



TWO SEASONS CORON ISLAND RESORT

WEDDING PACKAGE

PHP 740,000.00++

At Two Seasons Coron Island Resort, your most unforgettable day is all about the two of you - the ceremony and the celebration of your dreams. Whether it's an airy garden set-up, a festive beachfront gathering, or a serene Chapel setting you envision, we are on hand to attend to every detail.

WEDDING CEREMONY

Groom's Boutonniere
 Bridal Bouquet
 Minister or Priest
 Wedding Certificate
 Basic Sound System
 Venue
 Standard Stage Set-up

WEDDING RECEPTION

Wedding Cake
 Bottle of Sparkling Wine (for the couple's toast)
 Menu Cards
 Guest Table Number
 Basic Sound System
 Venue (4 Hours)
 Multimedia Projector & Screen
 Floral Arrangements
 Cake Table Arrangement
 Floral Centerpiece

FOR THE COUPLE

Special Gift
 Welcome Fruit Platter
 Room Service Massage
 2 Nights Accommodation for 2 persons (Sandbar Bungalow)
 30% Anniversary Discount on Room Accommodation
 at Two Seasons Coron Island Resort
 10% Anniversary Discount on F&B Outlets at
 Two Seasons Coron Island Resort

FOR GUESTS

6 Beach Bungalows for 3 Days / 2 Nights, minimum
 of 2 persons in a room with daily breakfast Land &
 Boat Transfers



Two Seasons
 CORON ISLAND RESORT



TWO SEASONS CORON ISLAND RESORT

BUFFET SELECTIONS

PACKAGE	FOR THE FIRST 50 GUESTS	FOR THE FIRST 100 GUESTS	IN EXCESS OF 50 GUESTS
I	PHP 175,000.00	PHP 350,000.00	PHP 3,000.00
II	PHP 175,000.00	PHP 350,000.00	PHP 3,000.00
III	PHP 200,000.00	PHP 400,000.00	PHP 3,500.00
IV	PHP 200,000.00	PHP 400,000.00	PHP 3,500.00

SET MENU SELECTIONS

PACKAGE	FOR THE FIRST 20 GUESTS	IN EXCESS OF 20 GUESTS
I	PHP 60,000.00	PHP 2,500.00
II	PHP 70,000.00	PHP 3,000.00
III	PHP 80,000.00	PHP 3,500.00

Rates are subject to 10% service charge and 12% VAT and subject to change without prior notice.



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BUFFET I

APPETIZER

Tuna Ceviche
Fresh Lumpia
Calamares

SOUP

Prawns Sinigang

SALAD

Cucumber Salad
Radish Salad
Filipino Ensalada
Assorted Greens and Dressings

MAIN COURSE

Beef Caldereta
Adobong Pusit in Garlic and Olive Oil
Steamed Whole Grouper
Lechon Kawali
Spicy Chicken Adobo in Coconut Milk with Kaffir
Chicken Galantina

STARCH

Pandan Steamed Rice

GRILLING STATION

Assorted Fish
Prawns
Liempo
Squid

DESSERT

Assorted Filipino Kakanin
Braço de Mercedes
Buko Salad
Assorted Mini Cakes
Banana Con Hielo
Assorted Fruits in Season

BUFFET II

APPETIZER

Chili Wings
Shrimp Cerviche Shooter
Spicy Mussels Al Ajillo

SOUP

Grilled Pumpkin Soup
Assorted Breads

SALAD

Mixed Greens Salad: Romaine, Lolo Roso, Arugula, Caesar Salad Dressing, Thousand Island Dressing, Balsamic Honey Mustard Dressing, Croutons, Bacon Bits, Parmesan Cheese, Cerry Tomato, Green & Black Olives, Lemon Wedges, Cucumber & Bell Peppers

MAIN COURSE

Chicken Pastel
Lengua Sulipeña
Asian Baby Back Ribs
Butter Garlic Prawns
Buttered Vegetables
Steamed Whole Grouper

