International Committee of the Red Cross

2025 Asia and the Pacific Regional Conference on International Humanitarian Law

New World Makati, Metro Manila
11-14 Aug 2025







Scope of Work

- Dinner Reception Technical Requirement
- Dinner Reception Event Management
- Cultural Tour at Intramuros
- Transportation Services
- Design and Production of Conference Tokens

Vehicle Management





We coordinated with MARINA liaisons to manage delegate transport, assigning designated vehicles. Our team handled dispatch and real-time communication with drivers to provide smooth, secure, and timely transfers.

Dinner Reception





RedRoot provided the venue and curated the menu for the welcome dinner reception. We were also in charge of the brief program, ensuring the evening flowed smoothly and created a welcoming atmosphere for the delegates.

Talent



RedRoot provided the venue and curated the menu for the welcome dinner reception. We were also in charge of the brief program, ensuring the evening flowed smoothly and created a welcoming atmosphere for the delegates.

Cultural Tour







RedRoot managed the entire planning and execution of the cultural tour. This included preparing the tour itinerary, coordinating tour guides, and arranging unique experiences such as kalesa rides.

We also provided a snacks buffet and souvenirs like fans and salakots, giving delegates both comfort and a memorable cultural touch during the tour.

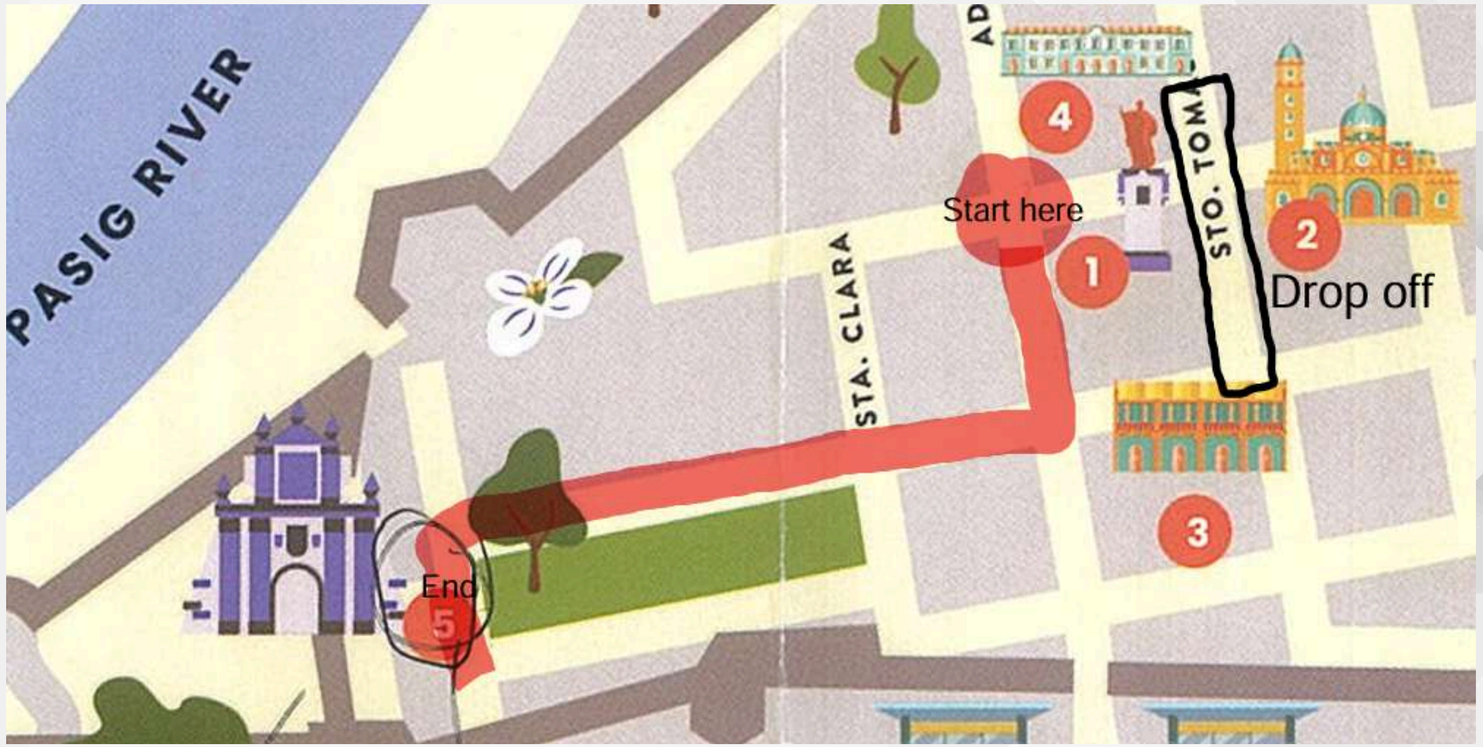
Cultural Tour







Cultural Tour

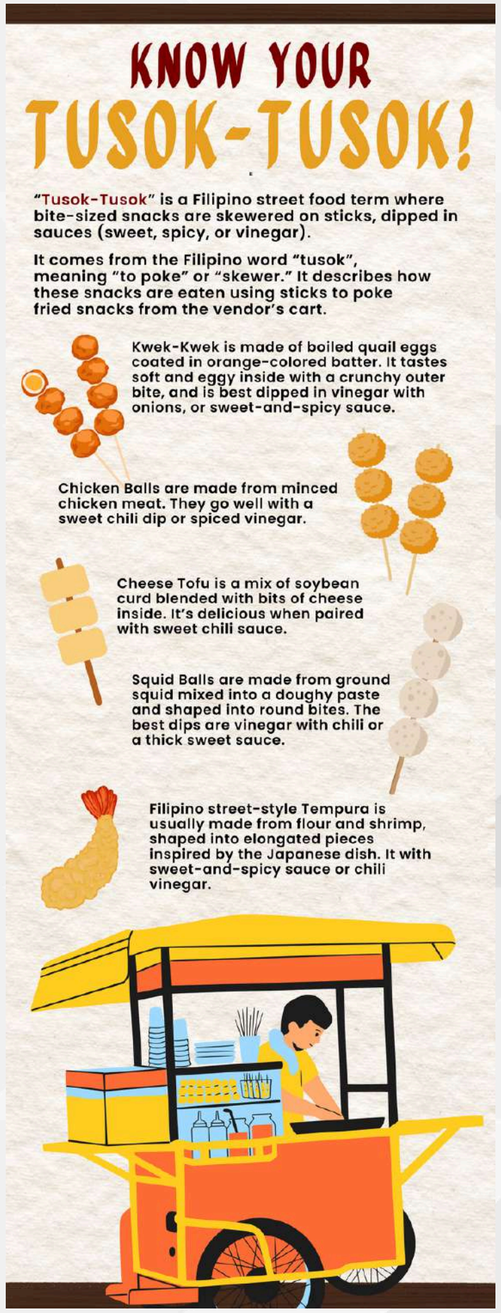


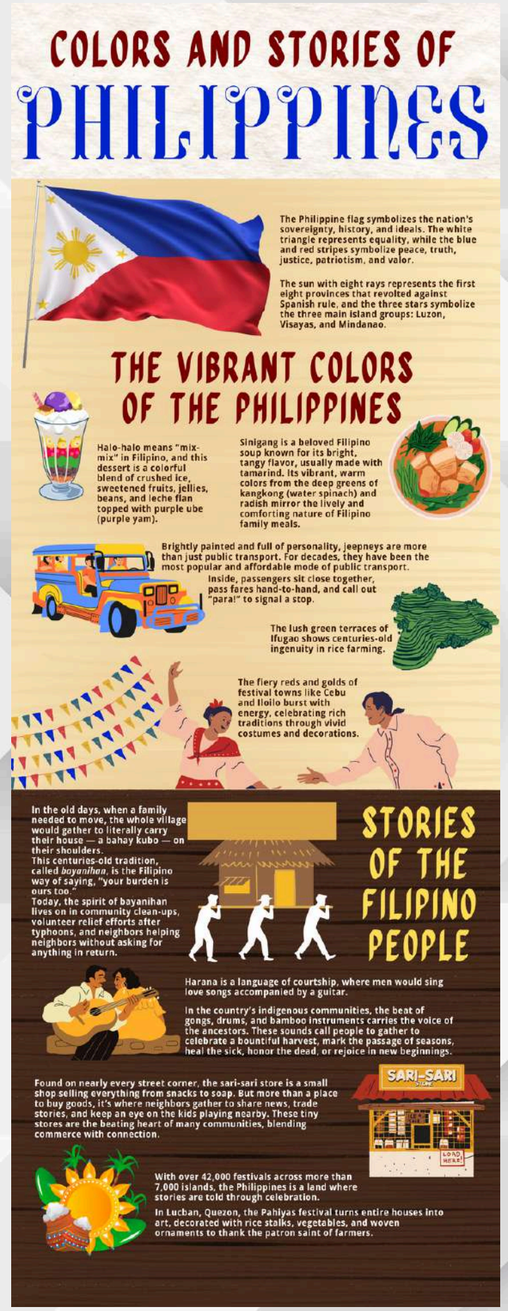
From Manila Cathedral, there will be a line of calesa waiting for passengers who wants to ride to Fort Santiago.

Standee

Standees were deployed showcasing fun facts about Philippine culture















