

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

C A T E R I N G G U I D E

E V E N T S H A L L

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 new 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 newest 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 **Aly Ferrer** at alyf@rockwell.com.ph for more information!



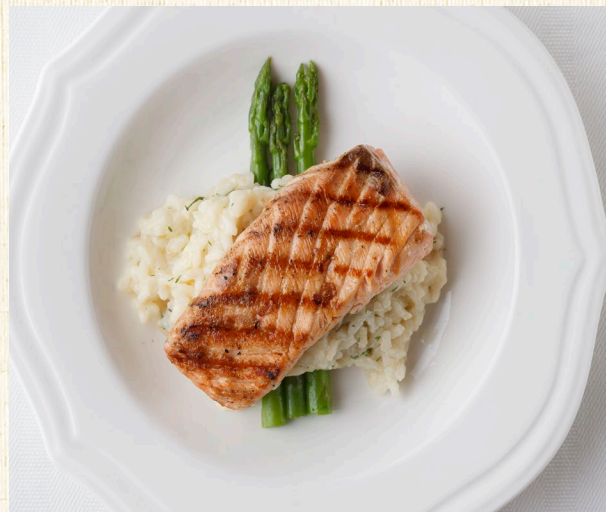
MAKE EVERY CELEBRATION UNFORGETTABLE WITH DELECTABLE MEALS

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:



by kunoan catering





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:

Kate Nopuente, Account Executive

katenopuente@bizugroupe.com

09176339256



RATES

Cocktail: P665 - P1,885 / head

Sit-down: P1,535 - P2,350 / head

Buffet: P1,535 - P3,425 / 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

P995/head (Min. of 200 pax)

Traditional Cold Hors d'oeuvres

Truffle and Porcini Duxelle
Smoked Fish Mousse
Roasted Chicken with Cranberry Jelly
and Pine nuts

Traditional Hot Hors d'oeuvres

Chicken Paella Risotto Balls
Grilled Enoki Wrapped in Beef
with Wasabi Hollandaise

Cold Pasta

Shrimp, Asparagus, and Conchiglie Pasta

Risotto

Shrimp Scampi and Champagne Risotto

Dessert

Chocolate Truffles (Assorted)

Beverage

Black Currant with Lemon Mocktail
and Sodas

Sit-Down

P2,033/head (Min. of 150 pax)

Cocktail

Wild Mushroom Risotto Balls
Chicken Liver Pate with Blueberry
Petit Quiche Lorraine Forest Ham
Blackcurrant and Lemon Signature Mocktail

Choice of Welcome Snacks for Cocktail Tables

Parmesan Lavosh Crackers
or Caramel Popcorn

Bread

Rex Milano Focaccine and
Brioche Bread with Butter

Soup

Potato, Ham and Leek Soup
Pasta Course
Three Cheese, Spinach, and Mushroom Ravioli

Sorbet

Raspberry and Merlot

Main Course

Pollo al Funghi Porcini

Dessert

Dark Chocolate and Orange Peel
Pretzel Clusters
Madagascar Vanilla Crème Brûlée in Egg Shell
Sugar free Hazelnut Pudding Cups

Beverage

Signature Peach Water and
Assortment of Sodas
Lavazza Coffee and Hot Tea

Buffet

P1,535/head (Min. of 150 pax)

