



## TAAL VISTA HOTEL

### CLASSIC

#### WEDDING PACKAGE BUFFET MENU

ENJOY A TIMELESS BALLROOM SETUP OF ELEGANT CLOTH COVERED CHAIRS AND TABLES ACCENTED WITH FLORAL CENTERPIECES. GUESTS ARE SERVED A PLATED 5 COURSE MEAL IN THE WARMLY LIT ROOM AS THE COUPLE TOASTS THEIR MARRIAGE WITH A BOTTLE OF SPARKLING WINE.

#### INCLUSIONS:

- FOOD TASTING FOR 4 PERSONS
- FRESH FLOWER CENTERPIECE FOR THE COUPLE'S TABLE
- FRESH FLOWER CENTERPIECE FOR PRESIDENTIAL TABLE
- FRESH FLOWER CENTERPIECES FOR GUEST TABLES
- FRESH FLOWER ARRANGEMENT FOR THE BACKDROP
- FRESH FLOWER ARRANGEMENT FOR CAKE TABLE
- FOOD TASTING FOR FOUR (4) PERSONS
- GUEST BOOK WITH PEN
- PLACE CARDS (FOR PRINCIPAL SPONSORS & PARENTS)
- MENU CARDS
- A BOTTLE OF SPARKLING WINE FOR THE COUPLE'S TOAST
- BASIC SOUND SYSTEM
- SPECIAL ROOM RATES FOR RELATIVES AND FRIENDS ATTENDING THE WEDDING
- ONE (1) ROUND OF ICED TEA OR LEMONADE
- FREE-FLOWING COFFEE AND TEA

#### COMPLIMENTARY AMENITIES:

- OVERNIGHT STAY IN A ONE-BEDROOM SUITE
- OVERNIGHT STAY IN A DELUXE LAKE WING ROOM
- CHOICE GIFTS FOR THE COUPLE
- WAIVE CORKAGE FEE FOR THREE (3) BOTTLES OF WINE (750ML)
- 10 COMPLIMENTARY PARKING SLOTS
- COMPLIMENTARY USE OF VENUE FOR 5 HOURS
- COMPLIMENTARY USE OF LCD PROJECTOR
- PRE-NUPTIAL PHOTO SHOOT IN THE HOTEL



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WEDDING PACKAGE  
BUFFET MENU

### MENU 1

#### APPETIZERS & SALADS

ASSORTED MAKI  
KANI SALAD ON TAGAYTAY GREENS  
FRESHLY BAKED BREADS

#### SOUP

MISO TOFU LEEKS

#### MAIN COURSE

GRILLED CHICKEN TERIYAKI  
FISH AND KAKIAGE TEMPURA  
JAPANESE FRIED RICE

#### DESSERT

MIDORI MELON PANNA COTTA  
GREEN TEA MOUSSE IN GLASS  
FRESH FRUITS IN SEASON



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### WEDDING PACKAGE BUFFET MENU

#### MENU 2

##### APPETIZERS & SALADS

CRISPY WANTON  
PENNE PASTA SALAD WITH TAGAYTAY GREEN  
FRESHLY BAKED BREADS

##### SOUP

CRAB AND CORN SOUP CHINESE STYLE

##### MAIN COURSE

STEAMED PORK SPARERIBS WITH TAUSI  
SWEET AND SOUR FISH FILLET  
VEGETABLE IN SEASON WITH OYSTER SAUCE  
SHANGHAI RICE

##### DESSERT

ALMOND LYCHEE  
MANGO TAPIOCA  
FRESH FRUITS IN SEASON



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WEDDING PACKAGE  
BUFFET MENU

### MENU 3

#### APPETIZERS & SALADS

CHICKEN GALANTINE  
POTATO SALAD ON TAGAYTAY GREENS  
FRESHLY BAKED BREADS

#### SOUP

CREAM OF WILD MUSHROOM COFFEE SCENT

#### MAIN COURSE

BEEF SIRLOIN IN RED WINE AND GREEN PEPPERCON SAUCE  
ROASTED HONEY GLAZED VEGETABLES IN SEASON  
BAKED POTATO

#### DESSERT

STRAWBERRY CREPES TOPPED WITH  
MINT CREAM AND CRÈME ANGLAISE



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### WEDDING PACKAGE BUFFET MENU

#### MENU 4

##### APPETIZERS & SALADS

CHICKEN LIVER PATE  
ASPARAGUS AND MUSHROOM SALAD ON TAGAYTAY GREENS  
FRESHLY BAKED BREADS

##### SOUP

CREAM OF CARROT AND APPLE

##### MAIN COURSE

STUFFED PORKLOIN WITH CREAM CHEESE, SPINACH AND HERBS SERVED  
WITH AU JUS AND PRAWNS THERMIDOR (3 PCS)  
BAKED VEGETABLES (IN SEASON)  
PARSLEY RICE

##### DESSERT

IRISH COFFEE TORTE SERVED WITH RASPBERRY COULIS  
FRUIT SLICES



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### WEDDING PACKAGE BUFFET MENU

#### MENU 5

##### APPETIZERS & SALADS

FARMER'S COLD CUTS  
BEETROOT SALAD ON TAGAYTAY GREENS  
FRESHLY BAKED BREADS

##### SOUP

CREAM OF ASPARAGUS

##### MAIN COURSE

HERB CRUSTED OATMEAL PORKLOIN WITH APPLE SAUCE  
PAN SEARED FISH FILLET WITH HONEY GINGER MANGO SALSA  
VEGETABLE IN SEASON INFUSED IN HERBS  
PARSLEY RICE

##### DESSERT

CHOCOLATE CHARLOTTE  
MANGO MOUSSE IN GLASS