

THEBLACKPIG

Function Menus

Looking for a great new place for your business meetings, private events, and other special occasions?

Come and check out the function room of The Black Pig. From small office discussions to larger group presentations, we can provide the perfect setting and accommodate up to 40 guests with all the amenities you may need and of course the excellent food and service of The Black Pig.

Good food. Good drinks.
Good company. Successful discussions.
Unforgettable celebrations.

For more details, CALL us at
+63 917 8450744
www.theblackpigbar.com

BUFFET MENU

MINIMUM OF 20 PERSONS

P800 + SC / person

(choose 4 items, at least 1 starter, 1 main and 1 dessert)

P1000 + SC / person

(choose 5 items, at least 1 starter, 1 main and 1 dessert)

P1400 + SC / person

(choose 7 items, at least 1 starter, 1 main and 1 dessert)

Additional charges: Plus 10% Service Charge

Inclusions: One round of iced tea

BREAD & CANAPE (complimentary)

STARTERS

CHARCUTERIE BOARD

Choose from the following:

Salami

Chorizo

Salchichon

Jamon Serrano

Lomo Iberico (addl P80/ person)

Jamon Jabugo de Bellota (addl P100/ person)

Jamon Serrano and Manchego (addl P50/ person)

Cheese Plate 3 Types (20g per piece) (addl P50/ person)

SOUP

Roasted pumpkin soup, pumpkin triangles and amaretti biscuit

Chilled tomato gazpacho, croutons

White bean soup and chorizo

Spanish garlic soup

Traditional French Onion Soup

Cream of Potato Soup

Homemade Mushroom Soup

Sweet corn soup, chipotle, lime

SALAD

Roasted beetroot with orange, onions and pistachios

Potato salad, mayonnaise, tuna, carrot and peas

Chickpea salad, cumin, red pepper, green pepper, ricotta & basil

Roasted eggplant, miso glaze, quinoa

Roasted baby potato, lemon, onion and rocket (arugula)

Mixed greens, confit tomato, black olives, beetroot, croutons,
beetroot dressing

Mixed salad leaves, red cabbage, fried wanton, ponkan wedges,
sesame dressing

ADDITIONALS

1 Suckling Pig P 8,000 + SC

1 Whole Cured Salmon Fillet, eggs,
pickled cucumber and parsley P 2,200 + SC

1 Seafood Paella (good for 10-12 persons) P 3,500 + SC

1 Roast Prime Angus Rib Eye, potato
gratin (good for 15-20 persons) P12,000 + SC

BUFFET MENU

MINIMUM OF 20 PERSONS

MAINS

RICE & PASTA

Chicken & sausage gumbo

Vegetable Paella

Seafood Paella (addl P50/ person)

Beef shank lasagna, bechamel, grated parmesan

Pork & pumpkin ravioli, mascarpone sauce

Mac and Cheese

Homemade Vegetable Cannelloni

MEAT

Burger sliders, french fries

Spanish pork ribs and potato stew

Oven-baked chicken, roasted garlic and confit lemon

Albondigas (Spanish meatballs), white wine, tomato & carrot sauce

Moroccan spiced chicken barbecue, couscous, roasted vegetables

Selection of pork sausages with onion marmalade and creamy spinach

Pork char siu, spiced honey glaze, cassava salad

Marinated pork shoulder, tomato relish

Roasted pork belly, apple and bacon chutney (addl P50/ person)

Pork chop, bacon and cabbage, pork and orange sauce

(addl P100/ person)

Tamarind glazed beef short rib, herb garlic rice (addl P150/ person)

Extremadura lamb caldereta, white wine, garlic (addl P150/ person)

Braised Blackmore Wagyu beef, roasted carrots, crushed potato, beef
jus (addl P300/ person)

Iberian Pork, fondant potato, red cabbage, cashew nuts, barbecue
sauce (P200/ person)

FISH

Cured salmon, pickled onions, lemon and lime vinaigrette

(addl P50/ person)

Seared tuna tataki, ponzu, burnt cucumber, garlic, red pepper and
seaweed

Seafood curry, cauliflower, raisins, potatoes

Asian-style prawns marinated in black pepper, cilantro and fennel
seeds, vermicelli noodles (addl P100/ person)

VEGETARIAN

Homemade pumpkin ravioli, herb butter & toasted pine nuts

Fried rice cakes, leeks, onion, fried egg

Grilled corn on the cob, miso mayonnaise

Crushed lentils, tahini, cumin

Roasted sweet potato, walnuts, maple syrup (addl P50/ person)

DESSERTS

Chocolate tart

Mango Cheesecake

Chocolate Praline

Calamansi Dalandan Tart

Seasonal fruit Tart

Vanilla cream profiterole

Fresh Fruit Salad with yogurt and granola

MEETING MENU

AVAILABLE FROM 9AM-6PM

WHOLE-DAY PACKAGE

P1000 + SC / person: Set Lunch with 2 snacks (minimum of 10 persons)

P1200 + SC / person: Buffet Lunch with 2 snacks (minimum of 20 persons)

