



The Orchard Golf & Country Club

GRAND WEDDING PACKAGES

Choice of Buffet or Set Menu

Buffet Menu 1

P202,000 for the first 100 Guests
P1,450 per person in excess of 100

Buffet Menu 2

P198,000 for the first 100 Guests
P1,350 per person in excess of 100

Buffet Menu 3

P194,000 for the first 100 Guests
P1,250 per person in excess of 100

5-Course Plated Menu 1

P195,000 for the first 100 Guests
P1,350 per person in excess of 100

5-Course Plated Menu 2

P192,000 for the first 100 Guests
P1,250 per person in excess of 100

4-Course Plated Menu 3

P189,000 for the first 100 Guests
P1,190 per person in excess of 100

4-Course Plated Menu 4

P186,000 for the first 100 Guests
P1,120 per person in excess of 100

Grand Wedding Packages are inclusive of:

- ❖ **Venue use of 4 hours**
- ❖ Complimentary five (5) hour use of The Orchard Golf and Country Club facilities for pre-wedding pictorial with holding area
Complimentary overnight stay in 2-bedroom at Orchard Villas
- ❖ Complimentary breakfast for the couple at the Veranda
- ❖ Sumptuous selection of Chef's crafted lunch or dinner buffet menu
- ❖ Fresh floral arrangement for the presidential and couple's table
- ❖ Cake table with fresh flower arrangement
- ❖ Basic set up with floral centerpieces for first ten (10) tables
- ❖ Banquet tables and chairs
- ❖ Food tasting for four (4) persons
- ❖ Bottle of champagne for couple toasting
- ❖ Waived corkage fee for first lechon and five (5) bottles of 750ml wine
- ❖ Microphone(s) and sound system with audio technician
- ❖ Welcome drinks for the one hundred guests

Prices are inclusive of 12% VAT

** Subject to change without prior notice*

For inquiries or reservations, please contact the Marketing office

Phone: (02) 982-2000 loc. 2430 / (046) 416-5931 loc. 2430

Email: togccmarketing@gmail.com

Website : www.theorchardgolf.com

Mobile: 0917-5712986



Grand Wedding Packages

Buffet Menu 1

P202,000 for the first 100 Guests
P1,450 per person in excess of 100

Starters

Tuna sashimi
Fresh Norwegian salmon
Mexican-style seafood ceviche
Assorted sushi and maki roll
Chicken galantine with mango-ginger sauce
Palawan honey-cured ham
Pepperoni llyoner
Condiments: Wasabi paste, Kikkoman soy sauce, calamansi, honey mustard, catsup

Salad

Organic mix mesclun salad: arugula, romaine, red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernel, bell peppers, grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand island, bleu cheese
Caesar salad station
Farfalle tuna salad
Greek vegetable salad with feta cheese
Chicken potato salad

Soup

Stone-roasted organic tomato perfumed with basil
Bread rolls with butter

Main Course

Citrus-rubbed fillet of mahi with bouillabaisse sauce
Spiced-grilled chicken with sesame and sweet soya sauce
Beef stroganoff with buttered noodles
Buttered garlic vegetable medley
Roasted potatoes, carrots and sweet potatoes with herbs
Beef lasagna al forno
Steamed rice

Carving Station

Slow-roasted U.S. chuck eye beef roll with red wine, pepper and herb sauces
Roasted pork belly roll with pepper cream and liver lechon sauces

Desserts

Crepe station: Ala minute crepe with ice cream
Compote: banana, mango, pineapple, blueberry
Tropical fresh fruits in season
Chocolate mousse
Almond jelly with fruit cocktail
Assorted fruit tarts

Beverages

One round of iced tea
Coffee or hot tea

Buffet Menu 2

P198,000 for the first 100 Guests
P1,350 per person in excess of 100

Starters

Tuna sashimi
Assorted sushi and maki roll
Pacific tiger prawns
Sauces: Garlic chilli, wasabi mayo, spicy tomato salsa, mango salsa, Thai chilli, honey mustard

