



HOTEL LA VISTA

BY GROTTTO VISTA

# EVENTS

## PACKAGES

## INCLUSIONS

**Minimum of 25pax**

**3-4 hours use of venue**

**Set Menu**

**Waiters in uniform**

**Basic Catering Set-up**

**Venue Decoration** | Artificial Flowers, Basic Stage & Backdrop

**Tables & Tiffany Chairs w/ Centerpiece**

**In-house soundsystem & DJ** | Speaker & Microphones

**Complimentary Room** | Vida Room Set II-IV

*\*Less than 25pax – additional Php 10,000*

**Upon Request**

*\*Subject to availability*

**Projector**

**Table Numbers**

**Name cards for head table / VIP table**

# LUNCH/DINNER BUFFET

## SET I

PHP 890 per person

### BREAD BASKET

FOUR KINDS OF BREAD

### APPETIZERS

#### BAKED BUFFALO CHICKEN WINGS

Celery sticks, creamy cheese sauce

#### CAESAR SALAD

Anchovies, croutons, parmesan

#### DEVEILED EGGS

Yellow mustard & mayonnaise

### SOUP

#### SEAFOOD CHOWDER

Mixed seafood & smoked bacon

### MAINS

#### GRILLED SPANISH MACKAREL

Butter, Lemon

#### BEEF STROGANOFF CASSEROLE

Olive oil, ground beef, egg noodles, parsley

#### ROSEMARY CHICKEN

Olive oil, rosemary, potatoes

#### MIXED BUTTERED VEGETABLES

Butter, olive oil, garlic

#### RICE

Mushroom, green peas, turmeric powder

### DESSERT

#### TROPICAL FRESH FRUITS

Fresh fruits in season

#### CHOCOLATE MOUSSE

Semi-sweet chocolate

#### MANGO PUDDING

Mangoes, evaporated milk, sugar

## SET II

PHP 988 per person

### BREAD BASKET

FOUR KINDS OF BREAD

### APPETIZERS

#### FRIED LUMPIANG TOGE

Bean sprouts, spicy vinegar

#### KINILAW NA TUNA

Chilli, ginger, onion, radish vinegar

#### SWEET POTATO TOPI ENSALADA

White onion, tomato, red bell peppers, calamansi, shrimp paste

### SOUP

#### CREAM OF PUMPKIN

Pumpkin puree, onion, garlic, chicken broth

### MAINS

#### CRISPY PORK EXPRESS

Shrimp paste, chilli, string beans, coconut milk

#### TAMARIND ROASTED CHICKEN

Garlic, chilli, lemon grass, soy sauce

#### LAPU-LAPU ESCABECHE

Carrots, ginger, tomatoes

#### MIXED VEGETABLE STIR FRY

Oyster sauce, sesame oil

#### PANDAN RICE

Pandan leaves, salt

### DESSERT

#### TROPICAL FRESH FRUITS

Fresh fruits in season

#### LECHE FLAN

Caramel custard

#### MANGO SAGO

Mangoes, sago pearls, condense milk

*\*All Menus come with bottomless Iced Tea .*

*\*Prices are subject to change without prior notice.*

*\*Subject to 10% service charge.*

# LUNCH/DINNER BUFFET

## SET III

PHP 1,168 per person

### BREAD BASKET

FOUR KINDS OF BREAD

### APPETIZERS

#### MIXED VEGETABLE OKOY

Shrimp, squash, sweet potato, spicy vinegar dip

#### DINAKDAKAN

Pork, liver, chilli, onion, mayonnaise, calamansi, ginger

#### VEGETABLE STICK

Cucumber, carrots, turnip, spicy vinegar

### SOUP

#### SINIGANG NA SALMON BELLY

Tamarind soup, tomato, radish, string beans

### MAINS

#### PORK BAGNET

Spicy vinegar, liver sauce, pickled papaya

#### SEAFOOD KARE-KARE

Squid, shrimp, mussels, vegetable, peanut sauce

#### GISING-GISING

String beans, chilli, shrimp paste, coconut milk

#### BEEF MACHADO

Tomatoes, potato, lemon

#### GARLIC ALIGUE FRIED RICE

Fried garlic, spring onion, crabstick

### DESSERT

#### TROPICAL FRESH FRUITS

Fresh fruits in season

#### MINI TURON

Banana, jack fruit, brown sugar

#### COFFEE JELLY

Gelatin, coffee, sweetened cream

#### MANGO SAGO

Mangoes, sago pearls, condense milk

## SET IV

PHP 1,320 per person

### SALAD BAR

Fresh assorted greens, house made dressings and vinaigrettes, assorted condiments.

### APPETIZERS

#### DEVEILED EGGS

Yellow mustard & mayonnaise

#### BAKED BUFFALO CHICKEN WINGS

Celery sticks, creamy cheese sauce

#### VEGETABLE STICK

Cucumber, carrots, turnip, spicy vinegar

### SOUP

#### SEAFOOD CHOWDER

Mixed seafood & smoked bacon

### MAINS

#### SAUTÉED BROCCOLI & CARROTS AU GRATIN

Creamy sauce, breadcrumbs, Parmesan cheese

#### CHICKEN CORDON BLEU

Chicken breasts, ham and cheese, breadcrumbs

#### BRAISED PORK W/ BOKCHOY

Carrots, ginger, tomatoes

#### BAKED PESTO SALMON

Pesto, olive oil

#### BEEF STROGANOFF

Mushrooms, onions, garlic, butter

#### AGLIO OLIO

Spaghetti, garlic, olive oil

#### RICE

Plain rice

### DESSERT

#### TROPICAL FRESH FRUITS

Fresh fruits in season

#### CHOCOLATE MOUSSE

Semi-sweet chocolate

#### MANGO SAGO

Mangoes, sago pearls, condense milk

#### COFFEE JELLY

Gelatin, coffee, sweetened cream

*\*All Menus come with bottomless Iced Tea .*

*\*Prices are subject to change without prior notice.*

*\*Subject to 10% service charge.*

## OTHER OFFERS

LECHON BABOY	Php 11,000–13,000
LECHON BAKA	Php 30,000–35,000
CAKE	Php 4,500–10,000
CHOCOLATE FOUNTAIN	Php 5,000
GRAZING PLATTER	Php 18,000–20,000
PHOTOBOOTH	Php 4,000–6,000
HOST	Php 3,500–6,000
PHOTO VIDEO	Php 20,000 (starting)
HMUA	Php 10,000 (starting)
FRESH FLOWERS	Php 5,000–P12,000
BALLOONS	Php 4,000
RED CARPET	Php 500–P1,500
THEMED DECOR	Php 25,000 (starting)

*\*Prices are subject to change without prior notice.*

*\*Subject to 10% service charge.*

## TERMS & CONDITIONS

1. 50% down payment to confirm booking with signed contract.
2. Cancellation of the event shall be charged a cancellation fee.
3. All prices are subject to change without prior notice.
4. All inclusions must be used on the day of the event..
5. Other Terms & Conditions follow in official contract.

For bookings and reservations, kindly contact us and we'll be happy to assist you.



**09209143886 | 09171196637**



**Hotel La Vista**



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**3/F, EB Town Center, Gov. F. Halili Ave.,  
Brgy. Graceville, City of San Jose del Monte, Bulacan**