett	Php 1,623 (extension per hour)

Conditions:

- Minimum of 30 guests to avail the beverage package
- Kindly refer to attached menus for reference
- All rates are inclusive of government taxes & Service Charge
- All rates herewith may change without prior notice



Friday's Boracay Wedding Packages

Set Menu 1

Php 2,750

** Appetizer **

Seafood Cocktail

Assorted seafood lightly tossed in our very own wasabi cocktail dressing

** Soup **

Lobster Bisque Flavoured with Brandy

** Salad **

Fridays Garden Green Salad

Fresh garden greens of local lettuce, julienned vegetables, fresh tomato slices and cucumber with your choice of French, Thousand Island, Ranch or Balsamic Vinaigrette dressings

** Main Course **

Chicken Picatta Provencal

Pan-fried chicken breast, coated with beaten egg and grated Parmesan cheese, fried to a golden crisp, and served with tomato concasse and Provencale sauce

Or

Poached Lapu Lapu with Caper Sa uce

This delightful fish is poached in our fish stock and served with a light cream caper sauce

With

Glazed Carrots, Asparagus and Oyster Mushrooms

Honey-glazed vegetables coated with a touch of butter and seasoning

Pandan Rice

Rice steamed in pandan leaves

** Pastries **

Blue Berry Cheese Cake with Lemon Anglaise

Baked cheesecake topped with flavorful Blue Berry sauce

OR

Tropical Fruits of the Season

Coffee or Tea

One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Friday's Boracay Wedding Packages

Set Menu 2

Php 2,800

** Appetizer **

Assorted Japanese Maki

** Soup **

Cream of Wild Mushroom

A combination of oyster, shiitaki and button mushroom soup

** Salad **

Caesar Salad

A timeless classic of mesclun, tossed with bacon bits, Parmesan cheese and herb croutons in Caesar dressing

** Sorbet **

Calamansi

** Main Course **

Steamed Salmon on Julienned Vegetables

Salmon fillet, served with lemon butter sauce, on a bed of root vegetables, topped with cafe Paris butter

Or

Peppered Beef Tenderloin with Wine Sauce

Seared pepper-crusted beef tenderloin, best served medium to medium well done

With

Glazed Carrots, Asparagus & Oyster Mushroom

Sautéed with local honey glaze

Steamed Rice with Lemon Grass

** Pastries **

White Chocolate Cheesecake with Raspberry Coulis

Our own baked cheesecake topped with raspberries

Or

Chocolate Fondue with an Assortment of Fresh Fruits

A platter of bite-sized local and imported fresh fruits, served with a bowl of rich melted chocolate

Coffee or Tea

One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Frídáys Boracáy Wedding Packages

Set Menu 3

Php 2,614

** Appetizer **

Smoked Salmon Terrine

Norwegian salmon terrine, artfully sliced and served with homemade horseradish mayonnaise

** Soup **

Seafood Minestrone with Pesto

A seafood twist to classic minestrone, topped with garlic and herb croûtons

** Salad**

Fridays Garden Green Salad

Garden greens of local lettuce, julienned vegetables, fresh tomato slices and cucumber with your choice of French, Thousand Island, Ranch or Balsamic Vinaigrette dressings

** Sherbet **

Lemon & Lime Sherbet

** Main Course **

Poached Lapu Lapu with Caper Sauce

This flavourful fish is poached in our own fish stock and Served with a light cream caper sauce

Or

U.S. Angus Sirloin Steak

Steaks are served Medium and topped with a forest Mushroom Sauce

With

Baked Potato

With all the topping of sour cream, bacon bits, chives and dollop of butter

Buttered Vegetables

A medley of sautéed garden vegetables

** Pastries **

Strawberry Cheesecake

Fridays Baked Strawberry Cheesecake

Coffee or Tea

One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Friday's Boracay Wedding Packages

Buffet Menu A - 1

Php 2,472

Appetizers & Salads

Assortment of Imported Deli meats

An awesome combination of mortadella, lyoner and salami, with smoked hickory ham and smoked chicken breast

Roast Chicken Breasts

Juicy, fork-tender roast chicken, served with root vegetables, coriander, cashew nuts, and drizzled with pesto sauce

