



## The Orchard Golf & Country Club

### DEBUT PARTY PACKAGES

#### Buffet Menu 1

P185,000 for the first 100 guests  
P1,250 per person in excess of 100

#### Buffet Menu 2

P178,000 for the first 100 guests  
P1,180 per person in excess of 100

#### Buffet Menu 3

P175,000 for the first 100 guests  
P1,120 per person in excess of 100

#### 4-Course Set Menu 1

P170,000 for the first 100 guests  
P1,100 per person in excess of 100

#### 4-Course Set Menu 2

P168,000 for the first 100 guests  
P1,050 per person in excess of 100

#### 4-Course Set Menu 3

P166,000 for the first 100 guests  
P980 per person in excess of 100

Debut Party Packages are inclusive of:

- ❖ **Venue use for 4 hours**
- ❖ Basic fresh floral centerpieces for first ten (10) tables and presidential table
- ❖ Fresh floral centerpiece for cake table
- ❖ Tables and chairs with floor length covers
- ❖ Food tasting for four (4) persons
- ❖ Bottle of champagne for family toasting
- ❖ Microphone(s) and sound system with audio technician
- ❖ Welcome drinks for the first 100 guests
- ❖ Mobile LED lights, in-house sound system with operator
- ❖ Complimentary five (5) hours use of The Orchard Golf and Country Club facilities **for pre-debut pictorial with holding area**
- ❖ Complimentary overnight stay in 2-bedroom at Orchard Villa
- ❖ Complimentary breakfast for two at the Veranda
- ❖ Complimentary 18 long stemmed roses
- ❖ Sumptuous selection of Chef's crafted lunch or dinner buffet menu
- ❖ Bouquet for the debutante

*Prices are inclusive of 12% VAT  
\* Subject to change without prior notice*

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For inquiries or reservations, please contact the Marketing office  
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## DEBUT PARTY PACKAGES

### Buffet Menu 1

P185,000 for the first 100 guests  
P1,250 per person in excess of 100

#### *Starters*

Tuna sashimi  
Assorted maki and sushi roll  
Condiments: Wasabi paste, mayo,  
Kikkoman soy sauce, lemon wedges

#### *Salad*

Organic mix mesclun salad: arugula, romaine,  
red and green oak leaves  
Tomatoes, broccoli, cucumber, corn kernel,  
bell peppers, grilled carrots  
Bacon bits, broccoli, crispy shallots and  
garlic croutons  
Dressings: Balsamic, vinaigrette, Italian, French,  
thousand island, blue cheese  
Assorted cold meats platter with condiments  
Chicken waldorf salad

#### *Soup*

Minestrone, basil pesto and grated parmesan cheese  
Bread rolls with butter

#### *Main Course*

Soy-ginger baked chicken with steamed pechay and  
shitake mushroom  
Baked pork shoulder butt, port wine reduction,  
green beans  
Beef lasagna fresh from the oven  
Baked Lapu-lapu on tomato ragout  
Fried potatoes and green beans  
Steamed rice

#### *Carving Station*

Slow-roasted U.S. chuck eye beef roll with red wine,  
pepper and herb sauces

#### *Desserts*

Churros con chocolate  
Mini crème brûlée  
Mango mousse  
Chocolate moist cake slices  
Assorted fruit tart  
Tropical fresh fruits in season

#### *Beverages*

One round of iced tea  
Freshly brewed coffee or tea

### Buffet Menu 2

P178,000 for the first 100 guests  
P1,180 per person in excess of 100

#### *Starters*

Tuna sashimi  
Assorted maki and sushi roll  
Condiments: Wasabi paste, mayo,  
Kikkoman soy sauce, lemon wedges

#### *Salad*

Organic mix mesclun salad: arugula, romaine,  
red and green oak leaves  
Tomatoes, broccoli, cucumber, corn kernel,  
bell peppers, grilled carrots  
Bacon bits, broccoli, crispy shallots and  
garlic croutons  
Dressings: Balsamic, vinaigrette, Italian, French,  
thousand island, blue cheese  
Cobb salad with cajun spiced chicken breast  
Mediterranean seafood salad with garlic and cilantro

#### *Soup*

Mixed seafood and sweet corn soup  
Bread rolls with butter

#### *Main Course*

Boneless chicken thigh, Japanese teriyaki,  
sesame seeds and julienne leeks  
Braised beef ribs with rosemary and red wine  
reduction  
Baked penne bolognese  
Baked Lapu-Lapu on tomato ragout  
Fried potatoes and green beans  
Crab fried rice with scallion

#### *Carving Station*

Slow-roasted U.S. chuck eye beef roll with red wine,  
pepper and herb sauces

#### *Desserts*

Warm bread and butter pudding with vanilla sauce  
Mini crème brûlée  
White chocolate mocha mousse  
Chocolate moist cake slice  
Vanilla raspberry mille-feuille  
Tropical fresh fruits in season

#### *Beverages*

One round of iced tea  
Freshly brewed coffee or tea



## DEBUT PARTY PACKAGES

### **Buffet Menu 3**

P175,000 for the first 100 guests  
P1,120 per person in excess of 100

#### *Salad*

Organic mix mesclun salad: arugula, romaine, red and green oak leaves  
Tomatoes, broccoli, cucumber, corn kernel, bell peppers, grilled carrots  
Bacon bits, broccoli, crispy shallots and garlic croutons  
Dressings: Balsamic, vinaigrette, Italian, French, thousand island, blue cheese

