

# dr.wine

POBLACION

## EXCLUSIVE EVENTS

RATES & PACKAGES

DR. WINE RESTAURANT

LE JARDIN

THE THIRD FLOOR

DR. WINE ROOFTOP

MEZZANINE

Dr. Wine Restaurant, Le Jardin, The Third Floor, Dr. Wine Rooftop,  
and the Mezzanine can cater to your private events.

All rates are fully consumable from our food  
and beverages menus.

# STORE HOURS

DAYTIME: 9:00AM - 4:00PM

EVENING TIME: SUN-THURS: 5:00PM - 1:00AM

FRI & SAT: 5:00PM - 2:00AM



*Dr. Wine Restaurant*



*Le Jardin*



*The Third Floor*



*Dr. Wine Rooftop*



*Mezzanine  
(Upper Deck)*

# Romain Escande

**EXECUTIVE CHEF**

Dr. Wine Poblacion & Rooftop



Chef Romain Escande, originally from Toulouse, South West of France, is bringing his talents as he takes the helm of Dr. Wine's culinary direction.

He takes the comfort bistro's French cuisine and several notches by adding his signature creations to the menu.

# DR. WINE RESTAURANT



## DAYTIME RATES

SUNDAY TO THURSDAY  
**P60,000**

FRIDAY AND SATURDAY  
**P120,000**



## EVENING RATES

SUNDAY TO WEDNESDAY  
**P150,000**

THURSDAY TO SATURDAY  
**P300,000**

CAPACITY:

**INDOOR | 60-100 PAX (60 SEATED) + TERRACE | 20-30 PAX (20 SEATED)**

# LE JARDIN



## DAYTIME RATES

SUNDAY TO THURSDAY  
**P60,000**

FRIDAY AND SATURDAY  
**P120,000**



## EVENING RATES

SUNDAY TO WEDNESDAY  
**P150,000**

THURSDAY TO SATURDAY  
**P200,000**

CAPACITY:  
**50-80 PAX (50 SEATED)**

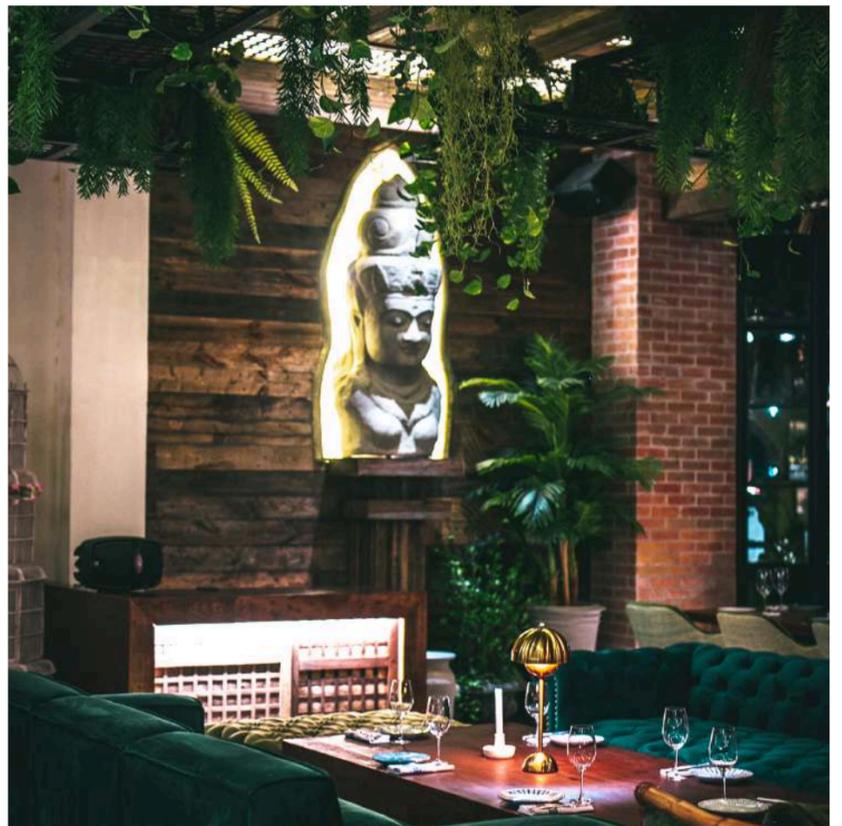
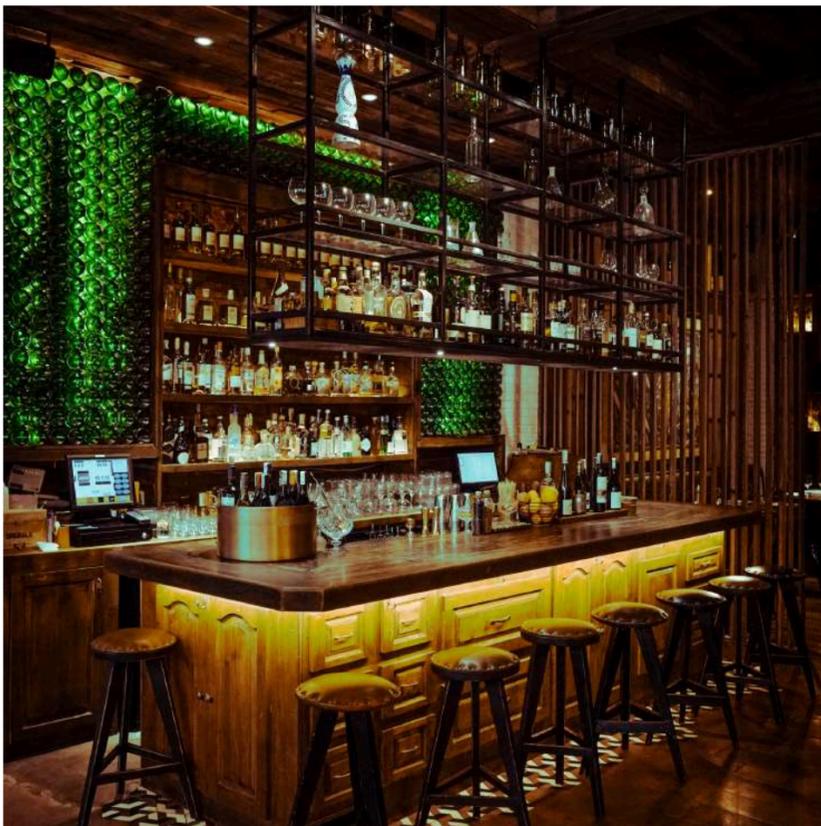
# DR. WINE RESTAURANT & LE JARDIN



