

Debut Package

Buffet Package

Amenities included:

- Free use of our function room for 5 hours
- One night room accommodation in our Captain's Cabin suite room
- Torch parade during the entrance or ceremony proper
- 3-Layered birthday cake
- 18 Candles
- 18 Roses
- Fully dressed up tables and chairs with ribbons on desired motif
- Complete catering utensils
- Personalized backdrop (5x7 tarpaulin)
- Lobby announcement board
- Physical arrangement
- Bouquet of flowers for the debutant
- Fresh floral centerpiece for individual tables
- Place cards for the sponsors at the presidential table
- Menu cards
- Table numbers
- Sound system
- Microphones
- Podium
- Guest book or signature frame
- Courteous waiters and food attendants

Other Charges:

- | | |
|------------------------------|--|
| • Exceeding Hour | Php 3,000.00/hour |
| • LCD | Php 2,000.00/each |
| • Mobile | Php 6,000.00 |
| • Lechon | Php 6,000.00 – 8 kilos
Php 6,500.00 – 10 kilos
Php 7,000.00 – 12 kilos |
| • Flower Arrangement Upgrade | Php 5,000.00 – up |
| • Wine Corkage | Php 150/btl in excess of 5 btl |
| • Beer Corkage | Php 250.00/case |
| • Lechon Corkage | Php 500.00/lechon |

Mode of Payment:

1. The CLIENT shall be billed in accordance with the minimum number of persons finally contracted notwithstanding under attendance or in case of non-appearance of the CLIENT. However, should the attendance be more than the minimum number stipulated, the CLIENT shall be billed per cover or at actual number of attendees.
2. The CLIENT shall pay a non-refundable reservation fee of at least Php 5,000 upon confirmation of the function. The CLIENT further agrees that the down payment of thirty percent (30%) shall be paid one (1) month or thirty (30) days after, forty percent (40%) upon signing of the contract, and full payment two (2) weeks before the function date.
3. The CLIENT shall pay all incidental charges in full on the day of the function.

Casa Marinero

Catering Services



Located at the historic Walled City of Intramuros, just across the world-acclaimed San Agustin Church and a few steps away from the Manila Cathedral, is **CASA MARINERO**, your port of call to a spectacular and a one of a kind banquet experience.

CASA MARINERO boasts of well appointed function rooms of different sizes to suit your requirements. Each room is equipped with a multimedia projector and wide screen plus digitally surround audio facilities, allowing for optimal auditory results.

Enjoy being attended to by our professional staff schooled in the arts of service -- courteous, with an eye for detail, always with a personal desire to make your voyage with us a memorable one.

Make your special occasions even more special with us at the helm. From birthdays to weddings, christenings, debuts, corporate functions / seminars to soirees and other celebrations, allow us to lend some splendid culinary air to your affair befitting a six-star cruise experience



BUFFET PACKAGE RATE

Package A (Sets I – II)

- Php 800.00/person for a minimum of 100 persons + 10% SC
- Php 725.00/person for a minimum of 200 persons + 10% SC

Package B (Sets III & IV)

- Php 850.00/person for a minimum of 100 persons + 10% SC
- Php 775.00/person for a minimum of 200 persons + 10% SC

Package C (Sets V & VI)

- Php 900.00/person for a minimum of 100 persons + 10% SC
- Php 825.00/person for a minimum of 200 persons + 10% SC

Package D (Sets VII - IX)

- Php 975.00/person for a minimum of 100 persons + 10% SC
- Php 900.00/person for a minimum of 200 persons + 10% SC

Casa Marinero

Catering Services

Package A (Sets I – II)

- Php 800.00/person for a minimum of 100 persons + 10% SC
- Php 725.00/person for a minimum of 200 persons + 10% SC

SET I

ON THE TABLES
Nuts & Chips

SOUP
Cream of Pumpkin Soup

SALAD BAR
Mesclun of Seasonal Garden Greens

MAIN COURSE
Tuna Steak with Lots of Onions
Chicken Cordon Bleu
Roastbeef with Mushroom-Tarragon Sauce

VEGETABLES
Steamed Highland Vegetables

RICE
Steamed Rice

DESSERTS
Fruit Salad

DRINKS
Choice of:
Iced Tea or Assorted Juices or Assorted Softdrinks (One Round Only)

