



The Orchard Golf & Country Club

INTERNATIONAL BUFFET MENU SELECTIONS

Buffet Menu 1

(Minimum of 100 persons)
P1,450/person

Buffet Menu 2

(Minimum of 100 persons)
P1,300/person

Buffet Menu 3

(Minimum of 100 persons)
P1,300/person

Buffet Menu 4

(Minimum of 100 persons)
P1,200/person

Buffet Menu 5

(Minimum of 100 persons)
P1,050/person

Buffet Menu 6

(Minimum of 100 persons)
P1,050/person

Buffet Menu 7

(Minimum of 50 persons)
P850/person

Buffet Menu 8

(Minimum of 50 persons)
P850/person

5-Course Set Menu

5C Menu 1: P1,400/person
5C Menu 2: P1,350/person
5C Menu 3: P1,320/person

4-Course Set Menu

4C Menu 1: P1,200/person
4C Menu 2: P1,100/person
4C Menu 3: P1,050/person
4C Menu 4: P1,050/person
4C Menu 5: P900/person
4C Menu 6: P875/person
4C Menu 7: P875/person

3-Course Set Menu

3C Menu 1: P800/person
3C Menu 2: P800/person
3C Menu 3: P700/person
3C Menu 4: P750/person
3C Menu 5: P750/person
3C Menu 6: P700/person
3C Menu 7: P680/person
3C Menu 8: P680/person

International Buffet Menu Selections are inclusive of:

- ❖ Complementary use of in-house sound system with operator
- ❖ Basic set up for tables and chairs
- ❖ Complimentary use of podium and stage
- ❖ Venue use for 4 hours

Prices are inclusive of 12% VAT

** Subject to change without prior notice*

** Venue rental fee of P30,000 shall apply*

For inquiries or reservations, please contact the Marketing office

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INTERNATIONAL BUFFET MENU SELECTIONS

Buffet Menu 1

(Minimum of 100 persons)

P1,450/person

Starters

Three kinds of assorted cold cuts
Tuna sashimi
Salmon sashimi
Assorted sushi and maki
Steamed pacific Tiger prawns

Salad

Organic mix mesclun salad: arugula, romaine,
red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernell,
bell peppers, grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand
island, blue cheese
Campari tomatoes and fresh mozzarella with garden basil
and aged balsamic
Greek salad, green mangoes, shrimp and cilantro leaves
Assorted cold meats platter with condiments
Chicken waldorf salad
Seafood salad with pomelo fruits

Soup

Assorted forest mushroom fruits cappuccino
Bread rolls and butter

Main Course

Oven-baked herb chicken in marsala sauce with
cherry tomatoes and green beans
Jack Daniel's baby back ribs
Grilled Norwegian salmon fillet, garlic in olive oil and
scallion
Korean-style beef stew with vegetables
Stir-fried mixed vegetables with oyster sauce
Roasted baby potatoes with rosemary and garlic
Steamed saffron rice with buttered peas
Fettucine with chicken fillet mushroom and bacon bits

Carving Station

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

Desserts

Seasonal fruit tarts, opera cake slices
Leche flan with macapuno
Fresh fruit selection, mango crepes
Selections of local desserts and pastries

Beverages

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

Buffet Menu 2

(Minimum of 100 persons)

P1,300/person

Starters

Sashimi, ceviche, tartar
Assorted sushi maki
New Zealand poached mussels with tomato mango salsa
Sauces: Garlic chilli, wasabi mayo,
spicy tomato salsa, mango salsa, Thai chilli

Salad

Organic mix mesclun salad: arugula, romaine,
red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernel, bell peppers,
grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French,
thousand island, blue cheese
Campari tomato and fresh mozzarella with garden basil and
aged balsamic
Greek salad, green mangoes, shrimps and cilantro leaves
Assorted Italian cold cuts platter

Soup

Roasted baby pumpkin, curried cream and garlic croutons
Bread rolls and butter

Main Course

Pan-grilled Norwegian salmon with tomato mango salsa
Baked chicken with roasted herb vegetables
Braised pork belly (hamonado style)
Baguio vegetables gratin in hollandaise sauce
Parfalle in pesto with tomato chicken
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 millefeuille
Tropical fresh fruits in season

