



## The Orchard Golf & Country Club

# GRAND WEDDING PACKAGE

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

### **BUFFET MENU 1**

₱260,000 for the first 100 pax  
₱2,200 per pax in excess of 100

### **BUFFET MENU 2**

₱230,000 for the first 100 pax  
₱1,900 per pax in excess of 100

### **BUFFET MENU 3**

₱215,000 for the first 100 pax  
₱1,750 per pax in excess of 100

### **4-COURSE PLATED SET MENU 1**

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

### **4-COURSE PLATED SET MENU 2**

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

### **4-COURSE PLATED SET MENU 3**

₱205,000 for the first 100 pax  
₱1,650 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-wedding pictorial with holding area
- Complimentary overnight stay in 2-bedroom at Orchard Villa
- Complimentary breakfast for the couple at the Veranda
- 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 arrangement for the couple's table
- Tables and chairs with floor-length covers
- Bottle of champagne for couple 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](mailto:togccmarketing@gmail.com) | Website: [www.theorchardgolf.com](http://www.theorchardgolf.com)  
Mobile: 0917-571-2986



The Orchard Golf & Country Club

# GRAND WEDDING PACKAGE

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

**BUFFET MENU 1**

₱324,000 for the first 120 pax  
₱2,200 per pax in excess of 120

**BUFFET MENU 2**

₱288,000 for the first 120 pax  
₱1,900 per pax in excess of 120

**BUFFET MENU 3**

₱270,000 for the first 120 pax  
₱1,750 per pax in excess of 120

**4-COURSE PLATED SET MENU 1**

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

**4-COURSE PLATED SET MENU 2**

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

**4-COURSE PLATED SET MENU 3**

₱258,000 for the first 120 pax  
₱1,650 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-wedding pictorial with holding area
- Complimentary overnight stay in 2-bedroom at Orchard Villa
- Complimentary breakfast for the couple at the Veranda
- 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 arrangement for the couple's table
- Tables and chairs with floor-length covers
- Bottle of champagne for couple 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
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The Orchard Golf & Country Club

# GRAND WEDDING PACKAGE

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

**BUFFET MENU 1**

₱569,000 for the first 220 pax  
₱2,200 per pax in excess of 220

**BUFFET MENU 2**

₱503,000 for the first 220 pax  
₱1,900 per pax in excess of 220

**BUFFET MENU 3**

₱470,000 for the first 220 pax  
₱1,750 per pax in excess of 220

**4-COURSE PLATED SET MENU 1**

₱492,000 for the first 220 pax  
₱1,850 per pax in excess of 100

**4-COURSE PLATED SET MENU 2**

₱459,000 for the first 220 pax  
₱1,700 per pax in excess of 100

**4-COURSE PLATED SET MENU 3**

₱448,000 for the first 220 pax  
₱1,650 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-wedding pictorial with holding area
- Complimentary overnight stay in 2-bedroom at Orchard Villa
- Complimentary breakfast for the couple at the Veranda
- 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 arrangement for the couple's table
- Tables and chairs with floor-length covers
- Bottle of champagne for couple 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

## Grand Wedding Package

### Buffet Menu 1

#### STARTER

California Maki  
Norwegian Salmon Sashimi  
Bluefin Tuna Sashimi with Wasabi,  
Kikkoman Soy & Calamansi  
Potato Salad with Crisp Pancetta

#### SALAD

Medley of Tagaytay Greens & Fresh Vegetables  
Tomatoes, Cucumbers, Peppers & Julienne Carrots  
Salad Accents: Croutons, Shaved Parmesan &  
Bacon Bits  
Dressings: Citrus Vinaigrette • Balsamic Vinaigrette  
• Herb Ranch • Honey Mustard

#### SOUP

Cream of Broccoli Flower with Crisp Fried Onions  
Freshly Baked Bread Rolls & Butter

#### GRAND CARVING STATIONS

##### Carving Station I

Lemongrass Roasted Pork Belly  
*Liver Sauce • Soy-Calamansi Sauce*

##### Carving Station II

Slow-Roasted U.S. Choice Beef  
*with Peppered Mustard Rub  
Red Wine Herb Sauce*

#### MAIN COURSES

Sautéed Beef Tips  
*with Wild Mushrooms & Sour Cream over Pasta*  
Free-Range Chicken  
*with Roasted Vegetables & Marsala Herb Jus*  
Baked Norwegian Salmon on Potato Gratin  
Beef Lasagna al Forno  
Buttered Baguio Vegetables  
Steamed Pandan Rice

