



## The Orchard Golf & Country Club

### CORPORATE MEETING PACKAGES

#### Half-day Corporate Meeting Package

##### Buffet Menu

(Minimum of 50 persons)

P 1,200/person

Choose one (1) AM or PM Snacks

##### 4-Course Set Menu

(Minimum of 10 persons)

P 1,050/person

Choose one (1) AM or PM Snacks

#### Whole Day Corporate Meeting Package

##### Buffet Menu

(Minimum of 50 persons)

P 1,450/person

Choose two (2) AM and PM Snacks

##### 4-Course Set Menu

(Minimum of 10 persons)

P 1,300/person

Choose two (2) AM and PM Snacks

Corporate Meeting Packages are inclusive of:

- ❖ Venue use of 4 hours
- ❖ Complimentary AM and/or PM snacks
- ❖ Free flowing coffee or tea
- ❖ Sound system with microphone/s
- ❖ Registration table

*Prices are inclusive of 12% VAT*

*\* Subject to change without prior notice*

*\*Venue rental fee shall apply*

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For inquiries or reservations, please contact the Marketing office

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## CORPORATE MEETING PACKAGES

### Executive Buffet Menu

(Minimum of 50 persons)

#### Buffet Menu 1

##### *Salad Bar*

Two kinds of lettuce (Romaine and Iceberg)  
Roma tomato salad, carrots, sliced cucumber,  
corn kernel mushroom, croutons, bell pepper  
Dressings: Honey mustard, balsamic vinaigrette,  
caesars

##### *Soup*

Chicken and mushroom soup with ginseng  
Bread rolls and butter

##### *Main Course*

Jack Daniel barbecued pork shoulder butt  
Herb-crusted chicken thigh with teriyaki sauce  
Baked mahi fish fillet with tarragon sauce  
Pancetta spaghetti with mushroom and peppers  
Steamed rice

##### *Desserts*

Three kinds of mini fruit tarts  
Graham mango shooter  
Chocolate moist square

##### *Beverages*

Choice of soda or iced tea

#### Buffet Menu 2

##### *Salad*

Assorted maki  
Vietnamese spring rolls  
Green salad with kani and roasted sesame dressing

##### *Soup*

Cream of wild mushroom soup  
Bread rolls and butter

##### *Main Course*

Breaded fish fingers with tartar sauce and  
sweet chili sauce  
Honey ginger spiced chicken  
Asian-style beef ribs stew  
Mongolian vegetables  
Steamed rice

##### *Desserts*

Mango and tapioca in cream  
Apple crumble  
Fresh fruits in season

##### *Beverages*

Choice of soda or iced tea



## CORPORATE MEETING PACKAGES

### Buffet Menu 3

#### *Salad*

Two kinds of Tagaytay lettuce salad  
Ensaladang talong  
Mango-tomato salad  
Lumpiang sariwa

#### *Soup*

Corn soup  
Bread rolls and butter

#### *Main Course*

Chicken inasal  
Beef kaldereta, mushroom olives and peppers  
Blue marlin ala pobre  
Chopsuey with bagnet  
Adobo rice

#### *Desserts*

Leche flan  
Turrón fiesta  
Fresh seasonal fruits

#### *Beverages*

Choice of soda or iced tea

### Buffet Menu 4

#### *Salad*

Greens: lollo rosso, frisse, oak leaf, romaine  
Crudité: carrot, cherry tomatoes, cucumber, turnips  
Dressings: French, Italian, ranch  
Condiments: bacon, parmesan cheese, croutons,

#### *Soup*

Manhattan-style seafood chowder  
Bread rolls and butter

#### *Main Course*

Chicken parmesan with tomato coulis  
Italian pot roast with roasted pumpkin,  
carrots and potatoes  
Herb-battered fish with aioli sauce  
Vegetable gratin in cheese  
Steamed rice

#### *Desserts*

Orchard mango cheesecake  
Mini chocolate moist muffin  
Fresh seasonal fruits

#### *Beverages*

Choice of soda or iced tea



## CORPORATE MEETING PACKAGES

### Four-Course Plated Menu

(Minimum of 10 persons)

#### Plated Menu 1

##### *Appetizer*

Tuna tataki with wasabi, small salad in roasted sesame

##### *Soup*

Sweet corn soup with tofu  
Bread rolls and butter

##### *Choice of:*

- Baked chicken breast marinated in turmeric and lemongrass or
- Pan-seared salmon teriyaki  
Vegetable tepanyaki  
Pandan rice

