

Amenities included in the package:

1. Floral centerpiece for each guest's table
2. Buffet table with elegant skirting following your motif
3. Tables with floor length embroidered mantel or lace runner
4. Complete silver wares, glass wares and flatware
5. Roll top chafing dishes
6. Waiters and food attendants in uniform
7. Ice for the drinks and purified drinking water
8. Menu Tags

Additional amenities (optional):

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| 1. Lechon | - | Php 12,800- up |
| 2. 3 Layered Fondant Cake/Satellite Cake | - | Php 4,000 |
| 3. Explosive Couch Mobile Bar | - | Php 150.00/head + 12% vat per head |

1. One aesthetically designed portable bar with complete bar set-up
2. One or more bartenders (depending on the number of guests)
3. All liquors and liqueurs needed to complete all your beverage needs
4. Cocktails – 22 choices of alcoholic beverage
5. Mocktails- 4 choices of non alcoholic beverages
6. Shooters- exploding orgasm, blow job, mind exploder and master exploder
7. Free flowing of drinks for 3 hours

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| 4. Basic Sound System | - | Php 5,500 |
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1. 2 Unit Mid- High Speaker w/ Stand
2. 1 Set of Processor Rock
3. 2 Compact Bass
4. 1 Unit Audio Mixer
5. 4 pcs. Microphone Stand
6. 2 Units of Power Amplifier
7. 1 pc. Microphone (for additional microphone Php 1,000/ mic)
8. 2 Unit CD Player

Mode of payment

- Customer is required to pay P 10,000.00 reservation fee for the first 100 guests to Hizon's Restaurant and Catering Services Inc. upon confirmation of the transaction. Reservation fee and Deposit are non refundable. The contract will be served on the following working days
- 25 % two months after reservation
- 50% 4 months before the function date
- The balance of 25% of the contract price shall be paid 15 working days before the day of the function less the reservation fee made to Hizon's Catering Services Inc. Delay or failure of the customer to pay the balance of the contract price before the function date shall give the caterer the option to rescind the contract without incurring any liability from the customer or impose penalty charges commensurate to the damage cause by the virtue of delay.

Terms and Conditions

- We advise all clients to pay through check form or manger's check if possible, payable to ***Hizon's Restaurant and Catering Services Inc.***
- However cash may be received in our office at 22 Renowned Lane Sanville Subdivision, Project 6, Quezon City. Client may also pay through bank transaction. The following bank details are as follows: Account Name: Hizon's Restaurant and Catering Services, Inc. **Account Number: 183-3-183-530055. Bank: Metrobank Visayas Ave. Branch. Client must provide Hizon's a copy of the deposit slip. Always ask for receipt.**
- It is important to the caterer be given a copy of the party program, venue location sketch, necessary entrance permits and the like that will affect a smooth flow of schedule. You may fax to 925-0107 or hand it to office during finalization of the contract.
- Venue miscellaneous paper works such as getting of permits and the like are not part of the catering contract. Possible miscellaneous charges such as venue percentages, guarantee bonds and other unforeseen extra charges such as venue overtime and damages are chargeable to the client, who rented the venue.

Buffet Menu for Lunch and Dinner

Entrée

Beef Teppanyaki with Asian Vegetables and Crispy Beef Rice

Sliced beef sautéed with mungo sprouts, red and green bell pepper served with rice

Chicken Alexander

Chicken, aromatic vegetables, chestnuts, Italian sausages and Spanish chorizo baked in a rich cream sauce topped with a puffed pastry crust

Panko Crusted Fish Fillet with Honey Mustard Sauce

White fish fillet coated with bread crumbs, served with honey mustard sauce

Buttered Vegetables

Sautéed carrots, mushrooms, corn, chayote in butter

Steamed Rice

Pasta

Penne Neopolitana

Italian pasta sauce of tomatoes, oregano and bay leaves

Dessert

Sunken Island

Drinks

Iced Tea (refillable)

***P 550.00 + 10% Service Charge + 12% evat
(50pax minimum)***

Buffet Menu for Lunch and Dinner

Entree

Oriental Pork Barbecue

Roasted Chicken

Panko crusted Fish Fillet with Tomato Walnut

Lumpiang Hubad

Classic lumpia sariwa with peanut sauce without the wrapper

Steamed Rice

Pasta

Fettuccine Carbonara

Fettuccine pasta with button mushrooms and ham in a Parmesan cream sauce

Dessert

Vanilla Crème Brulee

Flavorful custard sealed with burnt sugar

Drinks

Soda (refillable)