Couscous Salad

Mediterranean style salad with oven-dried tomatoes and fresh parsley, served with refreshing lime dressing

Friday's Garden Green Salad

Assorted garden greens of local lettuce, julienned vegetables, sliced fresh tomatoes, cucumber with an assortment of homemade dressings

Assorted Bread and Butter

focaccia, ciabatta, french bread and soft rolls, served with butter

Soup

Seafood Minestrone with Pesto

A seafood twist to classic minestrone, topped with garlic and herb croutons

** Main Course **

Maya Maya Salsa Verde

Poached maya-maya fillet with salsa verde sauce, garnished with boiled egg, green peas, blanched mussels and clams, and finished with white wine

Grilled Chicken

Light and healthy chicken dish marinated in garlic, onion, herbs, calamansi juice and olive oil, grilled to perfection and served with red wine sauce

Roast Pork Loin with a la Orange Sauce

Tender pork loin marinated in garlic, rosemary, crushed pepper and mustard, served with orange sauce

Baked Lasagna

(your choice of beef or vegetable)

Layers of al dente lasagna with ground beef or grilled vegetables, béchamel sauce and fresh herbs, topped with mozzarella cheese

Buttered Vegetables

A medley of sautéed garden vegetables

Steamed Rice

** Pastries **

Mango Cake

A slice of creamy sponge cake, topped with butter cream dotted with fresh mango bits

Gateau au Banana

Sink your teeth into real sweet bananas in a sponge cake

Cathedral Window

Delicious Jell-O dessert with colorful molded jelly dices

Coffee or Infused Tea / One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Fridays Boracay Wedding Packages

Buffet Menu A - 2

Php 2,472

Appetizers & Salads

Ensaladang Bagnet

Pork belly crackling on a bed of seaweeds, served with shrimp paste

Crab Meat Salad

Fresh shredded crab meat with sweet corn kernels, grilled capsicum and shredded cabbage in a sweet chili dressing

Roasted Vegetable Salad

Smokey roast vegetable slices marinated in balsamic vinaigrette, served with roasted bell pepper coulis

Fridays Garden Green Salad

Garden fresh greens of local lettuce, julienned vegetables, sliced fresh tomatoes and cucumber with an assortment of homemade dressings

Assorted Breads with Butter

focaccia, ciabatta, french bread and soft rolls, served with butter

Soup

Cream of Pumpkin Soup

Rich and creamy pumpkin puree, served with roasted prawns, garlic herb croûtons, a drizzling of cream and chopped spring onion

** Main Course **

Maya-Maya Pesto Sauce

Maya-maya fillet marinated in calamansi and fresh herbs, pan-seared to juicy goodness, and topped with rich pesto sauce

Breaded Chicken

Tender chicken breasts batter and fried to golden brown perfection, and served with a light brown sauce

Beef Stroganoff

Simmered beef tenderloin slices in a rich demiglace, flavored with paprika and cream, slow-cooked with an assortment of wild mushroom and kosher pickles, garnished with dollops sour cream

Spaghetti Carbonara

Al dente spaghetti in rich white sauce with bacon, onion, herbs, white wine and heavy cream, topped with Parmesan cheese and chopped chives

Blanched Fried Vegetables

*Carrots, pumpkin, bell pepper, eggplant and onion slices deep-fried until crispy
And topped with sweet and sour sauce*

Steamed Rice

** Pastries **

Cherry Cheese Cake

Irresistible cheesecake topped with sweet cherry compote

Chocolate Amaretto Cake

Moist chocolate cake laced lightly with amaretto liqueur

Deep Filled English Apple Pie

Freshly baked sweet apple pie with a hint of cinnamon and nutmeg

Coffee or Infused Tea / One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Friday's Boracay Wedding Packages

Buffet Menu A - 3

Php 2,472

Appetizers & Salads

Chicken Galantine

Stuffed chicken slices with pistachio and orange ginger sauce

Asian Noodle Salad

Oriental noodle salad topped with julienned roasted duck, served with light soybean dressing

