



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 your wedding, expect nothing but the best from our passionate team.

Blissful Beginnings at Acacia

Towards The Big Day

Professional Consultation with our Executive Chef for the Menus
 Menu-tasting for the Couple
 Location Shoot at the Hotel for Pre-wedding Photographs
 In-Room Massage for the Bride and Groom

I Do, Now & Forever

Sophisticated and Contemporary Wedding Ballroom
 Choice of Quartet By Bernie Pasamba, Bridal Car or Mobile Lights and Sounds
 Three-layered Wedding Cake
 Champagne Toast for the Couple
 One Round of Fruit Punch for All Guests during Cocktails and Dinner
 A Choice of Set or Buffet Menus created by our Master Chefs
 Custom Flower Centerpiece and Votive Candles on All Tables
 Cascading Bouquet Arrangement for the Couple's Table
 Personalized Menu Cards for Sit-Down Reception
 Two Nights Stay in a Suite Room for the Bride
 Overnight Stay in a Deluxe Room for the Groom
 Personalized Butler Service
 In-Room Breakfast for the Couple
 LCD Projector and Screen
 Hotel PA System
 Special Group Rate for Families and Friends

Milestones

Dinner for Two on the First Year Anniversary

Menu Category	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 – Three Course	260,000	344,000	423,000	583,500	1,600
Sit Down - Four Course	282,000	378,000	468,000	649,000	1,800
International Buffet A	297,000	399,000	497,500	693,000	2,000
International Buffet B	325,500	443,500	556,000	781,000	2,200

*All values in Philippine Peso (Php).

*Upgrade of Bridal cake and of Deluxe room for the groom to Junior Suite for 200 persons and up guaranteed.

*Complimentary Bridal Shower good for 15 persons for 450,000++ revenue.

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

Acacia Weddings

Three-course Set Menu

SET WESTERN MENU A

Appetizer

Terrine of Smoked Salmon with Anchovy Butter, Crab and Baby Coriander Salad,
Beetroot Dressing

Main Course

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

Dessert

Pecan Pie with Vanilla with Ice Cream

SET WESTERN MENU B

Soup

Tomato Consommé with Prawn and Basil Ravioli

Main Course

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

Dessert

Chocolate Hazelnut Terrine with Raspberry Sauce

SET WESTERN MENU C

Salad

Lemon Grass Skewered Chicken with Ripe Mango and Tortilla Salad

Main Course

Three-Cheese Herb Chicken Roulade with Baby Green Beans, Roasted Potatoes and
Chardonnay Cream

Dessert

Frozen Mango and Mango Ice Cream with Caramel Brandy Snap

Acacia Weddings

Four-course Set Menu

SET WESTERN MENU A

Salad

Grilled Scallop & Arugula Salad with Orange-Miso Vinaigrette

Soup

Cauliflower Veloute with Bacon Croutons & Spring Onions

Entrée

Braised U.S. Beef "Provençal" Orange, Black Olives and Potato Puree

Dessert

Apple Strudel with Vanilla Ice Cream

SET WESTERN MENU B

Appetizer

Parmiggiano-Reggiano Pudding with Sweet Pea Puree

Soup

Cream of Potato, Leek and Arugula Soup

Entrée

Spice Crusted Grilled Salmon

Sweet Soy Reduction, Steamed Japanese Rice and Asparagus

Dessert

Lime Cheesecake with Pineapple Five Spice Compote

SET WESTERN MENU C

Appetizer

Crispy Buffalo Mozzarella & Mushroom Ragout

Baby Greens, Honey-Garlic Vinaigrette

Soup

Roasted Pumpkin Soup with Sage cream & Chestnuts

Entrée

Parmesan Chicken Scaloppini with Tomato Sage

Dessert

Moist Chocolate Cake with White Chocolate Mousse

Acacia Weddings

Buffet Menus

INTERNATIONAL MENU A

BUFFET MENU 1

Appetizers and Salads

Vegetable Frittata
Asparagus with Parmesan and Crispy Bacon
Spicy Glass Noodle Salad with Shrimps
Sliced Ham with Pickled Vegetable Salad

International Salad Bar

Greens
Arugula, Lolo Rosso, Romaine
Crudités
Carrot, Celery, Sprout, Tomato Cherry, Beans
Dressings
French, Italian, Orange Dressing, Thousand Islands, Balsamico
Condiments
Bacon, Olives, Parmesan Cheese, Pickled Vegetables, Croutons, Lemon Wedges

