LUXE
Wedding Package by Josiah's Catering™

Dine.
- Gourmet cocktails to welcome guests at the reception
- Your choice of buffet spread
  - Soup
  - Salad
  - Rice
  - Four to five choices of main dishes
  - Sweet confections
  - Beverage

Banquet Essentials
- A stylish table setting to match the wedding theme preferences
- Cushioned couple’s seat with coffee table and backdrop design
- Professionally trained banquet service staff to cater to all dining requirements
- Russian food service for the VIP guests, with a maximum of twenty-four persons
- Elegantly setup presidential tables with centrepiece and pre-set menu cards

Bells and Whistles
- A bottle of wine for the toasting ceremony
- Note cards for your guests to craft their wishes for you

Supplementary
*choose two for a minimum of one hundred fifty people
- Three-layered fondant cake, edible bottom layer only
- Bridal car service for three hours
- Three-hour photo booth service
*choose three for a minimum of two hundred people

- Three-layered fondant cake, edible bottom layer only
- State-of-the-art sound system for the reception
- Bridal car service for three hours
- Three-hour photo booth service

*choose four for a minimum of two hundred fifty people

- Three-layered fondant cake, edible bottom layer only
- Professional program host
- State-of-the-art sound system for the reception
- Bridal car service for three hours
- Three-hour photo booth service

**Add-on rates (optional)**

*Rates are applicable for Metro Manila only

- Three-layered fondant cake, edible bottom layer only 6,500
- Professional program host 6,500
- State-of-the-art sound system 6,500
- Three-hour photo booth service 6,500
- Mobile bar (minimum of one hundred people) 15,000

**Payment Notes**

- Standard payment terms
  
  a. A reservation fee of twenty thousand pesos [Php20,000] is required upon confirmation of the reservation.

  b. Available flexible payment options: *three, six or eight months payment terms* provided that event is fully paid one month prior to banquet date

Package applicable for a minimum of **one hundred fifty people** • Additional out-of-town fee of **20,000** for a minimum of one hundred fifty people • Additional **5,000** for every 50 persons in excess of one hundred fifty • Out-of-town fees are subject to change depending on location. • This serves as reference. Should you wish to have your package customized, feel free to let us know.
**LUXE MENU 1 • 182,500 ALL-INCLUSIVE • 995/HEAD IN EXCESS OF 150**

**GOURMET WELCOME TREATS** *choose three*
- Wild mushroom tart
- Pork rillettes on melba toast
- Caramelized Onion tart with rock salt
- Kani salad on melba toast

**SOUP** *choose one*
- Cream of Pumpkin
- Roast pepper and Shrimp bisque
- Potato, garlic and cheese soup
- Hearty minestrone

**SALAD** *choose one*
- Chocolate Orange salad
- Sumi Asian salad
- Oriental salad
- Greek salad
- Salad Niçoise
- Classic Caesar salad
- Mediterranean salad

**RICE** *choose one*
- Steamed Pilaf

**PASTA** *choose one*
- Linguini with Spinach and Walnut sauce
- Penne with seafood Mango cream sauce
- Spaghetti Ala Vongole
- Creamy Broccoli and Parma Ham pasta
- Angel Hair Tinapa aglio olio
- Penne with seafood sundried Tomato pesto

**SEAFOOD** *choose one*
- Spinach and Mushroom cobbler casserole
- Baked Cobbler fillet with pesto cream sauce
- Pan-seared Cobbler with Mango butter sauce
- Parmesan-crusted Cobbler fillet with creamy sundried Tomato pesto
- Breaded Squid steak with Tomato herb sauce
- Seafood casserole

**CHICKEN** *choose one*
- Sundried Tomato and cream Cheese stuffed roast Chicken
- Chicken with Orange sauce
- Asian roasted Chicken with Sesame sauce
- Mandarin roasted Chicken
- Grilled tender Chicken glazed with Teriyaki sauce
- Fried Chicken steak
- Thai Basil Chicken
- Grilled Mediterranean Chicken with Yogurt sauce

