



by cunanan catering

LUNCH OR DINNER MENU

OUR SERVICE INCLUDES

tables and chairs, dinnerware and glassware, basic floral centerpiece, wait staff, buffet set up

OPTION 1

1 starter, soup or salad
3 main dishes
2 desserts
Carrot rice and steamed rice
Raspberry, vanilla
or house brewed iced tea
10 pax @ P15,100
15 pax @ P22,650
20 pax @ P30,200
25 pax @ P37,750
30 pax @ P43,050
40 pax @ P54,600
50 pax @ P65,000
75 pax @ P82,500
plus 10% service charge
exclusive of 12% vat
additional P1,510 per head
plus 10% service charge
exclusive of 12% vat

OPTION 2

1 starter
1 soup or salad
4 main dishes
2 desserts
Carrot rice and steamed rice
Raspberry, vanilla
or house brewed iced tea
10 pax @ P16,700
15 pax @ P25,050
20 pax @ P33,400
25 pax @ P41,750
30 pax @ P47,700
40 pax @ P60,600
50 pax @ P72,250
75 pax @ P93,375
plus 10% service charge
exclusive of 12% vat
additional P1,670 per head
plus 10% service charge
exclusive of 12% vat

OPTION 3

1 starter
1 soup
1 salad
4 main dishes
3 desserts
Carrot rice and steamed rice
Raspberry, vanilla
or house brewed iced tea
10 pax @ P17,900
15 pax @ P26,850
20 pax @ P35,800
25 pax @ P44,750
30 pax @ P51,150
40 pax @ P65,000
50 pax @ P77,250
75 pax @ P100,875
plus 10% service charge
exclusive of 12% vat
additional P1,790 per head
plus 10% service charge
exclusive of 12% vat



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MENU

COCKTAIL HOUR

*watermelon and feta cubes, fresh basil
skewered insalata caprese, balsamic mist
fresh vietnamese spring rolls
grilled cheese, tomato soup shots
french toast, onion soup
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
thai fish cake
vegetable samosa, mango chutney
fried spinach and feta ravioli
crostini with prawn thermidor
crostini with ratatouille
pan de sal bruschetta, adobo floss
mini pizza, prosciutto, arugula, truffle oil, sea salt
blinis with smoked salmon
green mango sorbet, bagoong*

*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 vinaigrette, pickled beetroot, black parmesan crisp ~upgrade P30 per head~
US Ribeye tataki, horseradish cream salt ~upgrade P110 per head~*



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SOUP

Squash

Roasted corn, sour cream, cilantro

Broccoli and cheese

Carrot and ginger

Tomato

Potato and leek

Clam chowder

Puree of pea and bacon

Mushroom soup, truffle oil ~upgrade, plus P50 per head~

Paella soup ~upgrade, plus P100 per head~

SALAD

Barbecue chicken salad

Watermelon and feta, citrus dressing

Insalata caprese, orange, walnuts, strawberry vinaigrette

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

Salad nicoise, seared fresh tuna, herbed lemon vinaigrette

Mediterranean salad

Oriental chicken salad

Grilled Caesar salad

Shrimp and mango salad, mango dressing ~upgrade, plus P30 per head~

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

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



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MAIN COURSE

PASTA OR PAELLA

Mixed seafood pasta, tomatoes and capers

Mixed seafood pasta, chopped fresh tomatoes, pesto drizzle

Spicy tuyo, angel hair pasta

Baked tomato and creamy pesto penne penne

Penne, mushroom, cream, truffle oil

Goat cheese and chorizo pasta ~upgrade, plus P80 per head~

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

Mixed seafood, chicken & chorizo paella ~upgrade, plus P100 per head~

Squid ink paella ~upgrade, plus P100 per head~

Grana Padano cheese wheel pasta ~upgrade, plus 120 per head~

FISH

Baked fish in cream, bed of mashed potatoes, slivered almonds

Crusted dory, sweet soy glaze, asparagus, mashed potatoes

Salmon fish cakes, mango salsa ~upgrade, plus P50 per head~

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

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

Grilled red snapper, mango salsa and coconut cream ~upgrade, plus P210 per head~

Grilled snapper, ratatouille, shaved parmesan ~upgrade, plus P210 per head~

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

Seared salmon and risotto, white truffle aioli ~upgrade, plus P230 per head~

Baked salmon and shrimp in cream, bed of mashed potatoes, slivered almonds ~upgrade, plus P230 per head~