STARCH

Steamed Rice

PASTA STATION

Pasta: Penne, Spaghetti, Fettuccine
Sauce: Marinara, Alfredo, Pesto

CARVERY

US Angus Rib Eye Steak

DESSERT

Assorted Verrines
Sansrival
Leche Flan
Assorted Mini Cakes
Assorted Panna Cotta
Assorted Fruits in Season

BUFFET MENU ADD ONS

Crabs Php 500.00/ Head
Lobster Php 1,200.00 / Head
Lechon Php 25,000.00
(50-60 Persons)

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BUFFET III

APPETIZER

Crispy Squid Tentacles
Okoy

SOUP

Beef Bulalo

SALAD

Cucumber Salad
Radish Salad
Filipino Ensalada
Grilled and Poached Assorted
Vegetables
Assorted Greens and Dressings

MAIN COURSE

Angus Bistek Tagalog
Rellenong Manok with Alique Sauce
Kare Kare
Crispy Pata
Crab in Coconut Milk
Deep Fried Whole Grouper

STARCH

Paella
Steamed Rice

GRILLING STATION

Assorted Fish, Prawns, Liempo, Squid

CARVERY

Choice of: Lechon or Roasted Chicken

DESSERT

Assorted Filipino Kakanin
Sansrival
Mango Sago
Assorted Mini Cakes
Assorted Panna Cotta
Halo-Halo Station
Assorted Fruits in Season

BUFFET IV

APPETIZER

Assorted Sushi
Assorted Cold Cuts
Cream Cheese Pistachio Coated
Grape Truffles

SOUP

Japanese Miso Soup
Boullabaisse
Assorted Breads

SALAD

Mixed Greens Salad: Romaine, Lolo
Roso, Arugula, Caesar Salad Dressing,
Thousand Island Dressing, Balsamic
Honey Mustard Dressing, Croutons,
Bacon Bits, Parmesan Cheese, Cherry
Tomato, Green & Black Olives, Lemon
Wedges, Cucumber & Bell Peppers

MAIN COURSE

Whole Steamed Grouper
Mixed Seafood in Coconut Milk
Prawn Tempura
Two Seasons Lamb Shoulder BBQ
Sautéed Seasonal Vegetables

STARCH

Steamed Rice
Gomoku Chahan

PASTA STATION

Pasta: Penne, Spaghetti, Fettuccine
Sauce: Marinara, Alfredo, Pesto

CARVERY

US Angus Rib Eye Steak

GRILLING STATION

Assorted Fish, Prawns, Liempo, Squid

DESSERT

Assorted Verrines
Sansrival
Leche Flan
Assorted Mini Cakes
Assorted Panna Cotta
Assorted Fruits in Season

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SET MENU I

APPETIZER

Tinapa Bruschetta
Angus Beef Tapa Samosa

SOUP

Binakol Ravioli

SALAD

Foie Gras and Fern Salad

MAINS

Deconstructed Crispy Kare Kare

DESSERT

Ube Medley

SET MENU II

APPETIZER

Raspberry and Pistachio Coated Cream Cheese
Truffles
Anjou Pear with Blue Cheese Sauce

SOUP

Boullabaisse

SALAD

Beet Salad

MAINS

Choice of:

Braised Beef Brisket
Chicken Roulade with Au Jus
Pan Seared Grouper with Garlic
Pimiento

DESSERT

Wasabi Ice Cream

SET MENU III

APPETIZER

Blueberry Coated Foie Gras with Melba Toast Sprinkles
Compressed Watermelon with Feta Cheese

SOUP

Paella Soup

SALAD

Deconstructed Mango Salad

MAINS

Choice of Sous Vide:
Lamb Shoulder Chop
US Angus Rib Eye Steak
Salmon

DESSERT

Vanilla Tatin with Strawberry Ribbon and Apple Coin