Beetroot Salad

Red root vegetable appetizer served wasabi mayonnaise dressing

Fridays Garden Green Salad

Fresh garden greens of local lettuce, julienned vegetables, sliced fresh tomatoes and cucumber, served with an assortment of homemade dressings

Assorted Breads with Butter

Focaccia, Ciabatta, French bread and soft rolls, served with butter

Soup

Cream of Asparagus

The creamy goodness of asparagus in a classic soup topped with smoked salmon and herb croûton banquette

** Main Course **

Breaded Fish Fillet

Breaded and deep-fried maya-maya fillets served with tartar sauce

Chicken Chasseur

Braised chicken in red wine sauce, with carrots, bacon, capsicum and green peas, garnished with onion leeks

Grilled Beef Medallions

Tender, light and juicy beef medallions, lightly grilled and served with three-peppercorn sauce

Fettuccine Puttanesca

Fettuccine pasta w/ classic puttanesca sauce, topped with anchovies, olives and brunoise of vegetables, topped with grated Parmesan cheese and chopped parsley

Chopsuey

Famous Chinese sautéed vegetable dish with seafood and meat

Steamed Rice

** Pastries **

Mango Mousse

A Light mousse cream blended with fresh mango

Apple Struddle

Sweetened apple slices sprinkled with cinnamon and raisins wrapped in puff pastry and baked to golden perfection

Pandan Creme Caramel

Classic, French style leche flan with a pandan flavour twist

Coffee or Infused Tea

One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Friday's Boracay Wedding Packages

Buffet Menu B - 1

Php 2,703

Appetizers & Salads

Smoked Hickory Ham with Asparagus

Freshly blanched asparagus spears wrapped with smoked hickory ham, served with wasabi mayonnaise

Smoked Salmon Terrine

Norwegian salmon terrine, artfully sliced and served with homemade horseradish mayonnaise

Hawaiian Chicken Salad

Roast chicken slices with pineapple and sweet peppers on a bed of mixed lettuce

Rice Salad with Roasted Duck

A unique salad of rice, capsicum and roast duck, served with soy sesame dressing

Caesar Salad

A timeless classic of mesclun, tossed with bacon bits, Parmesan cheese and herb croûtons in Caesar dressing

Fridays Garden Green Salad

*Garden greens of local lettuce, julienned vegetables, sliced fresh tomatoes and cucumber,
Served with an assortment of homemade dressings*

Assorted Bread and Butter

focaccia, ciabatta, french bread and soft rolls, served with butter

Soup

Cream of Broccoli Soup

Smooth and creamy broccoli puree topped with herb croûtons and a dollop of whipped cream

** Main Course **

Roast Pork Loin in Red Wine Sauce

*Pork loin marinated in mustard, crusted with cracked black pepper, chopped herbs and minced garlic,
roasted just until done, served with red wine demiglace sauce*

Beef Lengua Estofado

Slices of Batangas' best beef tongue braised in tomato sauce and pineapple juice, garnished with pan-seared pineapple and orange

Braised Chicken with Sherry

Tender chicken sautéed in butter with garlic and onion, and braised in sherry wine demi glace

Buttered Fettuccine

Al dente flat pasta sautéed in butter, garlic, onion and herbs, and sprinkled with Parmesan cheese and chopped chives

Broccoli in Chinese Sauce

Sautéed crisp broccoli florets with minced garlic and oyster sauce, topped with crispy garlic and chopped spring onion

Steamed Rice with Lemon Grass

** Pastries **

Leche Flan

Traditional Filipino custard dessert made with golden caramel sauce

Chocolate Fondue with an Assortment of Fresh Fruits

A platter of local and imported fresh fruit in bite-sized, served with a bowl of rich chocolate sauce

Mango Mousse Cake

Creamy mango flavoured mousse on a light sponge cake topped with fresh sweet mango puree

An Assortment of Fruit Jell-O

Fruit Jell-O's in different colors and flavors!

