



INTIMATE WEDDINGS
PACKAGE A
Buffet Service

K BY CUNANAN
catering





WEDDINGS Buffet Service

2021 INTIMATE PACKAGE A with DÉCOR

Rates are subject to change without prior notice

20 pax at P53,900	75 pax at P166,500
30 pax at P77,010	100 pax at P211,500
40 pax at P97,800	150 pax at P302,250
50 pax at P116,500	200 pax at P403,000

plus 10% service charge
exclusive of 12% vat

additional P2,445 per head plus 10% service charge; exclusive of 12% vat

2021 INTIMATE PACKAGE A without DÉCOR

Rates are subject to change without prior notice

20 pax at P47,500	75 pax at P139,500
30 pax at P64,500	100 pax at P177,000
40 pax at P82,000	150 pax at P252,750
50 pax at P97,750	200 pax at P337,000

plus 10% service charge
exclusive of 12% vat

additional P2,050 per head plus 10% service charge; exclusive of 12% vat

rates are valid until all forms of government-mandated quarantines are lifted within 2021
out of town fee of P25,000 will apply for events of 20-80 persons outside Metro Manila

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DINING

A set of hors d'oeuvres individually served per guest

Bread service

Soup service

Salad service

FOOD STATIONS

WITH PLEXI GLASS PROTECTORS

4 Main dishes

DESSERT SERVICE

a selection of 2 desserts

Raspberry | vanilla | or house brewed iced tea, free-flowing
Brewed coffee and hot tea

Limited but highly trained service staff to assist and serve you and your family

Pre-set dinnerware

Flatware enclosed in cloth napkins

AMENITIES

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

Well spaced out chairs of 5 persons for every round table

or 8 persons for every 12ft rectangular table

Linen to match your color palette

DÉCOR

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 couple's toast

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MENU

COCKTAIL HOUR

choose three

watermelon and feta cubes, fresh basil

skewered insalata caprese, balsamic mist

fresh vietnamese spring rolls

grilled cheese, tomato soup shots

toasted ciabatta, truffle cream, poached egg

hoisin chicken wrap | hoisin crackling pork wrap

chicken on crisp tortilla, arugula, caramelized onions

seared tuna on crisp tortilla, arugula, caramelized onions

korean soft tacos | hard tacos

spicy tuna tacos

sisig tostada

cheese & chorizo croquetas, pimiento aioli

vigan longanisa, aligue paella croquetas

portobello fries, wasabi cream

vegetable samosa, mango chutney

fried spinach and feta ravioli

crostini with prawn thermidor

pan de sal bruschetta, adobo floss

mini pizza, prosciutto, arugula, truffle oil, sea salt

blinis with smoked salmon

green mango sorbet, bagoong

salmon and tuna aburi -upgrade, P50 per head-

bacon wrapped dates -upgrade, P30 per head-

torched chutoro skewers, corn puree, garlic foam -upgrade, P30 per head-

mini eggs benedict-upgrade, P30 per head-

smoked salmon, toast, ricotta, truffle oil -upgrade, P40 per head-

king fish ceviche, tamarind, pickled beetroot, black parmesan crisp -upgrade, P30 per head-

US Ribeye tataki, horseradish cream salt -upgrade, P110 per head-

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BREAD SERVICE

choose one

Lavash, ciabatta, creamy pesto spread

Fried beignets, kesong puti mousse, red pepper jelly

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SOUP

choose one

Squash

Roasted corn, sour cream, cilantro

Broccoli and cheese

Tomato

Potato and leek

Clam chowder

Puree of pea and bacon

Mushroom soup, truffle oil -upgrade, P50 per head-

Paella soup -upgrade, P100 per head-

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SALAD

choose one

Barbecue chicken salad

Watermelon and feta, citrus dressing

Insalata caprese, orange, walnuts, strawberry vinaigrette

- Upgrade to fresh mozzarella at P70 per head-

Arugula, romaine and sun-dried tomato salad

Romaine, salted egg, cherry tomatoes & cashews in tinapa aioli

Spicy tuyo and orzo salad, arugula, basil, dried cranberries, capers, feta

Mesclun, fig glazed walnuts, feta cheese

Mediterranean salad

Oriental chicken salad

Grilled Caesar salad

Mesclun, grilled guava, raw honey, goat cheese, pine nuts -upgrade, P50 per head-

