

2025 - 2026

# Ceremony and Celebration Refreshment Package



# Refreshment Package

## Introduction

Indulge your guests with a luxurious catering experience that combines the finest gourmet canapés, curated beverage packages, and exciting, live interactive stations. Perfect for weddings, corporate events, casual parties, and upscale celebrations, this service offers both elegance and entertainment through exquisite cuisine and engaging culinary experiences.

## Options to Choose From:

- **Welcome Package (\$20 per person):**

Start your event with a delightful selection of items, each carefully curated to impress.

The welcome package includes:

- One seafood option
- One meat option
- One cheese option
- One vegetable option
- One treat

Guests can select items from the attached menu for a personalized experience. Additionally, you can add 3 kinds of cocktails or mocktails from the attached beverage list to the welcome tray for an elevated touch (\$10 per person).

- **Gourmet Canapés (\$35 per person):**

Beautifully crafted bite-sized creations, with two options for each category:

- Two seafood options
- Two meat options
- Two cheese options
- Two vegetable options
- Two treats

All canapés can be picked from the attached menu, offering a range of flavors and artistic presentations to suit every palate.

- **Charcuterie Table (\$30 per person):**

A beautifully curated selection of premium cured meats, artisan cheeses, and gourmet accompaniments. This package features an assortment of fresh fruits, vegetables, crackers, and dips, offering a perfect balance of flavors and textures. Elegantly presented, it's an ideal choice for any event, adding a touch of sophistication and variety for your guests to enjoy.

- **Beverage Station (\$15 per person):**

~~Our Beverage Station offers a variety of drink categories to complement your event, including:~~

- Coffee Selection
- Cold Coffee Selection
- Soft Drink Selection
- Tea Selection
- Sugar & Cream Selection

Note: Guests can also add **Fresh Fruit live station** for \$15 per person.

Please find the list of beverages attached.

- **Live Stations (\$15 to \$60 per person):**

Add an interactive and engaging element to your event with our live stations.

Examples include:

- Live Appetizer Station: Samosa Station or Mediterranean Mezze Station.
- Live Main Course Station: Rotisserie Brazilian-Style Grilling or Skewer Grill/Fusion Feast.
- Live Side Station: Basmati Rice Station or Mashed Potato Station.
- Live Dessert Station: Chocolate Fountain or Rolled Ice Cream Station.

We attached the live station menu.

Each refreshment option is customizable and can be selected individually, ensuring a tailored experience that matches your event's unique needs.

### **Why Choose This Service?**

1. **Customizable Options:** Every event is unique, and our refreshment package is fully customizable to suit your specific needs, from dietary preferences to thematic styling.
2. **Interactive Experiences:** Live stations add an engaging element to your event, allowing guests to enjoy freshly prepared dishes and witness culinary artistry in action.
3. **High-Quality Ingredients:** We use only the finest, freshest ingredients to craft our offerings, ensuring exceptional taste and presentation.
4. **Versatility:** Whether it's a wedding, corporate event, or casual party, this package is designed to adapt to any occasion, offering elegance and convenience.
5. **Memorable Impressions:** From beautifully presented canapés to curated beverages and interactive stations, this service creates a lasting impression on your guests.
6. **Professional Service:** Our experienced team ensures seamless execution, so you can focus on enjoying your event while we take care of every detail.

Choose this refreshment package to elevate your event with a perfect blend of sophistication, flavor, and creativity.