Coffee or Infused Tea and One round of drinks *(Choice of Iced Tea, Dalandan Juice or Soda)*

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Friday's Boracay Wedding Packages

Buffet Menu B - 2

Php 2,703

Appetizers & Salads

Chicken Galantine

Roulade of chicken and pork, sliced and served with mango anglaise

Asparagus Platter

Fresh asparagus w/ lemon-scented dressing

Chicken and Pasta Salad

Poached chicken and penne pasta, with pesto dressing

Caesar Salad

A timeless classic of mesclun, tossed with bacon bits, Parmesan cheese and herb croûtons in Caesar dressing

Fridays Garden Green Salad

*Garden greens of local lettuce, julienned vegetables, sliced fresh tomatoes and cucumber,
Served with an assortment of homemade dressings*

Assorted Bread and Butter

focaccia, ciabatta, french bread and soft rolls, served with butter

** Soup **

Cream of Spinach and Nutmeg Soup

*Spinach cream soup flavored with nutmeg, and served with pine nuts, garlic, herb croûtons,
whipped cream and chopped chives*

** Main Course **

Medallions of Pork Wrapped in Bacon

Marinated pork tenderloin medallions, wrapped in bacon slices, and served with creamy wild mushroom sauce

Red Snapper with Asparagus

Pan-seared red snapper fillet served with rich asparagus sauce

Chicken Stroganoff

Chicken simmered in a rich paprika stock with sautéed mushrooms and onion, and finished with sour cream and kosher pickles

Baked Macaroni

*Macaroni pasta with sautéed ground beef and fresh herbs, smothered with rich tomato sauce and
creamy béchamel sauce, topped with mozzarella cheese and baked to golden perfection*

Sautéed Mushroom and Cauliflower in Cream Sauce

*A blend of wild mushrooms and cauliflower florets sautéed with garlic, fresh herbs
deglazed with white wine and finished off with fresh cream*

Steamed Rice

** Pastries **

Mocha Leche Flan

Coffee-laced take on the favorite Filipino flan

Apple Crumble

Sweet apple pie on graham wafer crust, topped with cookie crumbs for that crunchy crumble goodness

Rich Dark Chocolate Mousse

Rich bittersweet chocolate mousse to die for!

Mango Tapioca

Pearls of tapioca in a fresh mango and coco milk dessert

Coffee or Infused Tea

One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Friday's Boracay Wedding Packages

Buffet Menu B-3

Php 2,703

* Appetizers & Salads *

Beef Carpaccio

Paper-thin slices of seared U.S. Angus beef tenderloin chilled and served with Mesclun mix salad and garnished with fresh shaved Parmesan cheese

Asparagus and Oyster Mushroom

*Fresh asparagus spears and oyster mushrooms, sautéed together
And served with mozzarella cheese a very unique dish*

Chicken and Cashew Nuts Salad

Grilled chicken slices, bean sprouts and julienned of bell peppers, tossed with Lemon herb-scented cream dressing, and topped with cashew nuts

Caesar Salad

A timeless classic of mesclun, tossed with bacon bits, Parmesan cheese and herb croutons in Caesar dressing

Friday's Garden Green Salad

*Garden greens of local lettuce, julienned vegetables, sliced fresh tomatoes and cucumber,
Served with an assortment of homemade dressings*

Assorted Bread and Butter

Focaccia, ciabatta, french bread and soft rolls, served with butter

* Soup *

Seafood Hot and Sour Soup

A favourite traditional Chinese soup with minced seafood and vegetables

* Main Course *

Herb Beef Tenderloin

*Beef tenderloin, marinated with paprika and fresh herbs, seared to juicy and tender doneness,
Served with forest mushroom sauce*

Chicken Picatta Provencale

*Pan-fried chicken breast, coated with beaten egg and grated Parmesan cheese, fried to a golden crisp, and
Served with tomato concasse and Provencale sauce*

Stuffed Loin of Pork

Roast pork loin stuffed with herbs and garlic, served with red wine sauce

Spaghetti Bolognese

Al dente spaghetti with a bite, tossed in traditional meat sauce and topped with Parmesan cheese

Glazed Carrots, Asparagus & Oyster Mushroom

Sautéed with local honey glaze

Steamed Rice

* Pastries *

Pastries Banana Toffee Tart

Flavourful combination of banana, chocolate, caramel and coffee cream in a delicious tart!

