

Be A Bizu Bride Wedding Plated Package 2015-2016

Our Wedding Amenities:

- *Elegant White Tiffany Chairs for all of your guests.*
- *Elaborate and elegant dining set-up with fine china, flatware and glassware*
- *Your choice of linens to match your motif*
- *Customized menu cards, table numbers and tea lights*
- *Includes couple's table, long VIP tables, cake table, supplier's table and registration table*
- *A bottle of sparkling wine for couple's toast*
- *Couple's personal butler for the evening*
- *Uniformed and well-trained wait staff*
- *Creatively styled floral centerpieces for guest tables, cake table, backdrop, couple's table, VIP table, and cocktail tables*
- *Chef Service*
- *Bar service, which includes Mineral water and Ice, hi-ball, glasses, goblets and wine glasses*

Our Additional Services

- *Free Cocktail Hour for 150 pax*
- *Free Cocktail Hour and 3 Tiered Wedding Cake for 200 pax*
- *Free Cocktail Hour, Smores Bar for 100 pax and Wedding Cake for 300 pax and Above*

Our Terms and Conditions:

- *Our prices are subject to change without prior notice and are also subject to a 10% catering service charge and 12% VAT.*
- *We require a minimal booking fee of Php10,000 which includes (Php5,000) food tasting and (Php5,000) reservation of the date of your choice. This amount will be credited to your account when you formally book with us.*
- *We require a 60% downpayment upon signing of the contract and the 40% completion of payment one month before the event. We will be providing you a schedule of payment in the contract for your reference.*
- *We accept payments in Cash or Check. If you are paying by check, please make the check payable to Philippine Pastries, Inc.*
- *Should you wish to cancel your event once you have booked with us, a cancellation fee of 20% will be charged if booking is cancelled 7 days before the date of event; 40% 3-6 days before the date of event; 60% 2 days before the date of event; and 100% within 24 hours or on the day of the event. We encourage you to carefully read the terms and conditions of our Catering Contract.*

A: Gourmet Plated Wedding: "Adele"

Cocktail Hour

Select 3 unique canapés from our selection list
Welcome Beverage

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Soup

Salad Course or Pasta Course

You can upgrade this course to Fish Course or Appetizer Course (See Menu Selections)

Sorbet

Main Course

Pollo al Funghi Porcini

Herbed Roast Chicken Roulade Stuffed with Wild Mushrooms and Bacon Lardons with Potato Lyonnaise, and Truffle Porcini Au Jus
PHP 261,750 for 150pax; Add PHP 1665/pax in excess

Prime USDA Beef Cheek ala Bourignon

Slow cooked USDA Prime Beef Cheeks simmered in Red Wine and au Jus with Potato Puree
PHP 273,750 for 150pax; Add PHP 1785/pax in excess

USDA Beef Tenderloin Medallions

Prime USDA Beef Tenderloin Fillet with Truffle Butter and Red Wine Demiglace on a Bed of Potato Puree topped with Onion Rings
PHP 312,750 for 150pax; Add PHP 1995/pax in excess
USDA Prime Grade Beef Tenderloin Medallions
PHP 339,750 for 150pax; Add PHP 2185/pax in excess

Duck Leg Confit

Duck Leg Confit with Potato Lyonnaise and Sauce L'orange
PHP 345,000 for 150pax; Add PHP 2280/pax in excess

Angus 10-Hour Roast Beef Belly

10 Hour Slow Roasted Angus Beef Belly in Espagnole Sauce, Horseradish Cream and Potato Lyonnaise
PHP 267,750 for 150pax; Add PHP 1695/pax in excess

Rosemary Dijon Thyme Roast Rack of Lamb

Rosemary Dijon and Thyme Crusted Roast Lamb Rack French Cut with Potato Lyonnaise and Coffee au Jus
PHP 306,750 for 150pax; Add PHP 1965/pax in excess

USDA Rib Eye Steak

Prime USDA Rib Eye with Truffle Butter and Peppercorn Cream on a Bed of Potato Puree topped with Onion Rings
PHP 302,250 for 150pax; Add PHP 1935/pax in excess
USDA Prime Grade Rib Eye Steak
PHP 342,750 for 150pax; Add PHP 2245/pax in excess

Dessert Trio

Select three (3) desserts artfully served to your guests.

