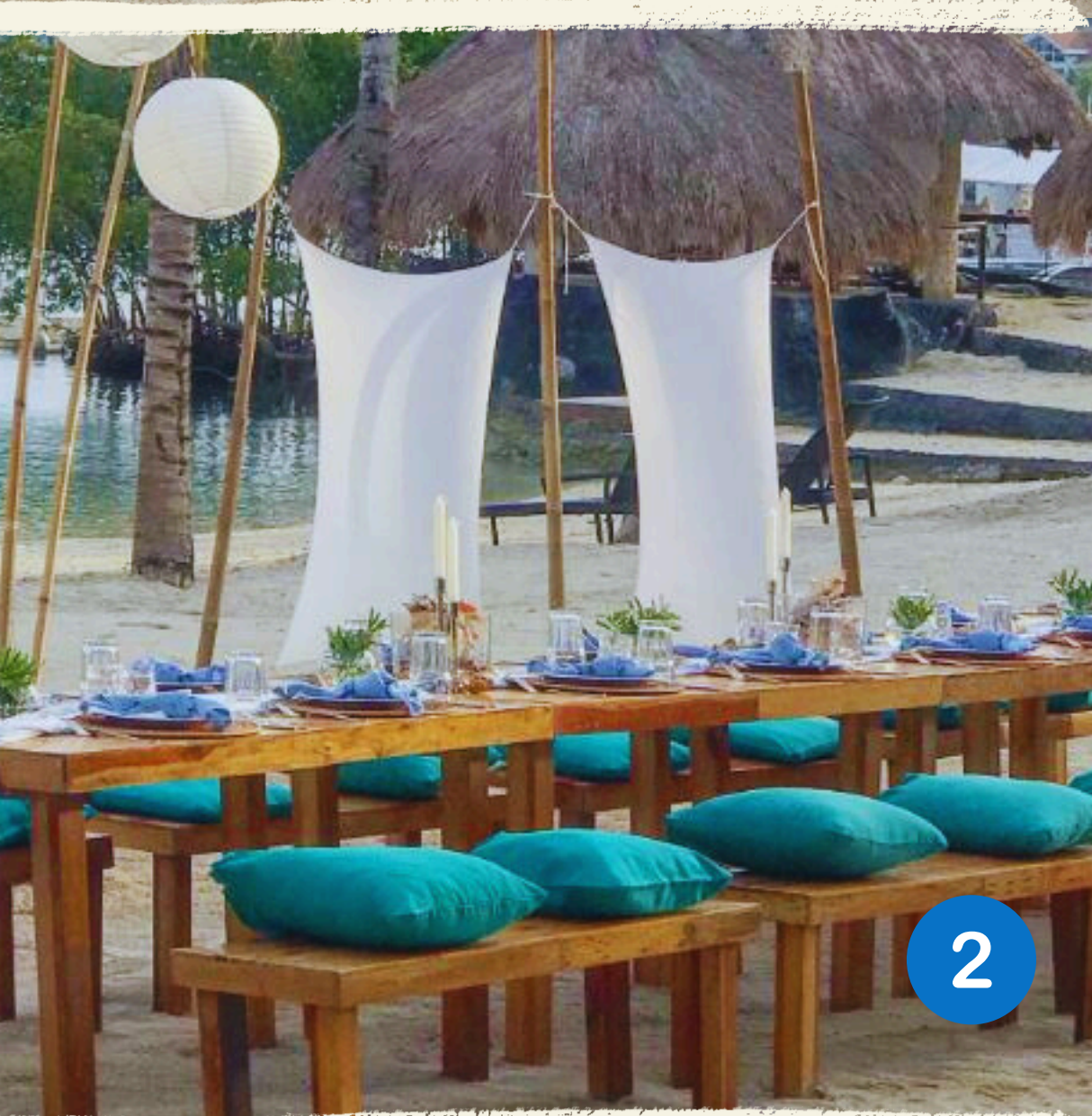
