



CELEBRATIONS PACKAGE

Menu Category	For the first 30 persons	For the first 50 persons	For the first 100 persons	For the first 150 persons	For the first 200 persons	For the first 300 persons	Rate per person in excess
Sit Down - Three Course	43,670	66,000	122,100	178,200	236,500	349,250	1,280
Sit Down - Four Course	48,400	74,250	138,600	202,525	267,300	396,550	1,405
Filipino Buffet	53,900	82,500	155,235	225,575	298,100	442,200	1,610
International Buffet	58,300	89,650	169,790	249,700	330,000	488,400	1,805

AMENITIES & INCLUSIONS

- ❖ *Use of the Function Room for Four Hours*
- ❖ *One round of Iced Tea and Coffee/Tea*
- ❖ *Elegant Table & Buffet Centerpieces*
- ❖ *Overnight Stay in a Deluxe room with Breakfast for Two*
- ❖ *Personalized Menu Card for Set Menu and Place cards for Buffet*
- ❖ *Dedicated Banquet Service*
- ❖ *Guestbook with Pen*

❖ Conditions

- ❖ *Minimum of 30 persons to avail of the package*
- ❖ *Rooms and Conference facilities are subject to availability*

Rates are inclusive of service charge and applicable government taxes
 Prices may change without prior notice
 Package is valid until December 31, 2019

Celebrations at Acacia

Three Course Set Menus

Set Menu A

Soup

Tuscan Minestrone Soup

Main Course

Grilled Beef, Porcini Mushroom and Onion Marmalade, Roasted Garlic, Red Wine Sauce served with Mashed Potato or Steamed Rice

Dessert

Chocolate Crème Brulee

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

Salad

Caesar Salad with Crispy Bacon, Garlic Croutons and Shaved Parmesan

Main Course

Glazed Salmon Teriyaki Miso Glazed with Nori Wrapped Japanese Rice Asian Vegetable, Crispy Leeks and Crispy Pasta

Dessert

New York Cheese Cake

Rates are inclusive of service charge and applicable government taxes

Prices may change without prior notice

Package is valid until December 31, 2019

Set Menu D

Soup

Cheddar Potato Chowder with Bacon Bits

Main Course

Pineapple Marinated Grilled Porkloin Honey Garlic Tomato Glaze, Sweet Potato Gratin and
Asparagus served with Mashed Potato or Steamed Rice

Dessert

Pecan Pie with Vanilla Ice Cream or Caramel Sauce

Set Menu E

Soup

Sweet Potato Soup with Dill Oil

Main Course

Slow-Cooked US Beef Ragout with “Brandy de Jerez”, Peas, Baby Carrots
& Crispy Fried Marble Potato

Dessert

Panache of Berries Terrine with Spiced Red Wine Reduction

Set Menu F

Soup

Split Pea Soup Smoked Ham

Main Course

Three-Cheese & Herb Chicken Roulade, Baby Green Beans, Chardonnay Cream
Served with Roasted Marbled Potatoes or Steamed Rice

Dessert

Summer Pudding with Fresh Cream

Rates are inclusive of service charge and applicable government taxes

Prices may change without prior notice

Package is valid until December 31, 2019

Celebrations at Acacia

Four Course Set Menus

Set Menu A

Appetizer

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

Spring Asparagus Veloute

Main Course

Grilled Beef with Sautéed Spinach, Roasted Shallots and Red Wine Sauce
served with Garlic Mashed Potato

Dessert

Chilled Cheesecake with Cherry Topping

Set Menu B

Appetizer

Asian Chicken & Mango Salad, Bean Sprouts, Baby Greens,
Crispy Wonton & 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

Tataki Beef Salad Daikon and Red Onion

Soup

Green Pea and Carrot Soup Cinnamon Croutons

Main Course

Grilled Barramundi Fillet

Baby Green Beans, Garlic Crushed Potato & Tomato-Vanilla Sauce
served with Marbled Potato or Steamed Rice

Dessert

Apple Strudel with Vanilla Crème Anglaise

Rates are inclusive of service charge and applicable government taxes

Prices may change without prior notice

Package is valid until December 31, 2019

Celebrations at Acacia

Filipino Banquet Menu 1

Appetizer & Salad

Kilawin na Puso ng Saging (Banana Heart Ceviche)
Tokwa't Baboy
Ensladang Mangga at Bagoong
Ensaladang Amplaya
Fresh Lumpiang Ubod

