



## TAAL VISTA HOTEL

# CLASSIC

### Wedding Package Buffet Menu

#### INCLUSIONS:

- *Fresh flower centerpiece/s for the following:*
  - *Couple's table*
  - *Presidential table*
  - *Guest tables*
  - *Buffet table*
- *Fresh flower arrangements for the backdrop and cake table*
- *Cupcake tower (50 pcs.)*
- *One (1) round of juice or soda*
- *Free-flowing coffee and tea*
- *Three (3) layered fondant cake*
- *A bottle of sparkling wine for the couple's toast*
- *Food tasting for four (4) persons*
- *Classic Photo Booth (3 Hours)*
- *Place cards (for principal sponsors and parents)*
- *Menu cards*
- *30 VIP Tiffany Chairs*
- *Lights and sounds set up*
- *Two (2) nights stay in a One-Bedroom Suite*
- *Overnight stay in a Deluxe Lake Wing Room*
- *Massage for two (2) persons at Asmara Spa or food and beverage gift certificate worth Php1,500*
- *Complimentary use of LCD projector*
- *Waive corkage fee for of three (3) bottles of wine (750ml)*
- *10 complimentary parking slots*
- *Complimentary use of venue for five (5) hours*
- *Pre-nuptial photo shoot in the hotel*
- *Special room rates for all attending relatives and friends*



# TAAL VISTA HOTEL

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### Wedding Package Buffet Menu

#### Menu 1

##### **Market Greens**

Romaine, Red and Green Leaf Lettuce  
A Selection of Pineapple, Caesar and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, and Croutons

##### **Starters**

Kesong Puti (Native Cheese, Tomatoes, Cucumber and Iceberg Salad in Calamansi Dressing)  
Lumpiang Sariwa (Fresh Vegetable Roll with Garlic and Tamarind Flavored Sauce)  
Shrimp & Grilled Corn

##### **Freshly baked breads**

International Breads Served with Butter & Jam

##### **Soup**

Oven-Roasted Pumpkin Soup, Crème Fraiche and Herbed Croutons

##### **Main Dishes**

Mahi-Mahi Fillet with Tomatoes, Roasted Almonds, Citrus-Mustard Sauce  
Roast Pork Belly Garlic Thyme Jus  
Lemon Pepper Chicken  
Buttered Market Vegetables  
Steamed Rice

##### **Dessert**

Chocolate Custard Cake  
Tropical Mango and Rum Trifle  
Fresh Fruits in Season



# TAAL VISTA HOTEL

## CLASSIC

Wedding Package  
Buffet Menu

### Menu 2

#### **Market Greens**

Romaine, Red and Green Leaf Lettuce  
A Selection of Pineapple, Caesar and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, and Croutons

#### **Starters**

Apple and Beetroot Salad  
Greek Salad  
Green Beans, Peppers, Cucumber and Bacon

#### **Freshly baked breads**

International Breads Served with Butter & Jam

#### **Soup**

Roasted Cauliflower, Pumpkin Seed Oil, Ricotta Crostini

#### **Main Dishes**

Twice Cooked Pork Belly Red Wine Sauce  
Honey Garlic Chicken  
Pan-Seared Tanigue Lemon Cream  
Roasted Market Vegetables  
Steamed White Rice

#### **Dessert**

Mini Cheesecake  
Lemon Squares  
Fresh Fruits in Season



# TAAL VISTA HOTEL

## CLASSIC

### Wedding Package Buffet Menu

#### Menu 3

##### **Market Greens**

Romaine, Red and Green Leaf Lettuce  
A Selection of Pineapple, Caesar and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, and Croutons

##### **Starters**

Seafood and Noodles Salad with Sesame Dressing  
Shredded Cabbage Crabmeat Salad  
Vietnamese Spring Rolls

##### **Freshly baked breads**

International Breads Served with Butter & Jam

##### **Soup**

Miso

##### **Main Dishes**

Sticky Braised Pork Belly  
Five Spice Chicken  
Steamed Tanigue with Ginger Scallion  
Stir-Fried Market Vegetables  
Steamed White Rice  
Garlic Rice

##### **Dessert**

Thai Coconut Sticky Rice with Mango  
Matcha Cheesecake  
Fresh Fruits in Season



# TAAL VISTA HOTEL

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### Wedding Package Buffet Menu

#### Menu 4

##### **Market Greens**

Romaine, Red and Green Leaf Lettuce  
A Selection of Pineapple, Caesar and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, and Croutons

