



Cocoon Boutique Hotel

Socials 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

Kiddie Menu 1

SPAGHETTI BOLOGNESE W/ MEATBALLS

FRIED CHICKEN LOLLIPOP

HOTDOG & MARSHMALLOW KEBABS

CHOCOLATE ECLAIRS

RAINBOW CUPCAKES

PINEAPPLE JUICE

Kiddie Menu 2

BAKED MACARONI AND CHEESE

PORK BARBECUE

MINI CHEESEBURGERS

BROWNIES

RAINBOW CUPCAKES

ICED TEA

Kiddie Pink Menu

SPAGHETTI W/ CREAMY TOMATO SAUCE
W/ PINK BALLS

CHICKEN NUGGETS W/ RASPBERRY
MAYO

HOTDOG, PINEAPPLE & PINK
MARSHMALLOW JEWELRY BRACELET

PINK FROSTED CUPCAKES

STRAWBERRY JELLO SALAD

PINK LEMONADE

Cocktail Menu

1. Choose One Pasta:

- Seafood Linguini al Pesto
- Spaghetti Carbonara

2. Choose One Carving:

- Roast Beef Brisket Au Jus
- Pineapple Ham
- Rosemary Chicken

3. Choose One Soup:

- Pumpkin Soup
- Clam Chowder

4. Choose Five Finger

Food:

(serving portion is 2 to 3 pos per person)

- Smoked Cheese and Salami Twist
- Chicken Liver Pate Crostini
- Potato Skin w/ Pesto
Tomato, Basil and Mozzarella
- Cheese Bruschetta
Minced Chicken on Romaine Lettuce
Wrap
- California Crab & Mango Shooter
Herb crusted Cheese and Potato
Croquettes
- Tinapa & Feta Cheese Roll
- Vigan Longanisa & Salted Egg Samosa

5. Choose 2 Desserts:

- Fresh Fruits
- Chocolate Éclair
- Creme Brulee
- Cream Puffs

****2 ROUNDS OF FRUIT PUNCH, ICED TEA
OR BEER**

*(Add P90 per Person to upgrade to a
3-Hour MOBILE BAR for minimum of 50
PAX)*

Inclusions For Socials 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)

*Elegant table and chairs set-up with porcelain plates,
6 to 8-pc fine cutlery & stemware

*Floral centrepiece for each guest table and buffet table

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

Menu Rates

SIT-DOWN SERVICE

4-Course Menu 1	P980 per person
4-Course Menu 2	P1180 per person
5-Course Menu	P1380 per person

BUFFET SERVICE

Chinese Menu	P1180 per person
Filipino Menu	P1180 per person
International Menu 1	P1180 per person
International Menu 2	P1380 per person
International Menu 3	P1580 per person

KIDDIE MENU

PLATED	P400 per person
BUFFET	P450 per person

COCKTAIL MENU

	P1180 per person
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***INCLUSIVE OF VAT; NO SERVICE CHARGE**