Soup

Creamy Mushroom Soup with Herbs
Selection of Breads, Butter and Margarine

Hot

Roasted Chicken with Arabic Spices served on Raisin and Cashew Nut Pilaf
Salmon Medallions with Fresh Fruit Compote
Roast Pork Fennel with Parmesan and Peas
Braised Beef Short Rib with Honey Glaze
Sautéed Vegetables with Herb Butter
Cuban Rice with Vegetables

Carving

Herb Crusted Beef Sirloin with Mustard and Rolls

Dessert

Carrot Cake Slice
Chocolate Ganache Slice
Apple Caramel Mousse
Coconut Pudding
Opera Cake
Fresh Seasonal Fruits



Acacia Weddings

Buffet Menus

INTERNATIONAL MENU A

BUFFET MENU 2

Appetizers and Salads

Poached Chicken Salad with Grapes, Pimiento and Walnuts
Shrimp and Pineapple with Basil
Ham, Corn and Asparagus Salad

International Salad Bar

Greens
Arugula, Lolo Rosso, Romaine
Crudités
Carrot, Celery, Sprout, Cherry Tomatoes, Beans
Dressings
French, Italian, Cocktail, Herb Mustard Vinaigrette, Balsamico
Condiments
Bacon, Olives, Parmesan Cheese, Pickled Vegetables Crudities, Croutons, Lemon Wedges

Soup

Cream of Cauliflower Soup
Selection of International Bread, Butter and Margarine

Hot

Sautéed Chicken with Cashew Nuts and Onion
Crispy Pork Belly with Thai Vegetables
Seared Fillet of Fish with Tomato Confit, Fennel and Capsicum Sauce
Grilled Beef Tenderloin with Sautéed Spinach and Balsamic
Sautéed Asparagus with Parsley and Almond Flake Butter
Fried Rice with Seafood

Carving

US Beef Short Plate with Mushroom Au Jus

Dessert

Hazelnut Chocolate Gateau
Carrot Cake with Orange Frosting
Sour Cherry and Chocolate Pudding
Moist Chocolate Cake
Mini Cheesecake
Fresh Seasonal Fruits



Acacia Weddings

Buffet Menus

INTERNATIONAL MENU B

BUFFET MENU 1

Appetizers and Salads

Fried Spring Rolls with Cream Cheese and Jalapeno's Mousse
Baked New Zealand Mussels Rockefeller served on a bed of Rock Salt
Penne Pasta with Tuna and Olives
Poached Chicken Salad with Grapes, Pimiento and Walnuts
Assorted Mix Greens with 4 Kinds of Dressings and 5 Kinds of Condiments

Soup

Prawn Bisque
Freshly Baked Rolls

Entrée

Beef Wellington with Boursain Cheese
Roasted Pork Loin Stuffed with Assorted Vegetables in Herbed Tomato Cream Sauce
Roasted Rosemary and Orange Whole Chicken Au Jus
Poisson A'la Meuniere (French Style Fish Steak in Brown Butter Sauce)
Gratinated Mix Vegetables
Steamed Pandan White Rice
Herbed Rice

Carving

Roasted U.S. Angus Short plate

Dessert

Caramel Walnut Fudge
Wattle Chocolate Mousse with Toasted Marshmallows
Carrot Cake with Cream Cheese Frosting
Lychee Panna Cotta
Mango Cheese Cake
Fresh Fruit Platter

Acacia Weddings

Buffet Menus

INTERNATIONAL MENU B

BUFFET MENU 2

Appetizers and Salads

Bruschetta's
(Tomato, Basil, Anchovy and Bacon)
(Smoked Salmon & Feta Cheese w/ Dill Sauce)
Citrus Marinated Shrimp Salad and with Grilled Onion and Orange
Platter of Assorted Cold Cuts and Sausages
Assorted Mix Greens with 4 Kinds of Dressings and 5 Kinds of Condiments

Soup

Cream of Fennel Apple Celeriac with Curried Espuma and Croutons
Freshly Baked Rolls

Hot

Lengua (Ox tongue) in Beef Veloute' and Mushroom Sauce
Baby Back Ribs in Acacia's Barbeque Sauce
Roasted Maple and Pink Peppercorn Whole Chicken Au Jus
Oven Baked Fillet of Fish Crusted with Fresh Herbs
Mix Vegetables Cassoulet
Steamed Pandan White Rice
Herbed Rice

Carving

Fresh Herb Marinated Slow Roasted Leg of Lamb

Dessert

Silvanas
Chocolate Oblivion
Pineapple Strudel with Vanilla Sauce
Mocha Pecan Tart
Assorted Fresh Fruit Platter

