



Makati Shangri-La

MANILA

Signature Meetings at Makati Shangri-La

Our Enhanced Corporate Meeting Package offers greater value and allows you, the Meeting Planner to realize savings and benefits to planning your corporate event. Select one of several lunch meeting options to enhance your meeting experience!

Package Inclusions:

- Use of the Meeting Venue:

Whole Day 8:00 AM to 5:00 PM

Half Day 8:00 AM to 1:00 PM or 12:00 NN to 5:00 PM

- Free flowing Freshly Brewed Coffee and Tea Service for the duration of the meeting
- Mid-Morning and / or Afternoon Tea Breaks of Sweet and Savory Snacks
- Featured Cold and Hot Beverage Selections during snacks including Soft drinks, Assorted Chilled Juices, Cappuccino and Café Latte.
- Lunch in your preferred venue
- One (1) round of non-alcoholic beverage with choice of Iced Tea, Chilled Juices or Soft drinks during lunch
- Writing Materials and Mints for all Participants
- Use of the Organizer's Kit during the duration of the meeting
- Complimentary Car passes for 20% of all Participants.

Additional Flat Rate Passes can be arranged at a discounted rate of PhP 150.00 Nett

- 10% Discount on Selected Business Center Services
- One (1) Rostrum with Wired Microphone
- One (1) Flipchart with Markers
- One (1) Motorized or Portable Projector Screen

Unique Services and Features:

- Wide selection of assorted premium table linens and seat covers
- Professional Audio Visual Technician to assist during Set up and on call during Event Proper
- Floral Table Centerpieces for round tables
- Individual Digital Signage's outside of the function room
- Wireless Internet Access for all participants



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Customize Your Meeting Package *with the following lunch options*

Lunch Selections	Number of Persons	Whole Day Rates per Person	Half Day Rates per Person
Set Lunch*	Minimum of 15 persons or more	PhP 2,900 +++ / PhP 3,561.20 net	PhP 2,440 +++ / PhP2,996.32 net
Makati Shangri-La's "World In A Box"*	Minimum of 15 persons or more	PhP 3,000 +++ / PhP3,684.00 net	PhP 2,570 +++ / PhP3,155.96 net
Buffet Lunch*	Minimum of 35 persons or more	PhP 3,200 +++ / PhP 3,929.60 net	PhP 2,740 +++ / PhP 3,364.72 net
Lunch at Sage (Monday to Friday only)	Minimum of 20 to maximum of 30 persons	PhP 3,240 +++ / PhP 3,978.72 net	PhP 2,770 +++ / PhP 3,401.56 net
Buffet at Circles Event Café	Minimum of 20 to maximum of 50 persons	PhP 3,300 +++ / PhP 4,052.40 net	PhP 2,800 +++ / PhP3,438.40 net
Lunch at Shang Palace	Minimum of 20 to maximum of 30 persons	PhP 3,500 +++ / PhP4,298.00 net	PhP 3,110 +++ / PhP3,819.08 net

*** Lunch will be served in the same meeting venue. Should you require a separate lunch venue, preferred room rental rates will apply.**

TEA BREAK SELECTIONS

Choose 2 Pastries, 2 Sandwich and 1 Hot Savory for each Break

Pastries

- Chocolate Chip Muffins
- Blueberry Muffins
- Cinnamon Rolls
- Almond Croissant
- Cheese Croissant
- Za`atar Croissant
- Pineapple Danish
- Strawberry Danish
- Apple Danish
- Home made Carrot Cake
- Chocolate Marble Tea Cake
- English Fruit Cake
- Fondant Glaze Banana Bread
- Berliner with Custard Cream
- Chocolate Doughnut
- Cinnamon Sugar Doughnut
- Apple Raspberry Crumble
- Assorted Homemade Cookies
- Seasonal Slice Fruits



