

E V E N T S H A L L

T H E F I F T H

AT ROCKWELL

CATERING GUIDE

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THE FIFTH

AT ROCKWELL

As we continue to expand our project portfolio, allowing more patrons to experience the distinct lifestyle we exude and provide, we launched our versatile events place in Power Plant Mall. With social gatherings and celebrations here and there, Rockwell understands that location and accessibility as well as a well-equipped venue is very important to each celebrant and his guests. Whether you are an individual, a family, a team, or a company, we've got you covered as your convenience and enjoyment is our top priority.

With this, we introduce our premier event hall in the Rockwell Center – The Fifth by Rockwell. With over 1,000 sqm, we are ready to host your next milestones and celebrations with the aim of making your event-planning convenient and worry-free with premium facilities only The Fifth offers.

Find out how you can make your next event memorable.

Celebrate with us at The Fifth by Rockwell!

Email thefifth@rockwell.com.ph for more information!



MAKE EVERY CELEBRATION UNFORGETTABLE WITH DELECTABLE MEALS

Events are all about creating delightful experiences for you and your guests, and what better way to do that than with great food! With quality and service in mind, The Fifth offers a fine selection of trusted accredited caterers to suit your taste preference.



ACCREDITED CATERERS:





Type of cuisine offered: International

Bizu Private Caterer is an offshoot of the Bistro or Caf concept. It was created because of the demand of the customers to bring Bizu to their homes, event, and offices.

The brand itself carries with it very powerful evocations of warmth and pleasantries brought about by Bizu's philosophy of Joie de Vivre. This concept is literally translated as the joy of living where life's little moments are savored, cherished, and celebrated with nothing held back.

Be it for breakfast, lunch, afternoon tea, cocktails, dinner, and yes, even just for desserts, Bizu delivers gourmet fare, delectable pastries, professional service, and tasteful styling to every momentous celebration - showers, birthdays, anniversaries, launches, and even weddings.

Bizu has catered for events of all makes; be they intimate events for VIP guests to very large gatherings with 8,000 guests. Weddings have also been an integral part in the company's growth.

For inquiries, please contact:

Angeline Cuaman, Corporate Sales Associate

angelinecuaman@bizugroupe.com | 0956 670 0905



RATES

Cocktail: P1650 - P2100/ head

Sit-down: P2215 - 2895/ head

Buffet: P1700 - P2895/ head

*Customizable menus are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up

- Dining set-up with fine China flatware, silverware, and glassware

- Linens

- Floral centerpieces and candles

- Customizable table numbers and food labels

- Individual menu cards and place cards

SAMPLE MENU



Cocktail

P1650++/head (Min. of 10 pax)

Traditional and Classique Canapes

Truffle Mushroom Duxelle in Vol-au-Vent
Crab and Mango Croute
Caramelized Apples,
Walnut and Goat Cheese Tart

Artistique Canape

Smoked Salmon Dill Pistachio Mousseline
Turkey Ham with Avocado Cream
and Cranberry Tart

Petit Dessert

Opera Coffee Buttercream
Fresh Fruit Tartlet

Beverage

Blackcurrant and Lemon Mocktail

Sit-Down

P2215++/head (Min. of 10 pax)

Bread Service

Brioche Roll
Rex Milano Focaccine
Mushroom Thyme and Garlic Butter
Olive Tapenade or Liver Pate with Blueberry

Soup Course

Pumpkin and Carrot

Salad Course

Mandarin Almond Salad with Honey Orange
Yogurt Dressing

Main Entree

Norwegian Salmon with Pommery Mustard
served with Parmesan Risotto

Dessert Course

Samba Mousse Cake (Milk and Dark Chocolate
Mousse with Caramel Creamer)

Beverage

Peach and Mint Drink

Buffet

P1850++/head (Min. of 10 pax)

Salad

Classic Caesar Salad with Smoked Bacon and
Anchovy Dressing

Beef

10-Hour Angus US Roast Beef Belly with Wild
Mushroom Demiglace and Horseradish Cream

Fish or Seafood

Baked Seafood Au Gratin

Chicken

Chicken Iberico with Hundred Cloves

Pasta

Truffle Cream Linguine with Vaudois Sausage

Rice

Anato Rice Pilaf

Siding

Garlic Rosemary Baby Potatoes

Dessert

Macaron de Paris

Beverage

Peach and Mint Drink

*More options are available upon inquiry
*All prices are exclusive of 10% SC and 12% VAT



CHEF
Jessie

ROCKWELL CLUB

*Type of cuisine offered: European,
American, and Asian cuisine*

With more than 20 years of hands-on experience, Chef Jessie's brand of catering is a rare synergy of culinary art and creativity. Whether the situation calls for intimacy or you want to feed an entire army, we're always on hand to orchestrate all kinds of events.

