

I'M HOTEL

ROYAL GRANDEUR

WEDDING PACKAGE 2023

RATE FOR 100 PERSONS

CONTINENTAL Php 350,000			CHINESE Php 370,000			PLATED CONTINENTAL & ASIAN Php 400,000			
Amalfi	Provence	Sicily	Xi	Wang	Ai	Diamond	Emerald	Opal	Sapphire
IN EXCESS OF 100 PERSONS Php 3,500 per person			IN EXCESS OF 100 PERSONS Php 3,700 per person			IN EXCESS OF 100 PERSONS Php 4,000 per person			



PACKAGE INCLUSIONS:

- Use of Function Room for four (4) hours
- Use of Antidote Bar and other hotel facilities for Pre-Nuptial Photoshoot
- Sumptuous array of delectable menus (Filipino, Continental of Chinese)
- Specially-designed three (3) layered Wedding Cake in fondant icing (only the base is edible)
- One (1) bottle of Champagne for the couple's toast
- Free-flowing coffee and tea
- Special floral centerpieces for guest's table
- Standard table and chair set-up
- Guestbook with I'M Hotel pen
- Menu cards set for and buffet menus
- Personalized place cards
- Professional lights and sounds
- Wireless internet access
- Digital lobby posting and function venue signage
- Complimentary parking passes for 10% of guaranteed guests
- Two (2) hours Romantic Enchantment treatment at I'M Onsen Spa with use of Couple's Treatment Suite with 3-course dinner at The Common Good Express
- Overnight stay in a One (1) Bedroom Executive Suite and Premier Suite Rooms with breakfast for two

ROOM INCLUSIONS:

- Buffet Breakfast for Two (2) Persons at The Common Good
- Complimentary access to I'M Onsen Spa Wellness Suites (steam, onsen, and sauna)
- Complimentary access to gym and infinity pool
- Complimentary welcome pastry
- Wireless internet access

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

@imhotelpH @imhotelofficial



I'M HOTEL

ROYAL GRANDEUR

WEDDING PACKAGE 2024

RATE FOR 100 PERSONS

CONTINENTAL Php 370,000			CHINESE Php 390,000			PLATED CONTINENTAL & ASIAN Php 420,000			
Amalfi	Provence	Sicily	Xi	Wang	Ai	Diamond	Emerald	Opal	Sapphire
IN EXCESS OF 100 PERSONS Php 3,300 per person			IN EXCESS OF 100 PERSONS Php 3,600 per person			IN EXCESS OF 100 PERSONS Php 3,900 per person			



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- Use of Antidote Bar and other hotel facilities for Pre-Nuptial Photoshoot
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- One (1) bottle of Champagne for the couple's toast
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- Guestbook with I'M Hotel pen
- Menu cards set for and buffet menus
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I'M HOTEL

