



Catering Menu List

(CLUBHOUSE)

To be priced according to your choices

Customize your Menu

Package 1

Php 735/ Head

- Soup
- Choice of Vegetable **or** Pasta
- 3 Choices of Meat
(Beef, Pork and Chicken)
- Dessert
- Drink

Package 2

Php 795/ Head

- Soup
- Vegetable
- Pasta
- 3 Choices of Meat
(Beef, Pork and Chicken)
- Dessert
- Drink

Package 3

Php 875/ Head

- Soup
- Vegetable
- Pasta
- 3 Choices of Meat
(Beef, Pork and Chicken)
- Fish or Seafood
- Dessert
- Assorted Seasonal Fresh Fruits
- Drink

Menu List

Soup

- Mushroom Soup
- Pumpkin Soup
- Corn Soup
- Cream of Asparagus Soup
- Tomato-Basil Soup
- Vegetable Chowder soup
- Crab & Corn Soup

Vegetables or Noodles

- Roasted Vegetables in Garlic and Olive Oil
- Vegetable Casserole
- Mashed Potatoes
- Buttered Vegetables
- Croquettes
- Lumpiang Hubad in Peanut Sauce
- Tossed Green Salad with Balsamic Vinaigrette
- Pinakbet Tagalog
- Filipino Ensalada
- Vegetables in Casuy & Quail Eggs
- Vegetables in Tomato Basil Sauce
- Special Pancit Canton
- Miki Bihon
- Sotanghon

Pasta

White Sauce:

- Pasta Alfredo
- Sun dried Tomatoes in Creamy Sauce
- Seafood Creamy Pesto
- Aligue Pasta

Red Sauce:

- Spaghetti
- Spaghetti with Meatballs
- Pomodoro Sauce (Tomatoes and Herbs)
- Tomato-Cream Sauce
- Seafood Marinara
- Baked Macaroni

Oil Based:

- Pesto
- Aglio E Olio

Beef

- Lengua in Mushroom Sauce
- White Sauce or Estofada
- Lino’s Beef Caldereta
- Kare-Kare (Mix of Ox Tail and Beef Shank)
- Beef Pot Roast
- Beef Stew
- Spanish Callos
- Beef Estofado
- Roast Beef Belly
- Beef Salpicao

Pork

- Pork Spareribs in Barbecue Sauce
- Slow Roast Pork Belly
- Stuffed Pork Loin
- Shanghai Lumpia
- Sweet and Sour Pork Fillet
- Spicy Salt and Pepper Spareribs
- Slow Cooked Binagoongan
- Pata Tim
- Special Adobo Pork Belly
- Grilled Pork Belly (Inihaw)
- Lechon Kawali
- Pork Steak
- Dinuguan
- Shanghai Lumpia
- Bicol Express

Chicken

- Chicken Cordon Bleu
- Chicken ala Kiev
- Chicken Teriyaki
- Garlic-Herbed Chicken
- Chicken Fillet in Barbecue Sauce
- Chicken Fillet Inasal Style
- White Chicken (Hainanese Style)
- Savory Fried Chicken
- Fried Breaded Chicken
- Spicy Buttered Chicken Wings
- Chicken Lollipop
- Chicken Pork Adobo
- Orange/ Lemon Chicken

Fish or Seafood

- Mixed Seafood in White Sauce
- Mixed Seafood in Garlic Sauce
- Salmon in Teriyaki Sauce
- Baked Fish
- Crispy Hito Fillet with Ensalada and Burong Mangga
- Sweet & Sour Fish Fillet
- Breaded Fish Fillet in Garlic Mayo Dip or Tartar Sauce
- Calamari
- Grilled Tuna Belly
- Fried Tilapia in Tamarind Sauce

Subject to Availability:

- Baked Mussels

Premium (May Have Additional Charges):

- Baked or Steamed Whole Fish (Grouper/Lapu-Lapu)

