



NEW WORLD
MAKATI HOTEL

Esperanza Street corner Makati Avenue, Ayala Center, Makati City 1:
tel+632 8811 6888 fax+ 8811 6777 newworldho

Intimate Timeless Wedding Package

Amenities & Inclusions

- ∞ Professional bridal consultant
 - ∞ Elegant reception venue
 - ∞ Three hour chauffeured limousine service with flower décor
 - ∞ One layered wedding cake
 - ∞ A bottle of champagne for couple's toast
 - ∞ Two rounds of iced tea or chilled juice for all guests
 - ∞ Complimentary Two bottles of house wines
 - ∞ Choice of: String Duo Ensemble, OR Standard sounds and light with mobile disco
 - ∞ Fresh flower centerpiece for all tables
 - ∞ Sumptuous menu selections
 - ∞ Personalized menu cards for sit-down reception
 - ∞ Two (2) night stay in a bridal suite with in-room breakfast for the couple
 - ∞ Overnight stay in a Deluxe room for the groom with in-room breakfast for 2 persons
 - ∞ Spa massage service for the couple
- Gift certificate for Lunch or Dinner for 2 at Café 1228 on wedding anniversary



Wedding Reception Options

- ∞ String Duo Ensemble - P14,000 nett
- ∞ String Trio Ensemble – P 18,000 nett
- ∞ Standard Sounds & Lights with Mobile Disco - P14,000 nett (for 1 part Ballroom or Glasshouse) / P20,000 nett (for whole Ballroom)
- ∞ Special Open Bar Rate for 2 hours (house wines local beers & non-alcoholic beverages) – P750 nett/person & P300 nett per hour in excess
 - ∞ Special Room Rates with breakfast for 2:
 - Superior Room at P 6,500.00 nett/night
 - Deluxe Room at P7,500 nett/night
 - One Bedroom Suite at P12,000 nett/night
- ∞ LED Wall (9x12ft) with Upgraded Lights & Sounds Package – P 60,000 nett/night



Set Menu

Menu 1

Roasted vegetable salad, feta, honey mustard dressing
Tomato soup, basil cream
Pork tenderloin, potato gratin, red cabbage, bacon essence
Sacher torte
Coffee, teas and herbal infusions

PHP121,680.00 +++ for the first 20 persons
PHP 2,380.00 +++ per person in excess

Menu 2A

Poached prawn, mesclun leaves, mango salsa
Green asparagus soup, smoked salmon, lemon crème fraiche
Hammour fillet, grill vegetables, black olives dressing
Passion fruit crème brûlée, caramelized banana
Coffee, teas and herbal infusions

Menu 2B

Grill vegetable salad, parmesan, balsamic dressing
Cauliflower cream soup scented with curry
Beef tenderloin, goat cheese crust, potato gratin, asparagus, truffle jus
Banana pudding, mango ice cream
Coffee, teas and herbal infusions

PHP125,680.00 +++ for the first 20 persons
PHP 2,580.00 +++ per person in excess

Rates exclude prevailing local tax, VAT and 10% service charge. Rates subject to change without prior notice.

Set Menu

Menu 3A

Parma ham, tomato, mozzarella Smoked eggplant soup, basil pesto

Green lemon sorbet

Snapper fillet, black olives, baby capers, cherry tomato, zucchini

Lime cheese cake, caramel sauce

Coffee, teas and herbal infusions

Menu 3B

Smoked salmon, capers, red onions potato salad, horseradish aioli

Cauliflower cream soup, curry scented

Mandarin sorbet

Salmon, confit potatoes, spinach, red wine butter sauce

Chocolate crème brûlée, crispy pistachio and berries

Coffee, teas and herbal infusions

PHP129,680.00 +++ for the first 20 persons

PHP 2,780.00 +++ per person in excess

Rates exclude prevailing local tax, VAT and 10% service charge. Rates subject to change without prior notice.



Set Menu

Menu 4A

Spinach, mesclun leaves, abalone mushrooms, parmesan, truffles dressing

Spinach cream soup, nutmeg

Calamansi sorbet

Beef tenderloin, goat cheese crust, potatoes gratin, asparagus, truffle jus

White and dark chocolate cake, wild berry sauce

Coffee, teas and herbal infusions

Menu 4B

King prawn, roast pumpkin, buco and lime dressing

Mulligatawny soup

Green apple, cinnamon sorbet

Hammour fillet, grill vegetables, black olives dressing

Passion fruit crème brûlée, caramelized banana

Coffee, teas and herbal infusions

PHP133,680.00 +++ for the first 20 persons
PHP 2,880.00 +++ per person in excess

Rates exclude prevailing local tax, VAT and 10% service charge. Rates subject to change without prior notice.



