

# K BY CUNANAN

## WEDDINGS

*Plated Service*

Q124-24 W&D-PLAT-MM

### 2024 PACKAGE WITH DECOR

100 pax at P317,000 | P3,170 per additional head  
75 pax at P270,000 | P3,600 per additional head  
50 pax at P191,000 | P3,820 per additional head

*plus 10% service charge; exclusive of 12% VAT*

### 2024 PACKAGE WITHOUT DECOR

100 pax at P297,000 | P2,970 per additional head  
75 pax at P255,000 | P3,400 per additional head  
50 pax at P181,000 | P3,620 per additional head

*plus 10% service charge; exclusive of 12% VAT*

#### DINING

A set of hors d'oeuvres per table to welcome your guests

Bread  
Soup  
Salad  
Entree  
Sorbet  
Main course  
Dessert service

Hot and cold beverage service

#### AMENITIES

Bride and Groom's table or a table with your family

Well spaced out chairs of 10 persons for every round table or 12 persons for every 12ft long table

Linen to match your color palette

Pre-set dinnerware

*for 100 pax and above*

Presidential tables for two 12ft long tables

#### SERVICE

Highly trained service staff to assist and serve you and your guests

#### DÉCOR\*

*\*applicable to package WITH DECOR*  
Custom floral centerpieces to suit the mood of your reception  
A backdrop as photo area (optional sofa)  
Candles and table numbers on guest tables

#### ESSENTIALS

A bottle of sparkling wine for the toast



SCAN TO VIEW FULL MENU

Rates are valid from December 2023 to November 2024; and are subject to change without prior notice  
Applicable out of town fees shall apply for venues outside Metro Manila

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Hot and cold beverage service

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Well spaced out chairs of 10 persons for every round table or 12 persons for every 12ft long table

Linen to match your color palette

Pre-set dinnerware

*for 100 pax and above*

Presidential tables for two 12ft long tables

#### SERVICE

Highly trained service staff to assist and serve you and your guests

#### DÉCOR\*

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Custom floral centerpieces to suit the mood of your reception  
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#### ESSENTIALS

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SCAN TO VIEW FULL MENU

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Applicable out of town fees shall apply for venues outside Metro Manila



# CLEMENTINE

W E D D I N G S

BUFFET DINING SERVICE



## CREATING MODERN, ELEGANT FEASTS FOR MODERN-DAY LOVE STORIES

We are Clementine, a Chef and Visual Designer-led company with years of unique experiences spanning the globe, enabling us to create a magical, personalized, and truly memorable wedding for you.

We believe that every love story is unique, that's why our approach to your special day is tailored exactly to your needs as well. We work on a fully bespoke basis and are on board to collaborate on the details that matter—delicious food, impeccable service, breathtaking styling, seamless planning, and the heart and drive to create exceptional weddings.

<b>Buffet Service Rates</b>	<b>Wedding Package 1</b>	<b>Wedding Package 2</b>
50 Guests	PHP 160,000 ++	PHP 182,500 ++
80 Guests	PHP 208,000 ++	PHP 237,600 ++
100 Guests	PHP 230,000 ++	PHP 267,000 ++
120 Guests	PHP 276,000 ++	PHP 320,400 ++
150 Guests	PHP 292,500 ++	PHP 348,000 ++
180 Guests	PHP 351,000 ++	PHP 417,600 ++
200 Guests	PHP 390,000 ++	PHP 464,000 ++
250 Guests	PHP 487,500 ++	PHP 580,000 ++
300 Guests	PHP 585,000 ++	PHP 696,000 ++

*Our package rates have an added 10% Service Charge and 15% Out of Town Fee, when applicable*



## OUR WEDDING AMENITIES

### DINING

- A complimentary food tasting for you and your fiancé
  - A signature Clementine menu of your choice
    - A deluxe buffet set-up
- An elegantly-styled dining set-up with exquisite dinnerware, flatware, and glassware
  - Plated service for your VIP guests (up to 20 guests)
  - A bottle of sparkling wine for the couple's toast
  - A welcome drink during cocktail hour for your guests
- A lovely 2-tier bespoke semi-naked wedding cake (For Wedding Package 2)
- Free-flowing iced tea of your choice (Raspberry, Mandarin Orange, Lemon, Mango, or Strawberry Guava) during banquet service
  - Brewed coffee and tea station
  - Purified water and ice for the drinks
- Uniformed and trained waitstaff to assist you and your guests
- A dedicated Banquet Manager to assist you in the details of your reception