**BEEF OR PORK** *choose one*
- Slow-roasted US Beef Short Plate with Mashed Potato
- Roast Beef in Barbecue Glaze
- Sliced Roast Beef in Red Wine Reduction
- Beef Kebab with Garlic Yogurt Sauce
- Spit fire roasted Pork belly with au Jus
- Sugar-glazed Pork shoulder with Mango chutney
- Marinated roast Pork Belly with Carolina barbecue sauce or Apple barbecue sauce

**SWEET CONFECTIONS** *choose two*
- Macha cake
- Boston cream pie
- Nutella or peanut butter mousse
- Panna cotta *(choose one flavor): Coffee or salted caramel or peach and mango
- Red Velvet or Opera cake
- Mango shortcake
- Blueberry cheesecake

**BEVERAGE, refillable** *choose one*
- House blend iced tea
- Soda
LUXE MENU 2 • 200,500 ALL-INCLUSIVE • 1,095/HEAD IN EXCESS OF 150

GOURMET WELCOME TREATS choose three
* served with beverages
Wild mushroom tart
Pork rillettes on melba toast
Kani salad on melba toast
Caramelized Onion tart with rock salt
Squid and Pesto tart
Pissaladiere

SOUP choose one
* served with bread and butter
Cream of Pumpkin
Cream of Spinach
Roast pepper and Shrimp bisque
Potato, garlic and cheese soup
Hearty minestrone

SALAD choose one
Chocolate Orange salad
Sumi Asian salad
Oriental salad
Greek salad
Salad Niçoise
Classic Caesar salad
Mediterranean salad

RICE choose one
Steamed
Pilaf

PASTA choose one
Linguini with Spinach and Walnut sauce
Penne with seafood Mango cream sauce
Spaghetti Ala Vongole
Creamy Broccoli and Parmo Ham pasta
Angel Hair Tinapa aglio olio
Penne with seafood sundried Tomato pesto

SEAFOOD choose one
Spinach and Mushroom cobbler casserole
Baked Cobbler fillet with pesto cream sauce
Pan-seared Cobbler with Mango butter sauce
Seafood casserole

Parsesan-crusted Cobbler fillet with creamy sundried Tomato pesto
Breaded Squid steak with Tomato herb sauce

CHICKEN choose one
Sundried Tomato and cream Cheese stuffed roast Chicken
Chicken with Orange sauce
Asian roasted Chicken with Sesame sauce
Mandarin roasted Chicken
Grilled tender Chicken glazed with Teriyaki sauce
Fried Chicken steak
Thai Basil Chicken
Grilled Mediterranean Chicken with Yogurt sauce

PORK choose one
Grilled baby back ribs with Tamarind glaze
Southwestern Pork barbecue stew
Spit fire roasted Pork belly with au Jus
Sugar-glazed Pork shoulder with Mango chutney
Marinated roast Pork Belly with Carolina barbecue sauce or Apple barbecue sauce

BEEF choose one
Slow-roasted US Beef Short Plate with Mashed Potato
Roast Beef in Barbecue Glaze
Sliced Roast Beef in Red Wine Reduction
Beef Kebab with Garlic Yogurt Sauce

SWEET CONFECTIONS choose two
Macha cake
Boston cream pie
Nutella or peanut butter mousse
Panna cotta (choose one flavor): Coffee or salted caramel or peach and mango
Red Velvet or Opera cake
Mango shortcake
Blueberry cheesecake

BEVERAGE, refillable choose one
House blend iced tea
Soda

Josiah’s Catering™ by Aveate Management Corporation
SALES AND MARKETING OFFICE: 121 V. LUNA EXTENSION ROAD, SIKATUNA VILLAGE, QUEZON CITY | T 435 1213 . 435 1214
435 1216 . 435 1218 . 435 1221 . 435 1274 | E sales@josiahcatering.com | W www.josiahcatering.com