##### **Starters**

Salted Egg and Alugbati  
Ensaladang Talong  
Lumpiang Sariwa

##### **Freshly baked breads**

International Breads Served with Butter & Jam

##### **Soup**

Miswa at Patola

##### **Main Dishes**

Lechon Kawali (*Crispy Pork Belly*)  
Pocherong Manok  
(*Braised Chicken in Tomato Sauce, Chorizo, Cabbage, Green Beans*)  
Sinanglay Na Mahi-Mahi at Buro  
(*Steamed mahi wrapped in Chinese cabbage with fermented shrimp and rice*)  
Ginataang Gulay  
(*Squash, eggplant, long beans stewed in coconut cream*)  
Steamed White Rice

##### **Dessert**

Ube and Pandan Cake Squares  
Mango Cheesecake  
Fresh Fruits in Season



# TAAL VISTA HOTEL

## CLASSIC

### Wedding Package Buffet Menu

#### Menu 5

##### **Market Greens**

Arugula, Romaine, Red and Green Leaf Lettuce  
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

##### **Various Salads**

Potato and Bacon  
Niçoise  
Tomato and Mozzarella  
Penne Pasta with Basil Cream Pesto, Shrimp

##### **Freshly baked breads**

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,  
Butter and Jam

##### **Soup**

Potato Roasted Garlic Soup, Garlic Confit, and Crostini, EVO

##### **Main Dishes**

Seared Maya-Maya with Tomato and Smoked Pepper Ragout  
Roast Chicken in Mushroom Parmesan Cream  
Beef Stew with Root Vegetables  
Market Vegetable Gratin  
Steamed Rice

##### **Carving Station**

Roast Porkloin with Mustard Pork Jus with Mushroom

##### **Dessert**

Raspberry Cheesecake  
Assorted Mini Cakes (Chocolate and Red Velvet)  
Mango Mousse  
Fresh fruits in Season



# TAAL VISTA HOTEL

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### Wedding Package Buffet Menu

#### Menu 6

##### **Market Greens**

Arugula, Romaine, Red & Green Leaf Lettuce  
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

##### **Various Salads**

Tomato Ricotta Bruschetta  
Caprese Salad Drizzled With Balsamic  
Farfalle Pasta with Grilled Vegetables

##### **Freshly baked breads**

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,  
Butter and Jam

##### **Soup**

Tuscan Vegetable Soup

##### **Main Dishes**

Maya-Maya Alla Venetiana  
*(Tomatoes, Capers, Anchovies, Lemon and Peppers)*  
Grilled Rosemary Chicken  
Beef Braciola  
*(Braised Italian Beef Roulade)*  
Roasted Market Vegetables  
Steamed Rice

##### **Carving Station**

Porchetta, Herbed Pork Jus

##### **Dessert**

Mini Tiramisu  
Panna Cotta  
Lemon Crostata



# TAAL VISTA HOTEL

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### Wedding Package Buffet Menu

#### Menu 7

##### **Market Greens**

Arugula, Romaine, Red & Green Leaf Lettuce  
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

##### **Various Salads**

Chicken, Feta and Garbanzo Salad  
Fresh Vegetable Platter with Hummus, Tzatziki and Lemon Dressing  
Couscous Salad

##### **Freshly baked breads**

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,  
Butter and Jam

##### **Soup**

Thai Vegetable Curry Soup

##### **Main Dishes**

Pan-Fried Maya-Maya with Soy-Scallion Ginger  
Roast Chicken with Basil, Cashew and Peppers  
Braised Beef in Red Curry  
Broccoli and Shitake Mushrooms  
Steamed Rice

##### **Carving Station**

Garlic and Pepper-Crusted Pork

##### **Dessert**

Ta Goe  
*(Sweet tapioca with coconut cream)*  
Mango Custard Cake  
Ube and Coconut Swirl  
Fresh Fruits in Season





# TAAL VISTA HOTEL

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### Wedding Package Buffet Menu

#### Menu 8

##### **Market Greens**

Arugula, Romaine, Red & Green Leaf Lettuce  
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

##### **Various Salads**

Ensaladang Mangga, Kamatis at Bagoong  
*(Green mango, tomato, shrimp paste salad)*  
Kinilaw Yamang-Dagat  
*(Seafood ceviche)*  
Ensaladang Suha at Hipon  
*(Pomelo and shrimp salad)*

