



WEDDING BUFFET MENU A

Starters & Small Plates:

Spanakopita
Hummus

Soup:

Clear Chicken Asparagus Soup

Chicken stock, chicken bits, asparagus, carrots, snow peas, Bagiau pechay.

Salad Bar:

Mesclun Greens

Served with honey mustard, & mango mint vinaigrette

Russian Salad

A creamy, flavorful salad made with diced cooked potatoes, sugar beets, carrots and pickles. Bound together with mayonnaise.

Main Dishes:

Crostini Riva

Smoked salmon with mozzarella and asparagus.

Beef Mechado

Beef stew with soy sauce and lime

Lechon Kawali

Pork belly seasoned with salt and pepper, deep-fried to juicy perfection.

Red Cooked Chicken

Braised chicken with soy, sugar, star anise, cinnamon.

Lumpia Fresca

Fresh spring rolls with heart of coconut and garlic.

Pancit Bam-I

A classic Cebu base glass noodle dish with meats and vegetables.

Steamed Pandan Rice

Aromatic steamed pandan rice

Desserts:

Guinataang Mais

Crème Puff

Coffee Jello with Tapioca

Taisan

Fresh Fruit Platter

Pandan Iced Tea

WEDDING BUFFET MENU B

Starters & Small Plates

Bacon Asparagus
Pinsec Prito
Paella Balls

Soup:

Tomato Basil Soup

Fresh tomato purée, pesto, olive oil, garlic & onion

Salad Bar:

Assorted Lettuces

Tomato, Pepino, Jincama, Rabano, served with Raspberry, Lychee, Guyabano Vinaigrette and Caesar's Dressing

Chicken Potato Apple Salad

Tender chicken diced potatoes, and crisp apples toast in a creamy dressing.

Main Dishes:

Prawns Thermidore

Asado de Carajay

Tender beef cooked in a rich, savory sauce made w/ spices, creating a flavorful Filipino, Spanish stew.

Roast Pork with Yam

Pork loin with yam, cooked in orange sauce, soy sauce, sugar, orange juice, pineapple juice, butter and sweet potato.

Lemon Peppered Chicken

with mango Salsa

Stir-Fried Vegetables

Fried Lumpiang Batangas

with Spicy Vinaigrette

Creamy Pasta with Porcini

Al dente pasta enveloped in a luscious cream sauce, infused with the earthy, aromatic flavor of porcini

Arroz ala Cristina

Desserts:

Brazo de Mercedes

Leche Flan

Macaroons

Sweet Cassava with Tapioca

Fresh Fruit Platter

Freshly Squeezed Lemonade

WEDDING AMENITIES

Basic Inclusions

- Use of the venue for reception (4–6 hours)
 - Buffet menu with one round drinks
- Dressed tables and banquet chairs with ribbons
 - Floral centerpieces for each guest table
- Presidential table setup with premium floral arrangement
- Use of LED screen for video or photo presentation for 2 hours
 - Basic sound system with microphones
 - Entrance or grand walk effect fog machine
 - Background music during reception
- Wedding cake (1 to 3 tiers, depending of choice)
 - Free food tasting for 2 persons
 - Wedding ring cushion
 - Arrhae pillow
 - Bridal car with flowers
 - Wine for toasting ceremony
 - Dressing room for the bride
- Guest registration table with guest book and pen

Optional Upgrade

- Floral arch or backdrop for couple's area
 - Red carpet entrance
- Entrance floral arrangements or aisle décor
- Themed venue styling or motif coordination
 - Ceiling draping and lighting effects
 - Emcee or program host
- Entrance or grand walk effect fog machine
 - Basic lighting and sound system
 - String quartet

WEDDING

SET PACKAGE	PER PERSON	MIN. 50	MIN. 150
MENU A	P 1,850	P 142, 500	P 327, 500
MENU B	P 2,550	P 177,500	P 432,500

- A non-refundable reservation fee of P 15, 000.00 is required upon confirmation of the function date.
 - Fifty percent (50%) at least a month before the actual event.
 - Full payment must be done a week before the actual event.
 - Prices are subject to change without prior notice.

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