***P 550.00 + 10% Service Charge + 12% evat
(50pax minimum)***

Buffet Menu for Lunch and Dinner

Entree

Kansas Style Braised Pork Barbecue

Stew Chicken in Red Wine Sauce

Pan Seared Fish Fillet Lemon Dill Sauce

Buttered Vegetable

Steamed Rice

Pasta

Pasta Primavera

Dessert

Peach Egg Tart

Baked Egg Custard on a thin pastry crust topped with peaches

Drinks

Iced Tea and Soda (*refillable*)

***P 550.00 + 10% Service Charge + 12% evat
(50pax minimum)***

Buffet Menu for Lunch and Dinner

Soup

Roasted Pumpkin Soup
Creamed blended fresh pumpkin

Salad

Peach Mango Salad

Entree

Beef Callos

Chicken Tomato Stew

Steamed Fish with Ginger and Leeks

Vegetable Royale

Steamed Rice

Pasta

Shrimp Étouffée

Dessert

Mango Vanilla Pannacotta

Vanilla flavored pannacotta topped with fresh mango slices

Flourless Chocolate Cake

Aerated chocolate custard topped with whipped cream and chocolate powder

Drinks

Iced Tea and Soda (*refillable*)

***P 610.00 + 10% Service Charge + 12% evat
(50pax minimum)***

Buffet Menu for Lunch and Dinner

Soup

Seafood Jambalaya

Salad

Thai Catfish and Pomelo Salad

Entree

Apple Braised Pork Belly

Chicken Alexander

Chicken, aromatic vegetables, chestnuts, Italian sausages and Spanish chorizo baked in a rich cream sauce topped with a puffed pastry crust

Fish Fillet with Sweet and Sour Mango Salsa

Oriental Vegetable Stir Fry

Steamed Rice

Pasta

Classic Baked Lasagna

A harmony of savory meat sauce and premium lasagna baked with mozzarella cheese

Dessert

Praline Profiterole

Cream puff filled with hazelnut pastry cream, drizzled with dark belgian chocolate

Mango Pandan Pannacotta

Pandan flavored pannacotta topped with coconut cream and fresh mango

Drinks

Iced Tea and Soda (refillable)

***P 610.00 + 10% Service Charge + 12% evat
(50pax minimum)***

Buffet Menu for Lunch and Dinner

Hors d'Oeuvres

Smoked Tanigue with Mango Tarragon Salsa
Shrimp and Tinapa Cake
Bruschetta Al Fungi

Soup

Salmon Miso Soup

Salad

Tempura Salad

Entrée

Kansas Style Braised Pork Barbecue

Chicken Sambal

Our version of the Malay dish, stir fried chicken in sweet chili based sauce

Fish Au Grantin

Vegetable Terrine

Carving Station

Slow Roasted US Beef served with Classic Mushroom Gravy
and Hickory Smoked Barbecue Sauce

Steamed Rice and Crispy Beef Rice

Pasta

Hizon's Pasta Bar

Noodles: Fettuccine and Penne

Sauces: Neopolitana and Carbonara

Dessert

Cinnamon Roll

Rainbow Pannacotta

Choco Lava with dippings (*marshmallows, pineapple, apple, banana*)

Drinks

Iced Tea and Soda (*refillable*)

***P 740.00 + 10% Service Charge + 12% evat
(50pax minimum)***

Buffet Menu for Lunch and Dinner

Hors d'Oeuvres

Camarones Tostada
Curried Fish in Cucumber Cups
Caramelized Onion Canapè

Soup

Truffled Four Mushroom Soup
Combination of shitake, button and truffle mushrooms with a mix of truffle oil

Salad

Tuna Niçoise Salad

Entrée

Beef Salpicado

Salt and Pepper Pork Ribs

Chicken Teriyaki

Seafood Tempura

Sauteed Seaweed and Bean Sprout

Steamed Rice and Shitake Mushroom Rice

Pasta

Hizon's Pasta Bar

Noodles: Fettuccine and Penne

Sauces: Neopolitana and Seafood Cream

Desserts

Deconstructed Apple Pie

Baked Blueberry Cheesecake

Choco Lava with dippings (*marshmallows, pineapple, apple, banana*)

Drinks

Iced Tea and Soda (*refillable*)

***P 740.00 + 10% Service Charge + 12% evat
(50pax minimum)***