Beverages

Signature Iced Tea and Assortment of Sodas
Lavazza Coffee and Hot Tea

Prices Subject to 10% Service Charge and 12% VAT



B: Gourmet Plated Wedding: “Blanche”

Cocktail Hour

Select 3 unique canapés from our selection list
Welcome Beverage

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Salad Course

You can upgrade this course to Appetizer Course (See Menu Selections)

Soup

Pasta Course

Sorbet

Main Course

Pollo al Funghi Porcini

Herbed Roast Chicken Roulade Stuffed with Wild Mushrooms and Bacon Lardons with Potato Lyonnaise, and Truffle Porcini Au Jus
PHP 276,750 for 150pax; Add PHP 1765/pax in excess

Prime USDA Beef Cheek ala Bourignon

Slow cooked USDA Prime Beef Cheeks simmered in Red Wine and au Jus with Potato Puree
PHP 290,250 for 150pax; Add PHP 1855/pax in excess

USDA Beef Tenderloin Medallions

Prime USDA Beef Tenderloin Fillet with Truffle Butter and Red Wine Demiglace on a Bed of Potato Puree topped with Onion Rings
PHP 329,250 for 150pax; Add PHP 2115/pax in excess
USDA Prime Grade Beef Tenderloin Medallions
PHP 356,250 for 150pax; Add PHP 2295/pax in excess

Duck Leg Confit

Duck Leg Confit with Potato Lyonnaise and Sauce L'orange
PHP 359,250 for 150pax; Add PHP 2395/pax in excess

Angus 10-Hour Roast Beef Belly

10 Hour Slow Roasted Angus Beef Belly in Espagnole Sauce, Horseradish Cream and Potato Lyonnaise
PHP 282,750 for 150pax; Add PHP 1845/pax in excess

Rosemary Dijon Thyme Roast Rack of Lamb

Rosemary Dijon and Thyme Crusted Roast Lamb Rack French Cut with Potato Lyonnaise and Coffee au Jus
PHP 323,250 for 150pax; Add PHP 2075/pax in excess

USDA Rib Eye Steak

Prime USDA Rib Eye with Truffle Butter and Peppercorn Cream on a Bed of Potato Puree topped with Onion Rings
PHP 318,750 for 150pax; Add PHP 2025/pax in excess
USDA Prime Grade Rib Eye Steak
PHP 359,250 for 150pax; Add PHP 2315/pax in excess

Dessert Trio

Select three (3) desserts artfully served to your guests.

Beverages

Signature Iced Tea and Assortment of Sodas
Lavazza Coffee and Hot Tea

Prices Subject to 10% Service Charge and 12% VAT

C: Gourmet Plated Wedding: "Cosette"

Cocktail Hour

Select 3 unique canapés from our selection list
Welcome Beverage

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Salad Course

You can upgrade this course to Appetizer Course (See Menu Selections)

Soup

Seafood Course

Sorbet

Main Course

Pollo al Funghi Porcini

Herbed Roast Chicken Roulade Stuffed with Wild Mushrooms and Bacon Lardons with Potato Lyonnaise, and Truffle Porcini Au Jus
PHP 311,250 for 150pax; Add PHP 1995/pax in excess

Prime USDA Beef Cheek ala Bourignonn

Slow cooked USDA Prime Beef Cheeks simmered in Red Wine and au Jus with Potato Puree
PHP 324,750 for 150pax; Add PHP 2085/pax in excess

