



MEETINGS AND EVENTS

Everything you need for
the perfect event

WELCOME

Holiday Inn® & Suites Makati is a 10 minute stroll from Ayala MRT Station or 30 minutes from Ninoy Aquino International Airport.

Choose from our function rooms and let our expert planners handle every detail with professionalism and grace. From meetings to weddings to birthdays, we'll make sure your event is unforgettable. Make memories that last a lifetime with us at The Holiday Inn & Suites Makati.

Book with us and join
IHG® Business Rewards.





CONTENTS

- Meal Boxes On The Go
- Platters On The Go
- Meeting Room Seating and Capacity Plans
- Floor Plans
- Contact

[IHG.COM/HOLIDAYINN/MAKATI](https://ihg.com/holidayinn/makati)

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.

ADOBO MEAL ₱500

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.

Angus Beef Steak *(B, D, E, G)*

With sauteed sayote, 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

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

With ratatoulie vegetables, parsley rice and bscotti on the side.

Spanish - Arros ala Cubana *(B)*

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

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

With briam (roasted vegetables), tomato rice and baklava square on the side.

Arabic - Beef Shawarma *(B)*

With lettuce cucumber, plain rice and baklava square on the side.

Japanese - Chicken Ginger *(C)*

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

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

With sauteed garlic broccoli, cantonese noodles or plain rice and buchi on the side.

Filipino - Escabeche Fish Fillet *(F)*

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

Indian - Vegetable Samosa *(V)*

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

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

With fried potatoes, carrots, eggplant, tomatoes, plain rice and kanomtom (pichi-pichi with shredded coconut on the side).

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

With buttered vegetables, yellow corn, creamy mashed potatoes, garlic or 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.

PLATTERS ON THE GO

We can deliver fresh and delicious platters in a more convenient way! Check out our salad, pasta, noodles and hot platters. Each platter is good for 8-10 persons.

ORDER NOW! For inquiries, please contact Thel Dela Cruz at **+63 917 831 0851** or email **thel.delacruz@ihg.com**.

Advance order is required (min. 48 hours).

Data Privacy Policy:
By sending us your information, you allow Holiday Inn & Suites Makati to profile your data for marketing purposes. This also means you have read and understood our data privacy policy at ihg.com/holidayinn/makati.

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.

Spaghetti Aglio e Olio 1,500

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.

Linguine Al Pesto 1,800

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

Pancit Bahmi Goreng 1,500

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

Pancit Beef Char Kway Chow 1,500

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

Spaghetti Bolognese 2,400

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



DIETARY/ALLERGY INDICATORS:

A - Alcohol B - Beef E - Eggs 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. Prices are inclusive of VAT, service charge and prevailing government taxes.

PLATTERS ON THE GO

HOT PLATTERS

Oxtail Kare-Kare 2,800

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

Texan Style Beef Brisket 2,800

Slow-smoked beef brisket, seasoned with spices.

Beef Stew with Shallots 2,800

Hearty beef stew simmered to perfection with aromatic shallot.

Beef Stroganoff 2,800

Tender beef slices cooked in a creamy mushroom sauce.

Beef Pot Roast 2,800

Succulent beef, slow-cooked with vegetables in savory broth.

Roasted Pork with Cranberry Orange Glaze 2,500

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

Lechon Kawali 2,500

Crispy pork belly, deep-fried to perfection.

Inihaw na Baboy with Soy-Mansi 2,500

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

King Dao Pork Spareribs 2,500

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

Albondigas in Salsa Piccante 2,500

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

Mongolian Style Pork with Sweet Spice Sauce 2,500

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

Pork Steak Tagalog 2,500

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

Porkchops with Bourbon Sauce 2,500

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

Breaded Porkchops with Garlic Mayo 2,500

Crispy breaded porkchops served with creamy garlic mayonnaise.

Pan Seared Mahi-Mahi 2,500

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

Fish Fillet with Tartar Sauce 2,000

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

Seafood Casserole 4,500

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

Grilled Tuna Belly with Oyster Lemon Butter Sauce 3,500

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

Poached Dorado Fillet in Herb Cream Sauce 2,500

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

Fried Fish in Sweet and Sour Sauce 2,500

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

Chicken Inasal 2,300

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

Korean Fried Chicken 2,300

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

Korean Hot & Spicy Fried Chicken 2,300

Crispy fried chicken coated in a fiery and flavorful sauce.

