

# *Blushing Mademoiselle*

Complete your perfect moment through the following exclusives

Overnight Stay in a Deluxe Suite with Buffet Breakfast for (2) Persons for the Debutante  
Two Nights Stay in a Deluxe Room with Buffet Breakfast for (2) Persons for the Family  
Use of the Iconic Grand Staircase and Lobby as Venue for the Debutante's Photo Shoot

Themed Sweets Bar for One Hundred Persons  
Three Hours Photo Buddy Experience with Unlimited Instant Prints

Sumptuous Range of Menus Specially Prepared by our Culinary Team  
One Hundred Servings of Makati Shangri-La's Signature Iced Tea  
A Specially-designed Three Layered Display Cake in Fondant Icing  
A Choice between (18) Mini Fondant Cakes with Candles OR (18) Long Stemmed Roses  
Fresh Floral Centerpieces for (10) Tables  
Fresh Floral Arrangement for the Cake Table  
Fresh Floral Bouquet for the Debutante  
Waived Corkage Fee for One bottle of (750mL – 1L) Wine for every (10) guaranteed guests  
Two pieces of Set Menu Cards per Table OR Buffet Food Labels  
Personalized Guestbook

Basic Mood Lighting and Sound System  
One Hour Special Open Bar for One Hundred Guests inclusive of  
Iced Tea, Assorted Soda, Local Beer and Colourful Shots

Special Room Rates for Guests attending the event  
Dedicated Butler for the Debutante during the event  
Wide Selection of Coloured Linens to Match the Theme of the Party  
Built-in Motorized Screens in the venue  
Electronic function room & ballroom signage

Reward Points for Eligible Golden Circle Members

# *Blushing Mademoiselle*

Set Menus	For first 100 persons	In excess of 100 persons
I	Php 327,000	Php 1,620 per person
II	Php 385,000	Php 2,200 per person
III	Php 415,000	Php 2,500 per person
IV	Php 430,000	Php 2,650 per person
V	Php 445,000	Php 2,800 per person
Buffet Menus	For first 100 persons	In excess of 100 persons
I	Php 346,000	Php 1,810 per person
II	Php 385,000	Php 2,200 per person
III	Php 395,000	Php 2,300 per person
Lauriat	For first 10 tables	In excess of 10 tables
Spring Harvest	Php 433,880	Php 26,888 per table
Good Summer	Php 503,880	Php 33,888 per table
Autumn Leaves	Php 543,880	Php 37,888 per table
Warm Winter	Php 583,880	Php 41,888 per table
Peony	Php 603,880	Php 43,888 per table

## Amenities in excess of 100 persons

Sweets Bar	Php 300 per person
Extension of Photo Buddy	Php 2,500 per hour
Makati Shangri-La's Signature Iced Tea	Php 185 per person
Fresh Floral Centrepiece	Php 1,800 per piece
Corkage Fee for 750mL – 1L Wines	Php 850 per bottle
Corkage Fee for 750mL – 1L Hard Liquor	Php 2,000 per bottle
One Hour Special Open Bar	Php 450 per person per hour

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

<b>Cold Selection</b>	<b>Rate per Dozen</b>
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

<b>Hot Selection</b>	<b>Rate per Dozen</b>
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

### SET MENU I

Assorted Fine Bread Rolls and Butter

\*\*\*

Cream of Sayote Soup with Prawn Bon-Bon

\*\*\*

Grilled Chicken stuffed with Vegetables,  
Confit of Roma Tomatoes, Nicoise of Olives and Natural Jus

\*\*\*

Chocolate Tart with Banana Ice Cream and Pralines

\*\*\*

Freshly Brewed Coffee or Selection of Fine Tea

### SET MENU II

Assorted Fine Bread Rolls and Butter

\*\*\*

Salad of Tuna with Salmon Roe, Green Apple, Avocado and Prawn Aioli

\*\*\*

Pan-fried Fillet of Lapu-Lapu,  
Cauliflower Puree and Bouillabaisse Vegetables

\*\*\*

Apple Tarte Tatin with Vanilla Bean Ice Cream

\*\*\*

Freshly Brewed Coffee or Selection of Fine Tea

\*Contains Pork

SET MENU III

Assorted Fine Bread Rolls and Butter

\*\*\*

Smoked Salmon with Caramelized Beetroot, Herb Salad and Edible Flower

\*\*\*

Curry and Lemongrass Cappuccino with Smoked Duck

\*\*\*

Grilled Beef Tenderloin with Crispy Smoked Tanguigue, Parsnip and Olive Thyme Jus