Whole salmon station with assorted sauces/condiments ~upgrade, plus P230 per head~

Pan seared salmon, caper cream sauce, squid ink mashed potato ~upgrade, plus P280 per head~

Crusted Sea Bass, sweet soy glaze, asparagus, mashed potatoes ~upgrade, plus P840 per head~

Grilled Sea Bass, mango salsa and coconut cream ~upgrade, plus P840 per head~

SEAFOOD

Honey nut prawns ~upgrade, plus P200 per head~

Prawn thermidor ~upgrade, plus P200 per head~

Grilled baby prawns, mango salsa and coconut cream ~upgrade, plus P200 per head~

Grilled baby prawns, ratatouille, shaved parmesan ~upgrade, plus 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
Roasted rosemary chicken with stuffing, broccoli and cashew salad
~upgrade to Turkey, plus P150 per head~
Almond crusted chicken, amaretto cream sauce, truffle mashed potatoes ~upgrade plus P50 per head~

PORK

Pork belly, fig and apple compote, potato puree
Pork belly, red chimichurri, creamed corn
Pork roast, chorizo rice

Crown Roast, chorizo rice stuffing ~upgrade plus P150 per head~
Jamon ~upgrade plus P150 per head~

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
Grilled beef kofta, garlic yogurt and spiced tomato sauce, couscous

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



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DESSERT

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

Apple crumble with vanilla ice cream

Raspberry yogurt sorbet

Mixed fruit compote

Grilled fruit kebab, ginger syrup

Salted caramel pots de creme

Creme brulee

Panna cotta with mango, kiwi or strawberry

Coffee panna cotta

Chocolate and hazelnut cannoli

Chocolate mousse, whiskey whipped cream, pretzel cashew crust

Banoffee

Lime and coconut cream pie

Mango and coconut tiramisu

Strawberry and cream cheese crepes

Crepe samurai

Ensaymada pudding, salted egg caramel

Bread pudding with sultanas and cream

Croissant pudding with almond cream

Picatostes with tsokolate

Queso de bola cheesecake

White chocolate cake cotta ~upgrade, plus P50 per head~

Salted caramel chocolate cake cotta ~upgrade, plus P50 per head~

Panna cotta with truffle honey ~upgrade, plus P30 per head~

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

Kalamansi yogurt sorbet, kalamansi curd, coconut crumble ~upgrade, plus P50 per head~

Raspberry and mango sorbet, white chocolate soup ~as an add on, plus P250 per head, minimum of 50 pax~

BEVERAGE

Raspberry iced tea

Vanilla iced tea

House brewed iced tea

Please note that this package is meant to serve only as a guide to show you what we offer.

If you have something in mind that cannot be found here, please do let us know.



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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
P750 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*

OUT OF TOWN FEE

*P10,000 for 10 to 25 pax
P15,000 for 30 to 75 pax*

NEXT DAY PICK UP

*We encourage for your intimate event to wrap up by 9pm
To ensure our teams head back in time for curfew
Should you wish to continue celebrations after 9pm
we can arrange for next day pick up for P5,000*

xx Prices are subject to change without prior notice xx



CLEMENTINE CATERING CO.

Wedding Packages & Upgrades

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Congratulations! We are pleased to hear about your upcoming festivities. We hope our 2020-2021 packages will delight and cater to your needs.