Salad

Organic mix mesclun salad: arugula, romaine, red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernel, bell peppers, grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand island, bleu cheese
Assorted cold meats platter with condiments
Chicken waldorf salad
Seafood salad with pomelo fruits

Soup

Manhattan style clam chowder
Bread rolls with butter

Main Course

Oven-baked herb chicken, marsala sauce, cherry tomatoes and green beans
Grilled Norwegian salmon fillet, garlic, olive oil and scallion
Korean-style beef stew with vegetables
Stir-fried mixed vegetables with oyster sauce
Roasted baby potatoes with rosemary and garlic
Steamed saffron rice with buttered peas
Fettucine, chicken fillet mushroom and bacon bits

Carving Station

Slow-roasted U.S. chuck eye beef roll with red wine, pepper and herb sauces
Honey bourbon BBQ pork ribs

Desserts

Seasonal fruit tarts
Opera cake slices
Leche flan with macapuno
Tropical fresh fruits in season
Local desserts and pastries
Mango crepe

Beverages

One round of iced tea
Coffee or hot tea



Grand Wedding Packages

Buffet Menu 3

P194,000 for the first 100 Guests
P1,250 per person in excess of 100

Starters

Local catch yellowfin tuna sashimi
New Zealand poached mussels
Assorted sushi and maki roll
Sauces: Garlic chilli, wasabi mayo, spicy tomato salsa, mango salsa,
Thai chilli, honey mustard

Salad

Organic mix mesclun salad: arugula, romaine, red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernel, bell peppers, grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand island, bleu
cheese
Citrus-cured salmon with crème fraiche and fingerling potatoes
Cobb salad with cajun-spiced chicken breast
Mediterranean seafood salad with garlic and cilantro

Soup

Mixed seafood chowder
Bread rolls with butter

Main Course

Boneless chicken thigh, Japanese teriyaki, sesame seeds and julienne leeks
Braised beef ribs with rosemary and red wine reduction
Baked penne bolognese
Baked Lapu-Lapu on tomato ragout
Fried potatoes and green beans
Crab fried rice with scallion

Carving Station

Slow-roasted chuck eye roll beef with red wine and herb sauces
Roasted tom turkey with giblet-gravy cranberry sauce

Desserts

Warm bread and butter pudding with vanilla sauce
Mini crème brûlée/white chocolate mocha mousse
Chocolate moist cake slice/vanilla raspberry mille-feuille
Tropical fresh fruits in season

Beverages

One round of iced tea
Coffee or hot tea



Grand Wedding Packages

5-Course Plated Menu 1

P195,000 for the first 100 Guests
P1,350 per person in excess of 100

Pan-seared sea scallop, calamansi-marinated gravlax,
Palawan-honey mustard, shimeji mushroom,
beetroot powder
+++
Fire-roasted organic tomatoes, basil oil,
Davao cheese cigar
+++
Poached mussels and cod fish spiked with
Dalandan-saffron potato au jus
+++
Char-grilled Angus beef ribeye with creamed potato,
garlic vegetable and peppercorn sauce
+++
Sugar free cheesecake, deconstructed chocolate
cremeux with orange marmalade, orange cubes, dark
chocolate biscuit, coffee foam, caramelized pecans
and cocoa soil
+++
One round of iced tea
Coffee or hot tea

4-Course Plated Menu 3

P189,000 for the first 100 Guests
P1,190 per person in excess of 100

Prosciutto di parma carpaccio, crisp baguette and salad
greens
+++
Organic carrots bisque with parsley oil
+++
Grilled ocean trout, mizuna mash, brown rice timbale,
carrots box, beetroot, grilled wild mushrooms
+++
Pineapple crepes with chocolate brownie crumble and
gelato quenelles
+++
One round of iced tea
Coffee or hot tea

