

Pristine Elegance

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 OR Buffet Food Labels

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

Pristine Elegance

Set Menus	For first 150 persons	In excess of 150 persons
I	Php 536,000	Php 1,940 per person
II	Php 605,000	Php 2,400 per person
III	Php 635,000	Php 2,600 per person
IV	Php 740,000	Php 3,300 per person
V	Php 800,000	Php 3,700 per person

Buffet Menus	For first 150 persons	In excess of 150 persons
I	Php 540,500	Php 1,970 per person
II	Php 620,000	Php 2,500 per person
III	Php 680,000	Php 2,900 per person
IV	Php 770,000	Php 3,500 per person

Amenities in excess of 150 persons

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

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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SET MENUS

WEDDING GALA MENU I

Assorted Fine Bread Rolls and Butter

Cream of Celeriac Soup with Smoked Bacon

*Chorizo-cruste Chicken, Aged Cheddar Risotto, Green Pea and Mint Oil

Ume Sake Parfait, Ginger Sauce and Green Tea Almond Tuille

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

WEDDING GALA MENU II

Assorted Fine Bread Rolls and Butter

Cream of Mushroom Soup

*Braised Pork Belly, Cinnamon-soaked Apricot, Cepes and Pomme Puree

Lemon Tart with Mango Cubes and Sesame Sablé

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

*Contains Pork



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WEDDING GALA MENU III

Assorted Fine Bread Rolls and Butter

Chestnut Panna Cotta with Passion Fruit Gelée and Frisee Salad

Blackened Lapu-Lapu, Fennel Salad, Pickled Ginger and Ikura

Vanilla Bean Rice Pudding, Lemon Verbena Sorbet, Rice Crispies

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

WEDDING GALA MENU IV

Assorted Fine Bread Rolls and Butter

Chilled Salmon Tartare, Avocado Paste, Tuna Tataki and Orange Sauce

Raspberry Sorbet

Beef Tenderloin, Truffled Anna Potato and Port Wine Jus

Bittersweet Chocolate Tart with Chocolate Ice Cream and Pecan Nut Biscuit

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

*Contains Pork



Makati Shangri-La

MANILA

WEDDING GALA MENU V

Assorted Fine Bread Rolls and Butter

Foie Gras Quenelle with Caramelized Peach and Brioche Crisp

Chestnut Cream Soup with Diced Scallop

Salmon Mi Cuit with Tako, Wild Mushroom and Salsify Puree

Passion Fruit Sorbet

Slow-braised Lamb Shoulder with Kenya Beans, Banana Shallot and Xerez Jus

Light Coconut and Praline Mousse with Malibu Pineapple Sauce

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

*Contains Pork

BUFFET MENUS

BUFFET MENU I

COLD APPETIZERS

Pan-seared Sardine, Arugula Puree, Fennel Salad with Tobiko
Chicken-stuffed with Dried Fruits, Walnut, Raisin and Garbanzo Bean Coil
Roast Vegetable Terrine with Parsley Crème Fraiche

SHANGRI-LA SALAD BAR

Seasonal Country Greens with Selection of Dressings and Condiments
Beetroot, Sweet Potato and Carrot Salad
*Cured Duck Salad, Pancetta, Caramelized Peaches and Pomegranate Sauce
Terrine of Seafood and Corn, Mango and Chili Jam

SOUP

Cream of Roast Pepper and Tomato Soup
Selection of Bread Rolls with Butter

HOT ENTREES

Braised Lamb Shoulder, Wild Mushroom and Sweet Garlic
Baked Balinese Chicken with Papaya Slaw
*Steamed Garoupa with Yunnan Ham and Garlic Sauce
Beef Rendang
Sautéed Asparagus with Sun-dried Tomato and Parmesan Butter Sauce
*Fried Char Siew Pork Rice in Lotus Leaf

SWEET CONCLUSIONS

Citrus Cheesecake with Strawberries
Banana Tart Tatin
Rich Brandy Chocolate Coffee Cake
Swiss Carrot Cake
Raspberry Crumble Tart
Native Desserts
Assorted Sliced Fruits

Freshly Brewed Coffee or Selection of Fine Tea

BUFFET MENU II

COLD APPETIZERS

Salmon Tartare with Crabmeat Cream and Lavender Tea Jelly
*Foie Gras, Parma Ham and Watermelon
*Braised Trotters, Roquefort Cheese, Watercress and Raisin Jam
Mille Feuille of Guinea Fowl, Cannellini Bean Cream and Citrus Segments