Melon and prosciutto, blue cheese, raspberry vinaigrette -upgrade, P70 per head-

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MAIN COURSE

choose four main dishes

PASTA OR PAELLA

Mixed seafood pasta, tomatoes and capers

Mixed seafood pasta, chopped fresh tomatoes, pesto drizzle

Spicy tuyo, angel hair

Baked tomato and creamy pesto penne penne

Penne, mushroom, cream, truffle oil

Tinapa and salted egg pasta

Goat cheese and chorizo pasta -upgrade, P80 per head-

Black pasta, grilled prawn, chorizo and chickpea puree,
cucumber and roast pepper salsa -upgrade, P100 per head-

Grana Padano station -upgrade, 120 per head-
truffle oil, fresh mushrooms, Canadian bacon, prosciutto, cracked black pepper
Italian parsley, grilled asparagus

Mixed seafood, chicken & chorizo paella -upgrade, P100 per head-

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FISH

Baked fish in cream, bed of mashed potatoes, slivered almonds
Crusted dory, sweet soy glaze, asparagus, mashed potatoes
Grilled white fish, mango salsa

Seared tuna salpicao with olives, roasted garlic, baby potatoes and french beans
-upgrade, P180 per head-

Seared sesame crusted tuna, wasabi mashed potatoes, balsamic syrup
-upgrade, P180 per head-

Grilled red snapper, mango salsa and coconut cream -upgrade, P210 per head-
Fish Kebab, cilantro lime rice with tzatziki or cucumber-date salsa -upgrade, P250 per head-

Seared sesame crusted salmon, wasabi mashed potatoes, balsamic syrup
-upgrade, P230 per head-

Seared salmon and risotto, white truffle aioli -upgrade, P230 per head-
Baked salmon and shrimp in cream, bed of mashed potatoes, slivered almonds
-upgrade, P230 per head-

Whole salmon station with assorted sauces/condiments -upgrade, P230 per head-
Pan seared salmon, caper cream sauce, squid ink mashed potato -upgrade, P280 per head-

Crusted Sea Bass, sweet soy glaze, asparagus, mashed potatoes -upgrade, P840 per head-
Grilled Sea Bass, mango salsa and coconut cream -upgrade, P840 per head-

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SEAFOOD

Honey nut prawns -upgrade, P200 per head-
Prawn thermidor -upgrade, P200 per head-
Grilled baby prawns, mango salsa and coconut cream -upgrade, P200 per head-
Grilled baby prawns, ratatouille, shaved parmesan -upgrade, P200 per head-

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CHICKEN

Japanese rolled chicken, cheese and leeks
Roast chicken with fennel spice rub, creamed spinach and corn bread
Grilled chicken, tzatziki, mediterranean salad
Chicken roulade, creamed corn, spinach
Chicken al'orange
Chicken satay, peanut sauce, cucumber salad
Roasted rosemary chicken with stuffing, broccoli and cashew salad
-upgrade to Turkey, P7,500 per turkey, good for up to 20 pax-
Grilled chicken kofta, biryani rice, garlic yogurt, hummus
Almond crusted chicken, amaretto cream sauce, truffle mashed potatoes -upgrade, P50 per head-

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PORK

Pork belly, fig and apple compote, potato puree
Pork belly, red chimichurri, creamed corn
Pork roast, chorizo rice
Porchetta, roasted garlic, baby potatoes, green chimichurri -upgrade, P100 per head-

