



Corporate Packages

Meal Packages + 12% VAT

- **Seminar Set Menu**
 - AM or PM Snacks- PhP 150/ head +12% VAT
 - Lunch or Dinner- PhP 400 or 600/ head + 12% VAT
- **Available venues:**
 - Grand hall- up to 200 pax
 - Treehouse second level- up to 80 pax
 - La Cantina poolside restaurant- up to 60 pax
- **Inclusions:**
 - Solid wood dining tables and chairs
 - Floral arrangement, table runners, placemats, napkins, dinnerware, glassware
 - Basic sound system
 - Two (2) 65-inch TVs and/or Projector with Screen
 - Free WIFI connection

Accommodations w/ Breakfast (VAT-in)

- **8 Family Rooms (PhP 10,000 up to 10 pax)**
 - Capsule style set-up with 3 queen and 7 single beds.
 - Family style bathroom with 2 shower and 2 toilet stalls.
- **2 Deluxe Rooms (PhP 4,500 for 2-3 pax)**
 - 1 four poster king bed and 1 daybed
 - En suite toilet & bath with semi walk-in closet
 - Additional PhP 700 for extra bed & breakfast.
- **1 Superior Room (PhP 4,000 for 1-2 pax)**
 - 1 four poster king bed with en suite toilet & bath.
 - Additional PhP 700 for extra bed & breakfast.
- **1 Casita (PhP 12,000 for 6 pax)**
 - Single detached villa with 3 king beds and 3 single daybeds.
 - 2 shower rooms, 2 toilet rooms, and private breakfast nook.
 - Additional PhP 1000 for extra bed & breakfast.



SEMINAR



SET MENU

MORNING SNACKS

PhP 150 per person + 12% VAT

Cheese & Chocolate Doughnuts
Ube with Cheese Pandesal
Ube Ensaymada espesyal
Cinnamon Rolls with Cream Cheese Frosting
Banana Bread with Walnuts & Chocolate Chips
Pandesal with homemade Smoked Jamon

served with free-flowing Brewed Coffee, Hot Tea, purified still water, and choice of Juice/ Iced Tea

AFTERNOON SNACKS

PhP 150 per person + 12% VAT

Carbonara with French Garlic toast
Tomato Basil Pasta with French Garlic toast
Spaghetti with Meatballs and Garlic toast

Napoletana pizza by CAMP PIZZA
(flavors: Margherita & Camp Pizza Special)

served with free-flowing Brewed Coffee, Hot Tea, purified still water, and choice of Juice/ Iced Tea

LUNCH/ DINNER

PhP 400 per person +12% VAT

(Choose 1 Soup or Appetizer, 1 Siding, 2 Main Courses, 1 Dessert)

PhP 600 per person +12% VAT

(Choose 1 Soup, 1 Appetizer, 1 Siding, 3 Main Courses, 1 Dessert)

SOUPS

Mushroom Soup
Pumpkin Soup
Potato Corn Chowder

APPETIZERS

Chicken Mango Salad
House Salad with Calamansi Vinaigrette
Seared Beef Carpaccio di Manzo Salad
Baked Eggplant Parmigiana
Ham & Cheese Croquettes

SIDINGS

Chopseuy
Shrimp, Broccoli, & Cauliflower
Mashed Potato
Parsley Potato
Squash Au Gratin
Potato Au Gratin
Buttered Vegetables with Cheese
Vegetable Spring Rolls with sweet chilli vinegar

DESSERTS

Fresh Fruits
Buko Pandan
Fruit Salad
Leche Flan
Bombolini mini doughnuts (Chocolate/ Vanilla)
Cake Bites (Carrot/ Ube/ Chocolate/ Lemon)

MAIN COURSES

SEAFOOD

Papaya Crusted Grilled Fish
Pan Fried Fish with Ratatouille
Tempura Prawns and Vegetables
Buttered Shrimp

PORK

Pork Sisig with Garlic Aioli
Pork Tenderloin with Pepper Gravy
Kare Kare Pork Belly
Callos a la Madrilena
Grilled Filipino-style Pork Barbecue
Sweet and Sour Pork
Arroz a la Cubana

CHICKEN

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

BEEF

Filipino Style Lechon Baka
Ossobucco with Risotto
Meatballs in Marinara Sauce
Beef Ribs with Chimichurri Sauce
Grilled Beef with BBQ Sauce
Beef Caldereta

served with White Rice, Purified Still Water, and Beverage of Choice (Softdrinks/ Iced Tea/ Pandan Juice/ Buko Juice)

BREAKFAST



CHOICES

Homemade Beef Tapa Flakes

Crispy, shredded Beef Tapa flakes from homegrown grass-fed cows in our estate. Served with garlic rice and your choice of egg (soft boiled/ hard boiled/ scrambled/ sunny side up/ poached).

