

Oriental Dream

Complete your perfect moment through the following exclusives

Two Nights Stay in a Deluxe Suite with Breakfast for (2) Persons for the Bride

Two Nights Stay in a Deluxe Suite with Breakfast for (2) Persons for the Groom

Exclusive Access to the Horizon Lounge including Afternoon Cocktails for two persons

Four Hours use of Bridal Car with Fresh Floral Arrangement

Use of the Iconic Grand Staircase and Lobby as Venue for the Couple's Photo Shoot

One Hundred Fifty Servings of *Rosie*, Makati Shangri-La's Signature Welcome Drink

Three Hours Photo Buddy Experience with Unlimited Instant Prints

Three Hour performance of a Live String Quartet

Sumptuous Range of Menus Specially Prepared by our Culinary Team

One Hundred Fifty Servings of Makati Shangri-La's Signature Iced Tea

A Specially-designed Five Layered Display Cake in Fondant Icing

A bottle of Champagne for the Couple's Toast

Waived Corkage Fee for One bottle of (750mL – 1L) Wine for every (10) guaranteed guests

Fresh Floral Arrangement for the Couple's Table

Fresh Floral Arrangement for One Long Presidential Table

Fresh Floral Centerpieces for (15) Tables

Fresh Floral Arrangement for the Cake Table

Two pieces of Set Menu Cards per Table

Place Cards for the Presidential Table

Personalized Guestbook



Breakfast in Bed for Two Persons served at the Couple's Suite
Guaranteed 4:00 PM Check Out at the Couple's Suite

Relive your Special Moment through a
Gift Certificate for a Two-night Stay in a Deluxe Suite Inclusive of Daily Breakfast for Two Persons
Valid for Six Months from the Wedding Day

Special Room Rates for Guests attending the event
Dedicated Butler for the Couple during the event
Wide Selection of Coloured Linens to Match the Theme of the Party
Basic Public Address System
Built-in Motorized Screens in the Venue
Electronic Function Room and Ballroom Signage
Reward Points for Eligible Golden Circle Members

#MakatiShangExperience



Makati Shangri-La

MANILA

Oriental Dream

Lauriat Menus	For first 15 tables	In excess of 15 tables
Spring Harvest	Php 648,320	Php 26,888 per table
Good Summer	Php 753,320	Php 33,888 per table
Autumn Leaves	Php 813,320	Php 37,888 per table
Warm Winter	Php 873,320	Php 41,888 per table
Peony	Php 903,320	Php 43,888 per table

Amenities in excess of 15 tables

Use of Bridal Car after (4) hours	Php 5,000 per hour
Rosie, Makati Shangri-La's Signature Drink	Php 185 per serving
Extension of Photo Buddy	Php 2,500 per hour
Extension of String Quartet	Php 5,300 per hour
Makati Shangri-La's Signature Iced Tea	Php 185 per serving
Corkage Fees for 750mL Wine	Php 850 per bottle
Corkage Fees for 750mL Hard Liquor or Champagne	Php 2,000 per bottle
Long Floral Arrangement for Presidential Table	Php 5,000 per piece
Floral Centerpieces for Guests Table	Php 2,500 per piece

Prices are subject to Service Charge and applicable government taxes

All prices are subject to change without prior notice



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MANILA

PASS AROUND CANAPÉS

Entice your guests' palate with our carefully crafted canapés

Cold Selection	Rate per Dozen
Smoked Beetroot, Cherry Tomato, Watermelon Skewer	Php 1,170
Goat Cheese Crostini and Peach Jam	Php 1,250
Smoked Salmon, Corn Blini and Crème Fraiche	Php 1,460
Crabmeat Salad and Avocado in Tartlet	Php 1,515
Mini Yorkshire, Pastrami and Horseradish Cream	Php 1,515
Chicken Liver Parfait and Brioche Toast	Php 1,570
Melon, Duck Prosciutto, Figs and Vietnamese Rice	Php 1,730
*Scallop, Chorizo Roll, Parma Ham	Php 1,890
Terrine of Foie Gras, Wholemeal Thin Crouton and Pear Puree	Php 1,890