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BEEF

Osso bucco, risotto Milanese
Slow cooked Angus short plate, mashed potato cakes and creamed spinach
Slow cooked Angus short plate, ponzu, truffle butter, onion rings
Slow cooked Angus short plate, cranberry jus, boursin potato puree, balsamic onion confit
Barbecued beef, corn with tarragon butter and baby potatoes OR creamed spinach & corn bread

Lengua with mushrooms -upgrade, P150 per head-
Grilled pepper crusted tenderloin, mashed potato cakes and creamed spinach -upgrade, P250 per head-
Grilled tenderloin, ponzu, truffle butter, onion rings -upgrade, P250 per head-
Grilled tenderloin, cranberry jus, boursin potato puree, balsamic onion confit -upgrade, P250 per head-
Roast US Rib eye, Pedro Ximenez jus, patatas bravas -upgrade, P450 per head-

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DESSERT

choose two

Fresh fruit compote | Grilled fruit kebab, ginger syrup

Panna cotta with mango, kiwi or strawberry | Coffee panna cotta |

Panna cotta with truffle honey -upgrade, P30 per head- |

Goat's milk and goat's cheese panna cotta -upgrade, P50 per head-

Banoffee

Salted caramel pots de creme

Chocolate and hazelnut cannoli

Chocolate mousse, whiskey whipped cream, pretzel cashew crust

Lime and coconut cream pie

Mango and coconut tiramisu

Picatostes with tsokolate

Queso de bola cheesecake

Ube and cheesecake turon

Crepe samurai

Ensaymada pudding, salted egg caramel | Bread pudding with sultanas and cream |

Croissant pudding with almond cream

White chocolate cake | Chocolate cake with salted caramel *

(*choice of only one cake per set of desserts)

Apple crumble with vanilla ice cream |

Picatostes, calamansi curd, vanilla ice cream | Beignet with apple sauce, vanilla ice cream

Flambeed mangoes with vanilla ice cream | Grilled pineapple, rum syrup with vanilla ice cream

Green mango sorbet, bagoong |

Kalamansi yogurt sorbet, kalamansi curd, coconut crumble -upgrade, P50 per head- |

Raspberry and mango sorbet, white chocolate soup -upgrade, P250 per head, min. of 50 pax-



Ice cream cart, choose two flavors -upgrade, 120 per head, minimum of 50 pax-

Milk ice cream and lengua | Malagos dark chocolate, caramel popcorn, salted caramel |

Puree of pea and bacon | Milk tea and boba | Mais con hielo ice cream

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OPTIONS & UPGRADES

WAGYU STATION

Roast wagyu, crostini, foie gras, onion confit, plum sauce
P8,000 plus 10% service charge for 20 pax

KARITELA

Mini cheese and charcuterie boards per table
P1,200 plus 10% service charge each
50 grams Manchego with rosemary honey
50 grams Brie brulee
50 grams Smoked salmon mousse with truffle oil
candied walnuts, olives, grapes

CEREMONY SETUP

Starts at P39,000 plus 10% service charge for 20 pax

OUT OF TOWN FEE

P25,000 for 20 to 80 pax
Plus P5,000 for every additional 50 pax
out of town fee covers up to Tagaytay and Pampanga only

NEXT DAY PICK UP

We encourage for your intimate event to wrap up by 11pm
to ensure our teams head back in time for curfew.
Should you wish to continue celebrations after 11pm,
we can arrange for a next day pick up starting at P5,000.

OTHERS

Kiddie meals, minimum of 5 | Suppliers' meals | Kitchen tent, if necessary
Floral upgrade | Bar service | Disinfection service

*We will be happy to provide menu tasting for you and your fiancé
for a minimal fee of P2,000 per person.*

****Prices are subject to change without prior notice**



CLEMENTINE CATERING CO.

