The Orchard Golf & Country Club

INTERNATIONAL BUFFET PACKAGE

VENUE: CONRADO BENITEZ HALL/PALMER HALL (Maximum of 100)			
	FOR THE 1ST 50 GUESTS	Person In Excess of 50 pax	FOR THE 1ST 100 GUESTS
BUFFET MENU 1-3	P95,000	P1,100	P140,000
BUFFET MENU 4-6	P107,500	P1,350	P165,000
BUFFET MENU 7-9	P120,000	P1,600	P190,000
BUFFET MENU 10-12	P132,500	P1,850	P215,000
BUFFET MENU 13- 15	P145,000	P2,100	P240,000

Buffet packages are inclusive of:

- Complimentary use of the Function Room for four (4) hours

NOTE: An extension fee of **PHP 10,000** per hour shall apply.

- Sumptuous selection of the chef's crafted lunch or dinner buffet menu
- Complimentary use of stage and podium
- Banquet tables and chairs with floor-length covers
- Basic Sound system and audio technician
- Basic set up with floral centerpieces for first ten (10) tables
- Free food tasting good for 2 (if paid in full one month before the event)
- FREE Use of Parking
- FREE Wifi Connection

Prices are inclusive of 12% VAT

**** Subject to change without prior notice***

****Guest Rate***

For inquiries or reservations, please contact the
Marketing office Phone: (02) 982-2000 loc. 2430 / (046) 416-5931 loc. 2430
Email: togccmarketing@gmail.com Website: www.theorchardgolf.com
Mobile: 0917-571-2986

The Orchard Golf & Country Club

INTERNATIONAL BUFFET PACKAGE

VENUE: PALMER & PLAYER HALL (Maximum of 200)			
	FOR THE 1ST 120 GUESTS	Person In Excess of 120 pax	FOR THE 1ST 150 GUESTS
BUFFET MENU 1-3	P180,000	P 1,100	P210,000
BUFFET MENU 4-6	P210,000	P 1,350	P247,500
BUFFET MENU 7-9	P240,000	P 1,600	P285,000
BUFFET MENU 10-12	P270,000	P 1,850	P322,500
BUFFET MENU 13- 15	P300,000	P 2,100	P360,000

Buffet packages are inclusive of:

- Complimentary use of the Function Room for four (4) hours

NOTE: An extension fee of **PHP 15,000** per hour shall apply.

- Sumptuous selection of the chef's crafted lunch or dinner buffet menu
- Complimentary use of stage and podium
- Banquet tables and chairs with floor-length covers
- Basic Sound system and audio technician
- Basic set up with floral centerpieces for first ten (10) tables
- Free food tasting good for 2 (if paid in full one month before the event)
- FREE Use of Parking
- FREE Wifi Connection

Prices are inclusive of 12% VAT

**** Subject to change without prior notice***

****Guest Rate***

For inquiries or reservations, please contact the
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The Orchard Golf & Country Club

INTERNATIONAL BUFFET PACKAGE

VENUE: GRAND BALL ROOM (Maximum of 500)			
	FOR THE 1ST 220 GUESTS	Person In Excess of 220 pax	FOR THE 1ST 300 GUESTS
BUFFET MENU 1-3	P305,000	P 1,100	P385,000
BUFFET MENU 4-6	P360,000	P 1,350	P460,500
BUFFET MENU 7-9	P415,000	P 1,600	P535,000
BUFFET MENU 10-12	P470,000	P 1,850	P610,000
BUFFET MENU 13- 15	P525,000	P 2,100	P685,000

Buffet packages are inclusive of:

- Complimentary use of the Function Room for four (4) hours

NOTE: An extension fee of **PHP 20,000** per hour shall apply.

