

# DEBUTS AT I'M HOTEL

## PACKAGES

### RATE FOR 80 PERSONS

FILIPINO <b>Php 230,000</b>		CONTINENTAL & CHINESE <b>Php 250,000</b>				THEMED <b>Php 300,000</b>		
Tamarind	Lemongrass	Sage	Rosemary	Jasmine	Peony	American Outing	Taste of Asia	Mediterranean



### PACKAGE INCLUSIONS:

- Use of Acacia function room for four (4) hours
- Choice of five-course buffet menus
- Specially-designed three-tiered fondant cake (All cake layers are edible)
- Banquet table and chair set-up
- Floral centerpiece in each guest table
- Menu cards for set and buffet menus
- Three (3) bottles of wine for toasting
- Free-flowing coffee and tea
- Assistance of professional waitstaff
- 18 Long-stemmed roses
- 18 candles
- Use of Antidote Rooftop Bar and other hotel facilities for pre-nuptial photo shoot (one-time only, subject to availability)
- Professional lights and sounds
- Use of LCD projector and screen
- Digital lobby posting and function venue signage
- Complimentary parking passes for 10% of guaranteed guests
- Guest Book with I'M Hotel pen
- Overnight stay in a 1-Bedroom Executive Suite for two (2) persons

### ROOM INCLUSIONS:

- Buffet Breakfast for Two (2) Persons at The Common Good
- Complimentary Access to Relaxation Lounge at I'M Onsen Spa
- Complimentary Welcome Amenity
- Access to I'M Onsen Wellness Suites (Onsen, Steam, Sauna) Gym, and Infinity Pool

Above rates are all inclusive of local taxes and fees.

Rates and inclusions are subject to change without notice prior to contract signing.

7862 Makati Avenue corner Kalayaan Avenue, Makati City Philippines 1210  
(+632) 7755 7888 | events@imhotel.com | sales@imhotel.com | www.imhotel.com

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# DEBUTS AT I'M HOTEL

## PACKAGES

### RATE FOR 150 PERSONS

FILIPINO <b>Php 310,000</b>		CONTINENTAL & CHINESE <b>Php 330,000</b>				THEMED <b>Php 390,000</b>		
Tamarind	Lemongrass	Sage	Rosemary	Jasmine	Peony	American Outing	Taste of Asia	Mediterranean
IN EXCESS OF 150 PERSONS <b>Php 1,500 per person</b>		IN EXCESS OF 150 PERSONS <b>Php 1,800 per person</b>				IN EXCESS OF 150 PERSONS <b>Php 2,200 per person</b>		



### PACKAGE INCLUSIONS:

- Use of Narra Ballroom for four (4) hours
- Choice of five-course buffet menus
- Specially-designed three-tiered fondant cake (All cake layers are edible)
- Banquet table and chair set-up
- Floral centerpiece in each guest table
- Menu cards for set and buffet menus
- Three (3) bottles of wine for toasting
- Free-flowing coffee and tea
- Assistance of professional waitstaff
- 18 Long-stemmed roses
- 18 candles
- Use of Antidote Rooftop Bar and other hotel facilities for pre-nuptial photo shoot (one-time only, subject to availability)
- Professional lights and sounds
- Use of LCD projector and screen
- Digital lobby posting and function venue signage
- Complimentary parking passes for 10% of guaranteed guests
- Guest Book with I'M Hotel pen
- Overnight stay in a 1-Bedroom Executive Suite for two (2) persons

### ROOM INCLUSIONS:

- Buffet Breakfast for Two (2) Persons at The Common Good
- Complimentary Access to Relaxation Lounge at I'M Onsen Spa
- Complimentary Welcome Amenity
- Access to I'M Onsen Wellness Suites (Onsen, Steam, Sauna) Gym, and Infinity Pool

