



The Orchard Golf & Country Club

GOLF TOURNAMENT PACKAGES

Palmer Golf Tournament Packages

International Buffet Menu Selections

(Minimum of 50 persons)

Buffet Menu 1

P1,300/person

Buffet Menu 2

P1,050/person

Buffet Menu 3

P1,050/person

Buffet Menu 4

P950/person

Buffet Menu 5

P890/person

Buffet Menu 6

P780/person

Player Golf Tournament Packages

Plated Set Menu Selections

(Minimum of 50 persons)

3-Course Set Menu 1

P880/person

3-Course Set Menu 2

P780/person

3-Course Set Menu 3

P680/person

4-Course Set Menu 1

P950/person

4-Course Set Menu 2

P920/person

Golf Tournament Packages are inclusive of:

- ❖ Venue use of 4 hours
- ❖ Basic tables & chairs set up
- ❖ Microphone(s) and sound system with audio technician
- ❖ Free use of LCD projector
- ❖ Welcome drinks for first fifty (50) guests

*Prices are inclusive of 12% VAT
* Subject to change without prior notice
Members' Rate

For inquiries or reservations, please contact the Marketing office
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Email: marketing@theorchardgolf.com
Website : www.theorchardgolf.com
Mobile: 0917-5712986



PALMER GOLF TOURNAMENT PACKAGES

International Buffet Menu Selections

Buffet Menu 1

P1,300/person

Starters

Sashimi, ceviche, tartar
Assorted sushi and maki

Condiments: Wasabi, Kikkoman soy sauce, calamansi

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

Macaroni, pineapple, chicken salad

Apple-raisin salad

Broccoli and cauliflower salad

Soup

Roasted baby pumpkin, curried cream and
garlic croutons

Bread rolls with butter

Main Course

Pan-grilled Norwegian salmon, tomato mango salsa

Baked chicken, roasted herb vegetables

Braised pork belly (hamonado style)

Baguio vegetables gratin in hollandaise sauce

Parfalle, tomato chicken with pesto

Roasted herb potatoes

Steamed fried rice

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 soda or iced tea

Freshly brewed coffee or tea

Buffet Menu 2

P1,050/person

Starters

Tuna sashimi

Assorted California maki rolls

Greek salad, shrimp and cilantro leaves

Italian cold cuts platter

Salad

Green oak lettuce, red oak lettuce, iceberg lettuce,
romaine lettuce,

Tomatoes, cucumber, sweet corn, bell peppers,
grilled carrots

Bacon bits, broccoli, crispy shallots and
garlic croutons

Dressings: Balsamic, vinaigrette, Italian, French,
thousand island, blue cheese

Soup

Organic tomato and basil bisque, sour cream and
herb crouton

Bread rolls with butter

Main Course

Baked chicken "pizza olla"

Sautéed beef tips stroganoff, sour cream and
dill pickles

Herb-crust fish fillet, garlic mayo sauce

Buttered Baguio vegetables in season

Fettuccine, creamy chicken, mushroom and
bell peppers

Potato daphinoise

Steamed pandan rice

Carving Station

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

Desserts

Coconut rum raisin bread pudding

Espresso tres leches mousse

Lemon cheesecake

Traditional Filipino pastries

Tropical fresh fruits

Beverages

One round of soda or iced tea

Freshly brewed coffee or tea



PALMER GOLF TOURNAMENT PACKAGES

International Buffet Menu Selections

Buffet Menu 3

P1,050/person

Starters

Tuna sashimi
Assorted California maki rolls
Fresh vegetable rolls with garlic and tamarind flavored sauce (Lumpiang sariwa)

Salad

Green oak lettuce, red oak lettuce, iceberg lettuce, romaine lettuce,
Tomatoes, cucumber, sweet corn, 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
Bread rolls with butter

Main Course

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

Carving Station

Roasted pork belly in lemongrass with liver sauce and calamansi soy sauce

Desserts

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

Beverages

One round of soda or iced tea
Freshly brewed coffee or tea

Buffet Menu 4

P950/person

Starters

Assorted sushi and maki roll

Salad

Green oak lettuce, red oak lettuce, iceberg lettuce, romaine lettuce,
Tomatoes, cucumber, sweet corn, bell peppers, grilled carrots
Bacon bits, broccoli, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand island, blue cheese

Soup

Roasted organic tomato, sour cream and pesto
Bread rolls with butter

Main Course

Teriyaki-glazed fish fillet with scallion
Flamed chicken, tomato salsa, avocado and sour cream
Braised beef ribs in soy ginger and sesame seeds
Penne, mushroom bacon, peppers in fresh tomato sago and herbs
Garlic mashed potato
Steamed rice

