



Kabayan Beach Resort Wedding Packages

**Php 230,000 for 100 guests
* P1,850/head in excess**

**Php 135,000 for 50 guests
* P1,900/head in excess**

**Php 95,000 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 simple floral centerpiece
Basic floral arrangement on all guest tables
Gazebo
Fully skirted table for gifts and giveaways
Fully skirted table for the cake
3-tier wedding cake (bottom part edible only)
Purified drinking water
Basic sound system
Food tasting for two (2), applicable once reservation is confirmed
Refillable drinks, choice of: juice, iced tea, or soda
One bottle of sparkling wine for the bridal toast
String Lights

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

Possible Additional Costs:

1) Ceremony Set up – our package is for reception only. If you need a separate set up for your wedding ceremony, additional charges will apply

2) Included in the above package are simple potted flowers for the tables. NO OTHER FLOWER SET-UP will be given. We can recommend a florist or you may bring your own if you wish to have additional flowers

4) Electrical charge – will be applied if you will bring in lights & sounds supplier, LED Screen, photobooth, and the like

6) Corkage fee for liquor will be applied

7) IMPT: Due to a Barangay ordinance for the whole of Laiya, wedding parties have to end at 10pm, as courtesy to other guests and nearby resorts



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
- Corn & Crabmeat soup
- Cream of Mushroom soup

Salad Bar

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

- Seafood Medley
- Squid with chili garlic black bean sauce
- Breaded Fish Fillet in Tartar Sauce
- Spanish Fish Stew
- Grilled Pusit (Gerry's Grill Style)

Beef:

- Beef stew
- Braised beef and turnips
- Beef Kalbi chim
- Shredded Beef in Oyster Sauce
- Beef Pot Roast

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

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
- Almond lychees with syrup
- Native delicacies (choose 1): maja blanco, biko, halayang ube, inutak, cassava cake, sapin-sapin
- Salad (choose 1): fruit salad, buko pandan, tutti frutti, molded tapioca in jackfruit syrup
- Turones con langka en sorbetes