

# BERJAYA

MAKATI HOTEL  
PHILIPPINES

## ENCHANTED *Romance*

Celebrate your love story in the heart of Makati. Whether you envision an intimate gathering or a grand celebration, Berjaya Makati Hotel can transform your special day into an enchanting experience. Start planning your dream wedding with us today!

### *Classic* WEDDING

**PHP94,300 nett** for 50 persons

- Add PHP1,800 nett per person if exceeding 50 persons.

**PHP169,800 nett** for 100 persons

- Add PHP1,600 nett per person if exceeding 100 persons.

**PHP242,300 nett** for 150 persons

- Add PHP1,500 nett per person if exceeding 150 persons

### *Signature* WEDDING

**PHP147,900 nett** for 50 persons

- Add PHP2,900 nett per person if exceeding 50 persons.

**PHP235,400 nett** for 100 persons

- Add PHP2,300 nett per person if exceeding 100 persons.

**PHP322,900 nett** for 150 persons

- Add PHP2,100 nett per person if exceeding 150 persons

#### Inclusions:

##### Wedding Arrangement

- Buffet menu selection
- 1 round of iced tea or soft drinks
- Sparkling wine for toasting
- Wedding cake
- Complimentary use of function room
- Basic PA system with microphone
- LCD projector and wide screen
- Complimentary Wi-Fi

##### Accommodation

- 1 night's stay for 2 persons

##### Ambiance & Décor

- Basic backdrop
- Basic buffet centerpiece
- Basic centerpiece on every guest's table

##### More Just For You

- Food tasting for 2 persons
- Discounted room rate for the couple's guests
- Complimentary photoshoot in the hotel
- Complimentary parking (subject to availability)

For enquiry, email [manila.inquiry@berjayahotel.com](mailto:manila.inquiry@berjayahotel.com) or contact +632 7750 7500.

[berjayahotel.com](http://berjayahotel.com)

**BERJAYA MAKATI HOTEL - PHILIPPINES**

managed by Berjaya Hospitality Group (BHG), a division of Berjaya Land Berhad (199001010193)

# Classic WEDDING MENUS

**BERJAYA**  
MAKATI HOTEL  
PHILIPPINES

## FILIPINO CUISINE

*A*

### STARTER

Cucumber Tomato Salad  
with Salted Egg

### SOUP

Sotanghon Soup

### MAIN COURSE

Beef Caldereta  
Inihaw na Isda  
Pinakbet  
Rice

### DESSERT

Seasonal Fresh Fruits  
Maja Mais

## ASIAN CUISINE

*A*

### STARTER

Thai Green Papaya Salad

### SOUP

Miso Soup

### MAIN COURSE

Stir-fried Beef with  
Ginger & Turmeric  
Five-spiced Roasted Chicken  
Yasai Itame  
Rice

### DESSERT

Seasonal Fresh Fruits  
Fried Banana with  
Chocolate Sauce

## WESTERN CUISINE

*A*

### STARTER

Chicken Caesar Salad

### SOUP

Vegetable Soup with Tomatoes

### MAIN COURSE

Roast Beef with  
Mushroom Sauce  
Grilled Fish Fillet with Lemon  
Caper Sauce  
Buttered Vegetables  
Rice

### DESSERT

Seasonal Fresh Fruits  
Fudge Brownies

*B*

### STARTER

Ensaladang Talong

### SOUP

Sinigang na Isda

### MAIN COURSE

Kare-Kareng Baka  
Chicken Inasal  
Stir-fried Beans  
with Ground Beef Rice

### DESSERT

Seasonal Fresh Fruits  
Cassava Cake

*B*

### STARTER

Mixed Green & Mandarin  
Salad with Asian Dressing

### SOUP

Crab & Corn Soup

### MAIN COURSE

Asian Fried Chicken  
Sweet & Sour Fish  
Chop Suey  
Rice

### DESSERT

Seasonal Fresh Fruits  
Coconut Pandan Crepes

*B*

### STARTER

Nicoise Potato Salad

### SOUP

Cream of Mushroom Soup

### MAIN COURSE

Braised Beef with Tomatoes  
Roasted Pepper Chicken  
Herbed Carrots &  
Green Beans  
Rice

### DESSERT

Seasonal Fresh Fruits  
Sponge Cake Pudding

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## Signature WEDDING MENUS

### FILIPINO CUISINE

*A*

#### STARTER

Cucumber Tomato Salad  
with Salted Egg  
Fried Lumpia

#### SOUP

Sotanghon Soup

#### MAIN COURSE

Beef Caldereta  
Lechon Manok  
Inihaw na Mahi  
Stir-fried Beans with  
Ground Beef  
Pancit Bihon Guisado  
Rice

#### DESSERT

Seasonal Fresh Fruits  
Maja Mais

### ASIAN CUISINE

*A*

#### STARTER

Thai Green Papaya Salad  
Popiah

#### SOUP

Miso Soup

#### MAIN COURSE

Stir-fried Beef with  
Ginger & Turmeric  
Five-spiced Roasted Chicken  
Malay Fish Curry  
Yasai Itame  
Mee Goreng  
Rice

#### DESSERT

Seasonal Fresh Fruits  
Fried Banana with  
Chocolate Sauce

### WESTERN CUISINE

*A*

#### STARTER

Chicken Caesar Salad  
Fresh Herbs & Tomato  
Crostini

#### SOUP

Vegetable Soup with  
Tomatoes

#### MAIN COURSE

Roast Beef with  
Mushroom Sauce  
Grilled Fish Fillet with Lemon  
Caper Sauce  
Chicken Cacciatore  
Baked Macaroni  
Buttered Vegetables  
Rice

#### DESSERT

Seasonal Fresh Fruits  
Fudge Brownies

*B*

#### STARTER

Ensaladang Talong  
Okoy

#### SOUP

Sinigang na Isda

#### MAIN COURSE

Kare-Kareng Baka  
Chicken Inasal  
Inihaw na Bangus  
Pinakbet  
Pancit Canton  
Rice

#### DESSERT

Seasonal Fresh Fruits  
Cassava Cake

*B*

#### STARTER

Mixed Green & Mandarin  
Salad with Asian Dressing  
Vegetable Stuffed Crispy  
Wontons

#### SOUP

Crab & Corn Soup

#### MAIN COURSE

Asian Fried Chicken  
Beef with Broccoli  
Sweet & Sour Fish  
Chop Suey  
Fried Mee Hoon  
Rice

#### DESSERT

Seasonal Fresh Fruits  
Coconut Pandan Crepes

*B*

#### STARTER

Nicoise Potato Salad  
Crispy Tortilla with  
Tomato Salsa

#### SOUP

Cream of Pumpkin Soup

#### MAIN COURSE

Braised Beef with Tomatoes  
Roasted Pepper Chicken  
Baked Fish with Fresh Herbs  
Creamy Mushroom &  
Sausage Pasta  
Herbed Carrots &  
Green Beans  
Rice

#### DESSERT

Seasonal Fresh Fruits  
Sponge Cake Pudding

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