Bread

Rex Milano Focaccine and
Brioche Bread with Butter

Salad

Classic Caesar Bacon Lardons

Fish

Cobbler with Leek and Chive Fondue Butter
Poached Cobbler Fish

Chicken

Chicken with sauce L Orange
Pan Fried Chicken

Beef

10 Hour US Angus Roast Beef Belly on
the Carvery Caramelized Onions

Pasta Course

Salmon Penne Aglio Olio
Seared Norwegian Salmon, Olives

Rice, Potato and Vegetable Sidings

Sweetpeas and Asparagus
Creamy Mashed Potato and Gravy

Dessert

Strawberry, Mango, or Blueberry Chiboust

Beverage

Bizu Signature Iced Tea and Assorted Soda
Lavazza Coffee and Hot Tea

*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

77290122



RATES

Cocktail: P950 - P1,595 / head

Sit-down: P1,950 - 2,995 / head

Buffet: P1,695 - P3,095 / 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

P1,100/head

Cold Appetizer

Potato Salad with
Mayo-Mustard Dressing
Parma Ham with Melon & Mango

Hot Appetizer

Beef Tenderloin Tips Salpicao
Mini Chicken Cordon Bleau
Button Mushrooms
al Ajilo Penne al Pomodoro
with Seafood

Dessert

Caramelized Profiteroles
Decadence Fudge Slice

Beverage

Coffee or Tea

Sit-down

P2,955/head

Appetizer

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

Salad

Smoked Salmon, Grilled Prawns
& Sauted Mushrooms Salad
in Creamy Balsamic Dressing Served
with a Panache of Assorted Lettuce

Soup

Clear Essence of Asparagus

Main Course

Grilled U.S. Black Angus Tenderloin
In Madeira sauce
Gratin dauphinoise
Sauted vegetables in season

Dessert

Mini French Chocolate Gateau
With fresh fruit coulis

Beverage

Coffee or Tea

Buffet

P2,995/head

Salad

Mesclun Green Salad
Heart of Palm & Alugbati Salad
in Tamarind Vinaigrette Dressing

Soup

Seafood Chowder
with garlic croutons

Main Course

Carving Station of
Roast U.S. Black Angus Rib Eye Au Jus
Baked Chilean Sea bass
in Red Miso Sauce
Duck Adobo with Crispy Skin
Spaghetti a la Jessie
Wild Rice Vegetable Risotto
Sauted Garden Greens

Dessert

Chocolate Gateau Marquise White Chocolate
Grand Marnier Mousse in
Votive Glasses Flambe Station:
- Crepe Suzette
- Mango Jubilee
- Banana Forster
Assortment of 5 French Pastries

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.thecreamerycatering@gmail.com | 09171828811



RATES

Cocktail: P500 - P600 / head

Sit-down: P800 - P1,100 / head

Buffet: P580 - P1,150 / 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

P660/head

Appetizer

Nori Chips with Salmon Poke Cubes,
Spicy Slaw and Crispy Salmon Skin
Prawns, and Sundried Tomato Served
on a Baked Spoon

Pork Sisig Taco with Special Glaze,
Onions and Jalapeño Taquitos

Kani Salad on Crostini
Tuscan Chicken Sandwich

Dessert

Boston Cream Shots
Mango Pudding

Beverage

1 Round of White Grape Iced Tea

*Plus 5% SC and 12% VAT

Sit-down

P1,100/head

Appetizer

Prawns and Sundried Tomato
Served on a Baked Spoon (1 Pc/Head)
Truffle Mushroom Pate with Melba Toast

Soup

Cream of Tomato Soup

Salad

Greens with Fruits in Season Served
with Citrus Dressing

Main Course

Braised Beef Short Ribs
with Hungarian Sausage
in Garlic Paprika Sauce
Pesto Infused Grilled Chicken Topped
with Melted Mozzarella
Basil Butter Rice

To Cleanse the Palate

Strawberry Lime Pop
Second Course
Baked Parmesan Fish in Basil Cream Sauce
Potato Gratin

Dessert

Apple Streusels Shots

Beverage

1 Round of House blend Iced Tea
1 Round of Brewed Coffee

THE CREAMERY CATERING

Buffet

P1,030/head

Appetizer

Bacon Wrapped Shrimp Roll
Salmon Mousse Cornette

Soup

Truffle Mushroom Soup

Beef

Cerveza Negra Braised Beef

Pork

Sweet and Spicy Grilled Pork Belly

Chicken

Honey Garlic Chicken

Fish

Fish Salpicao

Pasta

Prawn Noodles with Sesame Sauce

Dessert

Banana Turon in Chocnut Sauce
Ube Panna Cotta
Mango Crepe

Beverage

Iced Tea
Brewed Coffee and 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 River, Account Executive