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# DEBUTS AT I'M HOTEL

FILIPINO LUNCH AND DINNER BUFFET

## TAMARIND

### SOUP

Sinigang na Gulay sa Ube  
Stewed Vegetables in Purple Yam

### SALAD

Manggang Hilaw na may Tinapang Bangus  
Green Mango Salad with Smoked Milkfish

### ENTREE

Nilitson na Manok sa Tanglad at Atsuete  
Roasted Chicken in Lemongrass and Annatto Seeds

Pork Humba sa Cerveza San Miguel  
Braised Ham Hock in San Miguel Pale

Pinirito at Inadobong Baywang ng Baka  
na may Inihaw na Bawang at Sibuyas  
Beef Belly Fried Adobo

Samu't Saring Inihaw na Gulay sa Pakbet  
Grilled Vegetables in Sautéed with Shrimp Paste

Pancit Habhab sa Pinausukan na Suka  
Taro Noodle Stir Fried with Smoked Vinegar

Kinamatisang Kanin sa Patis at Bawang  
Fresh Tomato Pilaf in Garlic and Fish Essence

### DESSERT

Leche Flan na may Pandan na Sago  
Leche Flan with Tapioca Pandan

### REFRESHMENTS

One (1) Round of Iced Tea  
or Sago't Gulaman  
or Soda

## LEMON GRASS

### SOUP

Binakol na Manok sa Sabaw ng Buko at Labong  
Chicken and Young Coconut Soup with Fresh Bamboo Shoots

### SALAD

Atcharang Gulay sa Lato, Damong Dagat at Lechugas  
Pickled Veggies with Local Arorosep and Edible Caulerpa Coastal  
Sea weed with Iceberg Lettuce

### ENTREE

Balbakua sa Tuhod at Tuwalya ng Baka  
Chickpeas and Turmeric Stewed Beef Trotter and Tripe

Inihaw na Liempo at Balikat ng Baboy sa  
Talbos ng Alugbati  
Grilled Pork Belly and Shoulder with Malabare Spinach

Inadobong Manok sa Puti at Bitswelas  
White Adobo in Vinegar with Local String Beans

Ginisang Puso ng Saging  
sa Calamansi at Bacon  
Banana Hearts Sautéed in Bacon and Tuba

Piniritong Pansit Canton sa Gulay  
Fried Canton Noodles with Vegetables

Bringhe na Brown Rice sa Luya at Pasas  
Local version of Paella infused with Ginger and Raisins

### DESSERT

Turon Sapin-Sapin  
Local layered Rice Ckae Fritters

### REFRESHMENTS

One (1) Round of Iced Tea  
or Sago't Gulaman  
or Soda





# DEBUTS AT I'M HOTEL

CONTINENTAL LUNCH AND DINNER BUFFET

## SAGE

### SOUP

Roasted Tomato Soup and Croutons

### SALAD

Grilled Seasonal Greens and Vegetables with  
Aged Balsamic and Grana Padano

### ENTREE

Herb-Roasted Chicken  
with Citrus Honey Sauce

Slow Braised Pork Shoulders with Apple  
Cider and Caramelized Onions

Boeuf Bourguignon

Garlic and Chorizo Pilaf

Penne Pasta with Pomodoro  
Sauce and Parmesan Cheese

Home Cut Potato Wedges Tossed  
in Dried Spices and Herbs

Succotash of Peas and Jicama

### DESSERT

Crème Brulee Spoons

### REFRESHMENTS

One (1) Round of Iced Tea  
or Soda

## ROSEMARY

### APPETIZER

Garlic Smoked Pork Sausages En Balsamico  
Crispy Pork Rinds with Smoked Mackerel Mousse

