

CONFERENCE ROOM PACKAGE

Breakthrough ideas are born in meeting rooms. At Cala Laiya, We've taken things to the next level. Come and join us to push limits and get outstanding results for your business.



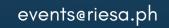
DETAILS

- Duration: 4 hours
- Availability: 8am to 10pm
- Capacity: 10-12 people
- ₱990 per person
- ₱350 per hour if meeting goes over 4 hours
- We recommend making reservations at least 48 hours in advance

INCLUSIONS

- Unlimited coffee
- Choice of unlimited iced tea or calamansi juice
- Sandwich platter & snacks: Club Sandwich, BLT Sliders, French Fries, Chicken Fingers, and Calamares
- Stationery provided (pens and paper)
- Wi-Fi access
- TV and basic sound system with two (2) microphones
- Sanitation station
- Dedicated attendant throughout the meeting









PRIVATE DINING SET MENU

3 - COURSE SET MENU PHP 3,289 NETT

SOUP

SWEET CORN "CAPPUCCINO"

Toasted Herb Crouton, Charred Corn, Crispy Bacon and Basil Oil

CHOICE OF MAIN ENTRÉE

US PRIME NEW YORK STEAK

Rosemary Potato Fries, Blistering Tomato, Haricot Vert and Citrus Hollandaise Sauce

Or

NORWEGIAN SALMON

Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce

DESSERT

BOMBOLONI

Vanilla Pastry Cream, Powder Sugar and Cinnamon Powder

4 - COURSE SET MENU

PHP 3,589 NETT

APPETIZER

SICILIAN CAESAR SALAD

Baby Romaine Lettuce, Anchovy, Sundried Tomato, Parmesan Cheese, Toasted Croutons and Caesar Dressing

SOUP

SWEET CORN "CAPPUCCINO"

Toasted Herb Crouton, Charred Corn, Crispy Bacon and Basil Oil

CHOICE OF MAIN ENTRÉE

USDA FILET MIGNON (120G)

Roasted Garlic- Potato Puree, Glazed Carrots, Haricot Vert and Green Peppercorn Sauce

Or

NORWEGIAN SALMON (120G)

Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce

DESSERT

ITALIAN CARROT CAKE

Chopped Walnuts and Candied Bacon

All prices are inclusive 10% service charge and 12% VAT



PRIVATE DINING SET MENU

5- COURSE SET MENU

PHP 4,089 NETT

APPETIZER

SICILIAN CAESAR SALAD

Baby Romaine Lettuce, Anchovy, Sundried Tomato, Parmesan Cheese, Toasted Croutons and Caesar Dressing

SOUP

SWEET CORN "CAPPUCCINO"

Toasted Herb Crouton, Charred Corn, Crispy Bacon and Basil Oil

SEAFOOD ENTRÉE

NORWEGIAN SALMON (120G)

Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce

MAIN ENTRÉE

PAN SEARED RIB EYE STEAK (125G)

Aligot Potato, Haricot Vert, Blistered Tomato, Mushroom and Béarnaise Sauce

DESSERT

CHOCOLATE MARQUISE

Candied Walnuts and Chocolate Nibs