



WATERFRONT GARDEN
LIFESTYLE · EVENT SPACE

BUFFET PACKAGES

Waterfront Garden Lifestyle + Event Space

Offers four buffet packages for groups of 50 upto 150, with optional live stations and performers.

Located in Iloilo City's premier events area, the venue features stunning Iloilo River views and parking for up to 50 vehicles.

Add ons:

AV Package

- LED wall and Aluminum Stage
- Sounds (Speakers & Mic)
- Lights (Par LED lights, Moving heads, Strobe and, Technician) subject for discussion*

Photo & Video Package

Starts at 30,000 Php

Event Stylist Package

Starts at 15,000 Php

Live Station

ROAST BEEF STATION

Top Sirloin - 2,000/kg
Striploin - 2,500/kg
Rib Eye - 3,000/kg

TEMPURA STATION

Squid - 200/head
Ebi - 250/head

FISH STATION

Salmon - 2,220/kg
Blue Marlin - 200/head
Swordfish - 200/head

MEXICAN STATION

Birria Taco - 250/head
Nachos - 250/head
Quesadilla - 250/head

PORK STATION

Sisig - 150/head
Cochinillo - 10,500

Contact Us:

 Waterfront Garden Lifestyle + Event Space

 0991 876 4064 | 0966 507 8733

PACKAGE A

₱1,000 per head
100 pax minimum

Soup

Egg Drop Soup
Soft Roll Bread

Appetizer

Sisig in a Cup
Lumpia Shanghai

Entrée

Pinoy Spaghetti / Sotanghon
Pork Hamonado / Pork Steak
Cheesy Beef Kaldereta
Sweet & Sour Fish
Fried Chicken
Fragrant Rice
Juice & Coffee

PACKAGE B

₱1,300 per head
100 pax minimum

Soup

Clam Chowder Soup
Soft Roll Bread

Appetizer

Assorted Pincho
Smoked Bacon Croquettes

Entrée

Zarzuela de Mariscus
Iberian Chicken
Callos a la Madrileña
Lengua con Setas / Lengua Salpicao
Aglio e Olio Pasta
Fragrant Rice
Juice & Coffee

PACKAGE C

₱1,500 per head
100 pax minimum

Soup

Truffled Mushroom Soup
Soft Roll Bread

Salad

Waldorf Salad
Caesar Salad

Entrée

Salmon au Gratin
Roast Chicken with Chipotale Sausage
Cheesy Beef Lasagna
Texas Style Baby Back Ribs with Mashed Potato and Corn
Classic Tenderloin Steak with Peppercorn Sauce
Fragrant Rice
Juice & Coffee

PACKAGE D

₱1,850 per head
100 pax minimum

Soup

Bouillabaisse
Soft Roll Bread

Salad

Grilled Peaches & Watermelon Salad

Appetizer

Pulpo Canapé
Soju Cured Salmon Bomb

Entrée

Seafood Marinara / Truffle Penne
White Fish and Clams in Beurre Blanc Sauce
Lamb Ribs with Chimichurri
Baked Porkbelly with Mustard Gravy
Beef Salpicao & Scallops
Fragrant Rice
Juice & Coffee