

## **BLISSFUL & INTIMATE BORACAY WEDDINGS**

## Discover happy ever after

## FOR YOUR SPECIAL DAY...

- · Wedding setup for the reception
- Sumptuous dinner buffet with five menu options
- · One round of iced tea or soda
- · One bottle of champagne for the bridal toast
- Three-layered wedding cake
- Floral centerpieces for guest tables
- Special floral centerpiece for the couple's table
- · Guest book with pen

## ESPECIALLY FOR THE COUPLE...

- Two (2) night stay in a One Bedroom Suite Premier inclusive of daily buffet breakfast at Sands Restaurant and round trip Caticlan Airport transfers
- · Bottle of wine and cheese platter
- Special turndown and honeymoon setup
- · Bouquet for the bridal car
- Concierge service for the in-house guests to and from church
- Wedding gown and suit pressing service for the couple
- Complimentary "Sweet Escape" Photography package for 2 hours with 40 images for the couple
- One (1) hour Terra's Touch Signature Massage for the couple

## Exclusively for the couple...

- · Wedding souvenir
- Gift voucher for your first year anniversary one night complimentary stay at any Discovery Resort with 30% off on additional night
- Food tasting for 2 persons
- Special rate for pre-arrival stay in any of Discovery's city hotels, for stopovers in Manila





## ISLAND MEMORIES

Number of Guests	Package Rate	Extra Person
30 Persons	PHP 236,000++	PHP 4,150++
50 Persons	PHP 316,000++	PHP 3,700++

<sup>\*</sup> May accommodate up to a maximum of 80 guests.

#### **Cocktail Selection**

- Assorted Sushi Rolls
- Cucumber Gravlax Lollipops
- Lapu-Lapu Ceviche with Fresh Corn and Sweet Potatoes
- Tuna Tartare Shooter with Mango and Crème Fraiche

## The Art of Garde Manger

- · Mozzarellini and Melon Salad with Prosciutto Bits
- · Grilled Eggplant Salad
- · Potato, Green Bean Salad with Wasabi Aioli
- Corn, Crab, Cucumber Salad with Ponzu Aioli
- Grilled Vegetable and Goat Cheese Roulade
- Quinoa and Red Cabbage Slaw with Cashew and Peanut Sauce
- Cucumber, Mango and Soba Salad with Honey Sesame Rice Vinegar Vinaigrette
- · Fresh Tagaytay Greens

#### Soup Kettle

 Slow Roasted Tomato and Bell Pepper Bisque with Basil Pesto Assorted Breads, Rolls and Crisps

## **Hot Buffet**

- · Roast Chicken with 40 Cloves Of Garlic
- Patatas "Bravas" with Spiced Tomato Sauce and Spicy Aioli
- Spice Polenta Crusted Mahi-Mahi with Citrus Beurre Blanc
- · Corn on the Cob with Chili Butter, Queso Fresco, Cajun Seasoning
- · Seared Lamb Ribs with Homemade BBQ Sauce
- Smoked Bacon and Peach Stuffed Pork Roulade with Chili Apricot Glaze
- Vegetarian Rigatoni with Lentil Bolognese, Arugula and Parmesan
- Singaporean Chili Crabs
- · Mixed Seafood "Bouillabaisse"
- · Spanish Vegetables "Pisto"
- · Clams and Chorizo Paella
- · Pandan Steamed Rice

#### From the Grill

- Garlic and Herb Prawns
- Squid Relleno with Ground Pork and Green Peppers
- Classic Filipino Pork BBQ
- Chicken Teriyaki



<sup>\*</sup> Rates are subject to prevailing government taxes and service charge.