catering@chefflorabel.ph

09178577622 | 502 3458

FLORABEL



RATES

Cocktail: P800 - P1,050 / head

Sit-down: P1,600 - P2,800 / head

Buffet: P1,800 - P2,800 / 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

P875/head

Appetizer

Crispy Papadum with Yoghurt Dip
Italian Sausage Bruschetta
Adobo Profiteroles
Roasted John Dory Wrapped
with Smoked Bacon
Three Cheese Mushroom Quesadilla
Corn Tortillas with Cheese Dip
and Tomato Salsa
Chicken Satay with Peanut Sauce

Dessert

Banana White Chocolate Bread Pudding
Chocolate Mousse Squares

Beverage

1 round of Iced Tea

Sit-Down

P2,800/head

Bread

Hot Dinner Roll and Butter

Appetizer

Grilled Tiger Prawns with
Laguna Kesong Puti and Baguio Tomatoes
Served with Paco Arugula Salad
in Balsamic Vinaigrette

Soup

Stewed Organic Pork Flavoured
with Watermelon
Served with Native Vegetables

Main Course

Pan Fried Halibut Manileña
Served with Banana Lakatan
and Baguio Spinach
in Calamansi Butter Sauce

Braised US Angus Beef Short Ribs
in Coffee, Tamarind Sauce
Served with Puree of Sweet Potatoes,
Mushrooms and French Beans

Dessert

Fresh Carabao Panna Cotta with Tapioca

Beverage

Coffee or Tea
Dalandan Iced Tea

Buffet

P2,800/head

To Be Cooked on the Spot

Baby Squid in Olive Oil and Garlic
Prawn Gambas al Jillo
Homemade Chorizo
Served with Mini Egg Pandesal

Salad

Manchego with Melon and Candied Walnut
Salad in Balsamic Vinaigrette

Carving Station

Black U.S. Angus Rib Eye
with Port Wine Sauce
Sides (Please choose 1): Cinnamon Banana
or Creamed Corn or Creamed Spinach
or Vegetable Pesto Platter

Paella Station

Paella Valenciana - Chicken, Shrimp,
Mussels, Clams, Squid, Fish, Chorizo,
Vegetables and Egg
Paella Negra Spanish Rice Dish with Squid,
Squid Ink and Fish Fillet Topped with Garlic Aioli

Bacalao a la Vizcaina
Callos Madrilenos
Salt Crusted Salmon with Saffron Aioli

Dessert

Apple Strudel Glazed Cinnamon Roll Top
on Caramello
Queso de Bola Cheesecake
Old Fashioned Chocolate Cake with Yema

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.

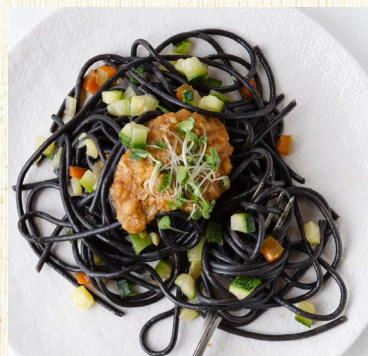
For inquiries, please contact

Ralph Gamboa, Business Development Manager

ralph@kbycunanancatering.com

09190012923 | 09175327997 | 020525129 | 09178190996





K

by cunanan catering

RATES

Cocktail: P700 - P1,000 / head

Sit-down: P1,785 / head

Buffet: P1,320 - P1,380 / 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



by cunanan catering

Cocktail

P710/head

Passed Hors d'oeuvres

Watermelon and Feta Cubes, Fresh Basil
Grilled Cheese, Tomato Soup Shots
Cheese & Chorizo Croquetas, Pimiento Aioli
Fried Spinach and Feta Ravioli

