



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:

- ❖ Basic setup of tables and chairs
- ❖ 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*

For inquiries or reservations, please contact the Marketing office
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Email: togccmarketing@gmail.com
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Mobile: 0917-5712986



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



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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.