



# Wedding Package

## ALL-IN PACKAGE

## ESSENTIAL PACKAGE

### MENU A

Php240,000 for 100pax  
In excess Php1,080.00

### MENU B

Php260,000 for 100pax  
In excess P1,280.00

### MENU C

Php280,000 for 100pax  
In excess P1,480.00

### MENU A

Php190,000 for 100pax  
In excess Php1,080.00

### MENU B

Php210,000 for 100pax  
In excess Php1,280.00

### MENU C

Php230,000 for 100pax  
In excess 1,480.00

### Inclusions:

- 4 hours use of venue
- Accommodation in a Deluxe Room for 2, Overnight
- Accommodation in a Studio Room for 2, Overnight
- Wedding Preparations charge is waived
- 3-layered Fondant Cake, bottom layer edible
- Bridal Car for 3 hours
- 2 hours use of Photo Booth
- Mobile Bar set-up
- Mobile Lights & Sound
- Wine for toasting
- LCD Projector & Screen
- Choice of Stage Backdrop or LED Wall
- Floral Centerpiece
- Buffet Centerpiece
- Guestbook & Pen
- One Round of Iced Tea



### Inclusions:

- 4 hours use of venue
- Accommodation in a Deluxe Room for 2, Overnight
- Wedding Preparations charge is waived
- Basic Lights & Sounds
- LCD Projector & Screen
- Floral Centerpiece
- Buffet Centerpiece
- Guestbook & Pen
- One Round of Iced Tea
- Wine for toasting



## 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 Pochoero)  
Ginataang Manok w/ Tanglad  
(or Pork Hamonado or  
Pork Binagoonan)  
Sarciadong 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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