- Sumptuous selection of the chef's crafted lunch or dinner buffet menu
- Complimentary use of stage and podium
- Banquet tables and chairs with floor-length covers
- Basic Sound system and audio technician
- Basic set up with floral centerpieces for first ten (10) tables
- Free food tasting good for 2 (if paid in full one month before the event)
- FREE Use of Parking
- FREE Wifi Connection

Prices are inclusive of 12% VAT

**** Subject to change without prior notice***

****Guest Rate***

For inquiries or reservations, please contact the
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The Orchard Golf & Country Club

Buffet Menu 1

Soup Corner
WHITE ASPARAGUS VELOUTE
with Crisp Pancetta
Freshly Baked Bread Rolls and Butter

Starter Bites
Crispy Corn Tortilla with Pico de Gallo

Farm Fresh Garden Bar
Tagaytay assorted lettuce
Sun-ripened Roma tomatoes
Yellow corn kernel, Baby cucumber, Julienne carrots
Butter-herb croutons, crispy bacon, parmesan cheese
Homemade Dressings:
Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Caesar dressing

Hearty Mains
STUFFED CHICKEN "CORDON BLEU"
Smoked ham and Gruyere cheese, breaded and fried to perfection.
SLOW-BRAISED PORK BELLY
Tender pork belly simmered to perfection in rich savory sauce.
HERB-CRUSTED FISH FILLET
Tender white fish coated with seasoned breadcrumbs and herbs.
ITALIAN PASTA PRIMAVERA
Fettuccine with vegetable in Italian Basil Pesto Sauce
STARCH AND VEGETABLE
A medley of fresh seasonal vegetables sautéed in butter and herbs.
Steamed Rice flavored with Pandan leaves

Dessert Haven
Chocolate moist cake slice
Fresh Fruits in Season (3 kinds)
Almond with Lychees

Inclusive of one round of iced tea and freshly brewed coffee

Buffet Menu 2

Soup Corner
DUBARRY CREAM
Silky cauliflower soup with a touch of dairy richness.
Freshly Baked Bread Rolls and Butter

Starter Bites
Cold Cuts on Baguette Toast

Gourmet Salad Blend
Smoked ham, wild mushroom and veggie salad
Tomato, cucumber, mozzarella with pesto salad
Asian Vegetable Salad Roll

Hearty Mains
MEXICAN CHICKEN, PICO DE GALLO
Grilled spiced chicken with au jus, topped with corn salsa
SEOUL STYLE, BRAISED BEEF
Slow-braised beef in a rich Korean soy-based sauce with garlic, ginger, and a hint of sweetness.
PAN-SEARED WHITE SNAPPER
White fish fillet grilled to perfection with garlic butter sauce
ASIAN FRIED CHOW MEIN
Wok-fried Noodles with chicken and vegetables
STARCH AND VEGETABLE
Roasted Potato in Bacon
Egg basil fried rice

Dessert Haven
Caramel Raisin Bread Pudding
Apple Crumble
Fresh Fruits in Season (3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

Buffet Menu 3

Soup Corner
PUMPKIN FLOWER SOUP
A light, flavorful soup made from fresh pumpkin blossoms simmered to perfection.
Freshly Baked Bread Rolls and Butter

Starter Bites
Thai mini spring rolls with sweet chili sauce

Gourmet Salad Blend
Selection of greens with Kani crab and mango cubes
Potato, Beet, and Root Russian-Style Salad
Ziti Pasta, Cheese, and Tuna Salad

Hearty Mains
PORK ALA CATALAN
Braised pork shoulder in rich tomato, mushroom and olives
THAI CHICKEN GREEN CURRY
Tender chicken simmered in a fragrant green curry, coconut milk, basil, and mixed vegetables.
CINNAMON BEEF
Slow-cooked beef with a blend of warm spices and cinnamon, creating a rich, aromatic flavor.
ASIAN NOODLES
Seafood Stir-fry in Pancit Canton
STARCH AND VEGETABLE
Garlic butter vegetable medley
Vegetable Fried Rice

Dessert Haven
Mini Carrots Cake
Mango Suzette
Fresh Fruits in Season (3 kinds)
Inclusive of one round of iced tea and freshly brewed coffee

Buffet Menu 4

Comfort Bowl Station
FARMHOUSE MINESTRONE
Classic Italian soup made with garden vegetables, beans, and pasta in a savory tomato base.
Freshly Baked Bread Rolls and Butter

Flavor Kick-Off
Chicken Kelaguen in Shot glass

Chef's Composed Salad
Traditional Greek Salad in Lime Vinaigrette
Cucumber, Kani crab, and vegetables in Roasted Sesame
Thai Pasta Chicken Salad
Crisp Bruschetta bread with tomato-mushroom-olive dip