Welcome Package



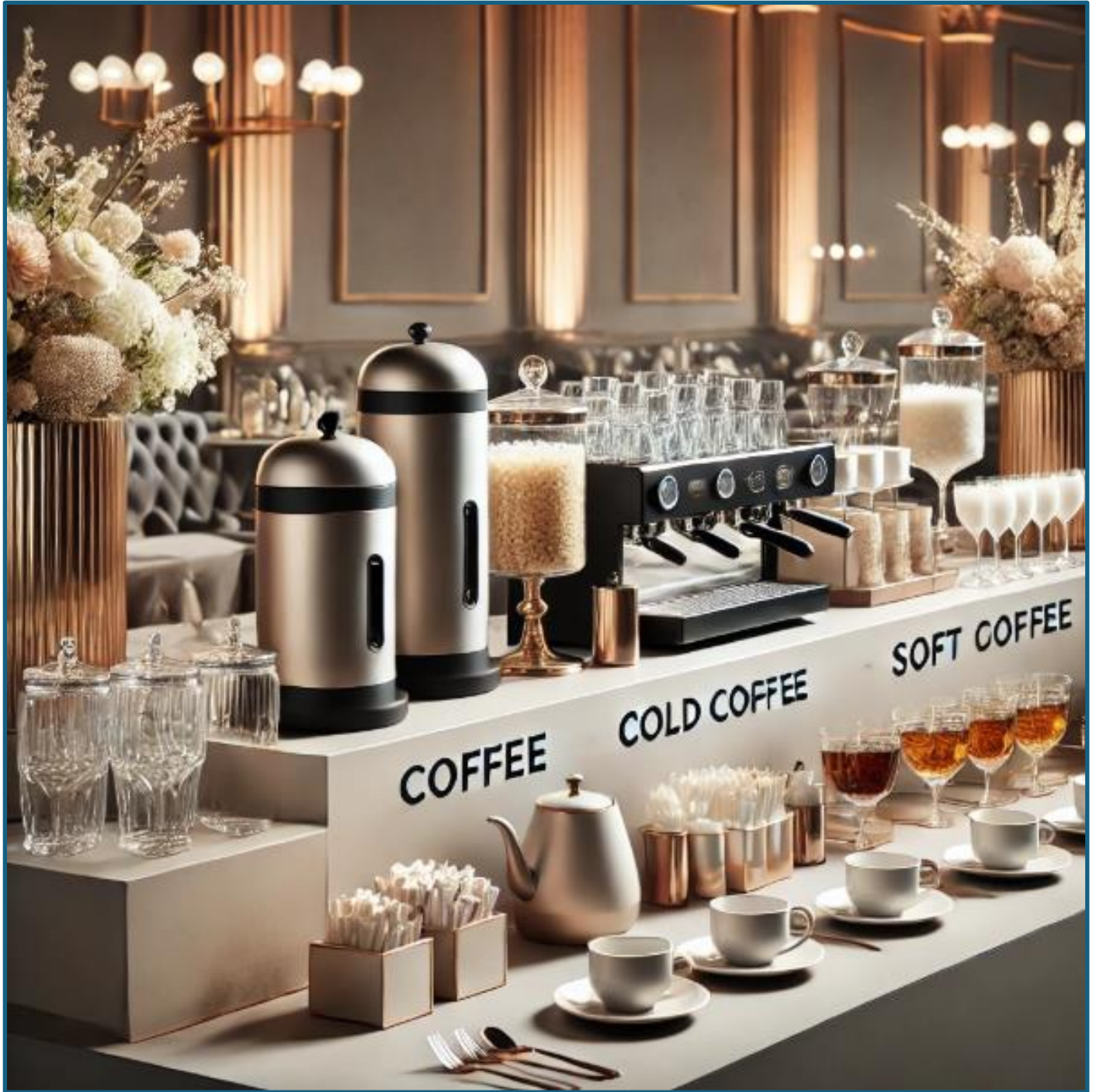
## Canapes Package



# Charcuterie Table



## Beverage Station



Fresh Fruit live station





# Welcome and Canapés Menu

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## Seafood

### Prawn Toast Bites

Crispy mini toasts topped with shrimp paste seasoned with ginger and sesame, fried and garnished with sesame seeds

### Smoked Salmon on Focaccia

Mini focaccia slices topped with smoked salmon, mascarpone cheese, and a sprig of dill

### Tuna Tartare with Olive Tapenade

Cucumber slices or crostini topped with fresh tuna tartare and a dollop of olive tapenade

### Grilled Shrimp with Lemon and Oregano

Mini skewers of marinated grilled shrimp garnished with fresh parsley and a lemon wedge

### Octopus Bites

Grilled octopus served on cucumber rounds, drizzled with olive oil, and sprinkled with smoked paprika

### Smoked Salmon and Tzatziki Bites

Rye bread or cucumber slices topped with tzatziki sauce, smoked salmon, and fresh dill

### Sesame-Crusted Seared Tuna

Seared tuna cubes rolled in sesame seeds, glazed with soy sauce, and sprinkled with wasabi sesame

### Mini Shrimp Scampi Cups

Phyllo pastry shells filled with garlic butter shrimp, lemon zest, and parsley

### Bangus Belly Crostini

Toasted baguette slices topped with flaked milkfish (bangus) belly sautéed in garlic and olive oil, finished with a slice of salted egg