Feel free to choose among Chef Jessie's signature dishes and her restaurants' themed menus. Preparing these specialties for you is a matter of pride for Chef Jessie and her team. Chef Jessie would be more than happy to accommodate any and all requests that will help you personalize your event and make it uniquely yours.

So whether you're celebrating your Sweet Sixteen, tying the knot with your betrothed, launching a brand-new product, or commemorating a personal milestone, make it even more memorable with Chef Jessie.

For inquiries, please contact:

rockwell.club@chefjessie.com

7290122 | 8906453 | 8907630



RATES

Cocktail: P1295 - P1895++/ head

Sit-down: P2200 - 3950++ head

Buffet: P1895 - P2895++/ head

*Customizable menus are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up

- Dining set-up with fine China flatware, silverware, and glassware

- Linens

- Floral centerpieces and candles

- Customizable table numbers and food labels

- Individual menu cards and place cards

SAMPLE MENU

Cocktail

P1395++/head

Cold

Cheese Straws
Tomato-Mozzarella-Lettuce Wrap
Country pate with Cornichon on Toast
Organic Corn Chips with Tomato Salsa Dip

Hot

Fish Croquettes
Vegetable Bruschettas
Beef, Lamb & Potato Kebab
Mini Chicken Cordon Bleu with
Lemon-Butter Sauce
Heart of Palm with Garlic & Peanut Sauce
in Herbed Crepe Pouch

Dessert

Chocolate Slice
Coffee Crunch Roll
Cheesecake Square
Baked Mango Tart

Sit-down

P2595++/head

**Chef Jessie's Ciabatta Bread,
Rolls, Butter & Special Dip**

Caesar Salad

Cream of Carrot and Pumpkin Soup

Lapu-Lapu Cordon Bleu

In lemon butter sauce
Served with country roast potatoes
and sauteed French beans

Mango Panna Cotta

Beverage

Coffee or Tea

Buffet

P2995++/head

Cold

Caesar Salad Station with condiments:
• Freshly Grated Parmesan Cheese
• Croutons
• Crispy Bacon Bites

Soup

Creamy Ratatouille with Herbed Crostini

Hot

Carving Station of
U.S. Black Angus Roast Beef Au Jus
Grilled Tranche of Norwegian Salmon
in Leek & Mushroom Sauce
Chicken Chimichurri
Grilled Tiger Prawns in Berlinoise Sauce
Linguine Aglio é Olio with Broccoli Florets
& Almond Flakes
Gratin Potatoes Dauphinoise
Sautéed Vegetables in Season

Desserts

Concorde
Canonigo with Mango
Lemon Grass Jelly with Fresh Fruits
in Votive Glasses
Pudding Tartlets "Le Bon Ton"
Coffee Crocant Rolls

Beverage

Coffee or Tea



THE
CREAMERY
CATERING

Type of cuisine offered: Filipino and International

Established in 2006, The Creamery has always been known to cater to all occasions. As they ventured to cater off-premise, young as they be in the catering service, they have grown steadily and are continuously striving for culinary innovation to provide only the best quality food and service to clients. The Creamery aims to constantly provide clients with food that they truly desire at very competitive prices, and render efficient, courteous, and friendly service.



For inquiries, please contact:

Kath Andrada, Banquet Sales Associate

kath.thecreamerycatering4@gmail.com | 09171828811



RATES

Cocktail: P745 - P1125++/ head

Sit-down: P1640 - P3130++ head

Buffet: P825 - P2050++/ head

*Customizable menus are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with fine China flatware, silverware, and glassware
- Linens
- Floral centerpieces and candles
- Customizable table numbers and food labels
- Individual menu cards and place cards

SAMPLE MENU

THE
CREAMERY
CATERING

Cocktail

P910++/head

Appetizer:

Nori Chips with Salmon Poke,

Spicy Slaw topped with

Crispy Salmon Skin (2 pcs/head)

Chive Mousse (2 pcs/head)

Chicken Liver Pâté with

Mango Jam Toast (2 pcs/head)

Squash Florets stuffed with

Portobella Mushroom and Cheese

(2 pcs/head)

Focaccia Cheese melt with Sundried Tomato

and Basil (1 pc/head)

Dessert:

Creme Brûlée topped with Fresh Fruits

Choco Banoffee

Beverage:

1 Round Houseblend Iced Tea

Sit-down

P1640++/head

Appetizer

Nori Chips with Salmon Poke Cubes,

Spicy Slaw and Crispy Salmon Skin

Spinaci Barquillos

Soup

Cream of Tomato Soup

Salad

Tropical Fruits and Arugula Salad with Dalandan

Main Course

Beef Shin with Bone Marrow and Quinoa

Second Course

Chicken Scaloppine with Zucchini and

Candied Squash

Angel Hair Pasta with Shitake Mushroom,

Cherry Tomatoes, Arugula,

and Parmesan Cheese

Desserts

Creme Brulee topped with Fruits in Season

Country Style Popcorn Flavored

Sansrival Ice Cream cake

Beverage

Iced Tea

Brewed Coffee or Hot Tea

Buffet

P1170++/head

Pandan Rice

Appetizer

Tom Yum Pasta with Clams

Soup

Lightly Spiced Beef Stew in Coconut and Lime

Main Course

Grilled Lemongrass Pork Belly

Cilantro Lime Chicken Fillet

French Beans in Shrimp Paste

Dessert

Pandan Corn Panna Cotta

Beverage

Houseblend Iced Tea

*More options are available upon inquiry
*All prices are exclusive of 10% SC and 12% VAT



FLORABEL

Type of cuisine offered: Continental and Asian Fusion

At Florabel Catering, it all starts with inspiration. A culinary spread that's made from the heart and a memorable ambiance that's evocative of the occasion—that's our promise.

Whether you are celebrating your wedding or a corporate event, you can savor the personal recipes of top Philippine chef, Florabel Co-Yatco. Expect a traditional cuisine with just the right twist to surprise your palate, and of course, only the best and freshest ingredients. What you will get is a harmony of cuisine and ambiance that comes from her knowledge of the latest global trends in dining and design.

For inquiries, please contact:

Sheila Rivera, Executive Assistant | Events Coordinator

catering@chefflorabel.ph

09178577622 | 502 3458

FLORABEL



RATES

Cocktail: P1100 - P1200++/ head

Sit-down: P5000 - P6000 ++/head

Buffet: P3100 - 3700++/ head

*Customizable packages are available upon request

*Plus 15% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up

- Dining set-up with fine China flatware, silverware, and glassware

- Linens

- Floral centerpieces and candles

- Customizable table numbers and food labels

- Individual menu cards and place cards

SAMPLE MENU

FLORABEL

Cocktail

P1110/head

Appetizer:

Italian Sausage Quesadilla
Smoked Salmon Profiteroles
Chorizo Risotto Balls
Chicken Waldorf Tartlets
Fusilli Pasta with Pesto & Sundried Tomatoes

Dessert:

Strawberry Shortcake Squares
Chocolate Decadence Squares

Beverage:

Lemon Mint Iced Tea

Sit-Down

P5000++/head

Appetizer

Cheese Fritters with Truffle Honey
Tiger Prawns and US Scallop in Bearnaise Sauce
served with Fresh Porcini Pasta Alburro

Bread

Hot Dinner Roll and Butter

Soup

Cream of Pumpkin Carrot Soup

Salad

Parma Ham Melon Salad with Mesclun Greens
in Walnut Vinaigrette

Main Course

Rack of Lamb with Rosemary Jus Served
with Potato Au Gratin and Sauteed Brussel Sprout

Dessert

Macadamia Sans Rival

Beverage

Coffee or Tea
Lemon Iced Tea

Buffet

P3200/ head (50 pax minimum)

To Be Cooked on the Spot

Paella Valenciana-Chicken, Shrimp, Mussels,
Clams, Squid, Fish, Chorizo, Vegetables and Egg
Baked Salmon with Caramelized Onion and
Cilantro Rosemary Garlic Chicken stuffed with
Chorizo cooked in Olive Oil
Assorted Grilled Vegetables

Pasta Station

Spaghetti Truffle Pasta with Parma Ham
Penne Pasta with Basil Pesto

Salad

Caesar Salad with Parmesan Flakes,
Herb Croutons and Crispy Bacon Bits

Carving Station

Roast Leg of Lamb served with Mint Jelly

Appetizer

Crispy Prawns with Spicy Cream Sauce
on Glasses

Dessert

Pistachio Sans Rival
Dark Chocolate Earl Grey Mousse
Vanilla Creme Brulee

Beverage

Lemon Iced Tea
Coffee or Tea

*More options are available upon inquiry
*All prices are exclusive of 15% SC and 12% VAT



by cunanan catering

Type of cuisine offered: Contemporary

K by Cunanan is a contemporary catering brand in Manila. Known in the wedding and events industry for combining understated, tasteful decor with heartwarming dishes spun with new flavors.

K by Cunanan crafts gatherings out of a craving, a personality, an imagination, and a vision. To K by Cunanan, it is always an affair of food, experience, and service. A trifecta.

