

Bridal Beach Packages

Beach Front Ceremony | Beautifully Decorated Reception | Breathtaking Sunset Photo-shoot



Emerald

30 Pax P 150,000

60 Pax P 256,000

In Excess / Pax P 3,600

Pearl

30 Pax P 180,000

60 Pax P 296,000

In Excess / Pax P 4,000

Diamond

30 Pax P 207,000

60 Pax P 330,000

In Excess / Pax P 4,500

Rates are inclusive of tax and service charge.

Please refer to full page print of the wedding packages with corresponding inclusions:

Billing Arrangement and Reservation Policy

- The client must pay a 50% advance deposit 2 months before the said event or early as per client preferences, non-refundable but can rebook.
- Your booking will be confirmed upon receiving the advance payment as stated
- Cash, bank transfer, credit and debit cards will be accepted for pre-payments.
- AIP requires to settle a full payment 2 weeks before the said event.
- A minimum of 10 rooms must be booked to confirm a wedding. A 20 % discount on rooms will extended, rooms must be guaranteed and paid to guarantee wedding reception, no rooms no reception or our resort does not cater to walk-in weddings.
- Incidentals and charges above package price to be settled right after or during check-out.

Additional Amenities with Extra Charge	Rate
Photo Booth	P 15, 000 Nett
DJ / Acoustic Singer	P 15, 000 Nett
Wedding Officiator	P 15, 000 Nett
Sand Castle	P 5, 000 Nett
Fire Dancer (3D Minutes)	P 15, 000 Nett
Venue Evening Cocktail Set-Up (with artificial flower table centerpieces)	P 40, 000 Nett
Reception & Venue Styling	P 70, 000 Nett
Additional Layer of Wedding Cake (Edible)	P 3, 000 Nett
Mini Cup Cakes (Minimum of 20 Orders)	P 200 Nett
Pork Lechon 18 to 20 KG	P 20, 000 Nett



Emerald

30 persons P 150,000 60 persons P 256,000 P 3,600 rate in excess

Main Inclusion:

Free use of hotel areas for pre-nuptial photo shoot Use of sand area for 7 hours, 2 hours for set-up, 1 hour for ceremony (styling / flowers for the ceremony area is not included) and 4 hours for program proper Plated meal for the couple Complimentary food tasting for two persons Two-tiered chiffon wedding cake, a choice of (Chocolate, Ube, Red Velvet, Salted Caramel) Basic table centerpieces for tables (artificial flowers) One bottle of Corte Viola Prosecco Extra Dry DOC A two (2) night stay in our Premier Ocean View

(Good for two persons with complimentary breakfast)

Others:

Basic Sound System Basic Globe Lights Projector and LCD Screen Basic Set-Up Couple's Table Guest Table Cake Table

Ceremony Table with Arc or Gazebo (styling / flowers is not included) Reveling Arc (styling / flowers is not included) Use of Tiffany Chairs for Ceremony and Reception



Emerald Buffet Menu

Beverage (one round only): a choice of Iced Tea, Pineapple Juice or Mango Juice

Set-A

Soup

Cream of Pumpkin

Bread

Assorted Dinner Rolls

Salad

Fresh Garden Salad with Condiments and Three Kinds of Dressings

Main Course

Barbeque Braised Beef with mild Spicy Mango Marmalade Steamed Swordfish in Leek Mushroom Sauce Chicken Parmigiana with Spaghetti Pomodoro Medley of Macedoine Vegetables Pandan Rice

Desserts

Banana Crepe Samurai Assorted Fresh Fruits

Set-R

Soup

Cream of Potato and Leek Soup

Bread

Assorted Dinner Rolls

Salad

Fresh Garden Salad with Condiments and Three Kinds of Dressings

Main Course

Mustard Crusted Pork Loin in Champagne Sauce Pan Fried Crème Dory with Tomato Herb Sauce Roasted Chicken in Raspberry Sauce Penne Napolitana Pandan Rice