Chocolate Cherry Mousse Cake

A rich chocolate mousse flavored with cherry

Almond Lychee

Gelatin dessert filled with rich almond and lychees

Strawberry Chocolate Square

Chewy brownie bars with the added goodness of strawberry

Coffee or Infused Tea / One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Friday's Boracay Wedding Packages

Buffet Menu C - 1

Php 3,476

Appetizers & Salads

Cold Dressed Salmon

Poached salmon, served cold with julienned vegetables, drizzled with a lemon herb splash

Pancetta and Duck Liver Terrine

Pancetta ham and foie gras terrine on port wine aspic

Pasta Salad

Pasta and smoked chicken breast tossed in grain mustard vinaigrette

Asparagus, Bacon & Egg Salad

Broiled crispy green asparagus spears, mixed with sautéed bacon and topped with boiled egg slices

Cajun Prawns with Mango

Mango and prawns, cooked New Orleans style, on a bed of greens and drizzled with light lime dressing

German Potato Salad

Potatoes, boiled egg wedges and bacon bits, tossed in traditional onion and vinaigrette reduction

Caesar Salad

A timeless classic of mesclun, tossed with bacon bits, Parmesan cheese and herb croutons in Caesar dressing

Friday's Garden Green Salad

Assorted garden greens of local lettuce, julienned vegetables, fresh tomato slices

And cucumber with an assortment of homemade dressings

Assorted Breads with Butter

Focaccia, ciabatta, french bread and soft rolls, served with butter

Soup

Chinese Crab and Sweet Corn

Crab meat and sweet corn kernels come together in a classic Chinese soup garnished with chopped spring onion

Main Course

Pan-fried Snapper

Fresh red snapper fillet, lightly pan-fried and served with lemon and caper butter sauce

Chicken Cordon Blue

Chicken fillet stuffed with smoked hickory ham and mozzarella cheese, breaded and fried to a golden crisp

Russian Beef Stroganoff

Tenderloin tips simmered in rich paprika stock with cream,

Sautéed mushrooms and onion, topped with sour cream and kosher pickles

Pork Leg Lechon

Marinated pork leg baked till crisp and served with liver gravy

Penne Carbonara

Penne pasta tossed in rich cream sauce with bacon and mushroom,

Garnished with chopped parsley and grated Parmesan cheese

Broccoli Au Gratin

Baked broccoli florets with light cream sauce and Parmesan cheese

Steamed Rice with Lemon Grass

Pastries

Chocolate Charlotte

A delightful angel sponge cake covered with ganache

Crème Caramel

French style leche flan with rich caramel sauce

Mango Crepes Samurai

Sweet diced mango, wrapped in homemade crepe, and served with sabayon sauce

Cherry Cheese Cake

Chocolate Fondue with an assortment of fresh fruits

A platter of bite-sized local and imported fresh fruits, served with a bowl of rich melted chocolate

Coffee or Infused Tea / **One round of drinks** (Choice of Iced Tea, Dalandan Juice or Soda)

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Friday's Boracay Wedding Packages

Buffet Menu C - 2

Php 3,476

Appetizers & Salads

Seafood Cocktail

Assorted fresh seafood lightly tossed in our very own wasabi cocktail dressing

Asparagus and Cheese Curds

Fresh asparagus topped with a variety of cheeses

Pancetta and Duck Liver Terrine

Pancetta ham and foie gras terrine on port wine aspic

Greek Salad

A traditional Greek favourite made of diced bell peppers, olives, fresh tomato, and feta cheese cubes.

Fusilli Salad

A refreshing new way to enjoy pasta in our own creamy spicy dressing

Caesar Salad

A timeless classic of mesclun, tossed with bacon bits, Parmesan cheese and herb croutons in Caesar dressing

Friday's Garden Green Salad

Assorted garden greens of local lettuce, julienned vegetables, fresh tomato slices

And cucumber with an assortment of homemade dressings

Assorted Breads with Butter

Focaccia, ciabatta, french bread and soft rolls, served with butter

Soup

Shrimp Bisque

Rich and creamy soup made of shrimp essence, topped with tiger prawns and chopped spring onion

Main Course

Grilled Salmon Steak

Lightly grilled salmon steak, served with lemon butter sauce, sprinkled with chopped parsley