## DAYTIME RATES

SUNDAY TO THURSDAY  
**P120,000**

FRIDAY AND SATURDAY  
**P200,000**



## EVENING RATES

SUNDAY TO WEDNESDAY  
**P400,000**

THURSDAY TO SATURDAY  
**P500,000**

CAPACITY:  
**130-200 PAX (130 SEATED)**

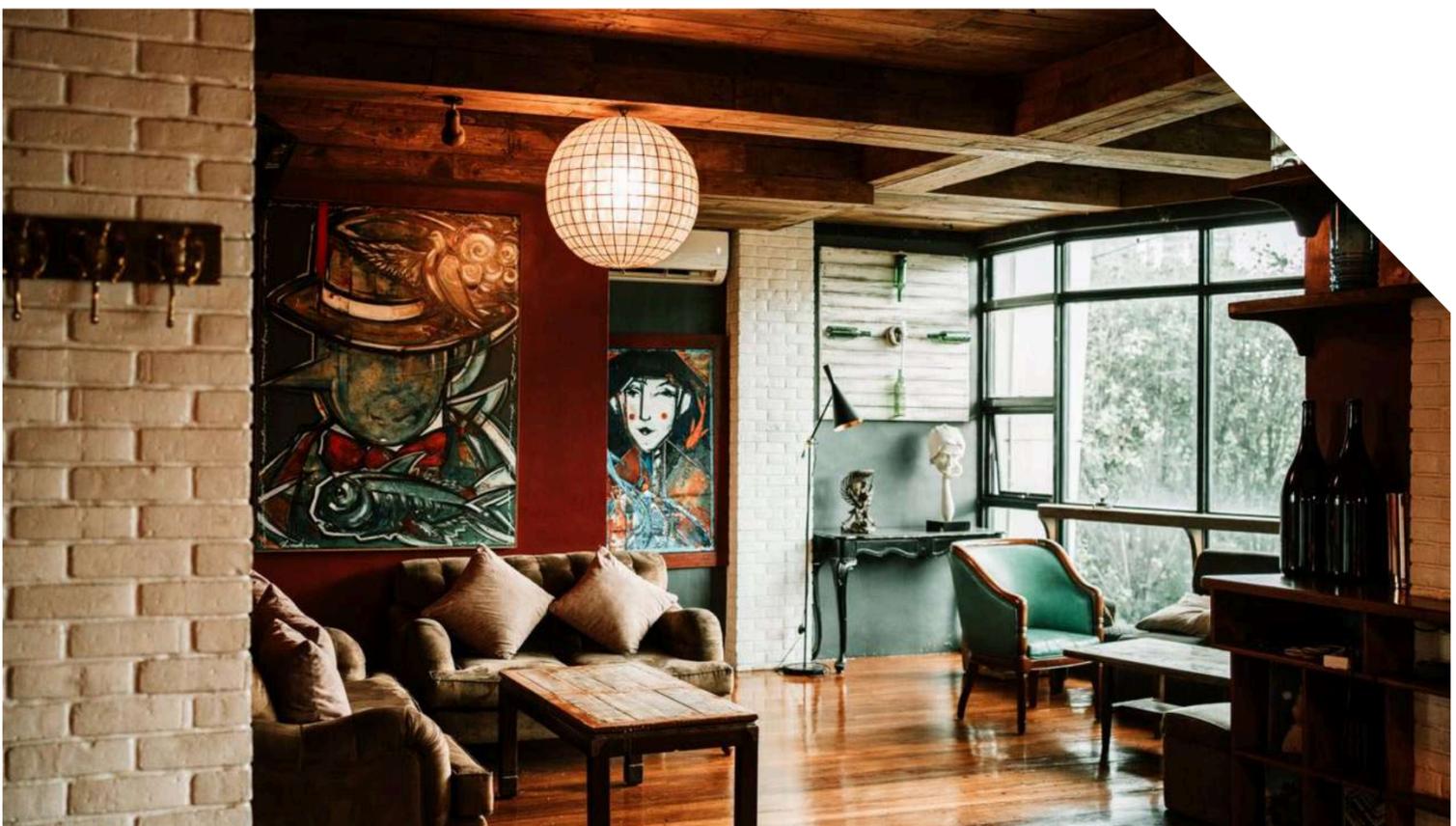
# THE THIRD FLOOR



## DAYTIME RATES

MONDAY TO SUNDAY

**P20,000**



## EVENING RATES

MONDAY TO SUNDAY

**P30,000**

CAPACITY:

**30-40 PAX (30 SEATED)**

- 1 microphone available
- Projector and screen already available
- House speakers already installed
- Channel mixer can be used

# DR. WINE ROOFTOP



## HALF ROOFTOP

SUNDAY TO THURSDAY  
**P200,000**

FRIDAY AND SATURDAY  
**P300,000**

HALF CAPACITY: 90-150 PAX (90 SEATED)