USDA Beef Tenderloin Medallions

Prime USDA Beef Tenderloin Fillet with Truffle Butter and Red Wine Demiglace on a Bed of Potato Puree topped with Onion Rings
PHP 363,000 for 150pax; Add PHP 2320/pax in excess

USDA Prime Grade Beef Tenderloin Medallions

PHP 389,250 for 150pax; Add PHP 2535/pax in excess

Duck Leg Confit

Duck Leg Confit with Potato Lyonnaise and Sauce L'orange
PHP 396,750 for 150pax; Add PHP 2565/pax in excess

Angus 10-Hour Roast Beef Belly

10 Hour Slow Roasted Angus Beef Belly in Espagnole Sauce, Horseradish Cream and Potato Lyonnaise
PHP 317,250 for 150pax; Add PHP 2055/pax in excess

Rosemary Dijon Thyme Roast Rack of Lamb

Rosemary Dijon and Thyme Crusted Roast Lamb Rack French Cut with Potato Lyonnaise and Coffee au Jus
PHP 356,250 for 150pax; Add PHP 2295/pax in excess

USDA Rib Eye Steak

Prime USDA Rib Eye with Truffle Butter and Peppercorn Cream on a Bed of Potato Puree topped with Onion Rings
PHP 353,250 for 150pax; Add PHP 2275/pax in excess

USDA Prime Grade Rib Eye Steak

PHP 393,000 for 150pax; Add PHP 2520/pax in excess

Dessert Trio

Select three (3) desserts artfully served to your guests.

Beverages

Signature Iced Tea and Assortment of Sodas
Lavazza Coffee and Hot Tea

Prices Subject to 10% Service Charge and 12% VAT

Selections for Menu Courses

SOUP SELECTIONS:

- **Zucchinni and Pistou Soup**
- **Split Pea Soup with Ham Hocks**
- **Roasted Tomato and Pistou Soup**
- **Roasted Garlic, Potato and Leek Soup**
- **Broccoli and Cheese Soup**
- **Cauliflower and Truffle Soup**

SALAD SELECTIONS:

- **Truffle Salade d'Automne**
Our famous Truffle Salad of Mesclun, Cherry Tomatoes, Bacon Lardoons, Asparagus, Hard-boiled Egg, Button Mushrooms, Herbed Croutons, Hollandaise, Parmesan Shavings and Truffle paste
- **Sundried Tomato, White Cheese and Candied Walnut Salad**
Mesclun, Sundried Tomato, White Cheese, Parmesan Shavings, Candied Walnuts, and Honeyed Balsamic
- **Salade Tahina**
Orange Wedge, Pine nuts, Mesclun, Feta Cheese, Figs and Tahini Dressing
- **Goat Cheese, Pear and Walnut Salad**
Goat Cheese, Sliced Pear, Candied Walnuts, Mesclun and Honey Lemon Vinaigrette
- **Cheese Fondue in Fillo with Fig Confit**
Candied Walnuts and Mesclun with Citrus Dressing
- **Plum and Prosciutto Salad**
Fresh Plums, Julienned Prosciutto, Candied Walnuts, Mesclun and Passion Fruit Vinaigrette

APPETIZER SELECTIONS:

- **Scallop Pillow with Mushroom Duxelle in Fillo**
And Mesclun with Citrus Dressing
ADD: PHP 85.00++/pax
- **Duo of Deep Fried Soft Shell Crab with Garlic-Nori Aioli and Smoked Salmon Terrine with Chive Cream**
Mangoes and Mandarin Oranges, Black Caviar in Mesclun with Citrus Vinaigrette
ADD: PHP 125.00++/pax
- **Smoked Duck Breast and Foie Gras Au Torchon**
Foie Gras au Torchon, Smoked Duck Breast, Mesclun, Candied Walnuts, Herbed Croutons and Raspberry Vinaigrette
ADD: PHP 435.00++/pax
- **Tiger Prawn and Baked Scallops in Three Cheese with Black Caviar**
On Micro Mesclun with Candied Walnuts and Lemon Vinaigrette
ADD: PHP 185.00++/pax

