



A TOAST TO MILESTONES AND MEMORIES

Every milestone deserves a setting as remarkable as the memories it creates. At Edsa Shangri-La, we bring sophistication and warmth to your most cherished celebrations with our bespoke Big Bash packages.

Each package unfolds with curated touches to make your celebrations extraordinary, including:

- Two-night stay in a Premier Suite with breakfast for two
- Three-layer fondant cake
- Open bar with iced tea, chilled juices, and sodas for two hours
- Floral centerpieces for all tables
- Basic lights and sound system

Because the most important moments in life deserve nothing less than Shangri-La, let us make your milestone truly unforgettable!

Big Bash Packages

International Buffet	First 30 Guests	In Excess Per Person
Option A	Php200,000	Php3,700
Option B	Php205,000	Php3,900
Option C	Php225,000	Php4,800

Chinese Lauriat	First 3 Tables of 10	In Excess Per Table
Option A	Php206,888	Php38,888
Option B	Php227,888	Php48,888
Option C	Php256,888	Php52,888

Terms and Conditions

- Offer is applicable for leads received for events happening from October 6, 2025 to December 31, 2025
- Offer is applicable for small events such as birthdays, kiddie parties, and social gatherings, with a minimum of 30 and a maximum of 100 guaranteed guests
- Offer is applicable to the following function rooms:
 - Sulu
 - Dapitan
 - Bohol
 - Boracay
 - Mactan
 - Batanes
 - Lubang
 - Santan
 - Rosal
 - Kamia
 - Sampaguita
- The promo offer cannot be exchanged for other items or discounts and cannot be used in conjunction with other promotional offers, in-store sales, or partner VIP/membership privileges.

DTI Fair Trade Permit No. FTEB-240047 Series of 2025

1 Garden Way, Ortigas Center, Mandaluyong City, 1550 Metro Manila, Philippines
shangri-la.com

INTERNATIONAL BUFFET MENU

Appetisers

cold savoury bites

Marinated olives, vegetable crudités with dips
Smoked salmon with capers and onions
Brie cheese with walnuts on whole meal bread
Seared fresh tuna loin with black olive paste
Chicken liver paté on crisp toast
Cured salmon with dill cream
Goat cheese balls with smoked paprika
Spicy tuna rice rolls with wasabi mayo
Plum cherry tomato with basil pesto
California rice rolls with mango
Air-dried beef, salami & prosciutto ham with condiments

Appetisers

hot savoury bites

Barbecue chicken wings with ranch dressing
Pork sisig on crispy wonton skin
Mini quiche with spinach and goat cheese
Crispy fried prawns with tartar sauce
Vegetable spring rolls with plum sauce
Ossobuco risotto arancini balls
Ham potato croquettes
Chicken satay with roasted peanut sauce
Shrimp cakes with sweet chili

Salad

Fresh mozzarella and cherry tomatoes with basil pesto
Greek salad, cucumber, feta cheese, tomato and olives
Potato salad with mustard and gherkins
Crisp romaine, vine ripe tomato, cucumber, onions and fresh mozzarella
Grilled chicken with fennel and orange
Tuna salad niçoise with balsamic vinegar and olive oil
Seafood salad with lemon-herb vinaigrette
Pasta salad with chicken and pineapple
Spinach and arugula with quail eggs and sun-dried tomatoes
Roasted pumpkin with asiago cheese and pumpkin seeds
Caesar salad with herbed croutons, bacon and Parmesan cheese

Soup

Lentil soup
Cream of carrot and coriander with ginger
Minestrone with fresh herbs
Leek and potato with chive crème
Roasted vine tomato and basil
White onion and garlic soup
Onion soup
Roasted pumpkin with sunflower seeds
Sweet corn cream chowder
Cauliflower with pumpkin seeds
Wild mushroom with truffle oil
Cream of broccoli and spinach

INTERNATIONAL BUFFET MENU

Main Course

Braised beef with shallots in red wine glaze
Beef strip loin with spinach and grain mustard gravy
Barbecue-glazed sirloin steak with cream corn
Beef tenderloin with lyonnaise potatoes

Baked red snapper in tomato-saffron broth
Steamed red snapper with fragrant lemongrass broth
Pan-seared cod fish with sautéed spinach
Herb-roasted salmon on braised leeks with cream
Pan-fried salmon with caper butter sauce
Baked salmon in puff pastry with miso cream
Seafood casserole in cream white wine sauce

Grilled chicken with wild mushroom cream sauce
Braised chicken in red wine with tomatoes
Roasted lemon herb chicken with polenta
Chicken margherita

