

A woman with dark hair styled in an updo, wearing a strapless, light pink gown with ruffled details and a pearl necklace, stands in a festive setting. The background is decorated with large, layered, light pink fabric flowers and warm, glowing lights. The overall atmosphere is elegant and celebratory.

Fairmont
MAKATI

Celebrations at
FAIRMONT



MILESTONES
deserve MOMENTS
that SHINE

Whether you're planning something intimate or extravagant, every detail should reflect your unique story. Our team is here to bring your vision to life with creativity, care, and beautiful execution.

Celebrate life's moments with grace at Fairmont Makati.



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PACKAGE INCLUSIONS

One (1) night stay in a Fairmont Corner Suite with breakfast
for two (2) persons at Spectrum or Fairmont Gold
Luxurious massage treatments for two (2) at Fairmont Spa



Specially curated menus expertly prepared by our culinary team
Pre-wedding gourmet tasting of your chosen menu for four (4) persons
Ten (10) dozens of pre-dinner canapès
Fifty (50) glasses of Raffles Singapore Sling for cocktails
One (1) round of house blend iced tea for all guaranteed guests
Ten (10) macaron gift sets courtesy of Café Macaron
Ten (10) packed meals for celebration partners
Free-flowing freshly brewed coffee and selection of fine teas



Exclusive photo opportunity in chosen areas within the hotel
Classic tablescape inclusive of tablewares, glasswares,
personalised menu cards, and VIP name cards
Use of LCD projector and motorised screen
Complimentary QR car passes based on 10% of the guaranteed event attendees
or maximum of ten (10) passes
Unlimited flat rate parking passes
Special accommodation rate for the celebrant's family and friends
Earn points with your event and get exclusive hotel perks through the ALL Meeting Planner



FRANCE 1743
MOËT & CHANDON

FRANCE 1743

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DAZZLING CELEBRATIONS

INTERNATIONAL BUFFET

STARTER

Waldorf salad

Shrimp spinach salad with roasted sesame dressing

Potato salad with bacon, eggs, and mayonnaise

Smoked fish platter with lemon, capers, shallots, and eggs mimosa

Pork and vegetable spring rolls

Garden fresh salad
(variety of dressing and condiments)

SOUP

Cream of mushroom soup

Assorted bread with butter

MAINS

Baked atlantic salmon fillet in pistachio herb crust with spinach and chive beurre blanc

Grilled chicken breast with wild marsala cream

Braised beef medallion with roasted marble potatoes
and wild mushroom sauce

Tsingtao braised pork belly with Asian liqueur and ginger jus

Penne arrabbiata

Stir-fried asian vegetables

Bok choy and shiitake mushrooms in oyster sauce

Steamed jasmine rice

DESSERTS

Chocolate mousse

Strawberry cheesecake

Crème brûlée

Matcha opera cake

Seasonal fresh fruits

Freshly brewed coffee or tea and one (1) round of iced tea

WONDERFUL CELEBRATIONS

WESTERN BUFFET

STARTER

Grilled chicken satay with roasted peanut sauce and pickled vegetables
Endive salad with fuji apple, candied walnuts, goat cheese, and citrus vinaigrette
Baby spinach, sausage, bacon, quail egg, and potato salad
Greek salad with oregano marinated grilled chicken
Garden fresh salad
(variety of dressing and condiments)

SOUP

Cream of mushroom soup
Assorted bread with butter

MAINS

Oven-roasted local sea bass with creamy leek sauce and sautéed vegetables
Grilled chicken breast with marsala and wild marsala cream
USDA choice grilled top blade steak with wild red wine reduction sauce and potato confit
Lamb shoulder with green beans and charred bell peppers
Shrimp scampi linguine
Stir-fried Asian vegetables
Bok choy and shiitake mushrooms in oyster sauce
Steamed jasmine rice

DESSERTS

Apricot and almond tart
Apple cinnamon crumble
Panna cotta
Cheesecake
Seasonal fresh fruits