Pasta

Mixed Seafood Pasta, Tomatoes and Capers

Dessert

Banoffee

Sit-Down

P1,785/head

Salad

Skewered Insalata Caprese, Balsamic Mist

Soup

Toasted Ciabatta, Truffle Cream, Poached Egg

Wrap or Taco

Hoisin Chicken Wrap or
Hoisin Crackling Pork Wrap

On Toast

Smoked Salmon, Toast, Ricotta, Truffle Oil

Fish

Baked Fish in Cream,
Bed of Mashed Potatoes, Slivered Almonds

Chicken

Roast Chicken with Fennel Spice Rub, Creamed
Spinach and Corn Bread

Pork

Pork Roast, Chorizo Rice

Dessert

Green Mango Sorbet Bagoong
Chocolate and Hazelnut Cannoli

Beverage

House Brewed Iced Tea

Buffet

P1,320/head

Salad

Fresh Vietnamese Spring Rolls

Soup

Grilled Cheese, Tomato Soup Shots

Wrap or Taco

Chicken on Crisp Tortilla, Arugula,
Caramelized

Fried

Vegan Longanisa, Aligue Paella Croquetas

Bread

Fried Beignets, Kesong Puti Mousse,
Red Pepper Jelly

Pasta or Paella

Spicy Tuyo, Angel Hair Pasta

Chicken

Roast Chicken with Fennel Spice Rub,
Creamed Spinach and Corn Bread

Pork

Pork Belly, Fig and Apple Compote,
Potato Puree

Beef

Slow Cooked Angus Short Plate,
Mashed Potato Cakes, and Creamed Spinach

Dessert

Queso de bola Cheesecake
Milk Ice Cream with Lengua de Gato

Beverage

Raspberry Iced Tea

*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 & Marketing Head

kristrinidad.mcatering@gmail.com

09178844234 | 09178721079 | 83666384 | 83665165 | 83666389



The Passion for the Perfect Taste



RATES

Cocktail: P875 - P1,050 / head

Buffet: P550 - P1,750 / 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 Passion for the Perfect Taste

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

P1,100/head

Appetizer

Nachos with Tomato Cilantro Salsa

Smoked Fish Pate, Melba Toast

Salad

Salad Bar with Mixed Salad Greens

Condiments: Tomato, Cucumber, Carrots,

Bell Pepper, White Onion Croutons,

Black Olives, Parmesan Cheese Dressing:

Beef

Roast Beef Belly with

Demi-glaze and Chimichurri

Chicken

Roast Chicken in Rosemary

Honey Mustard Sauce

Fish

Baked Fish with Mediterranean Sauce

Pasta

Penne in Pesto Cream Sauce
with Grilled Vegetables

Dessert

Panna Cotta (Mango/Strawberry/Blueberry)

Tiramisu Shots

Chocolate Revel Bars

Assorted Mini Cookies

Beverage

Lemon Iced Tea

*More options are available upon inquiry

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



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 | 3581905



RATES

Cocktail: P435 - P875 / head

Buffet: P435 - P1,485 / 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

P875/head

Appetizer

Trilogy of Bruschetta
Fricassee of Wild and Shiitake Mushrooms
with Sherry Grilled Chicken with Duxelle and
Liver Pâté with Oven Dried Tomatoes
Traditional with Boursin Cheese,
Tomato Salsa, Basil, and Pesto
Domestic and Imported Cheese Display
with Seedless Grapes
Deviled Egg with Bacon and Green Onions
Steamed Pork and Shrimp Dumplings
with Soy and Calamansi Dip
Vietnamese Spring Roll with Pork, Shrimp,
Vermicelli Noodles, and Coriander Served
with Sweet Chili Sauce

Chicken

Buffalo Style Chicken Wings
with Sweet Chili Glaze

Pasta

Baked Pasta with Béchamel and Bolognese Topped
with Cheddar Gouda Crust

Dessert

Chocolate Mousse in Shot Glass
Almond Jelly with Lychee

Beverage

Lemon Iced Tea
Cucumber Lemonade Cooler

Buffet

P1,485/head

Appetizer

Crostini, Bagel Chips, Fried Tortilla Crisps, Grilled Pita Bread,
and Assorted Crackers Served with Dips: Cream Cheese
and Smoked Salmon, Avocado Mash, Wild Mushroom with
Sherry, and Mango Salsa.
Asparagus Wrapped in Bacon
Chicken Inasal Wrap with Tomato Coriander Salsa