And topped with cafe Paris butter

Chicken Princess

Chicken breast battered with egg and Parmesan cheese, grilled to a golden brown,

And served with asparagus sauce

Braised Beef Brisket

Tender beef stewed in tomato concasse with root vegetables, and served with horseradish

Stuffed Pork Leg

Baked pork leg stuffed with wild mushrooms and assorted vegetables, served with Merlot red wine sauce

Seafood Cannelloni

Stuffed pasta logs with a light cream sauce, topped with cheese and baked until golden

Glazed Carrots, Asparagus and Oyster Mushrooms

Honey-glazed vegetables coated with a touch of butter and seasoning

Pandan Rice

Pastries

Mocha Leche Flan

A coffee-laced version of the traditional Filipino dessert flan

Apple Crumble

Sweet apple pie on a graham wafer crust, topped with cookie crumbs for that crunchy crumble goodness

Crepes ala Orange

Fresh orange segments in homemade crepes, served with a rich orange sauce

Strawberry Cheesecake

Baked cheesecake topped with flavourful fresh strawberries

Chocolate Fondue with an Assortment of Fresh Fruits

A platter of bite-sized local and imported fresh fruits, served with a bowl of rich melted chocolate

Coffee or Infused Tea / **One round of drinks** (Choice of Iced Tea, Dalandan Juice or Soda)

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Frídáys Boracáy Wedding Packages

Buffet Menu C - 3

Php 3,476

Appetizers & Salads

Assorted Chinese Cold Cuts

An assortment of thinly sliced Chinese cold cuts to get your appetite going

Pancetta and Duck Liver Terrine

Pancetta ham and foie gras terrine on port wine aspic

Pasta and Shrimp Salad

Pasta and shrimps lightly tossed in salsa blended cocktail sauce

Thai Chicken with Mint

Chicken strips and fresh bean sprouts cooked in sweet and spicy mint sauce

Soup

Seafood Chowder

A rich, creamy soup of assorted seafood, potatoes and vegetables, finished with cream

Main Course

Salmon Satay

Salmon fillet skewers basted with spicy peanut sauce and lightly pan-seared

Chicken Mango Casserole

Stuffed chicken braised in red wine au jus and tomato concasse

Peppered Beef Tenderloin with Wine Sauce

Seared pepper-crusted beef tenderloin, best served medium to medium well done

Roasted Pork Loin

Slices of roasted pork loin served with forest mushroom sauce

Baked Lasagna

(Your choice beef or vegetable) Layers of al dente lasagna pasta with ground beef, béchamel Sauce and fresh herbs, topped with mozzarella cheese and baked to golden perfection

Vegetable Biryani

Traditional Indian curry dish served with coconut cream and a medley of garden vegetables

Garlic Fried Rice

Pastries

Banana Toffee Tart

Banana, chocolate, caramel and coffee cream baked in a flaky pie crust

Chocolate Mousse

Rich and smooth chocolate mousse to die for

Blueberry Cheesecake

Baked cheesecake topped with flavourful Canadian blueberries

Crepes Benedictine

A blend of assorted fresh fruits wrapped in homemade crepes, drizzled with Grand Marnier caramel sauce

Chocolate Fondue with an Assortment of Fresh Fruits

A platter of bite-sized local and imported fresh fruits served with a bowl of rich melted chocolate

Coffee or Infused Tea

One round of drinks

(Choice of Iced Tea, Dalandan Juice or Soda)

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Fridays Boracay Wedding Packages

Beverage Packages

(Open Bar for 2 hours per person)

PACKAGE I

Bottomless ICED TEA, DALANDAN JUICE, MINERAL WATER & FRUIT PUNCH (No alcohol)
SODAS (*Coke, Coke Light, Sprite, Sprite Light, Royal Tru-Orange*)
LOCAL BEERS (*San Miguel Pale, San Miguel Light*)

Php 781/ person for 2 hours

P495 extension per hour per person

PACKAGE II

Bottomless ICED TEA, DALANDAN JUICE, MINERAL WATER & FRUIT PUNCH (No alcohol)
SODAS (*Coke, Coke Light, Sprite, Sprite Light, Royal Tru-Orange*)
LOCAL BEERS (*San Miguel Pale, San Miguel Light*)
LOCAL SPIRITS (*Gin, Vodka, Rum*), with choice of Mixers

