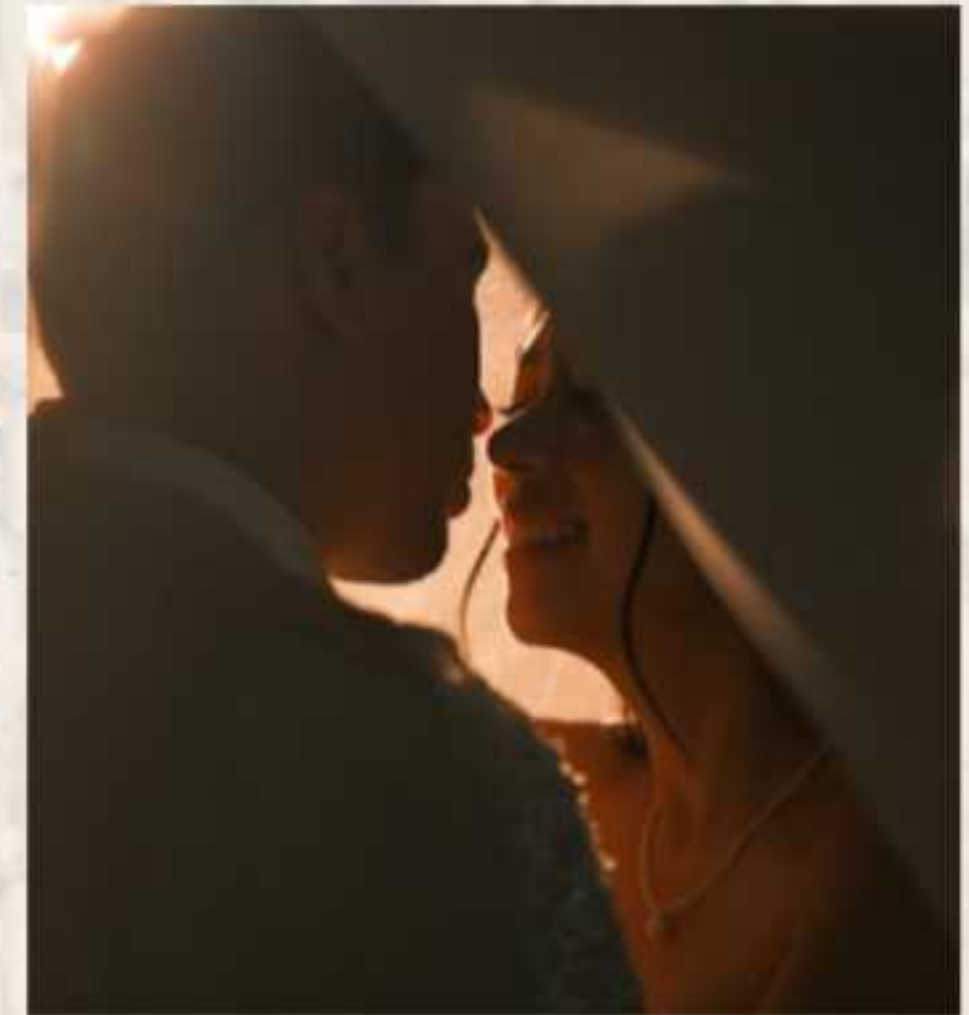


CALA LAIYA

BEACH WEDDING PACKAGE



WEDDING AT CALA

Begin your new chapter of life with a resounding "yes" at our exquisite sanctuary. Make your special day bright, beautiful, and unforgettable by choosing Cala Laiya as your venue. Here, your event will undoubtedly turn into an experience that you'll cherish for years to come.

Our resort lets you revel in the beauty of the ocean and the natural environment. Say your everlasting vows on our captivating beachfront.

OUR MISSION

Our goal is to create unique experiences and unforgettable moments for you and your family. We are dedicated to providing a romantic, timeless, and enchanting wedding that will be remembered happily ever after.

Our commitment is to ensure that your celebration is hassle-free and that your special day is the best it can be.

