RICHMONDE HOTEL
ORTIGAS

FESTIVE BANQUETS

Banquet Christmas Package

Minimum of 100 persons required

1

Holiday Allure

Php 175,500 nett

Additional guests: Php 1,700 nett per person

2

Christmas Reverie

Php 205,500 nett

Additional guests: Php 2,000 nett per person

3

Festive Fête

Php 225,500 nett

Additional guests: Php 2,000 nett per person

Package Inclusions

- Overnight Accommodation with breakfast for two
- Welcome Amenity
- Managed lunch or dinner buffet
- Basic Christmas centerpiece
- 1 round of iced tea
- Complimentary coffee and tea
- Basic sound system
- Projector and screen
- Complimentary parking passes for 10% of the total guests

Terms & Conditions

Prior reservation required subject to function room availability.
Packages are valid until December 31, 2026.

RICHMONDE HOTEL
ORTIGAS

Holiday Allure

PHP 175,500 nett

SET A

SALAD STATION

Salad Greens, Olives, Red and Green Bell Peppers Cherry Tomatoes, Cucumber, Red and Cocktail Onions, Corn Kernel, Peaches, Feta and Parmesan Cheese, Anchovies, Artichoke, Capers, Turnips, 2 Kinds of Dressing and 1 Kind of Vinaigrette

APPETIZER

Cheese Potato Croquettes

BREAD & BUTTER

Soft Roll, Focaccia, Sour Dough,
2 Kinds of Herb Butter, Balsamic Vinegar, Olive Oil

SOUP

Nova Scotia Seafood Chowder with Croutons

MAIN COURSE/ENTREES

Beef Spareribs BBQ Hoisin Sauce,
Creamy Dijon Chicken with Mushroom Sauce,
Mizo Glaze Salmon Teriyaki Fillet,
Chicken Fettuccine Alfredo,
Roasted Herb Root Vegetables,
Steamed Rice

DESSERTS

Lemon Blueberry Cake
White Chocolate Custard
Fresh Fruit Platter

RICHMONDE HOTEL
ORTIGAS

Holiday Allure

PHP 175,500 nett

SET B

SALAD STATION

Salad Greens, Olives, Red and Green Bell Peppers Cherry Tomatoes, Cucumber, Red and Cocktail Onions, Corn Kernel, Peaches, Feta and Parmesan Cheese, Anchovies, Artichoke, Capers, Turnips, 2 Kinds of Dressing and 1 Kind of Vinaigrette

APPETIZER

Fried Deviled Eggs

BREAD & BUTTER

Soft Roll, Focaccia, Sour Dough,
2 Kinds of Herb Butter, Balsamic Vinegar, Olive Oil

SOUP

Oriental Chicken and Corn Soup

MAIN COURSE/ENTREES

Steamed Fish Fillet with Honey Lime and Garlic,
Honey Chipotle Chicken,
Pork Spareribs with Black Beans Sauce,
Mushroom and Scallon Rice Noodles,
Stir Fry Garlic Bok Choy with Mushroom and Tofu,
Steamed Rice

DESSERTS

Coffee Walnut Cake
Crema Catalana
Fresh Fruit Platter

RICHMONDE HOTEL
ORTIGAS

Holiday Allure

PHP 175,500 nett

SET C

SALAD STATION

Salad Greens, Olives, Red and Green Bell Peppers Cherry Tomatoes, Cucumber, Red and Cocktail Onions, Corn Kernel, Peaches, Feta and Parmesan Cheese, Anchovies, Artichoke, Capers, Turnips, 2 Kinds of Dressing and 1 Kind of Vinaigrette

APPETIZER

Chicken Taco Salad with Lime and Cilantro Dressing

BREAD & BUTTER

Soft Roll, Focaccia, Sour Dough,
2 Kinds of Herb Butter, Balsamic Vinegar, Olive Oil

SOUP

Bacon and Potato Chowder with Croutons

MAIN COURSE/ENTREES

Brazilian Chicken with Honey Mustard Sauce,
Roast Beef with Bearnaise Sauce,
Seafood Thermidor, Mediterranean Pasta,
Sauteed Green Beans in Balsamic Reduction,
Steamed Rice

DESSERTS

Banana Butter Cream Cake
Matcha Tiramisu Shooters
Fresh Fruit Platter

RICHMONDE HOTEL
ORTIGAS

Christmas Reverie

PHP 205,500.00 nett

Set A

SALAD STATION

Salad Greens, Olives, Red and Green Bell Peppers Cherry Tomatoes, Cucumber, Red and Cocktail Onions, Corn Kernel, Peaches, Feta and Parmesan Cheese, Anchovies, Artichoke, Capers, Turnips, 3 Kinds of Dressing, 3 Kinds of Vinaigrette