Feast Station
RUSSIAN BEEF STROGANOFF
Tender beef strips simmered in a creamy mushroom sauce with onions and a hint of paprika.
SOUTHERN CHICKEN MARYLAND
Golden-fried chicken fillet with crispy bacon, creamy gravy, and the signature banana fritters
HONEY-GLAZED PORK
Oven-braised pork loin coated in a sweet honey glaze with hints of herbs and spice.
BUTTERED-GRILLED FISH
Juicy fish fillet brushed with garlic butter and seared to golden perfection.
PASTA
Creamy Penne with Chicken, peppers, and Wild Mushrooms
STARCH AND VEGETABLE
Oven-roasted vegetables drizzled with olive oil and aromatic herbs.
Yellow Vegetable Rice

Sweet Station
Salted Caramel Chocolate
Cappuccino Mousse
Fresh Fruits in Season (3 kinds)
Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

Buffet Menu 5

Comfort Bowl Station
POTAGE FLORENTINE
Spinach soup thickened with cream
Freshly Baked Bread Rolls and Butter

Flavor Kick-off
Vietnamese Fresh Rolls with chili sauce
Farm To Table
Tagaytay assorted lettuce (3 kinds)
Sun-ripened Roma tomatoes
Mushroom and Carrot Sausage
Yellow corn kernel, Baby cucumber, Julienne carrots
Butter-herb croutons, crispy bacon, parmesan cheese
Homemade Dressings:
Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Caesar dressing
Feast Station
GERMAN PORK SCHNITZEL
Crispy breaded pork cutlet, pan-fried golden brown with lemon wedges and creamy sauce.
SWEET SOY-BRAISED BEEF
Hearty beef braised in a flavorful Korean-inspired sauce with soy and honey.
CHICKEN STEAK RAGOUT
Juicy spiced chicken fillet flame-grilled and finished with a velvety mushroom reduction.
CREAMED SEAFOOD DELIGHT
Tender seafood blend sautéed with onions, mushrooms, and paprika in a velvety cream sauce.
PASTA PUTTANESCA
Spaghetti—anchovies, olives, capers, and tomato sauce.
SIDES AND ACCOMPANIMENTS
Vegetable Au Gratin
Steamed Rice

Sweet Station
Mango Fruit Tart
Mini Moist Cake
Fresh Fruits in Season (3 kinds)
Inclusive of one round of iced tea and freshly brewed coffee

Buffet Menu 6

Comfort Bowl Station
CREAMY WHITE VELVET SOUP
Smooth puréed cauliflower soup inspired by the classic French recipe.
Freshly Baked Bread Rolls and Butter
Flavor Kick-Off
Southern Spicy Tuna Ceviche

Caesar Salad Station
Tagaytay assorted lettuce (3 kinds)
Anchovies, garlic, olive oil, parmesan, bacon and croutons
Composed Salad
Vegetable with smoked ham salad
Warm German Potato Salad

Feast Station
CARAMELIZED PORK BELLY
Slow-cooked in sweet and savory glaze, creating a perfect balance of tenderness and crispness.
ASIAN SPICED BEEF RENDANG
low-simmered beef infused with chili, ginger, and coconut—a flavorful classic from Indonesia.
CHICKEN BURGUNDY
Traditional Burgundy-style chicken stewed in red wine, bacon, and vegetables
GRILLED FISH BOUILLABAISSE
PASTA
Layered Vegetable Lasagna in Cheese
A classic Provençal seafood stew featuring fresh fish simmered in saffron and tomato broth.
SIDES AND ACCOMPANIMENTS
Potato Onion Lyonnaise
Steamed Rice

Sweet Station
Mango Cheesecake
Red Velvet Cake
Fresh Fruits in Season (3 kinds)
Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

Buffet Menu 7

Hearty Soup Corner

MANHATTAN-STYLE SEAFOOD CHOWDER

A tomato-based clam chowder loaded with seafood, potatoes, celery, and vegetables—hearty and flavorful.

