



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	36,000	55,000	101,000	147,000	195,000	288,000	1,050
Sit Down - Four Course	40,000	61,000	114,000	167,000	220,000	327,000	1,155
Filipino Buffet	44,500	68,000	128,000	186,000	246,000	365,000	1,320
International Buffet	48,000	74,000	140,000	206,000	272,000	403,000	1,480

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, 2016

Celebrations at Acacia

Three Course Set Menus

Set Menu A

Tuscan Minestrone Soup

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

Chocolate Crème Brulee

Set Menu B

Veloute of Sweet Corn with Crab and Parmesan Crostini

Roasted Chicken Breast Wrapped with Pancetta, Basil Parmesan Risotto, and Asparagus

In Spiced Tomato Fondue Served with Mashed Potato or Steamed Rice

Chocolate Indulgence

Set Menu C

Caesar Salad with Crispy Bacon, Garlic Croutons and Shaved Parmesan

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

Banana Split Cheese Cake

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Set Menu D

Cheddar Potato Chowder with Bacon Bits

Pineapple Marinated Grilled Porkloin

Honey Garlic Tomato Glaze, Sweet Potato Gratin and Asparagus Served with Mashed Potato or Steamed Rice

Pecan Pie with Vanilla Ice Cream/Caramel Sauce

Set Menu E

Sweet Potato Soup with Dill Oil

Slow-Cooked US Beef Ragout

With “Brandy de Jerez”, Peas , Baby Carrots & Crispy Fried Marble Potato

Panache of Berries Terrine with Spiced Red Wine Reduction

Set Menu F

Split Pea Soup Smoked Ham

Three-Cheese & Herb Chicken Roulade

Baby Green Beans, Chardonnay Cream Served with Roasted Marbled Potatoes or Steamed Rice

Summer Pudding with Fresh Cream

Celebrations at Acacia

Four Course Set Menus

Set Menu A

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

Spring Asparagus Veloute

Grilled Beef with Sautéed Spinach, Roasted Shallots and Red Wine Sauce

served with Garlic Mashed Potato

Chilled Cheesecake with Cherry Topping

Set Menu B

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

Wild Mushroom Soup

Almond Crusted Snapper Fillet with Saffron Risotto, Shaved Fennel and Red Onion Salad served with Ocean Scented Rice

Mango Pudding with Strawberry Coulis

Set Menu C

Tataki Beef Salad Daikon and Red Onion

Green Pea and Carrot Soup Cinnamon Croutons

Grilled Barramundi Fillet

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

Apple Strudel with Vanilla Crème Anglaise

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Celebrations at Acacia

Filipino Banquet Menu 1

Appetizer & Salad

Kilawin Na Puso Ng Saging (Banana Heart Ceviche)
Tokwa't Baboy
Ensladang Mangga A 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
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 W/ Banana Blossoms

Dessert

Maja Blanca
Minatamis Na Saging At Sago
Leche Flan W/ Ube
Buko Pandan

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Celebrations at Acacia

Filipino Banquet Menu 2

Appetizer and Salad

Pork Sisig
Lumpiang Shanghai
Kilawin of Tanigue wuth 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 W/ Banana Blossoms

Dessert

Minatamis Na Saging At Sago
Buko Pie
Leche Flan W/ Ube
Buko Pandan

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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 Asparagus Salad
Selection of Garden Greens with Various Dressings and Condiments

Soup

Roasted Vegetable Cream Soup with Marjoram
Freshly baked rolls

Hot

Herb Roasted Chicken with Garlic Cream Sauce
Assorted Seafood Fricasee
Braised Short Rib with Honey Glaze
Stir Fried Beef with Mushrooms and Oyster Sauce
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

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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
Selection of Freshly Baked Rolls with Butter

Entrees

Sautéed Chicken with Cashew Nuts and Onion
Crispy Pork Belly with Thai Vegetables
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

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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

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/Marbled Potatoes
Steamed Jasmine Rice

Carving

Herb Crusted Sirloin with served with different sauces

Desserts

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

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

Hot Dishes

Vietnamese Style Chicken Curry
Stir Fry Fish Fillet with Vegetables
Malaysian Beef Rending
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

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CELEBRATION PACKAGE

INTERNATIONAL BUFFET – FOOD STATION ENHANCEMENT ITEMS

APPETIZERS	Price per person
▪ Charcuterie Station (Selection of Cured Meats and Condiments)	Php 250
▪ Salmon Station (Cured and Smoked Salmon and Condiments)	Php 250
▪ Fresh Oyster on Ice with Condiments	Php 350
▪ Seared Foie Gras with Poached Pears and Brioche	Php 450
▪ Assorted Sushi Station	Php 250
▪ Oyster Bar served with Tabasco, Lemon, Lime, Shallot Vinaigrette, Miso Dressing and Spicy Cocktail Sauce	Php 350
▪ Seafood on Ice - Selection of Fresh Cooked Seafood Prawns, Crabs, Mussels and Clams served with Lemon, Lime and assorted Dressings	Php 450
SOUPS & PASTA	
▪ Chicken and Sweet Corn Soup	Php 150
▪ Minestrone Soup with Italian Bread Station	Php 120
▪ Szechuan Soup	Php 150
▪ Pasta Station	Php 250
CARVING	
▪ Suckling pig “Hong Kong” Style	Php 380
▪ Peking duck “Hong Kong” Style	Php 380
▪ Roast Turkey with chestnut stuffing	Php 280
▪ Roast leg of lamb with thyme gravy, mustards and rolls	Php 380
▪ Honey glazed ham with assorted mustards and bread roll selection	Php 380
▪ Herb crusted Australian beef sirloin with mustards and rolls	Php 380
▪ Roast Beef with Mushroom Au Jus	Php 250
TEMPURA STATION	Php 600
GRILLING STATION (for open area only – Chicken, Pork, Beef, Sausages)	Php 400
LIVE STATION - Starts at Php 400-800 per person	
CHOCOLATE FOUNTAIN	Php 200

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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 10,500
Roasted Calf	Php 43,000
Additional LCD Projector	Php 2,500/unit
Wireless Microphone	Php 500/unit
Wired Microphone	Php 300/unit
Videoke (Magic Sing)	Php 3,000 for 4 hours
Lapel (8 hours rental)	Php 1,000
Photo Booth for 3 hours	Php 8,000
Mobile Lights & Sounds	Php 15,000
Strings (Trio)	Php 13,900
Acoustic Band	Php 14,000
Three Layered Cake	Php 8,500-12,000

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