### STYLING

- Customized centerpieces to suit your event theme for your VIP table
  - Tastefully arranged floral table pieces for your guest tables
    - Round or rectangular table set-up for 10 guests each
- Personalized buffet menu cards, table numbers, and candles
  - Dressed tables with your linen of choice (guest tables, VIP tables, cake table, registration table)
    - Couple's couch with basic backdrop
  - Premium Tiffany Chairs for all your guests
    - Cake table

### AMENITY ADD-ONS

- Styled guest tables start at PHP 2,000++
- Styled backdrop starts at PHP 10,000++
- Supplier meals at PHP 350++ per head
- Additional buffet table set-up at PHP 10,000++

*Our packages are highly customizable to suit your bespoke needs. Please give us a call and we'd be happy to help you craft a tailored menu for your milestone event.*



## **WEDDING PACKAGE 1**

### **COCKTAIL HOUR**

Assorted chips, mini pretzels, red pepper and lemon nuts, and dried fruits

### **BREAD SERVICE**

Brioche Rolls with Salted Butter or Basil Oil

### **SOUP** (Select One)

- Roasted Squash with Nutmeg Cream
- Slow-Roasted Tomato Soup with Herbed Croutons
- Pea Soup with Bacon-Scented Croutons
  - Vegetable Minestrone
- Aubergine, Cannellini, and Ricotta Soup
  - Creamy Roasted Soup
  - Pomodoro Bread Soup

### **SALAD** (Select One)

- Seasonal Farmer's Greens with Orange Slivers, Feta, Walnuts, and Raspberry Vinaigrette
- Waldorf Salad with Apples, Raisins, Walnut, and Citrus Yogurt Dressing
- Classic Caesar Salad - Spicy Carrot and Cabbage Slaw
  - Creamy Goat Cheese Panzanella with Lemon Oregano Dressing
  - Kani and Pomelo Salad with Asian Dressing
- Warm Candied Corn Salad with Basil, Arugula, and Balsamic Vinaigrette
- Bacon, Apple, and Arugula Salad with Blue Cheese and Orange Maple Vinaigrette

### **PASTA** (Select One)

- Bacon and Mushroom Aglio Olio
- Penne with Basil Pesto, Mushrooms, and Cream
  - Fusilli with Sun-dried Tomato and Ricotta
  - Orecchiette with Bacon, Lemon, and Cream
    - Linguini Puttanesca
- Farfalle with Sausage and Roasted Broccoli

**FISH** (Select One)

- Baked Fish with Mexican Lemon Parsley Salsa
  - Curry, Coconut, and Mint Fish Stew
- Steamed Sole with Oven-Roasted Tomato and Olives
  - Mustard Roasted Fish Fillet with Capers
  - Steamed Fish with Spinach Cream Pesto
  - Caesar Roasted Fish Steaks with Scallions
- Pan-fried Fish with Orange and Lemon Bagna Cauda

**CHICKEN** (Select One)

- Italian Lemon and Rosemary Chicken
  - Chicken with Teriyaki Sauce
- Roast Chicken with Curry Lime Butter
  - Chicken with Tarragon Cream Sauce
- Spice-Rubbed Chicken with Roasted Garlic and Lemons
- Miso Glazed Chicken - Baked Chicken with Oregano, Prunes, and Olives
  - Chicken Marsala with Mushrooms

**PORK OR BEEF** (Select One)

- Pork Tenderloin with Apples and Anise Clove Jus
  - Glazed Five Spice Pork Ribs
  - Slow Cooked Country Ribs
- Pork Loin Roast with Cajun Rub - Classic Pork Pot Roast
  - Swedish Meatballs with Marinara Sauce
- Roasted Beef Belly with Horseradish Cream
  - Winter Beef and Mushroom Stew

**RICE AND SIDE DISHES** (Select Two)

- Truffle Mashed Potato
- Roasted Vegetables with Herbes Provencal
  - Parmesan Roasted Broccoli
- Oven Roasted Baby Potatoes with Thyme
  - Warm Potato and Scallion Salad
  - Parsley Rice Pilaf
  - Fragrant Jasmine Rice
- Mushroom Rice Pilaf (Upgrade = PHP 300/Guest)
  - Saffron Basmati with Raisins and Walnuts (Upgrade = PHP 350/Guest)





