

Meetings & Events

Our corporate packages cater to all kinds of meetings and events. Our eight function rooms can accommodate 10 to 120 persons, comfortably. From sit-down lunch meetings to a buffet set up, lunch press conference or mid-afternoon tea, we can organize and tailor fit the service to your company's needs.

If you can think it, we can **make it happen!**





Round Table Set-up

Meetings & Events Packages

**All rates are inclusive of VAT, service charge and applicable local tax. *All prices may change without notice prior to contract signing.*

Rate Inclusions

- Lunch or Dinner with One Round of Iced Tea
- Free-flowing Coffee and Hot Tea
- Use of Meeting Room
- Wardrobe with safety deposit box
- Wireless Internet Access
- Podium with Microphone
- Basic Sound System
- Whiteboard with Markers and Eraser
- Conference Kit (pads, pens, mints)
- Electronic Signage for selected Function Rooms
- Drop Down Screen and Built In Projector

Whole Day Meeting Packages

Php 2,800 nett per person

(AM Snacks, Three-Course Set Lunch and PM Snacks)

Php 3,000 nett per person

(AM Snacks, Buffet Lunch in the Function Room and PM Snacks)

Php 3,150 nett per person

(AM Snacks, Buffet Lunch at Flavors Restaurant and PM Snacks)

Half Day Meeting Packages

Php 2,400 nett per person

(AM or PM Snacks and Three-Course Set Lunch or Dinner)

Php 2,650 nett per person

(AM or PM Snacks and Buffet Lunch or Dinner in the Function Room)

Php 2,800 nett per person

(AM or PM Snacks and Buffet Lunch or Dinner at Flavors Restaurant)

AM/PM Snacks Selection

**Choice of two (2) items per snack period*

Sweet

Crullers - Choco Frosted, Viennese Carnival, Berry Jelly Filled

Cookies - Chocolate Chips, Danish Sugar, Double Chocolate

Macaroon - Ganache, Buttercream or Jam Filled

Manchet Buns - Chelsea Bun, Philly Sticky

Brownies – Fudge or Walnut

Honey Glazed Fruit – in Toasted Brioche or Custard Tart

Muffettes – Raisin, Blueberry, Banana

Pinoy Ube Ensaymada

Caramelized Banana and Jackfruit Roll with Lime Vanilla Sauce

Fresh

Pandan Scented Tropical Fruit Salad with Palawan Honey

Soho Fruit Cup with Apple, Pear, Mango and Melon

Crepe of Fresh Palm Heart and Shrimp with Peanut Sauce

Babaganoush on Grilled Focaccia

Fresh Tomatoes and Mozzarella on Toasted Baguette

Lemon Zest Twists

Creamy

Laguna Coconut Custard Pie

Warm Milk Chocolate Custard Croissants

Portuguese Egg Tart

Mango Crepes with Vanilla Cream Sabayon

Cheesecake – Mango or Ube

Peanut Cream Profiteroles with Dalandan Coulis

White Chocolate Roulade

Savory

“The Suites” Club Sandwich

*– Turkey and Pineapple, Pastrami, Salami, Emmenthal
Croissant*

– Bacon, Lettuce & Tomato or Tuna Salad & Egg

Tortilla Wrapped Fried Lechon de leche, Tomatoes & Lettuce

Beef Fricandelle on a Toasted Bun with Gherkins

Italian Sausage in Flaky Pastry

Cheese and Jalapeno Quesadillas with Salsa Verde

Whole Wheat Pita Bread Pocket with Tuna Salad

Spinach and Cheese Spanakopita

Chinese Style Steamed Sweet Pork Bun

Mini Skewer Barbecue Chicken or Pork

Cantonese Style Noodles in a Light Oyster Sauce

with Chicken & Vegetables (Canton)

Egg Noodles Tossed in a Shrimp Sauce topped

with Pork Crackling (Miki Palabok)

Glass Noodles with Wok Fried Vegetables (Sotanghon Guisado)

Spicy

Malay Curry Chicken and Vegetable Puffs

Minced Chili Pork and Vegetable Spring Roll

Crispy Seafood Wonton with Sweet Chili Sauce

Pad Thai Noodles with Chicken, Shrimp and Tofu,

Coriander and Chili

Buffalo Chicken Wings with Chili BBQ sauce

Chili Con Carne Empanadas

Chicken Burrito with Jalapeno



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Buffet Menu Selections

Salad & Appetizer

Choice of 1 Set

-1-

*Apple, Celery & Walnut Salad
Romaine Salad with Olives, Tomatoes and Citrus Dressing
Chicken and Pineapple with Curry Mayonnaise
Peppered Atlantic Cod in Honey Mustard Dressing*