### SOUP

Wild Mushroom Soup

### SALAD

Lemon and Pepper Chicken Salad Caesar Salad

### ENTREE

Herbed Baked Fish Fillet in Olives  
and Citrus Segments

Pork Goulash with Fried  
Potatoes and Pickled Vegetables

Beef Salisbury with Peas and Gravy

Grilled Vegetable Au Gratin

Bleu Cheese Fettucine  
with Wild Mushrooms

Fat Washed Crumbed Potatoes

Tomato Rice Pilaf

### DESSERT

Panna Cotta of Mango and Cereal Milk

### REFRESHMENTS

One (1) Round of Iced Tea  
or Soda





# DEBUTS AT I'M HOTEL

CHINESE LUNCH AND DINNER BUFFET

## JASMINE

### APPETIZER

Deep Fried Asohos Fillet with Chili Sauce  
Kutchay Dumpling

### SOUP

Egg Drop Soup with Chives

### ENTREE

Salt and Pepper Pork Ribs  
Roasted Chicken with Lemongrass Sauce  
Beef Broccoli with Black Peppercorn Sauce  
Sweet and Sour Fish  
with Mango and Peppers  
Chopsuey  
Oriental Egg Fried Rice with Dried  
Shrimp and Asado BBQ Pork

### DESSERT

Lychee Pudding

### REFRESHMENTS

One (1) Round of Iced Tea  
or Soda

## PEONY

### APPETIZER

Taro Puff and Seafood Minced Dumpling  
Steamed Beancurd Skin with Pork Sausage

### SOUP

Hot and Sour Soup

### ENTREE

Pata Tim  
Supreme Ginger Fried Chicken  
Deep Fried Shrimp in Salted Egg  
Cream and Toasted Almond Flakes  
Beef and Ampalaya  
Stir Fried Crunchy Vegetables  
Wok Fried Egg Sambal Fried Rice

### DESSERT

Panacotta of Mango and Pearls

### REFRESHMENTS

One (1) Round of Iced Tea  
or Soda





# DEBUTS AT I'M HOTEL

THEMED LUNCH AND DINNER BUFFET

## AMERICAN OUTING

### APPETIZER

Cheese Poppers  
Potato NY Fries

### SOUP

Tortilla and Corn Soup

### SALAD

Kidney Beans and Corn Salad  
Potato Salad

### ENTREE

Beer Battered Fish and Chips  
with Garlic Tartar Sauce  
Pork Stewed in Apple  
Cider and Onions  
Roasted Bourbon Beef Ribs  
Chicken Peri-Peri  
Baked Penne Bolognese  
in Two Cheese  
Grilled Corn with  
Paprika Butter  
Mushroom and Chorizo Pilaf

### DESSERT

Pastry Ring  
Quadruple Chocolate  
Mousse with Biscotti

### REFRESHMENTS

One (1) Round of Iced Tea  
or Soda

## TASTE OF ASIA

### APPETIZER

Tsukune Yakitoti  
Okonomiyaki

### SOUP

Hot and Sour Soup

### SALAD

Som Tam Salad with  
Basil and Shrimps  
Kani and Cucumber Salad  
with Sweet Chili Dressing

### ENTREE

Roasted Chicken with  
Lemongrass Sauce  
Pancit Canton  
Beef Yakiniiku and  
Sesame Seeds  
Hoisin Pork Charsui  
with Snow Peas  
Wok Fried Fish Fillets  
with Salted Egg Cream  
Chinese Stir Fried  
Shredded Potatoes  
Stir Fried Vegetables  
in Oyster Sauce  
Spicy Chahan Fried Rice

### DESSERT

Lychee and Almond  
Panna Cotta

Red Bean Butchi

### REFRESHMENTS

One (1) Round of Iced Tea  
or Soda

## MEDITERRANEAN

### BREAD

Focaccia and Ciabatta  
Aceto Di Balsamico, Olio Di  
Oliva E Parmigiano-Reggiano

### SOUP

Ribolitta of White  
Beans and Ham hock

### SALAD

Greek Salad  
Three Bean Salad

### ENTREE

Braised Porkloin with Red Wine  
Poached Pears and Peach  
Chicken Tagine  
Emince of Beef in  
Mushroom Sauce  
Roasted Pumpkin  
with Almonds  
Baked Fish with Olives  
and Citrus Segments  
Grilled Vegetable Peppernata  
Pasta Amatriciana  
Minted Lamb Uzi Pilaf

### DESSERT

Green Tea Mousse  
Tiramisu

### REFRESHMENTS

One (1) Round of Iced Tea  
or Soda

