



Sugarhouse CATERING

Moments made sweeter!




OUR PASSION

Sugarhouse Catering was born from the beloved cake shop of the same name, inspired by our founder's love for exquisite flavors and the growing demand to bring these delights to private events. For over two decades, we have been welcomed into our clients' homes and exclusive gatherings. Through trust and dedication, we have refined our craft and established ourselves as one of the most sought-after names in the industry.



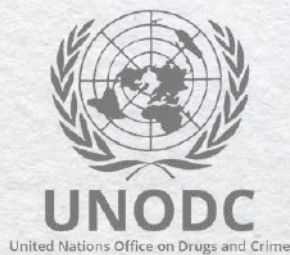
OUR PHILOSOPHY

We believe that every celebration, big or small, is the grandest expression of love. That's why, in our kitchen, we do more than just cater—we celebrate. By sharing the joys of a life well-lived and honoring the moments that matter most, Sugarhouse Catering brings prestige to every occasion, making each cherished memory even more special.



OUR CLIENTS

dexcom®





LUNCH/ DINNER BUFFET

...●●●...
All menu choices include steamed rice, homemade iced tea
and choice of dessert.


P485/ Pax

- A. Baked Chicken Teriyaki
Sweet & Sour Fish
Mixed Sauteed Vegetables
- B. Honey Chicken Kebabs
Roasted Pork with Gravy
Sauteed Beansprouts
- C. Chicken with Green
Peppers & Mushrooms
Fish with Tofu
Chopsuey
- D. Sweet & Sticky Chicken
Breaded Fish Fillet with Tartar Sauce
Fettucine Carbonara
- E. Mediterranean Pork
Fish Fillet Sarciado
Mixed Sauteed Vegetables
- F. Roasted Chicken with Gravy
Breaded Fish Fillet with Tartar Sauce
Mixed Buttered Vegetables

P595/ Pax

- A. Beef with Mushrooms
Roasted Chicken with Gravy
Roasted Vegetables
- B. Beef Stew (includes vegetables)
Chicken Salpicado
Spaghetti Puttanesca
- C. Roasted Pork with Gravy
Chicken Cordon Bleu with Garlic Aioli
Penne with Roasted Vegetables

P650/ Pax

- A. Beef with Mushrooms
Baked Fish with Pesto Cream Sauce
Spaghetti Puttanesca
 - B. Inihaw na Liempo
Grilled Chicken with Barbeque Sauce
Pancit Sotanghon
Pandan Rice
 - C. Beef Caldereta
Roasted Chicken with Gravy
Roasted Vegetables
 - D. Roasted Pork with Gravy
Breaded Fish Fillet with Tartar Sauce
Penne with Roasted Vegetables
 - E. Beef Stew
Chicken Cordon Bleu with Garlic Aioli
Fettucine Carbonara
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LUNCH/ DINNER BUFFET

All menu choices include steamed rice, homemade iced tea
and choice of dessert.

P795/ Pax

- A. Beef with Mushrooms
Chicken Salpicado
Baked Fish with Pesto Cream Sauce
Mixed Buttered Vegetables
- B. Inihaw na Liempo
Grilled Chicken with Barbeque Sauce
Baked Stuffed Boneless Bangus
Fresh Lumpia
- C. American-Style Baked Spareribs
40-Clove Chicken
Breaded Fish Fillet with Tartar Sauce
Mashed Potatoes
Mixed Buttered Vegetables
- D. Kare-Kare
Grilled Boneless Chicken Barbecue
Baked Stuffed Boneless Bangus
Pancit Sotanghon
Fresh Lumpia
Pandan Rice
- E. Beef Stew
Roasted Pork with Gravy
Chicken & Sausage Jambalaya
Mixed Buttered Vegetables
- F. Beef Stew
Pork Hamonado
Breaded Fish Fillet with Tartar Sauce
Fettucine Carbonara
- G. American-Style Baked Spareribs
40-Clove Chicken
Fish Florentine
Mixed Buttered Vegetables
- H. Pork Embutido
Sweet & Sticky Chicken
Baked Lasagna

P850/ Pax

- A. Beef with Mushrooms
Chicken Salpicado
Breaded Fish Fillet with Tartar Sauce
Roasted Vegetables
- B. Beef Caldereta
Chicken Cordon Bleu
Fish w/ Pesto Cream Sauce
Mixed Buttered Vegetables
- C. Baby Back Ribs with BBQ Sauce
Roasted Rosemary Chicken w/ Gravy
Fish Florentine
Mashed Potatoes
Mixed Buttered Vegetables
- D. Pastel de Lengua
40-Clove Chicken
Fish Fillet ala Viscayna
Penne with Roasted Vegetables



Choices for Desserts:

Yema Balls	Leche Flan*
Buko Pandan	Caramel Bliss*
Fudgy Brownies	Profiteroles*
Buko Salad	Midnight Chocolate Cake**
Cream Puffs	Honey Cake**
Fresh Fruit in Season	Tiramisu in Shot Glasses**
Chocolate Cake	Cookies in Cream in Shot Glasses**

*Other option for Php 650 and Php 795 Packages only

Other option for Php 850 Package only.


Inclusions:

Uniformed Food Servers

Buffet Table with Centerpiece

Chaffing Dish and Lamps

Terms and Conditions:

- All prices are exclusive of VAT.
 - Additional mobilization fee may apply if below 30pax.
 - Additional service charges may apply depending on the venue.
 - Four (4) hours of service in excess Php300 per hour per waiter (excluding ingress and egress).
 - Additional Php120 per pax for mono block chair and round table with cover.
 - Reservations must be made at least seven (7) days prior to the event date.
 - Package prices are fixed and not eligible for any discounts or promotional offers.
 - Prices and menus are subject to change without prior notice- if no written confirmation/payment has been made before the price change.
 - A 60% down payment is required to confirm your booking, with the remaining 40% due three (3) days before the event date.
 - Cancellations must be made at least four (4) days prior to the event date.
 - Accepted payment methods include cash, bank transfer, credit card, and GCash.
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Payment Method:

BDO

Account Name: Balai Ni Fruitas Inc

Account Number: 012900047591

QRPH

Balai Ni Fruitas E. Rodriguez

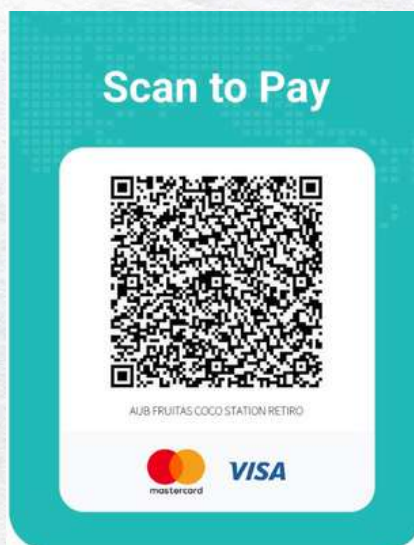
(Local Transaction Only)



CREDIT CARD

AUB Fruitas Coco Station Retiro

(Only local Visa & Mastercard accepted)



Once payment has been made, kindly send the proof of payment to sugarhouse@fruitasholdings.com.ph with the subject line: Payment - [Client Name]

OUR SET-UP



OUR FULL SERVICE CATERING





Sugarhouse

**BOOK YOUR EVENTS
WITH US!**



0906 888 2828

SUGARHOUSE@FRUITASHOLDINGS.COM