OUR EVENT AMENITIES

The Clementine Experience

- A Signature Clementine Menu of your choice
- A dedicated Banquet Manager to assist you in the details of your reception
 - Trained and Uniformed waitstaff
 - A fine and polished buffet set up
 - Dressed chairs to complement your event
 - Dressed tables with your linen of choice
- A refined dining set-up with dinnerware, flatware, and glassware

It's all in the Details

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

- Free-flowing iced tea of your choice (Raspberry, Mandarin Orange, Lemon, Mango, or Strawberry Guava) during banquet service
 - Purified water and ice for the drinks

CELEBRATIONS MENU

Year	25 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

Milestone events call for commemorative celebrations, and we'd love to make yours memorable with our flavorful and delightful selections.

COCKTAIL HOUR

Assorted chips, mini pretzels, nuts, and dried fruits

SOUP (Select One)

- Roasted Squash with Nutmeg Cream
- Vegetable Minestrone
- Cream of Carrot
- Crab, Carrot, and Corn Soup
- Roasted Onion Soup with Herbed Croutons

SALAD (Select One)

- Romaine Lettuce, Corn, Carrots, Kani, and Sesame Dressing
- Classic Caesar Salad
- Mesclun Greens, Cashew, Carrots, and Honey Lime Dressing
- Waldorf Salad with Apples, Raisins, Walnut, and Citrus Yogurt Dressing

CHICKEN (Select One)

- Chicken and Vegetable Casserole
- Parmesan-Breaded Chicken with Tomato Sauce
- Chicken Fillet with Tarragon Cream Sauce
- Italian Lemon and Rosemary Chicken
- Chicken with Teriyaki Sauce
- Miso Glazed Chicken
- Baked Chicken with Oregano, Prunes, and Olives

PORK OR BEEF (Select One)

- Pork Loin with Apples and Anise Clove Jus
- Slow Cooked Country Ribs
- Glazed Five Spice Pork Ribs
- Swedish Meatballs with Marinara Sauce
- Roasted Beef Belly with Horseradish Cream
- Salisbury Steak with Gravy

- Beef Pot Roast
- Greek-Style Meatballs with Spiced Garlic Yogurt

FISH (Select One)

- Parmesan-Crusted Fish Fillet with Sundried Tomato Cream Sauce
 - Baked Fish with Spinach Pesto Cream Sauce
- Steamed Fish with Oven-Roasted Tomato and Olives
 - Sweet and Sour Fish
- Baked Fish with Mexican Lemon Parsley Salsa
- Cobbler Fish Steaks with Lemon Butter Glaze
 - Pineapple Curry Fish Stew

RICE AND SIDE DISHES (Select One)

- Fragrant White Rice
- Ham and Pineapple Fried Rice
- Soy Garlic and Carrot Fried Rice
- Roasted Vegetables with Herbes Provencal
 - Warm Potato and Leek Salad

DESSERT (Select One)

MINI CAKES AND BROWNIES

- Cashew Nut Brownies
- Banana Cake Petit Fours
- Mocha Chiffon Petit Fours
- Coconut Custard Macarons
- Orange Cinnamon Bread Pudding with Salted Caramel
 - Date and Walnut Blondies
- Cream Cheese Poundcake with Bittersweet Chocolate Ganache
 - Carrot and Cream Cheese Mini Cake

SOFT AND CHEWY MINI COOKIES

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

ICED TEA (Select One)

- Raspberry
- Mandarin Orange
 - Lemon
 - Mango
- Strawberry Guava

SIGNATURE CLEMENTINE UPGRADES

USDA CERTIFIED ANGUS BEEF PRIME RIB CARVING STATION

Mushroom Gravy, Red Wine Jus, Truffle Pate
PHP 695 per guest plus 10% service charge

KITAYAMA WAGYU BEEF PRIME RIB CARVING STATION

PHP 475 per guest plus 10% service charge

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

CLIENT GUIDELINES

- 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, or other miscellaneous fees, the client agrees to shoulder the corresponding costs.

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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