Soup

Nilagang Baka

Hot Dish

Bistek Tagalog
Estofadong Baboy
Pininyahang Manok sa Gata
Ginataang Puso ng Saging
Pancit Canton or Bihon
Garlic Rice or Sinaing sa Pandan (Staple)

Grills

(choice of one item)

Inihaw na Liempo
Plain or Stuffed Inihaw na Pla-Pla "Large Tilapia"
Binalot na Manok sa Pandan

OR

Carving Station

(choice of one item)

Lechon Manok (Roasted Chicken)
Lechon Kawali (Crispy Slab of Pork Belly)
Pork (Pork Belly Slab) Humba with Banana Blossoms

Dessert

Maja Blanca
Minatamis na Saging at Sago
Leche Flan with Ube
Buko Pandan

Rates are inclusive of service charge and applicable government taxes
Prices may change without prior notice
Package is valid until December 31, 2019

Celebrations at Acacia

Filipino Banquet Menu 2

Appetizer and Salad

Pork Sisig
Lumpiang Shanghai
Kilawin of Tanigue with Crisp Vegetable
Ensaladang Talong Kamatis at Sibuyas
Ensaladang Amplaya

Soup

Sinigang (Pork, Beef, Salmon Head or Belly, Shrimp)

Hot Dish

Inadobong Baka sa Gata
Adobong Baboy
Afritada
Pinakbet
Pancit Buko
Sinaing sa Pandan Rice (Staple)

Grills

(choice of one)

Inihaw na Liempo
Plain or Stuffed Inihaw na Pla-Pla “Large Tilapia”
Binalot na Manok sa Pandan

OR

Carving Station

(choice of one item)

Lechon Manok (Roasted Chicken)
Lechon Kawali (Crispy Slab of Pork Belly)
Pork (Pork Belly Slab) Humba with Banana Blossoms

Dessert

Minatamis na Saging at Sago
Buko Pie
Leche Flan with Ube
Buko Pandan

Rates are inclusive of service charge and applicable government taxes
Prices may change without prior notice
Package is valid until December 31, 2019

Celebrations at Acacia

International Buffet Menus

Buffet Menu 1

Appetizer And Salads

Penne Pasta with Tuna, Olives and Capers
Zucchini Salad with Chilli, Lime and Coriander
Grilled Tomato, Mozzarella and Basil Salad
Ham, Corn and Beans Salad
Selection of Garden Greens with Various Dressings and Condiments

Soup

Roasted Vegetable Cream Soup with Marjoram
Freshly Baked Rolls with Butter

Hot

Herb Roasted Chicken with Garlic Cream Sauce
Assorted Seafood Fricasee
Crispy Pork Belly with Thai Vegetables
Italian Tomato Cream Pasta
Asian Stir Fried Vegetables
Steamed Jasmine Rice

Carving

US Beef Prime Rib with Mustards and Rolls

Dessert

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

Rates are inclusive of service charge and applicable government taxes
Prices may change without prior notice
Package is valid until December 31, 2019

Celebrations at Acacia

Buffet Menu 2

Appetizers

Lemongrass-Minted Chicken Salad
Marinated Cheese with Peppercorn and Grilled Baguettes
Grilled Potato-Mushroom Pierogies
Potato-Dill Salad with Baby Shrimp
Selection of Garden Greens with Various Dressings and Condiments

Soup

Potato-Leek Soup with Smoked Ham
Freshly Baked Rolls with Butter

Entrees

Sautéed Chicken with Cashew Nuts and Onion
Roast Porkloin with Caramelized Garlic
Seared Fish Fillet with Tomato Confit, Fennel and Capsicum Sauce
Grilled Tenderloin of Beef with Sautéed Spinach and Balsamic
Mixed Vegetable Cassoulet
Rice Pilaf with Mushroom and Peas

Carving

US Beef Short Plate with Red Wine Au Jus

Dessert

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

Rates are inclusive of service charge and applicable government taxes
Prices may change without prior notice
Package is valid until December 31, 2019

Buffet Menu 3

Appetizers and Salads

Poached Chicken Salad with Grapes, Pimiento and Walnuts
Penne Pasta with Tuna, Olives and Capers
Zucchini Salad with Chilli lime and Coriander
Ham, Corn and Asparagus Salad
Selection of Garden Greens with Various Dressings and Condiments

