



Cocoon Boutique Hotel

Debut Package

Sit-Down Service

Course Menu 1

MESCLUN OF GARDEN GREENS W/
BALSAMIC VINAIGRETTE

CREAM OF ASPARAGUS & LEEKS SOUP
W/ GARLIC CROUTONS

HONEY GLAZED PORK ROULADE ON
BED OF POTATO MASH

W/ ORANGE COMPOTE & BUTTERED
BEANS & CARROTS

PURPLE YAM PUDDING W/
BUTTERSCOTCH

FRESHLY BREWED COFFEE OR TEA

Course Menu 2

PORK AND CHICKEN TERRINE

BOUQUET OF GREENS W/ ROASTED BELL
PEPPER DRESSING

CREAM OF PUMPKIN SOUP

ROSEMARY ROASTED BEEF BRISKET W/
POTATO AU GRATIN

CHEESECAKE W/ STRAWBERRY COULIS

FRESHLY BREWED COFFEE OR TEA

Course Menu 3

TIGER PRAWN COCKTAIL
W/ BOUQUET OF GREENS AND MANGO
VINAIGRETTE

NEW ENGLAND CLAM CHOWDER

LEMON SORBET

HERB CRUSTED SEA BASS (OR
NORWEGIAN SALMON)

W/ WILD MUSHROOM AND RED WINE
REDUCTION

ON BED OF ROASTED ZUCCHINI, BABY
POTATOES AND CARROT

GHIRARDELLI CHOCOLATE LAVA CAKE
W/ STRAWBERRY COMPOTE

FRESHLY BREWED COFFEE OR TEA

Buffet Service

Chinese Menu

SOUP & BREAD

HOTOTAY SOUP
ASSORTMENT OF BREADS

COLD CUTS

WHITE CHICKEN
SEA WEEDS
CENTURY EGGS
ASADONG PORK LENGUA

HOT DISHES

SWEET AND SOUR PORK (OR FRIED
SPARERIBS W/ SALT & PEPPER)
BRAISED CHICKEN IN OYSTER SAUCE
AND NAPA CABBAGE
FISH FILLET WITH TOFU & BLACK BEANS
STIR FRIED MIXED VEGETABLES
CHOW MIEN
YANG CHOW FRIED RICE

DESSERT

FRESH FRUITS
BLACK GULAMAN
BUTCHI OR TIKOY

Filipino Menu

SABAW

MONGGO SOUP
ASSORTMENT OF BREADS

PAMPAGANA

STEAMED OKRA, SITAW, KALABASA
ENSALADANG HILAW NA MANGGA
OKOY
PICKLED UBOD

MAIN ULAM

KARE KARE (OR BEEF POCHEIRO)
GINATAANG MANOK W/ TANGLAD
(OR PORK HAMONADO OR PORK
BINAGOONGAN)
SARCIADONG ASUHOS OR DRY
SINIGANG NA BANGUS BELLY
LUMPIANG HUBAD NA UBOD W/
CHOPPED PEANUTS
PANSIT LUKBAN
SINANGAG

MATAMIS

FRESH FRUITS
GINATAANG HALO HALO
SARI SARING KAKANIN

International Menu

SOUP & BREAD

CREAM OF ASPARAGUS & LEEKS SOUP
W/ GARLIC CROUTONS
ASSORTMENT OF BREADS W/ BUTTER

COLD DISHES

MESCLUN OF GREENS W/ HONEY
MUSTARD DRESSING
BABY POTATO AND SUGAR BEETS SALAD
W/ ROSEMARY VINAIGRETTE
TUNA & POTATO SALAD

HOT DISHES

CHICKEN PASTEL
HAWAIIAN PORKLOIN
BLACKENED CREAM DORY
RAGU ALA BOLOGNESE W/ NAPOLITAN
MEAT BALLS OR CARBONARA
BUTTERED GRILLED VEGETABLES
RICE PILAF

