

**LET'S MAKE YOUR
GATHERINGS
HASSLE-FREE**
CONTACT US TODAY!

E M A I L

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W E B S I T E

ihg.com/holidayinn/makati

A D D R E S S

Holiday Inn & Suites Makati
Palm Drive, Ayala Center,
Makati City, 1224 Philippines



@holidayinnmakati



**Holiday Inn
& Suites**

AN IHG HOTEL
MAKATI

**CELEBRATE
WITH EASE**

MEALS ON THE GO

Ready to delight, wherever your day
takes you.

GATHER AND CELEBRATE

Function room and outside catering plans
made simple.

MEAL BOXES ON THE GO

BREAKFAST MEAL

₱350

Chicken or Pork Longganisa (C, D, E, G, P)

With fried egg and garlic rice, served with chili vinegar sauce and pandan muffin on the side

Chicken or Pork Tocino (C, D, E, G, P)

With fried egg and plain rice, served with chili vinegar sauce and banana bread on the side

Daing na Bangus (D, E, G)

With fried egg and garlic rice, served with atchara and macapuno danish on the side

Beef Tapa (D, E, G, N)

With fried egg and garlic rice, served with chili vinegar sauce and brownie on the side

SANDWICH MEAL

₱350

Grilled Vegetables in Panini Bread (C, D, E, G, P)

With pesto sauce and assorted lettuce drizzled with balsamic vinaigrette, served with potato wedges, ketchup mayo and banana bread on the side

Egg & Chicken Sandwich (C, D, E, G, N)

In white bread, served with coleslaw salad, baked baby potatoes and brownie on the side

Ham & Cheese Sandwich (D, E, G)

In rye bread, with coleslaw salad, fried sweet potatoes and pandan muffin on the side

DIETARY/ALLERGY INDICATORS:

A - Alcohol | **B** - Beef | **C** - Chicken | **D** - Dairy | **E** - Egg | **G** - Gluten | **N** - Nuts |
P - Pork | **S** - Seafood | **V** - Vegetarian

Not all ingredients are listed on the menu. Please let us know of any other dietary restrictions.



ADOBO MEAL

₱500

Adobo Beef Steak (B, D, E, G)

With sautéed sayote, steamed rice and banana cake on the side

Adobo sa Dilaw na Manok (C, D, G)

With chopseuy vegetables, steamed rice and banana cake on the side

Traditional Pork Adobo (D, E, G, P)

With green beans, steamed rice and banana cake on the side

Chicken Roll with Sisig Adobo (D, G, P)

With adobong kang kong, steamed rice and banana cake on the side

Grilled Adobo na Bangus (D, E, G, S)

With pinakbet, steamed rice and banana cake on the side

MAINS MEAL BOXES

₱500

Roast Lemon Chicken *(C, D, G)*

With ratatouille vegetables, parsley rice and brownies on the side

Arros ala Cubana *(B)*

With fried egg, banana, buttered vegetables, saffron rice and cream caramel cake on the side

Grilled Mahi-Mahi with Lemon Parsley *(S)*

With briam (roasted vegetables), tomato rice and brownies on the side

Beef Shawarma *(B)*

With lettuce cucumber, plain rice and calamansi muffin on the side

Chicken Ginger *(C)*

With stir-fry bok choy, tofu, mushrooms, sesame vegetable rice and wasabi muffin on the side

Stir Fried Beef with Black Pepper Sauce *(B)*

With sauteéd garlic broccoli, cantonese noodles or plain rice and chocolate cake on the side

Escabeche Fish Fillet *(F)*

With vegetable chopseuy, plain rice and banana bread on the side

Vegetable Samosa *(V)*

With aloo ghobi (potato curry), basmati rice and poori bread on the side

Thai Pork with Green Peppercorn Curry and Basil *(P)*

With fried potatoes, carrots, eggplant, tomatoes, plain rice and vanilla muffin on the side