\*\*\*

Chocolate Baba with Truffle and Hazelnut Cream

\*\*\*

Freshly Brewed Coffee or Selection of Fine Tea

SET MENU IV

Assorted Fine Bread Rolls and Butter

\*\*\*

\*Mille Feuille of Scallop and Grilled Vegetables, Crispy Pork Skin with Rocket Salad

\*\*\*

Beef Consommé with Beef Carpaccio and Vegetables Noodles

\*\*\*

Roast Chicken Breast, Basil and Green Olives,  
Slow-baked Potato Flan, Snake Beans with Chili Harissa

\*\*\*

Chocolate Velvet Mousse with Walnut Crisp and Caramel Ice Cream

\*\*\*

Freshly Brewed Coffee or Selection of Fine Tea

\*Contains Pork

SET MENU V

Assorted Fine Bread Rolls and Butter

\*\*\*

Asparagus with Truffle Puree, Poached Eggs and Avocado Salad

\*\*\*

Snow Pea Soup with a Succulent Salmon and Dill Cream

\*\*\*

Lamb Parmentier on a Ragout of White Beans, Tomato Confit and Fava Beans

\*\*\*

Apple and Lime Sorbet

\*\*\*

Glazed Banana and Cumquat Compote

\*\*\*

Freshly Brewed Coffee or Selection of Fine Tea

\*Contains Pork

## BUFFET MENUS

### BUFFET MENU I

#### SALAD AND APPETIZER

Seasonal Country Greens with Selection of Dressings and Condiments

Mixed Green Salad with Blue Brie and Walnut Vinaigrette

Potato Salt Cod Mousse, Garlic Croutons

Salad of Smoked Duck Breast, Figs with Rocket and Hazelnut

\*Parma Ham with Orange and Rocket Salad

Chicken Egg Salad with Dry Figs

#### SOUP

Cream of Pumpkin Soup

Selection of Bread Rolls with Butter

#### HOT ENTREES

Lamb Shoulder with Shot Potatoes and Peas

\*Marjoram and Pig Trotters Cannelloni

Salmon with Prawn Colcannon and Red Wine Jus

Warm Roast Beef with Mustard, Roast Potatoes, Natural Jus, Thyme and Garlic

Steamed Broccoli with Toasted Almond Butter

Buttered Rice

#### SWEET CONCLUSIONS

Apple Crème Brulée

Pear Salad and Apple Jus

Selection of French Pastries

Coffee Jelly

Assorted Fruit Sushi

Freshly Brewed Coffee or Selection of Fine Tea

\*Contains Pork

## BUFFET MENU II

### SALAD AND APPETIZER

Seasonal Country Greens with Selection of Dressings and Condiments  
Papaya Salad with Dried Shrimps  
Grilled Eggplant Salad with Kaffir Lime Beef  
Glass Noodle Salad with Seafood  
Cucumber and Dill in Yogurt Dressing  
Coleslaw Salad in Japanese Mayonnaise Dressing  
Assorted Sushi and Norimaki Roll served with Wasabi, Soya and Pickled Ginger

### SOUP

Mushroom Cream Soup with Truffle Oil  
Selection of Bread Rolls with Butter

### HOT ENTREES

Yakitori Style Salmon with Leek Fondue  
Chicken Breast with Sesame Seeds in Coriander and Mild Chili Sauce  
Braised Tofu with Seafood  
Stuffed Squid, Coconut flavoured Fish Mousse and Tamarind Cream Sauce  
Slow-cooked Braised Lamb with Garlic and Celery  
Tandoori Fish with Coriander and Yogurt Sauce  
Beef Stroganoff  
Vegetable Biryani with Dry Shallot and Onion Raita