##### *Desserts*

Orchard mango cheesecake

##### *Beverage*

Choice of soda or iced tea

#### Plated Menu 2

##### *Appetizer*

Lumpiang ubod with peanut sauce

##### *Soup*

Sinigang na hipon  
Bread rolls and butter

##### *Choice of:*

- Beef estufado with olives, mushrooms and carrots or
- Grilled blue marlin, garlic butter sauce  
Vegetable gratin  
Adobo rice

##### *Dessert*

Opera cake

##### *Beverage*

Choice of soda or iced tea

#### Plated Menu 3

##### *Appetizer*

California maki, micro salads, honey mustard

##### *Soup*

Roasted pumpkin  
Bread rolls and butter

##### *Choice of:*

- Sous vide U.S. beef topblade, potato dauphinoise, small vegetable, port wine reduction or
- Pan-seared snapper fillet, bouillabaisse sauce  
Buttered broccoli and baby carrots  
Saffron rice

##### *Dessert*

Assorted fruit tarts

##### *Beverage*

Choice of soda or iced tea



## CORPORATE MEETING PACKAGES

### Plated Menu 4

#### *Appetizer*

Romaine salad with choice of smoked salmon or grilled chicken with ceasar dressing

#### *Soup*

Seafood chowder with basil oil  
Bread rolls and butter

#### *Choice of:*

- Airline chicken stuffed with ham and cheese coated with parmesan mizuna mash, buttered vegetables, marsala wine sauce or
- Baked Norwegian salmon, lime butter, tomato mango salsa with Baguio beans and cherry tomatoes
- Stack potatoes

#### *Dessert*

Warm chocolate cake with vanilla ice cream

#### *Beverage*

Choice of soda or iced tea

### Selections of AM/PM Snacks

#### *PASTRIES*

- ❖ Muffins – chocolate, vanilla, carrots, blueberry, banana
- ❖ Doughnut - chocolate, sugar glazed, white chocolate
- ❖ Tart – mango, blueberry, strawberry, apple
- ❖ Assorted cookies (3 kinds)
- ❖ Pie - apple, pineapple, buko

#### *CAKES*

- ❖ Red velvet, carrots, salted caramel,
- ❖ Cheesecakes – blueberry, mango, strawberry
- ❖ Brownies, banana crunch

#### *SAVORY*

- ❖ Quiche - ham and cheese, bacon and mushroom, chicken and mushroom
- ❖ Sandwiches - egg salad on rolls, cold cuts, chicken, tuna melt
- ❖ Burrito, chicken or beef quesadilla, chicken or beef tacos
- ❖ Mini pies - chicken curry, beef, pulled pork
- ❖ Croissant – ham and cheese, curried chicken, tuna and egg
- ❖ Chicken breast with apple
- ❖ Rolls – asado, adobo, corned beef, monggo
- ❖ Mini pizza – Hawaiian, all meat, bbq chicken, seafood
- ❖ Asian buns – steamed or fried siopao, adobo pandesal

#### *FILIPINO*

- ❖ Ginataang mais or monggo
- ❖ Ginataang bilo-bilo, turrón de saba
- ❖ Biko with latik, maja blanca
- ❖ Fried vegetable spring rolls, lumpia sariwa
- ❖ Halo-halo on ice
- ❖ Cassava cake
- ❖ Pancit bihon / canton
- ❖ Pancit malabon / pancit luglug
- ❖ Chicken or beef mami



## TERMS AND CONDITIONS

### **Reservation policy:**

1. A non-refundable reservation fee of Twenty Thousand Pesos (P20,000.00) is required to secure the date and venue for the Club event. The reservation fee must be paid upon confirmation of the date and venue and must be payable by cash or credit card only. The reservation fee will be deducted from the total cost of the banquet package.
2. A fifty percent (50%) deposit of the total estimated cost must be paid at least one (1) month before the date of the event. If the reservations are made within the month of the event, the fifty percent (50%) deposit must be paid together with the payment of nonrefundable reservation fee of Twenty Thousand Pesos (P20,000.00). Payments must be made by cash or credit card only.
3. The balance of the total estimated cost and/or any additional charges incurred during the event must be paid right after the event either by cash or credit card only.