Desserts

Selection of tropical fruits
New York cheesecake
Sans rival (buttercream, meringue and cashew nut cake)
Brazo de Mercedes (light biscuit roll meringue and custard)
Turrón de saba

Beverages

One round of soda or iced tea
Freshly brewed coffee or tea



PALMER GOLF TOURNAMENT PACKAGES

International Buffet Menu Selections

Buffet Menu 5

P890/person

Salad

Green oak lettuce, red oak lettuce, iceberg lettuce, romaine lettuce,
Tomatoes, cucumber, sweet corn, bell peppers, grilled carrots
Bacon bits, broccoli, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand island, blue cheese

Soup

Creamy cauliflower soup, basil oil, garlic croutons
Bread rolls with butter

Main Course

Roasted snappers with soy ginger sauce
Braised beef with vegetables in red wine sauce
Baked pork in orange barbecue sauce
Stir-fry vegetables, tofu, chicken in oyster sauce
Farfalle pasta, primavera, gruyere cheese
Steamed rice

Desserts

Tropical fruit slices
The Orchard cheesecake
Opera cake
Bread and raisin pudding

Beverages

One round of soda or iced tea
Freshly brewed coffee or tea

Buffet Menu 6

P780/person

Salad

Green oak lettuce, red oak lettuce, iceberg lettuce, romaine lettuce,
Tomatoes, cucumber, sweet corn, bell peppers, grilled carrots
Bacon bits, broccoli, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand island, blue cheese

Main Course

Herb-crust chicken fillet with spicy tomato basil sago
Local snapper in bouillabaisse sauce
Buttered seasonal vegetables
Baked penne in meat sauce and parmesan cheese
Roasted potatoes with rosemary
Steamed rice

Desserts

Tropical fruits
Chocolate banana mousseline
Warm caramelized pudding with vanilla sauce

Beverages

One round of soda or iced tea
Freshly brewed coffee or tea



PLAYER GOLF TOURNAMENT PACKAGES

Plated Set Menu Selections

3-Course Set Menu 1

P880/person

New England clam chowder with bread rolls
with butter

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Choice of:

Slow-baked red snapper fillet, herb crust and in tomato
sago, potato cubes, mixed brown rice and
steamed vegetables

or

Mediterranean roast beef in red wine and vegetable
glaze, asparagus, cherry tomato and mizuna mash

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Warm bread and raisin pudding with vanilla ice cream

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One round of iced tea

Freshly brewed coffee or tea

3-Course Set Menu 2

P780/person

Fresh heart of palm spring rolls with sweet
tamarind sauce, crushed roasted peanuts, spring onions

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Choice of:

Parmesan-crusted chicken stuffed with
mushroom duxelles, rosemary sauce, potato
dauphinoise, cherry tomatoes, spring beans and
baby carrots

or

Braised beef ribs in soya sauce and Palawan honey,
sesame seed, julienne egg,
mixed vegetables
and fried rice

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Turrón fiesta with vanilla ice cream

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One round of iced tea

Freshly brewed coffee or tea

3-Course Set Menu 3

P680/person

Roasted pumpkin bisque, whipped, garlic croutons with
bread rolls with butter

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Choice of:

Baked-herb rubbed chicken breast, sautéed Hungarian sausage,
shiraz reduction, potato gratin, broccoli, carrots and beet puree

or

Grilled Mahi-mahi fillet, light citrus cream butter sauce, mango
tomato ragout, coriander leaves, mizuna mash,
sautéed garden vegetables

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Lemon cheesecake

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One round of iced tea

Freshly brewed coffee or tea



PLAYER GOLF TOURNAMENT PACKAGES

Plated Set Menu Selections

4-Course Set Menu 1

P950/person

Tuna tataki with sesame, wasabi dressing, soy pearl, mango tomato coriander salsa, fine crisp greens and calamansi vinaigrette

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Mushroom cappuccino with truffles with bread rolls and butter

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Choice of:

U.S. beef burgundy with a red wine herbed sauce with rice pilaf and pasta primavera

or

Herb-crusted Atlantic salmon with dijon mustard sauce with potato au gratin, steamed broccoli, carrots, pumpkin box

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Mango cheesecake

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One round of iced tea

Freshly brewed coffee or tea

4-Course Set Menu 2

P920/person

Baby blue salad with a quarter head of iceberg lettuce with blue cheese dressing and blue cheese crumbles

New England clam chowder with dinner rolls and butter

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Choice of:

Lemon and chili rub Norwegian salmon, mango coriander salsa, garlic potato mash and buttered vegetables

or

Slow cooked U.S. beef top blade, portwine reduction, saffron potato, broccoli flower and carrots

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Pave of dark chocolate 70% in passion

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One round of iced tea

Freshly brewed coffee or tea



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.