



Edsa Shangri-La

MANILA

Virtual Gender Reveal Package

*All rates are inclusive of 12% VAT, 10% service charge
and the applicable local government tax.
Rates are valid until December 31, 2021,
and is subject to change without prior notice.*



Virtual Gender Reveal Package

Gourmet party trays good for 10 persons
(Selection of 3 salads, 3 main courses or pasta, 2 side accompaniments & 3 desserts)

Two-layered gender reveal cake in fondant icing (edible base layer)

Ten gender reveal cupcakes with personalized notecards
*Door-to-door delivery to virtual guests *within Metro Manila only*

One-hour virtual program hosting & coordination

- * Exclusive Zoom invite link with host admin
- * Three customized, age-appropriate games
 - * Two customized activities
- * Decorate-your-own gender reveal virtual banner
- * Post event access to Zoom link recording & photos

**For an ultimate online experience, a maximum of 15 screens is recommended*

First 10 guests
PHP 49,500 net

In excess of 10 guests
PHP 2,220 net / person

Optional Add-ons:

Personalize your own chocolate bars as giveaways for your loved ones.

Rate starts at PHP 350 net per bar (minimum order of 10 orders)

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GOURMET PARTY TRAY MENU SELECTIONS

SALADS (CHOOSE 3)

- Fresh mozzarella and cherry tomatoes with basil pesto
- Air dried beef, salami, and prosciutto ham with condiments
- Smoked salmon platter with lemon, capers and shallots
- Greek salad, cucumber, feta cheese, tomato and olives
- Potato salad with mustard and gherkins
- Whole grain pasta salad with cherry tomatoes and pesto
- Crisp romaine, vine ripe tomato, cucumber, onions and fresh mozzarella
- Mixed greens salad, smoked almonds, blue cheese, red wine vinaigrette
- Caesar salad with herbed croutons, bacon and parmesan cheese
- Tuna salad nicosia with balsamic vinegar and olive oil
- Grilled vegetables with pesto vinaigrette
- Pumpkin & apple salad, arugula, toasted walnuts, goat cheese, raspberry vinaigrette
- Chicken and green papaya salad, sweet chili dressing
- Watermelon salad, with cucumber, sliced onions, basil and mint leaves
- Shrimps, cucumber and mango Salad with miso dressing
- Cold shrimp and soba noodle salad with sesame dressing
- Chicken and green papaya with chili and lime
- Green mango with bagoong salad
- Kang kong and alugbati with steamed okra
- Lumpiang ubod

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MAIN COURSES (CHOOSE 3)

Braised beef with shallots in red wine glaze

Baked red snapper in tomato-saffron broth

Cabernet sauvignon braised short ribs

Traditional Hungarian goulash

Grilled chicken with wild mushroom cream sauce

Beef cheeks with mushrooms and braised cabbage

Baked eggplant parmigiana

Baked lasagna bolognese with mozzarella

Pan seared cod fish with potato dumplings

Pork baby back ribs with gochujang glaze and pommery gravy

Lamb stew with potato and chickpeas

Roasted lemon herb chicken with polenta

Leg of lamb with rosemary jus and roasted potatoes

Traditional shepherd's pie

Lamb shank with gremolada sauce and saffron pilaf rice

Baked penne pasta carbonara with cream and parmesan

Broiled salmon with braised fennel and citrus flavour

Bean stew and chickpeas with fresh coriander

Beef tenderloin with lyonnaise potatoes

Seafood casserole in a cream white wine sauce

Vegetable lasagna with pesto

Tenderloin steaks with kimchi butter and marble potatoes

Black pepper beef with kailan

Barbecue pork ribs Asian style with steamed and mantao buns

Pad Thai noodles with chicken and prawns

Dubu-jorim spicy braised tofu

Beef salpicao

Lengua con setas

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ACCOMPANIMENTS (CHOOSE 2)

- Mashed potato
- Sour cream mashed potatoes with
bacon crumbs
- Potato gratin
- Lyonnaise potato
- Steamed jasmine rice
- Garlic fried rice
- Pandan rice
- Saffron rice pilaf
- Kimchi fried rice

DESSERTS (CHOOSE 3)

- Chocolate éclairs
- Chocolate mousse
- Chocolate brownies
- Millefeuille strawberry
- Mango cheesecake
- Green tea mousse sponge cake
- Pistachio panna cotta
- Blueberry cheesecake
- Seasonal cut fruits
- Lemon meringue Tart
- Pecan nut tart
- Fruit tartlets
- Brazo de mercedes
- Sticky rice with mango
- Pandan crepe with coconut
- Mango tapioca
- Maja blanca
- Leche flan
- Palitao
- Camote cue
- Tres leche cake

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