5-Course Plated Menu 2

P192,000 for the first 100 Guests
P1,250 per person in excess of 100

Tataki of Yellowfin tuna on wasabi mayo and tomato
mango salsa
+++
Cauliflower fumet with truffle oil
+++
Organic romaine heart, anchovies, bacon bits, garlic
croutons and smoked Norwegian salmon
+++
French-style lamb chop, port wine reduction
Lemon grass prawns brochette
Garlic-infused potato gratin, butter glazed vegetable
+++
Tiramisu with glazed fruit pearls
+++
One round of iced tea
Coffee or hot tea

4-Course Plated Menu 4

P186,000 for the first 100 Guests
P1,120 per person in excess of 100

Tuna carpaccio, roasted bell pepper, caramelized
mangoes with rocket and wasabi
+++
Crustacean crème soup with whipped curry dip
+++
Australian-short ribs with shiraz wine,
potato dauphinois, broccoli flower and glazed carrots
+++
Pavé of dark chocolate 70% in passion
+++
One round of iced tea
Coffee or hot tea



The Orchard Golf & Country Club

CLASSIC WEDDING PACKAGES Choice of Buffet or Set Menu

Buffet Menu 1

P188,000 for the first 100 Guests
P1,290 per person in excess of 100

Buffet Menu 2

P182,000 for the first 100 Guests
P1,250 per person in excess of 100

Buffet Menu 3

P180,000 for the first 100 Guests
P1,150 per person in excess of 100

4-Course Plated Menu 1

P180,000 for the first 100 Guests
P1,250 per person in excess of 100

4-Course Plated Menu 2

P177,000 for the first 100 Guests
P1,120 per person in excess of 100

3-Course Plated Menu 3

P173,000 for the first 100 Guests
P1,050 per person in excess of 100

Classic Wedding Packages are inclusive of:

- ❖ **Venue use for 4 hours**
- ❖ Complimentary five (5) hour use of The Orchard Golf and Country Club facilities **for pre-wedding pictorial with holding area**
- ❖ Complimentary breakfast for the couple at the Veranda
- ❖ Sumptuous selection of Chef's crafted lunch or dinner buffet menu
- ❖ Fresh floral arrangement for the presidential and couple's table
- ❖ Cake table with fresh flower arrangement
- ❖ Basic set up with floral centerpieces for first ten (10) tables
- ❖ Banquet tables and chairs
- ❖ Food tasting for four (4) persons
- ❖ Bottle of champagne for couple toasting
- ❖ Microphone(s) and sound system with audio technician

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Classic Wedding Packages

Buffet Menu 1

P188,000 for the first 100 Guests
P1,290 per person in excess of 100

Starters

Tuna sashimi
Assorted maki and sushi roll
Tanigue ceviche with local lemon
Sauces: Garlic chilli, wasabi mayo, spicy tomato salsa,
mango salsa, Thai chilli, honey mustard

Salad

Organic mix mesclun salad: arugula, romaine,
red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernel, bell peppers,
grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French,
thousand island, blue cheese
Assorted cold meats platter with condiments
Chicken waldorf salad

Soup

Minestrone, basil pesto and grated parmesan cheese
Bread rolls with butter

Main Course

Soy-ginger baked chicken with steamed pechay and
shitake mushrooms
Baked pork shoulder butt, port wine reduction,
green beans
Beef lasagna fresh from the oven
Baked Lapu-Lapu on tomato ragout
Fried potatoes and green beans
Steamed rice

Carving Station

Slow-roasted U.S. chuck eye beef roll with red wine,
pepper and herb sauce

Desserts

Churros con chocolate
Mini crème brûlée
Mango mousse
Chocolate moist cake slices
Assorted fruit tarts
Tropical fresh fruits in season

Beverages

One round of iced tea
Coffee or hot tea

Buffet Menu 2

P182,000 for the first 100 Guests
P1,250 per person in excess of 100

Starters

Tuna sashimi
Assorted maki and sushi roll
Assorted cold cuts
Sauces: Garlic chilli, wasabi mayo, spicy tomato salsa,
mango salsa, Thai chilli, honey mustard

Salad

Organic mix mesclun salad: arugula, romaine,
red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernel, bell peppers,
grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French,
thousand island, blue cheese
Cobb salad with cajun-spiced chicken breast
Mediterranean seafood salad with garlic and cilantro

