

# Intimate Wedding Package

Minimum of 30 pax

## No Styling

TYPE	PRICE	EXTRA PERSON
Family Style Menu I	Php 48,000	Php 1,600
Family Style Menu II	Php 50,000	Php 1,667
Buffet Menu I	Php 59,000	Php 1,967
Buffet Menu II	Php 66,000	Php 2,200

## Standard Styling

TYPE	PRICE	EXTRA PERSON
Family Style Menu I	Php 57,600	Php 1,920
Family Style Menu II	Php 59,600	Php 1,987
Buffet Menu I	Php 68,600	Php 2,287
Buffet Menu II	Php 75,600	Php 2,520

## Deluxe Styling

TYPE	PRICE	EXTRA PERSON
Family Style Menu I	Php 62,400	Php 2,080
Family Style Menu II	Php 64,400	Php 2,147
Buffet Menu I	Php 73,400	Php 2,447
Buffet Menu II	Php 80,400	Php 2,680

### IN HOUSE DESIGN AND STYLING

Backdrop | Buffet Table | Guest Table | Cake Table | Couple's 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

### OTHER INCLUSIONS

One (1) bottle of sparkling wine for toasting | One (1) layer wedding cake with 12 pcs cupcakes | One (1) meeting for event 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

**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

## FAMILY STYLE MENU I

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### Salad Station

Mixed Vegetable Salad  
with Condiments and Dressings

### Soup

California Cream Soup  
with Soft Bread Roll and Butter

### Entrée

Beef Bourguignon  
Sweet and Sour Fish Fillet  
Lightly Buttered Highland Vegetables  
Steamed White Rice

### Dessert

Assorted Pastries  
Fresh Fruits in Season

## FAMILY STYLE MENU II

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### Salad Station

Mixed Vegetable Salad  
with Condiments and Dressings

### Soup

Cream of Asparagus  
with Soft Roll and Butter

### Entrée

Roasted Porkloin in Apple Gravy Sauce  
Pan Fried Fish Fillet with Chili Cream Sauce  
Misono Vegetables  
Steamed White Rice

### Dessert

Assorted Pastries  
and Fresh Fruits in Season

## BUFFET MENU I

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### Salad Station

Mixed Vegetable Salad  
with Condiments and Dressings

### Soup

French Onion Soup  
with Soft Bread Roll and Butter

### Entrée

Grilled Fish Fillet in Garlic Butter Sauce  
Roti de Pork Au jus Mustarde  
Cajun Chicken Breast in Light Cream Sauce  
Sautéed Szechuan Vegetables  
Steamed White Rice

### Pasta Station

Pasta - Spaghetti, Penne  
Sauces- Carbonara, Bolognese

### Dessert

Assorted Pastries  
and Fresh Fruits in Season

## BUFFET MENU II

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### Salad Station

Mixed Vegetable Salad  
with Condiments and Dressings

### Soup

Beef Consommé  
with Soft Bread Roll and Butter

### Entrée

Beef Goulash  
Grilled Fish Fillet in Caper Cream Sauce  
Chicken in Cherry Brandy Sauce Herbed  
Medley Vegetables  
Steamed White Rice

### Pasta Station

Pasta - Spaghetti, Penne  
Sauces - Carbonara, Bolognese

### Dessert

Assorted Pastries  
and Fresh Fruits in Season

## CONTACT US

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