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Sandwiches

Grilled Vegetable in Pesto Panini (V)
Grilled Chicken in Focaccia Bread
Egg and Watercress on Brown Toast
Smoked Salmon and Dill Cream Cheese on Dark Rye
Chicken Avocado Wrap in Tortilla Bread
Smoked Turkey and Beetroot Chutney on Multigrain Bread
Crab and Tomato Tramezzini
Smoked Salmon and Cucumber Roll
Ham and Cheese Croissant
*Focaccia with Salami and Roasted Peppers
Tuna and Egg on White Toast
Corn Beef on Soft Roll with Onion Rings
Malungay Pandesal with Chicken Adobo
Open Rye Sandwich with Brie Cheese and Cranberry Jelly
Roast Beef on Brown Baguette with Mustard and Cornichons
Mozzarella and Tomato Croissant
Egg Roll Omelet Sandwich

Hot Savories

*Bacon and Cheese Quiche
*Sisig Empanada
Mini Wagyu Beef Pie
Homemade Vegetable Spring Rolls Sweet Chili Sauce (V)
Chicken Samosa with Yoghurt and Mint Sauce
*Barbecue Pork Bun
Vegetable Samosa (V) Mint Chutney Sauce
Creamy Mushroom Vol Au Vent (V)
Mini Margheritta Pizza (V)
Spinach and Mushroom Quiche (V)
Chicken Curry Puff
Steam Prawn Dumpling
Herb Sausage Roll with Tomato Sauce
Spicy Mexican Beef Wrap with Refried Beans
Thai Fish Cakes with Sweet Chili Dip
Chicken Shawarma with Garlic Mayo Dip
Seafood Vol Au Vent
Shrimp Kataifi

**Contains Pork*



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MAKATI SHANGRI-LA'S "WORLD IN A BOX" SELECTIONS

<p><u>Filipino Menu I</u> *Iloilo Batchoy Soup Braised Beef Oxtail Kare Kare Sauce Adobong Talong na may Alamang Sautéed Baguio Vegetables Steamed Pandan Rice Ginataang Saba at Sago (Banana Plantain and Tapioca Cooked in coconut milk)</p>	<p><u>Indian Menu</u> Shorbat Addas (Lentil Soup) Chicken Tikka Masala Rice Pulao Vegetable Korma Naan Bread Sliced Fresh Fruits</p>
<p><u>Filipino Menu II</u> Chicken Noodle Soup Lapu Lapu Fillet Cooked in Vinegar Infused with Ginger and Garlic Snake Beans and Pumpkin Cooked in Coconut Milk White Radish and Tomato Salad Adobo Fried Rice Bibingka Malagkit with Lanka</p>	<p><u>Thai Menu</u> Tom Yum Kung Spicy Thai Beef Salad Chicken Thigh Cooked in Green Thai Curry Sauce with Pea and Fried Eggplant Vegetable Pad Thai with Peanuts Steam Jasmine Rice Sticky Rice Pudding with Sweet Pumpkin</p>
<p><u>Filipino Menu III</u> Sinigang Tyan ng Bangus (Milk Fish Belly Infused with Tamarind) Lato Salad with Tomato and Oninos *Fried Crispy Pork Belly with Spicy Sauce Stir Fried Seasonal Vegetables with Oyster Sauce Tinapa Fried Rice Ube Maja Blanca</p>	<p><u>Western Menu</u> Golden Prawn and Vegetable Soup Infused with Saffron Stuffed Chicken Breast with Spinach and Ricotta, Basil Tomato Sauce Roasted King Fish with Orange and Cinnamon Butter Braised Seasonal Vegetable with Conpoy Saffron Rice Mango Passion Crème Brulée</p>
<p><u>Halal Menu</u> Laksa Chicken Soup Coconut and Chili Kerabu Salad Ayam Masak Merah Tofu Soon Goreng Nasi Lemak Onde Onde (Rice Flour with Plum Sugar)</p>	<p><u>Vegetarian Menu</u> Pumpkin Cappuccino Tomato Mozzarella, Avocado Salsa, Basil and Truffle Dressing Ricotta Cheese Ravioli with Truffle Emulsion Mushroom Risotto Grilled Green Asparagus Homemade Vegetable Spring Rolls Sweet Chili Sauce White and Dark Chocolate Mousse Tian with Marinated Fruits</p>

