

No Styling

TYPE	PRICE	EXTRA PERSON
Filipino Buffet I	Php 135,000	Php 1,688
Filipino Buffet II	Php 135,000	Php 1,688
International Buffet I	Php 160,000	Php 2,000
International Buffet II	Php 170,000	Php 2,125
International Buffet III	Php 170,000	Php 2,125

Standard Styling

TYPE	PRICE	EXTRA PERSON
Filipino Buffet I	Php 154,200	Php 1,928
Filipino Buffet II	Php 154,200	Php 1,928
International Buffet I	Php 179,200	Php 2,240
International Buffet II	Php 189,200	Php 2,365
International Buffet III	Php 189,200	Php 2,365

Deluxe Styling

TYPE	PRICE	EXTRA PERSON
Filipino Buffet I	Php 173,400	Php 2,168
Filipino Buffet II	Php 173,400	Php 2,168
International Buffet I	Php 198,400	Php 2,480
International Buffet II	Php 213,200	Php 2,665
International Buffet III	Php 208,400	Php 2,605

Essential Wedding Package

Minimum of 80 pax

IN HOUSE DESIGN AND STYLING

Backdrop | Entrance Arch | Couple's Table | Buffet Table
VIP 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 | Stage provision with couple's couch and backdrop | 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

ACCOMMODATION

Complimentary overnight stay for two (2) pax in Deluxe Room with buffet breakfast for two (2) pax | Complimentary mini cake with heart design upon check-in | Use of swimming pool and fitness gym during your stay

OTHER INCLUSIONS

Two (2) tiered fondant wedding cake | One (1) bottle of sparkling wine for toasting | One (1) guestbook and ballpoint pen | One (1) round of special blend iced tea during meal time | One (1) meeting for event finalization with the account executive | Complimentary food tasting and initial meeting for two (2) pax | Complimentary parking spaces | Free flowing brewed coffee and hot tea service for the whole duration

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

FILIPINO BUFFET MENU I

Appetizer

Filipino Spring Roll
Crispy Kangkong with Dip

Salad Station

Ensaladang Talong

Soup

Special Batchoy Soup
with Soft Bread Roll and Butter

Entrée

Rellenong Bangus
Lechon Kawali
Chicken Afritada
Pinakbet
Steamed White Rice

Dessert

Assorted Pastries
Fresh Fruits in Season

FILIPINO BUFFET MENU II

Appetizer

Mini Ukoy & Egg Roll

Salad Station

Lumpiang Sariwa with Peanut Sauce

Soup

Tinola Soup with Soft Bread Roll and Butter

Entrée

Special Beef Kaldereta
Mixed Seafood Kare-Kare
Chicken Inasal
Special Laing
Steamed White Rice

Dessert

Assorted Pastries
Fresh Fruits in Season

INTERNATIONAL BUFFET MENU I

Appetizer

Tuna, Zucchini, Tomato,
White Cheese, Bruschetta

Salad Station

Mixed Vegetable Salad with
Condiments and Dressings

Soup

Broccoli Chowder
with Soft Bread Roll and Butter

Entrée

Beef and Broccoli
Spicy Stir Fry Pork
Chicken Teriyaki
Sauteed Szechuan Vegetable
Steamed White Rice

Pasta Station

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

Dessert

Assorted Pastries
Fresh Fruits in Season

INTERNATIONAL BUFFET MENU II

Appetizer

Assorted Canape, Tomato Tartin,
Egg and Bacon, Tomato
and Cheese

Salad Station

Mixed Vegetable Salad
with Condiments and Dressings

Soup

Cream of California Soup
with Soft Bread Roll and Butter

Entrée

Baked Baby Back Ribs
Chicken BBQ with Spicy Pineapple
Ketchup
Grilled Fish Fillet with Garlic Butter
Sauce
Ratatouille Vegetables
Steamed White Rice

Pasta Station

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

Dessert

Assorted Pastries
Fresh Fruits in Season

INTERNATIONAL BUFFET MENU III

Appetizer

Torchon of Chicken Liver
Pate on Croustade

Salad Station

Mixed Vegetable Salad with
Condiments and Dressings

Soup

Beef Consommé Soup
with Soft Bread Roll and Butter

Entrée

Beef Stroganoff
Roasted Rosemary Chicken
with Brown sauce
Grilled Fish Fillet with Okra
Succotash
Potato Au gratin
Steamed White Rice

Pasta Station

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

Dessert

Assorted Pastries
Fresh Fruits in Season

CONTACT US

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