



## The Orchard Golf & Country Club

### INTERNATIONAL BUFFET MENU SELECTIONS

#### **Buffet Menu 1**

(Minimum of 100 persons)  
P1,450/person

#### **Buffet Menu 2**

(Minimum of 100 persons)  
P1,300/person

#### **Buffet Menu 3**

(Minimum of 100 persons)  
P1,300/person

#### **Buffet Menu 4**

(Minimum of 100 persons)  
P1,200/person

#### **Buffet Menu 5**

(Minimum of 100 persons)  
P1,050/person

#### **Buffet Menu 6**

(Minimum of 100 persons)  
P1,050/person

#### **Buffet Menu 7**

(Minimum of 50 persons)  
P850/person

#### **Buffet Menu 8**

(Minimum of 50 persons)  
P850/person

#### **5-Course Set Menu**

5C Menu 1: P1,400/person  
5C Menu 2: P1,350/person  
5C Menu 3: P1,320/person

#### **4-Course Set Menu**

4C Menu 1: P1,200/person  
4C Menu 2: P1,100/person  
4C Menu 3: P1,050/person  
4C Menu 4: P1,050/person  
4C Menu 5: P900/person  
4C Menu 6: P875/person  
4C Menu 7: P875/person

#### **3-Course Set Menu**

3C Menu 1: P800/person  
3C Menu 2: P800/person  
3C Menu 3: P700/person  
3C Menu 4: P750/person  
3C Menu 5: P750/person  
3C Menu 6: P700/person  
3C Menu 7: P680/person  
3C Menu 8: P680/person

International Buffet Menu Selections are inclusive of:

- ❖ Complementary use of in-house sound system with operator
- ❖ Basic set up for tables and chairs
- ❖ Complimentary use of podium and stage

*Prices are inclusive of 12% VAT*

*\* Subject to change without prior notice*

*\* Venue rental fee of P30,000 shall apply*

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For inquiries or reservations, please contact the Marketing office  
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## INTERNATIONAL BUFFET MENU SELECTIONS

### **Buffet Menu 1**

(Minimum of 100 persons)

P1,450/person

#### **Starters**

Three kinds of assorted cold cuts  
Tuna sashimi  
Salmon sashimi  
Assorted sushi and maki  
Steamed pacific Tiger prawns

#### **Salad**

Organic mix mesclun salad: arugula, romaine,  
red and green oak leaves  
Tomatoes, broccoli, cucumber, corn kernell,  
bell peppers, grilled carrots  
Bacon bits, crispy shallots and garlic croutons  
Dressings: Balsamic, vinaigrette, Italian, French, thousand  
island, blue cheese  
Campari tomatoes and fresh mozzarella with garden basil  
and aged balsamic  
Greek salad, green mangoes, shrimp and cilantro leaves  
Assorted cold meats platter with condiments  
Chicken waldorf salad  
Seafood salad with pomelo fruits

#### **Soup**

Assorted forest mushroom fruits cappuccino  
Bread rolls and butter

#### **Main Course**

Oven-baked herb chicken in marsala sauce with  
cherry tomatoes and green beans  
Jack Daniel's baby back ribs  
Grilled Norwegian salmon fillet, garlic in 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 with chicken fillet mushroom and bacon bits

#### **Carving Station**

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

#### **Desserts**

Seasonal fruit tarts, opera cake slices  
Leche flan with macapuno  
Fresh fruit selection, mango crepes  
Selections of local desserts and pastries

#### **Beverages**

One round of soda or iced tea  
Freshly brewed coffee or tea

### **Buffet Menu 2**

(Minimum of 100 persons)

P1,300/person

#### **Starters**

Sashimi, ceviche, tartar  
Assorted sushi maki  
New Zealand poached mussels with tomato mango salsa  
Sauces: Garlic chilli, wasabi mayo,  
spicy tomato salsa, mango salsa, Thai chilli

#### **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  
Campari tomato and fresh mozzarella with garden basil and  
aged balsamic  
Greek salad, green mangoes, shrimps and cilantro leaves  
Assorted Italian cold cuts platter

#### **Soup**

Roasted baby pumpkin, curried cream and garlic croutons  
Bread rolls and butter

#### **Main Course**

Pan-grilled Norwegian salmon with tomato mango salsa  
Baked chicken with roasted herb vegetables  
Braised pork belly (hamonado style)  
Baguio vegetables gratin in hollandaise sauce  
Parfalle in pesto with tomato chicken  
Steamed fried rice

#### **Carving Station**

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

#### **Desserts**

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

#### **Beverages**

One round of soda or iced tea  
Freshly brewed coffee or tea



## INTERNATIONAL BUFFET MENU SELECTIONS

### **Buffet Menu 3**

(Minimum of 100 persons)