-2-

*Pear, Rockets and Bacon Flakes with Balsamic Vinaigrette
Panzanella Salad with Toscan Bread
Chicken Thai Noodle Salad
Seared Tuna with Miso Dressing*

-3-

*Assorted Cold Cuts
Caesar Salad and Condiments
Tofu, Mango and Crab Salad
Tandoori Chicken Salad*

-4-

*Mixed Green Garden Salad with Dressings
Fresh Vegetable Lumpia
Tomato, Scallion and Basil Salad
Grilled Beef and Mango Salad*

-5-

*Assorted Sushi Rolls
Steamed Vegetable and Sweet Potato Salad with Light Peanut Sauce
Green Mango, Tomato and Salted Eggs Salad
Beans Sprout, Shrimps and Tofu Salad*

-6-

*Roasted Pumpkin & Capsicum Salad with Cashew
Cucumber and Chili Squid with Passion Fruit Dressing
Chicken Galantina
Chorizo Potato Salad*

Soup

Choice of one (1) Soup

*Crab & Corn Soup
Zuppa Minestrone
Chicken & Shitake Mushroom Soup
Pancit Molo Soup with Spring Onion
Pork Sinigang with Native Vegetables and Finger Chili
Shrimp Bisque
Corn Chowder
Potato and Leek Cream Soup
Carrot Cream Soup
Butternut Squash Soup with Cinnamon Croutons
Roasted Tomato Soup with Chorizo and Basil Oil*

Fish

Choice of one (1) item

*Atlantic Grey Cod Fillet in a Citrus Sauce
Pan-Seared Mahi-Mahi Polynesian Style
Pan Roasted Tilapia with Lemon, Capers & Olives
Fish and Vegetable Stew
Stuffed Squid with Tomatoes and Onion
Fritto Misto with Aioli Sauce
Sweet and Sour Fish
Breaded Milkfish with Lemon Herb Butter
Poached Dorade Fillet in Herb Cream Sauce
Fish Patties with Leek Cream Sauce*

Chicken

Choice of one (1) item

*Braised Chicken with Tomatoes, Onions Olives and Italian Herbs
Southern Fried Chicken with Gravy
Chicken with Shallots, Cured Ham, Mushrooms and Red Wine Sauce
Hainanese Chicken
Stir-Fried Chicken with Cashew
Pan – Seared Lemon Chicken
Roasted Chicken with thyme gravy
Broiled Marinated Chicken Tikka
Chicken Schnitzel
Thai Green Chicken Curry
Kung Pao Chicken with Cashews*

PORK DISHES

Choice of one (1) item

*Pata Humba with Pineapple
Pork Belly Barbecue with Pickled Papaya
Stir-fried Pork with mushroom and Broccoli
Honey Glazed Pork Spareribs
Lechon Kawali
Pork Scallopini with Onions and Lime Soya Sauce
Breaded Pork Schnitzel
Paella ala Valenciana*

BEEF / LAMB

Choice of one (1) item

*Beef Pot Roast
Stir Fried Beef with Black Pepper Corn Sauce
Ox-tail & Beef Kare – Kare
Beef Stew with Shallots
Emince of Beef Stroganoff
Boiled Fresh Corned Beef
Braised Beef Roulade with Vegetables
Massaman Lamb Curry with Potatoes and Cashew Nuts*

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Buffet Menu Selections

Vegetables

Choice of one (1) item

*Gratinated Zucchini, Onion, Tomato, Eggplant
Sauteed Green Leafy Vegetables
Buttered Corn Cobettes
Honey Glaced Carrots and Snow Peas
Vegetable Pinakbet
Ratatouille
Cauliflower with Tomatoes, Onions and Indian Spices
Stir Fried Vegetables with Oyster Sauce – Chop Suey
Green Beans and Peas with Bacon and Onion
Sauteed Sayote, Beans and Carrots
Roasted Vegetables with Rosemary Salt
Assorted Buttered Vegetables*