SET II

ON THE TABLES
Nuts & Chips

SOUP
Seafood Chowder

SALAD BAR
Mesclun of Seasonal Garden Greens

MAIN COURSE
Grilled Blue Marlin with Lemon Butter Sauce
The Captain's Rotisserie Chicken
Barbecued Pork Spareribs

VEGETABLES
Garlic Broccoli, Cauli, Carrots & Chayote

RICE
Steamed Rice

DESSERTS
Assorted Brownies & Cakes

DRINKS
Choice of:
Iced Tea or Assorted Juices or Assorted Softdrinks (One Round Only)

Casa Marinero

Catering Services

Package B (Sets III & IV)

- Php 850.00/person for a minimum of 100 persons + 10% SC
- Php 775.00/person for a minimum of 200 persons + 10% SC

SET III

ON THE TABLES

Nuts & Chips

SOUP

Cream of Three Mushrooms Soup

SALAD BAR

Mesclun of Seasonal Garden Greens

MAIN COURSE

Grilled Tanigue with Mango Salsa

Chicken Teriyaki

Rotisserie Pork with Greenpeppercorn Sauce

Beef Burgundy in Red Wine Reduction

VEGETABLES

Marbled Potatoes and Glazed Vegetables

RICE

Steamed Rice

DESSERTS

Fresh Fruits in Season

DRINKS

Choice of:

Iced Tea or Assorted Juices or Assorted Softdrinks (One Round Only)

SET IV (FILIPINO BUFFET)

ON THE TABLES

Mani at Sitserya

SOUP

Chicken Sotanghon Minestrone

SALAD BAR

Mga Ensaladang Pinoy

MAIN COURSE

Relyenong Bangus

Casa Marinero Chicken Inasal

Crispy Binagoongang Liempo

Kare-kare

VEGETABLES

Pakbet Ilokano

RICE

Kanin sa Pandan

DESSERTS

Buco Pandan Crème Salad

DRINKS

Choice of:

Iced Tea or Assorted Juices or Assorted Softdrinks (One Round Only)

General Luna cor. Sta Potenciana Sts., Intramuros, Manila

Phone: (632) 527-2261 or (632) 908-4972 to 73

Fax: (632) 527-2234 or (632) 527-2264

Website: www.casamarinero.com

Casa Marinero

Catering Services

Package C (Sets V & VI)

- Php 900.00/person for a minimum of 100 persons + 10% SC
- Php 825.00/person for a minimum of 200 persons + 10% SC

SET V

ON THE TABLES

Nuts & Chips

SOUP

Clam Chowder

SALAD BAR

Mesclun of Seasonal Garden Greens
Chicken Macaroni Salad

MAIN COURSE

Spicy Squid
Seared Salmon with White Herb Sauce
Pan-fried Chicken Fillet with Mango-
Cilantro Sauce
Grilled Pork Medallions with Garlic Sauce
Lengua with Mushroom Sauce

PASTA WITH 2 SAUCES:

Bolognese & Carbonara

VEGETABLES

Asparagus Tips & Glazed Carrots

RICE

Steamed Rice

DESSERTS

Assorted Brownies & Cakes
Fruit Salad

DRINKS

Choice of:
Iced Tea or Assorted Juices or Assorted
Softdrinks (One Round Only)

SET VI

ON THE TABLES

Nuts & Chips

SOUP

Cream of Chicken & Asparagus Soup

SALAD BAR

Mesclun of Seasonal Garden Greens
Potato Salad with Bacon Bits

MAIN COURSE

Calamares Frito
Lapu-lapu Meuniere
BBQ Chicken
Tonkatsu
Beef Stroganoff

PASTA WITH 2 SAUCES:

Bolognese & Carbonara

VEGETABLES

Sauteed Vegetables with Rosemary and
Cashew

RICE

Steamed Rice

DESSERTS

Apple Crumble
Fresh Fruits in Season

DRINKS

Choice of:
Iced Tea or Assorted Juices or Assorted
Softdrinks (One Round Only)

Casa Marinero

Catering Services

Package D (Sets VII - IX)

- Php 975.00/person for a minimum of 100 persons + 10% SC
- Php 900.00/person for a minimum of 200 persons + 10% SC