#### DESSERTS

Mango & Tapioca Pudding  
Salted Caramel Cake  
Orchard Cheesecake  
Warm Caramel Pudding  
Tropical Fresh Fruits

#### BEVERAGES

One round of iced tea  
Freshly brewed coffee

### Buffet Menu 2

#### STARTER

California Maki  
Bluefin Tuna Sashimi with Wasabi, Kikkoman Soy  
& Calamansi

#### SALAD

Ziti chicken raisin salad  
Medley of Tagaytay Greens & Garden Vegetables  
Slice tomatoes, cucumber, corn kernel  
Button mushroom, julienne carrots and peppers  
Herb Croutons, bacon bits, parmesan cheese  
Dressings: Citrus Vinaigrette • Balsamic Vinaigrette  
• Herb Ranch • Honey Mustard

#### SOUP

Stone-Roasted Pumpkin Cream Soup  
Baked Bread Rolls & Butter

#### GRAND CARVING STATIONS

Slow-Roasted U.S. Choice Beef  
*with Peppered Mustard Rub*  
Lemongrass Roasted Free-Range Chicken

#### MAIN COURSE

Cajun Glazed Dorado Fillet with Scallions  
Jack Daniel's Honey-Braised Pork  
*with Roasted Potatoes*  
Southwestern Grilled Chicken on Mexican Rice  
Roasted Marble Potatoes  
Fettuccine Chicken Alfredo  
Vegetable Garlic Rice

#### DESSERTS

Mango Mousse in Shot Glass  
Carrot Cake  
Chocolate Moist Cake Slice  
Warm Caramel Raisin Pudding  
Seasonal Tropical Fruits

#### BEVERAGES

One round of iced tea  
Freshly brewed coffee



# The Orchard Golf & Country Club

## *Grand Wedding Package*

### *Buffet Menu 3*

#### **STARTER**

Butchers Block

Two kinds of sausages and assorted cold cuts  
Mushroom lyoner, pepperoni , Mortadella

#### **SALAD**

Russian Potato Salad

Slice tomatoes, cucumber, corn kernel  
Button mushroom, julienne carrots and peppers  
Herb Croutons, bacon bits, parmesan cheese

Dressings:

Citrus Vinaigrette • Balsamic Vinaigrette • Herb Ranch • Honey Mustard

#### **SOUP**

Seafood Potato Chowder with Basil Oil  
Baked Bread Rolls & Butter

#### **GRAND CARVING STATION**

Slow-Roasted U.S. Choice Beef with Peppered Mustard Rub

#### **MAIN COURSE**

Pot Roast Pork with Caramelized Onions & Raisins  
Chicken Fricassee with White Wine Reduction  
Pan-Seared Mahi-Mahi with Saffron Sauce & Pico de Gallo  
Seafood Linguine in Garlic Olive Oil  
Assorted Garlic Vegetables  
Mushroom Pilaf Rice

#### **DESSERTS**

Warm Orchard Mango Crêpes  
White Chocolate Mocha Mousse  
New York Cheesecake  
Buko Pandan Salad  
Tropical Fresh Fruits

#### **Beverages**

One round of iced tea  
Freshly brewed coffee



## The Orchard Golf & Country Club

### Grand Wedding Package

#### 4-Course Plated Set Menu 1

##### **APPETIZER**

Norwegian Salmon Gravlax  
with Honey-Dill Sauce  
Tagaytay Greens, Cherry Tomatoes, Mushrooms,  
Mango Pearls & Micro-greens

##### **SOUP**

Organic Roma Tomato Soup  
with Sour Cream & Basil Oil

##### **MAIN COURSE**

Grilled Black Tiger Prawn in Cajun Butter  
U.S. Choice Beef Top Blade, Sous-Vide (24 hrs),  
Rosemary & Shiraz Reduction  
Potato Dauphinoise, Pumpkin, Carrots & Broccoli

##### **DESSERT**

Salted Caramel Chocolate Cake with Fresh Fruit  
Cubes in Palawan Honey Syrup

##### **BEVERAGES**

One round of iced tea  
Freshly brewed coffee

#### 4-Course Plated Set Menu 2

##### **Appetizer**

Prosciutto di Parma with Tagaytay Greens  
Marinated Cherry Tomatoes, Wild Mushrooms,  
Parmesan & Crostini