We suggested an open garden-type rest area with a snack buffet to create a relaxed and refreshing space for delegates. The natural setting allowed participants to unwind after the activities.

Food spread

Snacks

- Peanut brittle
- Pastillas
- Bibingka
- Palitaw
- Maja
- Pitsi-pitsi
- Regular taho- shotglass type
- Sorbetes
- Mini chicken empanda
- Puto
- Sapin sapin
- Kunsinta
- Mini banana cue
- Mini turon

Beverages

- Avocado juice
- Buko pandan juice
- Melon juice
- Palamig





Food Spread



The food labels featured quick trivia about each dish

PALITAW

Palitaw is a sweet, chewy Filipino rice cake enjoyed all over the Philippines, especially in Tagalog regions, its name meaning "to float" or "surface,". Which is how you know it's cooked, when it rises to the top of boiling water.

Trivia: The name "palitaw" itself is derived from the Filipino word "litaw," meaning "to surface" or "to appear".

MABUHAY!

SAPIN SAPIN

Sapin-sapin is a colorful, layered Filipino rice cake made.

Sapin-sapin is believed to have originated from the northern Philippines, particularly in the Ilocos and Cagayan Valley regions, where rice and coconut are abundant, and has since become a staple kakanin across the country.

The name "sapin-sapin" comes from the Filipino word sapin, meaning "layer" or "to cover," repeated to emphasize its multiple layers.

MABUHAY!

PEANUT BRITTLE

Peanut brittle is a crunchy Filipino confection made from roasted peanuts coated in caramelized sugar.

Popular in regions like Baguio City, it became a well-loved pasalubong item, especially for travelers bringing home local treats.

Trivia: Pasalubong is a Filipino tradition of bringing home a gift or treat for family and friends after traveling. The term comes from the word salubong (to welcome).

MABUHAY!