##### **Freshly baked breads**

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,  
Butter and Jam

##### **Soup**

Pancit Molo  
*(Chicken and pork dumpling soup)*

##### **Main Dishes**

Grilled Mahi-Mahi with Tomato-Pineapple Escabeche Sauce  
Roast Chicken Afritada  
*(Peppers, tomatoes, peas and carrots)*  
Beef Morcon  
Stir-Fried Mixed Market Vegetables  
*(Chayote, baby corn, peppers, carrots, celery)*  
Steamed Rice

##### **Carving Station**

Lechon Roulade

##### **Dessert**

Sapin-Sapin  
Maja Mais  
Brazo Cake  
Fresh fruits in Season



# TAAL VISTA HOTEL

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### Wedding Package Buffet Menu

#### Menu 9

##### **Market Greens**

Arugula, Romaine, Red & Green Leaf Lettuce  
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

##### **Starters**

Fusilli with Marinated Mushrooms and Grilled Eggplant  
Watermelon & Prosciutto, Reduced Balsamic  
Potato Salad with Cucumber and Bacon  
Roasted Beets with Gorgonzola and Apples

##### **Freshly baked breads**

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,  
Butter and Jam

##### **Pasta Station**

Spaghetti, Mushrooms, Cream, Shaved Parmesan, Parsley and Pesto

##### **Soup**

Grilled Corn Soup, Corn and Red Pepper Relish

##### **Main Dishes**

Cider Braised Pork loin with Mustard Cream  
Chicken Potpie  
Seared Sole with Tomatoes, Olives, Capers and Lemon  
Steamed Market Vegetables  
Gratin Potatoes  
Steamed Rice

##### **Carving Station**

Oven-Roasted Beef Sirloin with Pepper Sauce and Bernaise

##### **Dessert**

Tropical Mango and Rum Trifle  
Assorted Macarons  
Crème Brulée with Coffee  
Lemon Tart  
Fresh fruits in Season



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### Wedding Package Buffet Menu

#### Menu 10

##### Market Greens

Arugula, Romaine, Red & Green Leaf Lettuce  
A Selection of Pineapple, Caesar, Ranch and Balsamic Dressings  
Condiments: Corn, Peppers, Tomatoes, Parmesan Cheese, Olives

##### Starters

Assorted Bruschetta  
*(White bean and balsamic, onion leeks and thyme, tomato, basil,)*  
Chicken and Pork Terrine  
Rigatoni & Preserved Tomato & Garlic Confit  
Squash Caponata

##### Freshly baked breads

International Breads Served with Roasted Garlic, Extra Virgin, Olive Oil, Balsamic Vinegar,  
Butter and Jam

##### Pasta Station

Penne, Bacon, Cream, Shaved Parmesan, Parsley, Pesto and Tomato Sauce

##### Soup

Lentil Soup, Bacon Lardons, Carrots & Zucchini

##### Main Dishes

Roast Pork Belly, Sherry Pork Jus  
Braised Chicken and Sausages in Red Wine  
Seared Salmon with Mushroom Cream  
Vegetable Casserole  
Roasted Herb Potatoes with Sour Cream  
Steamed Rice

##### Carving Station

Oven-Roasted Beef Sirloin with Madeira Sauce and Bordelaise

##### Dessert

White Chocolate Mousse  
Assorted Mini Cakes and Pastries  
*(Blueberry and mango cheesecake, assorted macarons, napoleon,)*  
Crème Caramel  
Chocolate Swiss Roll  
Fresh Fruits in Season



# TAAL VISTA HOTEL

## CLASSIC

Wedding Package  
Set Menu

### Menu 1

Oven-Fresh Bread

\*\*\*

Oven-Roasted Pumpkin Soup, Crème Fraiche and Herbed Croutons

\*\*\*

Pan-Seared Chicken, Carrots, Zucchini, Baby Potatoes, Lemon Caper VIN Blanc

\*\*\*

Vanilla Panna Cotta with Mango Coulis and Roasted Cashews

### Menu 2

Oven-Fresh Bread

\*\*\*

Potato Roasted Garlic Soup, Garlic Confit, and Crostini, EVO

\*\*\*

Mahi-Mahi Fillet with Pureed Potatoes, Sautéed Haricot Verts, Tomatoes, Roasted Almonds, Citrus-Mustard Sauce