Selections for Menu Courses

SORBET SELECTIONS:

- **Raspberry**
- **Lychee and Vanilla**
- **Dalandan and Mint**
- **Lemon and Ginger**
- **Mango and Passionfruit**

PASTA SELECTIONS:

- **Truffle Conchiglie**
Seashell Pasta with Truffle Cream, Ground Vaudois Sausage, and Parmesan Shavings
- **Three Cheese, Spinach and Mushroom Ravioli**
Trio of Handmade Spinach and Cheese Ravioli and Mushroom Ravioli, Pomodoro, Crumbled Feta Cheese, and Fresh Basil Chiffonade
- **Crab-Stuffed Ravioli with Bisque and Asparagus**
Ravioli with Crab Meat Tossed in Prawn Bisque Sauce
- **Spinach Lumaconi**
3 pcs. Lumaconi Shells stuffed with Spinach and Cheese Puree, Pomodoro, Crumbled Feta Cheese, and Fresh Basil Chiffonade
- **Gnocchi with Shrimps in Tarragon Butter**
Potato Gnocchi, Fresh Shrimps Tossed in Garlic and Tarragon Butter
- **Wild Mushroom and Truffle Risotto**
Wild Mushroom Ragout and Risotto with Truffle Jus and Oil Topped with Herbs and Parmesan Shavings

FISH/SEAFOOD SELECTIONS:

- **Sole Florentine with Spinach and Wild Mushroom**
On Parmesan and Pea Risotto with Vermouth Cream
- **Halibut with Dill Beurre Blanc**
On Saffron Risotto with Asparagus and Dill Beurre Blanc
- **Norwegian Salmon with Pommery**
Pan Seared Norwegian Salmon with Pommery Mustard Cream with Asparagus on Pecorino Risotto
- **Duo of Tiger Prawns**
Two Tiger Prawns in Caper Garlic Butter on Spaghettini with Sundried Tomato, White Cheese and Grana Padano Aglio Olio
- **Poached Chilean Seabass**
In Dill Beurre Blanc and Vermouth Emulsion with Black Caviar on Walnut Raisin Parmesan Risotto
ADD: PHP 395.00++/pax

Our Selection of Pass Around Canapes or Amuse Bouche

-Vol au Vents (Puff Pastry Shells)-

Mushroom Duxelle
Truffle and Porcini Duxelle
Smoked Salmon Rillete and Lemon

-Puff Square-

Smoked Fish Mousse
Blue Cheese and Arugula
Chicken Liver Pate with Blueberry
Pissaladiere- Caramelized Onions with Anchovy and Olive Tapanede

-Croutes-

Smoked Salmon and Caviar
Grilled Chicken with Sundried Tomato Pesto
Shrimp, Melon and Prosciutto
Chorizo and White Cheese
Crab and Mango
Caramelized Apples and Brie
Duck Rillette with Gherkins and Horseradish
Roast Beef,Stilton and Onion Relish Bruschetta

-Quiche-

Petit Quiche Lorraine Forest Ham
Petit Spinach and Feta Quiche
Petit Salmon and Asparagus Quiche

- Deep Fried-

Spicy Vegetable Samosa
Chicken Paella Risotto Balls
Shrimp and Paella Risotto Balls
Chorizo and Saffron Risotto Balls
Wild Mushroom Risotto Balls
Prawn Cakes with Soffrito Pesto

-Skewers-

Beef and Leek Skewer
Chicken with Sundried Tomatoes Skewer
Marinated Olive, Basil, Tomato and Feta Skewer
Snapper with Rosemary and Bacon Skewer
Chicken Satay with Leeks Skewer
Grilled Enoki Wrapped in Beef Tenderloin

Add Canape Selection for Your Cocktail Hour
PHP 55.00++/ piece

Upgrade to a Juice Jar Station

Choice of 3 Juices with Garnish:

Peach Iced Tea/ Ceylon Iced Tea/ Raspberry Iced Tea/ Blue Lemonade/ Pink Guava/ Pink Lemonade/ Dalandan Juice/ Lemonade/ Cucumber Lemonade/ Four Seasons

Add: PHP 60.00++/ pax

Our Dessert Trio Selections

<p style="text-align: center;">-Pastry-</p> <p style="text-align: center;">Samba <i>Combination of Milk and Dark Chocolate Mousse</i></p> <p style="text-align: center;">Opera <i>Dark Chocolate and Coffee Buttercream</i></p> <p style="text-align: center;">Chiboust (Cheesecake) <i>Choice of Strawberry, Blueberry and Mango</i></p> <p style="text-align: center;">-Sugarfree-</p> <p style="text-align: center;">Jolie <i>Dark Chocolate with Hazelnut Brownie</i></p> <p style="text-align: center;">Naomi <i>Milk and Dark Chocolate Mousse</i></p> <p style="text-align: center;">-Tarts-</p> <p style="text-align: center;">Lemon Tartlet Fresh Fruit Tartlet Apple Tartlet Blueberry Tartlet Mango Tartlet Chocolate Ganache Tartlet</p>	<p style="text-align: center;">-Trifle-</p> <p style="text-align: center;">Tiramisu <i>Coffee and Ricotta Cheese Mousse</i></p> <p style="text-align: center;">Babylon <i>Raspberry Mousse and Crème Brulee</i></p> <p style="text-align: center;">Limone <i>Calamansi and Lemon Mousse with Raspberry</i></p> <p style="text-align: center;">Yoga <i>Yogurt, Passion Fruit and Lemon Curd</i></p> <p style="text-align: center;">Nirvana <i>Dark Chocolate and Caramel Mousse and Pistachio Creamer</i></p> <p style="text-align: center;">-Macaron-</p> <p style="text-align: center;">Assortment of Seasonal Macaron</p> <p style="text-align: center;">-Chocolate Truffles-</p> <p style="text-align: center;">Assortment of Chocolate Truffles</p> <p style="text-align: center;">-Specialty-</p> <p style="text-align: center;">Crème Brulee in Vol au Vent Chocolate Éclair Chocolate Cup with Pistachio Cream and Strawberry Fresh Fruit Pavlova Madagascar Vanilla Crème Brulee in Egg Shell</p>
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SPECTACULAR SMORES BAR! Perfect for your After Party event: PHP 100.00++/ pax

Speculoos Cookie Butter

Nutella Spread

Mallows and Graham Crackers

Roast your own mallows and make your own Smares in our Special Wooden Bonfire Station

Prices Subject to 10% Service Charge and 12% VAT



Accredited Venues:

Makati/ Taguig:

The Blue Leaf
The White Space
Green Sun
RSpace
NBC Tent
Ayala Museum
The Tents at Alphaland Southgate
Rockwell Tent
Forbes Park Pavillion
The Loft Manansala
One Rockwell
The Mind Museum
Getting Married Events Venue
SMX Aura

Manila/ Pasay:

The Blue Leaf Filipinas
SMX Convention Center
The Prism Plaza
Le Pavillion Tent
Le Parc
One Esplanade
Baluarte Intramuros
Palacio de Manila
La Castellana

Quezon City/ Ortigas:

The Oasis in New Manila
The Decagon in Silver City
The Glass Garden
The Grove Manansala
Sampaguita Gardens
38 Valencia

Alabang:

Filinvest Tent
Fernbrook Gardens

Tagaytay/ Cavite:

Angelfields
Ville Sommet
The Monochrome
Balai Taal
Hills at Silang Cavite
Hill Creek Gardens
Hacienda Isabella
T House

Antipolo:

Pinto Café
La Huerta
The Mango Farm

Bizu Catering Studio

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