Freshly brewed coffee or tea and one (1) round of iced tea



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PRECIOUS MOMENTS

3-COURSE SET MENU

BEETROOT MARINATED YELLOW FIN TUNA

with sweet pea purée, cucumber roll, pistachio crumble, and lemon oil

BLACK ANGUS RIB EYE

celeriac purée, buttered peas, parmesan mash, and pink peppercorn jus

PINEAPPLE SPICED CAKE

vanilla pineapple carpaccio and coconut sorbet



VIBRANT MOMENTS

3-COURSE SET MENU

BURRATA

with tomatoes and citrus salsa

ROSEMARY BRAISED BEEF CHEEK

sweet potato mash, green asparagus and shallot jus

MANGO CRÈME BRULEE

with coconut financier and green tea ice cream

STUNNING MOMENTS

4-COURSE SET MENU

PAN SEARED SCALLOPS

with pomelo and orange salsa, green oil, and calamansi dressing

CAULIFLOWER VELOUTÉ

with curried smoke fish and herb crouton

SLOW COOKED LAMB RACK

aubergine purée, caramelised celery root, and garlic rosemary jus

BAKED WHITE CHOCOLATE CHEESECAKE

milk chocolate mousse and orange compôte



PROMISING MOMENTS

5-COURSE SET MENU

PAN SEARED SCALLOPS

with onion purée, squid ink petit gnocchi & rocket salad

CARROT & TRUFFLE SOUP

with prawn tartare

CONFIT DUCK

with goat cheese polenta, cherry tomatoes, and chocolate glaze

GRILLED BLACK ANGUS BEEF TENDERLOIN

with white bean hummus, marble potato confit, and red wine jus

CHOCOLATE AND HONEY GANACHE CAKE

with mint marshmallow and sea salt caramel ice cream



CAPTIVATING MOMENTS

6-COURSE SET MENU

PRAWN SALAD

with celery, apple, crisp bacon, and truffle chips

PAN SEARED DUCK BREAST

with spiced poached pears, rocket salad, and citrus reduction

SMOKED BELL PEPPER VELOUTÉ

with Jamón Ibérico and golden croutons

CARAMELISED SCALLOPS

green asparagus, broccoli, and champagne velouté

BRAISED BEEF CHEEK RAGOUT

with carrots, peas, potato fondant, and morel sauce

PIEDMONT CHOCOLATE HAZELNUT TARTS

with dark chocolate ganache, malted milk chocolate crèmeux, and almond macaroon





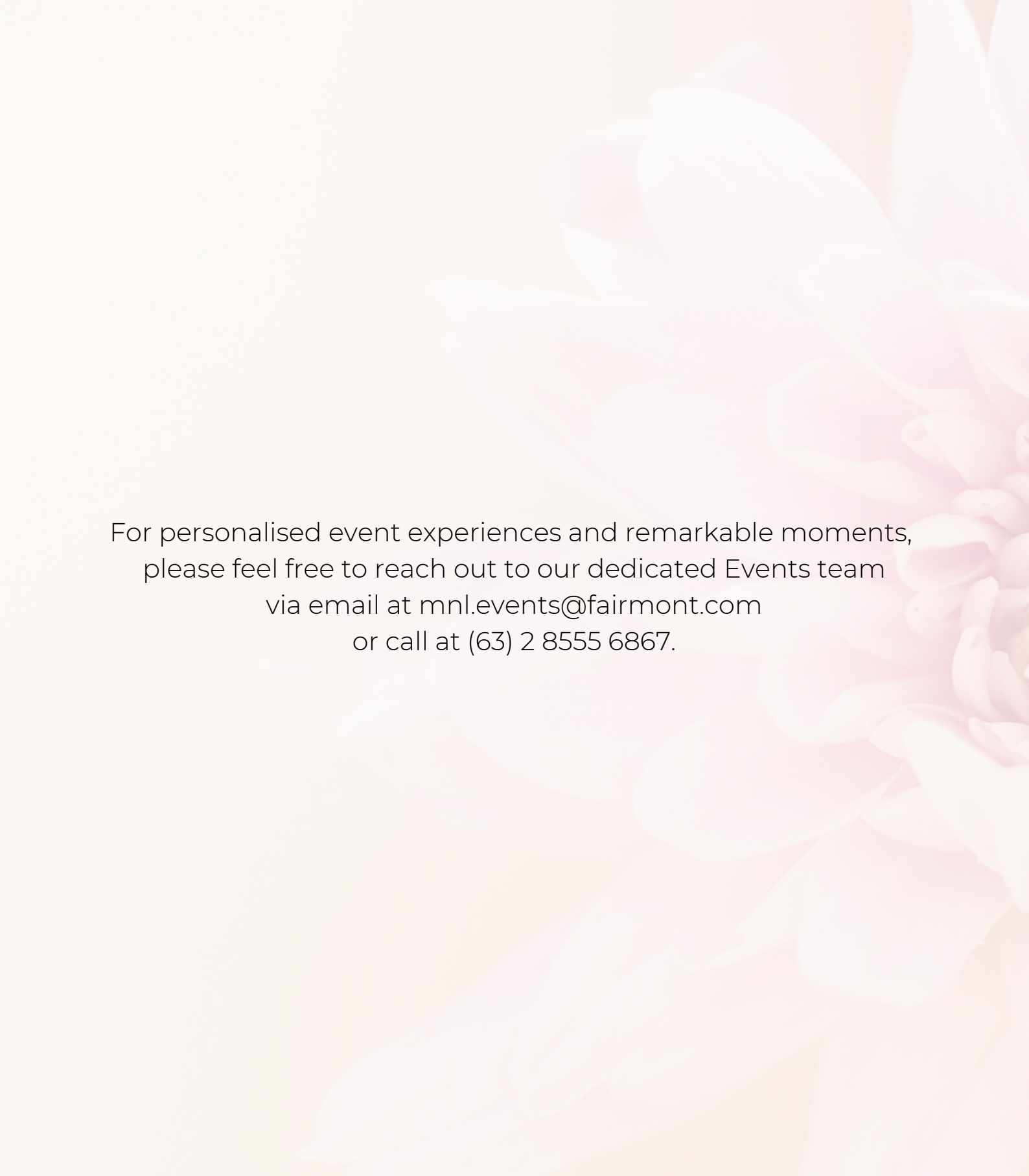
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PACKAGE RATES

	50 persons	Additional per person
DAZZLING CELEBRATIONS	PHP290,000+++	PHP4,000+++
WONDERFUL CELEBRATIONS	PHP290,000+++	PHP4,000+++
PRECIOUS MOMENTS	PHP290,000+++	PHP4,000+++
VIBRANT MOMENTS	PHP317,500+++	PHP4,550+++
STUNNING MOMENTS	PHP347,500+++	PHP5,150+++
PROMISING MOMENTS	PHP372,500+++	PHP5,650+++
CAPTIVATING MOMENTS	PHP397,500+++	PHP6,150+++

Please note that the amenities included in this custom package are subject to availability upon confirmation and valid until 31 December 2026.

Rates are subject to change without prior notice.



For personalised event experiences and remarkable moments,
please feel free to reach out to our dedicated Events team
via email at mnl.events@fairmont.com
or call at (63) 2 8555 6867.