



# CALA LAIYA

BATANGAS, PHILIPPINES

## 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



events@riesa.ph



0917 883 99 00



CALA LAIYA

BATANGAS, PHILIPPINES

## 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



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## 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*