Tripadvisor
Travelers'
Choice Awards



COME CELEBRATE YOUR SPECIAL DAY WITH US
AND ENJOY A TRULY ENCHANTING LOCATION
WHERE YOU CAN MAKE A FOREVER PROMISE.

LOOKING FOR A BREATHTAKING WEDDING LOCATION? CONSIDER CALA LAIYA - A PICTURESQUE DESTINATION FOR YOUR BIG DAY.

It's time to plan your big day and have us be a part of it. We'll be there to witness every moment - from the bride's sighs before her entrance to the groom's tearful emotions. Let's work together to make this one-day event a success, all the way up to the iconic moment when the minister announces, "You may kiss the bride." Don't let this opportunity pass you by.

ROOMS

We can make your dream wedding a reality by meeting all your requirements. Our top priority is ensuring that you and your guests are taken care of and can enjoy creating new memories without concern.

We offer a range of accommodation options, including beach-front Casitas for larger groups, Garden Casitas, a PWD-friendly Garden Casita Premier, as well as Two-bedroom and Three-bedroom Casitas.

DINING

Our resort offers a diverse selection of dishes that will suit every taste, including traditional Filipino and international cuisines. We can also create customized menus based on your dietary restrictions and preferences. We look forward to impressing you and your guests with our delectable options.

EXPERIENCE

Our venue options include a chic bohemian style or a rustic coastal theme. Our staff is available to assist you in customizing your reception to achieve your desired dream venue. This includes string lights, greenery, a carefully curated menu, and stunning views of Tayabas Bay and the surrounding coves.

BEACH WEDDING PACKAGE

VENUE ONLY

PHP 300,000 NETT
min of 50 pax ; max of 100 pax

INCLUSIONS

- Overnight accommodation at Cala Villas (Villa 1 & 2)
- Exclusive use of the resort
- Beachfront venue setup
- 20% discount on rooms with breakfast for additional guests
- 60-minute massage for the couple
- Special gift for the couple
- One (1) bottle of sparkling wine for toasting
- Personalized welcome signage

WEDDING BUFFET OR COURSE MEAL MENU AVAILABLE. ADDITIONAL CHARGES MAY APPLY. CORKAGE FEES MAY APPLY DEPENDING ON SUPPLIER.

CONTACT



Globe: 0917 883 9900



www.calalaiya.com
Email us: events@calalaiya.ph



www.fb.com/calalaiya



@calalaiya

SCAN AND
BOOK NOW



BEACH WEDDING PACKAGE

ALL-IN PACKAGE VENUE, ACCOMMODATION, AND FOOD

ENSENADA
50 PERSONS

PHP 540,000 NETT

CALETA
70 PERSONS

PHP 599,000 NETT

CALA
100 PERSONS

PHP 680,000 NETT

INCLUSIONS

Exclusive use of the resort
Access to all Casitas and Cala Villas
Beachfront venue setup
60-minute massage for the couple
Special gift for the couple
One (1) bottle of sparkling wine for toasting
Personalized welcome signage



CONTACT



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www.fb.com/calalaiya



[@calalaiya](https://www.instagram.com/calalaiya)

SCAN AND
BOOK NOW



INTIMATE WEDDING PACKAGE


MAXIMUM OF 20 PERSONS ONLY
PHP 50,000 NETT


INCLUSIONS

Overnight accommodation at the Cala Villas
Choice of beachfront or villa setup
60-minute massage for the couple
Special gift for the couple
One (1) bottle of sparkling wine for toasting
Personalized welcome signage



CONTACT

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SCAN AND
BOOK NOW





CALA LAIYA
— BATANGAS, PHILIPPINES —

BUFFET WEDDING MENU

(Choice of Pan Asian, Italian and Filipino Cuisine)

Php 2,999nett per pax

PAN ASIAN

FROM THE BAKERY

Dinner Roll Potato Onion Bread with Butter, Asian Compound Butter

LIVE ACTION STATION

Chicken/Pork Satay

SALAD STATION

Romaine, Lollo Rosso Red & Green, Crispy Onion, Carrots, Cucumber, Cheddar, Parmesan, Walnuts, Bacon bits, Mushroom, Red & Green Bell pepper, Olives, Tomato, Corn Kernels Dressing.