Beef Stew scented with Thyme and Lime *(B)*

With buttered vegetables, yellow corn, plain rice and chocolate cake on the side

PLATTERS ON THE GO

SALAD

Apple, Celery and Walnut Salad

₱1,500

Crisp apples, crunchy walnuts, and fresh celery tossed in a light vinaigrette dressing

Caesar Salad

₱1,500

Romaine lettuce tossed in creamy caesar dressing, with crunchy croutons and parmesan cheese

Tofu Mango and Crab Salad

₱1,500

Fresh mango, tender tofu, and crab meat combined with mixed greens, dressed with zesty vinaigrette

Grilled Beef and Mango Salad

₱1,800

Tender beef slices paired with mango chunks atop a bed of mixed greens, drizzled with a tangy dressing

NOODLES AND PASTA

Pancit Canton

₱1,800

Stir-fried noodles loaded with shrimp, tender chicken, and vegetables seasoned to perfection

Pancit Sotanghon Guisado

₱1,800

Traditional Filipino glass-noodle stir-fry with tender chicken and vegetables

Penne Amatriciana

₱1,800

Penne tossed in tomato sauce, with bacon pieces and a hint of spicy kick from red pepper flakes

Prices are inclusive of VAT, service charge, and government taxes.



Spaghetti Aglio e Olio

Italian pasta dish featuring spaghetti tossed in garlic-infused olive oil, with parsley and a sprinkle of red pepper flakes for a touch of heat

₱1,500

Linguine Al Pesto

Linguine pasta coated in basil pesto sauce, topped with grated parmesan cheese

₱1,800

Pancit Bahmi Goreng

Indonesian-style stir-fried noodles with tender chicken, mixed with vegetables, and spices

₱1,500

Pancit Beef Char Kway Chow

Malaysian-style stir-fried noodles with savory beef, crunchy vegetables, and aromatic spices

₱1,500

Spaghetti Bolognese

Classic Italian pasta smothered in a hearty meat sauce made with ground beef, tomatoes, onions, and herbs topped with grated parmesan cheese

₱2,400

HOT PLATTERS

Oxtail Kare-Kare

Tender oxtail stewed in peanut sauce, accompanied by assortment of vegetables

₱2,800

Texan Style Beef Brisket

Slow-smoked beef brisket, seasoned with spices

₱2,800

Beef Stew with Shallots

Hearty beef stew simmered to perfection with aromatic shallot

₱2,800

Beef Stroganoff

Tender beef slices cooked in a creamy mushroom sauce

₱2,800

Beef Pot Roast

Succulent beef, slow-cooked with vegetables in savory broth

₱2,800

Roasted Pork with Cranberry Orange Glaze

Succulent pork loin roasted to perfection, glazed with a sweet and tangy cranberry orange sauce

₱2,500

Lechon Kawali

Crispy pork belly, deep-fried to perfection

₱2,500

Inihaw na Baboy with Soy-Mansi

Grilled pork marinated in soy sauce and calamansi, offering a flavorful Filipino-style barbeque

₱2,500

King Dao Pork Spareribs

Tender pork spareribs glazed in a sweet and tangy sauce infused with aromatic spices

₱2,500

Albondigas in Salsa Piccante

Flavorful meatballs simmered in tomato-based sauce offering a zesty Spanish-inspired dish

₱2,500

Mongolian Style Pork with Sweet Spice Sauce

Sliced pork stir-fried with vegetables in a savory-sweet sauce with aromatic spices

₱2,500

Pork Steak Tagalog

Tender pork steak marinated in tangy soy-vinegar sauce, grilled to perfection, topped with onions

₱2,500

Porkchops with Bourbon Sauce

Juicy porkchops grilled and smothered in a rich bourbon-infused sauce


₱2,500

Breaded Porkchops with Garlic Mayo

Crispy breaded porkchops served with creamy garlic mayonnaise

₱2,500

**Each platter is good for 8-10 persons.
Advance order is required (min. 48 hours)*



Pan Seared Mahi-Mahi

Fresh Mahi-Mahi fillet, seared to perfection, showcasing its delicate flavor and tender texture