Salad

Tropical Mandarin Salad with Mesclun Greens, Cucumber,
and Cherry Tomatoes Served with Bleu Cheese Dressing

Beef

Grilled Beef Belly with
Garlic Scented Mashed Potatoes and Gravy

Pork

Pork Tenderloin Salpicado with Roasted Garlic

Chicken

Baked Boneless Chicken in Béchamel Sauce
with Garlic Parmesan Crumb Topping

Fish

Baked Norwegian Salmon with Herbed Parmesan Crust

Pasta

Mushroom and Spinach Lasagna in Béchamel Sauce Topped
with Cheddar and Cream Cheese

Dessert

Sticky Rice with Mango Bits, Muscovado Sugar,
and Pinipig
Fresh Fruit Platter
Blueberry Mousse in Shot Glasses

*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:

Dawn Alibudbud, Account Executive

dawn@mesclun.ph | +63917 529 3360





RATES

Cocktail: P895 / head

Sit-down: P2,295 - P3,295 / head

Buffet: P1,450 - P2,200 / head

*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

P1,095/head

Canapes

Tomato Arugula
Eggplant Salsa on Tortilla Cups

Mini Sandwiches

Chorizo Salamanca Panini
Grilled Chicken

Fritters

Curry Puffs

Skewers

Mustard Chicken

Dessert

Vanilla Bean Creme Brulee

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

P2,095/head

Appetizer

Tapas Board
Chorizo Mini Sandwich
Beer Battered Fish Soft Taco

Salad

Roasted Sesame Salad

Soup

Cream of Mushroom Soup with Truffle Oil

Pasta (in Parmesan Wheel)

Linguine Marinara

Seafood

Smoke Nile Snapper

Chicken

Slow Roast Rosemary

Beef

Beef Pot Roast

Side Dish

Mashed Potato

Rice

Paella Valenciana

Dessert

Lemon Curd Mousse
Chocolate Eclairs
Mango Crepe
Salted Caramel Gelati

Beverage

Iced Tea, Tea, and Coffee

*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

via mare

CATERING

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-crusted 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

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

DIRECTORY

Bizu

Kate Nopuente, Account Executive

katenopuente@bizugroupe.com

09176339256

Chef Jessie

rockwell.club@chefjessie.com

77290122

Cibo

Anna Lopez, Account Executive

cibodimarghi@margaritafores.com

77290030 | 09175138932 | 09175138945

Creamery

Kath Andrada, Banquet Sales Associate

kath.thecreamerycatering@gmail.com

09171828811

Cucina Victoria

Yvonne Valencia

victoriacateringservice@hotmail.com

09177721387

Florabel

Sheila River, Account Executive

catering@chefflorabel.ph

09178577622 | 502 3458

K by Cunanan

Ralph Gamboa, Business Development Manager

ralph@kbycunanancatering.com

09190012923 | 09175327997

020525129 | 09178190996

M Catering

Kris Trinidad, Sales & Marketing Head

kristrinidad.mcatering@gmail.com

09178844234 | 09178721079

83666384 | 83665165 | 83666389

Matchpoint Catering

Alexandra Jimenez, Marketing Manager

alexjimenez_21@yahoo.com

09175574200 | 9221842 | 3581905

Mesclun

Dawn Alibudbud, Account Executive

dawn@mesclun.ph | +63917 529 3360

Via Mare

Imelda Manalang, Account Executive

Imelda.manalang@viamare.com.ph

09178330959

EVENTS HALL

THE FIFTH

AT ROCKWELL

For more information contact:

Aly Ferrer

09178919625 | AlyF@rockwell.com.ph



@TheFifthAtRockwell