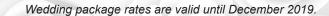
# **ISLAND MEMORIES**

## **Carving Station**

 Certified U.S. Angus Rib Eye Roast Sauces and Condiments

#### **Sweet Seasons Table**

- Peach, Blueberry, White Chocolate Verines
- Mango Cheesecake
- Apricot Pistachio Opera
- Chocolate Dome Hazelnut Mousse with Lemon Sable Crumbs
- Tropical Fresh Fruits
- · Choco Peanut Butter Cake
- Choose Three from the Selection of Filipino Delicacies
  - Mango and Sticky Rice
  - Maja Blanca
  - Cassava Cake
  - Kutsinta (Steamed Rice Cake)
- Homemade Cookies
- Crepe Station
- Halo-Halo Station







# SUNSET DREAMS

Number of Guests	Package Rate	Extra Person
30 Persons	PHP 240,000++	PHP 4,250++
50 Persons	PHP 323,000++	PHP 3,900++

<sup>\*</sup> May accommodate up to a maximum of 80 guests.

#### **Cocktail Selection**

- · Assorted Sushi Rolls
- Shrimp and Bloody Mary Gazpacho Shooter
- Red Snapper Ceviche with Camote Chips
- Mini Tuna Poke Cups

## The Art of Garde Manger

- · Chicken, Jicama, Peach and Strawberry Salad with Raspberry Vinaigrette
- Crab and Pineapple Chili Salad
- · Cacio E Pepe Potato with Sauce Gribiche and Potato Chips
- French Bean Salad with Sundried Tomato and Basil With Balsamic Dijon Vinaigrette
- Chicken, Bacon and Pistachio Terrine
- Porcini Seared Beef Carpaccio with Condiments
- Chilled Asian Noodle Salad
- · Fresh Tagaytay Greens

## Soup Kettle

 Mushroom Veloute with Truffle Sabayon Assorted Breads, Rolls and Crisps

## **Hot Buffet**

- · Braised Chicken with Tomato Mascarpone Sauce
- Spinach, Potato and Artichoke Casserole
- Macadamia Crusted Mahi-Mahi with Papaya Salsa
- · Coconut and Ginger Braised Pumpkin and String Beans
- Harissa Lamb Ribs with Chimichurri
- Apple Roasted Pork Loin in Spiced Honey Glaze
- Sundried Tomato Penne Alla Vodka
- Steamed Crabs with Cajun Butter
- Thai Seafood Curry
- Stuffed Tomato with Roasted Peppers, Feta and Basil Oil
- Vegetable Spiced Biryani
- · Pandan Steamed Rice

#### From the Grill

- Lemon and Herb Prawns
- Squid Relleno with Ground Pork and Green Peppers
- Barbecue Pork Belly
- Chicken Inasal



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# SUNSET DREAMS

## **Carving Station**

 Certified U.S. Angus Rib Eye Roast Sauces and Condiments

#### **Sweet Seasons Table**

- Mango Panna Cotta with Macadamia Caramel Praline
- Homemade Marbled Cheesecake
- White Chocolate Raspberry Éclair
- Coconut Dacquoise Donut
- Tropical Fresh Fruits
- Discovery Signature Cake
- Choose Three from the Selection of Filipino Delicacies
  - Mango and Sticky Rice
  - Maja Blanca
  - Cassava Cake
  - Kutsinta (Steamed Rice Cake)
- Crepe Station
- Halo-Halo Station





# LOVE, PHILIPPINES

Number of Guests	Package Rate	Extra Person
30 Persons	PHP 245,000++	PHP 4,450++
50 Persons	PHP 329,000++	PHP 4,100++

<sup>\*</sup> May accommodate up to a maximum of 80 guests.

## **Cocktail Selection**

- · Assorted Filipino Inspired Sushi Rolls
- Mung Bean Fritters "Okoy"
- Bicol Express Empanada
- Sisig Tartlets

## The Art Of Garde Manger

- Filipino Cucumber and Tomato Salad
- Ensalada Filipino
- Salted Egg, Tomato and Radish Salad
- · Water Spinach Kilawin
- · Chicken Macaroni Salad
- · Kesong Puti and Bangus Ceviche
- Sinuglaw
- · Fresh Tagaytay Greens