HALF-DAY PACKAGE

P750 +SC / person: Set Lunch with 1 snack (minimum of 10 persons)

P950 + SC / person: Buffet Lunch with 1 snack (minimum of 20 persons)

INCLUSIONS

Free-flowing brewed coffee, One round of iced tea

Projector screen, Wifi access

SET LUNCH MENU

SET LUNCH MENU 1

Shrimp bisque, ravioli of confit
tomato and coriander
Pan-fried chicken, corn grits
Lemon tart

SET LUNCH MENU 2

Salad of cured salmon, beetroot
and dill
Pork shoulder, tomato relish
Chocolate fondant

SET LUNCH MENU 3

Mixed green salad, cherry
tomato, ricotta
Confit pompano, garlic, parsley
and white wine sauce
Lemongrass panna cotta

SET LUNCH MENU 4

Mixed salad, shrimp and paprika
Beef brisket, tamarind sauce
Fruit salad tart, ice cream

SET LUNCH MENU 5

Breakfast Favorites
(Choose any 2 items)
Baguette and pan de sal, butter
and marmalade
Fresh fruit
Yogurt
Muesli with milk
Strawberry pancake, maple
syrup
Two eggs, cooked any style,
choice of: bacon or breakfast
sausage, hash brown, roasted
tomato, baked beans
Eggs Florentine
Banana bread French toast,
cinnamon cream
Crispy egg, pancetta, corn grits,
chicken jus
Cold cuts and cheese platter

SNACK MENU

Served buffet style, Choose 2 items

HOT AND COLD SANDWICHES

Corned beef & egg
Roasted red pepper and melted
cheese
Jamon Serrano and cheese
Cured salmon, cream cheese,
cucumber
Tuna melt
Traditional club sandwich
Fried calamari and aioli

TAPAS

Albondigas (Spanish meatballs)
Spanish omelette
Chorizo, potato and egg
Pork crackling
Pork or tuna empanada
Salchichon, Salami, Chorizo
Jamon croquette
Mini pulled pork slider
Pork face taco
Potato salad
Chicken satay, peanut sauce
Pork belly skewer
Sausage pan de sal
Iberico pate

PASTA

Penne carbonara
Lasagna
Spaghetti with fresh tomato and basil
Penne Bolognese

Vegetarian

Vegetable curry with mango chutney
Zucchini, goat cheese and mint
Vegetable lasagna
Crudite with aioli
Grilled eggplant pate
Roasted pumpkin, beetroot, and
bulgur salad

SWEETS

Mini donuts
Seasonal fruit tart
Fruit salad
Lemon custard tart
Leche flan
Tocinillo de cielo
Profiterole
Magdalenes

MEETING MENU

AVAILABLE FROM 9AM-6PM

BUFFET LUNCH MENU

(Choose 1 Starter, 2 Mains, 1 Dessert)

STARTER

Onion soup, cheese, crouton
Tomato soup
Mushroom soup
Pumpkin soup
Russian salad
Mixed green salad, cherry tomato
Caesar salad
Tomato, cheese and basil salad
Tuna and vegetable salad
Shrimp spring roll
Pork spring roll
Crispy pig trotter, atchara

MAIN

Pork chop, apple, cabbage and bacon
Seabass, lemon and caper, butter sauce
Pampano, black olives, roasted tomato
Grilled seafood skewer
Beer batter fish and chips
Slow roasted garlic chicken, lemon and thyme sauce
Roasted pork belly, pumpkin and onion puree
Pork collar char siu
Hungarian sausage, mashed potato and gravy
Pork shoulder and tomato relish
Beef brisket, tamarind sauce
Beef shank and Pulled Pork Lasagna
Spanish Meatballs, cumin, carrot and tomato sauce

MAIN (VEGETARIAN)

Pumpkin Ravioli, herb butter
Tofu and leeks gratin
Spinach Tortellini, cheese sauce
Spice whole roasted carrots, lemon and cauliflower salad
Vegetarian lasagna
Eggplant with miso glaze and Chinese cabbage
Roasted butternut squash, red onion, tahini
Quinoa, roasted red pepper salad
Fried rice cake with leeks and fried egg
French beans, shiitake mushrooms and nutmeg

SIDES

Plain Rice or Garlic Rice
Local Pechay, garlic,
chili and ginger
Mashed Potato
Potato fries

DESSERT

Banana cheesecake
Pancake, mixed berries
Fresh fruit salad

SET MENU

MINIMUM OF 20 PERSONS

P500 + SC / person for meetings up to 3 hours
(Choose 1 Starter, 1 Main, 1 Dessert)

STARTER

Onion Soup
Tomato Soup
Minestrone
Caesar Salad
Russian Salad
Asian Mix Salad
Soy-glazed Roasted eggplant,
adlai rice
Hummus salad w paprika oil,
lemon and coriander

MAINS

Black Pig Burger
Club Sandwich
Tuna Melt
Pumpkin Risotto
Pan-fried chicken, lemon garlic and
butter sauce
Baked Lasagna
Pork and pumpkin ravioli
Spaghetti with Spanish Meatballs
Macaroni BLT
Pork Collar char siu