### Smoked Salmon Blinis

Mini buckwheat pancakes topped with smoked salmon, crème fraîche, and a sprig of dill

### Mini Lobster Rolls

Mini brioche buns or crostini filled with lobster salad mixed with mayo, lemon juice, and celery

### Candied Salmon Skewers

Skewered cubes of candied salmon (maple-glazed and smoked) garnished with lemon zest and fresh chives



### Smoked Salmon on Blinis

Mini blinis topped with cream cheese, smoked salmon, and a touch of dill

### Tuna Niçoise Bites

Sliced baby potatoes topped with tuna, green beans, cherry tomatoes, olives, and Dijon vinaigrette

### Oysters on the Half Shell

Topped with mignonette sauce (shallots, vinegar, and pepper) or served with lemon wedges

### Lobster Medallions

Toasted brioche rounds topped with lobster salad, mayonnaise, lemon zest, and tarragon

### Scallop and Bacon Bites

Seared scallops wrapped in Canadian bacon, glazed with maple syrup, and sprinkled with black pepper

### Kinilaw Bites

Cucumber slices or mini spoons filled with fresh tuna or shrimp marinated in calamansi, vinegar, onions, and ginger

### Mini Crab Relleno

Stuffed crab shells or phyllo cups filled with crab meat, onions, and breadcrumbs, baked to perfection

### Prawn with Aligue Sauce

Grilled prawns drizzled with aligue (crab fat) sauce and lemon zest

## Meat

### Mini Peking Duck Pancakes

Mini Chinese pancakes topped with shredded Peking duck, cucumber, and hoisin sauce

### Char Siu Pork Skewers

Mini skewers with tender slices of Chinese BBQ pork glazed with char siu sauce and a hint of honey

### Five-Spice Chicken Tartlets

Phyllo pastry shells filled with shredded chicken seasoned with five-spice powder, soy sauce, and green onions

### Gyro Wrap Bites

Mini pita rounds filled with shredded gyro meat, lettuce, tomato, and tzatziki

### Mini Croque-Monsieur Bites

Slices of toasted brioche or bread filled with ham, Gruyère cheese, and béchamel sauce, lightly grilled

### Duck Rillettes on Toast

Toasted baguette slices topped with duck rillettes and cornichon slices



### Beef and Black Bean Sauce Lettuce Cups

Baby lettuce leaves filled with stir-fried beef, black bean sauce, red peppers, and water chestnuts

### Mini Shawarma Wraps

Small pita bread filled with chicken or beef shawarma, pickles, and garlic sauce, rolled and sliced

### Sambousek

Mini savory pastries filled with ground beef, onions, and pine nuts

### Mini Meatball Skewers

Mini Italian meatballs with marinara sauce served on skewers with a basil leaf

### Prosciutto-Wrapped Melon

Cubes of cantaloupe or honeydew melon wrapped in thin slices of prosciutto

### Bresaola Rolls

Thin slices of bresaola (air-dried beef) filled with arugula, Parmesan shavings, and lemon-infused olive oil

### Mini Lamb Kofta Skewers

Skewered spiced lamb meatballs garnished with yogurt-mint dip and pomegranate seeds

### Beef Tartare Spoons

Raw beef mixed with capers, Dijon mustard, and herbs, served on small spoons and garnished with quail egg yolk

### Foie Gras Canapés

Brioche or pain d'épices (spiced bread) topped with seared or pâté foie gras and fig or apricot chutney

### Mini Chicken Adobo Skewers

Skewered chicken marinated and cooked in soy sauce, vinegar, garlic, and peppercorns, garnished with chopped green onions

### Lechon Kawali Bites

Crispy pork belly cubes served with spiced vinegar or liver sauce for dipping

### Longganisa Sliders

Mini pandesal (Filipino bread rolls) filled with sweet or garlicky longganisa (sausage), pickled vegetables, and aioli

### Beef Tapa Tartlets

Mini tart shells filled with sweet and savory beef tapa topped with a quail egg

### Mini Tourtière Pies

Mini pie crusts filled with traditional spiced meat filling (ground pork, beef, or veal) with hints of cinnamon and clove



### Chicken Souvlaki Bites

Grilled chicken cubes marinated in olive oil, garlic, and oregano served with mini pita bread and tzatziki sauce