**DESSERTS** (Select Two)

**SOFT AND CHEWY MINI COOKIES**

- Brown Sugar Chocolate Chip
- White Chocolate and Coconut
  - Sesame Butter Cookies
- Dark Chocolate with Sour Cherries
  - Citrus Shortbread

**BROWNIES, BARS, AND BLONDIES**

- Brown Butter Blondies
- Bread Pudding with Salted Caramel
  - Date and Walnut Blondies

**PANNA COTTA POTS**

- Madagascar Vanilla
  - Salted Caramel
- Wild Berry Compote
  - Espresso

**MOUSSE AND PUDDING CUPS**

- Rum Raisin Tiramisu
  - Black Forest
  - Pina Colada
- Lemon Curd and Shortbread

**MINI CAKES**

- Cream Cheese Pound Cake with Bittersweet Chocolate Ganache
  - Chocolate Fudge
  - Carrot and Cream Cheese
- Hummingbird and Cream Cheese





## WEDDING PACKAGE 2

### COCKTAIL HOUR

(Select 3 festive canapés to delight the palate of your guests before the reception)

### CROQUETTES

- Wild Mushroom Risotto Balls
- Tomato and Chorizo Risotto Balls
- Potato, Leek, and Bacon Croquettes
  - Asian Fish Cakes
  - Chive Risotto Cakes

### CROSTINIS

- Caramelized Apple and Cheddar Cheese
- Smoked Salmon with Herbed Cream Cheese
- Buttered Leek, Blue Cheese, and Caramelized Walnuts
- Roasted Mushrooms with Spicy Thai Dressing
  - Sun-dried Tomato Pesto with Tuna
  - Caviar and Egg Shallot Salad

### SAVORY CHOUX PUFFS

- Cheddar and Bechamel
  - Mushroom Truffle
- Sun-dried Tomato and Chorizo
- Tuna and Roasted Bell Pepper

### WRAPS AND MINI QUESADILLAS

- Soft Mexican Tacos
- Black Cherry, Sweet Onion, and Serrano Ham
- Adobo-styled Pork Flakes with Cilantro Mayo
  - Chicken, Tomato Jam, and Mozzarella

### TARTLETS

- Quiche Lorraine
- Caramelized Onion
- Roasted Vegetable
- Glazed Pork Barbecue
- Bechamel, Blue Cheese, and Corned Beef
- Goat Cheese Quiche

### **BREAD SERVICE**

Brioche Rolls with Salted Butter or Basil Oil

### **SOUP** (Select One)

- Roasted Squash with Nutmeg Cream
- Slow-Roasted Tomato Soup with Herbed Croutons
  - Pea Soup with Bacon-Scented Croutons
    - Vegetable Minestrone
    - Creamy Roasted Broccoli Soup
  - Aubergine, Cannellini, and Ricotta Soup
    - Pomodoro Bread Soup
- Roasted Sweet Potato Soup with Toasted Curry
  - Leek and Potato Cream Soup
  - French Onion Soup
  - Shrimp Bisque
- Wild Mushroom Soup with Thyme Oil

### **SALAD** (Select One)

- Seasonal Farmer's Greens with Orange Slivers, Feta, Walnuts, and Raspberry Vinaigrette
- Waldorf Salad with Apples, Raisins, Walnut, and Citrus Yogurt Dressing
  - Classic Caesar Salad
  - Spicy Carrot and Cabbage Slaw
- Creamy Goat Cheese Panzanella with Oregano Dressing
  - Kani and Pomelo Salad with Asian Dressing
  - Warm Candied Corn Salad with Basil, Arugula, and Balsamic Vinaigrette
- Bacon, Apple, and Arugula Salad with Blue Cheese and Orange Maple Vinaigrette
- Greek Style Salad with Mesclun, Arugula, Crumbled Feta, Olives, and Balsamic Vinaigrette
- Beets, Toasted Walnuts, Black Pepper, and Goat Cheese Salad and Red Wine Vinaigrette

### **PASTA** (Select One)

- Bacon and Mushroom Aglio Olio
- Penne with Basil Pesto, Mushrooms, and Cream
  - Fusilli with Sun-dried Tomato and Ricotta
  - Orecchiette with Bacon, Lemon and Cream
    - Truffle Cream and Parmesan Spaghetti
  - Farfalle with Sausage and Roasted Broccoli
    - Linguini Puttanesca
  - Shrimp, Lemon, and Broccoli Aglio Olio