> **Desserts** Banoffee

Assorted Fresh Fruits

Set-C

Soup

Chicken and Vegetable Clear Soup

Bread

Assorted Dinner Rolls

Salad

Fresh Garden Salad with Condiments and Three Kinds of Dressings

Main Course

Slow Roast Beef in Creamy Mushroom Sauce Chicken Cordon Bleu with Lemon Butter Sauce Nut Crusted Fish Fillet with Fettuccine Aglio Olio Creamy Mushroom and Vegetables Pandan Rice

> **Desserts** Red Velvet Assorted Fresh Fruits

Set-D

Soup

Miso Soup with Seafood's

Bread

Assorted Dinner Rolls

Salad

Fresh Garden Salad with Condiments and Three Kinds of Dressings

Main Course

Braised Beef in Madras Curry Sauce Roasted Chicken with Teriyaki Sauce Pan Fried Fish Fillet with Stir Fried Vegetables Phad Thai Noodles Pandan Rice

Desserts

Creamy Coconut and Tapioca Ragout Assorted Fresh Fruits



Pearl

30 persons P 180,000 60 persons P 296,000 P 4,000 rate in excess

Main Inclusion:

Free use of hotel areas for pre-nuptial photo shoot
Use of sand area for 7 hours , 2 hours for set-up, 1 hour for ceremony
(styling / flowers for the ceremony area is not included) and 4 hours for program proper
Plated meal for the couple
Complimentary food tasting for two persons
Two-tiered chiffon wedding cake, a choice of (Chocolate, Ube, Red Velvet, Salted Caramel)
Basic table centerpieces for tables (artificial flowers)
One bottle of Moet and Chandon Brut Imperial
Romantic Couples Massage (Boracay Combination Massage)
A two (2) night stay in our Honeymoon Suite
(Good for two persons with complimentary breakfast)

Others:

Menu Card
Basic Sound System
Basic Globe Lights
Projector and LCD Screen
Basic Set-Up
Couple's Table
Guest Table
Cake Table

Ceremony Table with Arc or Gazebo (styling / flowers is not included)
Reveling Arc (styling / flowers is not included)
Use of Tiffany Chairs for Ceremony and Reception



Pearl Buffet Menu

Beverage (one round only): a choice of Iced Tea, Pineapple Juice or Mango Juice

Set-A

Soup

Beef Pot Au Feu

Bread Assorted Dinner Rolls

Salad

Mixed Lettuce with Condiments and Dressing Basmati Rice Seafood and Vegetable in Lemongrass Vinaigrette

Main Course

Star Anise Beef Knuckle Stew with Bok Choy Chili Seafood in Coconut Milk and Young Corn Chicken Roulade with orange Confit Grilled Salmon with Sauce Choron and Mango Salsa Buttered Vegetables Fried Rice or Plain Rice

Desserts

Assorted Pastries Assorted Fresh Fruits

Set-B

Soup

Cream of Corn and Shellfish Chowder

Bread

Assorted Dinner Rolls

Salad

Mixed Lettuce with Condiments and Dressings Crab and Cucumber Salad in Wasabi Dressing

Main Course

Smoked Grilled Baby Back Ribs Chicken and Pineapple Thai Curry Marinated Grilled Chili Squid Swordfish Medallion with Creamed Garlic Spinach Buttered Vegetables Fried Rice or Plain Rice

Desserts

Assorted Pastries Assorted Fresh Fruits

Set-C

Soup

Mushroom Cappuccino

Bread

Assorted Dinner Rolls

Salad

Mixed Lettuce with Condiments and Dressings Tarragon Chicken and Noodle Salad

Main Course

Asian Style beef Strips on Crispy Rice Noodles Oven Baked Chicken Fillet in Creamed Blue Cheese and

Pimiento

Marinated Grilled Chili Squid Grilled Salmon Aioli Buttered Vegetables Plain Rice or Fried Rice

Desserts

Assorted Pastries Assorted Fresh Fruits

Set-D

Soup

Cream of Roasted Pumpkin

Bread

Assorted Dinner Rolls

Salad

Mixed Lettuce with Condiments and Dressings Conchiglie Seafood Salad in French Vinaigrette

Main Course

Roasted Pork Loin with Pineapple Chutney Rosemary Grilled Chicken Garlic and Ginger Crispy Squid Grilled Blue Marlin with Lemon Garlic Sauce Buttered Vegetables Palin Rice or Fried Rice

