



CLEMENTINE CATERING CO.

Wedding Packages & Upgrades

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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 deluxe buffet set-up
- 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 (guest tables, VIP tables, cake table, registration table)
 - Plated service for your VIP guests (up to 24 guests)
- Uniformed and trained waitstaff to assist you and your guests
 - Couple's couch with styled backdrop
 - Premium Tiffany Chairs for all your guests
- A 2-tier bespoke naked wedding cake (Select among the following flavours: Cream Cheese, Chocolate, Lemon, Espresso, Orange, and Carrot)

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
 - A welcome drink during cocktail hour for your guests
 - Production meals for 10 of your suppliers
- Free-flowing iced tea of your choice (Raspberry, Mandarin Orange, Lemon, Mango, or Passionfruit) during banquet service
 - Brewed coffee and tea station
 - Purified water and ice for the drinks

MASUNGI GEORESERVE MENU

COCKTAIL HOUR (SELECT 2)

Assorted chips, mini pretzels, red pepper and lemon nuts, and dried fruits
Adobo-styled Pork Flakes Open Quesadilla
Wild Mushroom Risotto Balls
Caviar and Egg Shallot Salad Crostini

BREAD SERVICE

Brioche Rolls with Salted Butter or Basil Oil

SOUP (Select One)

- Roasted Kamote Soup
- Vegetable Minestrone
- Creamy Roasted Broccoli Soup

SALAD (Select One)

- Seasonal Farmer's Greens with Orange Slivers, Feta, Walnuts, and Raspberry Vinaigrette
- Kesong Puti, Mango, Grape, and Walnut Salad with Garlic Anchovy Dressing
 - Kani and Pomelo Salad with Asian Dressing

PASTA (Select One)

- Tinapa and Sun-dried Tomato Aglio Olio
- Penne with Basil Pesto, Mushrooms, and Cream
 - Longganisa and Shiitake Aglio Olio

FISH (Select One)

- Steamed Fish with Spinach Cream Pesto
 - Curry, Pina, and Mint Fish Stew
- Pan-fried Fish with Orange and Lemon Bagna Cauda

CHICKEN (Select One)

- Chicken with Caramelized Patis Glaze
- Baked Chicken with Oregano, Prunes, and Olives
 - Miso Glazed Chicken

PORK OR BEEF (Select One)

- Slow Cooked Country Ribs with Paprika Barbecue Sauce
 - Classic Pork Pot Roast
 - Salpicao Beef Stew

RICE AND SIDE DISHES (Select Two)

- Roasted Vegetables with Herbes Provencal
 - Parmesan Roasted Broccoli
- Warm Potato and Scallion Salad
 - Parsley Rice Pilaf
 - Fragrant Jasmine Rice

DESSERTS BY THE TUILERIES CONFECTIONS (Select two)

Coconut Panna Cotta with Salted Caramel
Lime Poundcake with White Chocolate Ganache
Carrot and Cream Cheese Mini Cake
Barako Coffee Panna Cotta
White Chocolate and Coconut Cookie

SIGNATURE CLEMENTINE UPGRADES

USDA CERTIFIED ANGUS BEEF PRIME RIB CARVING STATION

Mushroom Gravy, Red Wine Jus, Truffle Pate, Oven Roasted Baby Potatoes with Thyme

PHP 695 per guest plus 10% service charge

KITAYAMA WAGYU BEEF PRIME RIB CARVING STATION

Red Wine Jus, Horseradish Cream
PHP 475 per guest plus 10% service charge

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 280++ per guest

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 550 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

MACARON TOWER

Starts at PHP 7,000 for an 8-tier acrylic Macaron Tower with customized shell color and flavors

WEDDING PACKAGE 2

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COCKTAIL HOUR BUFFET

(Select 3 canapés for your bespoke Cocktail Table set-up)

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
 - Caviar and Sour Cream
- Buttered Leek, Blue Cheese, and Caramelized Walnuts
 - Roasted Mushrooms with Spicy Thai Dressing

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
 - Chicken and Mozzarella

Tartlets

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

WEDDING PACKAGE 2

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BREAD SERVICE

Brioche Rolls with Salted Butter or Olive Tapenade

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
 - Tomato and Fennel Soup
 - Pomodoro Bread Soup
- Roasted Sweet Potato Soup with Toasted Curry
 - Leek and Potato Cream Soup
 - French Onion Soup
 - Shrimp Bisque
 - Wild Mushroom 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 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
 - Classic Spaghetti Carbonara
- Orecchiette with Bacon, Lemon and Cream
- Farfalle with Sausage and Roasted Broccoli
 - Linguini Puttanesca
- Spinach, Cream Cheese, and Mushroom Ravioli
- Truffle Cream and Parmesan Angel Hair Pasta

FISH (Select One)

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

WEDDING PACKAGE 2

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CHICKEN (Select One)

- Italian Lemon and Rosemary Chicken
 - Chicken with Teriyaki Sauce
- Sweet Sour Chicken with Golden Raisins and Cherry Tomatoes
 - 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
- Chicken with Sun-dried Tomato Cream Sauce
 - Coq au Vin (Red Wine-Braised Chicken)

PORK (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

BEEF (Select One)

- 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 (Select One)

Roast Beef / Porchetta

General's Lechon (Available upon request as an upgrade)

RICE AND SIDE DISHES (Select Two)

- Potato Gratin
- 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
- Sweet Potato Puree with Brown Butter and Rosemary
 - Parsley Rice Pilaf
 - Fragrant Jasmine Rice
 - Parmesan and White Wine Risotto

DESSERT TABLE BY THE TUILERIES CONFECTIONS

Select 4 desserts for your event-tailored and styled Dessert Table (See Dessert page at the back for choices)

DESSERTS BY THE TUILERIES CONFECTIONS

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

** For Wedding Package 2 only