For inquiries, please contact

Tin Balingit, Associate Venue Manager

tin@kbycunanancatering.com

0917 678 0596





K

by cunanan catering

RATES

Cocktail: P1100 - P1400++/ head

Sit-down: P2090 - P2587++ head

Buffet: P1628 - P2380 -++/ head

*Customizable menus are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with fine China flatware, silverware, and glassware
- Linens
- Floral centerpieces and candles
- Customizable table numbers and food labels
- Individual menu cards and place cards

Cocktail

P1300/ head for 100 pax

Hors d'oeuvres

Watermelon and Feta Cubes, Fresh Basil
Chicken, crisp tortilla arugula,
caramelized onions
Portobello Fries, wasabi cream
Blinis with smoked salmon

Pasta Station

Grana padano cheese wheel pasta with truffle
cream sauce

Beverage

Iced Tarragon Tea
Coffee and Tea

Sit-Down

P2838/head for 100 pax

Starters

Portobello fries, wasabi cream
Grilled cheese, tomato soup shots
Seared tuna on crisp tortilla, arugula, caramel-
ized onions

Bread

Lavash, dinner rolls, smoked salmon mousse

Soup

Clam chowder

Salad

Mesclun, fig glazed walnuts, feta

First Entree

Grilled chicken, black pasta, chorizo and chick-
pea puree, roast pepper salsa

Sorbet

Dalandan basil

Main Entree

Grilled tenderloin in ponzu, truffle butter, onion
rings, mashed potato cakes

Dessert

Malagos dark chocolate ice cream,
olive oil, sea salt
White Chocolate cake

Beverage

Iced tarragon tea
Coffee and tea

Buffet

P2313/ head for 100 pax

Starters

Vigan longganisa, aligue paella croquetas
Korean soft tacos
Skewered insalata caprese, balsamic mist

Bread

Fried beignets, kesong puti mousse,
red pepper jelly

Soup

Broccoli and cheese

Salad

Spicy tuyo and orzo salad, dried cranberries,
capers, feta

Mains

Mixed seafood pasta, tomatoes, capers
Grilled chicken, tzatziki, mediterranean salad
Pork roast, chorizo rice
Slow cooked angus short plate, cranberry jus,
boursin potato puree, balsamic onion confit
Carrot rice/Cilantro lime rice

Dessert

Ube cheesecake turon
Milk ice cream with lengua de gato

Beverage

House brewed iced tea
Coffee and tea

*More options are available upon inquiry

*All prices are exclusive of 10% SC and 12% VAT



Type of cuisine offered: Cosmopolitan, Asian and Filipino

Gourmet Garage was established on March 2014. We offer a wide variety of services to fit everyone's catering needs. We understand that the type of the event you are planning will determine the type of service you need. Whether you need for a lunch, cocktail or dinner buffet for your meeting, small or big family/friend gathering, wedding or any special occasion, we have an option for you. Gourmet Garage Catering offer a unique menu option, Cosmopolitan, Asian, Filipino and a customized menu that works best with your catering needs.

For inquiries, please contact:

Grace Castillo, Catering Manager

mcastillo@omnivoresmanila.com.ph | 0918 937 1442



RATES

Cocktail: P1000 ++ per head (Minimum of 50 pax)

Buffet: P1000-P2700 ++ per head (Minimum of 50 Pax)

*Customizable menu are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with China glassware, cutlery and glasses
- Linens
- Floral centerpieces

SAMPLE MENU



Cocktail

P1000/head

Cold

Creamed Tuna Nicoise over Filo Crisp
(Nicoise Olive with Cold Tuna salad
served on Filo Crisp)

Hot

Beef Taco Spring Rolls
(Fried Springrolls filled with
Classic Beef ragu and Cheese)

Petite Peri Peri Chicken Skewers
(Petite Skewers of Boneless Fillet of Chicken
Grilled and Marinated Peri Peri Style)

Pasta

Spiced Tuna Pasta
(Spaghettini Pasta tossed in Olive Oil,
Spiced Tomato Concasse, Fresh Mushrooms
and Olives served with Garlic Toast)

Sweets

Butterscotch Pudding

Sit-Down

P2800/head

Appetizer

Beef Taco Filo Rolls
Chicken with Chorizo Croquettes

Soup

Seafood Bisque with Basil Cream served with
Brioche Soft Rolls

Carving

Roast US Angus Beef Ribeye
served with
Garlic Mashed Potatoes
Charred Vegetables
Steamed Up Land Rice

Entrée

Grilled Soy Honey Salmon
with Roasted Chive Pu served with
Uni Crab Pasta

Dessert Bar

Halo Halo Bars
Almond Sansrival Bites
Mini Apple Tart
Salted Caramel Bar
White, Milk, Dark Chocolate Barks with
Fruit and Nuts

Buffet

Php2800/Head

Appetizer

Beef Taco Filo Rolls
(Crisp Filo filled with Beef Ragu
served with Tomato Salsa)
Chicken with Chorizo Croquettes
(Deep Fried Milk balls stuffed with Flaked
Chicken, Spanish Chorizo and Cheese)

Soup

Seafood Bisque with Basil Cream
(Rich and Thick Seafood Base Soup served with
Basil Cream on the side)
Served with Brioche Soft Rolls