## WHOLE ROOFTOP

SUNDAY TO THURSDAY  
**P400,000**

FRIDAY & SATURDAY  
**P700,000**

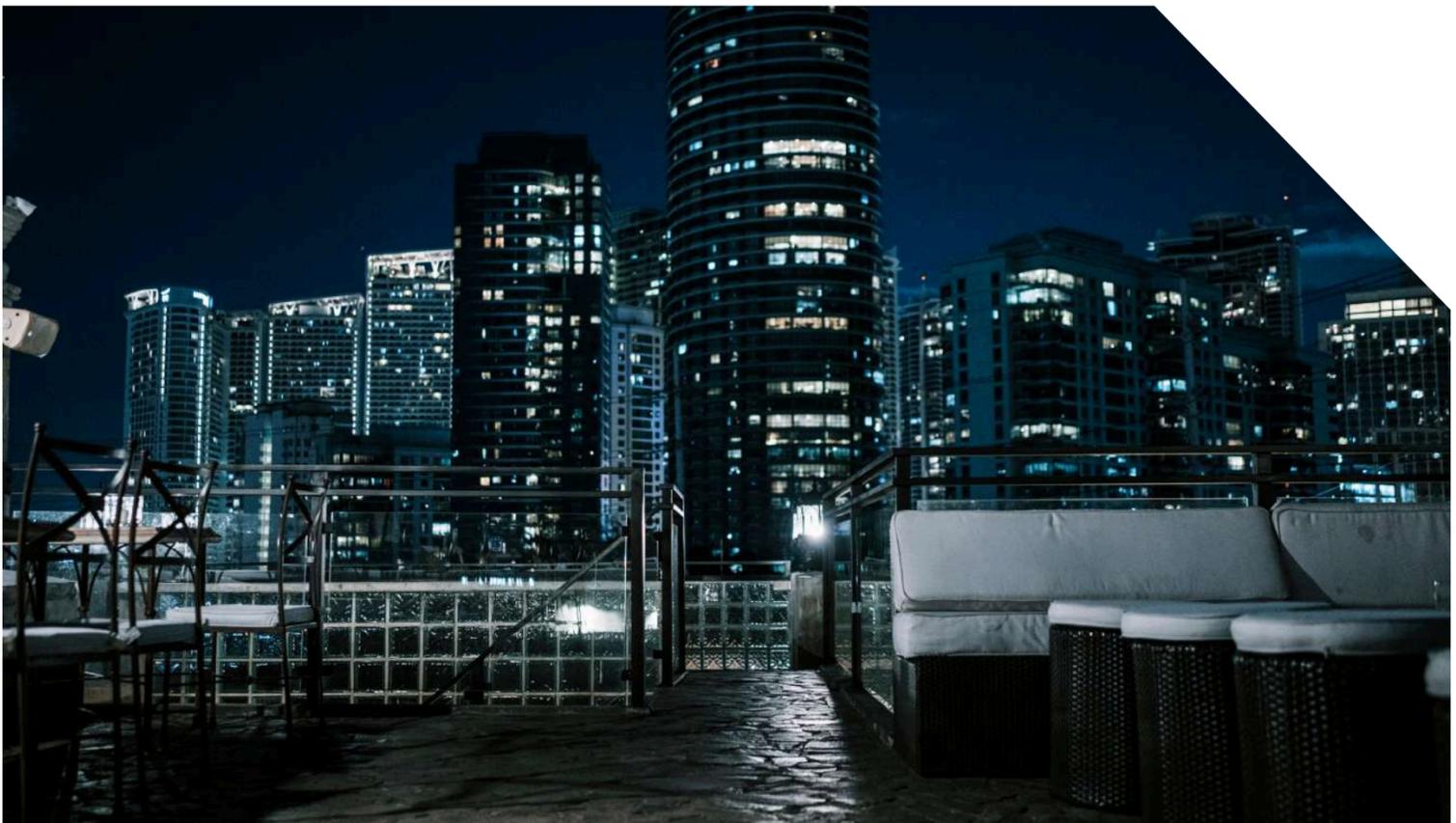
WHOLE CAPACITY: 180-300 PAX (180 SEATED)

# MEZZANINE (UPPER DECK)



## DINNER RATES

SUNDAY TO THURSDAY  
**P30,000**



## EVENING RATES

FRIDAY AND SATURDAY  
**P40,000**

CAPACITY:  
**25-30 PAX (25 SEATED)**

# PACKAGE A

PHP 750 / PAX

*Buffet style serving*

## **COLD CUTS BOARD**

Chef's selection of four premium European cured meats, accompanied by pickles

## **CHEESE BOARD**

A curated selection of four imported cheeses, served with pineapple mostarda

## **ORGANIC MAPLE SYRUP CHICKEN LIVER MOUSSE**

*A Dr. Wine classic!*

The bistro's famed chicken liver pâté—a must-try

## **PÂTÉ DE CANARD**

A French cuisine staple—duck pâté infused with cognac, Espelette pepper, and juniper berries

## **PORK RILLETTES**

A traditional French charcuterie spread, made from pork slow-cooked in its own fat

## **SALADS**

*(CHOOSE 2)*

### **CHEF ROMAIN'S SALAD**

Rougié smoked duck breast, quail eggs, orange supreme, and grated 12-month aged Comté cheese, served over the freshest greens

### **MR. SEGUIN'S GOAT CHEESE SALAD**

Melted goat cheese drizzled with honey, paired with walnuts, red beets, and frisée salad

### **CAESAR'S SALAD**

Romaine lettuce, anchovies, Parmigiano Reggiano, classic Caesar dressing, croutons, quail eggs, and bacon