Beverages

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



INTERNATIONAL BUFFET MENU SELECTIONS

Buffet Menu 3

(Minimum of 100 persons)

P1,300/person

Starters

New Zealand poached mussels tomato mango salsa
Pacific tiger prawns
Sauces: Garlic chilli, wasabi mayo,
spicy tomato salsa, mango salsa, Thai chilli

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
Seafood salad with pomelo fruits

Soup

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

Main Course

Soy ginger baked chicken with steamed pechay and
shitake mushroom
Italian pot roast beef, potato cubes and carrots
Baked pork shoulder butt, port wine reduction, green beans
Beef lasagna
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 millefeuille
Tropical fresh fruits in season

Beverages

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

Buffet Menu 4

(Minimum of 100 persons)

P1,200/person

Starters

New Zealand poached mussels tomato mango salsa
Pacific tiger prawns
Sauces: Garlic chilli, wasabi mayo,
spicy tomato salsa, mango salsa, Thai chilli

Salad

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

Soup

Mixed seafood chowder
Bread rolls and 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

Roasted pork belly roll with pepper cream and
liver lechon sauces

Desserts

Warm bread and butter pudding with vanilla sauce
Mini crème brûlée white chocolate mocha mousse
Chocolate moist cake slice/vanilla raspberry millefeuille
Tropical fresh fruits in season

Beverages

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



INTERNATIONAL BUFFET MENU SELECTIONS

Buffet Menu 5

(Minimum of 100 persons)

P1,050/person

Starters

Tuna sashimi
Assorted California maki rolls
Greek salad with shrimp and cilantro leaves
Italian cold cuts platter

Salad

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

Soup

Organic tomato and basil bisque with sour cream and herb crouton
Bread rolls and butter

Main Course

Baked chicken "Pizza olla"
Sautéed beef tips stroganoff with sour cream and dill pickles
Korean-style pork chili sauce
Buttered Baguio vegetables in season
Fettuccine with creamy chicken, mushroom and bell peppers
Steamed pandan rice

Carving Station

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

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

Buffet Menu 6

(Minimum of 100 persons)

P1,050/person

Starters

Tuna sashimi
Assorted California maki rolls
Fresh vegetable roll with garlic and tamarind-flavored sauce (Lumpiang sariwa)
Thai spicy seafood salad

Salad

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

Soup

Clam and vegetable chowder
Bread rolls & butter

Main Course

Slow braised beef brisket in red wine raisin sauce
Free range chicken with roasted vegetables and marsala herb jus
Pan-seared grouper filler citrus bierre blanc
Gratin potato 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 soda or iced tea
Freshly brewed coffee or tea



INTERNATIONAL BUFFET MENU SELECTIONS

Buffet Menu 7

(Minimum of 50 persons)

P850/person

Starters

Assorted sushi and maki

Salad

Organic mix mesclun salad: arugula, romaine, red and green oak leaves

Tomatoes, broccoli, cucumber, corn kernel, bell peppers, grilled carrots

Bacon bits, crispy shallots and garlic croutons

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

Soup

Creamy cauliflower soup with basil oil and garlic croutons

Bread rolls and butter

Main Course

Roasted snappers with soy ginger sauce

Braised beef with vegetables in red wine sauce

Sweet pineapple and sour pork

Stir-fry vegetables with tofu and chicken in oyster sauce

Farfalle pasta with primavera and 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 8

(Minimum of 50 persons)

P850/person

Starters

German potato salad with streaky bacon and scallion

Roasted beetroot salad with honey and lemon vinaigrette

Thai spicy seafood noodles salad

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

Puree of Japanese sweet corn with crabmeat

Bread rolls and butter

Main course

Flamed-chicken with red wine sauce and tomato salsa

Herb-crusted fish, parsley butter sauce

Spicy beef stew, with mushroom, black olives and bell peppers

Roasted vegetables and cheese lasagna

Mixed garden vegetables in garlic-olive oil

Steamed rice

Dessert

Passion fruit cheese cake

Carrots hazelnut cake

Fresh fruits in Palawan honey

Buko pandan in cream

Beverages

One round of soda or iced tea

Freshly brewed coffee or tea



INTERNATIONAL BUFFET MENU SELECTIONS

5-Course Plated Set Menu 1

P1,400/person

Appetizer

Pan-seared sea scallop, calamansi-cured gravlax
Palawan-honey mustard, shimeji, beetroot and micro greens