APPETIZER

Curried Shrimp Samosa, Vegetable Pakora, Shanghai Spring Roll

SOUP KETTLE

Laksa Soup with Tofu & Vermicelli

HOT SELECTION

Beef Rendang, Garlic Chicken, Vegetable Masala, Crispy Fish Fillet with Black Bean Sauce, Yang Chow Fried Rice, Steamed Rice

CARVING STATION

Roast Pork Crackling with condiments

SWEET TABLE

Fresh Fruit Display, Pandan Cake, Coconut Cake, Lychee Almond Jelly

ITALIAN

FROM THE BAKERY

Foccacia Baguette with Butter, Herb Compound Butter

LIVE ACTION STATION

Aglio Olio, Pesto, Carbonara

SALAD STATION

Romaine, Lollo Rosso Red & Green, Crispy Onion, Carrots, Cucumber, Cheddar, Parmesan, Walnuts, Bacon Bits, Mushroom, Red & Green Bell pepper, Olives, Tomato, Corn Kernels Dressing.

APPETIZER

Assorted Charcuteries (Prosciutto, Salami, Pepperoni), Cornichons, Pearl Onion, Mustard Assorted Cheese (Brie, Parmesan Blue Cheese), Blueberry Jam, Raisins, Dried Mango

SOUP KETTLE

Roasted Mushroom Bisque

HOT SELECTION

Braised Beef with Marsala wine sauce, Herb Roasted Chicken with Limoncello Sauce, Eggplant Parmigiana, Crispy Fish Fillet with Marinara Sauce, Roasted Garlic Mashed Potato, Steamed Rice

CARVING STATION

Porchetta with condiments

SWEET TABLE

Fresh Fruit Display, C6 Chocolate Cake, Italian Lemon Olive Oil Cake, Basil Creme Brule

FILIPINO

FROM THE BAKERY

Pandesal, Baguette with Butter, Filipino Compound Butter

LIVE ACTION STATION

Shrimp Gambas & Beef Salpicao

SALAD STATION

Romaine, Lollo Rosso Red & Green, Crispy Onion, Carrots, Cucumber, Cheddar, Parmesan, Walnuts, Bacon bits, Mushroom, Red & Green Bell pepper, Olives, Tomato, Corn Kernels Dressing.

APPETIZER

Sisig Tarlet, Bicol Express Empanadita, Smoked Bangus Lumpia

SOUP KETTLE

Chicken Binakol

HOT SELECTION

Bulalo Steak with bone marrow & Mushroom Gravy, Crispy Pork Binagoongan, Vegetable Stir Fry with quail egg, Fish Fillet with Sweet Fire Sauce, Dried Fish Fried Rice Steamed Rice

CARVING STATION

Lechon Belly with condiments

SWEET TABLE

Fresh Fruit Display, Mango Cheesecake, Torta de Cebuana, Ube Biko

All packages are inclusive of free flowing calamansi iced tea

PLATED COURSE MENU

3 COURSE SET MENU

Php 3,200 per pax

SOUP

Sweet Corn "Cappuccino"

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

CHOICE OF MAIN ENTRÉE

US Prime New York Steak

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

OR

Norwegian Salmon

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

DESSERT

Bomboloni

*Vanilla Pastry Cream, Powder Sugar,
Cinnamon Powder*

4 COURSE SET MENU

Php 3,500 per pax

APPETIZER

Sicilian Caesar Salad

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

SOUP

Sweet Corn "Cappuccino"

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

CHOICE OF MAIN ENTRÉE

USDA Filet Mignon (120g)

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

OR

Norwegian Salmon (120g)

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

DESSERT

Italian Carrot Cake

Chopped Walnuts, Candied Bacon

5 COURSE SET MENU

Php 4,000 per pax

APPETIZER

Sicilian Caesar Salad

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

SOUP

Sweet Corn "Cappuccino"

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

SEAFOOD ENTRÉE

Norwegian Salmon (120g)

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

MAIN ENTRÉE

Pan Seared Rib Eye Steak (125g)

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

DESSERT

Chocolate Marquise

Candied Walnuts, Chocolate Nibs