



Weddings & Celebrations

Venue with Bespoke Dining Menu

PhP 700/ head (+12% VAT)

- Bespoke dining menu
- Available venues:
 - Grand hall- up to 200 pax
 - Banquet hall- up to 100 pax
 - La Cantina poolside restaurant- up to 60 pax
- Solid wood dining tables and chairs
- Simple floral arrangement, table runners, tealight candles, charger plates, placemats, goblets, napkins, dinnerware
- Basic sound system

Additional PhP 10,000 will be charged for ceremony venues

- Capilla dela Santissima Trinidad (accredited by San Miguel parish)
- Garden/ Function room with no religious affiliation

Venue rental only

PhP 70,000 (+12% VAT)

- Reception venue at the Grand Hall, inclusive of solid wood dining tables and chairs up to 200 pax
- Ceremony venue at Capilla dela Santissima Trinidad (accredited by San Miguel parish) or garden/function room with no religious affiliation

PhP 60,000 (+12% VAT)

- Reception venue at Banquet Hall or La Cantina poolside (up to 100pax for Banquet Hall, up to 60pax for La Cantina)
- Ceremony venue at Capilla dela Santissima Trinidad (accredited by San Miguel parish) or garden/ function room with no religious affiliation



BESPOKE



MENU

SOUP, APPETIZER SIDING, PASTA

choose 1 SOUP

Mushroom Soup
Pumpkin Soup
French Onion Soup
Potato Corn Chowder

choose 1 APPETIZER

Caesar Salad
Chicken Mango Salad
House Salad with Calamansi Vinaigrette
Seared Beef Carpaccio di Manzo Salad
Crispy Kangkong Salad
Baked Eggplant Parmigiana

choose 1 SIDING

Chopseuy
Grilled Vegetable
Shrimp, Broccoli, Cauliflower
Buttered Vegetable with Cheese
Squash Au Gratin
Potato Au Gratin
Parsley Potato
Vegetable Spring Rolls with vinegar sauce

choose 1 PASTA

Carbonara
Tomato Basil
Clam Vongole

MAIN COURSE

choose 3 MAIN COURSES

SEAFOOD

Pan Fried Fish in Pesto Cream Sauce
Pan Fried Fish with Calamansi Cream Sauce
Pan Fried Fish with Ratatouille
Papaya-Crusted Grilled Fish
Tempura Prawns & Vegetables
Garlic Buttered Shrimp

PORK

Minced Crispy Pork Knuckles
Pork Tenderloin with Pepper Gravy
Specialty Grilled Pork Barbecue
Kare Kare Pork Belly
Callos a la Madrileña
Pork Sisig with Garlic Aioli

CHICKEN

Asian Honey Garlic Chicken
Stuffed Chicken Breast with Cream Cheese
Chicken Saltimbocca with Gnocchi Potatoes
Crispy Fried Chicken with Gravy
Chicken in Garlic Butter

BEEF / MUTTON

Filipino-style Lechon Baka
Ossobucco with Risotto
Beef Meatballs in Marinara Sauce
Beef Caldereta
Calderetang Karnero
Beef Ribs in Chimichurri Sauce

DESSERT

choose 1 DESSERT

Fresh Fruits
Buko Pandan
Fruit Salad
Leche Flan
Cake Bites
(choice of Carrot, Ube, Chocolate, Lemon)
Bombolini Italian Doughnuts
(choice of Vanilla or Nutella)

BEVERAGE

choose 1 BEVERAGE

Coke
Royal
Sprite
Iced Tea
Pandan Juice
Buko Juice

PHP 700/ HEAD + 12% VAT.



CATERING ADD-ONS

Carving Station

Spit-roasted Lechon Baka
with Filipino-style sauce

PhP 1,700 per kg (+12% VAT)

Pica-Pica

Crispy Little Pigs (breaded Pork Belly)
Wrapped Cheesy Chilli Pepper Dynamite Rolls
Lumpiang Shanghai
Chicken Fingers
Shrimp Tempura
Shrimp Cocktail
Black Calamari
Kropek & Mixed Nuts

complimentary Iced Tea/ Softdrinks

PhP 350/ person (+ 12% VAT)

COFFEE CART

by Matchstick & co.

HOT/ ICED DRINKS

Signature Spanish Latte
Latte
Americano
Mocha
Matcha Latte
Strawberry Latte
ChocoLeyte

Packages

PhP 8,000 for 50 servings
PhP 15,000 for 100 servings
PhP 19,500 for 150 servings
PhP 25,000 for 200 servings
PhP 30,000 for 250 servings

Includes 2 baristas and a Matchstick
coffee station set-up

PIZZA STATION

by Camp Pizza

12" Napoletana Pizzas

MARGHERITA
CAMP PIZZA SPECIAL
ITALIAN SALAMI
CAPRICIOSSA
BLACK TRUFFLE MUSHROOM

100% handmade, slow-to-rise Pizza dough
from Italian Pizza 00 Flour.

