

HOLIDAY CHEERS PACKAGES

Enjoy sumptuous dishes with loved ones and colleagues in one of our event spaces and create meaningful memories to close the year that was and look forward to new beginnings.

Our venues which come with standard inclusions and decor and DOT Safety Seal accreditation guarantee a convenient, worry-free and safe experience each and every visit.

New World Makati Hotel
Esperanza Street corner Makati Avenue, Ayala Center,
Makati City, 1228, Philippines



Amenities and Inclusions

Use of the venue for 5 hours (7pm to 12mn)

Free flow of iced tea

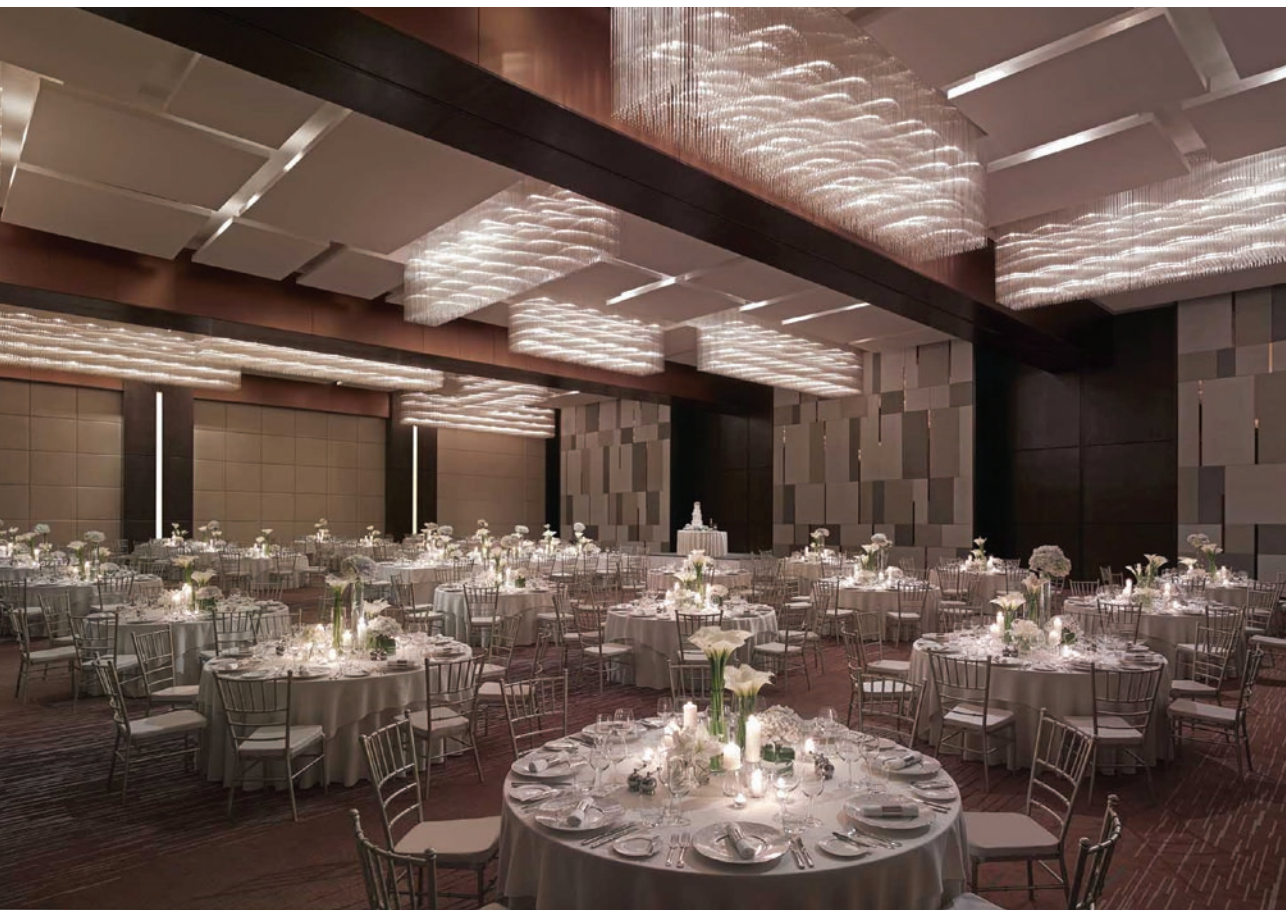
Lounge background music and complimentary use of hotel sound system

