

Memorable Milestones

Complete your perfect moment through the following exclusives

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

One Hundred Servings of *Rosie*, Makati Shangri-La's Signature Welcome Drink
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
Ten bottles of House Wines

A Specially-designed Two Layered Display Cake in Fondant Icing
Fresh Floral Centerpieces for (10) Guest Tables
Fresh Floral Arrangement for the Cake Table

Set Menu Cards or Buffet Food Labels
Personalized Guestbook

Choice between Two Hours of Live String Quartet or Basic Sound System with Mood Lighting

Special Room Rates for Guests attending the event
Dedicated Butler for the Celebrant 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 and Ballroom Signage
Reward Points for Eligible Golden Circle Members



Makati Shangri-La

MANILA

#MakatiShangExperience

Memorable Milestones

Set Menus

I
II
III
IV
V

For first 100 persons

Php 272,000
Php 330,000
Php 360,000
Php 375,000
Php 390,000

In excess of 100 persons

Php 1,620 per person
Php 2,200 per person
Php 2,500 per person
Php 2,650 per person
Php 2,800 per person

Buffet Menus

I
II
III

For first 100 persons

Php 291,000
Php 330,000
Php 340,000

In excess of 100 persons

Php 1,810 per person
Php 2,200 per person
Php 2,300 per person

Lauriat

Spring Harvest
Good Summer
Autumn Leaves
Warm Winter
Peony

For first 10 tables of 10 persons each

Php 378,880
Php 448,880
Php 488,880
Php 528,880
Php 548,880

In excess of 10 tables

Php 26,888 per table
Php 33,888 per table
Php 37,888 per table
Php 41,888 per table
Php 43,888 per table

Amenities in excess of 100 persons

Rosie, Makati Shangri-La's Signature Drink	Php 185 per serving
Extension of Photo Buddy	Php 2,500 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
Floral Centrepieces for Guests Table	Php 2,500 per piece
Extension of String Quartet	Php 5,300 per hour
Rosie, Makati Shangri-La's Signature Drink	Php 185 per serving

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PASS AROUND CANAPÉS



Makati Shangri-La

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

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



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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



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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



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MANILA

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



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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



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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



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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



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MANILA

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



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REUNY

*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>*Cold Cuts Platter and Condiments <i>Salami, Milano, Serrano, Prosciutto and Melon Slices</i></p>	Php 6,000 / platter
<p>*Antipasto Station <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>Caviar Station <i>Connoisseurs' Choice of Fine Caviar with Blinis and Condiments</i> <i>Minimum of 20 guests</i></p>	Php 18,600 / person
<p>Cheese Board and Breads <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>Mexican Quesadilla Station <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>Seafood Station <i>A selection of Oysters, Prawns, Mussels, Crabs and Lobsters</i> <i>Minimum of 30 guests</i></p>	Php 5,620 / person
<p>Sushi and Sashimi Station <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

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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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