Php 1,089/ person for 2 hours

P583 extension per hour per person

PACKAGE III

Bottomless ICED TEA, DALANDAN JUICE, MINERAL WATER & FRUIT PUNCH (No alcohol)
SODAS (*Coke, Coke Light, Sprite, Sprite Light, Royal Tru-Orange*)
LOCAL BEERS (*San Miguel Pale, San Miguel Light*)
LOCAL SPIRITS (*Gin, Vodka, Rum*), with choice of Mixers
House WHITE & RED WINE And A Glass of SPARKLING METHODE CHAMPENOISE

Php 2,563/ person for 2 hours

P1, 373 extension per hour per person

PACKAGE IV

Bottomless ICED TEA, DALANDAN JUICE, MINERAL WATER & FRUIT PUNCH (No alcohol)
SODAS (*Coke, Coke Light, Sprite, Sprite Light, Royal Tru-Orange*)
LOCAL BEERS (*San Miguel Pale, San Miguel Light*)
LOCAL SPIRITS (*Gin, Vodka, Rum*), with choice of Mixers
House WHITE & RED WINE And A Glass of of CHAMPAGNE TAITTINGER BRUT RESERVE, FRANCE NV

Php 2,882/ person for 2 hours

P1, 623 extension per hour per person



Friday's Boracay Wedding Packages

Cocktail Food Menu

COCKTAIL HORS D'OEUVRE

Platter's for Reception/ cocktails

One order serves approximately **30 people**.

SNACK TRAY

Chips and Dip

Nuts and Pretzels

P 2662.31net

CRUDITE PRESENTATION

Selection of Fresh Vegetables

Served with Herb Remoulade

P 1,246.59net

ROASTED RED PEPPER HUMMUS

Pita Chips and Tortilla Chips

P 1,107.47net

BAKED BRIE EN CROUTE

Served with Seasonal Berries, Flat Bread and Lahvosh Crackers

P 6,989.93net

SUNBURST OF FRUIT

Seasonal Selection of Fruits/Local Fruits

P 1,845.34net

SMOKED SALMON

Served with Red Onion, Capers, Hard Cooked Egg, Herbs and Cracked Pepper

Lahvosh Crackers and Sauce Raifort

P 4,968.65net

CHILLED TENDERLOIN OF BEEF

Served with Capers, Red Onions, Cracked Black Pepper and Cornichons

Emmenthal Cheese, Horseradish Sauce and Sliced French Bread

P 9,851.37net

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Frídáys Boracáy Wedding Packages

Cocktail Food Menu

COCKTAIL HORS D'OEUVRE

Based on 12 pieces per order.

DEILED EGGS

P 368.25net

STUFFED HEARTS OF CELERY

Stuffed with Mozzarella Cheese

P 704.85net

PHARMA WRAPPED ASPARAGUS

Served with Herb Cream Cheese

P 1,958.52net

PHARMA AND MELON

1,685.77net

SEAFOOD SAMPLER

Shrimp Cocktail, Alaska King Crab and Oysters on the Half Shell

6,302.035net

SESAME TUNA TARTAR

Served in an English Cucumber Cup

1,152.99net

SUSHI AND CALIFORNIA ROLLS

Served with Wasabi, Soy and Pickled Ginger

1,171.85net

ICED SHRIMP COCKTAIL

Served with Lemon and Cocktail Sauce

1,454.81 net

BUFFALO WINGS

Served with Celery Sticks and Ranch Dressing

654.67net

VEGETABLE SPRING ROLL

Served with Chinese Hot Mustard and Sweet & Sour Sauces

374.80net

CHICKEN SATE'

Chicken Brochettes Served with Peanut Sauce

998.37net

DIM SUM P

Won Ton, Egg Rolls and Siomai

891.98net

FOREST MUSHROOM STRUDEL

Chive and light Demi

540.65net

PETITE CRAB CAKES

Served with Dill Crème Fraiche

3,414.63net

BEEF SATE'

Steak Brochettes Served with Peanut Sauce

1,774.15net



Friday's Boracay Wedding Packages

Cocktail Food Menu

COCKTAIL HORSD'OEUVRE

Based on 12 pieces per order.