Fish Fillet with Tartar Sauce

Tender fish fillet, lightly breaded and fried, served with tangy homemade tartar sauce

Seafood Casserole

A blend of shrimp, scallops, and crab, baked with creamy sauce, herbs, and cheese

Grilled Tuna Belly with Oyster Lemon Butter Sauce

Tuna belly grilled to perfection and served with a tangy oyster-infused lemon butter sauce

Poached Dorado Fillet in Herb Cream Sauce

Tender dorado fillet poached and accompanied by a creamy herb-infused sauce

Fried Fish in Sweet and Sour Sauce

Crispy fried fish fillets coated in a tangy-sweet sauce with bell peppers, onions, and pineapple

Chicken Inasal

Juicy chicken marinated in a tangy mixture of calamansi, vinegar, and spices, grilled to perfection

Korean Fried Chicken

Crispy and juicy chicken coated in a sweet and spicy glaze, offering a delightful blend of flavors

Korean Hot & Spicy Fried Chicken

Crispy fried chicken coated in a fiery and flavorful sauce

₱2,500

₱2,000

₱4,500

₱3,500

₱2,500

₱2,500

₱2,300

₱2,300

₱2,300

Thai Grilled Chicken

Tender chicken marinated in a flavorful blend of Thai spices and herbs

Grilled Chicken BBQ

Juicy chicken marinated in a tangy barbecue sauce

Flavors Fried Chicken with Gravy

Breaded fried chicken served with homemade gravy sauce

Ginger Soy Chicken

Grilled tender chicken marinated in a savory blend of ginger and soy sauce

Roasted Chicken with Thyme Gravy

Roasted chicken seasoned with aromatic thyme, served with a rich and flavorful thyme-infused gravy

Plain Rice Platter

MEETINGS ON THE GO

All Meetings On The Go sets include plain rice, a coffee drip, and a canned soda, plus your choice of one main dish, one vegetable dish, one pasta or noodle dish, one pastry or sandwich, and one dessert.

MAINS

CHOOSE ONE ITEM

Roasted Chicken with Thyme Gravy (C, D, G)

Roasted chicken seasoned with aromatic thyme, served with a rich and flavorful thyme-infused gravy

Grilled Chicken (C, G)

Tender chicken marinated in a flavorful blend of spices and herbs

Pork Shogayaki (G, P)

Tender slices of grilled pork marinated in a delicious ginger-soy sauce

₱2,300

₱2,300

₱2,300

₱2,300

₱2,300

₱ 700

₱1,500

Porkchop with Bourbon Sauce *(A, G, P)*

Juicy porkchops grilled and smothered in a rich bourbon-infused sauce

Pan-seared Fish in Polynesian Style *(G, S)*

Tender fillets expertly seared and infused with a delightful blend of sweet and savory flavors

Marinated Grilled Fish *(S)*

Perfectly grilled fish infused with flavorful marinade, served alongside a vibrant and tangy tomato salsa

Beef Stroganoff *(B, D)*

Tender beef slices cooked in a creamy mushroom sauce

Beef Pot Roast *(A, B)*

Succulent beef, slow-cooked with vegetables in savory broth

VEGETABLES

CHOOSE ONE ITEM

Stir-Fried Vegetables with Oyster Sauce *(G, S)*

Sauteéd Sayote, Beans and Carrots

Sauteéd Vegetables with Rosemary Salt

Stir-fried Broccoli with Mushrooms

Buttered Mixed Vegetables with Corn *(D)*

PASTA & NOODLES

CHOOSE ONE ITEM

Pancit Canton *(C, E, G, S)*

Stir-fried noodles loaded with shrimp, tender chicken, and vegetables seasoned to perfection

Pancit Sotanghon Guisado *(C, G, S)*

Traditional Filipino glass-noodle stir-fried with tender chicken and vegetables

Penne Amatriciana *(D, G, P)*

Penne tossed in tomato sauce, with bacon pieces and a hint of spice from red pepper flakes