# PACKAGE B

PHP 1,200 / PAX

*Buffet style serving*

## **COLD CUTS BOARD**

Chef's selection of four premium European cured meats, accompanied by pickles

## **CHEESE BOARD**

A curated selection of four imported cheeses, served with pineapple mostarda

## **ORGANIC MAPLE SYRUP CHICKEN LIVER MOUSSE**

*A Dr. Wine classic!*

The bistro's famed chicken liver pâté—a must-try

## **PÂTÉ DE CANARD**

A French cuisine staple—duck pâté infused with cognac, Espelette pepper, and juniper berries

## **PORK RILLETTES**

A traditional French charcuterie spread, made from pork slow-cooked in its own fat

## **SALMON RILLETTES**

Salmon confit with lemon and olive oil, topped with fresh herb bavarois

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## **THE SAUSAGE PLATTER**

Dr. Wine's homemade selection of four sausages, crafted from the freshest meats and a special spice blend

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## **SALADS**

*(CHOOSE 2)*

### **CHEF ROMAIN'S SALAD**

Rougié smoked duck breast, quail eggs, orange supreme, and grated 12-month aged Comté cheese, served over the freshest greens

### **MR. SEGUIN'S GOAT CHEESE SALAD**

Melted goat cheese drizzled with honey, paired with walnuts, red beets, and frisée salad

### **CAESAR'S SALAD**

Romaine lettuce, anchovies, Parmigiano Reggiano, classic Caesar dressing, croutons, quail eggs, and bacon

# PACKAGE C

PHP 2,150 / PAX

*Buffet style serving*

## STARTERS

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### THE DOCTOR'S PLATTER

A delightful mix of imported cheeses and cold cuts, served with vegetable pickles and pineapple mostarda

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### ORGANIC MAPLE SYRUP CHICKEN LIVER MOUSSE

*A Dr. Wine classic!*

The bistro's famed chicken liver pâté—a must-try

### PORK RILLETTES

A traditional French charcuterie spread, made from pork slow-cooked in its own fat

### SALMON RILLETTES

Salmon confit with lemon and olive oil, topped with fresh herb bavarois

## SALADS

*(CHOOSE 2)*

### CHEF ROMAIN'S SALAD

Rougié smoked duck breast, quail eggs, orange supreme, and grated 12-month aged Comté cheese, served over the freshest greens

### MR. SEGUIN'S GOAT CHEESE SALAD

Melted goat cheese drizzled with honey, paired with walnuts, red beets, and frisée salad

### CAESAR'S SALAD

Romaine lettuce, anchovies, Parmigiano Reggiano, classic Caesar dressing, croutons, quail eggs, and bacon

**MAIN**  
(CHOOSE 3)

**TRUFFLE AND MUSHROOM PENNE PASTA**

Oyster and button mushrooms with penne in a truffle paste, cream sauce, pecorino, and Parmigiano-Reggiano cheese

**PORCHETTA PROVENÇALE**

Roasted pork belly rolled in porchetta Provence-style, served with carrot, celery, spring onions, potatoes, eggplant and zucchini

**SEAFOOD AND SAFFRON RISOTTO**

Arborio rice, saffron, prawns, clams, mussels, lemon zest, and garlic butter

**PARMENTIER DE JOUE DE BOEUF**

Beef cheek Parmentier, with Bordeaux wine sauce and porcini mushroom dust

**POULET GRAND-MÈRE**

Yellow chicken breast with tomatoes, mushrooms, potatoes, and lardon truffle sauce

**STRIPLOIN STEAK (300 g.)**

Grilled beef striploin with shallots, roasted garlic, and thyme, served with pepper sauce