##### **Soup**

Oven-Roasted Pumpkin Soup  
with Sour Cream

##### **Main Course**

Orange Glazed Pork Bone -in  
Char-Grilled Norwegian Salmon with Herb Crust,  
Lime Reduction & Mango Salsa  
Mizuna Mash, Broccoli Florets & Vegetable Tiles

##### **Dessert**

Strawberry Tart with Mango Mousse

##### **Beverages**

One round of iced tea  
Freshly brewed coffee

#### 4-Course Plated Set Menu 3

##### **Appetizer**

Dill-Marinated Norwegian Salmon  
Mesclun Salad with Cherry Tomatoes & Mango in Citrus Dressing

##### **Soup**

Mushroom Bisque with Croutons

##### **Main Course**

Brochette of Shrimp with Garlic Butter  
Sous Vide U.S. Chuck eye Medallion  
Potato mash & Buttered Vegetables

##### **Dessert**

Orchard Cheesecake with Mango Tapioca Pudding

##### **Beverages**

One round of iced tea  
Freshly brewed coffee



The Orchard Golf & Country Club

# ELEGANT WEDDING PACKAGE

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

**BUFFET MENU 1**

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

**BUFFET MENU 2**

₱190,000 for the first 100 pax  
₱1,500 per pax in excess of 100

**BUFFET MENU 3**

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

**4-COURSE PLATED SET MENU 1**

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

**4-COURSE PLATED SET MENU 2**

₱170,000 for the first 100 pax  
₱1,300 per pax in excess of 100

**4-COURSE PLATED SET MENU 3**

₱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-wedding 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 arrangement for the couple's table
- Free Wi-Fi access
- Free use of Parking

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The Orchard Golf & Country Club

# ELEGANT WEDDING PACKAGE

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

**BUFFET MENU 1**

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

**BUFFET MENU 2**

₱240,000 for the first 120 pax  
₱1,500 per pax in excess of 120

**BUFFET MENU 3**

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

**4-COURSE PLATED SET MENU 1**

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

**4-COURSE PLATED SET MENU 2**

₱216,000 for the first 120 pax  
₱1,300 per pax in excess of 120

**4-COURSE PLATED SET MENU 3**

₱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-wedding 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 arrangement for the couple's table
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- Free use of Parking

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The Orchard Golf & Country Club

# ELEGANT WEDDING PACKAGE

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

**BUFFET MENU 1**

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

**BUFFET MENU 2**

₱415,000 for the first 220 pax  
₱1,500 per pax in excess of 220

**BUFFET MENU 3**

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

**4-COURSE PLATED SET MENU 1**

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

**4-COURSE PLATED SET MENU 2**

₱371,000 for the first 220 pax  
₱1,300 per pax in excess of 220

**4-COURSE PLATED SET MENU 3**

₱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-wedding 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 arrangement for the couple's table
- Free Wi-Fi access
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## The Orchard Golf & Country Club

### *Elegant Wedding Package*

#### ***Buffet Menu 1***

##### **STARTER**

California Maki  
Assorted Cold Cuts with Condiments

##### **SALAD**

Medley of Tagaytay Greens & Fresh Vegetables  
Tomatoes, Cucumbers, Peppers & Julienne Carrots  
Salad Accents: Croutons, Shaved  
Parmesan & Bacon Bits  
Dressings: Citrus Vinaigrette, Balsamic Vinaigrette,  
Herb Ranch, Honey Mustard

##### **SOUP**

Cream of Broccoli Flower  
*with Crisp Fried Onions*  
Freshly Baked Bread Rolls & Butter

##### **CARVING STATION**

Slow-Roasted U.S. Choice Shortplate Beef  
*with Pepered Mustard Rub*

##### **MAIN COURSE**

Braised beef in spiced-creamy sauce  
*with mushroom*  
Grilled Chicken in Port wine glaze  
Baked fish fillet in shrimp Cajun butter  
Beef Ziti al Forno  
Vegetables in garlic butter  
Steamed Pandan Rice

##### **DESSERTS**

Carrots cake slice  
Chocolate Mousse  
Orchard Cheesecake  
Warm Caramel Pudding  
Tropical Fresh Fruits

