

A high-angle photograph of a bride and groom. The groom is in the foreground, seen from the back, wearing a dark navy blue tuxedo jacket over a white shirt and a dark bow tie. The bride is standing to his right, wearing a strapless, floor-length white wedding gown with intricate lace and beadwork. She has her dark hair styled in an updo with a pearl hairpiece and is looking down at the groom with a smile. They are standing on a white carpet decorated with large, light-colored floral patterns. The background is softly blurred, showing warm, golden light. The text 'FAIRMONT Weddings' is overlaid in the lower half of the image.

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

Fairmont
MAKATI



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

BETROOT 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



BLISSFUL MOMENTS

5-COURSE SET MENU

PAN SEARED SCALLOPS

with onion purée, squid ink petit pncchi & 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



BLISSFUL 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



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PACKAGES RATES

TREASURED CELEBRATIONS

PHP540,000+++ , good for one hundred (100) persons
PHP4,000+++ additional per person rate

CHERISHED CELEBRATIONS

PHP540,000+++ , good for one hundred (100) persons
PHP4,000+++ additional per person rate

EVERLASTING MOMENTS

PHP540,000+++ , good for one hundred (100) persons
PHP4,000+++ additional per person rate

JOYFUL MOMENTS

PHP595,000+++ , good for one hundred (100) persons
PHP4,550+++ additional per person rate

ENCHANTING MOMENTS

PHP655,000+++ , good for one hundred (100) persons
PHP5,150+++ additional per person rate

LAVISH MOMENTS

PHP705,000+++ , good for one hundred (100) persons
PHP5,650+++ additional per person rate

MAGICAL MOMENTS


PHP755,000+++ , good for one hundred (100) persons
PHP6,150+++ additional per person rate

Please note that the amenities included in this custom package are subject to availability upon confirmation and valid until **31 December 2025**.

Rates are subject to change without prior notice.

Fairmont
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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
or call at (63) 2 8555 6867.