APPETIZER

Sesame Shrimp Toast
Peach and Mango Salad

BREAD & BUTTER

Soft Roll, Focaccia, Sour Dough,
2 kinds of Herb Butter, Balsamic Vinegar, Olive Oil

SOUP

Spanish Potato Soup with Chorizo with Croutons

MAIN COURSE/ENTREES

Smoked Beef BBQ Spareribs,
Braised Pork Loin with Apple Brandy Sauce,
Baked Fish Fillet with Puttanesca Sauce,
Linguine Pasta Alle Vongole,
Breaded Cauliflower in Mornay Sauce,
Steamed Rice

DESSERTS

White Chocolate Custard
Strawberry Short Cake
Fresh Fruit Platter

RICHMONDE HOTEL
ORTIGAS

Christmas Reverie

PHP 205,500.00 nett

SET B

SALAD STATION

Salad Greens, Olives, Red and Green Bell Peppers Cherry Tomatoes, Cucumber, Red and Cocktail Onions, Corn Kernel, Peaches, Feta and Parmesan Cheese, Anchovies, Artichoke, Capers, Turnips, 3 Kinds of Dressing, 3 Kinds of Vinaigrette

APPETIZER

Chicken Terrine with Peach Relish
Potato Salad with Bacon Bits

BREAD & BUTTER

Soft Roll, Focaccia, Sour Dough,
2 kinds of Herb Butter, Balsamic Vinegar, Olive Oil

SOUP

Cucumber Gazpacho

MAIN COURSE/ENTREES

Grilled Chicken with Demi-Glace Sauce
Roast Beef with Roasted Garlic Sauce
Braised Pork with Mushroom Sauce
Seafood Au Gratin, Penne Arabiatta
Haricot Verts Almondine, Steamed Rice

DESSERTS

Lemon Blueberry Cake
White Chocolate Custard
Fresh Fruit Platter

RICHMONDE HOTEL
ORTIGAS

Festive Fête

PHP 225,500.00 nett

SET A

SALAD STATION

Salad Greens, Olives, Red and Green Bell Peppers Cherry Tomatoes, Cucumber, Red and Cocktail Onions, Corn Kernel, Peaches, Feta and Parmesan Cheese, Anchovies, Artichoke, Red Grapes, Capers, Jalapeño, 2 Kinds of Dressing and 3 Kinds of Vinaigrette

APPETIZER

Assorted Maki Roll

Mango Mandarin Sesame Shrimp Salad

BREAD & BUTTER

Soft Roll, Focaccia, Sour Dough,

2 kinds of Herb Butter, Balsamic Vinegar, Olive Oil

SOUP

New England Clam Chowder with Croutons

MAIN COURSE/ENTREES

Grilled Pork Loin with Chimichurri,

Roasted Beef Crock Pot, Seafood Pasta Catalan

Moroccan Chicken, Vegetable Au Gratin, Steamed Rice

CARVING

Salmon Wellington with Red Pepper Corn Sauce

DESSERTS

Banna Butter Cream Cake, Sans rival

White Chocolate Custard, Fresh Fruit Platter

RICHMONDE HOTEL
ORTIGAS

Festive Fête

PHP 225,500.00 nett

SET B

SALAD STATION

Salad Greens, Olives, Red and Green Bell Peppers Cherry Tomatoes, Cucumber, Red and Cocktail Onions, Corn Kernel, Peaches, Feta and Parmesan Cheese, Anchovies, Artichoke, Red Grapes, Capers, Jalapeño, 2 Kinds of Dressing and 3 Kinds of Vinaigrette

APPETIZER

Assorted Maki Roll

Mango Mandarin Sesame Shrimp Salad

BREAD & BUTTER

Soft Roll, Focaccia, Sour Dough,
2 kinds of Herb Butter, Balsamic Vinegar, Olive Oil

SOUP

Creamy Wild Mushroom Soup with Croutons

MAIN COURSE/ENTREES

Smoked Beef Ribs in Barbecue Rhum Sauce, Bacalao Ala Viscaina, Pollo Ala Brasa with Ranchero Sauce
Tagliatelle Vegan Mushroom Pasta,
Winter Buttered Vegetables, Steamed Rice

CARVING

Porchetta with Salsa Verde

DESSERTS

Samurai Crepe, Apple Strudel with Vanilla Cream Cheese
Black Forest, Fresh Fruit Platter