#### *Soup*

Clam and vegetable chowder  
Dinner rolls with butter

#### *Main Course*

Slow braised beef brisket, red wine raisin sauce  
Free range chicken, roasted vegetable, marsala herb jus  
Pan-seared grouper filler citrus beurre blanc  
Gratin potatoes and leeks  
Baked penne bolognese with cheese  
Garlic fried rice with julienne fried eggs

#### *Carving Station*

Roasted pork belly roll with pepper cream and liver lechon sauces

#### *Desserts*

Mango mousse with coconut jelly  
Traditional Filipino pastries  
Fruits in tart shell  
Banana chocolate pie  
Tropical fresh fruits

#### *Beverages*

One round of iced tea  
Coffee or hot tea



## DEBUT PARTY PACKAGES

### Cocktail Menu 1

P168,000 for the first 100 guests

6 Hot + 6 Cold + 3 Desserts: P1,150 per person in excess of 100

### Cocktail Menu 2

P168,000 for the first 100 guests

5 Hot + 5 Cold + 3 Desserts: P1,150 per person in excess of 100

### Cocktail Menu 3

P168,000 for the first 100 guests

4 Hot + 4 Cold + 2 Desserts: P1,150 per person in excess of 100

#### *COLD*

- Tomato and mozzarella brochettes with pesto
- Mini gazpacho shot with tapenade croutons
- Kingfish ceviche with chili
- Shrimps and mangoes with chili mayo
- Grilled marinated vegetable with feta cheese and basil
- Caesar salad with bacon, parmesan and anchovies
- Roast beef and caramelized onion on toast
- Crabmeat salad with cilantro and peppers
- Roast beef on green asparagus
- Tomato and basil bruschetta
- Shrimps and mushroom bruschetta
- Chicken kelaguen bruschetta
- Cucumber and mint with a touch of yoghurt
- Smoked salmon on toast
- Parma ham on melon with cherry tomatoes
- Mini prawn and mango cocktail with wasabi dressing
- Tuna tataki with Japanese seaweed on sesame crostini
- Assorted California roll
- Assorted sushi and maki
- Smoked salmon tartar on rye crostini with dill cream
- Sesame crusted tuna with daikon radish
- Watermelon, cherry tomatoes and pesto skewer
- Parma ham with cantaloupe melon

#### *HOT*

- Stuffed buffalo chicken wings with spicy tamarind sauce
- Beef sliders
- Spicy basil chicken on skewer
- Thai chicken stay with peanut sauce
- Malaysian beef sate spicy sauce

- Cajun fried prawns with tomato coriander mayonnaise
- Vegetable spring rolls
- Deep fried parma ham risotto balls
- Norwegian salmon and pepper brochettes
- Chicken cheese cordon blue with mustard mayonnaise
- Mini pepperoni, black olives and sun-dried tomato pizzas
- Herb crumbed snapper goujons with chili tomato and coriander mayonnaise
- Parmesan cheese risotto balls with pesto dip
- Curry chicken puffs
- Assorted steamed dim sum
- Deep fried shrimp wonton
- Vegetable curry samosa
- Mini broccoli quiche
- Mini beef and red wine pies
- Spinach and feta cheese parcels
- Mixed seafood vol au vent
- Chicken and liver vol au vent
- Mushroom and truffle quiche

#### *SWEETS*

- Mini fruit tartlets
- Three fruits brochette
- Mango with cream and tapioca pearl
- Choice of mousse (chocolate, mango, mocha, strawberry, raspberry)
- Buko pandan in shot glass
- Chocolate moist mini cake
- Mango cheesecake
- Churros con chocolate
- Blueberry cheesecake



## DEBUT PARTY PACKAGES

### 4-Course Set Menu

#### 4-Course Set Menu 1

P170,000 for the first 100 guests  
P1,100 per person in excess of 100

Romaine heart salad with caesar's dressing, anchovies,  
bacon and croutons

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Oven-roasted pumpkin soup with aromatic prawns,  
parsley oil and cream cheese with chives

+++

Slow cooked U.S. beef cheek drizzled with its own  
reduced jus with carrots and mitsuba mash

+++

Chocolate and hazelnut pavé in passion

+++

One round of iced tea

Coffee or hot tea

#### 4-Course Set Menu 2

P168,000 for the first 100 guests  
P1,050 per person in excess of 100

Crisp organic greens in parmesan crust, blue cheese  
crumble, strawberry, mango pearl, crushed walnut  
honey mustard, balsamic reduction

+++

Wild mushroom cappuccino with truffle oil

+++

Grilled Atlantic salmon, saffron mash, cherry  
tomatoes, French beans and carrots vichy

+++

Perfumed panna cotta, raspberry coulis and ginger  
crumble

+++

One round of iced tea

Coffee or hot tea

#### 3-Course Set Menu 3

P166,000 for the first 100 guests  
P980 per person in excess of 100

Oven-roasted pumpkin soup, sour cream and aromatic prawns

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Flamed grilled chicken, light red wine sauce, tomato salsa, gratin potato,  
buttered vegetables and pumpkin puree

+++

Cream brulee with honey strawberry

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One round of iced tea

Coffee or hot tea



## TERMS AND CONDITIONS

### **Reservation policy:**

1. A non-refundable reservation fee of Twenty Thousand Pesos (20,000.00) 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 (20,000.00). 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.