



Kabayan Beach Resort Wedding Packages

Php 185,000 for 100 guests

*** P1,650/head in excess**

Php 100,000 for 50 guests

*** P1,800/head in excess**

Php 80,000 for 30 guests

*** P2,000/head in excess**



Inclusions:

Buffet Food Set up
Fully dressed round table for ten (10) guests each
Tiffany chairs
Complete Table set up (linen, silverware, chinaware & cutlery)
Uniformed professional waiter
Fully dressed presidential table with special floral centerpiece
Floral arrangement on all guest tables
Gazebo
Place cards for the presidential table
Menu card for the presidential table
Fully skirted table for gifts and giveaways
Fully skirted table for the cake
3-tier wedding cake (bottom part edible only)
Purified drinking water
Sound system
Food tasting for two (2), applicable once reservation is confirmed
Refillable drinks, choice of: juice, iced tea, or soda

PLUS some extra special touches....

- Cake cutting ceremony
- One bottle of sparkling wine for the bridal toast

Complete the event with overnight stays for the couple & loved ones!

FREE with our wedding package:

*Overnight stay of two in a hotel-type accommodation

*Overnight stay for 6pax in a bahay-type accommodation

NOTE: may only be used the day before, or day after the wedding; cannot be converted to cash



WEDDING PACKAGE MENU CHOICES
(choose 1 item from every food group)

Soup Entrée

- Mediterranean tomato soup
- Country vegetable soup
- Cream of spring onion soup w/ egg shreds
- Spiced pumpkin soup
- Sweet cream corn soup with Quail Eggs
- Minestrone
- Fennel & Lemon soup
- Corn & Crabmeat soup
- Cream of Mushroom soup
- Bird's Nest Soup

Salad Bar

- Green vegetable salad
 - Iceberg Lettuce, Romaine Lettuce
 - Carrots, Cucumber, White Onion
 - Pineapple Tidbits, Tomato, Cheese & Jello
- Macaroni Salad
- Potato Salad
- Russian Fish Salad

Pasta

- Chicken Tetrazzini
- Beef Stroganoff
- Tuna Fettuccini
- Spaghetti w/ Bolognese Sauce
- Angel's Hair in Seafood Marinara Sauce
- Baked Cheesy Macaroni with Bacon Bits
- Seafood Au Gratin

Seafood:

- Seafood Medley
- Squid with chili garlic black bean sauce
- Blue Marlin in Lemon Butter Sauce
- Grilled Tanigue Steak ala Pobre
- Breaded Fish Fillet in Tartar Sauce
- Spanish Fish Stew
- Steamed Lapu-lapu West Lake Style
- Grilled Tuna Belly
- Grilled Pusit (Gerry's Grill Style)
- Steamed Rainbow Fish

**Beef:**

- Callos ala Madrilena
- Beef stew
- Braised beef and turnips
- Beef Kalbi chim
- Shredded Beef in Oyster Sauce
- Stir fried fillet of beef with mango
- Beef Pot Roast
- Beef Roulade

Poultry:

- Chicken in Lemon Orange Sauce
- Roast Chicken in Mushroom Sauce
- Baked Chicken with Chicken Liver Sauce
- Chicken Fricasse (Red Spanish Sauce with Potato)
- Chicken Breast Steak Ala Pobre
- Chicken Teriyaki
- Chicken Cordon Blue
- Chicken Gallantina

Pork:

- Shredded pork w/ stir-fried bean sprout w/ bell peppers
- Stuffed loin of pork
- Pork loin Hainanese style
- Pork loin bonanza
- Korean Pork Spareribs with Sesame Seeds
- Pork Madarin with Celery, Carrots & Cashew Nuts
- Barbeque Spare Ribs
- Pork Pot Roast
- Hammonado

Dessert:

- Assorted Sliced Fresh Fruits in Season
- Crepe on the spot
- Almond lychees with syrup
- Native delicacies: maja blanco, biko, halayang ube, inutak, cassava cake, sapin-sapin
- Salad: fruit salad, buko pandan, tutti frutti, molded tapioca in jackfruit syrup
- Turones con langka en sorbetes
- Assorted Ice Cream Scoops: Cheese, Mango, Ube & Chocolate