### Duck Confit Crostini

Toasted baguette slices topped with shredded duck confit, caramelized onions, and a touch of red wine reduction

### Mini Burger

Beef, mayo, pickle, tomato, onion, ketchup, lettuce, white bun

### Bison Meatball Skewers

Bison meatballs topped with cranberry glaze or wild blueberry compote

### Maple-Glazed Bacon Wrapped Dates

Medjool dates stuffed with almonds, wrapped in bacon, and glazed with maple syrup

### Chicken Salad

Chicken, mayo, peas, corn, lettuce

## Vegetarian

### Mini Falafel Bites

Mini falafel patties topped with tahini sauce and pickled turnip on a small pita chip

### Stuffed Grape Leaves (Warak Enab)

Grape leaves stuffed with rice, parsley, and tomatoes garnished with a lemon wedge and mint leaf

### Spring Roll Bites

Mini crispy spring rolls filled with julienne vegetables and glass noodles served with soy-ginger dip

### Cucumber Cups with Sichuan Tofu

Hollowed cucumber slices filled with spicy marinated tofu, scallions, and chili oil

### Hummus and Pomegranate Cups

Mini phyllo pastry shells filled with hummus, pomegranate seeds, and a drizzle of olive oil

### Labneh and Za'atar Crostini

Toasted baguette slice topped with labneh, za'atar, and olive oil

### Steamed Veggie Dumplings

Dumplings filled with bok choy, mushrooms, and tofu drizzled with soy sauce and sesame oil

### Caprese Skewers

Cherry tomato, mozzarella ball, and basil leaf on a skewer drizzled with olive oil and balsamic glaze



### Bruschetta al Pomodoro

Grilled baguette slice topped with diced tomatoes, garlic, basil, and olive oil

### Arancini Bites

Mini fried risotto balls filled with mozzarella and Parmesan cheese

### Greek Salad Skewers

Cherry tomato, cucumber cube, Kalamata olive, and feta cheese on a skewer drizzled with olive oil and oregano

### Dolmades (Stuffed Grape Leaves)

Grape leaves stuffed with rice, parsley, and lemon juice served with tzatziki sauce

### Mini Ratatouille Tartlets

Phyllo pastry cups filled with eggplant, zucchini, tomatoes, and bell peppers sautéed in olive oil and herbs

### Goat Cheese and Fig Toast

Crostini topped with whipped goat cheese, sliced figs, and a drizzle of honey

### Lumpiang Sariwa Cups

Lettuce or phyllo cups filled with carrots, jicama, and cabbage tossed in garlic-peanut sauce

### Mushroom Crostini

Toasted baguette slice topped with sautéed wild mushrooms, garlic, and parsley

### Mini Spanakopita Triangles

Flaky phyllo pastry filled with spinach, feta cheese, onions, and dill

### Hummus and Pita Cups

Mini pita cups or phyllo shells filled with hummus and roasted red pepper

### Feta and Watermelon Bites

Watermelon cubes topped with feta cheese and a drizzle of honey

### Brie and Cranberry Crostini

Toasted baguette slice topped with warm brie, cranberry sauce, and thyme

### Gruyère Gougères

Cheese puffs made with choux pastry optionally filled with béchamel or herb butter

### Mini Pancit Bites

Fried noodle nests topped with stir-fried vegetables and soy-calamansi seasoning



Crispy Tofu with Coconut Sauce

Fried tofu cubes topped with coconut cream sauce, chili flakes, and cilantro

Maple-Glazed Brie Crostini

Toasted baguette slice topped with warm brie, maple syrup, and crushed pecans

Wild Mushroom Tartlets

Phyllo pastry shells filled with sautéed wild mushrooms, garlic, thyme, and cream

Roasted Sweet Potato

Slice of roasted sweet potato

Egg Salad

Egg, cucumber pickle, green onion, mayo, spices

Radish

Sliced radish

Grilled Eggplant and Tomato Crostini  
(Ensaladang Talong)

Toasted baguette slice topped with smoky eggplant, tomatoes, onions, and optional bagoong

Poutine Bites

Mini potato wedges topped with cheese curds and gravy

Pickled Beet and Goat Cheese Bites

Pickled beet slices topped with whipped goat cheese and fresh dill

Pizza Bite

Pepperoni, mozzarella, mushroom, green pepper

Veggie Shell

Vegetables, herbs, spices, crispy bread shell, veggie sauce

Cheese

Parmesan and Truffle Honey Bites

Small chunks of Parmesan cheese drizzled with truffle honey

Camembert and Walnut Tartlets

Mini tart shells filled with melted Camembert cheese, topped with crushed walnuts and a drizzle of honey