P1,300/person

#### **Starters**

New Zealand poached mussels tomato mango salsa  
Pacific tiger prawns  
Sauces: Garlic chilli, wasabi mayo,  
spicy tomato salsa, mango salsa, Thai chilli

#### **Salad**

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

#### **Soup**

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

#### **Main Course**

Soy ginger baked chicken with steamed pechay and  
shitake mushroom  
Italian pot roast beef, potato cubes and carrots  
Baked pork shoulder butt, port wine reduction, green beans  
Beef lasagna  
Baked Lapu-Lapu on tomato ragout  
Fried potatoes and green beans  
Crab fried rice with scallion

#### **Carving Station**

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

#### **Desserts**

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

#### **Beverages**

One round of soda or iced tea  
Freshly brewed coffee or tea

### **Buffet Menu 4**

(Minimum of 100 persons)

P1,200/person

#### **Starters**

New Zealand poached mussels tomato mango salsa  
Pacific tiger prawns  
Sauces: Garlic chilli, wasabi mayo,  
spicy tomato salsa, mango salsa, Thai chilli

#### **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  
Citruscured salmon with crème fraiche and  
fingerling potatoes  
Cobb salad with spiced chicken breast  
Mediterranean seafood salad with garlic and cilantro

#### **Soup**

Mixed seafood chowder  
Bread rolls and 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 slice/vanilla raspberry millefeuille  
Tropical fresh fruits in season

#### **Beverages**

One round of soda or iced tea  
Freshly brewed coffee or tea



## INTERNATIONAL BUFFET MENU SELECTIONS

### **Buffet Menu 5**

(Minimum of 100 persons)

P1,050/person

#### **Starters**

Tuna sashimi  
Assorted California maki rolls  
Greek salad with shrimp and cilantro leaves  
Italian cold cuts platter

#### **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**

Organic tomato and basil bisque with sour cream and herb crouton  
Bread rolls and butter

#### **Main Course**

Baked chicken "Pizza olla"  
Sautéed beef tips stroganoff with sour cream and dill pickles  
Korean-style pork chili sauce  
Buttered Baguio vegetables in season  
Fettuccine with creamy chicken, mushroom and bell peppers  
Steamed pandan rice

#### **Carving Station**

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

#### **Desserts**

Coconut rum raisin bread pudding  
Espresso tres leches mousse  
Lemon cheesecake  
Traditional Filipino pastries  
Tropical fresh fruits

#### **Beverages**

One round of soda or iced tea  
Freshly brewed coffee or tea

### **Buffet Menu 6**

(Minimum of 100 persons)

P1,050/person

#### **Starters**

Tuna sashimi  
Assorted California maki rolls  
Fresh vegetable roll with garlic and tamarind-flavored sauce (Lumpiang sariwa)  
Thai spicy seafood salad

#### **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 & butter

#### **Main Course**

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

#### **Carving Station**

Roasted pork belly roll with pepper cream and liver lechon sauces

#### **Desserts**

Mango mousse with coconut jelly  
Traditional Filipino pastries  
Fruits in tart shell  
Banana chocolate pie  
Tropical fresh fruits

#### **Beverages**

One round of soda or iced tea  
Freshly brewed coffee or tea



## INTERNATIONAL BUFFET MENU SELECTIONS

### **Buffet Menu 7**

(Minimum of 50 persons)

P850/person

#### **Starters**

Assorted sushi and maki

#### **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**

Creamy cauliflower soup with basil oil and garlic croutons

Bread rolls and butter

#### **Main Course**

Roasted snappers with soy ginger sauce

Braised beef with vegetables in red wine sauce

Sweet pineapple and sour pork

Stir-fry vegetables with tofu and chicken in oyster sauce

Farfalle pasta with primavera and gruyere cheese

Steamed rice

#### **Desserts**

Tropical fruit slices

The Orchard cheesecake

Opera cake

Bread and raisin pudding

#### **Beverages**

One round of soda or iced tea

Freshly brewed coffee or tea

### **Buffet Menu 8**

(Minimum of 50 persons)