### SWEET CONCLUSIONS

Warm Apple Crumble  
Baked Cheese Cake with Berry Compote  
Individual Chocolate Mousse Served in the Cup  
Assorted French Pastries  
Mango Pudding  
Fresh sliced Fruits with Fruit Coulis

Freshly Brewed Coffee or Selection of Fine Tea

\*Contains Pork



### BUFFET MENU III

#### SALAD AND APPETIZER

Seasonal Country Greens with Selection of Dressings and Condiments  
Seven Spice Marinated Salmon with Wasabi Aioli  
Prawn on Ice with Condiments  
Beef Fillet with Mushroom and Green Beans Salad  
Hickory Smoked Chicken with Pears and Arugula  
JellyFish and Soya Chicken Salad  
Salmon Flakes with Verbana Sauce  
Assorted Sushi and Norimaki Roll served with Wasabi, Soya and Pickled Ginger

#### SOUP

Seafood Hot and Sour Soup  
Selection of Bread Rolls with Butter

#### CARVING

Thyme and Garlic Marinated Whole Chicken with Coriander Sauce

#### HOT ENTREES

Crystal Prawns in Chili Lemongrass Sauce  
Gratinated Garoupa Fillet with Parmesan Cheese and Ratatouille  
\*Crispy Pork Belly in Five Spice Sauce  
Braised Chinese Mushroom with Green Vegetables  
Oven-roasted Striploin with Roast Vegetables and Thyme Sauce  
\*Pancit Canton with Char Siew Pork  
Pineapple Fried Rice

#### SWEET CONCLUSIONS

Tiramisu  
Cheese Cake  
Panna Cotta  
Black Forest  
Berries Crumble  
Baked Cheese Pudding  
Assorted French Pastries  
Assorted Sliced Fruits

Freshly Brewed Coffee or Selection of Fine Tea

\*Contains Pork

## LAURIAT MENUS

### SPRING HARVEST

\*Suckling Pig Combination  
Dried Scallop with Asparagus Cod Fish 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 Mushroom  
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 Assorted Seafood  
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 Angus 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

\*Contains Pork

PEONY

\*Roast Suckling Pig (Half) with Jelly Fish  
Braised Hot and Sour Dried Seafood Soup  
Deep Fried Prawn Balls with Orange Sauce  
Braised Bai Ling Zhi Mushroom with Sea Cucumber and Black Mushroom in Lettuce  
Sautéed Angus 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
<p><b>*Cold Cuts Platter and Condiments</b> <i>Salami, Milano, Serrano, Prosciutto and Melon Slices</i></p>	Php 6,000 / platter
<p><b>*Antipasto Station</b> <i>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</i> <i>Minimum of 20 guests</i></p>	Php 1,430 / person
<p><b>Caviar Station</b> <i>Connoisseurs' Choice of Fine Caviar with Blinis and Condiments</i> <i>Minimum of 20 guests</i></p>	Php 18,600 / person
<p><b>Cheese Board and Breads</b> <i>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</i> <i>Minimum of 50 guests</i></p>	Php 1,000 / person
<p><b>Mexican Quesadilla Station</b> <i>with Smoked Chicken, Beef, Tortilla, Cumin Refried Beans, Tomato Salsa, Cheddar Cheese, Sour Cream, Guacamole and Coriander</i> <i>Minimum order of 3 dozens</i></p>	Php 570 / dozen
<p><b>Seafood Station</b> <i>A selection of Oysters, Prawns, Mussels, Crabs and Lobsters</i> <i>Minimum of 30 guests</i></p>	Php 5,620 / person
<p><b>Sushi and Sashimi Station</b> <i>Sushi Selection of Nigiri, Temaki, Futomaki, Tuna, Snapper, Salmon, Tako served with Wasabi, Soya and Pickled Ginger</i> <i>Minimum of 10 dozens</i></p>	Php 1,190 / dozen

\*Contains Pork

## CARVING

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

\*Contains Pork

## 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