Carving

Roast US Angus Beef Ribeye
(Whole Roast Angus Beef Ribeye marinated
in Fresh Thyme and Garlic with Red wine
Mushroom demiglace and Pepper Gravy)
served with Garlic Mashed Potatoes, Charred
Vegetables, Steamed Up Land Rice

Entrée

Grilled Soy Honey Salmon w/ Roasted Chive
Puree (Seared Fillet of Salmon marinated in Soy
and Honey topped with Roasted Chive Puree
and Roasted Garlic Cream) served with Uni
Crab Pasta (Our Own version of Crab Pasta with
Japanese Uni, Cream and Chives)

Dessert Bar

Halo Halo Bars
Almond Sansrival Bites
Mini Apple Tart
Salted Caramel Bar
White, Milk, Dark Chocolate Barks with
Fruit & Nuts

*More options are available upon inquiry
*All prices are exclusive of 10% SC and 12% VAT



The Passion for the Perfect Taste

Type of cuisine offered: Spanish and International Cuisine

Established in 2011, Michelin Cuisine and Fine Foods Inc. also known as M Catering, has catered to most of Manila's must-attended corporate and private events.

Experience the taste that you'll surely remember. M Catering's array of food choices cover a wide selection of international culinary masterpiece dishes. Created by seasoned and talented professionals, M Catering's mission is to provide the perfect taste for all our clients.

For more inquiries, please contact:

Kris Trinidad, Sales Manager

kris.trinidad@mcatering.ph

0917 840 5953 | 7577 6420

Jessica Infantado, Events Manager

jessica.infantado@mcatering.ph

09175809059



The Passion for the Perfect Taste



RATES

Cocktail: P875 - P1,050 / head

Buffet: P1270 - P1175/ head (100 pax)

*Customizable menus are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with fine China flatware, silverware, and glassware
- Linens
- Floral centerpieces and candles
- Customizable table numbers and food labels
- Individual menu cards and place cards

SAMPLE MENU

Cocktail

P800/head

Crisps

Chicken Teriyaki Glazed Bites

Canapes

Bacon and Fresh Herb Cream Cheese

Canap Kani Mango and Wasabi

Skewers

Hainanese and Sweet Soy

Mini Bread

Adobo/Asado Bun

Pasta

Penne in Pesto Cream Sauce
with Grilled Vegetables

Fish

Fish Sticks and Potato Wedges with Aioli

Dessert

Lemon and Oreo Tartlets

Mini Fruit Pavlova

Chocolate Mousse

Almond Jelly with Lychees

Buffet

P1460/ head for 100 pax

Appetizer

Beef Taco Cups with lettuce and cheese

Chicken Teriyaki Bites in Wonton Chips

Soup

Crab and Corn Soup

Cream of Spinach Soup

Salad

Greek Salad with Mango Balsamic Vinaigrette

Thai Crunchy Salad with Peanut Dressing

Beef or Pork

Hickory Barbeque Roast Beef Short Plate
with Marbled Potato

Chicken

Peri Peri Chicken with Cilantro Lime Glaze

Fish

Sesame Fish Fillet with Stir Fry Vegetables

Pasta

Linguini Alfredo with Ham Bits

Vegetables

Oven Roasted Vegetables with Herb Sauce

Steamed Rice

Dessert

Chocolate Mousse

Beverage

Lemon Iced Tea

Brewed Coffee



The Passion for the Perfect Taste

*More options are available upon inquiry
*All prices are exclusive of 10% SC and 12% VAT



MARQUIS CATERING

Type of cuisine offered: International

It was in the year 2018 that Marquis Catering was established & the brand has since been known for its creativity, topped by expertise in food & beverage taste and presentations. Responding to the needs of its customers & with a resolve to serve its community during the period of community quarantine, Marquis continues its operations in Bonifacio Global City — stringently observing government guidelines while creating a line of safe and delicious foods for personal consumption or full-service catering needs. The Marquis Fave Foods & Feasts product line allows the enjoyment of premium ready-to-cook, ready-to-heat, and ready-to-eat food that can be delivered & effortlessly prepared any place, any time. Marquis Catering Menus were designed & prepared by international cuisines. Their culinary range from Filipino, Asian & Continental favorites. Marquis Catering's clientele comes from top corporate companies, renowned event planners, event stylists & personages from varied industries.