#### Soup Kettle

- Traditional Shrimp Sinigang with Gabi
- · Assorted Filipino Breads

## **Hot Buffet**

- · Chicken in Coconut-Adobo Sauce with Roasted Shallots
- · Crispy Pork Bagnet with Humba Reduction
- Fish Fillet in Sweet and Sour Sauce
- Steamed Japanese Corn
- · Lamb Ribs Caldereta
- Beef Morcon
- Butter Garlic Crabs
- Mixed Seafood Kare-Kare
- Pinakbet Ratatouille
- · Kapampangan "Bringhe" Paella
- · Pandan Steamed Rice

#### From The Grill

- Prawns
- Squid Relleno with Ground Pork and Green Peppers
- Barbecue Pork Belly
- Chicken Inasal



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# LOVE, PHILIPPINES

## **Kilawin Station**

Tanigue, Tuna, Pork and Tofu with Condiments

#### **Pancit Station**

· Canton, Bihon, Bam-I with Condiments

## **Sisig Station**

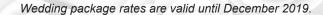
· Pork, Bangus, Tofu with Condiments

## **Carving Station**

Whole Pork Lechon with Sauces And Condiments

## **Sweet Seasons Table**

- Verrine Display (Cathedral Window Jelly, Mango Sago, Buko Pandan)
- Guinataan Bilo-Bilo
- Tropical Fresh Fruit Display
- Choose Three From the Selection of Filipino Delicacies
  - Mango and Sticky Rice
  - Maja Blanca
  - Cassava Cake
  - Kutsinta (Steamed Rice Cake)
- Turon and Puto Display
- · Discovery Signature Cake
- Bibingka Station
- Local Sorbetes (Ice Cream) Station
- Halo-Halo Station







## BEACH BLISS

Number of Guests	Package Rate	Extra Person
30 Persons	PHP 265,000++	PHP 4,950++
50 Persons	PHP 359,000++	PHP 4,500++

<sup>\*</sup> May accommodate up to a maximum of 80 guests.

## **Cocktail Selection**

- Assorted Sushi Rolls
- Snapper Ceviche with Ripe Mango and Bell Pepper
- · Citrus Cured Salmon with Compressed Melons, Sofrito, Chive Vinaigrette
- Shrimp Mojito Ceviche Shooters

## The Art of Garde Manger

- · Chilled Seafood Salad
- · Tunisian Couscous Salad
- · Bacon Sriracha Potato Salad
- Asparagus Greek Salad with Tomatoes And Feta
- Salmon Terrine with Pickled Cucumbers
- "Angello Tonnato" with Anchovy Caper Mustard
- Chilled Soba Noodles with Marinated Cucumbers and Ponzu
- Fresh Tagaytay Greens

#### Soup Kettle

- Creamy Green Pea Soup with Bacon Bits
- · Assorted Breads, Rolls and Crisps

#### **Hot Buffet**

- · Roast Duck with Orange and Rosemary
- Garlic and Herb Roasted Potatoes
- Baked Salmon with Pecan-Mustard-Maple Panko
- Oriental Bok Choy with Toasted Peanuts and Crispy Egg Noodles
- · Baked Lamb Ribs with Mint-Honey Tamarind Glaze
- Five Spice Roasted Pork Belly
- Spaghetti "Primavera" with Spring Vegetables in Parmesan Cream
- Steamed Crabs in Zamboanga's Alavar Sauce
- Sicilian Seafood Tomato Stew
- · Creamy Spinach and Artichoke Gratin
- Mushroom and Pea Risotto
- · Pandan Steamed Rice

#### From the Grill

- Thai Spiced Prawns
- Squid Relleno with Ground Pork and Green Peppers
- Pork and Vegetable Souvlaki
- Chicken Inasal
- Elote Corn