SHANGRI-LA SALAD BAR

Seasonal Country Greens with Selection of Dressings and Condiments
Cheese Ball Croquembouche with Chervil and Raspberry Syrup
Tandoori Prawn with Spinach and Hummus
*Barbecued Pork with Apple Compote and Roasted Peaches
Sumac-spiced Lamb Loin, Carrots, Sweet Turnip and Mint Salad

SOUP

Cream of Cauliflower and Vanilla Soup
Selection of Bread Rolls with Butter

HOT ENTREES

Ox Tail with Lettuce Cream and Macaroni Gratin
Seafood Cannelloni and Mushroom Cream
*Chicken Thigh Stuffed with Pork Flakes and Prunes
Lamb Rogan Josh
Kailan with Scallop and Red Dates
Vegetable Biryani

SWEET CONCLUSIONS

Chocolate Mousse Cake
Assorted French Pastries
Papaya Flummery
Vanilla Panna Cotta with Star Anise Infused Pineapple Cubes
Cherry Clafouti
Assorted Sliced Fruits

Freshly Brewed Coffee or Selection of Fine Tea

*Contains Pork



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BUFFET MENU III

COLD APPETIZERS

Marinated Salmon Gravlax, Grilled Artichokes, Sweet Mustard Aioli
Seared Lamb Loin with Couscous
Antipasto of Bell Peppers and Zucchini with Balsamic Glaze and Oregano
Seared Ahi Tuna and Foie Gras Terrine

SHANGRI-LA SALAD BAR

Seasonal Country Greens with Selection of Dressings and Condiments
Thai Beef and Cucumber Salad
Artichoke Salad with Sour Cream and Chive Dressing
Prawns, Asparagus and Rock Melon Salad

SOUP

Cream of Pumpkin Soup
Selection of Bread Rolls with Butter

PASTA STATION

Penne and Spaghetti Served with your Choice of Condiments
(*Ham, Onion, Fresh Tomato, Bell Peppers, Pomodoro Sauce, Pesto Sauce, White Sauce)

HOT ENTREES

Baked Atlantic Salmon, Baby Leeks, Watercress and Champagne Sabayon
Crab Cakes with Mussel Cream Ragout
*Barbecued Pork Belly with Du Puy Lentil and Chorizo
Braised Lamb Shoulder with Potato Pie
Slow Roasted Australian Mini Striploin with Mushrooms
Asparagus with Grapefruit Hollandaise
Steamed Jasmine Rice

SWEET CONCLUSIONS

Citrus Cheese Cake
Pineapple Crumble Pie
Assorted Panna Cotta
Flourless Chocolate Cake with Mascarpone Cream
Assorted Sliced Fruits

Freshly Brewed Coffee or Selection of Fine Tea

*Contains Pork



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BUFFET MENU IV

COLD APPETIZERS

Smoked Lamb with Curried Potato
Pattaya Prawns with Glass Noodle
Duck Pâté, Brioche Croutons and Caramelized Onions
*Parma Ham, Spiced Watermelon, Arugula and Orange Chips
Assorted Maki Rolls and Sashimi with Japanese Wasabi, Soya and Pickled Ginger

SHANGRI-LA SALAD BAR

Seasonal Country Greens with Selection of Dressings and Condiments
Taco and Celery, Tossed Celeriac with Mint Dressing
Fruit Gazpacho Salad
Guinea Fowl, Shallot Brown Butter, and Green Apple Chutney

SOUP

Seafood Jambalaya Soup
Selection of Bread Rolls with Butter

CARVING STATION

Whole Roasted Beef Striploin with Black Pepper Sauce

HOT ENTREES

Corn-fed Chicken Stuffed with Mushroom and Truffle Sauce
Grilled Red Mullet with Saffron Cream Sauce
Deep-fried Almond Butter Prawn with Wasabi Aioli
Slow-cooked Lamb Rack, Artichoke, Asparagus and Carrot Ragout
Roasted Seasonal Vegetables
Braised Seafood E-fu Noodles

SWEET CONCLUSIONS

Green Tea Tiramisu with Strawberry
Flourless Chocolate Cake with Mascarpone Cream
Swiss Carrot Cake
New York Cheese Cake
Pineapple Crumble Pie
Vanilla Bean Crème Brûlée

Freshly Brewed Coffee or Selection of Fine 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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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

*Contains Pork

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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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