**Contains Pork*



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SET LUNCH SELECTIONS

Choose 1 Starter / Appetizer / Soup

1 Main

1 Dessert

STARTERS & APPETIZERS

Summery Leaf Salads with Raspberry Balsamic Vinaigrette and Grilled Chicken Breast

Seared Citrus Cured Mackerel, Sweet and Sour Beetroot, White Radish,
Cucumber & Green Tea Powder

Baked Boneless Chicken with Caramelized Pear and Sautéed Celeriac, Bisque Emulsion

Smoked Salmon with Pressed Cucumber, Baby Summer Herbs
Kafir Lime Crème Fraiche

Smoked Duck Magret Salad with Figs and Pine Kernels Orange Dressing

SOUP

Tomato Basil Soup Parmigiano-Reggiano

Tortilla Soup Crispy Corn Tortilla Strips and Queso Fresco

Cream of Mild Ginger Potato Soup with Coriander Prawn Dumpling

*Country Style Tomato Soup with Garlic Bruschetta

Clear Soup of Beef with Oxtail and Shitake Mushroom, Panaderas Potato



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MAIN COURSE

*Braised Pork Belly with Pickled Red Cabbage, Creamy Mash and Parsnip Crisps, Sweet Basil Sauce

*Pan Fried Red Snapper with Chorizo, Carrot Puree, Haricot Verts Smoked Paprika Sauce

Grilled Fillet of Salmon Roasted Celeriac & Leek Hash, Fennel & Anise Purée, Capers, Parsley & Preserved Lemon Garlic Sauce

Pan-fried Corn-fed Chicken Breast with Lemon Thyme, Wilted Summer Greens, Potato & Parmesan Gnocchi, Sautéed Asparagus & Baby Tomatoes, Rocket & Olive Oil Purée

Grilled Chicken Thigh with Lemon Tagliatelle Braised Chicory and Orange Butter Sauce

Dessert

Dulce de Leche Cajeta Sauce

Chocolate Mousse Trilogy Chantilly Cream, Raspberry Coulis

Baked Lemon Polenta Cake, Crème Fraiche, Raspberry Sorbet, Toasted Pumpkin Seeds, Lemonade Syrup

Chocolate Hazelnut Mousse Dome Raspberry Coulis

Raspberry Crème Brule with Coconut Biscotti and Passion Fruit

**Contains Pork*



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BUFFET LUNCH SELECTIONS

Buffet Menu A

Salad Station and Appetizers

Slices of Gourmet Tomatoes and Buffalo Mozzarella with Basil Pesto and Crushed Peppers
Marinated Calamari with Herbs and Extra Virgin Olive Oil
Chilled Prawn Tails with a Sweet Basil, Lemon and Anchovy Mayonnaise
Chicken Tikka with Spicy Cucumber Salad
Mix Salad Served with French, Italian and Thousand Island Dressings and Condiments
(Kalamata Olive, Chopped Hard Boiled Egg, Cheese Shavings, Bread Croutons and Anchovies)

Soup

Green Asparagus Veloute

Main

Beef Tenderloin with Mushroom Crust Bordelaise Sauce
Breaded Chicken Breast with Red Onion Confit on Sweet Corn Galettes
Pan Fried Salmon with Shallot Butter Sauce
Shrimp Fricassee with Confit Tomato Lobster Sauce
Marinated Duck Breast with Braised Red Cabbage and Lorette Potatoes
Wok Fried Baguio Vegetables
Saffron Rice

Dessert

Chocolate Eclair
Freshly Baked Palmier
German-style Cheesecake on Brioche
Mango Passion Crème Brulée
Native Assorted Dessert
Selection of Finest Macaroons