Inihaw na Baboy with Soy-Mansi 2,500

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

Thai Grilled Chicken 2,300

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

Grilled Chicken BBQ 2,300

Juicy chicken marinated in a tangy barbecue sauce.

Flavors Fried Chicken with Gravy 2,300

Breaded fried chicken served with homemade gravy sauce.


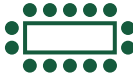
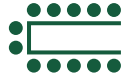
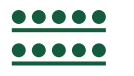




Ginger Soy Chicken 2,300

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

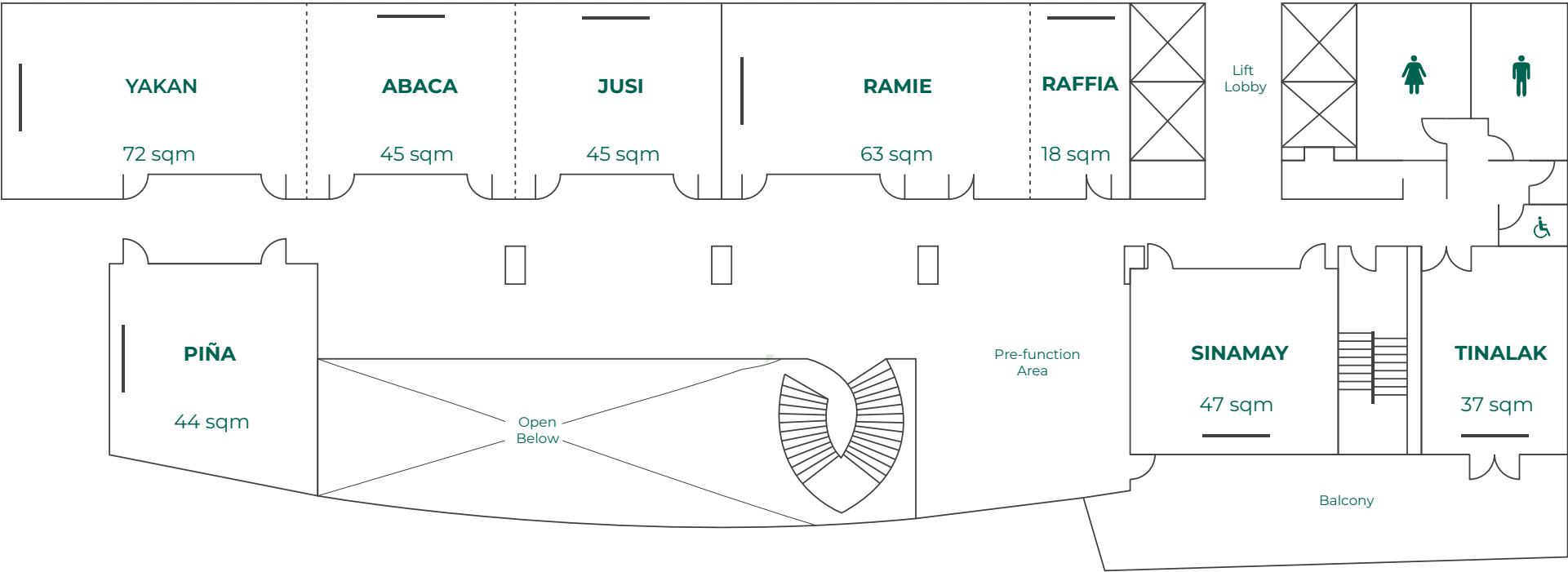
Roasted Chicken with Thyme Gravy 2,300

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

MEETING ROOM, SEATING AND CAPACITY PLANS

STYLE		BOARDROOM	HOLLOW SQUARE	U-SHAPE	CLASSROOM	ROUND TABLE	RECEPTION	THEATRE	CABARET
Event room	Room Size								
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
Piña	44 sqm	15	15	17	27	30	20	35	18
Ramie	63qm	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	70 sqm	20	32	30	45	50	50	70	25

FLOOR PLAN





For bookings or further details on our
meetings and events packages, please contact:

Catering & Events Team

T: +63 2 7909 0888

E: thel.delacruz@ihg.com

[IHG.COM/HOLIDAYINN/MAKATI](https://www.ihg.com/holidayinn/makati)

Holiday Inn & Suites Makati
Palm Drive, Ayala Center, Makati City, 1224
+63 2 7909 0888 • [ihg.com/holidayinn/makati](https://www.ihg.com/holidayinn/makati)