ROYAL GRANDEUR

CONTINENTAL LUNCH AND DINNER

AMALFI

APPETIZER

Garlic Smoked Pork
Sausages En Balsamico

Crispy Pork Rinds with
Smoked Mackerel Mousse

SOUP

French Onion Soup

SALAD

Waldorf Salad with Spiced Walnuts

Grilled Vegetable and Olives Salad
with Feta and Pesto Vinaigrette

ENTREE

Baked Herb Fish Fillet in
Olives and Citrus Segments

Garlic and Chorizo Pilaf

Baked Penne Bolognese in
Mushroom Bechamel

Roasted Baby Potatoes
and Purple Yam

Succotash of Peas and Jicama

Braised Beef in Tomato
and Root Vegetables

CARVING

Roasted Porchetta with Putanesca
Sauce and Tomato Salsa

Lemon and Rosemary
Chicken Rustica

DESSERT

Crème Brulee Spoons

Quadruple Chocolate
Mousse with Biscotti

REFRESHMENTS

One (1) Round of Iced Tea
or Soda

PROVENCE

APPETIZER

Garlic Smoked Pork
Sausages En Balsamico

Cheese Croquettes

SOUP

Wild Mushroom Soup

SALAD

Lemon and Pepper
Chicken Caesar Salad

Ripe Papaya Cobb Salad

ENTREE

Pork Goulash with Fried Potatoes
and Pickled Vegetables

Beef Salisbury with
Peas and Gravy

Grilled Vegetable Melange

Bleu Cheese Fettucine
with Wild Mushrooms

Potato Au Gratin

Tomato Rice Pilaf

CARVING

Crispy Pork Belly Roulade
and Mustard Veloute

Pollo A la Diavolo with
Puttanesca Sauce

DESSERT

Red Velvet Petit Four

Profiteroles

REFRESHMENTS

One (1) Round of Iced Tea
or Soda

SICILY

APPETIZER

Garlic Smoked Pork
Sausages En Balsamico

SOUP

Minestrone Soup with
Croutons and Pesto

SALAD

Lemon and Pepper
Chicken Caesar Salad

Waldorf Salad with Spiced Walnuts

ENTREE

Beef Fillets in Peppercorn-
Merlot Sauce

Fish Fillets Basquiase Sauce

Cauliflower and Broccoli
Mornay with Toasted Almonds

Roasted Herbed Sweet Potato

Mushroom Rice Pilaf

CARVING

Crispy Pork Belly Roulade
and Mustard Veloute

Pollo A la Diavolo with
Puttanesca Sauce

DESSERT

Red Velvet Petit Four

Quadruple Chocolate
Mousse with Biscotti

REFRESHMENTS

One (1) Round of Iced Tea
or Soda



I'M HOTEL

ROYAL GRANDEUR

CHINESE LUNCH AND DINNER BUFFET

XI

4 SEASONS APPETIZER PLATTER

Steamed Beancurd Skin with Pork
Sausage in Sweet Sauce
Fried Asohos with Chili Sauce
Spiced Honey Baby Squid

SOUP

Spinach and Watercress Soup

ENTREE

High Grade Cubed Beef
Served with Peppercorn Sauce
Braised Pork Knuckle with
Wild Mushrooms and Broccoli
Empress Fried Fish with
Fruity Mango Sauce
Yang Chow Fried Rice
Wasabi Cream Crispy Prawns
and Toasted Almond Flakes
Wok Fried Udon Infused in
Aromatic Seafood Broth
Golden Beancurd
with Kailan Sauce
Roasted Chicken with
Lemongrass Sauce

DESSERT

Bread and Butter
Lychee Pudding
Red Bean Butchi

REFRESHMENTS

One (1) Round of Iced Tea
or Soda

WANG

4 SEASONS APPETIZER PLATTER

Steamed Kutchay Dumpling
Fried Asohos with Chilli Sauce
Spiced Honey Baby Squid
Fried Taro Puff and Minced
Seafood Dumpling

SOUP

Hot and Sour Soup

ENTREE

Roasted Chicken with
Lemongrass Sauce
Oriental Fried Rice in
Spicy Aromatic Sambal
Beef Broccoli with
Peppercorn Sauce
Salted Egg Prawns
Empress Fried Fish with
Sweet and Sour Sauce
Steamed Baguio Petsai with
Superior Pumpkin Sauce
Asado pork BBQ

DESSERT

Lychee and Almond
Panacotta
Red Bean Butchi

REFRESHMENTS

One (1) Round of Iced Tea
or Soda

AI

4 SEASONS APPETIZER PLATTER

Steamed Pork and Shrimp Siomai
Spiced Honey Baby Squid
Empress Seafood Egg Omelet
Crispy Fried Asohos
with Thai Chili Sauce

SOUP

Fish Maw Soup with Goji Berries

ENTREE

Slow Braised Pork Pata with
Wild Mushrooms and Broccoli
Supreme Ginger
Fried Chicken
Beef Broccoli With
Peppercorn Sauce
Deep Fried Shrimp in Salted
Egg Cream and Toasted
Almond Flakes
Empress Fried Fish with
Sweet and Sour Sauce
Egg Fuyong Vegetables
Wok Fried Egg
Sambal Fried Rice

DESSERT

Mango and Pearls Jelly
Custard Lava Buns

REFRESHMENTS

One (1) Round of Iced Tea
or Soda



I'M HOTEL

ROYAL GRANDEUR

CONTINENTAL PLATED SERVICE DINNER

DIAMOND

SOUP

Dome of Lobster Bisque

SALAD

Grilled Vegetable Salad with Fresh
Mint and Balsamic Vinaigrette

FISH OPTION

Grilled Butterflied Fresh Water
"Ulang" Prawns

MEAT OPTION

Porchetta

DESSERT

Flourless Chocolate Cake

EMERALD

SOUP

Spiced Pumpkin Soup

SALAD

Watermelon and Garlic
Shrimp Olive Salad

ENTREE

Fish Fillet Roulade on
Creamy Munierre Sauce

OR

Rosemary and Lemon
Chicken Confit

DESSERT

Crème Brulee

ROYAL GRANDEUR

ASIAN PLATED SERVICE DINNER

OPAL

SOUP

Warm Suimono Soup

SALAD

Deep Fried Panko Goat's
Cheese Salad

ENTREE

Grilled Butterflied Fresh Water
"Ulang" Prawns

OR

Pan fried Glazed Beef
with Potato Croquette

DESSERT

Matcha Crème Brulee

SAPPHIRE

SOUP

Tom Yum Cappuccino with Shiitake

SALAD

Camaron Rebosado Shrimps Drizzled
with Pineapple Barbecue Vinaigrette

ENTREE

Grilled Squid Stuffed
with Basil-chili Crab Meat

MEAT OPTION

Pan Fried Glazed Beef
with Potato Croquette

DESSERT

Black Rice Pudding with
Coconut Cream and Mango

