



Debut Package

ALL-IN PACKAGE

MENU A

Php218,000 for 100pax
In excess Php1080.000

MENU B

Php238,000 for 100pax
In excess Php1280.00

MENU C

Php258,000 for 100pax
In excess 1,480.00

Inclusions:

- 4 hours use of venue
- Accommodation in a Deluxe Room for 2, Overnight
- 3-layered fondant cake, bottom layer edible
- Mobile Bar unlimited for 3hrs
- Mobile Lights & Sounds
- Wine for toasting
- Floral Centerpieces
- LCD Projector & Screen
- LED Wall or Backdrop
- Buffet Centerpiece
- 18 Long Stemed - ROSES
- 18 CANDLES
- Menu Cards
- One round of Iced Tea

Buffet Service

MENU A

Chinese Menu

SOUP & BREAD

Hototay Soup
Assortment of Breads

COLD CUTS

White Chicken
Sea Weeds
Century Eggs
Asadong Pork Lengua

HOT DISHES

Sweet & Sour Pork
(or Fried Spareribs w/
Salt & Pepper)
Braised Chicken in Oyster
Sauce & Napa Cabbage
Fish fillet w/ Tofu & Black
Beans
Stir Fried Mixed Vegetables
Chow Mien
Yang Chow Fried Rice

DESSERTS

Fresh Fruits
Black Gulaman
Butchi or Tikoy

Filipino Menu

SABAW

Monggo Soup
Assortment of Breads

PAMPAGANA

Steamed Okra, Sitaw, Kalabasa
Ensaladang Hilaw na Mangga
Okoy
Picked Ubod

MAIN ULAM

Kare Kare (or Beef Pochero)
Ginataang Manok w/ Tanglad
(or Pork Hamonado, or
Pork Binagoonan)
Sarciadang Asuhos (or Dry
Sinigang na Bangus Belly)
Lumpiang Hubad na Ubod w/
Chopped Peanuts
Pancit Lukban
Sinangag

MATAMIS

Fresh Fruits
Ginataang Halo Halo
Sari Saring Kakanin

International Menu 1

SOUP & BREAD

Cream of Asparagus & Leeks
Soup w/ Garlic Croutons
Assortment of Breads

COLD DISHES

Mesclun of Greens w/
Honey Mustard Dressing
Baby Potato & Sugar
Beets Salad w/ Rosemary
Vinaigrette
Tuna & Potato Salad

HOT DISHES

Chicken Pastel
Hawaiian Porkloin
Blackened Cream Dory
Ragu Ala Bolognese w/
Napolitan
Meat balls (or Carbonara)
Buttered Grilled
Vegetables
Rice Pilaf

DESSERT

Fresh Fruits
Chocolate Bread Pudding

MENU B

International Menu 2

SOUP & BREAD

Cream of Pumpkin Soup
Assortment of Breads

COLD DISHES

Farmer's Ham, Beef Salami
Mesclun of Greens w/ 2
Kinds of Dressing
Baby Potato & Sugar Beets
Salad w/ Rosemary
Vinaigrette
Chicken Pasta Salad

HOT DISHES

Roasted Rosemary Chicken
Pork Medallion w/ Wild
Mushroom & Peppercorn
Sauce
Fish Florentine Au Gratin
Beef Stroganoff
Buttered Grilled Vegetables
Rice Pilaf

DESSERT

Fresh Fruits
Creme Brulee
Chocolate Fudge Brownie

MENU C

International Menu 3

SOUP & BREAD

New England Clam Chowder
Assortment of Breads

COLD DISHES

Farmer's Ham, Beef Salami & Chorizo
Cheese Platter or Brie, Gorgonzola & Emmental
Mesclun of Greens w/ 3 Kinds of dressing
Marinated Pork Tongue

CARVING STATION

Beef Brisket Churrasco Au Jus
Buttered Potato Mash

HOT DISHES

Gratinated Salmon, Cream Dory & Spinach Tricolore
Callos Ala Madrilena (or Ox Lengua Con Chorizo)
Chicken Scallopine w/ Cream of Leek & Sherry
sauce)
Mixed Seafood Linguini Al Pesto (or Puttanesca)
Grilled Zucchini, Carrots, & Squash Medley
Rice Pilaf

DESSERTS

Fresh fruits
Creme Brulee
Cinnamon Bread Pudding
Chocolate squares w/ strawberry sauce

TERMS & CONDITIONS

1. Rates and inclusions are subject to change without prior notice.
2. A non-refundable and non-convertible advance deposit of **Php20,000** is needed for reserving the venue.
3. **Fifty percent (50%) down payment** and a duly **signed Banquet Contract** are required for the confirmation of service and food tasting of chosen menu.
4. The remaining balance must be settled thru cash or credit **seven (7) days before the event**.
5. Prices are VAT inclusive. **No Service Charge.**

CONTACT US:

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