\*\*\*

Tablea Opera Cake, Meringue

### Menu 3

Oven-Fresh Bread

\*\*\*

Oven-Roasted Tomatoes, Local Mozzarella, Basil and Reduced Balsamic

\*\*\*

Dijon-Crusted Salmon, Warm Lentil and Baby Potatoes, Sherry Velouté

\*\*\*

Ginger Crème Brulee



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Wedding Package  
Set Menu

### Menu 4

Oven-Fresh Bread

\*\*\*

Organic Tagaytay Greens, Tomatoes, Dried Pineapple and Mango, Cashews,  
Jicama, Citrus-Tarragon Vinaigrette

\*\*\*

Braised Pork Tenderloin, Carrot and Potato Gratin, Roasted Asparagus, Rosemary  
Pork Jus

\*\*\*

Mango Mousse with Caramelized Nuts and Chocolate Crumble

*\*Contains Pork*

### Menu 5

Oven-Fresh Bread

\*\*\*

Arugula, Watermelon and Prosciutto, Reduced Balsamic

\*\*\*

Seafood Bisque, Shrimp and Mussel Confit, Crème Fraiche, Lemon Oil

\*\*\*

Australian Striploin, Trio of Tagaytay Mushrooms with Pickled Onions, Boulangère  
Potatoes

\*\*\*

Ricotta Cheesecake with Glazed Tagaytay Pineapple



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Set Menu

### Menu 6

Oven-Fresh Bread

\*\*\*

Salmon Gravlax, Honey-Mustard Dill Crème Fraiche, Onions, Capers, Micro  
Greens

\*\*\*

Grilled Corn Soup, Corn and Red Pepper Relish

\*\*\*

U.S Beef Tenderloin Wrapped With Bacon, Potato Puree with Creamy Mushrooms

\*\*\*

Banana Napoleon with Coconut Snow

### Menu 7

Oven-Fresh Bread

\*\*\*

Hand-Caught Tuna Sashimi, Pickled Cucumber, Nori, Citrus Mango

\*\*\*

Arugula, Tomatoes, Shaved Parmesan, Bacon, Grilled Onions, Roasted Walnuts,  
Honey Balsamic

\*\*\*

Roasted Cauliflower, Pumpkin Seed Oil, Ricotta Crostini

\*\*\*

Pan-Seared Seabass, Crushed Potatoes, Olives, Sweet and Sour Shallots and  
Tomatoes, Parsley

\*\*\*

Braised Australian Beef Short Ribs with Roasted Carrots, Haricot Verts, Roasted  
Marble Potatoes

\*\*\*

Mascarpone Tablea Mousse



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### Menu 8

Oven-Fresh Bread

\*\*\*

Beef Carpaccio, Pickled Onions, Radish, Crispy Mushrooms, Arugula, Lemon  
Truffle

\*\*\*

Mixed Organic Tagaytay Greens, Thyme Roasted Tomatoes, Local Ricotta, and  
Lemon Tarragon

\*\*\*

Mixed Mushroom Soup, Crème Fraiche

\*\*\*

Roasted Lapu-Lapu Fillet, Tomatoes, Olives, Capers, Potatoes, Lemon

\*\*\*

Seared Duck Breast, Braised Cabbage, Lyonnaise Potatoes, Citrus-Honey Sauce

\*\*\*

Tropical Mango and Rum Trifle

### Menu 9

Oven-Fresh Bread

\*\*\*

Seafood Ceviche, Peppers, Citrus, Cilantro, Yucca Chips

\*\*\*

Mixed Organic Tagaytay Greens, Thyme Roasted Tomatoes, Local Ricotta, and  
Lemon Tarragon

\*\*\*

Puree of Lentil Soup, Caramelized Onion Flan, Bacon Lardons, Carrots &  
Zucchini

\*\*\*

Grilled Australian Hanger Steak, Roast Prawns with Romesco, Haricot Verts,  
Pommes Anna

\*\*\*

Matcha Tiramisu



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Set Menu

### Menu 10

Oven-Fresh Bread

\*\*\*

Watermelon Cubes, Arugula, Local Feta and Balsamic Syrup

\*\*\*

Mixed Organic Tagaytay Greens, Thyme Roasted Tomatoes, Local Ricotta, and  
Lemon Tarragon

\*\*\*

Cream of Chicken Soup, Roast Chicken Terrine, Tomato Oil

\*\*\*

Seared Lapu-Lapu Fillet, Roast Lamb Chops, Ratatouille, Couscous

\*\*\*

Tropical Mango and Rum Trifle