### **FISH** (Select One)

- Baked Fish with Mexican Lemon Parsley Salsa
  - Curry, Coconut, and Mint Fish Stew
  - Steamed Fish with Spinach Cream Pesto
  - Mustard Roasted Fish Fillet with Capers
- Pan-fried Fish with Orange and Lemon Bagna Cauda
- Steamed Sole with Oven-Roasted Tomato and Olives
  - Caesar Roasted Fish Steaks with Scallions
- Salmon Fillet with Balsamic Red Wine Reduction

### **CHICKEN** (Select One)

- Italian Lemon and Rosemary Chicken
  - Chicken with Teriyaki Sauce
  - Chicken with Tarragon Cream Sauce
  - Roast Chicken with Curry Lime Butter
- Spice-rubbed Chicken with Roasted Garlic and Lemons
  - Miso Glazed Chicken
- Baked Chicken with Oregano, Prunes, and Olives
  - Chicken Marsala with Mushrooms
- Chicken with Sun-dried Tomato Cream Sauce
- Coq au Vin (Red Wine-Braised Chicken)

### **PORK OR BEEF** (Select One)

- Pork Tenderloin with Apples and Anise Clove Jus
  - Glazed Five Spice Pork Ribs
  - Pork Loin Roast with Cajun Rub
- Slow Cooked Country Ribs with Paprika Barbeque Sauce
  - Classic Pork Pot Roast
  - Pork Cutlets with Caramelized Onion Jam
  - Pork Loin Stuffed with Chorizo and Spinach
  - Pork Tenderloin with Fig and Rosemary Sauce
    - Osso Buco
    - Swedish Meatballs with Marinara Sauce
    - Winter Beef and Mushroom Stew
  - Roasted Beef Belly with Horseradish Cream
  - Beef Meatball with Paprika and Couscous
  - Anise, Scallion, and Shiitake Braised Beef
- Beef Tenderloin with Caramelized Onions and Mushrooms
  - 8-hour-Braised Beef Short Ribs in Red Wine

### **THE CARVING STATION**

USDA Certified Angus Beef Short Plate



**RICE AND SIDE DISHES** (Select Two)

- Truffle Mashed Potato
- Roasted Vegetables with Herbes Provencal
  - Parmesan Roasted Broccoli
  - Cheddar and Leek Polenta
- Oven Roasted Baby Potatoes with Thyme
  - Warm Potato and Scallion Salad
- Parsley Rice Pilaf - Fragrant Jasmine Rice
  - Mushroom Rice Pilaf(Upgrade = PHP 100/Guest)
- Saffron Basmati with Raisins and Walnuts  
(Upgrade = PHP 150/Guest)

**DESSERTS** (Select Four)

**SOFT AND CHEWY MINI COOKIES**

- Brown Sugar Chocolate Chip
- White Chocolate and Coconut
  - Sesame Butter Cookies
- Dark Chocolate with Sour Cherries
  - Citrus Shortbread

**BROWNIES, BARS, AND BLONDIES**

- Brown Butter Blondies
- Bread Pudding with Salted Caramel
  - Date and Walnut Blondies
- Bittersweet Valrhona Chocolate Brownies

**PANNA COTTA POTS**

- Madagascar Vanilla
  - Salted Caramel
- Wild Berry Compote
  - Espresso

### **MOUSSE AND PUDDING CUPS**

- Rum Raisin Tiramisu
- Black Forest
- Pina Colada
- Lemon Curd and Shortbread
- Honey Vanilla Pound Cake with Lemon Mousse and Raspberries

### **MINI CAKES**

- Chocolate Chip Pavlova with Strawberries
- Cream Cheese Pound Cake with Bittersweet Chocolate Ganache
  - Chocolate Fudge
  - Carrot and Cream Cheese
- Hummingbird and Cream Cheese

### **AUTHENTIC FRENCH MACARONS**

- Bittersweet Chocolate
- Madagascar Vanilla
- Orange Cointreau
  - Cheese
  - Basil
  - Milk Tea
  - Pistachio
- Salted Caramel





## SIGNATURE CLEMENTINE UPGRADES

### SEAFOOD MENU (SELECT ONE)

- Pan-seared Scallops with Lemon Saffron Cream Sauce
  - Prawns with Roasted Garlic Lime Butter and Sea Salt
    - Stir-Fried Prawns with Cumin and Coriander
    - Scallop with Quinoa Tabbouleh and Chili Yuzu Oil
    - Prawns in Tomato Coconut Stew
  - Curry and Mustard Marinated Prawns with Dill Chutney
- PHP 380 per guest plus 10% service charge