For inquiries, please contact:

Acel G. Crisostomo, Senior Sales Manager

acel.crisostomo@marquis.ph | 09176317684



RATES

Cocktail: P1500 - P2800++/head

Sit-down: P2100 - P3800++/head

Buffet: P1600 - P3800++/head

*Customizable menu are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up

- Dining set-up with chinawares, glasswares, cutleries, and glasses

- Linens

- Basic centerpieces

SAMPLE MENU

Cocktail

P1500++/head

Cold Bites

Brie Cheese on Rye Bread
Onion Marmalade | Air Dried Mango

Hot Bites

Seafood Ragout
Voul-Au-Vent

Sweet Bites

Assorted Fruit Tartlet
Custard | Apricot Glaze | Bianca
Powder

Beverage

Marquis Signature Mocktail

Sit-Down

P2100++/head

Lemon and Herb Focaccia | Butter
Rosette

Carrot and Ginger Soup
Coriander Cream Espuma
Koppert Cress

Seafood Pasta Al Nero
Cherry Tomato and Garlic Confit
Sweet Basil

Mulwarra Beef Striploin
Roasted Root Crops with Rosemary
Huile

Madagascar Green Peppercorn

La Foret Noire
Chocolate Cream | Maraschino Cherry
Jelly

Marquis Signature Mocktail

Buffet

P1600++/head

Soup

Roasted Pumpkin Soup Scented with
Cinnamon Perfume

Pasta

Linguine Pasta
Pink Tomato Cream Sauce |
Mozzarella | Sweet Basil

Fish

White River Cobbler Fillet with Garlic
and Lemon Sauce

Chicken

Farmed Chicken Roulade with Shitake
and Spinach

Beef

Braised Organic Grass-Fed Beef
Blade in Red Wine Reduction
Marbled Potato and Mushroom
Trifolati

Vegetable

Vegetable Medley with Hand-
Pounded Pistou

Steamed White Rice

Dessert

Belgian Chocolate Mousse
Custard Profiteroles
Fresh Fruits in Season

Marquis Signature Mocktail



Type of cuisine offered: Fusion of Asian & Filipino flavors and influenced by European & Mediterranean styles and taste

Matchpoint Catering has been in the industry since 1979. The cuisine was developed by two prominent personalities in the food industry - Sandy Daza & Luchie Jimenez. Matchpoint provides catering services for all occasions, from intimate gatherings to big banquets of 500 persons or more. They can also provide custom-made packages based on the unique requirements and budget of clients; packed meals, food orders, and other client-specified menu packages are available.

For inquiries, please contact:

Alexandra Jimenez, Marketing Manager

alexjimenez_21@yahoo.com

09175574200 | 9221842 | 7358 1905



RATES

Cocktail: P525 - P1095 for 100 pax

Buffet: P545 - P2145 for 100 pax

*Customizable menus are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with fine China flatware, silverware, and glassware
- Linens
- Floral centerpieces and candles
- Customizable table numbers and food labels
- Individual menu cards and place cards

SAMPLE MENU



Cocktail

P655/ head (minimum of 100 pax)

Appetizer

Crostini served with Creamy Pesto or Boursin Cheese
Baked Baby Potatoes with Sour Cream and Chives

Chicken

Chicken ala King Served with Toasted Bread

Fish or Seafood

Grilled Baby Scallops with Roasted Garlic

Pasta

Baked Pasta with Bechamel and Bolognese Topped with
Cheddar Gouda Crust

Beverage

Lemon Iced Tea

Buffet

P1195 (minimum of 100 pax)

Appetizer Station

Crostini, Grilled Pita Bread and
Assorted Crackers Served with Choices of Two (2) Dips

- Chopped Ham and Egg Salad
- Creamy Pimiento

Salad

Field Green Salad with Olives, Tomatoes, Cucumber and
Sweet Bell Peppers Served with Balsamic Vinaigrette

Beef

Grilled Angus Beef Bacon with Creamy Mushroom Risotto

Pork

Pork Tenderloin Salpicao with Roasted Garlic

Chicken

Baked Chicken with Rosemary, Sherry Cream Sauce, and
Buttered Vegetables

Fish or Seafood

Pan Fried Fish with Anchovy Garlic Butter and
Herb Buttered Baby Potatoes

Pasta

Linguini with Chorizo Pamplona and Tomatoes

Dessert Buffet

Creme Brulee
Lemon Squares

Beverage Station

Orange Juice
Lemongrass Iced Tea

*More options are available upon inquiry
*All prices are exclusive of 10% SC and 12% VAT



Type of cuisine offered: Filipino and European

Mesclun (mes-klun) is old Occitane for mixture and in popular culture refers to mixed greens. And what is gastronomy if not mixing?

At the helm of the kitchen is Chef Katrina Arce Kuhn-Alcantara, who draws inspiration from her rich culinary heritage and global experiences. Chef Katrina received formal training in France from the premier culinary arts school Le Cordon Bleu and worked at restaurants in Paris, Nice and Corsica. Since her return to the Philippines, Chef Katrina has thrived not only as a caterer, but also as a restaurateur (Aruga Cafe at Mesclun, CDP, and Lit Japanese Whisky and Spirits being some of her recent ventures).

Over the years, Mesclun has been recognized as a premier caterer for weddings, corporate events, and special gatherings and take pride in providing delicious, memorable food, and impeccable service at events.

