



FAIRMONT  
*Weddings*



THE JOURNEY OF  
*forever*  
STARTS HERE

Begin your forever with a celebration that perfectly reflects your devotion to one another. The magic of your love deserves a setting as beautiful as the one you've created together. From intimate affairs with your dearest loved ones to the grandest gestures of love, your most special milestones become unforgettable moments at Fairmont Makati.



*Fairmont*  
MAKATI

# PACKAGE INCLUSIONS

A luxurious two (2) night stay at the Raffles Legacy Suite with breakfast  
for two (2) persons at Mirèio

An exceptional one (1) night stay in a Fairmont Corner Suite with breakfast  
for two (2) persons at Fairmont Gold

Unparalleled service from a dedicated Raffles butler during your stay

Special bridal amenities on your wedding night

Relaxing massage treatments for two (2) at Fairmont Spa

Complimentary two-way car service for the bride

Complimentary one-way car service for the groom



Delectable curated menus expertly prepared by our culinary artisans

Customised pre-wedding gourmet tasting of your chosen menu for four (4) persons

Ten (10) dozens of decadent pre-dinner canapès

One hundred (100) glasses of our signature Raffles Singapore Sling for cocktails

One (1) round of refreshing house blend iced tea for all guaranteed guests

One (1) bottle of premium champagne for the couple's toast

Ten (10) bottles of handpicked wine particularly selected for the occasion

Ten (10) delightful macaron gift sets courtesy of Café Macaron

Ten (10) packed meals for wedding 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

Usage 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 room rates for the couple's family and friends

Earn points with your event and get exclusive hotel perks through the ALL Meeting Planner

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# TREASURED 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

# CHERISHED 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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# EVERLASTING 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



# JOYFUL 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

# ENCHANTING 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 COOK LAMB RACK

aubergine purée, caramelised celery root, and garlic rosemary jus

### BAKED WHITE CHOCOLATE CHEESECAKE

milk chocolate mousse and orange compôte



# LAVISH MOMENTS

## 5-COURSE SET MENU

### PAN SEARED SCALLOPS

with onion purée, squid ink petit **procchi** & 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



# MAGICAL 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



A romantic wedding photograph featuring a couple in formal attire. The groom, on the left, is seen from the back, wearing a black tuxedo with a white shirt and a black bow tie. The bride, on the right, is facing him, wearing a white, strapless, floor-length gown with intricate lace detailing. She has long, dark hair styled in a low ponytail with a small hair accessory and is wearing pearl earrings. They are holding hands and looking at each other. The background is a warm, textured orange with soft, white, cloud-like or smoke-like elements at the bottom. In the top right corner, the 'Fairmont MAKATI' logo is displayed in a white, elegant script font.

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# PACKAGE RATES

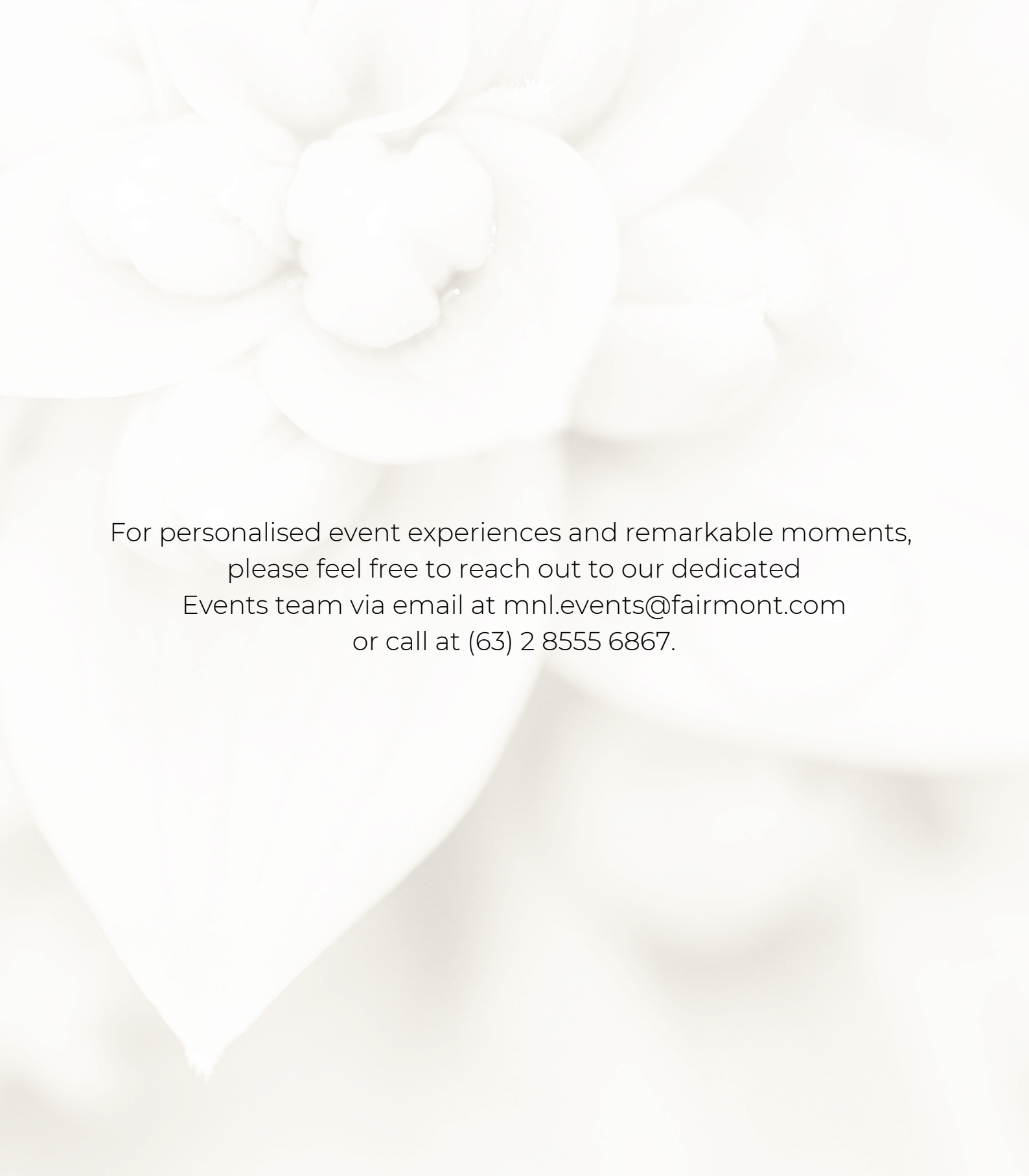
	100 Persons	Additional per Person
TREASURED CELEBRATIONS	PHP540,000+++	PHP4,000+++
CHERISHED CELEBRATIONS	PHP540,000+++	PHP4,000+++
EVERLASTING MOMENTS	PHP540,000+++	PHP4,000+++
JOYFUL MOMENTS	PHP595,000+++	PHP4,550+++
ENCHANTING MOMENTS	PHP655,000+++	PHP5,150+++
LAVISH MOMENTS	PHP705,000+++	PHP5,650+++
MAGICAL MOMENTS	PHP755,000+++	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.

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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](mailto:mnl.events@fairmont.com)  
or call at (63) 2 8555 6867.