##### **BEVERAGES**

One round of iced tea  
Freshly brewed coffee

#### ***Buffet Menu 2***

##### **STARTER**

Mexican Seafood Ceviche

##### **SALAD**

Macaroni chicken raisin salad  
Medley of Tagaytay Greens & Garden Vegetables  
Slice tomatoes, cucumber, corn kernel  
Button mushroom, julienne carrots and peppers  
Herb Croutons, bacon bits, parmesan cheese  
Dressings: Citrus Vinaigrette, Balsamic Vinaigrette,  
Herb Ranch, Honey Mustard

##### **SOUP**

Stone-Roasted Pumpkin Cream Soup  
Baked Bread Rolls & Butter

##### **CARVING STATION**

Lemongrass Roasted Pork Belly  
*Liver Sauce & Soy-Calamansi Sauce*

##### **MAIN COURSE**

Mixed Seafood Saffron Au Gratin  
American Beef Stew with Roasted Potatoes  
Roasted Chicken in Spiced Satay Sauce  
Fettuccine Chicken Alfredo  
Vegetable Garlic Rice

##### **DESSERTS**

Mango Mousse in Shot Glass  
Blueberry cake  
Banana chocolate glaze  
Warm Caramel Raisin Pudding  
Seasonal Tropical Fruits

##### **BEVERAGES**

One round of iced tea  
Freshly brewed coffee



## The Orchard Golf & Country Club

### *Elegant Wedding Package*

### *Buffet Menu 3*

#### **STARTER & SALAD**

Thai noodles Seafood Salad

Medley of Tagaytay Greens

Slice tomatoes, cucumber, corn kernel

Button mushroom, julienne carrots and peppers

Herb Croutons, bacon bits, parmesan cheese

Dressings:

Citrus Vinaigrette • Balsamic Vinaigrette • Herb Ranch • Honey Mustard

#### **SOUP**

Potato-Broccoli Soup

Baked Bread Rolls & Butter

#### **CARVING STATION**

Hainanese Chicken with Complete Condiments

#### **MAIN COURSE**

Braised Beef Galbi Jjim

Slow braised Pork Ala Orange

Pan-Seared Mahi-Mahi Lime butter oil

Chicken Linguine in pesto Garlic Olive Oil

Assorted Garlic Vegetables

Mushroom Pilaf Rice

#### **DESSERTS**

Warm Orchard Mango Crêpes

White Chocolate Mocha Mousse

Mango cheese cake

Buko Pandan Salad

Tropical Fresh Fruits

#### **BEVERAGES**

One round of iced tea

Freshly brewed coffee



## The Orchard Golf & Country Club

### *Grand Wedding Package*

#### **4-Course Plated Set Menu 1**

##### ***Appetizer***

*Tagaytay Greens, Cherry Tomatoes,  
Mushrooms, Melon & Micro-greens  
Salmon Carpaccio with lime vinaigrette*

##### ***Soup***

*Cream Mushroom Cappuccino*

##### ***Main Course***

*Shrimp Skewer with fruit salsa  
U.S. Choice Beef Top Blade, Sous-Vide (24  
hrs), Rosemary & Shiraz Reduction  
Creamy potato, Pumpkin, Carrots & Broccoli*

##### ***Dessert***

*Salted Caramel Chocolate Cake*

##### ***Beverages***

*One round of iced tea  
Freshly brewed coffee*

#### **4-Course Plated Set Menu 2**

##### ***Appetizer***

*Tagaytay Greens, Cherry Tomatoes,  
Mushrooms, Melon & Micro-greens  
Salmon Carpaccio with lime vinaigrette*

##### ***Soup***

*Cream Mushroom Cappuccino*

##### ***Main Course***

*Shrimp Skewer with fruit salsa  
U.S. Choice Beef Top Blade, Sous-Vide (24  
hrs), Rosemary & Shiraz Reduction  
Creamy potato, Pumpkin, Carrots & Broccoli*

##### ***Dessert***

*Salted Caramel Chocolate Cake*

##### ***Beverages***

*One round of iced tea  
Freshly brewed coffee*

#### **4-Course Plated Set Menu 3**

##### ***Appetizer***

*Tagaytay Greens, Cherry Tomatoes, Mushrooms, Melon & Micro-greens  
Salmon Carpaccio with lime vinaigrette*

##### ***Soup***

*Cream Mushroom Cappuccino*

##### ***Main Course***

*Shrimp Skewer with fruit salsa  
U.S. Choice Beef Top Blade, Sous-Vide (24 hrs), Rosemary & Shiraz Reduction  
Creamy potato, Pumpkin, Carrots & Broccoli*

##### ***Dessert***

*Salted Caramel Chocolate Cake*

##### ***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.