For inquiries, please contact:

Marjorie Dival, Events Manager

Marjorie@mesclun.ph | 09778023900





RATES

Cocktail: P895/ head (60 pax minimum)

Buffet: P1695-3075

*Customizable menu are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with fine China flatware, silverware, and glassware
- Linens
- Floral centerpieces and candles
- Customizable table numbers and food labels
- Individual menu cards and place cards

SAMPLE MENU



Cocktail

P895/ head (minimum of 60 pax)

Canapes

Eggplant Salsa on Tortilla Cups
Mushroom Duxelles

Mini Sandwiches

Parma Ham Panini

Fritters

Mushroom and Spinach Empanaditas

Skewers

Chicken Yakitori

Pass Around Desserts

Salted Caramel Eclairs

Beverages

Coffee and Tea Stations
Iced Tea or Chilled Fruit Juice
Pandan Water

Sit-Down

P2,150/head

Appetizer

Mushroom Duxelles
Eggplant Salsa
Buffalo Balls

Bread

Garlic Herbed Butter

Salad

Watermelon Feta Salad

Soup

Tomato Tortilla Soup

Main Course

Chimichurri Chicken

Dessert

Chocolate Mousse

Beverage

Iced Tea, Tea, and Coffee

Buffet

P1895 ++ (minimum of 50 pax)

Soup

Clam Miso Soup

Salad

Roasted Sesame Salad

Pasta

Chorizo Pomodoro
Linguine White Truffle Cream Sauce

Seafood

Baked Fish Gratin

Chicken

Slow Roast
Rosemary Chicken

Pork or Beef

Beef Pot Roast

Sides

Mashed Potato

Rice

Paella Negra

Dessert

Carrot Cake, Raspberry Panna Cotta,
Chocolate Eclairs, Brazo De Mercedes

Beverage

Iced Tea, Coffee, Tea

*More options are available upon inquiry
*All prices are exclusive of 15% SC and 12% VAT

Moment Catering

Type of cuisine offered: Japanese, American, Filipino, International (Western and Mongolian), Carvings & Live Stations, and Cocktails & Spirits

In the summer of 2012, Abba Napa, Eliza Antonino, and Jon Syjuco teamed up to form The Moment Group, believing that Manila's dining scene was "having a moment." Backed by sound business sense and a keen understanding of the Filipino diner's evolving tastes, they created and opened their first three restaurants within eight months of each other. Since then, Moment has gone on to build homegrown brands and enter into partnerships that have drawn lines, caught media attention, generated market demand, and prompted loyal patrons.

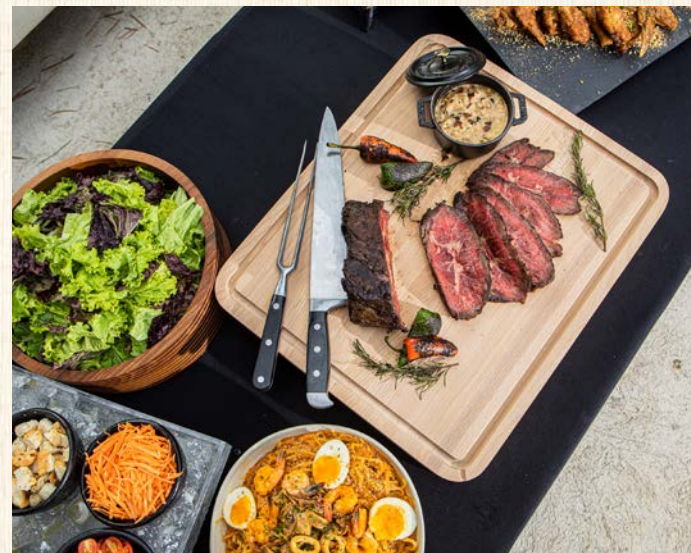
In its first decade in F&B, Moment has established 13 home-grown food brands, under which 50 doors have collectively been opened in and outside of Metro Manila. These include Manam Comfort Filipino, 8Cuts Burgers, Ooma Bold Japanese, Mo' Cookies, HuChi Southeast Eats, The Mess Hall, Moment Catering, Bank Bar, Mecha Uma, Manam's Mama Nams, and the delivery-only Pancit Pancitan and Cuckoo Chicken. Apart from this, Moment also owns, manages, and operates the Philippine franchise of the world-famous xiaolongbao brand, Din Tai Fung.

Moment has also launched its own in-house delivery website (and app) momentfood.com, which is supported by an in-house fleet called Mo'Go.