Freshly Baked Bread Rolls and Butter

Western Taste Teasers

Beef & Chicken Tacos station

Shredded lettuce, chilis, tomato, onions, cheese, olives

Salad Symphony

Tagaytay assorted lettuce (3 kinds)

Sun-ripened Roma tomatoes

Mushroom and Carrot Sausage

Yellow corn kernel, Baby cucumber, Julienne carrots

Butter-herb croutons, crispy bacon, parmesan cheese

Homemade Dressings:

Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Roasted Sesame Dressing

Chef's Hot Table

CHICKEN ALLA PIZZAIOLA

Tender chicken fillet baked in zesty tomato sauce, topped with mozzarella, peppers, and herbs.

GARLIC-GRILLED TUNA STEAK

Spanish-inspired dish of seared tuna with golden garlic, onions, and soy-butter sauce.

BOURGUIGNONNE BEEF

Succulent beef chunks simmered in Burgundy wine, infused with herbs, garlic, and pearl onions.

CREAMY PORK MUSHROOM

Tender pork strips simmered in a creamy mushroom sauce with onions and a hint of paprika.

PASTA

Penne Pasta in Tuna, Fresh Tomato Coulis

SIDES AND ACCOMPANIMENTS

Vegetable Au Gratin

Saffron Steamed Rice

The Carving Table

Texan Honey-Bourbon Pork with Smoke-Flavored Sauce

Sweet Station

Strawberry cheesecake

Apple Crumble / Crème Caramel

Cinnamon Banana Fritters

Fresh Fruits in Season (3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

Buffet Menu 8

Hearty Soup Corner

VELOUTE OF CORN

A smooth and creamy soup made from sweet corn kernels simmered in milk and cream,

Freshly Baked Bread Rolls and Butter

Tapas Table

Grilled Hungarian Sausage with onion marmalade

Cold Cuts Canapé on toast

California Maki

Salad Symphony

Tagaytay assorted lettuce (3 kinds)

Sun-ripened Roma tomatoes

Mushroom and Carrot Sausage

Yellow corn kernel, Baby cucumber, Julienne carrots

Butter-herb croutons, crispy bacon, parmesan cheese

Homemade Dressings:

Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Roasted Sesame Dressing

Chef's Hot Table

BAKED CHICKEN FORESTIERE

A French-inspired dish of golden roast chicken accompanied by mushrooms and herbs.

CREOLE-SPICED FISH

A zesty Creole-inspired dish of fish fillet grilled with authentic Cajun seasoning.

KOREAN CHAR-GRILLED PORK

Pork marinated in Korean spices, grilled to perfection with a sweet and spicy glaze.

BEEF LASAGNA AL FORNO

Classic Italian oven-baked lasagna filled with seasoned ground beef, tomato sauce, and mozzarella.

SIDES AND ACCOMPANIMENTS

Seasonal vegetable in bacon garlic butter

Potato-Pumpkin Mash

Steamed Rice

The Carving Table

Slow Roasted U.S Choice Beef with wild mushroom sauce

Sweet Station

Blueberry cheesecake

Chocolate Parfait / Mango Tartlet

Filipino cassava cake

Fresh Fruits in Season (3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

Buffet Menu 9

Hearty Soup Corner
POTATO-CELERY BISQUE
A creamy blend of potatoes and fresh celery, simmered with aromatic herbs and finished with a touch of cream.
Freshly Baked Bread Rolls and Butter

Asian Starter Corner
Carved Yellowfin Tuna Sashimi
California Maki
Condiments: wasabi, Kikkoman, calamansi

Salad Symphony
Tagaytay assorted lettuce (3 kinds)
Sun-ripened Roma tomatoes
Mushroom and Carrot Sausage
Yellow corn kernel, Baby cucumber, Julienne carrots
Butter-herb croutons, crispy bacon, parmesan cheese
Homemade Dressings:
Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Roasted Sesame Dressing

Chef's Hot Table
FIVE SPICE SOY CHICKEN
Tender chicken simmered in a savory blend of soy sauce, garlic, and spices.
ORIENTAL BEEF CASSEROLE
Beef slow-cooked in a rich Asian-inspired sauce with soy, ginger, garlic, and vegetables
ROASTED PORK LOIN
With light shiitake mushroom glaze
CHAPCHAE
Korean Japchae Noodles

SIDES AND ACCOMPANIMENTS
Potato Vegetable Green Curry
Steamed Rice

Straight From the Heat
SHRIMP TEMPURA and FISH FILLET KATSU
Garlic sauce and tempura sauce