Wedding Packages & Upgrades

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2020-2021 MICRO WEDDING PACKAGE RATES

TABLE-SIDE PLATED SERVICE

Year	20 GUESTS	30 GUESTS
2020-2021	PHP 2,500 ++	PHP 2,300 ++

Our package rates have an added 10% Service Charge and 15% Standard Operational Fee (to cover for the intimate number of guests). An PHP 8,000 Out of Town Fee is also added when applicable for events outside Metro Manila

OUR WEDDING AMENITIES

Congratulations! We are pleased to hear about your engagement. We hope our packages will delight and cater to your needs.

The Clementine Wedding Experience

- A signature Clementine menu of your choice
- A dedicated Banquet Manager to assist you in the details of your reception
- An elegantly-styled dining set-up with exquisite dinnerware, flatware, and glassware
- Customized centerpieces and tastefully arranged floral pieces to suit your event theme
 - Personalized buffet menu cards, table numbers, and candles
 - Dressed tables with your linen of choice
- Uniformed and trained waitstaff to assist you and your guests
 - Premium Tiffany Chairs for all your guests

Love is in the Details

Because this is a most momentous occasion, we have included these just for you:

- A complimentary food tasting for you and your fiancé
- A bottle of sparkling wine for the couple's toast
- 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

Celebrate with Peace of Mind

Your health is our priority, and we have incorporated the following health and wellness protocols for the most important day of your lives:

- We have put additional cleaning measures in place based on international safety standards on top of our current sanitation protocols
- Our team of waitstaff, kitchen staff, styling assistants, and transportation staff have their temperatures checked, and are equipped with surgical masks, vinyl gloves, and face shields during ingress, the event proper, and egress
 - Our team disinfects their hands every 30 minutes
- Our staff will be on hand to help disinfect your guests's hands with alcohol upon entry to the venue
- We will gladly provide a sanitary bag for your guests to put their face masks in during the banquet service
- Your utensils will be cleaned, sanitized, sealed inside a plastic bag, and tucked inside the table linens for added protection

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.

CLEMENTINE MICRO WEDDING FEAST

Table-Side Plated Service

COCKTAIL HOUR

Individual servings of chips and nuts

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 Broccoli 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
- 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 BY THE TUILERIES CONFECTIONS

(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
- 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

***Dessert upgrade*

CLEMENTINE MICRO WEDDING FEAST ***Sit-Down Lunch/Dinner***

Year	20 GUESTS	30 GUESTS
2020-2021	PHP 2,700 ++	PHP 2,500 ++

Our package rates have an added 10% Service Charge and 15% Standard Operational Fee (to cover for the intimate number of guests). An PHP 8,000 Out of Town Fee is also added when applicable for events outside Metro Manila

COCKTAIL HOUR

Personalized servings of Crostini with Caviar and Egg Shallot Spread

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

SORBET (Select One; Upgrade = PHP 100 per guest ++)

Lemon Basil
Raspberry Vanilla
Pineapple Mint
Mango Coconut

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 BY THE TUILERIES CONFECTIONS

(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

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

Crostinis

- Caramelized Apple and Cheddar Cheese
- Smoked Salmon with Herbed Cream Cheese
- Buttered Leek, Blue Cheese, and Caramelized Walnuts
 - 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

Tartlets

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

Starts at PHP 300/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 3,000 plus 10% service charge

STYLED PHOTO WALL STAGE AREA

Includes a couples' couch, stage, and floral decorations

Starts at PHP 10,000

CLIENT GUIDELINES

- Our prices apply to 20-30 guests to comply with the government-mandated limit on social gatherings. Our prices may change without prior notice and are also subject to a 10% catering service charge and 15% Standard Operational Fee to cover for the intimate number of guests.
- 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 of the government, IATF, or the corresponding LGU guidelines. The Client agrees that he or she shall not force or coerce the Company to go against such guidelines. We invite the Client to obtain, scrutinize, and understand all the relevant the 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.

Please don't hesitate to get in touch with us for any inquiries. We would be delighted to hear from you.

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