



The Orchard Golf & Country Club

DELUXE DEBUT PACKAGE

**VENUE: CONRADO BENITEZ HALL OR PALMER HALL
(Maximum of 100 pax)**

BUFFET MENU 1

₱225,000 for the first 100 pax
₱1,850 per pax in excess of 100

BUFFET MENU 2

₱210,000 for the first 100 pax
₱1,700 per pax in excess of 100

BUFFET MENU 3

₱205,000 for the first 100 pax
₱1,650 per pax in excess of 100

4-COURSE PLATED SET MENU 1

₱210,000 for the first 100 pax
₱1,700 per pax in excess of 100

4-COURSE PLATED SET MENU 2

₱200,000 for the first 100 pax
₱1,600 per pax in excess of 100

This package is inclusive of:

- Complimentary use of the Function Room for four (4) hours
(Note: **Php10,000 per hour extension fee** shall apply in excess of four hours)
- Complimentary five (5) hours use of the 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
- Complimentary use of basic sound system and audio technician
- Complimentary use of PAR Lights
- Sumptuous selection of the chef's crafted buffet or 4-course plated
- Basic fresh floral centerpieces for first ten (10) tables and presidential table
- Fresh floral centerpiece for cake table
- Bouquet for the debutante
- Tables and chairs with floor-length covers
- Bottle of champagne for family toasting
- Welcome drinks for all guests
- Free food tasting good for 2 pax (if paid in full one month before the event)
- Free Wi-Fi access
- Free use of Parking

**Prices are inclusive of 12% VAT
Subject to change without prior notice
As of January 2026
Guest Rate**

For inquiries or reservations, please contact the Marketing office
Phone: (02) 8982-2000 loc. 2430 / (046) 416-5931 loc. 2430
Email: togccmarketing@gmail.com | Website: www.theorchardgolf.com
Mobile: 0917-571-2986



The Orchard Golf & Country Club

DELUXE DEBUT PACKAGE

**VENUE: PALMER & PLAYER HALL
(Maximum of 200 pax)**

BUFFET MENU 1

₱282,000 for the first 120 pax
₱1,850 per pax in excess of 120

BUFFET MENU 2

₱264,000 for the first 120 pax
₱1,700 per pax in excess of 120

BUFFET MENU 3

₱258,000 for the first 120 pax
₱1,650 per pax in excess of 120

4-COURSE PLATED SET MENU 1

₱264,000 for the first 120 pax
₱1,700 per pax in excess of 120

4-COURSE PLATED SET MENU 2

₱252,000 for the first 120 pax
₱1,600 per pax in excess of 120

This package is inclusive of:

- Complimentary use of the Function Room for four (4) hours
(Note: **Php15,000 per hour extension fee** shall apply in excess of four hours)
- Complimentary five (5) hours use of the 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
- Complimentary use of basic sound system and audio technician
- Complimentary use of PAR Lights
- Sumptuous selection of the chef's crafted buffet or 4-course plated
- Basic fresh floral centerpieces for first ten (10) tables and presidential table
- Fresh floral centerpiece for cake table
- Bouquet for the debutante
- Tables and chairs with floor-length covers
- Bottle of champagne for family toasting
- Welcome drinks for all guests
- Free food tasting good for 2 pax (if paid in full one month before the event)
- Free Wi-Fi access
- Free use of Parking

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DELUXE DEBUT PACKAGE

**VENUE: GRAND BALLROOM
(Maximum of 500 pax)**

BUFFET MENU 1

₱492,000 for the first 220 pax
₱1,850 per pax in excess of 220

BUFFET MENU 2

₱459,000 for the first 220 pax
₱1,700 per pax in excess of 220

BUFFET MENU 3

₱448,000 for the first 220 pax
₱1,650 per pax in excess of 220

4-COURSE PLATED SET MENU 1

₱459,000 for the first 220 pax
₱1,700 per pax in excess of 220

4-COURSE PLATED SET MENU 2

₱437,000 for the first 220 pax
₱1,600 per pax in excess of 220

This package is inclusive of:

- Complimentary use of the Function Room for four (4) hours
(Note: **Php20,000 per hour extension fee** shall apply in excess of four hours)
- Complimentary five (5) hours use of the 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
- Complimentary use of basic sound system and audio technician
- Complimentary use of PAR Lights
- Sumptuous selection of the chef's crafted buffet or 4-course plated
- Basic fresh floral centerpieces for first ten (10) tables and presidential table
- Fresh floral centerpiece for cake table
- Bouquet for the debutante
- Tables and chairs with floor-length covers
- Bottle of champagne for family toasting
- Welcome drinks for all guests
- Free food tasting good for 2 pax (if paid in full one month before the event)
- Free Wi-Fi access
- Free use of Parking

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The Orchard Golf & Country Club

Deluxe Debut Package

Buffet Menu 1

Starters & Salad

Yellowfin Tuna Sashimi
California Maki
Wasabi, Kikkoman, calamansi
Chicken, Macaroni and Pineapple Salad
Marinated Chicken Kelaguen
Selection of Assorted Greens with Variation of Dressings and Condiments
Tomatoes, cucumbers, julienned carrots, Peppers
Garlic croutons, Crispy bacon, Corn kernel
Dressings: Balsamic Vinaigrette, Italian Dressing, Thousand Island Dressing

Soup

Carrot and Pumpkin Bisque
Freshly Baked Bread Rolls and Butter

Main Course

Slow-Braised Pork Ala Orange
Roast Chicken with vegetable Au Jus
Pan-grilled white snapper with saffron-butter sauce
Orchard signature – Seafood Linguine
Lyonnais potato
Pandan Steamed Rice

Carving Station

Slow-Roasted Herb-Crusted U.S Beef
Red Wine Reduction

Desserts

Warm Caramel Raisin bread Pudding
Mini crème brûlée
Chocolate moist cake slice

Beverages

One round of iced tea
Freshly brewed coffee

Buffet Menu 2

Starters & Salad

Assorted Butchers Cold Cuts
Fresh Vegetable Spring Rolls with peanut Sauce
Russian Potato Salad
Selection of Assorted Greens with Variation of Dressings and Condiments
Tomatoes, Cucumber, Julienne carrots, Peppers
Garlic croutons, Crispy bacon, Corn kernel
Dressings: Balsamic Vinaigrette, Italian Dressing, Thousand Island Dressing

Soup

Clam Chowder with Garlic Crouton
Baked Bread Rolls and Butter

Main Course

Seafood Thermidor with assorted mushroom
Herb-rubbed chicken with tomato salsa
and crushed tortilla
Hungarian Beef with Sausage, Herb, and Potato
Baked Lasagna Al Forno
Sausage Fried rice

Carving Station

Lemongrass Roasted Pork belly
Liver sauce, soy sauce-calamansi sauce

Desserts

Hot: Warm mango crepes with vanilla sauce
Buko Pandan in cream
New York cheesecake
Tropical fresh fruits in season

Beverages

One round of iced tea
Freshly brewed coffee



The Orchard Golf & Country Club

Deluxe Debut Package

Buffet Menu 3

Starters & Salad

Penne with Tuna, Olives, Peppers and capers
Selection of Assorted Greens with Variation of Dressings and Condiments:
baby cucumber, julienne carrots, corn kernel
sliced tomatoes, garlic crouton, bell peppers
Dressings: Balsamic Vinaigrette, Italian Dressing, Thousand Island Dressing,

Soup

Roasted Organic Cream soup with pesto-olive oil
Baked Bread Rolls and Butter

Main Course

Creamy Beef Stroganoff with sparsely
Cajun Spiced Chicken with Roasted Vegetable
Grilled fish fillet with Shrimp Gambas Sauce
Spaghetti Chicken ala Pesto
Gratin Mixed vegetable
Ham and Egg Fried rice

Carving Station

Lemongrass Roasted Pork belly
Liver sauce, soy sauce-calamansi sauce

Desserts

Hot: Warm bread and butter pudding with vanilla sauce
Crème Caramel
Chocolate Banana Crunch
Tropical fresh fruits in season