Desserts

Assorted Pastries Assorted Fresh Fruits



Diamond

30 persons P 207,000 60 persons P 330,000 P 4,500 rate in excess

Main Inclusion:

Free use of hotel areas for pre-nuptial photo shoot
Use of sand area for 7 hours, 2 hours for set-up, 1 hour for ceremony
(styling / flowers for the ceremony area is not included) and 4 hours for program proper
Plated meal for the couple
Complimentary food tasting for two persons
Three-tiered chiffon wedding cake, a choice of (Chocolate, Ube, Red Velvet, Salted Caramel)
Basic table centerpieces for tables (artificial flowers)
One bottle of Moet and Chandon Brut Imperial
Romantic Couples Massage (Ambassador Signature Massage)
A two (2) night stay in our Casita Honeymoon Suite
(Good for two persons with complimentary breakfast)

Others:

Menu Card
Basic Sound System
Basic Globe Lights
Projector and LCD Screen
Basic Set-Up
Couple's Table Guest Table
Guest Table
Cake Table

Ceremony Table with Arc or Gazebo (styling / flowers is not included)
Reveling Arc (styling / flowers is not included)
Use of Tiffany Chairs for Ceremony and Reception



Diamond Buffet Menu

Beverage (one round only): a choice of Iced Tea, Pineapple Juice or Mango Juice

Set-A

Appetizers

Shrimp Cocktail Chicken Fajita Wraps

Soup

Smoky Aubergine Soup With Croutons

Bread

Assorted Dinner Rolls

Salad

Mixed Lettuce With Condiments and Dressing Fruit De Mer Salad, Mixed Greens, Grape, Melon, Walnuts and Blue Cheese Served With Honey and Lemongrass Dressing

Main Course
Roast Beef Short Plate With Burgundy Sauce
Crispy Breaded Pork Cutlet With Mandarin Orange Sauce Chicken Gremolata Mixed Seafoods In Cream Sauce Baked Lasagna Florentine Sauteed Mixed Vegetables Pandan Rice

Desserts

Brazo De Mercedes Marble Cheesecake Fresh Fruits

Set-C

Appetizers

Quiche Lorraine Mushroom Canape

Soup

Herb Butternut Squash Soup

Bread

Assorted Dinner Rolls

Salad

Mixed Lettuce With Condiments And Dressing Waldorf Salad, Crispy Apple, Juicy Grapes, Crunchy Celery, Toasted Walnuts, And Creamy Mayonnaise Dressing

Main Course

Sauteed Beef In Five Spice With Snow Peas Grilled Marinated Pork Belly In Mild Sweet And Spicy Bbq Sauce Chicken Pastel Baked Sword Fish Fillet With Mushroom Fettuccine Carbonara Steamed Bok Choy With Garlic Dyster Sauce Pandan Rice

Desserts

Mango Cheesecake Tiramisu Fresh Fruits

Set-R

Appetizers Assorted Maki Rolls Chicken Samosa

Soup

Italian Meatball and Noodle Soup

Bread

Assorted Dinner Rolls

Salad

Mixed Lettuce With Condiments and Dressing Classic Ceasar Salad With Bacon and Croutons

Main Course

Beef Bourguignon With Wild Mushroom Crispy Pork Belly With Liver Sauce Roasted Chicken Cajun With Au jus Grilled Maya-Maya Fillet in Teriyaki Sauce Seafoods Marinara Vegetable Granite

Pandan Rice Desserts

Black Forest Cake Swiss Apple Pie Fresh Fruits

Set-D

Appetizers Vietnamese Spring Rolls Vegetable Crudites

Soup

Wild Mushroom Soup

Bread

Assorted Dinner Rolls

Mixed Lettuce With Condiments And Dressing Kani Salad, Julienne of Ripe Mango, Kani Sticks, And Cucumber, Served With Japanese Mayonnaise and Evico.

Main Course

Beef Osso Buco In Cream Sauce Pork Roulade With Prune Sauce Chicken Parmigiana Grilled Stuffed Squid Spaghetti Alle Vongole Stir Fried Vegetables With Tofu And Fish Cake

Pandan Rice Desserts

Creme Brulle Blueberry Cheesecake Fresh Fruits