Dessert

- Sliced Assorted Fruits in Season
- Buko Pandan
- Almond Lychee
- Old Fashioned Fruit Salad
- Fruit Gelatin
- Creamy Mango Nata Salad

Drinks

Choice of Ice Tea or Sago’t Gulaman

NOTE:

For catering events held outside the premises of Pinewoods Golf and Country Club, an additional 10% of the total contract price shall be added for ingress and egress

Prices are subject to change without prior notice

For Catering events, kindly contact

Deanne Sangalang
+63 917 853 1489

Sample Set Menu

Clubhouse Catering Set Menu

Php 875/ pax

(Minimum of 60pax)

**Inclusive of Complete Buffet Set up, Tables & Chairs with Plain White Covers*

Set A

Mushroom **or** Pumpkin Soup
Lengua Estofada **or** Lengua in Creamy White Sauce
Slow Roast Pork
Baked Chicken in Garlic and Olive Oil
Fish Fillet in Mayo Garlic Sauce
Pasta Alfredo
Roasted Vegetables with French Beans in Olive Oil and Garlic
Waldorf Salad and Fresh Fruits
Iced Tea

Set B

Creamy Corn Soup
Beef Pot Roast
Pork Spareribs in Special Barbecue Sauce
Chicken ala Kiev
Baked Fish Fillet in Creamy White Sauce
Asian Salad with Chicken and Mandarin Orange in Vinaigrette Sauce
Almond Lychee and Fresh Fruits
Iced Tea

Set C

Crab and Corn Soup
Beef Kare-Kare
Pork Binagoongan **or** Lechon Kawali
Chicken Fillet Inasal Style
Crispy Hito with Ensaladang Burong Mangga
Lumpiang Hubad on Lettuce or Special Pancit Canton
Buco Pandan and Fresh Fruits
Iced Tea or Sago't Gulaman

Set D

Cream of Asparagus Soup
Beef Caldereta
Lechon Kawali
Grilled Balanban Chicken **or** Chicken Barbecue Fillet
Mixed Seafood in Garlic Butter Sauce
Special Pancit Canton
Almond Lychee and Fresh Fruits
Iced Tea or Sago't Gulaman



House Rules

Function room

Available any time of the day
Maximum capacity of 60 pax
Venue fee: 4,000 php for 4 hours
Additional 1,000 php for every hour of extension

Garden

Available anytime of the day
Garden fee: 40,000 php Maximum of 4 hours (For Ceremony Purposes ONLY.)
Outdoor Event Venue with Tent: 65,000 php
Wedding Reception: Please check attached quotation.
Additional 2,000 php for every hour of extension

Corkage and Additional Fees

Wedding / Celebrants cake – No Charge
Wine for toast of the bride and groom – No Charge
Mobile Bar: 5,000 php
Grazing Table: 5,000 php
Candy Corner: 3,000 php
Dessert Buffet: 3,000 php
Lechon: 1,500 php
Bring-in food: 800 php/tray/ kind
Wine or Hard drinks: 500 php/Liter
Beer: 500 php/case
Coffee for cocktails: 3,000 php / 100 cups
Bottomless Iced Tea: additional 35 php/ head

NOTE: Upon signing of catering contract 50% down payment is required for reservation.
Remaining 50% should be settled at least one day prior to the event.
For excess food after the event please bring personal Tupperware for leftover takeout.

SUPPLIERS:

1. Start of Set-up: 2 hours before event
Pack up: 1.5 Hours for clearing
Please coordinate with the restaurant manager for setup schedules
2. Please provide your own tools: Ladder, Scissors, Tapes and Thumbtacks
3. Maintain Cleanliness: Bring your own Trash bags, Broom and Dustpan
4. Please coordinate with us 3 days prior to your event
5. No corkage for supplier's meal BUT please inform beforehand No. of Pax (so we could provide area with tables and chairs) and please DISPOSE IT PROPERLY
6. STYLIST BOND OF 5,000PHP shall be deposited and released the next day upon we get an approval from the guards that area is left clean.