Beverages

One round of iced tea
Freshly brewed coffee



The Orchard Golf & Country Club

Deluxe Debut Package

4-Course Plated Set Menu 1

Appetizer

Norwegian Salmon Gravlax on Mesclun

Salad

Cherry tomato, Mango pearl
and citrus vinaigrette

Soup

Cream of Pumpkin with pesto olive oil
Bread and butter

Main Course

Sous vide U.S Beef Quarter Herb Jus
Roasted Potato buttered carrots
and broccoli flower

Dessert

Mango Cheesecake + Chocolate mousse

Beverages

One round of iced tea
Freshly brewed coffee

4-Course Plated Set Menu 2

Starter & Salad

Home-Cured Honey Ham, cherry
tomatoes, orange fillet
Assorted Tagaytay greens with Honey
Mustard Vinaigrette

Soup

Manhattan Clam Chowder
Bread and butter

Main Dish

Grilled Cajun Crusted Norwegian Salmon
White Wine Lime butter reduction
Potato Mash and Baby Vegetable

Dessert

Baked Raisin Caramel Pudding +
Vanilla ice cream

Beverages

One round of iced tea
Freshly brewed coffee



The Orchard Golf & Country Club

CLASSIC DEBUT PACKAGE

**VENUE: CONRADO BENITEZ HALL OR PALMER HALL
(Maximum of 100 pax)**

BUFFET MENU 1

₱195,000 for the first 100 pax
₱1,550 per pax in excess of 100

4-COURSE PLATED SET MENU 1

₱175,000 for the first 100 pax
₱1,350 per pax in excess of 100

BUFFET MENU 2

₱185,000 for the first 100 pax
₱1,450 per pax in excess of 100

4-COURSE PLATED SET MENU 2

₱165,000 for the first 100 pax
₱1,250 per pax in excess of 100

This package is inclusive of:

- Complimentary use of the Function Room for four (4) hours
(Note: **Php10,000 per hour extension fee** shall apply in excess of four hours)
- Complimentary five (5) hours use of The Orchard Golf and Country Club facilities for pre-debut pictorial with holding area
- Complimentary use of basic sound system and audio technician
- Tables and chairs with floor-length covers
- Sumptuous selection of the chef's crafted buffet or 4-course plated
- Free food tasting good for 2 pax (if paid in full one month before the event)
- Basic fresh floral centerpieces for first ten (10) tables and presidential table
- Fresh floral centerpiece for cake table
- Free Wi-Fi access
- Free use of Parking

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CLASSIC DEBUT PACKAGE

VENUE: PALMER & PLAYER HALL
(Maximum of 200 pax)

BUFFET MENU 1

₱246,000 for the first 120 pax
₱1,550 per pax in excess of 120

4-COURSE PLATED SET MENU 1

₱222,000 for the first 120 pax
₱1,350 per pax in excess of 120

BUFFET MENU 2

₱234,000 for the first 120 pax
₱1,450 per pax in excess of 120

4-COURSE PLATED SET MENU 2

₱210,000 for the first 120 pax
₱1,250 per pax in excess of 120

This package is inclusive of:

- Complimentary use of the Function Room for four (4) hours
(Note: **Php15,000 per hour extension fee** shall apply in excess of four hours)
- Complimentary five (5) hours use of The Orchard Golf and Country Club facilities for pre-debut pictorial with holding area
- Complimentary use of basic sound system and audio technician
- Tables and chairs with floor-length covers
- Sumptuous selection of the chef's crafted buffet or 4-course plated
- Free food tasting good for 2 pax (if paid in full one month before the event)
- Basic fresh floral centerpieces for first ten (10) tables and presidential table
- Fresh floral centerpiece for cake table
- Free Wi-Fi access
- Free use of Parking

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CLASSIC DEBUT PACKAGE

**VENUE: GRAND BALLROOM
(Maximum of 500 pax)**

BUFFET MENU 1

₱426,000 for the first 220 pax
₱1,550 per pax in excess of 220

4-COURSE PLATED SET MENU 1

₱382,000 for the first 220 pax
₱1,350 per pax in excess of 220

BUFFET MENU 2

₱404,000 for the first 220 pax
₱1,450 per pax in excess of 220

4-COURSE PLATED SET MENU 2

₱360,000 for the first 220 pax
₱1,250 per pax in excess of 220

This package is inclusive of:

- Complimentary use of the Function Room for four (4) hours
(Note: **Php20,000 per hour extension fee** shall apply in excess of four hours)
- Complimentary five (5) hours use of The Orchard Golf and Country Club facilities for pre-debut pictorial with holding area
- Complimentary use of basic sound system and audio technician
- Tables and chairs with floor-length covers
- Sumptuous selection of the chef's crafted buffet or 4-course plated
- Free food tasting good for 2 pax (if paid in full one month before the event)
- Basic fresh floral centerpieces for first ten (10) tables and presidential table
- Fresh floral centerpiece for cake table
- Free Wi-Fi access
- Free use of Parking

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The Orchard Golf & Country Club

Classic Debut Package

Buffet Menu 1

Starters & Salad

Honeyed Ham, Macaroni & Pineapple Medley
Lightly dressed with mayo & sour cream
Curated Selection of Crisp Garden Greens
Freshly Cut Garden Vegetables:
Roma Tomatoes, Cucumbers, Julienne Carrots &
Bell Peppers
Elegant Salad Accents:
Garlic Croutons, Crispy Bacon Bits & Sweet Corn
Kernels
Artisan Dressings: Balsamic Vinaigrette, Italian
Dressing, Thousand Island

Soup

Wild Mushroom Bisque, delicately infused
with Truffle
Baked Bread Rolls & Creamy Butter

Main Course

Slow-Braised Beef Galbi Jjim, Rich & Tender
Braised Pork in Jack Daniel's Sauce
Roast Chicken
with Seasonal Vegetables and Natural Jus
Pan-Grilled White Snapper
with Saffron Butter Sauce
Vegan Lasagna layered
with Cheese & Garden Vegetables
Lyonnaise Potatoes
Fragrant Pandan-Steamed Rice

Heat Lamp Station

Golden Fish & Chips with Classic Accompaniments

Desserts

Warm Caramel Raisin Bread Pudding
Chocolate Moist Cake, Elegant Slice
Fresh Fruit Platter, Market Selection

Beverages

One round of iced tea
Freshly brewed coffee

Buffet Menu 2

Starters & Salad

Lumpiang Sariwa with Sweet Garlic Sauce
Thai Chicken Noodle Salad
Penne Pasta with Tuna, Olives, Peppers & Capers
Selection of Assorted Garden Greens
Fresh Vegetable Accents & Classic Salad Toppings
Signature Dressings: Balsamic Vinaigrette, Italian
Dressing, Thousand Island

Soup

Roasted Organic Cream Soup finished with Pesto &
Olive Oil
Baked Bread Rolls & Butter

Main Course

Roasted Pork Loin with Caramelized Apple & Jus
Cajun-Spiced Chicken with Roasted Garden
Vegetables
Grilled Fish Fillet with Shrimp Gambas Sauce
Spaghetti Chicken ala Pesto
Mixed Vegetable Gratin
Ham & Egg Fried Rice

Desserts

Warm Bread & Butter Pudding with Vanilla Sauce
New York Cheesecake
Seasonal Tropical Fresh Fruits

Beverages

One round of iced tea
Freshly brewed coffee



The Orchard Golf & Country Club

Classic Debut Package

4-Course Plated Set Menu 1

Starter

Cured Mushroom Ham
with Assorted Tagaytay Greens
Roma Tomatoes & Julienne Vegetables
Honey-Lemon Mustard Vinaigrette

Soup

Cream of Pumpkin Soup
with Pesto Olive Oil
Bread & Butter

Main Course

Honey-Bourbon Pork
with Smoked Barbecue Sauce
Mashed Potatoes & Baby Vegetables

Dessert

Blueberry Cheesecake

Beverages

One round of iced tea
Freshly brewed coffee

4-Course Plated Set Menu 2

Starter

Crisp Tagaytay Romaine Hearts
Homemade Caesar Dressing, Bacon Bits,
Garlic Croutons & Parmesan

Soup

Manhattan Clam Chowder
Bread & Butter

Main Course

Pan-Baked Chicken Breast Stuffed
with Mushrooms
Saffron Rice, Buttered Carrots
& Broccoli Florets

Dessert

Apple Crumble with Fresh Fruits

Beverages

One round of iced tea
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.