For inquiries, please contact:

Yen Daza, Catering Sales and Event Manager

yen.daza@momentgroup.ph | 09190845711





RATES

Cocktail: P450 - P1100++/head

Sit-down: P1250 - P1750++/head

Buffet: P950 - P1650++/head

*Customizable menu are available upon request

*Plus 10% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with China glassware, cutlery and glasses
- Linens
- Basic centerpieces

* other inclusions may be discussed with the caterer

SAMPLE MENU

**Moment
Catering**

Cocktail

P850++/head

Pulled Chicken and Sausage Gumbo
Roulade
Mushroom Salpicao Croquettes
Mini Tuna Melts
Manam Sisig in Cone

Salt and Pepper Squid
Prawn Gambas Tortellini

Chocolate Truffles
Fried Leche Flan Wontons

Sit-Down

P1500++/head

Pumpkin 3 Ways
Cream Cheese Pumpkin Flower,
Tortellini, Roasted Pumpkin Vol-au-
Vent

French Onion Soup
Caramelized Onion, Beef Broth,
Gruyere, Dough Dome

Fattoush Salad
Pita, Feta, Mint, Cucumber, Shallots,
Red Radish, Tomatoes, Lemon
Vinaigrette

Short Cured Salmon
Grilled Asparagus, Blistered Cherry
Tomatoes, Mashed Potato, Lemon-Dill
Hollandaise

Chocolate Lava Cake

Beverage
Free-Flowing Iced Tea

Buffet

P1750++/head

High Flyers
Cuckoo Wings (Flavors: BBQ, Truffle
Honey, Salt and Pepper, Buffalo and
Garlic Parmesan) (Dips: Blue Cheese,
Ranch, Red Pepper)

*Roasted Beetroot and Watermelon
Salad Bar
Seaweed, Roasted Beets, Watermelon
Cherry Tomatoes, Kangkong,
Tempura, Shiso, Mixed Sesame
Seeds, Pickled Red Radish
Cashew Tofu Dressing, Sale-Lime
Vinaigrette

Mains
O-Gyoza, Baked Salmon Gratin,
Chicken Karaage, Pork Katsu Curry,
Truffle Hanger Steak, Uni Udon and
House Chahan

Carving
Roasted Beef Belly (Red Wine Jus,
Chimichurri)

Dessert
Assorted Mo' Cookies, Truffle
Chocolate Bonbons and Fresh Fruit
Cups

Beverage
Free-Flowing Iced Tea

*More options are available upon inquiry
*All prices are exclusive of 15% SC and 12% VAT



via mare

CATERING

Type of cuisine offered: Continental and Asian Fusion

Via Mare catering offers you excellent cuisine and efficient service for all your catering requirements. Our organization provides you with well-trained staff, modern cooking and serving equipment, and dining facilities suitable for a wide variety of events and functions. With Via Mare Catering you are assured of fine food service for any occasion - breakfast, luncheons, dinners, snacks, cocktails and buffets for parties, receptions, meetings, seminars, conventions, corporate and private parties.

For inquiries, please contact:

Imelda Manalang, Account Executive

Imelda.manalang@viamare.com.ph

09178330959



RATES

Cocktail: P900 - P1,200 / head

Sit-down: P1,600 - P1,700 / head

Buffet: P900 - P1,200 / head

*Customizable menu are available upon request

*Plus 15% SC and 12% VAT

INCLUSIONS

- Tables and chairs set-up
- Dining set-up with fine China flatware, silverware, and glassware
- Linens
- Floral centerpieces and candles
- Customizable table numbers and food labels
- Individual menu cards and place cards

SAMPLE MENU

Cocktail

P700/head

Appetizer

Native Chips with Salted Duck Egg Dip
Calamares Fritos
Gambas Ajillo in Profiteroles
Fried Squash Flowers Stuffed
with White Cheese
Kesong Puti and Adobo
in Petit Pan Desal
Tuna sa Apa
Inasal na Manok in Skewerettes

Dessert

Palitaw
Paella Balls

Beverage

Coffee or Tea

Sit-Down

P2,150/head

Salad

Salmon Gravlax on Salad Greens

Soup

Potato and Leek Soup

Main Course

Tarragon-citrus-cruste Fish Fillet
Slow-cooked US Angus Beef Brisket
with Creamy Rosemary

Dessert

Dark Chocolate Praline

Beverage

Coffee or Tea

Buffet

P1,650/head

Main Course

Pescado Manilena
Manok, Talong, and Kesong Puti
in Kare-Kare
Seafood Pancit Puti

Vegetable

Fried Lumpiang Gulay
Tofu and Kinchay
Ensaladang Pako

Rice

Pandan Rice

Dessert

Fresh Fruit Slices On Ice
Bibingka Galapong and Puto Bumbong

Beverage

Coffee or Tea

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Chef Jessie

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09177721387

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Jessica Infantado, Events Manager

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Moment Catering

Yen Daza, Catering Sales and Event Manager

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Mesclun

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E V E N T S H A L L

T H E F I F T H

A T R O C K W E L L

For more information contact:

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