**Contains Pork*



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Buffet Menu B

Salad Station and Appetizers

Baked Potato Wedges and Grilled Capsicum, Roasted Shallots in Paprika Marinade
Prawn Ceviche with Fresh Tomatoes and Herbs
Marinated Mussels with Spicy Kimchi Salad
Thai Beef Salad with Bean Sprout, Peanut and Soya Dressing
Mix Salad Served with French, Italian, Thousand Island Dressings and Condiments
(Kalamata Olive, Chopped Hard Boiled Egg, Cheese Shavings, Scallions, Bread Croutons)

Soup

Golden Prawn and Vegetable Soup Infused with Saffron

Main

Shrimps Fricassee with Comfit Tomato and Lobster Sauce
Marinated Lamb Brochette with Tarragon Sauce
Pork Steak Cooked in Lime and Soya with Grilled Onion Rings
Oven Baked Duck Breast with Braised Red Cabbage and Lorette Potatoes
Roasted King Fish with Orange and Cinnamon Butter
Braised Seasonal Vegetable with Conpoy
*Fried Rice Yang Chow Style

Dessert

Vanilla Panna Cotta
Black Forest
Berries Crumble
Dark and White Chocolate Mousse
Mille Feuille
Mango Pudding

**Contains Pork*



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Buffet Menu C

Salad Station and Appetizers

Cold Roasted Medley of Mushroom with Lemon Vinaigrette
Smoked Lamb Salad with Apple, Fennel and Pomegranate Dressing
Smoked Salmon Served with Shaved Fennel and Orange Salad
Crispy Chicken Salad with Lime Chili Dressing
Mix Salad Served with French, Italian and Thousand Island Dressings and Condiments
(Kalamata Olive, Chopped Hard Boiled Egg, Cheese Shavings, Scallions, Bread Croutons)

Soup

Wild Mushroom Soup with Truffle Cappuccino

Main

Braised Lamb Navarin with Pearl Onions and Vegetables
Steamed Red Snapper Fillet on Medley Mushroom Ragout and Hollandaise Glazed
Stuffed Chicken Breast with Spinach and Ricotta, Basil Tomato Sauce
Mix Seafood Cooked in Green Thai Curry Sauce Infused with Sweet Basil Leaves
Braised Beef Provençal with Green Olives
Wok Fried Baguio Vegetables
Steamed Jasmine Rice

Dessert

Tiramisu
Crème Caramel
Cheese Cake
Panna Cotta
Berries Crumble
Baked Cheese Pudding

**Contains Pork*



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SAGE BESPOKE GRILL Executive Lunch Selection

STARTERS

(Please choose one)

NORWEGIAN SALMON CEVICHE Coriander • Charred Corn • Leche De Tigre

***ICEBERG LETTUCE SALAD** Bacon • Blue Cheese • Ranch Dressing

CEPS & WILD MUSHROOM SOUP Parmesan Foam

MAINS

(Please choose one)

CHARGRILLED JOHN DEE PREMIUM THICK SKIRT Carrot • Zucchini • Chimichurri

GRILLED CHICKEN BREAST Roasted Pumpkin • Polenta • Sage Chicken Jus

LAPU LAPU A LA PLANCHA Cauliflower • Spinach • White Balsamic Glaze

DESSERTS

(Please choose one)

CHEESECAKE SUNDAE • Red Berries

SEASONAL FRUIT PLATTER

**Contains Pork*



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LUNCH AT SHANG PALACE

Set Menu I

*Steamed Dim Sum Platter
(Pork Dumplings with Fish Roe, Crystal Skin Shrimp Dumplings, Spinach Dumplings Stuffed with Shrimps)

West Lake Minced Beef Soup

*Sweet and Sour Pork with Pineapple
Deep Fried Garoupa Fillet with Corn Sauce
Wok-fried Diced Beef with Black Pepper Sauce
Braised Bean Curd with Black Mushroom
*Yang Chow Fried Rice

Mixed Fruits

Chinese Tea

Set Menu II

*Steamed Dim Sum Platter
(Pork Dumplings with Fish Roe, Crystal Skin Shrimp Dumplings, Spinach Dumplings Stuffed with Shrimps)