Sweet Station
White-Black Chocolate Mousse
Banana-Chocolate Crunch / Mini Crème Brûlée
Thai Sticky Rice with Mango
Fresh Fruits in Season (3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

Buffet Menu 10

From the Soup Pot
FRENCH ONION SOUP
Caramelized onions in a rich beef broth topped with toasted bread and melted cheese.
Freshly Baked Bread Rolls and Butter

Butcher's Block
Sliced Mortadella, Mushroom Lyoner, Sliced Ham Sausage
Assorted German Sausages
Condiments: Crostini, English Mustard, Olives, Onion Marmalade

Salad Symphony
Caesar Chicken Salad Station with condiments
Tagaytay assorted lettuce (3 kinds)
Sun-ripened Roma tomatoes
Mushroom and Carrot Sausage
Yellow corn kernel, Baby cucumber, Julienne carrots
Butter-herb croutons, crispy bacon, parmesan cheese
Homemade Dressings:
Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Roasted Sesame Dressing

Chef's Hot Table
GRILLED CHICKEN SATAY
Chicken fillet marinated in light peanut-curry sauce
OVEN-BAKED NORWEGIAN SALMON
In Citrus-butter sauce on layered baked potato
BOURGUIGNONNE BEEF
Succulent beef chunks simmered in Burgundy wine, infused with herbs, garlic, and pearl onions.
PORK MUSHROOM ALA RUSSE ON PASTA
Tender pork strips simmered in a creamy mushroom sauce with onions and a hint of paprika.

SIDES AND ACCOMPANIMENTS
Vegetable Au Gratin
Roasted Bacon Potato
Saffron Steamed Rice

The Carving Table
U.S CHOICE BEEF SHORTPLATE
With Rosemary-Shiraz Reduction

Sweet Station
Strawberry cheese cake
Apple Crumble / Crème Caramel
Sesame Seed Ball / Mango Tapioca Pudding
Fresh Fruits in Season(3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

Buffet Menu 11

From the Soup Pot
TRUFFLE MUSHROOM SOUP
Puree of assorted mushroom in rich cream with truffle oil
Freshly Baked Bread Rolls and Butter
Treasures From The Deep
Yellowfin Tuna Sashimi / Seafood Ceviche
Two Kinds of maki Roll
Condiments: Kikkoman, Wasabi, Calamansi
Farm Fresh Salad Medley
Homemade Fresh Crepes stuffed with heart of palm
Tagaytay assorted lettuce (3 kinds)
Sun-ripened Roma tomatoes
Mushroom and Carrot Sausage
Yellow corn kernel, Baby cucumber, Julienne carrots
Butter-herb croutons, crispy bacon, parmesan cheese
Homemade Dressings:
Citrus Vinaigrette, Honey -Mustard, Balsamic vinaigrette,
Roasted Sesame Dressing

The Grand Entrees
TERIYAKI BEEF CASSEROLE
Beef cutlet slow-cooked in a rich Asian-inspired sauce with soy, ginger, garlic, and vegetables
STEAMED WHITE SNAPPER FISH FILET
In soy-garlic sauce
ROYAL CHICKEN BIRYANI
Fragrant basmati rice layered with tender spiced chicken, slow-cooked with aromatic herbs, saffron, and traditional Indian spices
PORK ALA MANDARIN
Tender pork slices glazed with a sweet and tangy mandarin orange sauce, infused with a hint of ginger and soy.
CARBONARA CHICKEN PASTA
In cream sauce with mushrooms and peppers.
SIDES AND ACCOMPANIMENTS
Roasted Bacon Potato
Steamed Rice
The Carving Table
U.S CHOICE BEEF SHORTPLATE
With Rosemary-Shiraz Reduction
Finale of Flavors
Mini crème brûlée/strawberryart
white chocolate mocha mousse
Chocolate moist cake slice
Fresh Fruits in SeSeason (3inds)
Inclusive of one round of iced tea and freshly brewed coffee