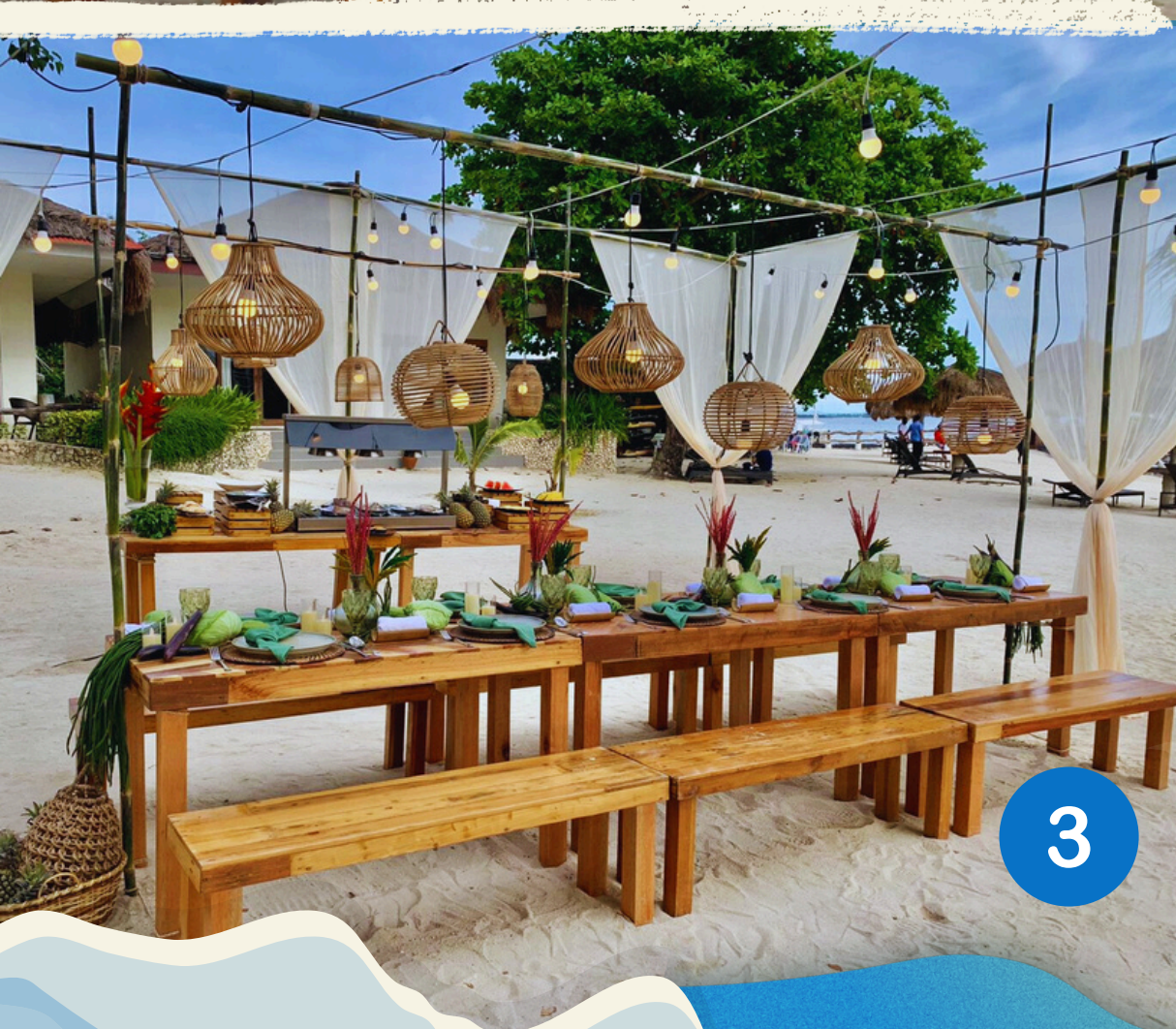