Spaghetti Aglio e Olio *(D, G)*

Italian pasta dish featuring spaghetti tossed in garlic-infused olive oil, with parsley and a sprinkle of red pepper flakes for a touch of heat

Spaghetti Bolognese *(A, B, D, G)*

Classic Italian pasta smothered in a hearty meat sauce made with ground beef, tomatoes, onions, and herbs topped with grated parmesan cheese

PASTRY & SANDWICH

CHOOSE ONE ITEM

Traditional Club Sandwich *(D, E, P)*

Cheese Ensaymada *(D, E)*

Ube Ensaymada *(D, E)*

Sausage Roll *(E, G, P)*

Banana Bread *(D, E, G)*

Fruit Danish *(D, E, G)*

DESSERT

CHOOSE ONE ITEM

La Sultan *(D, E, G)*

Chocolate Cake *(D, E, G)*

Strawberry Shortcake *(D, E, G)*

Ube Cheesecake *(D, E, G)*

Mango Cheesecake *(D, E, G)*



SAVORY DELIGHTS

PASTRIES

Crispy Cheeseroll	₱120
Coffee Bun	₱150
Cheesy Bacon Bun	₱150
Apple Turnover	₱150
Peanut Butter Cream Cheese Roll	₱150
Multigrain	₱160
Baguette	₱100
Focaccia	₱250
Ube Ensaymada	₱175
Plain Ensaymada	₱120
Adobo Pandesal	₱120
Asado Bun	₱120
Chocolate Croissant	₱155
Cinnamon Roll	₱120
Quiche Ham & Cheese	₱120
Krookies	₱110
Fruit Danish	₱120
Sausage Roll	₱ 80

CAKES

Red Velvet Cake	₱1,950
Hazelnut Caramel Cake	₱1,500
Truffle Cake	₱1,800
Hummingbird Cake	₱1,950
Ube Cheesecake	₱1,800
Mango Cheesecake	₱1,800
Burnt Cheesecake	₱1,800
New York Cheesecake	₱1,800
Peanut Butter Cheesecake	₱1,800
Mini Cakes	₱ 290

Prices are inclusive of VAT, service charge, and government taxes.



Ube Cheesecake

Our best-selling and award-winning cake

MEETING ROOM, SEATING AND CAPACITY PLANS

EVENT ROOM	ROOM SIZE	BOARD ROOM	HOLLOW SQUARE	U-SHAPE	CLASS ROOM	ROUND TABLE	RECEPTION	THEATRE	CABARET
Tinalak	37 sqm	12	12	14	15	20	15	20	10
Abaca	45 sqm	15	15	17	27	30	20	35	18
Jusi	45 sqm	15	15	17	27	30	20	35	18
Sinamay	47 sqm	15	15	17	27	30	20	35	18
Yakan	72 sqm	25	25	20	30	40	30	70	24
Pina	44 sqm	15	15	17	27	30	20	35	18
Ramie	63 sqm	25	25	20	30	40	30	60	24
Ramie + Raffia	81 sqm	30	25	20	60	60	50	70	36
Yakan + Abaca + Jusi	162 sqm	40	40	40	120	120	100	150	72
Inabel	100 sqm	20	32	30	45	50	50	70	25

MEETINGS & EVENTS

Host your meetings and events in Makati effortlessly with advanced facilities, including projectors, screens, video conferencing equipment, and LED televisions.



Inabel
Function Room



Different Setup Options:

- Boardroom
- Cabaret
- Classroom
- Hollow Square
- Round Table
- Reception
- Theatre
- U-Shape

OUTSIDE CATERING PACKAGES



Whole Day Event

P3400 / person



Half Day Event

P2950 / person



Lunch or Dinner Event

P2500 / person

Package includes tables, chairs, banquet waiters, and a food package, with a minimum of 50 persons.

Venue is not included.

Prices are inclusive of VAT, service charge, and government taxes.