P850/person

#### **Starters**

German potato salad with streaky bacon and scallion

Roasted beetroot salad with honey and lemon vinaigrette

Thai spicy seafood noodles salad

#### **Salad**

Green oak lettuce, red oak lettuce, iceberg lettuce, romaine

lettuce, tomatoes, cucumber, sweet corn, bell peppers,

grilled carrots, bacon bits, broccoli, crispy shallots and

garlic, croutons

Dressings: Balsamic vinaigrette, Italian, French, thousand island, blue cheese

#### **Soup**

Puree of Japanese sweet corn with crabmeat

Bread rolls and butter

#### **Main course**

Flamed-chicken with red wine sauce and tomato salsa

Herb-crusted fish, parsley butter sauce

Spicy beef stew, with mushroom, black olives and bell

peppers

Roasted vegetables and cheese lasagna

Mixed garden vegetables in garlic-olive oil

Steamed rice

#### **Dessert**

Passion fruit cheese cake

Carrots hazelnut cake

Fresh fruits in Palawan honey

Buko pandan in cream

#### **Beverages**

One round of soda or iced tea

Freshly brewed coffee or tea



## INTERNATIONAL BUFFET MENU SELECTIONS

### 5-Course Plated Set Menu 1

P1,400/person

#### *Appetizer*

Pan-seared sea scallop, calamansi-cured gravlax  
Palawan-honey mustard, shimeji, beetroot and micro greens

+++

#### *Soup*

Stone-roasted organic tomatoes, Davao cheese cigar and  
basil oil

Freshly baked bread rolls

Butter & pesto

+++

#### *Seafood Entrée*

Poached New Zealand mussel, Salmon in dalandan-saffron  
potato au jus

+++

#### *Main Course*

Char-grilled Angus ribeye beef

Potato dauphinoise, small vegetables, peppercorn sauce

+++

#### *Dessert*

Sugar-free cheesecake, deconstructed chocolate cremeux  
with orange marmalade, cocoa soil

### 5-Course Plated Set Menu 2

P1,350/person

#### *Appetizer*

Tataki of yellowfin tuna on wasabi mayo, tomato-mango  
ragout

+++

#### *Soup*

Cauliflower soup drizzled with white truffle

Freshly baked bread rolls

Butter & pesto

+++

#### *Seafood Entrée*

Organic romaine heart, anchovies, pancetta, garlic croutons  
with smoked Norwegian salmon

+++

#### *Main Course*

French-style lamb chops

Brochette of tiger prawns in lemongrass  
garlic-infused potato gratin, butter-glazed vegetables

Port reduction

+++

#### *Dessert*

Tiramisu with glazed fruits-pearls

### 5-Course Plated Set Menu 3

P1,320/person

#### *Appetizer*

Prosciutto di parma carpaccio  
Mixed of greens and herbs, crisp baguette bread tiles  
Compressed melon, balsamic strawberry

+++

#### *Soup*

Puree of Honey-pumpkin cappuccino

Freshly baked bread rolls

Butter & pesto

+++

#### *Seafood Entrée*

Seafood lasagna in light basil cream

+++

#### *Main Course*

Angus tenderloin of beef

Mizuna mash, steamed broccoli floret, baby carrots

Shiraz jus

+++

#### *Dessert*

Graham cheesecake, glazed exotic fruits



## INTERNATIONAL BUFFET MENU SELECTIONS

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

P1,200/person

#### **Appetizer**

Gravlax of Norwegian salmon  
Honey mustard sauce, strawberry & micro greens

+++

#### **Soup**

Double consommé of organic chicken, wild mushroom and ginseng

Freshly baked bread rolls

Butter & pesto

+++

#### **Main Course**

U.S. choice tenderloin of beef  
Sweet potato mash, garden vegetables, herb au jus

+++

#### **Dessert**

Chocolate ganache with fruit pearls

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

P1,100/person

#### **Appetizer**

Assorted crisp greens, baby arugula, on parmesan basket  
Blue cheese crumble, strawberry, mango pearl, orange filet

+++

#### **Soup**

Wild mushroom purée with truffle

Freshly baked bread rolls

Butter & pesto

+++

#### **Main Course**

Chilean seabass fillet  
Creamed potato, green asparagus & cherry tomatoes

Light bouillabaisse sauce

+++

#### **Dessert**

Orchard signature cheesecake

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

P1,050/person

#### **Appetizer**

Jamon serrano, assorted crisp greens & baby arugula,  
Compressed melon and balsamic reduction

+++

#### **Soup**

Sweet corn Purée with kani crab

Freshly baked bread rolls

Butter & pesto

+++

#### **Main Course**

U.S. choice ribeye  
Baked potato, broccoli flower, honey-glazed carrots  
Portobello mushroom sauce

+++

#### **Dessert**

Mango oreo float

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

P1,050/person

#### **Appetizer**

Tuna and cucumber tartar with wasabi mayonnaise  
Crisp baguette tiles, microgreens