Buffet Menu 12

From the Soup Pot
POTAGE PARMENTIERE
A smooth and creamy blend of potatoes and fresh leeks, simmered with aromatic herbs.
Freshly Baked Bread Rolls and Butter
Treasures From The Deep
Yellowfin Tuna Sashimi / Thai Seafood
Two Kinds of maki Roll
Condiments: Kikkoman, Wasabi, Calamansi
Farm Fresh Salad Medley
Marble potato with bacon salad
Tagaytay assorted lettuce (3 kinds)
Sun-ripened Roma tomatoes
Mushroom and Carrot Sausage
Yellow corn kernel, Baby cucumber, Julienne carrots
Butter-herb croutons, crispy bacon, parmesan cheese
Homemade Dressings:
Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette,
Roasted Sesame Dressing
Grand Entrees
CHICKEN FRICASSEE
Pan-seared chicken enveloped in a buttery cream and herb sauce.
MALAY-STYLE AROMATIC BEEF
Succulent chunks of beef braised with coconut cream, lemongrass, galangal, and a blend of Southeast Asian spices.
DUO OF SALMON AND TUNA
Seasoned with Cajun in light lemon garlic butter
ITALIAN POT ROAST PORK
Oven-pot roast pork, glazed with butter and red wine sauce and fresh herbs.
PASTA AGLIO OLIO
With chicken julienne-garlic olive oil.
STARCH AND VEGGIES MEDLEY
Lyonnaise of potato and vegetable
Steamed Rice
The Carving Table
U.S CHOICE BEEF SHORTPLATE
With Rosemary-Shiraz Reduction

Finale of Flavors
Warm chocolate bread pudding
Mango Parfait in glass / Blueberry Tartlet
Brown and white chocolate brownie Tower
Chocolate moist cake slice
Fresh Fruits in Season(3 kinds)
Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

Buffet Menu 13

Steaming Hot Pot

RUSTIC ROASTED TOMATO BISQUE

Creamy bisque made from fire-roasted tomatoes blended with herbs, cream, and a hint of basil

Freshly Baked Bread Rolls and Butter

Cold Display

Assorted Cold Cuts

Yellowfin Tuna Sashimi / Salmon Sashimi

Two Kinds of maki Roll

Condiments: Kikkoman, Wasabi, Calamansi

Premium Salad Selection

Steamed Shrimp and Mango Salad with citrus dressing

German Potato with warm dressing

Tagaytay assorted lettuce (3 kinds)

Sun-ripened Roma tomatoes

Mushroom and Carrot Sausage

Yellow corn kernel, Baby cucumber, Julienne carrots

Butter-herb croutons, crispy bacon, parmesan cheese

Homemade Dressings:

Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Caesar Dressing

Signature Plates

CHICKEN ALA FORESTIERE

A French-inspired dish of chicken accompanied by a hearty mushroom and herb ragout.

GRILLED NORWEGIAN SALMON

Parsley-garlic butter sauce and mango salsa

SLOW-BRAISED PORK BELLY

Tender pork belly simmered to perfection in rich savory sauce.

BEEF MUSHROOM LASAGNA

Beef bolognaise with mushrooms in rich tomato sauce layered on lasagna sheets.

STARCH AND VEGGIES MEDLEY

Buttered Baguio Vegetable

Potato Pumpkin Mash

Steamed Rice

HEAT LAMP STATION

SHRIMP TEMPURA

U.S CHOICE BEEF CHUCKEYE ROLL

Assorted mushroom sauce / Black pepper Sauce

Confection Selections

Hot Dessert: Warm chocolate bread pudding

Crepes Suzette with orange sauce

Mini Cakes: Chocolate, Carrot, Cheesecake

Local Desserts: Halo-halo station

Fresh Fruits in Season (3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

Buffet Menu 14

Steaming Hot Pot

CREAM DE CHAMPIGNON CAPPUCCINO

Velvety cream of champignon soup, served cappuccino-style with milk foam and a hint of truffle

Freshly Baked Bread Rolls and Butter

Cold Display

Assorted Cold Cuts

Yellowfin Tuna Sashimi / Grilled Cold German Sausages

Two Kinds of maki Roll

Condiments: Kikkoman, Wasabi, Calamansi

Premium Salad Selection

Japanese Salad with mango and Crisp kani

Ziti pasta in chicken and pineapple raisin

Tagaytay assorted lettuce (3 kinds)

Sun-ripened Roma tomatoes

Mushroom and Carrot Sausage

Yellow corn kernel, Baby cucumber, Julienne carrots

Butter-herb croutons, crispy bacon, parmesan cheese

Homemade Dressings:

Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Roasted Sesame Dressing

Signature Plates

HONEY-ORANGE PORK

Tender pork slices glazed with a sweet and tangy orange sauce and corn salsa

SEAFOOD MORNAY

French-inspired baked medley of shrimp, fish, and squid cooked in Champagne sauce

SALMON TEPPANYAKI

On bed of sauteed julienne vegetables “Yasai”

PEANUT-GLAZED GRILLED CHICKEN

Marinated chicken, grilled to perfection and served with a rich, creamy peanut sauce.