+++

Soup

Stone-roasted organic tomatoes, Davao cheese cigar and
basil oil

Freshly baked bread rolls

Butter & pesto

+++

Seafood Entrée

Poached New Zealand mussel, Salmon in dalandan-saffron
potato au jus

+++

Main Course

Char-grilled Angus ribeye beef

Potato dauphinoise, small vegetables, peppercorn sauce

+++

Dessert

Sugar-free cheesecake, deconstructed chocolate cremeux
with orange marmalade, cocoa soil

5-Course Plated Set Menu 2

P1,350/person

Appetizer

Tataki of yellowfin tuna on wasabi mayo, tomato-mango
ragout

+++

Soup

Cauliflower soup drizzled with white truffle

Freshly baked bread rolls

Butter & pesto

+++

Seafood Entrée

Organic romaine heart, anchovies, pancetta, garlic croutons
with smoked Norwegian salmon

+++

Main Course

French-style lamb chops

Brochette of tiger prawns in lemongrass

garlic-infused potato gratin, butter-glazed vegetables

Port reduction

+++

Dessert

Tiramisu with glazed fruits-pearls

5-Course Plated Set Menu 3

P1,320/person

Appetizer

Prosciutto di parma carpaccio
Mixed of greens and herbs, crisp baguette bread tiles
Compressed melon, balsamic strawberry

+++

Soup

Puree of Honey-pumpkin cappuccino

Freshly baked bread rolls

Butter & pesto

+++

Seafood Entrée

Seafood lasagna in light basil cream

+++

Main Course

Angus tenderloin of beef

Mizuna mash, steamed broccoli floret, baby carrots

Shiraz jus

+++

Dessert

Graham cheesecake, glazed exotic fruits



INTERNATIONAL BUFFET MENU SELECTIONS

4-Course Plated Set Menu 1

P1,200/person

Appetizer

Gravlax of Norwegian salmon
Honey mustard sauce, strawberry & micro greens

+++

Soup

Double consommé of organic chicken, wild mushroom and ginseng

Freshly baked bread rolls

Butter & pesto

+++

Main Course

U.S. choice tenderloin of beef
Sweet potato mash, garden vegetables, herb au jus

+++

Dessert

Chocolate ganache with fruit pearls

4-Course Plated Set Menu 2

P1,100/person

Appetizer

Assorted crisp greens, baby arugula, on parmesan basket
Blue cheese crumble, strawberry, mango pearl, orange filet

+++

Soup

Wild mushroom purée with truffle

Freshly baked bread rolls

Butter & pesto

+++

Main Course

Salmon

Creamed potato, green asparagus & cherry tomatoes

Light bouillabaisse sauce

+++

Dessert

Orchard signature cheesecake

4-Course Plated Set Menu 3

P1,050/person

Appetizer

Jamon serrano, assorted crisp greens & baby arugula,
Compressed melon and balsamic reduction

+++

Soup

Sweet corn Purée with kani crab

Freshly baked bread rolls

Butter & pesto

+++

Main Course

U.S. choice ribeye

Baked potato, broccoli flower, honey-glazed carrots

Portobello mushroom sauce

+++

Dessert

Mango oreo float

4-Course Plated Set Menu 4

P1,050/person

Appetizer

Tuna and cucumber tartar with wasabi mayonnaise

Crisp baguette tiles, microgreens

+++

Soup

Broccoli cream soup

Freshly baked bread rolls

Butter & pesto

+++

Main Course

U.S. Chuck Eye Beef

Crushed garlic potatoes, buttered vegetables, portwine reduction

+++

Dessert

Chocolate sampler



INTERNATIONAL BUFFET MENU SELECTIONS

4-Course Plated Set Menu 5

P900/person

Soup

Roasted tomato and bell pepper perfumed with basil
Freshly baked bread rolls
Butter & pesto

