

# Events

by THE AVIARY



**YOUR AFFORDABLE TASTE OF LUXURY**

# *Celebrate with us!*

## **Restaurant Dining Hall**

A modern city-like structure, this fusion of industrial and nomadic concept is covered by full Low-E tempered glass to reduce heat, UV Rays, and radiation but allows the natural light of the sun to pass through. All of the glass throughout the structure is designed to open wide to the outdoors, converting the restaurant into a bonafide al fresco spectacle when and if necessary. Our dining hall can accommodate up to 80 pax and additional heavy styling is hardly necessary as the area already features vibrant interiors pop with steel beams polished in matte black and an overall lush garden finished. The hall also has a holding area for your unforgettable entrance!

## **VIP Room**

This exclusive room can serve as the perfect venue for your wedding proposals, exclusive dates, intimate family gatherings, business meetings, or any special occasions with limited VIP guests. This fully airconditioned room comes with basic table arrangement and can accommodate 10 up to 12 guests. The room is equipped with advanced security features including CCTV and smart doorlock that can only be accessed using our smart card for privacy, safety and security of our VIP guests



# EXCLUSIVE EVENT'S PLACE

Venue Fee = PHP 15,000 (Weekday) - 30,000 (Weekend)

## Inclusions

- Basic seating and table arrangements for a max of 80 pax including the use of tiffany chairs
- Little to no heavy styling is needed as the dining hall is already designed elegantly
- 3 hours allotted for Event Proper
- Free Use of VIP Room (as dressing room, holding area or for other purpose)
- House Lights
- Electricity - 100 amperes (client to provide silent generator for additional electrical load)
- Wi-Fi - up to 300 Mbps
- Basic speaker available (it would still be advisable to get a third party supplier for sound system for a better experience)
- Attendants for Male & Female
- Restroom Amenities
- Standby Electrician
- Spacious Parking Space

## Catering Service

**Starts at PHP 650-999/head**

*Depends on # of pax and food*

Or

**PHP 899-999/head for 80 pax**

*NO venue rental fee for this option*

- See Menu Options on the next page
- No outside catering is allowed

## Optional Fees and Charges

- Additional PHP 1,500 / hour in excess of the 3 hours allotted for event proper
- Upgraded styling starts at PHP 10,000
- Third Party Stylists are welcome at no additional cost
- Additional PHP 10,000 for Basic Lights & Sound (Can accommodate acoustic duo to sextet string musicians)



# MENU

## Soup

*Japanese Miso Soup; Chinese Chicken and Corn; Cream of Mushroom Crab; Corn and Chicken Potato Soup; Seafood Chowder; Wonton Soup;*

## Veggies

*Chinese Chopsuey; Creamy Veggies in Quail Egg; Asian Veggie Stir Fry; Fresh Lumpia in Egg Wrapper; Crispy Kangkong with Yogurt Mayo Dipping Sauce; Vegetable Tempura with Ginger Ponzu Sauce*

## Pasta

*Japchae - Korean Glass Noodles; Asian Garlic Mussel Pasta; Thai Tofu Pad See Ew; Chicken Lo Mien; Pad Thai; Kung Pao Noodles; Thai Chicken Pasta; Gourmet Sardines Linguine*

## Dessert

*Fresh Fruits; Turones Con Ube; Black Sesame Buchi Fruit; Jello in Shot Glass; Mango/Ube/Coffee Panna cotta; Buko Pandan; Banana Tapioca; Creamy Fruit Salad; Cake Slices/Mini Cupcakes;*

## Drinks

*House Blend Iced Tea; Pink Lemonade; Lemonade Cucumber*



# ENTRÉE

## Pork

*Barbecue Pork Marinated with Thai Herbs; Vietnamese Caramelized Pork Ribs; Shanghai-Style Braised Pork; Red Braised Pork Belly; Pork Katsu Curry; Chinese Style Glazed Pork; Pork Stroganoff with Mushroom; Chinese Sweet and Sour Pork; Korean Boiled Pork Wrap; \*Bossam;*

## Chicken

*Thai Chicken Satay with Peanut Sauce; Chinese Soy Sauce Chicken; Thai Basil Chicken Chicken Teriyaki; Korean Fire Chicken; Chinese Orange Chicken; Thai Red Curry; Korean Barbeque Chicken; General so's Chicken; Vietnamese Fish Sauce Chicken;*

## Fish

*Fish Fillet in Mango Salsa; Steamed Fish with Taus Beans; Chinese Sweet and sour Fish Fillet; Stir Fried Fish Fillet with Black Bean Sauce; Salt and Pepper Fish Fillet with Thai Dipping Sauce; Crispy Fish Fillet with Toasted Nori Mayo; Sichuan Spicy Boiled Fish; Ginger Soy Fish*

## Beef

*(Additional cost)*

*Korean Beef Bulgogi; Braised Beef ; Short Ribs in Red Wine; Sliced Roasted Beef with Stir-fry vegetables; Thai Beef Satay; Japanese Beef Teriyaki; Beef Misono*





# BOOKING POLICIES

## Payment Terms

- Downpayment (50%): 30 days before the end proper
- Fee is inclusive of all applicable taxes and service charges

## Sample Computation

*50 pax on a weekday*

Venue: PHP 15,000 (3 hours)

Food: PHP 750 x 50 pax = PHP 37,500

Total = **PHP 52,500**

Downpayment (50%) : PHP 26,250

Balance(50%): PHP 26,250

## Reminders

- *Bookings are taken on a first come first serve basis, pending settlement of downpayment. The Aviary reserves the right to offer the date to another party if downpayment has not been settled yet*
- *Bookings for events are accommodated from Mondays thru Sundays, subject to availability. In the event of back-to-back bookings, no extension hours for ingress and event proper will be entertained.*
- *For further details, please contact us at +639-95-268-4011 and/or at [theaviaryfoodscorp@gmail.com](mailto:theaviaryfoodscorp@gmail.com). You may also visit [www.theaviaryresto.com](http://www.theaviaryresto.com) for more info*



# **EXCLUSIVE PRIVATE DINING**

**Minimum PHP 5,000 Consumable**

- Exclusive use of VIP room for 3 hours
- Comes with basic styling and table arrangements
- Minimum 5k consumable on food and drinks
- Can accommodate 10-12 guests
- Dedicated guests attendant
- Upgraded styling and requests (i.e. acoustic, backdrop, balloons, flowers, etc) may be accommodated at additional cost

Proposals • Exclusive dates • Intimate gatherings  
Business meetings • Special Occassions