



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.



A man in a dark blue suit and glasses is seated on a light-colored sofa, working on a laptop on a round wooden table. A dark red leather briefcase is placed on the sofa next to him. The background features a wall with vertical wooden slats and a concrete ledge.

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MEAL BOXES ON THE GO



BREAKFAST MEAL P350

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 P350

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 P500

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.

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

With sautéed 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 P500

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

With ratatouille vegetables, parsley rice and biscotti 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 sautéed garlic broccoli, cantonese noodles or plain rice and buchì 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).

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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.	

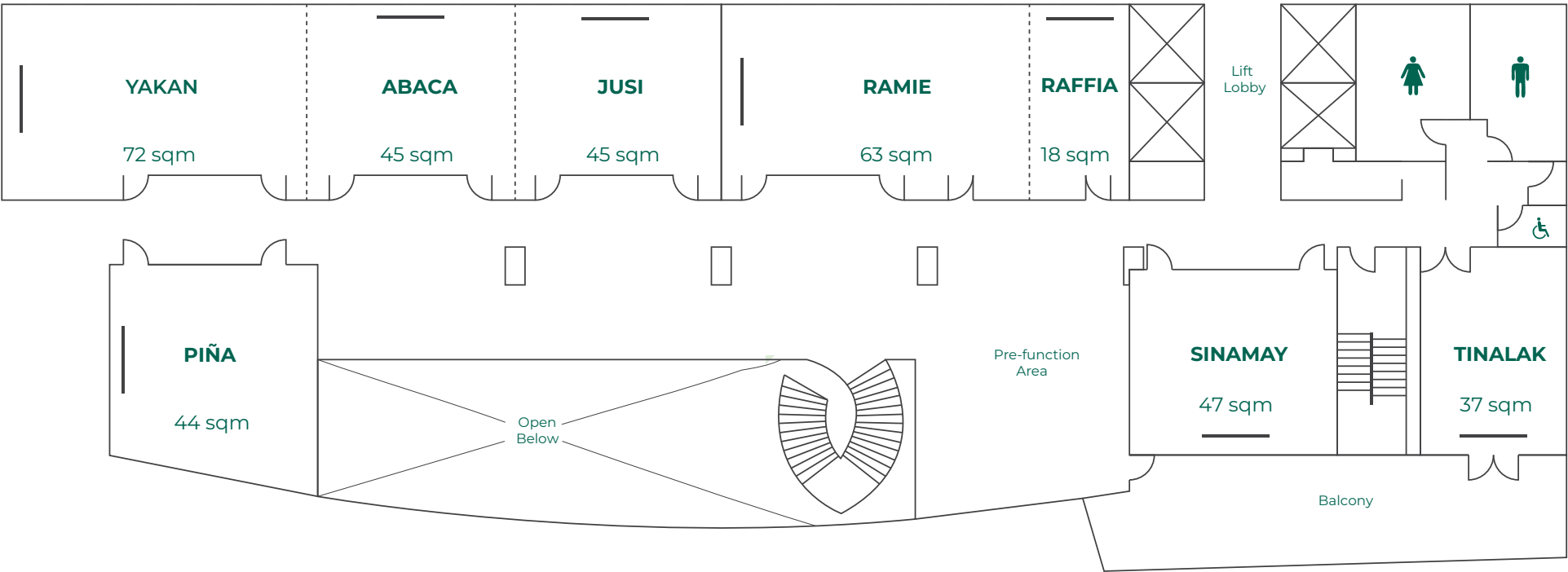
Albondigas in Salsa Piccante	2,500
Flavorful meatballs simmered in tomato-based sauce, offering a zesty Spanish-inspired dish.	
Mongolian Style Pork with Sweet Spice Sauce	2,500
Sliced pork stir-fried with vegetables in a savory-sweet sauce with aromatic spices.	
Pork Steak Tagalog	2,500
Tender pork 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
Rami	63qm	25	25	20	30	40	30	60	24
Rami + Raffia	81 sqm	30	25	20	60	60	50	70	36
Yakan + Abaca + Jusu	162 sqm	40	40	40	120	120	100	150	72

FLOOR PLAN





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

Catering & Events Team

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IHG.COM/HOLIDAYINN/MAKATI

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