Homemade Longganisa

De recado pork sausage known for its savory, tangy, garlicky flavor. Served with garlic rice and your choice of egg (soft boiled/ hard boiled/ scrambled/ sunny side up/ poached).

Homemade Pineapple-cured Tocino

Thinly-sliced marinated Pork cured in a mixture of pineapple juice, brown sugar, and garlic, giving off sweet and tangy flavors while being succulently tender. Served with garlic rice and your choice of egg (soft boiled/ hard boiled/ scrambled/ sunny side up/ poached).

Daing na Bangus

Local Milkfish marinated in vinegar and spices, fried to golden perfection. Served with garlic rice and your choice of egg (soft boiled/ hard boiled/ scrambled/ sunny side up/ poached).

Corned Beef Hash

Simple and hearty breakfast made of chopped Corned Beef, fried with potatoes, and onions. Served with toasted bread and your choice of egg (soft boiled/ hard boiled/ scrambled/ sunny side up/ poached).

Cereal with Milk

Your choice of cereal (Coco Crunch or Golden Flakes) with Fresh Milk. Served with a siding of bacon, fresh fruits, and your choice of egg (soft boiled/ hard boiled/ scrambled/ sunny side up/ poached).

Ube Pancakes

Buttermilk purple yam pancakes with maple syrup. Served with a siding of bacon, fresh fruits, and your choice of egg (soft boiled/ hard boiled/ scrambled/ sunny side up/ poached).

***All breakfast meals are served with complimentary
Brewed Coffee, Tea, or Orange Juice.***





CATERING ADD-ONS

Carving Station

Spit-roasted Lechon Baka
with Filipino-style sauce

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

Socials/ 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" Neapolitana 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
<ol style="list-style-type: none"> 1. Venue may only be used for a maximum of 12 hours for the event. Excess will be charged at P1,000 per hour. 2. Bands and live singing KTV is only allowed until 10 PM. Extension of entertainment beyond 10PM requires approval from management. 3. Client and suppliers should be responsible for the safety and security of his/ her guests and suppliers. 4. The Farm at Guinciaman will not be liable for any losses of personal belongings and properties brought into the premises. 5. 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. 6. All supplier's wired connections should be well-secured. 7. No acts involving fire, pyrotechnics, and use of dangerous items and chemicals are allowed. 8. Smoke only in the designated smoking area (right side of the hall facing the stage). 	<ol style="list-style-type: none"> 1. We encourage use of natural materials (flowers, twigs, leaves) to fit the aesthetic of the farm. 2. No tacking, taping, drills, swag, painting and construction may be done in the venue. 3. All equipment and backdrops should be free standing. Client or supplier should provide their own stands.
	SUPPLIERS
	<ol style="list-style-type: none"> 1. Suppliers should dress appropriately (t-shirt, pants, closed shoes) and observe proper decorum. 2. No wearing of sandos, shorts, slippers. 3. 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 4. Suppliers need to be included in the supplier list and must present 1 valid ID upon entry to the farm. 5. No loitering. Suppliers are not allowed to loiter around the farm. 6. Suppliers should bring their own trash bins/ trash bags and ensure garbage disposal upon set up and after the event. 7. Venue must be left how you found it: clean. The farm is not responsible for disposing of waste. 8. There should be no sleeping in the venue premises.
OUTSIDE FOOD & BEVERAGES	
<ol style="list-style-type: none"> 1. 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. 2. Distribution of crew meals should be centralized thru the event coordinator / designated point of contact. 3. We do not allow tuba or lambanog to be served at events. 	
	SET UP/ TEAR DOWN
	<ol style="list-style-type: none"> 1. Time of ingress, egress and event proper must strictly be followed. 2. Ingress is 12 hours before start of event. Request for earlier set up will be subject to approval of the farm management. 3. Full event set up & clean up of the venue must be done at least 4 hours before event. 4. Egress/ Tear down must happen 2 hours after the event.

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:

For Government Agencies and Organizations, International NGOs or IGOs, a signed and approved Purchase Order is required to reserve the venue.

For private companies and organizations, 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)

Cresco Agriturismo Inc. Representative/ Date
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