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## **BEACH BLISS**

## **Tempura Selection**

- Shrimp
- Snapper
- Squid
- Served with Mixed Vegetables

## **Carving Station**

 Certified U.S. Angus Rib Eye Roast Sauces And Condiments

## **Sweet Seasons Table**

- · Chocolate Cream Puffs
- · Pandan Cheesecake
- Pear Toffee and Milk Chocolate Mousse
- Caramelized Mango Tart
- Choco Peanut Butter Cake
- · Fresh Tropical Fruits
- Choose Three from the Selection of Filipino Delicacies
  - Mango and Sticky Rice
  - Maja Blanca
  - Cassava Cake
  - Kutsinta (Steamed Rice Cake)
- Homemade Cookies
- Crepe Station
- Halo-Halo Station
- Ice Cream Station





## LOVE AT THE SHORES

Number of Guests	Package Rate	Extra Person
30 Persons	PHP 285,000++	PHP 5,450++
50 Persons	PHP 390,000++	PHP 5,000++

<sup>\*</sup> May accommodate up to a maximum of 80 guests.

#### **Cocktail Selection**

- Assorted Sushi Rolls
- Warm Calamari with Roasted Pimientos and Sesame
- Flash Cured Red Snapper with Caviar
- · Prawns with Sriracha Remoulade on Molasses Toast

## The Art of Garde Manger

- · Chicken, Mango And Forbidden Rice Salad with Sesame Miso Vinaigrette
- Tuna Nicoise Salad
- Canadian Potato Salad with Potato Crisp
- · Mediterranean Artichoke Salad with Tomato-Bacon Vinaigrette
- Chilled Salmon Terrine with Lemon-Tarragon Cream Sauce
- Spicy Beef and Papaya Salad with Tamarind-Soy Dressing
- · Crispy Tofu and Peanut Soba Noodles
- · Fresh Tagaytay Greens

## Soup Kettle

 Blue Crab Bisque Assorted Breads, Rolls And Crisps

## **Hot Buffet**

- · Marsala Braised Chicken with Chickpea And Chorizo
- Mascarpone–Garlic Confit Mashed Potato
- Baked Chilean Seabass with Sauce Vierge
- Zucchini "Picatta"
- Curried Lamb Ribs with Cucumber Raita and Cashew Raisin Chutney
- Prosciutto-Apple-Rosemary Stuffed Pork Loin with Au Jus
- Three Cheese Baked Penne with Mushrooms
- Crabs in Coconut Adobo Sauce
- · Prawns Thermidor
- Sesame Grilled Vegetables
- Thai Rice with Cilantro and Peanuts
- Pandan Steamed Rice

## From the Grill

- Tomato Basil Prawns
- Squid Relleno with Ground Pork and Green Peppers
- · King Fish Marinated in Soy, Sweet Chili, Ginger and Cilantro
- Bbq Glazed Baby Back Ribs
- Chicken Inasal



<sup>\*</sup> Rates are subject to prevailing government taxes and service charge.



## LOVE AT THE SHORES

## **Tempura Selection**

- Shrimp
- Dory
- Crabstick
- Squid
- Served with Mixed Vegetables and Tentsuyu Sauce

## **Carving Station**

 Certified U.S. Angus Rib Eye Roast Sauces and Condiments

## **Pasta Station**

Assorted Noodles and Homemade Sauces

## **Sweet Seasons Table**

- Light Mocha Espresso Crème Brulee with White Chocolate Shave
- Auro 67% Chocolate Cremeux, Coconut Raspberry
- Classic Tiramisu
- · Lemon Brownie Bar with French Macaron Pistachio
- Fresh Tropical Fruits
- Choco Peanut Butter Cake
- Choose Three From the Selection of Filipino Delicacies
  - Mango and Sticky Rice
  - Maja Blanca
  - Cassava Cake
  - Kutsinta (Steamed Rice Cake)





# **SUPPLEMENTS**

Food Stations	Rate
Salpicao Station	PHP 12,900++
Sisig Station	PHP 12,900++
Kilawin / Ceviche Station	PHP 12,900++
Local Ice Cream	PHP 12,900++
Shrimp Tower with Cocktail Sauce	PHP 14,000++
Whole Lechon	PHP 25,000++

Rates for additional food options are applicable for a minimum of 30 persons.
Rates are subject to prevailing government taxes and service charge.
Rates are valid until December 2019 only.

