



Our formula is simple. Impeccable venues. Exemplary packages. Outstanding catering. Dedicated and detail-oriented event specialists. And lastly, the signature Acacia way of service. Whatever you need for a debut celebration, expect nothing but the best from our passionate team.

A Decade and Eight at Acacia

Special Three-Layered Fondant Cake

Choice of Sit Down or Buffet Menu Created by our Executive Chef

One Round of Fruit Punch for all the Guests

A Bottle of Champagne for Debutante's Toast

Mobile Entertainment

18 Long-Stemmed Roses

Choice of either 18 Candles or 18 Shots for Wishes

Exceptional Backdrop for the Debutant

Elegant Floral Arrangement on Each Table, Buffet Table Centerpieces and Cake Table Decor

Personalized Menu Cards for Sit Down Reception or Special Menu Cards for Buffet

Overnight stay in a Deluxe Room with Breakfast for Two

Photo Booth for Two Hours

Special Group Rate for Rooms

Debut Package Rates

Menu Category	For the first 50 guests	For the first 100 guests	For the first 150 guests	For the first 200 guests	For the first 300 guests	Rate/guest in excess
Sit Down - 3 Course	125,000	184,000	240,000	299,000	414,000	1,200 nett
Sit Down - 4 Course	136,000	204,000	271,000	341,000	475,000	1,435 nett
International Buffet	146,000	225,000	302,000	382,000	538,000	1,650 nett

*All values in Philippine Peso (Php).

Rate is inclusive of Government Taxes and Service Charge
All prices and menus are subject to change without prior notice
Valid until December 31, 2018

A Decade and Eight at Acacia

Three-course Set Menu

SET MENU A

Soup

Tuscan Minestrone Soup

Main Course

Grilled Beef Tenderloin, Porcini Mushroom and Onion Marmalade, Roasted Garlic,
Red Wine Sauce

Dessert

Chocolate Crème Brulée

SET MENU B

Soup

Veloute of Sweet Corn with Crab and Parmesan Crostini

Main Course

Roasted Chicken Breast Wrapped with Pancetta, Basil Parmesan Risotto, and
Asparagus in Spiced Tomato Fondue

Dessert

Chocolate Indulgence

SET MENU C

Appetizer

Caesar Salad with Crispy Bacon, Garlic Croutons and Shaved Parmesan

Main Course

Roasted Fillet of Red Snapper, Caramelized Endive, Fresh Orange
and Olive Oil Emulsion

Dessert

New York Cheesecake with Pear Crumble

A Decade and Eight at Acacia

Four-course Set Menu

SET MENU A

Appetizer

Organic Arugula Salad and Grilled Onion Citrus Shrimp
with Lemon Confit Vinaigrette

Soup

Spring Asparagus Veloute

Main Course

Grilled U.S Short Plate of Beef with Sautéed Spinach, Roasted Shallots,
Red Wine Sauce and Garlic Mashed Potato

Dessert

Baked Cheesecake with Blueberry Topping

SET MENU B

Appetizer

Asian Chicken & Mango Salad, Bean Sprouts, Baby Greens, Crispy Wonton
and Soy Ginger Dressing

Soup

Wild Mushroom Soup

Main Course

Almond Crusted Snapper Fillet with Saffron Risotto, Shaved Fennel and Red Onion Salad

Dessert

Mango Pudding with Strawberry Coulis

SET MENU C

Appetizer

Chilled Asparagus Salad, Soft-Boiled Egg & Lemon-Garlic Mayonnaise, Baby Greens
and Honey-Garlic Vinaigrette

Soup

Roasted Pumpkin Soup

Main Course

Parmesan Chicken Scallopine Tomato Sago, Baby Spaghetti "Primavera"

Dessert

Lemon Tart with Lemongrass White Chocolate Sorbet

A Decade and Eight at Acacia

Buffet Menu

INTERNATIONAL MENU A

Appetizers and Salads

Penne Pasta with Tuna, Olives and Capers
Caesar Potato Salad
Grilled Tomato, Mozzarella and Basil Salad
Selection of Garden Greens with Various Dressings

Soup

Roasted Vegetable Cream Soup with Marjoram
Freshly Baked Rolls

Hot

Seared Red Snapper with Fennel and Capsicum Sauce
Stewed Chicken with Tomato and Olives
Roast Pork with Caramelized Garlic
Braised Assorted Mushrooms and Bamboo Fungus
Steamed Jasmine Rice

Carving

Herb Crusted Beef Sirloin with Mustards and Rolls

Dessert

Fresh Seasonal Fruits
Strawberry and Apple Crumble
Opera Cake
Panna Cotta
Chocolate Almond Cake



A Decade and Eight at Acacia

Buffet Menu

INTERNATIONAL MENU B

Appetizers and Salads

Lemongrass-Minted Chicken Salad
Thai Noodles with Shrimp
Marinated Cheese with Peppercorn and Grilled Baguettes
Grilled Potato-Mushroom Pierogies

Selection of Garden Greens with Various Dressings

Soup

Potato-Leek Soup with Smoked Ham
Freshly Baked Rolls

Entrées

Braised Beef with Smoked Bacon and Mushroom
Chicken and Eggplant Parmigiano
Pan Fried Cream Dory Fillet with Ginger Lemon Glazed
Three Cheese Pumpkin Gratin
Rice Pilaf with Mushroom and Peas

Carving

Roast Pork with Pineapple Glaze

Dessert

Fresh Seasonal Fruits
Pineapple Upside Down Cake
Lemon Bars
Chocolate Oblivion
Mango Pudding



A Decade and Eight at Acacia

Buffet Menu

INTERNATIONAL MENU C

Appetizers and Salads

Poached Chicken Salad with Grapes, Pimiento and Walnuts
Penne Pasta with Tuna, Olives and Capers
Asian Salad with Crispy Noodles
Ham, Corn and Asparagus Salad
Selection of Garden Greens with Various Dressings and Condiments

Soup

Roasted Vegetable Cream Soup with Marjoram
Freshly Baked Rolls

Entrées

Red Wine Braised Beef with Mushroom
Grilled Parmesan Crusted Chicken Breast with Basil Cream Sauce
Assorted Seafood Gratin
Pineapple and Rosemary Brined Roast Pork with Natural Jus
Green Beans Almondine or Marbled Potatoes
Steamed Jasmine Rice

Carving

US Beef Short Plate with Mushroom Au Jus

Desserts

Seasonal Fruits Platter
Moist Chocolate Cake
Mango Cheesecake
Sacher Torte
Lemon Bars