### BAR SERVICE

Inclusive of bar staff to pour drinks, extra ice, champagne flutes, wine glasses, whisky lowball glasses, and shot glasses  
Starts at PHP 5,000 plus 10% service charge

### WEDDING CEREMONY STAGING AND STYLING

Inclusive of large ceremony backdrop, bride reveal entrance arch, and 6 to 8 ceremony aisle posts. Fully customizable from layout, colors and style. Starts at PHP 35,000.  
(Fully customized projects need early planning, please call us to set a meeting with the design team)

### STYLED PHOTO BACKDROP WALL

Includes a couples' couch, stage, and floral decorations  
Starts at PHP 10,000

### CHEESE AND CHARCUTERIE TABLE

A styled assortment of French and Italian Cheeses, Italian and Spanish Charcuterie, Crackers, Jams and Chutneys, Nuts, Honey, and Grapes  
PHP 650 per guest plus 10% Service Charge





## CLIENT GUIDELINES

- Our prices are dependent on the number of guests, and additional costs may apply should there be any government-mandated protocols for social gatherings. Our prices and packages may change without prior notice and are also subject to a 10% catering service charge and 15% Out of Town Fee for events outside of Metro Manila
- Additional styling packages can be availed on top of the current package price. Please let us know and we'd be happy to arrange something to suit your event.
- A corresponding fee depending on location shall be added to your package fee for out of town events.
- We request a reservation fee of PHP 10,000 to secure your date of choice. This is non-refundable and non-transferable but deductible from your chosen package fee.
- We require a 50% down payment upon signing of the contract and the 50% balance to be paid one month before the event.
- We accept payments in cash or check. If you are paying in check, please make the check payable to: **THE TUILERIES CONFECTIONS**
- Should you wish to cancel your booked event, a cancellation fee of 20% will be charged if booking is cancelled 7 days before the date of the event, 40% 3-6 days before the date of the event, 60% 2 days before the date of the event, and 100% within 24 hours or on the day of the event.
- Should there be a Venue Corkage Fee, Caterer's Fee, or other miscellaneous fees, the Client agrees to shoulder the corresponding costs.
- The Client understands that the number of guests and staff allowed for the event, as well as its operational hours, and other health protocols are subject to the compliance with the government, IATF, or the corresponding LGU guidelines. The Client agrees that he or she shall not force nor coerce the Company to go against such guidelines. We invite the Client to obtain, scrutinize, and understand all the relevant guidelines, dependent on the event location, and to update the Company about such restrictions so that we may plan ahead for it. The Company reserves the right to refuse to service an event if it goes against the applicable government guidelines.



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CLEMENTINE



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# CLEMENTINE

W E D D I N G S

PLATED DINING SERVICE



## CREATING MODERN, ELEGANT FEASTS FOR MODERN-DAY LOVE STORIES

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<b>Number of Guests</b>	<b>Plated Service Rates</b>
50 Guests	PHP 192,500 ++
80 Guests	PHP 259,200 ++
100 Guests	PHP 294,000 ++
120 Guests	PHP 352,800 ++
150 Guests	PHP 388,500 ++
180 Guests	PHP 466,200 ++
200 Guests	PHP 518,000 ++
250 Guests	PHP 647,500 ++
300 Guests	PHP 777,000 ++

*Our package rates have an added 10% Service Charge and 15% Out of Town Fee, when applicable*



## OUR WEDDING AMENITIES

### DINING

- A complimentary food tasting for you and your fiancé
  - A signature Clementine menu of your choice
  - An elegantly-styled dining set-up with exquisite dinnerware, flatware, and glassware
  - A bottle of sparkling wine for the couple's toast
  - A welcome drink during cocktail hour for your guests
  - A lovely 2-tier bespoke semi-naked wedding cake
- Free-flowing iced tea of your choice (Raspberry, Mandarin Orange, Lemon, Mango, or Strawberry Guava) during banquet service
  - Brewed coffee and tea station
  - Purified water and ice for the drinks
- Uniformed and trained waitstaff to assist you and your guests
  - A dedicated Banquet Manager to assist you in the details of your reception