Crispy pork belly with apple slaw
Slow-cooked pork spareribs with gochujang and spicy pommery gravy

Lamb stew with potatoes and chickpeas
Lamb cutlets with roasted potato and mint sauce

Baked beef lasagna with mozzarella
Penne pasta with tomato and fresh basil
Spaghetti with garlic, extra virgin olive oil and chili
Baked penne pasta carbonara with cream and Parmesan cheese
Vegetable lasagna
Pesto cream spaghetti

Main Course

Asian specialties

Crispy fried chicken, Asian style, in fermented red bean marinade
Chicken kung pao
Thai chicken green curry
Chicken teriyaki

Sirloin steaks with kimchi butter and marble potatoes
Black pepper beef with kailan

Barbecue pork ribs, Asian style, with steamed and mantao buns
Sweet and sour pork
Kingdao pork spare ribs

Sweet and sour fish
Fish in black pepper sauce

Crispy egg noodle, Hong Kong style, with shrimp, chicken, and pork
Pad Thai noodles with chicken and prawns
Singapore wok noodles with tofu

INTERNATIONAL BUFFET MENU

Side Dishes

Roasted potato with rosemary
Sweet potato purée
Mashed potatoes
Potato gratin
Boiled buttered potatoes
Lyonnais potatoes
Crushed potatoes
Potato wedges

Steamed jasmine rice
Garlic fried rice
Pandan rice
Saffron rice pilaf
Vegetable fried rice
Kimchi fried rice
Ginger fried rice with egg
Yang chow fried rice

Ratatouille
Baked eggplant with tomato
Cauliflower gratin
Green curry vegetables
Mixed steamed vegetables
Roasted squash with walnuts
Sautéed garlic kale
Chili eggplant with pak choi and shiitake

Dessert

Chocolate éclairs
Chocolate mousse
Chocolate brownies
Crème caramel
Strawberry mousse
Mango cheesecake
Guanaja chocolate cake
Crème catalane
Coffee opera cake
Green tea mousse sponge cake
Pistachio panna cotta
Seasonal cut fruits

Carving Station

HERB ROAST WHOLE CHICKEN
rosemary gravy, thyme jus, honey-lemon glaze

PORCHETTA
Roasted pork loin and belly stuffed with
herbs and spices

BONELESS CRISPY PATA
Fried pork trotter with soy garlic

ROASTED WHOLE HAM
With spiced pineapple glaze and pandesal

HERB-CRUSTED
LEG OF LAMB
With port wine and minted au jus

BEEF WELLINGTON
Puff pastry with red wine sauce

ROASTED RIBEYE

Vanilla crème brûlée
Tiramisu coffee mascarpone
Blueberry cheesecake
Swiss roll sponge
Berry panna cotta
Lemon meringue tart
Pecan nut tart
Baked apple strudel
Chocolate tartlets
Fruit tartlets
Baked bread and butter pudding

CHINESE LAURIAT MENU

Chinese Lauriat A

Appetisers

- Barbecued pork in honey sauce
- Pomelo in wasabi sauce
- Jellyfish

Soup

- Braised supreme treasure soup

Mains

- Steamed cod fish in garlic soy sauce
- Fried king prawns with cornflakes
- Braised black mushrooms with broccoli in oyster sauce, topped with enoki mushrooms

Rice

- Yang Chow fried rice

Dessert

- Chilled mango pudding

Chinese Tea

Chinese Lauriat B

Appetisers

- Barbecued pork in honey sauce
- Pomelo in wasabi sauce
- Jellyfish

Soup

- Braised supreme treasure soup

Mains

- Salted egg prawns with French beans
- Fried cod fish in apple fruit sauce
- Fried US beef tenderloin in black pepper sauce
- Braised black mushrooms with broccoli in oyster sauce, topped with enoki mushrooms

Rice

- Yang Chow fried rice
- Seafood Efu noodles

Dessert

- Fried sesame balls

Chinese Tea

Chinese Lauriat C

Appetisers

- Roast pork with Chinese mustard
- Seafood roll
- Half roast duck
- Jellyfish

Soup

Braised supreme treasure soup

Mains

- Salted egg prawns with French beans
- Cantonese-style steamed cod fish
- Diced beef in black pepper sauce
- Braised black mushrooms with broccoli in oyster sauce, topped with enoki mushrooms

Rice or Noodles

- Yang Chow fried rice
- Seafood Efu noodles

Dessert

- Chilled lemongrass jelly with sherbet
- Steamed custard buns

Chinese Tea