NOODLES-PASTA or POTATOES or RICE

Choice of one (1) item

*Noodles-Pasta
Bahmi Goreng
Pancit Canton
Pancit Sotanghon Gisado
Pad-Thai with Chili
Fettuccini A la Putanesca
Penne Amatriciana
Spaghetti Aglio Olio
Fussili with Shrimp and Tomatoes
Linguini al Pesto*

Potatoes

*Roasted Potatoes with Herbs
Garlic Flakes Mashed Potato
Sauteed Potatoes with Bacon and Parsley
Fried Potato Wedges*

Rice

*Steamed White Rice
Nasigoreng
Penang Fried Rice
Buttered Rice with Green Peas
Young Chow Fried Rice
Pilaff Rice*

Desserts

Choice of four (4) items

*Crème Caramel with Macapuno
Chocolate Profiteroles
Mini Cassava Cake
Tropical Fresh Fruit Salad*

*Tapioca & Mango Coconut
Mini Short Cake
Coffee Torte
Fresh Fruit Platter*

*Apple Crumble
Panacotta
La Sultan – Chocolate Custard Nut Cake
Assorted Fruit Tartlettes*

*Lemon Curd Tart
Bibingka with Latik
Banana Butterscotch Cake
Crepes Samurai*

*Bread and Butter Pudding
Exotic Fruit Pavlova
Crème Brulee
Buko Fruit Cocktail Salad*

*Fruit Jalousie
Mango Mousse
Buko Pandan
Latour – Coconut Praline Mousse*





Classroom Set-up

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Set Menu Selections

Appetizers

Choice of one (1) item

*Greek Salad with Grilled Lamb Patties
Romaine Lettuce Leaves with Caesar's Dressing,
Croutons and Parma Ham Shards
Seared Tuna with Miso Dressing and Asparagus
Baby Arugula, Pear, Crisp Bacon and Aged Parmesan
with Balsamic Dressing
Apple, Celery and Walnuts Salad
California Rolls
Smoked Salmon and Shrimp Cocktail on Cucumber Yoghurt
Shrimp and Papaya Salad with Mango and Lime Dressing
Peppered Atlantic Cod in Honey Mustard Dressing*

Soup

Choice of one (1) item

*Roasted Tomato Soup with Chorizo and Basil Oil
Butternut Squash Soup with Cinnamon Croutons
Leek, Potato and Potato Cream Soup
Crab and Sweet Corn
Cream of Broccoli with Cheddar Cheese and Croutons
Pancit Molo Soup with Spring Onion
Zuppa Minestrone
Chicken and Shitake Mushroom Soup
Shrimp Bisque*

Main Dishes

Choice of one (1) item

*Seared Mahi-Mahi on Mediterranean Vegetables
with Citrus Butter and Potatoes
Pan Roasted Maya Maya on Celery and Lemon Risotto
with Tomato Sauce
Fillet of Dory in Crispy Beer Batter with Potato Wedges,
Calamansi and Sauce Remoulade
Hainanese Chicken with Rice, Steamed Iceberg Lettuce,
Chili and Sweet Soy Sauce
Fish and Vegetable Tempura served with Japanese Rice
Adobo – Chicken and Pork with Rice and Atchara
Lemon Crusted Chicken Schnitzel with Tomatoes,
Ham, Cheese and Potatoes
Chicken Tikka Masala – Marinated in Yoghurt
and Spices Served with Basmati Rice
Honey Garlic Pork Spareribs Served with Rice and Corn Coblet
Broiled Pork Barbecue with Rice and Atchara
Lechon Kawali served with Garlic Rice and Vegetable Pakbet
Nasigoreng – Indonesian Fried Rice with Beef, Chicken
and Shrimp Satay with Fried Egg
Stir – fried Beef in Black Peppercorn Sauce served with Rice
Beef Stew with Shallots, Rice or Potatoes
Kare-Kare – Stewed Ox-tail and Tripes in Peanut Sauce
with Native Vegetables and Shrimp Paste*

Desserts

Choice of one (1) item

*Mango Panacotta with Mango and Basil Salad
Chocolate Marble Cheesecake on Oreo Cookie Crust
Moccha Crème Brulee with Almond Tuille
Chocolate Marquis with Caramelised Oranges
Seasonal Fruits with Calamansi Sorbet and Raspberry Coulis
Nougatine Parfait
Mango Pudding
Tiramisu
Chocolate Marble Mousse
Mini Red Velvet Cake*





**Holiday Inn[®]
& Suites**

AN IHG[®] HOTEL

MAKATI

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