Sweet Corn Soup with Shredded Chicken
Steamed Garoupa Fillet with Minced Garlic
Deep Fried Pork Ribs with Spicy Salt
Wok Fried Beef with Oyster Sauce
Assorted Mixed Vegetables, "Lo Hon" Style with Bamboo Pith
Braised E Fu Noodles with Mixed Mushrooms

Chilled Mango Puree with Sago and Diced Mango

Chinese Tea

**Contains Pork*



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Set Menu III

*BBQ Meat Combinations

Hot and Sour Soup with Diced Seafood

Pan Fried Beef Fillet, Chinese Style

Deep Fried Garoupa Fillet with Sweet and Sour Sauce

Wok Fried Diced Chicken with Dried Chili

Braised Bean Curd with Black Fungus, Mushroom and Gingko

Fried Rice with Diced Chicken and Salted Fish

Chilled Almond Jelly with Lychee

Chinese Tea

Set Menu IV

*Barbecued Meat Combination

Sweet Corn Soup with Shredded Chicken

Deep Fried Fish Fillet with Mango and Chili Salsa

Braised Seafood and Bean Curd with X.O. Sauce

Chicken with Chinese Wine, Vinegar and Black Soya Sauce

Stir Fried Seasonal Greens with Garlic

Fried Rice with Preserved Chinese Sausage and Dried Shrimp

Chilled Almond Jelly with Mango Sago

Chinese Tea

Set Menu V

*Chinese Cold Cuts

(Marinated Sliced Pork with Vinegar and Chili, Sliced Beef Kenchi, Jelly fish with Sour Spicy Sauce, Century Egg, Pickled Vegetables)

Braised Bean Curd Soup with Seafood

Wok Fried Garoupa Fillet and Broccoli with X.O. Sauce

Deep Fried Boneless Chicken with Almond Flakes in Lemon Sauce

Wok Fried Diced Beef with Onion and Black Pepper Sauce

Braised Spinach with Salted and Century Egg

Fried Rice with Diced Vegetables in Soya Sauce

Two Kinds of Sweet Dim Sum Pastries

Chinese Tea

**Contains Pork*



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Set Menu VI

*BBQ Meat Combination
Sweet Corn Soup with Asparagus and Shimeji Mushrooms
Pan Fried Diced Beef with Black Pepper
Steamed Garoupa Fillet with Light Soya Sauce
*Stir Fried Prawn Balls and Broccoli with XO Sauce
Deep Fried Crispy Chicken
Yang Chow Fried Rice

Two Kinds of Sweet Dim Sum Pastries

Chinese Tea

Vegetarian Set Menu I

Vegetarian Hot Appetizer
(Deep Fried Vegetarian Spring Roll, Eggplant with Salt and Pepper, Steamed Vegetarian Dumpling,
"Chiu Chow Style")
Vegetarian Hot and Sour Soup
Braised Bean Curd with Black Mushroom
Assorted Mixed Vegetables, "Lo Hon" Style with Bamboo Pith
Stir Fried Eggplant, Celery, Gingko with Fungus
Stir Fried Assorted Garden Greens
Braised Crispy Noodles with Shredded Vegetables

Fresh Fruit Platter

Chinese Tea

Vegetarian Set Menu II

Vegetarian Hot Appetizer
(Deep Fried Vegetarian Spring Roll, Deep Fried Pumpkin with Salt and Pepper, Steamed Vegetarian
Dumpling, "Chiu Chow Style")
Sweet Corn Soup with Diced Asparagus and Shimeji Mushroom
Stir Fried French Bean with Preserved Olives
Braised Bean Curd with Black Fungus, Mushroom and gingko
Steamed Soft Bean Curd with Light Soya Sauce
Stir Fried Broccoli with Bamboo Pith
Vegetarian Fried Rice Wrapped in Lotus Leaves

Chilled Mango Puree with Sago and Diced Mango

Chinese Tea

**Contains Pork*