Includes Pizza stone oven set-up
with 2 pizzaiolos kneading dough and cooking
pizzas on-site.

PhP 2,000 for 5 pizzas (8 slices per pie)

RECOMMENDED PARTNERS

Event Planning & Coordination

Marvin Gomez

Styling & Botanicals

Mario Roca

Grazing Table & Canapes

Mario Roca
Chef Yan

Dessert Bar

Chef Yan

Lights, Sounds, LED Wall

JaiRecords Audio & Events Production

Transportation

Haven's Transport

Outdoor Airconditioning

RKI Building Technologies

FREE CORKAGE FOR LECHON, CELEBRATION CAKES, DESSERT BUFFETS, GRAZING & CANAPE
TABLES, MOBILE BARS, WINE & LIQUOR OF CLIENT, AND CREW MEALS, PROVIDED THAT THESE ARE
PROPERLY ENDORSED 1 WEEK BEFORE EVENT.

EVENT GUIDELINES

VENUE	DECOR
- Venue may only be used for a maximum of 12 hours for the event. Excess will be charged at P1,000 per hour. - Bands and live singing KTV is only allowed until 10 PM. Extension of entertainment beyond 10PM requires approval from management. - Client and suppliers should be responsible for the safety and security of his/ her guests and suppliers. - The Farm at Guinciaman will not be liable for any losses of personal belongings and properties brought into the premises. - Bringing of pets requires Client to provide a letter of intent, and is subject to the approval of management. Client should take full responsibility of taking care of their pet and ensure that it doesn't cause any damage, event disruption or any form of inconvenience to guests, staff and the venue premises. - All supplier's wired connections should be well-secured. - No acts involving fire, pyrotechnics, and use of dangerous items and chemicals are allowed. - Smoke only in the designated smoking area (right side of the hall facing the stage).	SUPPLIERS
	- Suppliers should dress appropriately (t-shirt, pants, closed shoes) and observe proper decorum. - No wearing of sandos, shorts, slippers. - Suppliers' list of manpower, equipment, valid IDs should be submitted 1 week before the event to our email address alqueriadesanmiguel@thefarmatguinciaman.com or whatsapp number 0917-805-3703 - Suppliers need to be included in the supplier list and must present 1 valid ID upon entry to the farm. - No loitering. Suppliers are not allowed to loiter around the farm. - Suppliers should bring their own trash bins/ trash bags and ensure garbage disposal upon set up and after the event. - Venue must be left how you found it: clean. The farm is not responsible for disposing of waste. - There should be no sleeping in the venue premises.
	SET UP/ TEAR DOWN
OUTSIDE FOOD & BEVERAGES	- Time of ingress, egress and event proper must strictly be followed. - Ingress is 12 hours before start of event. Request for earlier set up will be subject to approval of the farm management. - Full event set up & clean up of the venue must be done at least 4 hours before event. - Egress/ Tear down must happen 2 hours after the event.
- No outside food and beverages can be brought or consumed within the venue premises except for celebration cake, catering add-ons (ie. mobile bar, dessert buffet, grazing tables, lechon), wine and liquor of the client, and crew meals. This should be properly detailed and endorsed at least 3 days before the event. - Distribution of crew meals should be centralized thru the event coordinator / designated point of contact. - We do not allow tuba or lambanog to be served at events.	



TERMS AND CONDITIONS

CONFORME:

The Client Agrees to the abide by the following terms and conditions:

1. By signing either the Banquet Event Order, or the Terms and Conditions document attached, the client agrees to all the guidelines as stipulated by Alqueria de San Miguel/ The Farm at Guinciaman.
2. Clients should always be responsible for the conduct of his/her guests AND suppliers.
3. All government mandated and Alqueria de San Miguel/ The Farm at Guinciaman safety and security protocols and restrictions shall be strictly implemented.
4. Right to Decline Event. Alqueria de San Miguel/ The Farm at Guinciaman reserves and retains the right to decline any function/event, if the client/company has been inconsistent, does not comply to the agreed requirements or the function/event could negatively impact the safety & security of the team members & the company.

PAYMENT:

A non-refundable deposit worth 50% of the package cost is required to reserve the venue. Reservation fee will be deducted from the total estimated charges.

Bank: Chinabank (Ayala-Columns branch)
Account Name: Cresco Agriturismo Inc.
Account Number: 2570018012
VAT Registered TIN: 008-003-141-00000

Client Name/ Date
(Signature Over Printed Name)

Client Name/ Date
(Signature over Printed Name)

Cresco Agriturismo Inc. Representative/ Date
(Signature Over Printed Name)



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