



At 180 Degrees, we redefine
celebrations with **sophistication**
and **culinary excellence.**

Our unique ambiance and exquisite dishes create memorable moments for your special occasions. Experience the unmatched elegance and flavor that only we can offer.

Culinary Artistry

Savor exceptional food creations
designed to delight every palate.





Curated Concoctions

Delight in our thoughtfully selected cocktails, wines, and champagnes, creating the perfect pairing for your event.

Tailored to your Taste

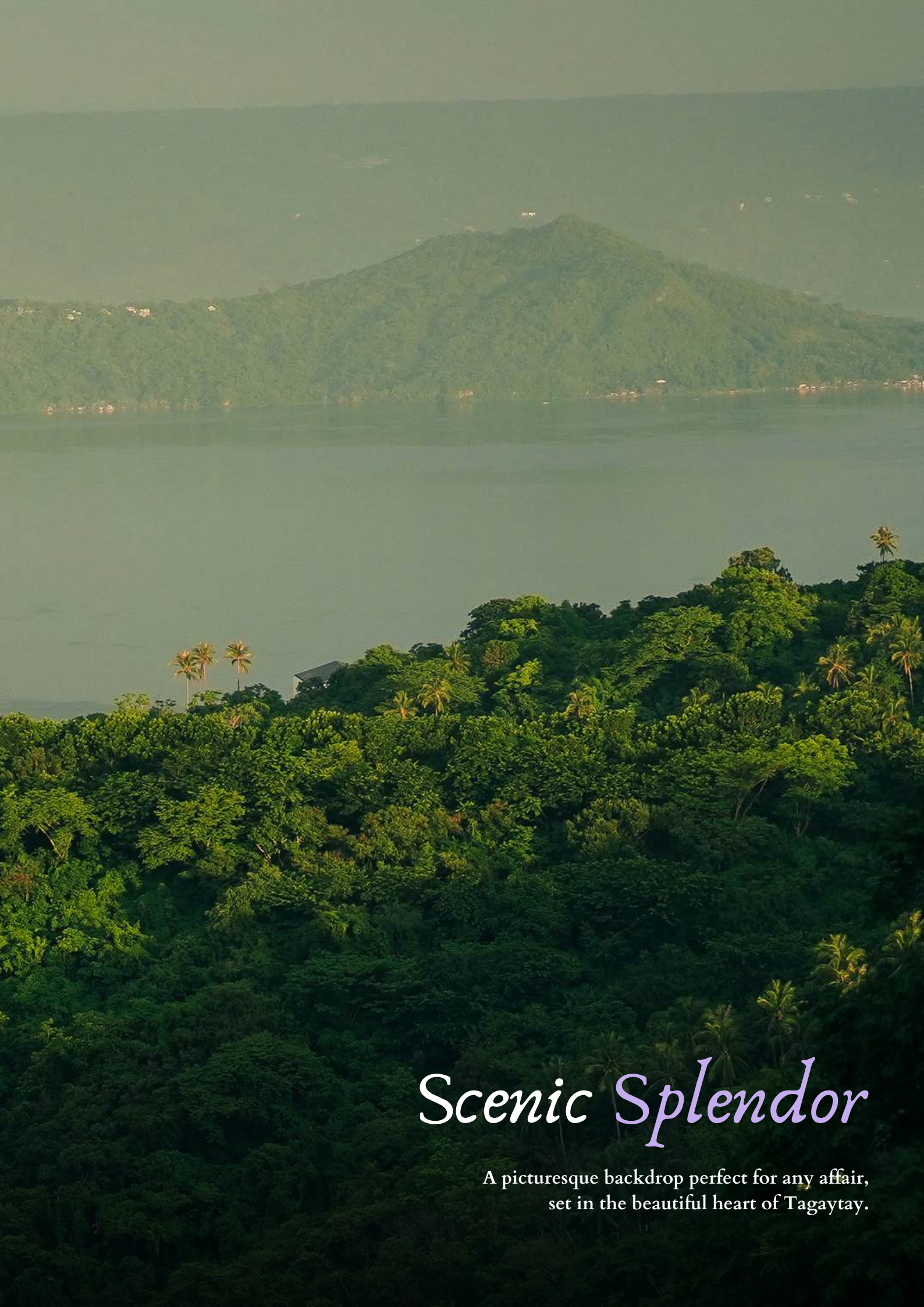
Everything from the menu to the setup is customizable, ensuring your celebration is uniquely yours.





Elegant Interiors

Step into a space of beauty and style with interiors that make every moment more photogenic and memorable.



Scenic Splendor

A picturesque backdrop perfect for any affair,
set in the beautiful heart of Tagaytay.

Personal Touches

Every event is different — and yours should feel like you. At 180, we make sure every detail feels thoughtful, personal, and just right for the occasion.