SPAETZLE PASTA

Homemade German pasta sauteed in butter, with dried herbs

STARCH AND VEGGIES MEDLEY

Roasted pumpkin, carrots and broccoli

Steamed Rice

HEAT LAMP STATION

HAINANESE CHICKEN WITH CONDIMENTS

U.S CHOICE BEEF CHUCKEYE ROLL

Assorted mushroom sauce / Black pepper Sauce

Confection Selections

Hot Dessert: Warm African Pudding

Crème Caramel / cappuccino mousse

Mini Cakes: red velvet, orchard Cheesecake

Local Desserts: Halo-halo station

Fresh Fruits in Season (3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

Buffet Menu 15

Steaming Hot Pot

CHATEAU BROCCOLI VELOUTE

Purée of fresh broccoli, gently simmered in a delicate velouté base, finished with a touch of cream for richness, and garnished with tender broccoli tips.

Freshly Baked Bread Rolls and Butter

Cold Display

Assorted Cold Cuts

Yellowfin Tuna Sashimi /

Two Kinds of maki Roll

Condiments: Kikkoman, Wasabi, Calamansi

Premium Salad Selection

Greek Salad in lime vinaigrette

Chicken, mushroom, peppers salad

Tagaytay assorted lettuce (3 kinds)

Sun-ripened Roma tomatoes

Mushroom and Carrot Sausage

Yellow corn kernel, Baby cucumber, Julienne carrots

Butter-herb croutons, crispy bacon, parmesan cheese

Homemade Dressings:

Citrus Vinaigrette, Honey-Mustard, Balsamic vinaigrette, Roasted Sesame Dressing

Signature Plates

GRILLED PRAWNS ALA POBRE

Medium prawns in spicy garlic butter sauce

POULET AU POIVRE ET CREME

Slow-roasted chicken in creamy pepper sauce

CHICKEN MASALA

Spiced chicken, slow-cooked with aromatic herbs, saffron, and traditional Indian spices

STROGANOFF A LA RUSSE

Sautéed beef strips with mushroom sour cream and dill pickles

SPAETZLE PASTA.

Homemade German pasta sauteed in butter, with dried herbs

STARCH AND VEGGIES MEDLEY

Butter-garlic vegetable medley.

Steamed Rice

HEAT LAMP STATION

SLOW ROASTED PORK BELLY

U.S CHOICE BEEF CHUCKEYE ROLL

Assorted mushroom sauce / Black pepper Sauce

Confection Selections

Hot Dessert: Mango Crepes

Banana chocolate mousse

Mini Cakes: red velvet, orchard Cheesecake

Local Desserts: Halo-halo station

Fresh Fruits in Season (3 kinds)

Inclusive of one round of iced tea and freshly brewed coffee

The Orchard Golf & Country Club

TERMS & CONDITIONS

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 is payable in cash or card only.
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. The Twenty Thousand Pesos (P20,000.00) reservation fee shall be deducted from the total amount of contract to determine the fifty percent (50%) deposit. If the reservations are made within the month of the event, the fifty percent (50%) deposit must be paid together with the payment of the non-refundable reservation fee of Twenty Thousand Pesos (P20, 000.00). Payments must be made in cash or card only.
3. The remaining balance of the total estimated cost must be settled no later than **two (2) weeks prior to the event date**. Any additional charges incurred during the event must be paid in full on the event date. Accepted payment methods are cash or card only. Failure to settle the remaining balance on the day of the event will result **in a daily late payment fee of one percent (1%)** based on the final total amount of contract. For Club members, the remaining balance must be paid one (1) week prior to the event date. A **one percent (1%) discount** will be applied upon timely settlement of the balance.

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