Soup

Mixed seafood and sweet corn soup
Bread rolls with butter

Main Course

Boneless chicken thigh, Japanese teriyaki,
sesame seeds and julienne leeks
Braised beef ribs with rosemary and red wine reduction
Baked penne bolognese
Baked Lapu-Lapu on tomato ragout
Fried potatoes and green beans
Crab fried rice with scallion

Carving Station

Roasted pork belly roll with pepper cream and
liver lechon sauces

Desserts

Warm bread and butter pudding with vanilla sauce
Mini crème brûlée
White chocolate mocha mousse
Chocolate moist cake slices
Vanilla raspberry mille-feuille
Tropical fresh fruits in season

Beverages

One round of iced tea
Coffee or hot tea



Classic Wedding Packages

Buffet Menu 3

P180,000 for the first 100 Guests
P1,150 per person in excess of 100

Starters

Tuna sashimi
Assorted maki and sushi roll
Fresh vegetable rolls with garlic and tamarind flavored sauce

Salad

Organic mix mesclun salad: arugula, romaine,
red and green oak leaves
Tomatoes, broccoli, cucumber, corn kernel, bell peppers,
grilled carrots
Bacon bits, crispy shallots and garlic croutons
Dressings: Balsamic, vinaigrette, Italian, French, thousand island,
blue cheese

Soup

Clam and vegetable chowder
Bread rolls with butter

Main Course

Slow-braised beef brisket with red wine raisin sauce
Free range chicken, roasted vegetables, marsala herb jus
Pan-seared grouper filler citrus beurre blanc
Gratin potatoes and leeks
Baked penne bolognese with cheese
Garlic fried rice with julienne fried eggs

Carving Station

Roasted pork belly in lemongrass with liver sauce and
calamansi soy sauce

Desserts

Mango mousse with coconut jelly
Local desserts and pastries
Fruits in tart shell
Banana chocolate pie
Tropical fresh fruits in season

Beverages

One round of iced tea
Coffee or hot tea



Classic Wedding Packages

4-Course Plated Menu 1

P180,000 for the first 100 Guests
P1,250 per person in excess of 100

Tuna tasters: avocado tartare, dill foam soy jelly and tatakis with sesame fluid

+++

Oven-roasted pumpkin soup with aromatic prawns, parsley oil and cream cheese with chives

+++

Slow cooked U.S. beef cheek drizzled with its own reduced jus with carrots and mitsuba mash

+++

Chocolate and hazelnut pavé in passion

+++

One round of iced tea

Coffee or hot tea

4-Course Plated Menu 2

P177,000 for the first 100 Guests
P1,120 per person in excess of 100

Crisp organic greens in parmesan crust, blue cheese crumble, strawberry, mango pearl, crushed walnut honey mustard, balsamic reduction

+++

Wild mushroom cappuccino with truffle oil

+++

Grilled atlantic salmon, saffron mash, cherry tomatoes, French beans and carrots vichy

+++

Perfumed panna cotta, raspberry coulis and ginger crumble

+++

One round of iced tea

Coffee or hot tea

3-Course Plated Menu 3

P173,000 for the first 100 Guests
P1,050 per person in excess of 100

Oven-roasted pumpkin soup, sour cream and aromatic prawns

+++

U.S. choice beef topblade, gratin potatoes, buttered vegetables and pumpkin puree

+++

Cream brulee with honey strawberry

+++

One round of iced tea

Coffee or hot tea



TERMS AND CONDITIONS

Reservation policy:

1. A non-refundable reservation fee of Twenty Thousand Pesos (20,000.00) 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 must be payable by cash or credit card only. The reservation fee will be deducted from the total cost of the banquet package.
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. If the reservations are made within the month of the event, the fifty percent (50%) deposit must be paid together with the payment of nonrefundable reservation fee of Twenty thousand Pesos (20,000.00). Payments must be made by cash or credit card only.
3. The balance of the total estimated cost and/or any additional charges incurred during the event must be paid right after the event either by cash or credit card only.