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BLUEWATER
maribago

Barefoot Celebrations

Inclusions

Mini-buffet set-up

Use of the venue for
5hrs (5pm-10pm)

Mood music

Dedicated Service Staff

Waived entrance and use of the
resort beach and main pool

For inquiries and bookings, please contact:

+63 998 5322034 or email

events.maribago@bluewater.com.ph

CHILLIN AND GRILLIN

Php 2,200 net per person

Minimum 10 persons

Inclusive of one round of Fresh Juice



Sinuglaw

(Grilled Pork Belly and Tanigue Fillet with
spiced vinegar, tomato, and cucumber)
Egg plant, Dangit, and Green Mango Salad



Shrimp Vegetable Fritters

(Okoy)

Spiced Vinegar

Linarang na Isda

(Snapper Fillet and Tomato Stew)

ON THE SPOT:

Pork Belly Larsian

(Pork Barbecue)

**Chicken Leg Quarter in Lemongrass,
Garlic and Atsuete**

(Inasal na Manok)

Sinamak and Cucumber Sauce



**Tanigue Steak with Cebu Mango
Corlander Salsa**

Nokos

Native Sauce



**Pickled Atchara, Cucumber,
Bitter gourd**

Hinalang na Manok

(Spicy Chicken with
Lemongrass and Coconut)



Cebu Style Humba

Squash and String Beans

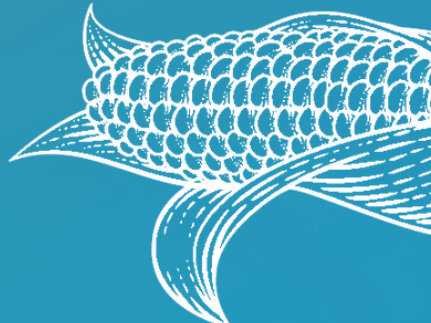
Corn on Cob

Steamed Rice

Torta Cebuana

Tablea Brownies

Fresh Fruit in Season



FRESH CATCH

Php 3,500 net per person

Minimum 10 persons

Inclusive of one round of Fresh Juice

Seafood and Mango Salad

Lato ug Gazo
(Fresh Seaweed Salad)

Scallop with Cheese

Clam Soup
(Boiled Halaan in Lemongrass and Coconut broth)

**ON THE SPOT:
Rock Lobster**
Lemon Butter Sauce, Lemon Wedge

Salt and Pepper Squid
Native Sauce

Prawns with Cajun Seasoning

Tanigue

**Lemon Butter Sauce
Native Sauce Tropical
Salsa, Sinamak, Lemon
Wedge**

Picked Vegetables

**Mussels with Garlic and
Butter**

Grilled Beans and Carrots

**Paprika and Garlic Oven
Baked Corn Ribs**

Steamed Rice

**Lemon Tart
Cheesecake
Fresh Fruit in Season**



ORIENTAL TALES

Php 2,200 net per person

Minimum 10 persons

Inclusive of one round of Fresh Juice

Squid and Mango Salad

Kimchi

Pork and Shrimp Siomai

**Homemade Chili Sauce, Calamansi,
Soya Sauce**

Seafood Tom Yum

**ON THE SPOT:
Pork Belly Gochujang**

Honey Garlic Asian Kebabs

Garlic Beef Steak Skewers

Teriyaki Glazed Berramundi

Assorted Pickled Vegetables

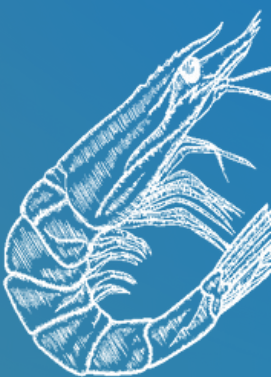
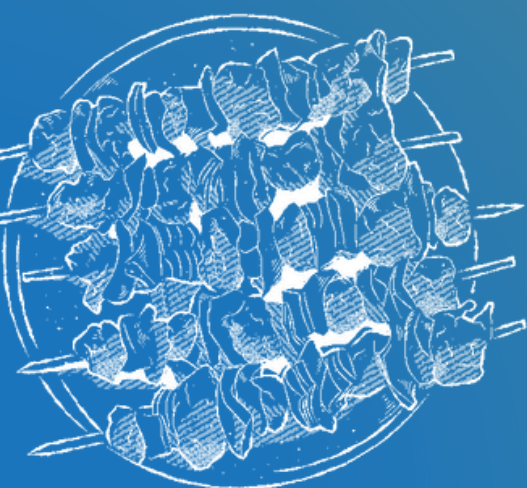
**Steamed Prawns with
Coriander and Ginger**