+++

Chicken Entrée

Chicken and mushroom ragout in vol au vent

+++

Main Couse

Baked Norwegian salmon fillet,
Broccoli spears, saffron rice, dalandan butter cream sauce

+++

Dessert

Salted caramel cake with glazed strawberry
Freshly brewed coffee or tea

4-Course Plated Set Menu 6

P875/person

Appetizer

Sweet harbor prawns, tomato avocado salsa, spicy
remoulade sauce

+++

Soup

Seafood bisque with whipped cream

Freshly baked bread rolls

Butter & pesto

+++

Main Couse

Sous vide U.S. beef 24 hours
Sautéed marble potatoes, grilled vegetables, pinot noir
sauce

+++

Dessert

Mango crepes with ice cream
Freshly brewed coffee or tea

4-Course Plated Set Menu 7

P875/person

Appetizer

Parma ham & sweet melon, roast bell peppers, petit salad
enhanced with balsamic reduction

+++

Soup

Quail consommé, wild mushroom, thyme and petite
vegetable

Freshly baked bread rolls

Butter & pesto

+++

Main Couse

Herb butter yellowfin tuna steak
Tomato rice with peas, vegetable bundle,
Tomato mango salsa

+++

Dessert

Chocolate moist cake
Freshly brewed coffee or tea



INTERNATIONAL BUFFET MENU SELECTIONS

3-Course Plated Set Menu 1

P800/person

Salad

Caesar salad, pancetta, crisp croutons
with smoked salmon tips

+++

Main Course

Braised U.S. beef in red wine and herbs
Crushed potatoes, glazed carrots

+++

Dessert

Warm chocolate cake with vanilla ice cream

3-Course Plated Set Menu 2

P800/person

Soup

Roasted baby squash with mocha cream
Freshly baked bread rolls

Butter & pesto

+++

Main Dish

Baked Norwegian salmon
Light saffron butter cream
Parisiene potatoes and vegetables

+++

Dessert

Pave of dark chocolate

3-Course Plated Set Menu 3

P700/person

+++

Salad

Assorted greens, seaweed, california maki
with roasted sesame dressing

+++

Main Dish

Parmesan-crusted airline chicken
Shiraz sauce, roasted potatoes, seasonal vegetables in butter

+++

Dessert

Cappuccino cake with cream
Freshly brewed coffee or tea

3-Course Plated Set Menu 4

P750/person

Soup

Manhattan-style clam chowder
Freshly baked bread rolls

Butter & pesto

+++

Main Course

Braised beef in lemon grass gravy, crushed potatoes and
glazed carrots

+++

Dessert

Warm caramel pudding with ice cream
Freshly brewed Coffee or tea

3-Course Plated Set Menu 5

P750/person

Soup

Chicken asparagus cream
Freshly baked bread rolls

Butter & pesto

+++

Entrée

Pan-grilled snapper fillet in tomato herb coulis
Mushroom rice pilaf, buttered beans and cherry tomatoes

+++

Dessert

Crème caramel with young coconut
Freshly brewed coffee or tea

3-Course Plated Set Menu 6

P700/person

+++

Appetizer

Mixed seafood ragout vol au vent

+++

Entrée

Roast chicken supreme stuffed with forest mushrooms
Pilaf rice, sautéed vegetable with garlic flakes

+++

Dessert

White and chocolate mouse
Freshly brewed coffee or tea



INTERNATIONAL BUFFET MENU SELECTIONS

3-Course Plated Set Menu 7

P680/person

Soup

Shrimp, spinach and tofu soup

Freshly baked bread rolls

Butter & pesto

+++

Entrée

Braised pork in honey bourbon sauce

Mashed potato, pancetta wrap beans and diced carrots

+++

Dessert

Graham mango float

Freshly brewed coffee or tea

3-Course Plated Set Menu 8

P680/person

Appetizer

Japanese salad with tuna in soy mirin

+++

Entrée

Baked asian marinated chicken,

Vegetable sprout & chili fried rice

+++

Dessert

Fresh fruit slices, mango tapioca in cream

Freshly brewed coffee or 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.