

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.

• 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.

• 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 or contact +632 7750 7500.

BERJAYA MAKATI HOTEL - PHILIPPINES



# Chasic wedding menus

# FILIPINO CUISINE

# ASIAN CUISINE

# WESTERN CUISINE



#### 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



#### 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



#### 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



#### 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



#### 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



#### 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

#### ASIAN CUISINE

#### WESTERN CUISINE



#### 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



#### 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



#### 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



#### 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



#### 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



#### 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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