Soup

Roasted Vegetable Cream Soup with Marjoram
Freshly Baked Rolls with Butter

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

Herb Crusted Beef with served with different sauces

Desserts

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

Rates are inclusive of service charge and applicable government taxes
Prices may change without prior notice
Package is valid until December 31, 2019

Buffet Menu 4

Appetizers and Salads

Thai Beef Salad
Chicken Spring Rolls with Hoisin Sauce
Prawn and Mango Salad
Glass Noodle Salad with Prawn and Squid Served with Spicy Lime Dressings

Soup

Chinese Lions Head Soup
Freshly Baked Rolls with Butter

Hot Dishes

Vietnamese Style Chicken Curry
Stir Fry Fish Fillet with Vegetables
Malaysian Beef Rendang
Asian Spiced Braised Beef Short Ribs
Asian Vegetables Stir Fry with Sesame Chilli Orange Sauce
Pandan Scented Rice

Carving

Chinese Crispy Pork Belly with Oriental Sauce

Desserts

Fresh Seasonal Fruits
Caramelized Banana
Buco Tart
Tocino del Cielo
Espasol

Rates are inclusive of service charge and applicable government taxes
Prices may change without prior notice
Package is valid until December 31, 2019

CELEBRATION PACKAGE

INTERNATIONAL BUFFET – FOOD STATION ENHANCEMENT ITEMS

APPETIZERS

Price per person

- *Charcuterie Station (Selection of Cured Meats and Condiments)* Php 300
- *Salmon Station (Cured and Smoked Salmon and Condiments)* Php 300
- *Assorted Sushi Station* Php 300
- *Oyster Bar served with Tabasco, Lemon, Lime, Shallot Vinaigrette, Miso Dressing and Spicy Cocktail Sauce* Php 400
- *Seafood on Ice - Selection of Fresh Cooked Seafood Prawns, Crabs and Mussels served with Lemon, Lime and assorted Dressings* Php 550

SOUPS & PASTA

- *Chicken and Sweet Corn Soup* Php 250
- *Minestrone Soup with Italian Bread Station* Php 250
- *Szechuan Soup* Php 250
- *Pasta Station* Php 350

CARVING

- *Suckling pig “Hong Kong” Style* Php 450
- *Peking duck “Hong Kong” Style* Php 450
- *Roast Turkey with chestnut stuffing* Php 320
- *Roast leg of lamb with thyme gravy, mustards and rolls* Php 450
- *Honey glazed ham with assorted mustards and bread roll selection* Php 450
- *Herb crusted Australian beef sirloin with mustards and rolls* Php 450
- *Roast Beef with Mushroom Au Jus* Php 300

TEMPURA STATION

Php 600

GRILLING STATION (For open area only – Chicken, Pork, Beef, Sausages)

Php 450

LIVE STATION - Starts at Php 400-800 per person

RATE CORKAGES:

Wines	Php 700/750ml
Hard Drinks & Liquors	Php 1,000/1000ml
Mobile Bar	Php 10,000
Lechon (Pork)	Php 2,500/pc
Lechon (Calf)	Php 5,000/pc
Mobile Lights and Sounds	Php 5,000-10,000
Food Carts	Php 1,500/cart
Dessert Buffet	Php 3,000

SPECIAL RATES:

Beer (30 Liters)	Php 9,000
Pale (30 Liters)	Php 8,000
Beer (50 Liters)	Php 15,000
Wines	Php 1,100-2,000/bottle
Lechon Pork (Good for 50 persons)	Php 15,000
Roasted Calf	Php 50,000
Additional LCD Projector	Php 2,500/unit
Wireless Microphone	Php 1,000/unit
Wired Microphone	Php 1,000/unit
Videoke (Magic Sing)	Php 3,000 for 4 hours
Lapel (4 hours rental)	Php 1,000
Photo Booth for 3 hours	Php 8,000
Mobile Lights & Sounds	Php 15,000
LED Wall	Php 40,000
Strings (Trio)	Php 15,500
Acoustic Band	Php 16,000
Three Layered Cake	Php 8,500-12,000

Rates are inclusive of service charge and applicable government taxes
Prices may change without prior notice
Package is valid until December 31, 2019