MINI CHICKEN WELLINGTONS

Puff Pastry with Grilled Chicken and Mushroom Duxelle

1,498.10net

COCKTAIL HORSD'OEUVRE

Based on 12 pieces per order

COCONUT SHRIMP

Served with Mango Chutney

963.86net

NEW ZEALAND LAMB CHOPS

Rosemary Jus

3,421.18net

COCKTAIL COLD 6 pieces per order

Crostini with Roasted Bell Pepper

P 85.00net

Tuna Canape on Brown Toast

P 105.00net

Tuna Mousse on Starbread

P 105.00net

Thai Beef Salad in Cucumber Cups

P 130.00net

Cheese & Arugula Roulard

P 175.00net

Smoked Chicken & Asparagus Canape

P 225.00net

Chef's Chicken Caesar's Crostini

P 250.00net

Chef's Chicken Pate on Melba Toast

P 290.00net

Cold Loin of Pork on Potato Gallet

P 305.00net

Assorted Mini Pizza

P 330.00net

Coronation Chicken Triangles

P 345.00net

Nuts & Chips

P 350.00net

Sweet Chicken Lollipops

P 390.00net

Assorted Cold Cuts with

Cream Cheese & Olives

P 390.00net

Swedish Meatball with Cranberry Jelly

P 420.00net

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Friday's Boracay Wedding Packages

Cocktail Food Menu

COCKTAIL COLD 6 pieces per order

Assorted Cocktail Sandwiches	P 430.00net
Kesong Puti with Tomato & Basil	P 430.00net
Sweet Potato Crepes with Beef Lengua	P 490.00net
Lapu Lapu & Herb Spring Roll	P 500.00net
Cheese Canapes	P 550.00net
Smoked Salmon Triangles with Herb Lumpia	P 645.00net
Assorted Maki Rolls	P 660.00net
Roast Beef & Horseraddish Canapes	P 775.00net
Assorted Cold Canapes(chef's choice)	P 250.00net
Grilled Lamb Tenderloin on Polenta	P 1,700.00net
Beef en Croute	P 410.00net
BBQ Chicken Fillet	P 350.00net
BBQ Meatballs	P 380.00net
Breaded Chicken with Dijon Glaze	P 260.00net
Breaded Shrimps with Remolard Sauce	P 475.00net
Chicken Liver Wrapped in Bacon	P 670.00net
Chicken Tikka Kebabs	P 330.00net
Chinese Spring Rolls	P 270.00net
Cocktail Chicken Broquette	P 320.00net
Cocktail Chorizo Wrapped in Bacon	P 440.00net
Crab & Lime Quiche	P 305.00net
Crispy Wonton with Chilli Dip	P 350.00net
Empanaditas with Tuna	P 240.00net
Fish Fritters with Tartar Sauce	P 410.00net

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Friday's Boracay Wedding Packages

Cocktail Food Menu

COCKTAIL COLD 6 pieces per order

- Ham & Mushroom Croquets**
P 500.00net
- Prawn & Corriander Toast**
P 450.00net
- Quails Egg Florentine**
P 185.00net
- Salmon Satay**
P 500.00net
- Sesame Chicken Strips**
P 200.00net
- Stuffed Prawns Thermidor**
P 390.00net

DESSERTS 6 pieces per order

- Chocolate Chips Cookies**
P 80.00net
- Thai Sticky Rice with Coconut**
P 85.00net
- Walnut Cookies**
P 95.00net
- Mini Coco Crumble**
P 110.00net
- Turon of Mango & Lemon**
P 130.00net
- Mini Paris Breasts**
P 150.00net
- Assorted Fruit Skewers coated in Chocolate**
P 180.00net
- Chocolate Fudge Slice**
P 205.00net
- Baklava Fingers**
P 225.00net
- Mini Apple Crepes**
P 250.00net
- Buco Pie**
P 260.00net
- Mango Tartlets**
P 280.00net
- Petit Pithiver**
P 310.00net

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