Hot Selection	Rate per Dozen
Deep-fried Cheese and Green Chili Croquette	Php 1,190
*Beef Wrapped in Speck	Php 1,570
Crab Mornay in Tartlet	Php 1,570
Herbed Crusted Seared Lamb Loin and Garlic Aioli	Php 1,570
*Barbecue Pork Pie	Php 1,620
Chicken and Foie Gras Popcorn with Thai Chili Sauce	Php 1,730
Cumin Kibbeh with Yoghurt	Php 1,730
Seared Foie Gras on Mango and Orange Marmalade	Php 1,790
Sweet Scallop in Taro Nest	Php 1,840
Masala Cereal Tiger Prawn	Php 2,000

*Contains Pork

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LAURIAT MENU

SPRING HARVEST

*Suckling Pig Combination

Dried Scallop with Asparagus, Cod Fish and Straw Mushroom Soup

Braised Chicken with Basil, "Taiwan Style"

Braised Black Mushroom with Dried Scallops and Lettuce

Steamed Lapu-Lapu

Roast Duck

Fried Rice with Minced Beef and Shrimp Paste

Two Kinds of Sweet Dim Sum Pastries

Hot Sweetened Walnut Cream with Gluten Dumplings

Hot Chinese Tea

GOOD SUMMER

*Suckling Pig Combination

Cod Fish, Fresh Mushroom in Egg White Soup

Sautéed Prawn Balls and Asparagus in X.O. Sauce

Braised Bai Ling Zhi Mushroom with Sea Cucumber and Lettuce

*Steamed Lapu-Lapu, "Old Style"

Roast Duck

Braised E-Fu Noodles with Three Kinds of Mushrooms

Two Kinds of Sweet Dim Sum Pastries

Chilled Sago with Diced Mango

Hot Chinese Tea

*Contains Pork

AUTUMN LEAVES

Chilled Drunken Chicken with Jelly Fish
Braised Fresh Scallop and Crab Meat in Egg White Soup
Sautéed Fresh Scallops with Asparagus in Black Pepper
Braised Sliced Abalone with Sea Cucumber and Black Mushroom in Lettuce
Steamed Lapu-Lapu
Roast Duck
Braised E-Fu Noodles with Sea Food
Two Kinds of Sweet Dim Sum Pastries
Hot Sweetened Taro Cream with Sago
Hot Chinese Tea

WARM WINTER

Chilled Prawn Salad
Braised Fresh Scallop with Crab Meat and Crab Roe Soup
Braised Sliced Abalone with Sea Cucumber and Black Mushroom in Lettuce
Braised Beef in Black Pepper Sauce
Deep Fried Cod Fillet in Barbecue Sauce
Roast Nam Yee Chicken
Fried Rice with Diced Chicken and Salted Fish
Two Kinds of Sweet Dim Sum Pastries
Chilled Almond Jelly
Hot Chinese Tea



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MANILA

PEONY

*Half Roast Suckling Pig with Jelly Fish
Braised Hot and Sour with Dried Seafood Soup
Deep Fried Prawn Balls with Orange Sauce
Braised Bai Ling Zhi Mushroom with Sea Cucumber and Black Mushroom in Lettuce
Sautéed Beef with Asparagus in X.O. Sauce
Steamed Cod with Minced Garlic
Fried Rice with Diced Chicken and Salted Fish
Two Kinds of Sweet Dim Sum Pastries
Fresh Fruit Platter
Hot Chinese Tea

*Contains Pork

ACTION STATIONS

Enhance your event experience by choosing from our wide selection of Action Stations
Prepared exclusively by our world-class chefs

APPETIZERS

Price

***Cold Cuts Platter and Condiments**

Salami, Milano, Serrano, Prosciutto and Melon Slices

Php 6,000 / platter

***Antipasto Station**

Parma Ham, Peppered Salami, Smoked Duck, Brie, Savarin, Grilled Artichokes, Capsicum, Eggplant, Marinated Olives, Zucchini, Sun dried Tomato, Roast Garlic, and Assorted Bread, Lavosh and Grissini
Minimum of 20 guests

Php 1,430 / person

Caviar Station

Connoisseurs' Choice of Fine Caviar with Blinis and Condiments
Minimum of 20 guests

Php 18,600 / person

Cheese Board and Breads

Traditional Stilton with Port, Tête de Moine Wheel, Brie de Meaux, Parmesan Wheel, Whole Goat Cheese in Baked Brioche, Dried Apricot, Walnuts, Fig, Dates, Star Anise infused Quince and Fig Jams, Mini French Baguette, Walnut and Raisin Bread, Lavosh, Grissini and German Rye Bread
Minimum of 50 guests