Complimentary use of LCD projector and screen

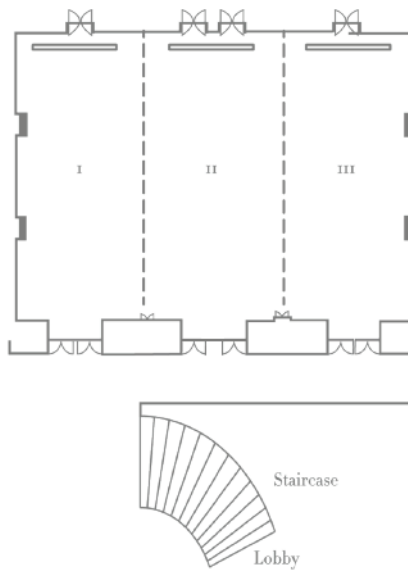
Complimentary centerpiece per round table

Menu cards for set menus and guestbook and pen

BALLROOM - *Second floor*



From social events to grand functions, the hotel's 675-square-meter Ballroom handles them easily, and its seven-meter ceiling creates a feeling of space and grandeur. Its earthy and neutral tones are an ideal setting for an array of event themes and motifs. Up to 500 guests can be accommodated for banquets, and as many as 800 for cocktails. Our expert events specialist is available to help you plan memorable and meaningful milestones and celebrations.



Capacity (*no. of guests*)

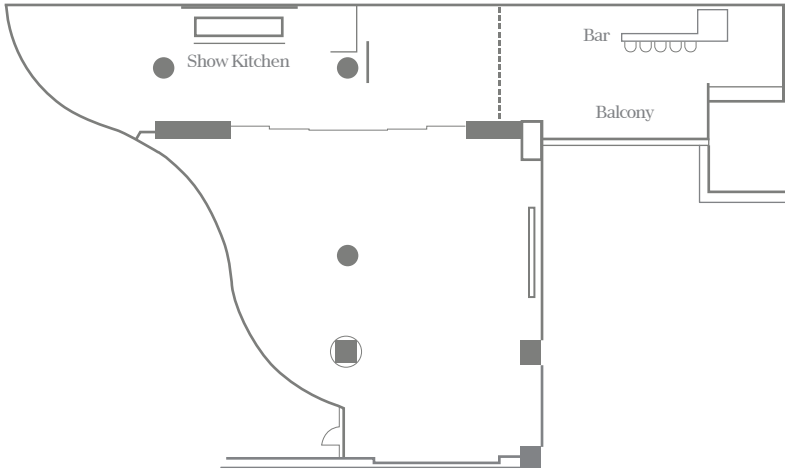
Ballroom	Area (m ²)	Round	Cocktail
I to III	675	500	800
I, II, III (each)	225	120	150



GLASSHOUSE - *Second floor*



The circular Glasshouse creates an atmospheric mood for intimate gatherings, small weddings, media launches, and social events with natural light streaming in through full-height glass walls and a lovely view over the Lagoon. Connected to a fully functional show kitchen and bar, the Glasshouse can provide an enhanced dining and banqueting experience in an exclusive alcove, with premium silverware, chinaware, linen, including audio-visual equipment.



Capacity (no. of guests)

Function	Area (m ²)	Round	Cocktail (standing)
Glasshouse	156	80	120





HOLIDAY CHEERS MENU

Holiday Cheers for 30

*comes with a complimentary gift certificate for two pound cake and one bottle of wine

Set Menu 1	PHP 68,000++
Set Menu 2	PHP 75,000++
Set Menu 3	PHP 88,000++
Set Menu 4	PHP 98,000++

Holiday Cheers for 50

*comes with a complimentary gift certificate for lunch or dinner for two at Cafe 1228, a two pound cake and two bottles of wine

Set Menu 1	PHP 110,000++
Set Menu 2	PHP 120,000++
Set Menu 3	PHP 145,000++
Set Menu 4	PHP 160,000++
Merry & Bright Buffet	PHP 150,000++
Holly Jolly Buffet	PHP 135,000++
Bright & Sprakly Buffet	PHP 145,000++

Holiday Cheers for 100

*comes with a complimentary gift certificate for a Deluxe room overnight stay with breakfast for two, a two pound cake and three bottles of wine

Set Menu 1	PHP 220,000++
Set Menu 2	PHP 240,000++
Set Menu 3	PHP 290,800++
Set Menu 4	PHP 320,000++
Merry & Bright Buffet	PHP 260,000++
Holly Jolly Buffet	PHP 270,000++
Bright & Sprakly Buffet	PHP 290,000++



HOLIDAY SET MENU

SET MENU 1

Set Menu 1 A

Bread and butter

Shrimp, mussel and noodle salad, Asian dressing

Confit pork belly, pommes fondant, balsamic lentil, thyme jus

Almond chocolate cake

Set Menu 1 B

Bread and butter

Beetroot, haricot vert, blue cheese and balsamic - mustard dressing

Poached hammour fish fillet, fennel and tomato broth and zucchini

Cold berries soup, vanilla thyme ice cream

Set Menu 1 C

Bread and butter

Squid salad, haricot vert, crispy vegetables, tomato coulis

Green peas cream soup, poached egg crispy prosciutto

Stuffed chicken breast with spinach mousse, honey glazed carrots, garlic

Mashed potatoes, brown shallot reduction

Amaretto chocolate mousse

* All set menus are served with freshly brewed coffee, teas or herbal infusions

HOLIDAY SET MENU

SET MENU 2

Bread and butter

New England clam chowder, leeks and potatoes

Warm eggplant Napoleon, prosciutto and mozzarella

Pan roasted sous vide New York striploin, baby carrots, button mushroom, potato and rosemary jus