### STYLING

- Customized centerpieces and to suit your event theme for your VIP table
  - Tastefully arranged floral table pieces for your guest tables
    - Round or rectangular table set-up for 10 guests each
    - Personalized menu cards, table numbers, and candles
  - Dressed tables with your linen of choice (guest tables, VIP tables, cake table, registration table)
    - Couple's couch with basic backdrop
    - Premium Tiffany Chairs for all your guests
    - Cake table

### AMENITY ADD-ONS

- Additional styled guest tables start at PHP 2,000++
  - Styled backdrop starts at PHP 10,000++
  - Supplier meals at PHP 350++ per head

*Our packages are highly customizable to suit your bespoke needs. Please give us a call and we'd be happy to help you craft a tailored menu for your milestone event.*



### **COCKTAIL HOUR**

(Select 3 festive canapés to delight the palate of your guests before the reception)

#### **CROQUETTES**

- Wild Mushroom Risotto Balls
- Tomato and Chorizo Risotto Balls
- Potato, Leek, and Bacon Croquettes
  - Asian Fish Cakes
  - Chive Risotto Cakes

#### **CROSTINIS**

- Caramelized Apple and Cheddar Cheese
- Smoked Salmon with Herbed Cream Cheese
- Buttered Leek, Blue Cheese, and Caramelized Walnuts
- Roasted Mushrooms with Spicy Thai Dressing
  - Sun-dried Tomato Pesto with Tuna
  - Caviar and Egg Shallot Salad

#### **SAVORY CHOUX PUFFS**

- Cheddar and Bechamel
  - Mushroom Truffle
- Sun-dried Tomato and Chorizo
- Tuna and Roasted Bell Pepper

#### **WRAPS AND MINI QUESADILLAS**

- Soft Mexican Tacos
- Black Cherry, Sweet Onion, and Serrano Ham
- Adobo-styled Pork Flakes with Cilantro Mayo
- Chicken, Tomato Jam, and Mozzarella

#### **TARTLETS**

- Quiche Lorraine
- Caramelized Onion
- Roasted Vegetable
- Glazed Pork Barbecue
- Bechamel, Blue Cheese, and Corned Beef
- Goat Cheese Quiche

## **BREAD SERVICE**

Brioche Rolls with Salted Butter or Basil Oil

## **SOUP**

(Select One)

- Roasted Squash with Nutmeg Cream
- Slow-Roasted Tomato Soup with Herbed Croutons
  - Creamy Roasted Broccoli Soup
- Aubergine, Cannellini, and Ricotta Soup
  - Leek and Potato Cream Soup
  - French Onion Soup
  - Shrimp Bisque
- Wild Mushroom Soup with Thyme Oil

## **SALAD**

(Select One)

- Seasonal Farmer's Greens with Orange Slivers, Feta, Walnuts, and Raspberry Vinaigrette
- Waldorf Salad with Apples, Raisins, Walnut, and Citrus Yogurt Dressing
  - Creamy Goat Cheese Panzanella with Oregano Dressing
  - Warm Candied Corn Salad with Basil, Arugula, and Balsamic Vinaigrette
- Bacon, Apple, and Arugula Salad with Blue Cheese and Orange Maple Vinaigrette
- Greek Style Salad with Mesclun, Arugula, Crumbled Feta, Olives, and Balsamic Vinaigrette
- Beets, Toasted Walnuts, Black Pepper, and Goat Cheese Salad and Red Wine Vinaigrette





## **MAIN COURSE**

(Select One)

- Norwegian Salmon Fillet with Balsamic Red Wine Reduction
- Steamed Sole with Oven-Roasted Tomato and Olives
  - Butter Poached Norwegian Salmon with Dill Beurre Blanc
  - Chicken Marsala with Mushrooms
- Baked Chicken with Oregano, Prunes, and Olives
- Chicken with Sun-dried Tomato Cream Sauce
- Pork Tenderloin with Fig and Rosemary Sauce
  - Pork Cutlets with Caramelized Onion Jam
  - Kitayama Wagyu Osso Buco
- USDA Prime Beef Tenderloin with Caramelized Onions and Mushrooms
  - Kitayama Wagyu 8-hour-Braised Beef Short Ribs in Red Wine

## **RICE AND SIDE DISHES**

(Select One)

- Truffle Mashed Potato
- Deconstructed Potato Gratin
- Roasted Vegetables with Herbes Provencal
  - Parmesan Roasted Broccoli
- Oven Roasted Baby Potatoes with Thyme
  - Warm Potato and Scallion Salad
  - Parsley Rice Pilaf
  - Mushroom Rice Pilaf
- Saffron Basmati with Raisins and Walnuts