+++

#### **Soup**

Broccoli cream soup

Freshly baked bread rolls

Butter & pesto

+++

#### **Main Course**

Grilled U.S choice beef tenderloin  
Crushed garlic potatoes, buttered vegetables, portwine

reduction

+++

#### **Dessert**

Chocolate sampler



## INTERNATIONAL BUFFET MENU SELECTIONS

### **4-Course Plated Set Menu 5**

P900/person

#### ***Soup***

Roasted tomato and bell pepper perfumed with basil

Freshly baked bread rolls

Butter & pesto

+++

#### ***Chicken Entrée***

Chicken and mushroom ragout in vol au vent

+++

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

Baked Norwegian salmon fillet,

Broccoli spears, saffron rice, dalandan butter cream sauce

+++

#### ***Dessert***

Salted caramel cake with glazed strawberry

Freshly brewed coffee or tea

### **4-Course Plated Set Menu 6**

P875/person

#### ***Appetizer***

Sweet harbor prawns, tomato avocado salsa, spicy

remoulade sauce

+++

#### ***Soup***

Seafood bisque with whipped cream

Freshly baked bread rolls

Butter & pesto

+++

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

Sous vide U.S. beef 24 hours

Sautéed marble potatoes, grilled vegetables, pinot noir

sauce

+++

#### ***Dessert***

Mango crepes with ice cream

Freshly brewed coffee or tea

### **4-Course Plated Set Menu 7**

P875/person

#### ***Appetizer***

Parma ham & sweet melon, roast bell peppers, petit salad

enhanced with balsamic reduction

+++

#### ***Soup***

Quail consommé, wild mushroom, thyme and petite

vegetable

Freshly baked bread rolls

Butter & pesto

+++

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

Herb butter yellowfin tuna steak

Tomato rice with peas, vegetable bundle,

Tomato mango salsa

+++

#### ***Dessert***

Chocolate moist cake

Freshly brewed coffee or tea





## INTERNATIONAL BUFFET MENU SELECTIONS

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

P800/person

#### ***Salad***

Caesar salad, pancetta, crisp croutons  
with smoked salmon tips

+++

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

Braised U.S. beef in red wine and herbs  
Crushed potatoes, glazed carrots

+++

#### ***Dessert***

Warm chocolate cake with vanilla ice cream

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

P800/person

#### ***Soup***

Roasted baby squash with mocha cream  
Freshly baked bread rolls

Butter & pesto

+++

#### ***Main Dish***

Baked Norwegian salmon  
Light saffron butter cream  
Parisienne potatoes and vegetables

+++

#### ***Dessert***

Pave of dark chocolate

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

P700/person

+++

#### ***Salad***

Assorted greens, seaweed, california maki  
with roasted sesame dressing

+++

#### ***Main Dish***

Parmesan-crusted airline chicken  
Shiraz sauce, roasted potatoes, seasonal vegetables in butter

+++

#### ***Dessert***

Cappuccino cake with cream  
Freshly brewed coffee or tea

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

P750/person

#### ***Soup***

Manhattan-style clam chowder  
Freshly baked bread rolls

Butter & pesto

+++

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

Braised beef in lemon grass gravy, crushed potatoes and  
glazed carrots

+++

#### ***Dessert***

Warm caramel pudding with ice cream  
Freshly brewed Coffee or tea

### **3-Course Plated Set Menu 5**

P750/person

#### ***Soup***

Chicken asparagus cream  
Freshly baked bread rolls

Butter & pesto

+++

#### ***Entrée***

Pan-grilled snapper fillet in tomato herb coulis  
Mushroom rice pilaf, buttered beans and cherry tomatoes

+++

#### ***Dessert***

Crème caramel with young coconut  
Freshly brewed coffee or tea

### **3-Course Plated Set Menu 6**

P700/person

+++

#### ***Appetizer***

Mixed seafood ragout vol au vent

+++

#### ***Entrée***

Roast chicken supreme stuffed with forest mushrooms  
Pilaf rice, sautéed vegetable with garlic flakes

+++

#### ***Dessert***

White and chocolate mouse  
Freshly brewed coffee or tea



## INTERNATIONAL BUFFET MENU SELECTIONS

### *3-Course Plated Set Menu 7*

P680/person

#### *Soup*

Shrimp, spinach and tofu soup

Freshly baked bread rolls

Butter & pesto

+++

#### *Entrée*

Braised pork in honey bourbon sauce

Mashed potato, pancetta wrap beans and diced carrots

+++

#### *Dessert*

Graham mango float

Freshly brewed coffee or tea

### *3-Course Plated Set Menu 8*

P680/person

#### *Appetizer*

Japanese salad with tuna in soy mirin

+++

#### *Entrée*

Baked asian marinated chicken,

Vegetable sprout & chili fried rice

+++

#### *Dessert*

Fresh fruit slices, mango tapioca in cream

Freshly brewed coffee or 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.