Coffee panna cotta, sambuca cream

SET MENU 3

Bread and butter

Octopus carpaccio, fried zucchini chips

Buffalo mozzarella caprese, basil, extra virgin olive oil, balsamic reduction

French onion soup

Surf and turf of beef tenderloin and salmon, asparagus pudding, potato pearl, brown sauce and lemon butter sauce

Amaretto and chocolate mousse, nutella,

Italian meringue, green tea and Chantilly cream

SET MENU 4

Bread and butter

Shrimp and orange salad, citronette, micro arugula

Roasted bone marrow in salsa verde

Ginger pumpkin soup, chorizo oil

Homemade truffle potato gnocchi, mushroom and Parmesan cheese

Pan roasted beef tenderloin Parmesan sabayon, asparagus, potato cake

Pistachio parfait, mini donut, Chantilly cream

BUFFET MENU

Merry & Bright Menu

Salad

Octopus and potato salad, tomato, lemon and extra virgin olive oil

Beetroot feta cheese salad

Soup and bread

Chicken tortilla soup

Assorted international bread rolls and butter

Mains

Beef stuffed cannelloni, pomodoro, bechamel sauce, Parmesan cheese

Chicken fillet, creamy mustard gravy

Pan roasted fish fillet, white wine veloutè, pesto sauce

Ratatouille

Jasmine rice

Carving

Honey glazed roasted ham, mustard, gravy, red wine sauce

Dessert

Sliced seasonal fruits

Cremè caramel

Tiramisu

Mini chocolate moist cake

Holly Jolly Menu

Salad

Caesar salad with garlic bread croutons and shaved Parmesan cheese

Caprese Salad with tomato, mozzarella and roasted peppers

Soup and bread

Mushroom cream soup, thyme mascarpone

Assorted international bread rolls and butter

Mains

Baked chicken, peppers, capers, lemon, shallots

Honey roasted pork loin, raisin, Soave sauce

Herb crusted black cod in shrimp veloutè

Eggplant funghetto with garlic, mint, parsley

Mashed potatoes

Jasmine rice

Carving

Roasted turkey, stuffing, gravy, cranberry sauce

Dessert

Sliced seasonal fruits

Bread and butter pudding

Red Velvet, cream cheese

Mango panna cotta

Bright & Sparkly Menu

Salad

Pomelo salad with asian dressing

Peasant Greek salad

Soup and bread

Caribbean chicken soup

Assorted international bread rolls and butter

Mains

Grilled marinated hanging tender, sweet balsamic sauce

Spaghetti all'Amatriciana, bacon, tomato sauce shaved Parmesan

Baked snapper, olives, capers, anchovies, olive oil

Potato Lyonnaise

Garlic bokchoy, olive oil

Jasmine rice

Carving

Beef Wellington, Pèrigourdin sauce

Dessert

Sliced seasonal fruits

Crème Brulé

Sans Rival

Chocolate praline cake

HOLIDAY OPEN BAR PACKAGES

Tier 1

Standard brands of vodka, gin, scotch,
Brandy, tequila, rum and mixers

One hour	PHP1,700 nett
Two hours	PHP2,100 nett
Three hours	PHP2,400 nett

Tier 2

Non-alcoholic, local beer,
red and white wine

One hour	PHP1,400 nett
Two hours	PHP1,700 nett
Three hours	PHP1,900 nett

Tier 3

Local beer, free flow of iced tea,
soda, and chilled juices

One hour	PHP1,200 nett
Two hours	PHP1,500 nett
Three hours	PHP1,800 nett

Tier 4

Free flow of iced tea, soda,
and chilled juices

One hour	PHP800 nett
Two hours	PHP1,000 nett
Three hours	PHP1,200 nett

Other Party Perks And Treats

Mobile sound system with standard lighting	PHP16,000 nett
LED wall (9x12ft) (10 days lead time)	PHP30,000 nett

Other Applicable Charges

• Lechon corkage (to be carved and served per person)	PHP5,000 nett/piece
• Wine corkage	PHP1.00 nett/ml
• Spirits/liquor corkage	PHP1.50 nett/ml
• Draft beer corkage	PHP250 nett/liter
• Electrical fee for mobile, lights & sounds or band	PHP12,000 nett/day

Rates include prevailing local tax, VAT and 10% service charge.