Php 1,000 / person

Mexican Quesadilla Station

with Smoked Chicken, Beef, Tortilla, Cumin Refried Beans, Tomato Salsa, Cheddar Cheese, Sour Cream, Guacamole and Coriander
Minimum order of 3 dozens

Php 570 / dozen

Seafood Station

A selection of Oysters, Prawns, Mussels, Crabs and Lobsters
Minimum of 30 guests

Php 5,620 / person

Sushi and Sashimi Station

Sushi Selection of Nigiri, Temaki, Futomaki, Tuna, Snapper, Salmon, Tako served with Wasabi, Soya and Pickled Ginger
Minimum of 10 dozens

Php 1,190 / dozen

*Contains Pork

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MANILA

CARVING

*Roasted Honey Glazed Pork Ham <i>with Pineapple Relish and Port Wine Sauce</i> <i>7 kg good for 50 persons</i>	Php 1,510 / kg
*Roast Leg of Pork <i>served with Pineapple Relish, Natural Jus, Stir-fried Herbed Vegetables and Sweet Potato</i> <i>5 kg good for 30 persons</i>	Php 1,670 / kg
*Roasted Lechon <i>with Chicken Liver Sauce and Pickled Native Vegetables</i> <i>8 kg good for 30 persons</i>	Php 2,860 / kg
Roasted Turkey <i>with Chestnut Stuffing, Honey Glazed Pumpkin, Potato Wedges, Cranberry Sauce and Giblet Sauce</i> <i>6 kg good for 20 persons</i>	Php 2,100 / kg
Peking Duck <i>Roast Peking Duck with Pancakes, Cucumber, Spring Onions and Hoisin Sauce</i> <i>5 pcs good for 50 persons</i>	Php 5,500 /duck
Smoked Salmon <i>Capers, Onion, Sour Cream and Lemon Wedges</i> <i>3 sides of Salmon fillet good for 45 persons</i>	Php 4,190 / fillet
Whole Baked Salmon in Puff Pastry <i>with Lemon Wedges, Beurre Blanc and Tomato Salsa</i> <i>5 kg good for 30 persons</i>	Php 2,830 / kg
Roast Leg of Lamb <i>served with Mint Sauce, Natural Jus, Stir-fried Herbed Vegetables and Roast Potato with Rosemary</i> <i>10 kg good for 100 persons</i>	Php 4,200 / kg
Roast Rib Eye (no bones) <i>Served with Black Peppercorn Sauce, Grilled Tomato with fresh Herbs, Baked Potato with Sour Cream, Scallion, Bacon, Yorkshire Pudding</i> <i>6 kg good for 30 persons</i>	Php 5,300 kg
Roast Prime Beef <i>Served with Black Peppercorn Sauce, Grilled Tomato with fresh Herbs Baked Potato with Sour Cream, Scallion, Bacon, Yorkshire Pudding</i> <i>8 kg good for 30 persons</i>	Php 13,500 / kg

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MANILA

NOODLE STATION

Laksa Station

*Singaporean Laksa with Prawn and Egg
Minimum of 50 guests*

Php 550 / person

*Pasta Station

*Choose from Penne, Spaghetti and Linguini Pasta with Assorted Seafood and Meats served with Spring Onion, Mushrooms, Red Onion, Parmesan Cheese, Capsicum, Zucchini, Fresh Tomatoes, Sun-dried Tomato Pesto, Cream Sauce and Tomato Sauce
5 kg good for 20 guests*

Php 1,030 / kg

DESSERT

Halo Halo Station

*Coconut Gel, Coconut String, Jackfruit, Sweet Bean, Banana Foster, Sweet Ube, Flan, Shaved Ice, Palm Fruits, Ice Cream and Toppings
Minimum of 30 guests*

Php 195 / person

Crepes Station

*Crepes with choice of Chocolate Vanilla or Strawberry Ice Cream, Whipped Cream, Hot Fudge and a variety of Fresh Fruits.
Minimum of 30 guests*

Php 390 / person

Chocolate Fountain Station

*Condiments: Cookies, Marshmallow, Madeleine, Dried Fruits (Apricot and Prunes), Fruit Skewer (Strawberry, Pineapple, Honey Melon)
Minimum of 100 persons*

Php 2,730 / person

Taho Station

*served with Tapioca Pearls and Brown Sugar Syrup
6 kg good for 50 persons*

Php 4,320 / order

*Contains Pork

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