### Ricotta and Fig Crostini

Grilled bread slice topped with whipped ricotta, sliced fresh figs, and balsamic glaze

### Raclette Crostini

Toasted baguette slice topped with melted raclette cheese, pickled onions, and gherkins

### Saganaki Bites

Crispy fried cheese cubes (kefalotyri or halloumi) served with a lemon wedge and drizzled with honey

### Aged Cheddar and Apple Bites

Slice of tart apple topped with aged Canadian cheddar and drizzled with honey

### Stuffed Mini Bell Peppers

Mini bell peppers filled with feta cheese, cream cheese, and fresh herbs, sprinkled with paprika

### Blue Cheese and Walnut Stuffed Endive

Belgian endive leaf filled with blue cheese, crushed walnuts, and drizzled with maple syrup

### Prosciutto

Lettuce, prosciutto, Havarti cheese



# Cocktail Selection: A Curated Menu of Classic, Tropical, and Specialty Drinks

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## Classic Cocktails

- Margarita - Tequila, lime juice, triple sec.
- Mojito - White rum, sugar, lime juice, soda water, mint.
- Old Fashioned - Bourbon or rye whiskey, sugar, Angostura bitters.
- Martini - Gin or vodka, dry vermouth, optional olive or lemon twist.
- Manhattan - Whiskey, sweet vermouth, Angostura bitters.
- Negroni - Gin, Campari, sweet vermouth.
- Daiquiri - White rum, lime juice, simple syrup.
- Whiskey Sour - Whiskey, lemon juice, sugar, optional egg white.

## Tropical Cocktails

- Pina Colada - White rum, coconut cream, pineapple juice.
- Mai Tai - Rum, lime juice, orange curaçao, orgeat syrup.
- Blue Lagoon - Vodka, blue curaçao, lemonade.
- Zombie - Rum, lime juice, pineapple juice, apricot brandy, grenadine.

## Refreshing Cocktails

- Gin & Tonic - Gin, tonic water, lime wedge.
- Tom Collins - Gin, lemon juice, sugar, soda water.
- Paloma - Tequila, grapefruit soda, lime juice.
- Aperol Spritz - Aperol, prosecco, soda water.

## Sweet Cocktails

- Cosmopolitan - Vodka, triple sec, cranberry juice, lime juice.
- Sex on the Beach - Vodka, peach schnapps, orange juice, cranberry juice.
- Bellini - Prosecco, peach purée.

## Coffee-Based Cocktails

- Espresso Martini - Vodka, coffee liqueur, espresso.
- Irish Coffee - Irish whiskey, coffee, sugar, whipped cream.
- White Russian - Vodka, coffee liqueur, cream.

Note: Please choose your mocktail from our selection of classic cocktails, served without alcohol.







# Live Beverage Station

## Coffee Selection

Coffee, Mocha, Americano, Cappuccino, Caramel Macchiato, Roasted Coffee, Decaf, Dark Roast, Latte, Espresso, Turkish Coffee, Hot Chocolate

## Cold Coffee Selection

Affogato, Iced Coffee, Iced Latte, Frappuccino, Iced Mocha, Ice caramel macchiato  
Ice cap

## Soft Drink Selection

Coke, Pepsi, Crush, Fanta, Sprite, 7up, Sparkling Water, Lemonade, Water

## Tea Selection

### Fruit Tea Options

Apple Cinnamon, Berries, Peach,  
Pineapple, Citrus, Dry Fruit Mix

### Herbal Tea Options

Cardamom, Lavender, Saffron,  
Cinnamon, Chamomile, Peppermint,  
Mint, Lemon Ginger, Green, Jasmine,  
Dandelion

### Classic Tea Options

Black Tea, Steeped Tea

### Special

Indian Masala Chai

## Sugar & Cream Selection

White Sugar, Brown Sugar, Sweetener, 10% Cream, Half and Half, Skimmed Milk, 2%  
Milk, 1% Milk

## Fresh Fruit Juice Live Station - \$15 per person

Watermelon, Melon, Honeydew, Banana milk, Strawberry milk