SET VII

ON THE TABLES

Nuts & Chips

SOUP

Cream of Pumpkin Soup

SALAD

Mesclun of Seasonal Garden Greens

Caesar's Salad

Vegetable Crudite

MAIN COURSE

Calamares Fritos

Searred Salmon with White Herb Sauce

Chicken Teriyaki

Barbecued Pork Spareribs

Roastbeef with Mushroom-Tarragon Sauce

PASTA WITH 2 SAUCES:

Bolognese & Carbonara

VEGETABLES

Marbled Potatoes & Glazed Vegetables

RICE

Steamed Rice

DESSERTS

Assorted Brownies and Cakes

Crème Brulee / Panna Cotta in Shot Glass

Fresh Fruits in Season

DRINKS

Choice of:

Iced Tea or Assorted Juices or Assorted

Softdrinks (One Round Only)

SET VIII (FILIPINO BUFFET)

ON THE TABLES

Nuts & Chips

SOUP

Pancit Molo

SALAD

Mangga at Bagoong

Labanos Salad

Seaweed Salad

MAIN COURSE

Inihaw na Binusog na Pusit

Sinugba na Tanigue

Casa Marinero Chicken Inasal

Twice-Cooked Pork Adobo

Lengua with Mushroom Sauce

NOODLES

Sotanghon Espesyal

VEGETABLES

Pinakbet

RICE

Steamed Rice

DESSERTS

Buco Pandan Crème Salad

Samu't Saring Kakanin

Sari-saring Sariwang Prutas na

Napapanahon

DRINKS

Choice of:

Iced Tea or Assorted Juices or Assorted

Softdrinks (One Round Only)

Casa Marinero

Catering Services

SET IX (JAPANESE BUFFET)

ON THE TABLES

Nuts & Chips

SOUP

Dobin Shiru (Japanese Seafood Soup)

SALAD

Namayasai (Mixed Green Salad)

Kani Salad

Wakame Salad

MAIN COURSE

Shrimp and Vegetable Tempura

Saba Yakimono

Chicken Yakitori

Tonkatsu

Beef Teriyaki

NOODLES

Yaki Udon with Seafood and Vegetables

VEGETABLES

Beansprouts with Carrots, Tofu, and Sesame Seeds

RICE

Steamed Rice

DESSERTS

Tiramisu

Coffee Jelly Shots

Fruits Moriawase

DRINKS

Choice of:

Iced Tea or Assorted Juices or Assorted Softdrinks (One Round Only)



Event Coordination

We are in the business of making you happy. We turn your vision of the perfect moment into a reality.

Allow us to lend our artful and professional expertise in planning and coordination of your event, may it be weddings, debuts, corporate functions, and the like. Our highly competent and multi-talented coordinators, service engineers, and personnel will ensure total quality management of your affair suited to your requirements and preferences to exceed your expectations.

Full Event Coordination

Php 45,000.00

We provide complete assistance from conceptualization, management and implementation to execution of your requirements. Full preparation includes the following:

- Over-all planning and event management from start to finish.
- Coordination of the necessary arrangements with the venues chosen.
- Sourcing out the most qualified suppliers and coordinating with them based on your budget and preferences such as:
 - Catering Services
 - Couturier
 - Documentation (videography & photography)
 - Florist
 - Transportation
 - Technical support for sounds and light requirements
 - Professional entertainment talents (emcee/ musicians/ singers/ dancers/ etc.)
 - Cake, Invitations, Missalettes, Souvenirs, Hair & Make-up, etc.
- Reviewing details of documents and contracts with vendors.
- Unlimited consultation on event details.
- Full assistance of "On-the-Day Event Coordination".

Partial Event Coordination

Php 30,000.00

We will enhance and fine-tune the concept that is approximately 50% accomplished by the client. This includes "On-the-Day Event Coordination".

On-the-Day Event Coordination

Php 15,000.00

We will work very closely with you to ensure that all instructions are followed and that all suppliers comply with their corresponding commitments after you have sourced and booked your suppliers. Services include:

- Briefing with suppliers and participants
- Program and time / schedule management; gift and guest registration management; guest seating plan; leftover food management; suppliers' payment management.