DESSERT

FRESH FRUITS
CHOCOLATE BREAD PUDDING

International Menu 2

SOUP & BREAD

CREAM OF PUMPKIN SOUP
ASSORTMENT OF BREADS W/ BUTTER

COLD DISHES

FARMER'S HAM, BEEF SALAMI
MESCLUN OF GREENS W/ 2 KINDS OF
DRESSING
BABY POTATO AND SUGAR BEETS SALAD
W/ ROSEMARY VINAIGRETTE
CHICKEN PASTA SALAD

HOT DISHES

ROASTED ROSEMARY CHICKEN
PORK MEDALLION WITH WILD
MUSHROOM & PEPPERCORN SAUCE
FISH FLORENTINE AU GRATIN
BEEF STROGANOFF
BUTTERED GRILLED VEGETABLES
RICE PILAF

DESSERT

FRESH FRUITS
CRÈME BRULEE
CHOCOLATE FUDGE BROWNIE

International Menu 3

SOUP & BREAD

NEW ENGLAND CLAM CHOWDER
ASSORTMENT OF BREADS w/ BUTTER

COLD DISHES

FARMER'S HAM, BEEF SALAMI & CHORIZO
CHEESE PLATTER OF BRIE, GORGONZOLA &
EMMENTAL
MESCLUN OF GREENS W/ 3 KINDS OF
DRESSING
MARINATED PORK TONGUE
KANI & CUCUMBER SALAD W/ ALFALFA
SPROUTS

BABY POTATO AND SUGAR BEETS SALAD W/
ROSEMARY BALSAMIC VINAIGRETTE

CARVING STATION

BEEF BRISKET CHURRASCO AU JUS
BUTTERED POTATO MASH

HOT DISHES

GRATINATED SALMON, CREAM DORY AND
SPINACH TRICOLORE
CALLOS ALA MADRILENA (OR OX LENGUA
CON CHORIZO)
CHICKEN SCALLOPINE W/ CREAM OF LEEK &
SHERRY SAUCE
MIXED SEAFOOD LINGUINI AL PESTO (OR
PUTTANESCA)
GRILLED ZUCCHINI, CARROTS AND SQUASH
MEDLEY
RICE PILAF

DESSERT

FRESH FRUITS
CRÈME BRULEE
CINNAMON BREAD PUDDING
CHOCOLATE SQUARES W/ STRAWBERRY
SAUCE

Inclusions For Debut Package

***Free venue rental for the following minimum number of guests:**

60 for Ballroom A, 80 for Ballroom B, 100 for Ballroom A&B

Surcharge will apply if number of guests falls below minimum

***Overnight Accommodations for 2 persons in a Deluxe Room**

With breakfast at the Deck

***2-layer Fondant Cake**

***18 Roses**

***18 Candles**

***A corsage for the debutante**

***One round of Iced Tea**

***Basic sound system**

***Elegant table and chairs set-up with porcelain plates,**

6 to 8-pc fine cutlery & stemware

***Floral centerpiece for each guest table and buffet table**

***Menu cards (for sit-down) or buffet labels**

***Guestbook with Pen**

Menu Rates

Plated Service (Maximum of 80persons)

Course Menu 1 P101, 200.00 for 80 guests

Course Menu 2 P118, 000.00for 80 guests

Course Menu P154, 000.00for 80 guests

BUFFET SERVICE

Chinese Menu	P118, 800.00 for the first 80 guests, P1,380.00 per person in excess of 80
Filipino Menu	P118, 800.00 for the first 80 guests, P1,380.00 per person in excess of 80
International Menu1	P118, 800.00for the first 80 guests, P1,380.00 per person in excess of 80
International Menu2	P136, 400.00 for the first 80 guests, P1,580.00 per person in excess of 80
International Menu3	P154, 000.00 for the first 80 guests, P1,780.00 per person in excess of 80