

All Occasion Package

Minimum of 30 pax

No Styling

TYPE	PRICE	EXTRA PERSON
Sitdown Menu I	Php 52,000	Php 1,733
Sitdown Menu II	Php 56,000	Php 1,867
Buffet Menu I	Php 62,000	Php 2,067
Buffet Menu II	Php 70,000	Php 2,333
Buffet Menu III	Php 87,000	Php 2,900

Standard Styling

TYPE	PRICE	EXTRA PERSON
Sitdown Menu I	Php 60,400	Php 2,013
Sitdown Menu II	Php 64,400	Php 2,147
Buffet Menu I	Php 70,400	Php 2,347
Buffet Menu II	Php 78,400	Php 2,613
Buffet Menu III	Php 95,400	Php 3,180

Deluxe Styling

TYPE	PRICE	EXTRA PERSON
Sitdown Menu I	Php 68,800	Php 2,293
Sitdown Menu II	Php 72,800	Php 2,427
Buffet Menu I	Php 78,800	Php 2,627
Buffet Menu II	Php 86,800	Php 2,893
Buffet Menu III	Php 103,800	Php 3,460

IN HOUSE DESIGN AND STYLING

Backdrop/Stage | Buffet Table | Guest Table | Cake Table | Registration Table

USE OF BANQUET AMENITIES

Use of the function room for four (4) hours | One (1) hour ingress and one (1) hour egress | Banquet tables with linen and banquet chairs or tiffany chairs (subject to availability)

USE OF AUDIO VISUAL EQUIPMENT

Multimedia projector with built-in or standalone white screen | Customized Wi-Fi access | In-house basic sound system | Digital lobby posting | Function venue signage

OTHER INCLUSIONS

One (1) layer cake with 12 pcs cupcakes | One (1) meeting for event finalization with the account executive | Complimentary parking spaces | One round of special blend iced tea during meal time | Free flowing brewed coffee and hot tea service for the whole duration

FREEBIES

For a guaranteed reservation of 100 pax,
Complimentary food tasting for two (2) pax
For a guaranteed reservation of 150 pax,
Complimentary chocolate fondue with condiments
For a guaranteed reservation of 200 pax,
Complimentary overnight stay in a Superior Room with buffet breakfast for two (2) pax

NO SERVICE CHARGE • Prices are inclusive of 12% VAT and are subject to change without prior notice



Our Menu

Package menu item substitutions upon request. Contact our banquet team to learn more

SITDOWN MENU I

Soup

Pumpkin and Shrimp Soup
with Soft Roll and Butter

Salad

Mesclun Salad

Entrée

Grilled Prawn with Mango Salsa
Chicken Saltimbocca
Misono Vegetable
Java Rice or Mashed Potato

Dessert

Assorted Pastries
and Fresh Fruits in Season

SITDOWN MENU II

Soup

Cream of Asparagus Soup
with Soft Roll and Butter

Salad Station

Mixed Vegetable Salad
with Condiments and Dressings

Entrée

Pork Medallion with Amatriciana Sauce
Grilled Salmon Fillet in Light Cream Sauce,
Herbed Medley Vegetable
Cashew and Ham Fried Rice
or Mashed Potato

Dessert

Assorted Pastries
and Fresh Fruits in Season

BUFFET MENU I

Appetizer

Tomato and Cheese Bruschetta

Salad Station

Mixed Vegetable Salad with
Condiments and Dressings

Soup

California Cream Soup with Soft
Bread Roll and Butter

Entrée

Braised Beef with Mushroom and
Potato, Grilled Fish Fillet with Light
Cream Sauce, Vegetable Au Gratin,
and Steamed White Rice

Pasta Station

Pasta - Spaghetti, Penne, Linguine
Sauces - Carbonara, Bolognese,
Pesto

Dessert

Assorted Pastries
Fresh Fruits in Season

BUFFET MENU II

Appetizer

Roasted Nut
and Eggplant Roulade

Soup

Cream of Potato Leek Soup with
Soft Roll and Butter

Salad Station

Mixed Vegetable Salad with
Condiments and Dressings

Entrée

Spicy Stir Fry Pork, Baked Chicken
with Plum Chutney and Cheese,
Vegetable Au Gratin, and Steamed
White Rice

Tempura Station

Mixed Seafood Tempura

Pasta Station

Pasta - Spaghetti, Penne, Linguine
Sauces - Carbonara, Bolognese,
Pesto

Dessert

Assorted Pastries
Fresh Fruits in Season

BUFFET MENU III

Appetizer

Chicken Liver and Pineau Pate

Soup

Beef Consommé
with Soft Roll and Butter

Salad Station

Mixed Vegetable Salad with
Condiments and Dressings

Entrée

Grilled Fish Fillet with Lemon
Coriander Beurre Blanc, Braised
Chicken with Mushroom,
Vegetable Au Gratin and
Steamed White Rice

Carving Station

Roasted Beef with Gravy Sauce

Pasta Station

Pasta - Spaghetti, Penne, Linguine
Sauces - Carbonara, Bolognese,
Pesto

Dessert

Assorted Pastries
Fresh Fruits in Season

CONTACT US

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