



by cunanan catering

K BY CUNANAN at MASUNGI RESERVE

WEDDING PACKAGE
BUFFET SERVICE

DINING

cocktail hour

a set of hors d'oeuvres to welcome your guests as soon as they arrive

bread service

at the buffet

soup

salad

4 main dishes

dessert

a selection of 2 deserts

beverage

fresh ginger and pandan iced tea

brewed barako coffee and tarragon tea

DECOR

custom floral centerpieces to suit the mood of your reception

a backdrop and a sofa for the couple's area

tiffany chairs for all your guests

linen to match your color palette

presidential tables with individual menu cards and place cards

candles and table numbers on guest tables

AMENITIES

customer-oriented servers to assist you and your guests

use of flatware, glassware and dinnerware

seated service for up to 2 presidential tables of 12 vip guests

a bottle of sparkling wine for the toast



by curacion catering

MENU

COCKTAIL HOUR

choose three

vigan longganisa and aligue paella croqueta
sisig tostada, fresh labanos, calamansi vinaigrette
green mango sorbet, bagoong
lechon belly wrap, hoisin, cucumber, cilantro
cotton candy, queso de bola cheesecake, truffle oil, sea salt
chicharon, foie mousse, santol jelly —additional P70 per head
coconut meat and avocado ceviche, dayap, kaffir, cilantro —seasonal
ceviche of tanigue, sampaloc vinaigrette, pickled beet root, black parmesan crisp —additional P30 per head

SOUP

choose one

roasted local white corn, sour cream, cilantro
carrot and ginger soup sa gata, infused with kaffir and dayap
kamote and leek soup, whole wheat croutons
paella soup —additional P100 per head

SALAD

choose one

romaine, salted egg, cherry tomatoes & kasuy in tinapa aioli
tuyo and adlai salad, arugula, basil, dried cranberries, capers, feta
mixed greens, grilled guava, candied pili, guava dressing
salad of adlai, tuyo, kesong puti, mixed greens, burong mangga and dried mango

MAINS

choose four

pasta or paella

tinapa and salted egg pasta
seafood, chorizo and chicken paella, served with its broth

seafood

seared tuna salpicao, whole roasted garlic, baby potatoes and french beans —additional P130 per head
grilled red snapper, mango salsa and coconut cream —additional, plus P210 per head
grilled baby prawns, mango salsa and coconut cream —additional, plus P200 per head
seared salmon, adlai risotto, truffle aioli —additional, plus P200 per head
honey and Bicol pili nut prawns —additional, plus P200 per head

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chicken

★★list to follow

pork

lechon belly, fig and bayabas compote, potato puree

lechon belly, red chimichurri, creamed corn

lechon belly, chorizo rice

Beef

slow cooked beef, calamansi-ponzu sauce, truffle butter. served with onion rings and mashed potato cakes

slow cooked beef, balsamic adobo sauce, roasted garlic. served with adlai risotto

DESSERT

choose two

barako coffee panna cotta, kasuy

picatostes, tsokolate

dayap and coconut cream pie

calamansi yogurt sorbet, calamansi curd, coconut crumbs —upgrade, plus P50 per head

mango sorbet, sticky rice, white chocolate soup

queso de bola cheesecake (bruleed or with guava jelly)

ube and cheesecake turon

ensaymada pudding, salted egg caramel

mais con yelo ice cream, caramel popcorn