Surf and Turf

Menu 1

Pan fried scallop, prosciutto crisp, arugula salad

Carrot and pumpkin soup, ricotta cheese

Calamansi sorbet

Surf and Turf

Grilled US Angus beef tenderloin with red wine jus, baby crushed potato, and

Black tiger prawns in creamy cajun sauce with asparagus

Trio of desserts: Mississippi mud cake, orange sabayon tiramisu, cherry meringue

Petits fours

Coffee, teas and herbal infusions

Menu 2

Grilled squid pomelo salad

Seafood bisque

Calamansi sorbet

Surf and Turf

Linguine pasta with chorizo, and Lobster with aged cheddar cheese

Vanilla, blackberry truffle cake

Petits fours

Coffee, teas and herbal infusions

PHP 155,680.00 +++ for the first 20 persons

PHP 4,080.00 +++ per person in excess

Rates exclude prevailing local tax, VAT and 10% service charge. Rates subject to change without prior notice.

Chinese Set

Menu 1

套餐 1

Imperial Peking duck
Sliced crispy duck, pancake, condiments

北京片皮鸭

首选-片皮鸭·么么饼·酱料北京片皮鸭

Hot and sour soup with shredded chicken and sea cucumber

酸辣鸡丝海参汤

Wok fried shrimp, pacific clam with broccoli

鮑貝炒虾西兰花

Baked pork spareribs, dried chili, black beans, harbour style

烘焙排骨, 干辣椒, 豉汁, 港式

Fried Garoupa fillet chili coconut sauce

石斑鱼片佐辣椒椰子酱

Braised abalone mushroom, shitake mushroom in premium oyster sauce

红烧鲍鱼菇·蚝油香菇

Sautéed minced duck meat, lettuce (2nd way of Peking duck)

炒鴨崧配生菜

Yeung chow fried rice

扬州炒米饭

Chilled mango cream, sago

西冷芒果奶油西米

Glutinous dumpling, milk chocolate, peanut

汤圆·牛奶巧克力·花生

Chinese tea

中国茶

PHP 127,680.00 +++ for the first 20 persons

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PHP 2,680.00 +++ per person in excess

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Chinese Set

Menu 2

套餐 2

Suckling pig, barbecued combination platter

乳猪和烧烤组合拼盘

Pumpkin with assorted seafood soup

什锦海鲜南瓜汤

Wok fried scallops, cuttlefish with broccoli in XO Sauce

XO醬炒帶子·花枝片·西兰花

Steamed live Garoupa in premium soya sauce

豉油蒸海斑鱼

Braised abalone mushroom, shitake mushroom in premium oyster sauce

红烧鲍鱼菇·蚝油香菇

Deep fried crispy chicken

金牌脆皮雞

Steamed king prawn with vermicelli and garlic

粉丝金銀蒜蒸大蝦

Braised Efu noodles with assorted wild mushrooms

什锦蘑菇炒伊麵

Chilled mango cream, sago

西冷芒果奶油西米

Glutinous dumpling, milk chocolate, peanut

汤圆·牛奶巧克力·花生

Chinese tea

中国茶

PHP 131,680.00 +++ for the first 20 persons

PHP 2,880.00 +++ per person in excess

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Chinese Set

Menu 3

套餐 3

Half Roasted suckling pig, jelly fish

半隻乳豬, 海蜇

Assorted seafood conpoy bamboo pith soup

什錦海鮮濃湯, 竹髓湯

Wok fried chicken, scallop, broccoli in XO sauce

XO醬炒雞片·帶子·西蘭花

Steamed live Garoupa in premium soya sauce

豉油蒸海斑魚

Braised abalone mushroom with sea cucumber in premium soya sauce

鮑魚菇扒海參豉油

Steamed king prawn with vermicelli, garlic

粉絲金銀蒜蒸大蝦

Wok fried crabs with ginger and onions

姜蔥炒蟹炒鍋

Braised Efu noodles with assorted wild mushrooms

什錦蘑菇炒伊麵

Chilled mango pomelo

楊枝甘露

Glutinous dumpling, milk chocolate, peanut

湯圓·牛奶巧克力·花生

Chinese tea

中國茶

PHP 143,680.00 +++ for the first 20 persons



PHP 3,480.00 +++ per person in excess

Rates exclude prevailing local tax, VAT and 10% service charge. Rates subject to change without prior notice.