**DESSERT**

**VANILLA CRÈME BRÛLÉE**

*A French classic!*

Rich custard base topped with a layer of hardened caramelized sugar

**THE DOCTOR'S STAIRWAY TO HEAVEN**

Chocolate custard topped with whipped cream and orange tuile

# SET A

PHP 1,980 / PAX  
FOR 25 PAX AND BELOW

*Plated style serving*

## STARTERS

### **CHEF ROMAIN'S SALAD**

Rougié smoked duck breast, quail eggs, orange supremes, and grated 12-month-aged Comté cheese over a bed of fresh greens

or

### **MR. SEGUIN'S GOAT CHEESE SALAD**

Melted goat cheese drizzled with honey, walnuts, red beets, and frisée salad

## MAIN

### **POULET GRAND-MÈRE**

Yellow chicken breast with tomatoes, mushrooms, potatoes, and lardon truffle sauce

or

### **PAVÉ DE SAUMON SAUCE GRIBICHE**

Tasmanian salmon filet, marble potatoes, asparagus

## DESSERT

### **THE DOCTOR'S STAIRWAY TO HEAVEN**

Chocolate custard topped with whipped cream and an orange tuile

*COFFEE OR TEA*

# SET B

PHP 2,380 / PAX  
FOR 25 PAX AND BELOW

*Plated style serving*

## STARTERS

### **CHEF ROMAIN'S SALAD**

Rougié smoked duck breast, quail eggs, orange supremes, and grated 12-month-aged Comté cheese over a bed of fresh greens

or

### **MR. SEGUIN'S GOAT CHEESE SALAD**

Melted goat cheese drizzled with honey, walnuts, red beets, and frisée salad

## MAIN

### **POULET GRAND-MÈRE**

Yellow chicken breast with tomatoes, mushrooms, potatoes, and lardon truffle sauce

or

### **FILET DE BOEUF, SAUCE PÉRIGUEUX**

Grilled Clear River USDA beef tenderloin, red wine truffle sauce, gratin dauphinois

## CHEESE

### **BRIE À LA TRUFFE**

Artisanal Brie and mascarpone stuffed with real truffles

## DESSERT

### **THE DOCTOR'S STAIRWAY TO HEAVEN**

Chocolate custard topped with whipped cream and an orange tuile

COFFEE OR TEA

# SET C

PHP 3,180 / PAX  
FOR 25 PAX AND BELOW

*Plated style serving*

## SOUP

### **CREAMY MUSHROOM SOUP**

Paris mushroom velouté with truffle oil

## STARTER

### **CHEF ROMAIN'S SALAD**

Rougié smoked duck breast, quail eggs, orange supremes,  
and grated 12-month-aged Comté cheese  
over a bed of the freshest greens

or

### **MR. SEGUIN'S GOAT CHEESE SALAD**

Melted goat cheese drizzled with honey, walnuts,  
red beets, and frisée salad

## SET MENU - C

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### MAIN

#### **POULET GRAND-MÈRE**

Yellow chicken breast with tomatoes, mushrooms, potatoes, and lardon truffle sauce

or

#### **PAVÉ DE SAUMON SAUCE GRIBICHE**

Tasmanian salmon filet, marble potatoes, asparagus

or

#### **FILET DE BOEUF, SAUCE PÉRIGUEUX**

Grilled Clear River USDA beef tenderloin, red wine truffle sauce, gratin dauphinois

### CHEESE

#### **BRIE À LA TRUFFE**

Artisanal Brie and mascarpone stuffed with real truffles

### DESSERT

#### **THE DOCTOR'S STAIRWAY TO HEAVEN**

Chocolate custard topped with whipped cream and an orange tuile

*COFFEE OR TEA*

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE

# BEVERAGE PACKAGE

## STANDARD HOURS

1 HOUR	750
2 HOURS	1150
3 HOURS	1450
4 HOURS	1650

## SOFTDRINKS

COCA COLA  
COKE ZERO  
SPRITE  
TONIC  
CRANBERRY JUICE  
PINEAPPLE JUICE

## HOUSE WINES

RED WINE  
WHITE WINE

## BEER

CORONA

## SPARKLING

PROSECCO  
FRENCH ARTISANAL  
APPLE CIDER

## HOUSE SPIRITS

GIN  
VODKA  
RUM  
WHISKY

# BOOK NOW!

Give us some details regarding your gathering and we will get back to you with a proposal.

Guest Full Name:

Date & Time:

No. of Persons:

Contact #:

Email:

Duration/hours of stay:

Type of Event (Bday, anniversary, wedding, etc):

Special requests/notes:



SCAN ME TO SEND  
DETAILS FOR YOUR  
TABLE RESERVATION  
OR EVENT BOOKING

✉ DR.WINE.MAKATI@GMAIL.COM

📍 5921 ALGIER STREET, POBLACION, MAKATI CITY