DESSERT

Ice Cream and Sorbet Selection
Seasonal Fruit Tart
Spanish Donuts
Lemongrass Panna Cotta
Flan de Leche w Coconut Cream

SET DINNER MENUS

FOR 10 - 20 PERSONS

SET BUFFET MENU

MINIMUM OF 20 PERSONS, FROM 9AM - 6AM

SET BUFFET MENU 1

P800 + SC / person

Cream of Potato & Watercress Soup
Mixed Green Salad, Tomato, Croutons
Oven-baked chicken, roasted garlic and confit lemon
Mac and Cheese
Calamansi and Dalandad Tart

SET BUFFET MENU 2

P1000 + SC / person

Chorizo board
Roasted Pumpkin Soup
Pork chop, bacon and cabbage, pork and orange sauce
Seafood curry, cauliflower, raisins, potatoes
Mango Cheesecake

SET BUFFET MENU 3

P1200 + SC / person

Salami Board
White bean soup and chorizo
Mixed greens, confit tomato, black olives, beetroot, croutons,
beetroot dressing
Roasted pork belly, apple and bacon chutney
Cured salmon, pickled onions, lemon and lime vinaigrette
Mango Cheesecake

SET BUFFET MENU 4

P1200 + SC / person

Jamon Serrano and Cheese
Chilled tomato soup
Chickpea salad, cumin, red pepper, green pepper, ricotta &
basil
Tamarind glazed beef short rib, herb garlic rice
Seared tuna tataki, ponzu, burnt cucumber, garlic, red pepper
and seaweed
Chocolate Tart

SET DINNER MENU 1

3 courses P700 + SC / person

STARTER

Mixed green salad, cherry
tomatoes, ricotta cheese,
parmesan crisp, Port
reduction

OR

Creamy pumpkin and bacon
Soup

MAINS

Slow-cooked pork belly, roasted
garlic, sweet potato

OR

Pan-fried chicken breast, lemon,
miso glaze corn

OR

Confit Atlantic cod, chickpeas
and spinach

OR

Oyster Mushroom Ravioli, herb
sauce

DESSERTS

Calamansi-Dalandan Tart

OR

Fruit Salad

SET DINNER MENU 2

3 courses P900 + SC / person

STARTER

Potato and Parsley Soup,
poached egg

OR

Iberico Pate, toast, kamias
marmalade

MAINS

Steamed parrot fish, king oyster
mushroom, lime

OR

Grilled pork rib-eye, raisins,
apple puree and nuts

OR

Ove-baked beef shank lasagna,
carrot and lemon béchamel,
roasted vegetables

OR

Spinach and parmesan risotto,
mascarpone and chives

DESSERTS

Tropical tiramisu

OR

Chocolate Praline

OR

Aged Manchego Cheese

SET DINNER MENU 3

3 courses P1200 + SC / person

STARTER

Chilled gazpacho, cured salmon,
fish roe

OR

Homemade farfalle, foie gras,
local mushroom

OR

Charcuterie selection: Jamon
iberico, chorizo, salchichon

MAINS

Braised beef short rib, confit
potato, smoked bone marrow,
grilled onion

OR

Pork Chop Chayote, cherry
marmalade

OR

Grouper Squid ink fideos, salsa
verde

OR

Stuffed red pepper with quinoa,
ricotta and raisins, maple glaze

DESSERTS

Chocolate Tart

OR

Mango Cheesecake

OR

Brie de Meaux

COCKTAIL MENU

MINIMUM OF 20 PERSONS

P850 + SC / person (Choose 10 items)

P1000 + SC / person (Choose 12 items)

SEAFOOD

Brochette of marinated ginger river scallops, lime
Cold caviar soufflé of quail eggs and mustard
Cured salmon, lemongrass and dill on blinis
Seared tuna, wasabi and soy sauce
Prawn mousse and tomato chutney
Grilled prawn, burnt green chili, lime, coriander and seaweed
Scallop croquette and ham emulsion (addl P100)

MEAT

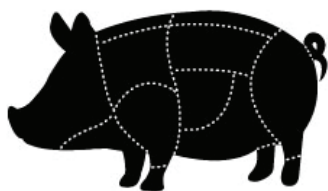
Chicken satay with caramelized pineapple and red pepper pesto
Chicken liver mousse on toasted bread with red wine jelly
Glazed beef carpaccio with Indonesian pepper cream
Jamon Serrano and grissini
Pork rillette, black olive and rosemary
Pork belly skewer with kimchi
Baby club sandwich
Foie gras with apple compote (addl P180)
Mayura rump skewers with butterscotch and molasses sauce
(addl P200)

VEGETARIAN

Spinach, black olive and caper croquette
Stuffed red peppers, cous cous and pine nuts
Spicy aubergine pate, tomato concasse, lavosh crackers
Pineapple, gazpacho and chili shots
Blue cheese, walnut and apple tarts
Fried marinated ricotta with lemon skin confit

DESSERT

Mini passion fruit tarts
Mini chocolate eclair
Mini choux chantilly
Mini rum baba
Chocolate brownie with passion fruit cream



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