

# Tuxedos & Stiletto

Complete your perfect moment through the following exclusives

Two Deluxe Rooms with Buffet Breakfast for (2) Persons each  
Three Hours Photo Buddy Experience with Unlimited Instant Prints  
Reception Room for Parents with Refreshments for (100) persons  
(35) Servings of Freshly Brewed Coffee for Faculty

Sumptuous Range of Menus Specially Prepared by our Culinary Team  
One Round of Makati Shangri-La Signature's Iced Tea for all guests as part of menu

Fresh Floral Centrepieces for all tables  
Set Menu Cards or Buffet Food Labels  
Basic Mood Lighting and Sound System

Three Gift Certificates for Lunch at Circles Event Café valid until six months after the event

Special Room Rates for Guests attending 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**

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#MakatiShangExperience

# Tuxedos & Stilettos

Set Menus	For first 100 persons	In excess of 100 persons
I	Php 272,000	Php 1,620 per person
II	Php 330,000	Php 2,200 per person
III	Php 360,000	Php 2,500 per person
IV	Php 375,000	Php 2,650 per person
V	Php 390,000	Php 2,800 per person

  

Buffet Menus	For first 100 persons	In excess of 100 persons
I	Php 291,000	Php 1,810 per person
II	Php 330,000	Php 2,200 per person
III	Php 340,000	Php 2,300 per person

## Amenities in excess of 100 persons

Extension of Photo Buddy	Php 2,500 per hour
Additional Refreshments for Parents	Php 200 per person
Makati Shangri-La's Signature Iced Tea	Php 185 per serving
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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### 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

### 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

\*\*\*

Makati Shangri-La's Signature Iced 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

\*\*\*

Makati Shangri-La's Signature Iced Tea

\*Contains Pork



## Makati Shangri-La

### 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

\*\*\*

Makati Shangri-La's Signature Iced 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

\*\*\*

Makati Shangri-La's Signature Iced Tea

\*Contains Pork



# Makati Shangri-La

## 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

\*\*\*

Makati Shangri-La's Signature Iced Tea

\*Contains Pork



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## 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

Makati Shangri-La's Signature Iced Tea

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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

Makati Shangri-La's Signature Iced Tea

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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

Makati Shangri-La's Signature Iced Tea

\*Contains Pork