The Art of Celebrating at 180°

EVENT DINING SELECTIONS

Amihan Package

₱1,500 per person

INCLUSIONS:

Minimal event styling and setup
Complimentary corkage for your cake
Two (2) varieties of pica pica
A bottle for the couple — red or white wine

MENU INCLUSION:

1 Soup
1 Pasta
2 Main Courses: Pork, Chicken, Fish
1 Vegetable Dish
Steamed Rice
Dessert Showcase
Iced Tea and Coffee

Add on: ₱25,000 for Beverage

Minimum of 50 guests per package

*All packages include: Steamed Rice. Dessert Showcase, Iced Tea and Coffee
+10% Service Charge applies to all packages

The Art of Celebrating at 180°

Taal Package

₱2,400 per person

INCLUSIONS:

Enhanced styling with floral touches
Complimentary corkage for your cake
Three (3) varieties of pica pica
A bottle for the couple — red or white wine
₱10,000 worth of fresh floral arrangement

MENU INCLUSION:

1 Soup
1 Pasta
180° Salad Bar
3 Main Courses: Beef, Chicken, Fish
1 Vegetable Dish
Steamed Rice
Dessert Showcase
Iced Tea and Coffee

Add on: ₱25,000 for Beverage

Minimum of 50 guests per package

***All packages include: Steamed Rice, Dessert Showcase, Iced Tea and Coffee
+10% Service Charge applies to all packages**

The Art of Celebrating at 180°

Tagaytay Package

₱2,900 per person

INCLUSIONS:

Enhanced styling with floral touches
Complimentary corkage for your cake
Three (3) varieties of pica pica
A bottle for the couple — red or white wine
₱10,000 worth of fresh floral arrangement
Photobooth for guests to enjoy
Basic sound system

MENU INCLUSION:

1 Soup
1 Pasta
180° Salad Bar
4 Main Courses: Beef, Pork, Chicken, Fish
1 Vegetable Dish
1 Meat Carving Station
Steamed Rice
Dessert Showcase
Iced Tea and Coffee

Add on: ₱25,000 for Beverage

Minimum of 50 guests per package

***All packages include: Steamed Rice, Dessert Showcase, Iced Tea and Coffee
+10% Service Charge applies to all packages**





The Art of Celebrating at 180°

MENU SELECTIONS

Soup

Pumpkin Bisque

Herb Oil, Pumpkin Seed

Corn Chowder

Bacon Lardons, Garlic Croutons

Cream of Tomato

Balsamic Syrup, Rosemary Oil

Pasta

Pasta Maribel

Haluan, Truffle Oil

Champignon Pasta

Shimeji Mushroom, Shaved Parmesan

Spaghetti Puttanesca

Fried Capers, Sundried Tomato

Chorizo Aglio Olio

Confit Tomato, Smoked Garlic Chips

Fish

Poached Fish Fillet

Lemon Orange Sauce, French Beans

Breaded Fish

Tartar Sauce, Charred Lemon

Pan-Seared Fish

Citrus Beurre Blanc, French Beans

Grilled Barramundi Fillet

Coconut Turmeric, Charred Leek, and Cilantro

Chicken

Grilled Chicken

Caper Sauce, Potatoes, and Wilted Spinach

Poached Chicken Breast

Chive Cream Sauce, Shimeji Mushroom

Pan-Seared Chicken Thigh

Mustard Cream Sauce, Shiitake Mushroom

Orange Chicken

Broccoli Florets, Cashew Nuts

Pork

Grilled Pork Tenderloin

Mushroom Cream Sauce, Roasted Carrots

Pot Roast Pork

Gravy, Marble Potatoes

Pork Schnitzel

Remoulade, Lemon Wedge

Braised Pork Belly

Stir-Fried Bok Choy, Shiitake Mushroom

Beef

Braised Beef Bourguignon

Bacon Lardons, Button Mushroom

Pot Roast Beef

Olive Tapenade, Marble Potatoes

Beef Stroganoff

Mushroom Cream Sauce, Gremolata

Beef Rendang

Desiccated Coconut, Fried Shallots, Shrimp Paste

Vegetable

Roasted Vegetables

Sweet Potato, Carrots, Squash

Buttered Vegetables

Sweet Corn, French Beans, Zucchini, Carrots

Grilled Vegetables

Balsamic Glaze, Zucchini, Carrots, Squash

Meat Carving

Porchetta

Smoked Ham

Lechon Macau

Whole Smoked BBQ Chicken

Dessert

Taal Package:

Bread Pudding with Vanilla Ice Cream

Amihan Package:

**Flourless Chocolate Cake with Mixed Berry Compote
Banana Split**

Tagaytay Package:

**Flourless Chocolate Cake with Salted Caramel
Impossible Cake
Fresh Fruits**



180 by Chef Sau
3-C-2 LT Labak ng Sungay, Sungay North, Tagaytay City, Cavite
Waze/Google Pin: 180bychefsau









For bookings and reservations, feel free to
reach out to us through the following:

180bychefsau@gmail.com

SMS | Viber | WhatsApp: +63 917 6200 289

Contact Person: Mikka

 **[180bychefsau_](https://www.instagram.com/180bychefsau_)**

 **[180bychefsau](https://www.facebook.com/180bychefsau)**