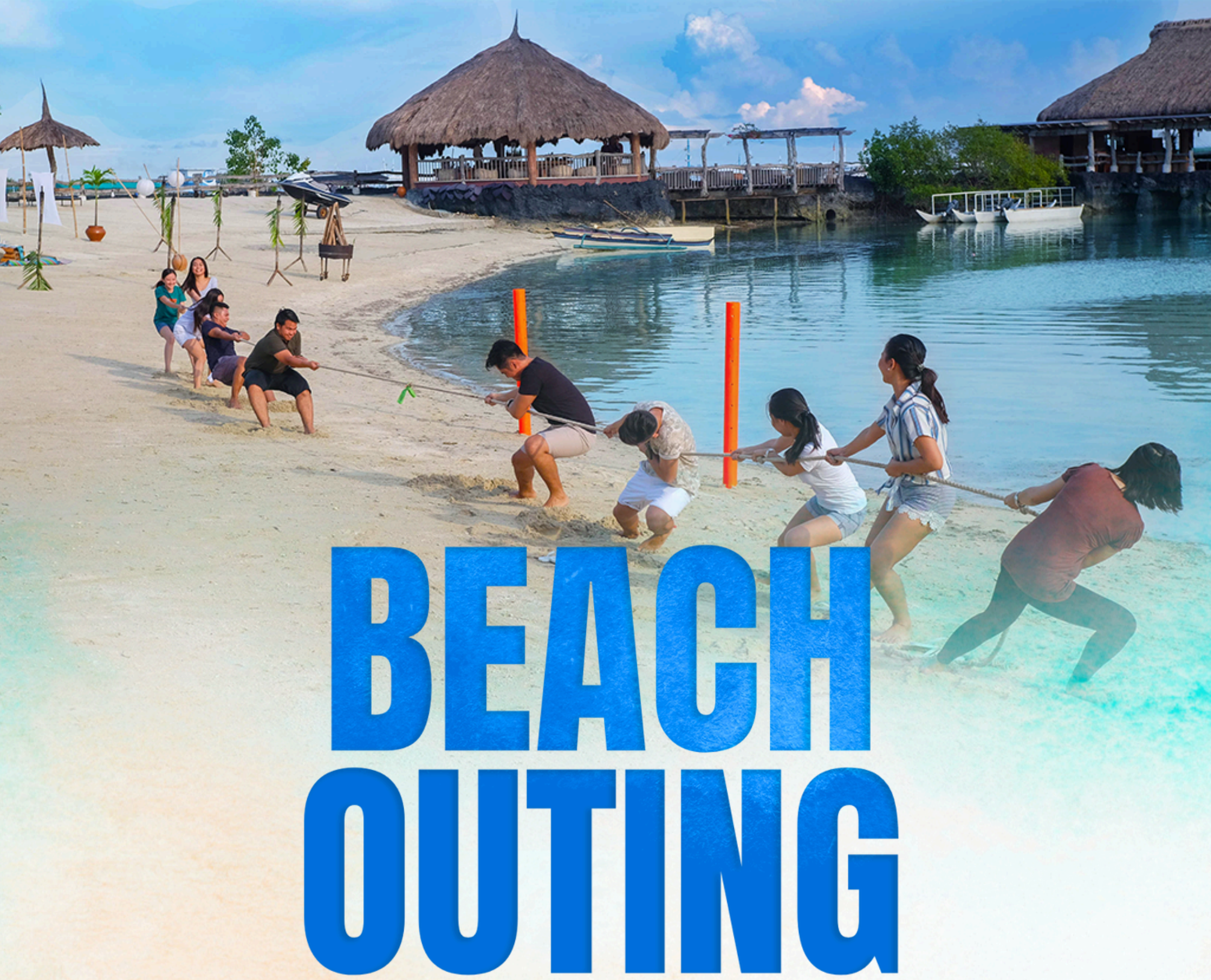
**Stir Fry Noodles with
Seafoods**

Masala Potatoes

Steamed Rice

**Thai Sticky Rice with Mango
Purple Yam Roulade
Fresh Fruit in Season**





BEACH OUTING

P1,500 NET PER PERSON

Minimum of 30 persons

INCLUSIONS

Exclusive use of the venue
(indoor or outdoor)

Buffet lunch with one round of standard drink

Complimentary water station

Complimentary use of the facilities

(beach and Allegro Pool from 9 AM - 5 PM)

Complimentary use of shower rooms

(towels are excluded)

**Team-building Programs/Packages available upon request*

**Additional freebies for minimum of 100 persons booked*



Food and Venue Package

₱ 1,500 net per person

Minimum of 30 persons

INCLUSIONS

- Complimentary use of venue maximum of six (6) hours; choice of indoor or outdoor venue
- Private buffet meal served with one round of drink
- Standard tables, chairs, and tent set-up (for outdoor)
- Standard table centerpiece
- Basic sound system with two (2) microphones
- Torch and Bonfire set-up (for dinner events)
- Waived corkage for a Whole Lechon with chopper's fee of ₱500 net per lechon
- Waived corkage for brought-in 4 bottle of liquors/wines, in excess, ₱500/bottle applies
- Complimentary access of the beach and main pool from 9:00 AM to 5:00 PM
- Dedicated Service Staff during your event