## **DESSERTS**

(Select Three)

### **SOFT AND CHEWY MINI COOKIES**

- Brown Sugar Chocolate Chip
- White Chocolate and Coconut
  - Sesame Butter Cookies
- Dark Chocolate with Sour Cherries
  - Citrus Shortbread

### **BROWNIES, BARS, AND BLONDIES**

- Brown Butter Blondies
- Bread Pudding with Salted Caramel
  - Date and Walnut Blondies
- Bittersweet Valrhona Chocolate Brownies

### **PANNA COTTA POTS**

- Madagascar Vanilla
  - Salted Caramel
- Wild Berry Compote
  - Espresso

### **MOUSSE AND PUDDING CUPS**

- Rum Raisin Tiramisu
  - Black Forest
  - Pina Colada
- Lemon Curd and Shortbread
- Honey Vanilla Pound Cake with Lemon Mousse and Raspberries

### **MINI CAKES**

- Chocolate Chip Pavlova with Strawberries
  - Cream Cheese Pound Cake with Bittersweet Chocolate Ganache
    - Chocolate Fudge
  - Carrot and Cream Cheese
- Hummingbird and Cream Cheese

## SIGNATURE CLEMENTINE UPGRADES

### SEAFOOD MENU (SELECT ONE)

- Pan-seared Scallops with Lemon Saffron Cream Sauce
  - Prawns with Roasted Garlic Lime Butter and Sea Salt
    - Stir-Fried Prawns with Cumin and Coriander
    - Scallop with Quinoa Tabbouleh and Chili Yuzu Oil
    - Prawns in Tomato Coconut Stew
  - Curry and Mustard Marinated Prawns with Dill Chutney
- PHP 380 per guest plus 10% service charge

### BAR SERVICE

Inclusive of bar staff to pour drinks, extra ice, champagne flutes, wine glasses, whisky lowball glasses, and shot glasses  
Starts at PHP 5,000 plus 10% service charge

### WEDDING CEREMONY STAGING AND STYLING

Inclusive of large ceremony backdrop, bride reveal entrance arch, and 6 to 8 ceremony aisle posts. Fully customizable from layout, colors and style. Starts at PHP 35,000.  
(Fully customized projects need early planning, please call us to set a meeting with the design team)

### STYLED PHOTO BACKDROP WALL

Includes a couples' couch, stage, and floral decorations  
Starts at PHP 10,000

### CHEESE AND CHARCUTERIE TABLE

A styled assortment of French and Italian Cheeses, Italian and Spanish Charcuterie, Crackers, Jams and Chutneys, Nuts, Honey, and Grapes  
PHP 650 per guest plus 10% Service Charge









## CLIENT GUIDELINES

- Our prices are dependent on the number of guests, and additional costs may apply should there be any government-mandated protocols for social gatherings. Our prices and packages may change without prior notice and are also subject to a 10% catering service charge and 15% Out of Town Fee for events outside of Metro Manila
- Additional styling packages can be availed on top of the current package price. Please let us know and we'd be happy to arrange something to suit your event.
- A corresponding fee depending on location shall be added to your package fee for out of town events.
- We request a reservation fee of PHP 10,000 to secure your date of choice. This is non-refundable and non-transferable but deductible from your chosen package fee.
- We require a 50% down payment upon signing of the contract and the 50% balance to be paid one month before the event.
- We accept payments in cash or check. If you are paying in check, please make the check payable to: **THE TUILERIES CONFECTIONS**
- Should you wish to cancel your booked event, a cancellation fee of 20% will be charged if booking is cancelled 7 days before the date of the event, 40% 3-6 days before the date of the event, 60% 2 days before the date of the event, and 100% within 24 hours or on the day of the event.
- Should there be a Venue Corkage Fee, Caterer's Fee, or other miscellaneous fees, the Client agrees to shoulder the corresponding costs.
- The Client understands that the number of guests and staff allowed for the event, as well as its operational hours, and other health protocols are subject to the compliance with the government, IATF, or the corresponding LGU guidelines. The Client agrees that he or she shall not force nor coerce the Company to go against such guidelines. We invite the Client to obtain, scrutinize, and understand all the relevant guidelines, dependent on the event location, and to update the Company about such restrictions so that we may plan ahead for it. The Company reserves the right to refuse to service an event if it goes against the applicable government guidelines.



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