

CELEBRATE *with* PRESTIGE

Bizu Holiday Menu Packages 2024

From

Bizu Concierge
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Thank you for considering us as a celebration partner. At Bizu Catering Studio, we believe in the value of partnership and would be honored to mark your company's proudest moments with prestige. Our Catering Studio is dedicated to providing your company with the highest service standards it deserves.

As part of our commitment, we offer thoughtfully curated packages and clearly outlined terms to establish a successful partnership.

Price Transparency

All prices are subject to a 10% Catering Mobilization Charge and 12% VAT. Prices may be subject to change without prior notice. Additional fees may apply for specific arrangements and Out-of-Town Event Fees for venues outside Metro Manila. Prices are in Philippine Pesos.

Booking

Your event date is secured upon contract signing, and full payment is made on or before the event date. We accept payments in cash or by check payable to "Philippine Pastries, Inc.". In case payment will be made on the day of the event, we only accept bank transfers.

Cancellation

We understand that unforeseen circumstances may arise. Please contact us immediately if you need to cancel your event. Should you wish to cancel your event once you have booked, a Cancellation Fee of 50% will be charged if the booking is canceled 3 days before the event date, and 100% within 24 hours or on the day of the event. Please review these Terms and Conditions before proceeding with your booking.

For any further inquiries or clarifications, please do not hesitate to contact your dedicated Celebration Consultant, Bizu Concierge, through email at concierge@bizugroupe.com or their mobile number, +639176273970.

Celebrate with prestige. Celebrate with us.

HOLIDAY SIGNATURE

Buffet Package

No. pax	2024 price	per head
10	98,500.00++	9,850.00++
20	159,100.00++	7,955.00++
30	208,500.00++	6,950.00++
50	327,500.00++	6,550.00++

Inclusions & Amenities

Elegant Chairs and Tables
 Tableware: plates, glasses, and cutlery
 Selection of table linens (optional)
 Floral centerpieces
 Bar service with mineral water and ice
 Glassware: hi-ball and goblets
 Uniformed and well-trained waitstaff
 Buffet set-up
 Chef service

Disclaimer

Prices listed are in Philippine Peso and subject to a 10% catering mobilization and 12% VAT. Prices may change without prior notice. Terms and conditions apply.

Appetizer

Smoked Salmon Caviar Pie with Crostinis
 Truffle Mushroom Duxelle Tart
 Blue Cheese and Arugula Puff Square
 Raspberry Jelly, Brie and Prosciutto Croute

Salad

Truffle Salade D'Autumn
with Bacon Lardon, Cherry Tomatoes, Chopped Eggs, Asparagus, Mesclun, Truffle Jus, Hollandaise

Pasta

Mixed Ravioli *Three Cheese, Spinach, and Mushroom Ravioli, Pomodoro and Basil*

Fish

Norwegian Baked Salmon Rockefeller
with Blanched Spinach, Mornay, and Pommery Mustard

Pork or Poultry (Choose one)

Whole Roast Turkey with Apple Sausage Chestnut Stuffing
Candied Sweet Potatoes, Mashed Potato, Green Beans and Shiitake, Cranberry Sauce, Gravy

Christmas Ham *Tender whole-leg bone-in*

Beef Carving Station

10-Hour U.S. roast Belly with Mushroom Demi-glace and Horseradish Cream

Rice

Christmas Rice Pilaf with Dried Cranberries

Dessert Buffet

Creme Brulee Cake, Jolie Sugarfree Cake, Mango Soleil Cake
 Macaron de Paris
 Chocolate Croquembouche Tower 6"

Beverages

Signature Blackcurrant Lemonade
 Brewed Coffee or Hot Tea

HOLIDAY EXQUISITE

Buffet Package

No. pax	2024 price	per head
10	118,500.00++	11,850.00++
20	199,000.00++	9,950.00++
30	268,650.00++	8,955.00++
50	412,500.00++	8,250.00++

Inclusions & Amenities

Elegant Chairs and Tables
 Tableware: plates, glasses, and cutlery
 Selection of table linens (optional)
 Floral centerpieces
 Bar service with mineral water and ice
 Glassware: hi-ball and goblets
 Uniformed and well-trained waitstaff
 Buffet set-up
 Chef service

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Appetizer

Smoked Salmon Caviar Pie with Crostinis
 Truffle Mushroom Duxelle Tart
 Blue Cheese and Arugula Puff Square
 Raspberry Jelly, Brie and Prosciutto Croute

Salad Antipasti

Pomegranate and Orange Salad *with Goat Cheese, Pistachios, and Citrus Vinaigrette*
 Kale and Pickled Beets Salad *with Caramelized Walnuts, Blue Cheese, Dried Cranberries and Creme Fraiche*

Pasta

Penne Pasta with Roasted Cherry Tomatoes, Basil, Pine Nuts and Boconccini

Fish

Chilean Sea Bass with Dill Vermouth Beurre Blanc, Asparagus, and Lemon

Pork or Poultry (Choose one)

Whole Roast Turkey with Apple Sausage Chestnut Stuffing
Candied Sweet Potatoes, Mashed Potato, Green Beans and Shiitake, Cranberry Sauce, Gravy

Christmas Ham *Tender whole-leg bone-in*

Beef Carving Station

Rosemary Dijon Thyme Crusted USDA Prime Rib Eye
with Horseradish and Wild Mushroom Demi-glace, Truffle Jus, Sea Sal

Rice

Christmas Rice Pilaf with Dried Cranberries

Dessert Buffet

Creme Brulee Cake, Jolie Sugarfree Cake, Mango Soleil Cake
 Macaron de Paris
 Chocolate Croquembouche Tower 6"

Beverages

Signature Blackcurrant Lemonade
 Brewed Coffee or Hot Tea

