

Grand Wedding Package

Minimum of 100 pax

No Styling

TYPE	PRICE	EXTRA PERSON
Ivy Buffet	Php 220,000	Php 2,200
Peony Buffet	Php 230,000	Php 2,300
Iris Buffet	Php 260,000	Php 2,600
Rose Buffet	Php 320,000	Php 3,200
Grand Hyacinth	Php 440,000	Php 4,400

Standard Styling

TYPE	PRICE	EXTRA PERSON
Ivy Buffet	Php 256,000	Php 2,560
Peony Buffet	Php 266,000	Php 2,660
Iris Buffet	Php 296,000	Php 2,960
Rose Buffet	Php 356,000	Php 3,560
Grand Hyacinth	Php 476,000	Php 4,760

Deluxe Styling

TYPE	PRICE	EXTRA PERSON
Ivy Buffet	Php 292,000	Php 2,920
Peony Buffet	Php 302,000	Php 3,020
Iris Buffet	Php 332,000	Php 3,320
Rose Buffet	Php 392,000	Php 3,920
Grand Hyacinth	Php 512,000	Php 5,120

IN HOUSE DESIGN AND STYLING

Backdrop | Entrance Arch | Couple's Table | Aisle Set Up
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

Two (2) 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 | Complimentary spa treatment for two (2) pax at the La Famosa Wellness Spa

OTHER INCLUSIONS

Three (3) 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

IVY BUFFET

Salad Station Mixed Vegetable Salad with Condiments and Dressings	Soup Cream of Potato Leek Soup with Soft Roll and Butter	Entrée Seared Chicken with Cherry Brandy Sauce, Beef Goulash, Herbed Roasted Medley Vegetables, Paella Valenciana and Steamed White Rice	Carving Station Stuffed Pork belly Pasta Station Pasta – Spaghetti, Penne, Linguine Sauces – Carbonara, Bolognese, Pesto	Dessert Assorted Pastries Fresh Fruits in Season
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PEONY BUFFET

Salad Station Mixed Vegetable Salad with Condiments and Dressings	Soup Asian Chicken Soup with Soft Roll and Butter	Entrée Chicken Teriyaki, Sweet and Spicy Pork Spareribs, Beef with Broccoli, Stir Fry Vegetables, Yakimishi Fried Rice, 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
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IRIS BUFFET

Starter Sausage and Cabbage Parcel Salad Station Mixed Vegetable Salad with Condiments and Dressings	Soup Seafood Chowder with Croutons and Butter	Entrée Baked Chicken with Plum Chutney and Cheese, Pork Stew with Carrots and Sweet Potato, Beef Stroganoff, Vegetable Au Gratin, Shallot and Chive Fried Rice	Carving Station Salmon Coulubiach on croute Pasta Station Pasta – Spaghetti, Penne, Linguine Sauces – Carbonara, Bolognese, Pesto	Dessert Assorted Pastries Fresh Fruits in Season
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ROSE BUFFET

Starter Balsamic Marinated Grilled Vegetable Salad Station Mixed Vegetable Salad with Condiments and Dressings	Soup Seafood Bouillabaisse Soup with Soft Roll and Butter	Entrée Salmon Fillet in Lemon and Butter Sauce, Chicken Coq Au Vin, Slow Roast Pork with Creamy Morel Sauce, Vegetable Au Gratin, Shallot and Chive Fried Rice, and Steamed White Rice	Carving Station Roast Beef with Red wine, Peppercorn, Espagnole, Glace and Di Miande Pasta Station Pasta – Spaghetti, Penne, Linguine Sauces – Carbonara, Bolognese, Pesto	Dessert Assorted Pastries Fresh Fruits in Season
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GRAND HYACINTH BUFFET

Starter Sausage and Cabbage Parcel Salad Station Mixed Vegetable Salad with Condiments and Dressings	Soup Seafood Chowder with Croutons Soup with Soft Roll and Butter	Entrée Pan Fried Salmon with Coriander Butter Baked Chicken with Plum Chutney and Cheese, Pork Stew with Carrot and Sweet Potato, Grilled USDA Rib Eye with Coffee Nage Sauce, Vegetable Au Gratin, Shallot and Chive Fried Rice	Carving Station Roasted USDA Prime Rib Pasta Station Pasta – Spaghetti, Penne, Linguine Sauces – Carbonara, Bolognese, Pesto	Dessert Assorted Pastries Fresh Fruits in Season
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