

MAKATI
SHANGRI-LA
MANILA



Bespoke Wedding Packages

A Fairytale Beginning

Make your dream wedding come true.

Whether it's a grandiose affair or an intimate celebration, simplify your planning with our curated wedding packages



Package Inclusions

One hundred (100) servings of our Makati Shangri-La signature mocktail as welcome drink

Twenty (20) dozens assorted canapés

2-hour continuous flow of sodas, iced tea and chilled juices

A bottle of champagne for the couple's toast

A bespoke 5-layered display cake with fondant icing

Specially designed menu and name cards for VIP tables

Floral arrangements to include the following:

Couple's table

Presidential table

Guest tables

Cake table

Bridal car service complete with floral arrangement for four (4) hours within Metro Manila

Dedicated wedding concierge for the couple at the reception

Two night stay in a Deluxe Suite with breakfast for two (2) persons for the bride

Overnight stay in a Deluxe Room with breakfast for two (2) persons for the groom

Two-night honeymoon stay in a Deluxe Room with buffet breakfast for two and roundtrip airport transfers in either Shangri-La Mactan, Cebu or Shangri-La Boracay

(Subject to availability and blackout dates. Valid for one (1) year from the date of the wedding excluding airfare.)

Eligibility of Shangri-La Circle members to earn Shangri-La Circle Award Points

Buffet Menu

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
BUFFET 1	PHP 710,000	PHP 4,360
BUFFET 2	PHP 750,000	PHP 4,800
BUFFET 3	PHP 790,000	PHP 5,200
BUFFET 4	PHP 835,000	PHP 5,700

Rates are subject to change without prior notice. Valid until December 2026.
Prices are inclusive of 12% VAT, 10% service charge and 0.80% local tax.



Buffet Menu

BUFFET 1

SALAD AND APPETIZERS

Smoked salmon, capers, onion, Spanish salsa and crème fraîche

Sliced tomato and mozzarella cheese with balsamic jus

Greek salad

Potato and honey ham salad

Salami and parma ham with melon

Roast chicken with sautéed mushroom and truffle oil

Mesclun mix salad served with French, Italian and thousand island dressings and condiments (kalamata olive, chopped hard boiled egg, cheese shavings, scallions, bread croutons and crispy bacon)

SOUPS

Creamy cauliflower soup

Freshly baked assorted bread rolls

HOT SELECTION

Spicy honey glazed soy chicken

Roasted pork loin, roasted vegetables and pork jus

Braised beef oxtail in spicy tomato sauce

Steamed salmon fillet with chili and lemon grass cream

Classic seafood thermidor

Buttered dill assorted fresh vegetables

Penne arrabbiata

Steamed jasmine rice

DESSERTS

Sliced fresh fruit

Tiramisu

Crème caramel

Black forest

Berries crumble

Raisin and apricot bread butter pudding

Mango pudding

BUFFET 2

SALAD AND APPETIZER

Cobb salad with shrimp and vegetables in chili and coriander dressing

Parma ham with cracked pepper, pineapple and papaya

Smoked chicken, candied orange and onion terrine

Tandoori chicken with cucumber mango chili salad

Smoked tanigue, capers, onion, Spanish salsa and crème fraîche

Caesar salad

Mesclun mix salad served with French, Italian and thousand island dressings and condiments

(kalamata olive, chopped hard boiled egg, cheese shavings, scallions, bread croutons and crispy bacon)

SOUP

Roasted pumpkin soup

Freshly baked assorted bread rolls

HOT SELECTION

Cajun marinated chicken thigh with sweet tomato and corn salsa and peppercorn jus

Beef tenderloin with shallots, mushrooms and burgundy sauce

Baked salmon fillet with pear, golden raisins and savory cabbage cream

Classic seafood thermidor

Grilled pork belly with mushrooms, speck, onion jam and sherry vinegar jus

'Ensemble' of baby vegetables in dill butter

Lasagna al forno

Steamed jasmine rice

DESSERT

Freshly baked palmier

Blueberry NY cheesecake

Coconut panna cotta with seasonal fruit

Brown butter madeleines

French pastries

Assorted native dessert

Sliced fresh fruit

Buffet Menu

BUFFET 3

SALAD AND APPETIZER

Grilled Italian vegetables
Tuna tataki with crab stick salad
Sweet corn salad
Seafood platter
Caesar salad
Bicol pepper seared prawn and baby field green on avocado salad
Mesclun mix salad served with French, Italian and thousand island dressings and condiments (kalamata olive, chopped hard boiled egg, cheese shavings, scallions, bread croutons and crispy bacon)

CARVERY

Roasted beef rump with black pepper sauce and mustard sauce

SOUP

Creamy wild mushroom soup
Freshly baked assorted bread rolls

HOT SELECTION

Sauteed shrimp and assorted mushroom flavored with black bean sauce
Roasted lamb leg boneless with herb crust and sweet garlic and wilted spinach
Roast pork loin, medley vegetables and pork jus
Grilled chicken breast apple chutney and grapes
Seared mahi-mahi fillet, green asparagus with ginger soya miso cream
Braised seasonal vegetable with oyster sauce
Penne alfredo with chicken
Steamed jasmine rice

DESSERTS

Assorted sliced fresh fruit
Tiramisu
Crème caramel
Vanilla panna cotta
Black forest
Berries crumble
Chocolate mousse cake with hazelnut crunch
Raisin and apricot bread pudding

BUFFET 4

SALAD AND APPETIZER

Rice noodle salad with sesame soya vinaigrette and spicy chicken
House smoked salmon with cappers and sour cream
Salami and parma ham with melon
Grilled Italian vegetables
Tuna tataki with crab stick salad
Cobb salad with shrimp and vegetables in chili and coriander dressing
Mesclun mix salad served with French, Italian and thousand island dressings and condiments (Kalamata olive, chopped hard boiled egg, cheese shavings, scallions, crispy bacon, bread croutons and anchovies)

CARVERY

Roasted beef striploin with black pepper sauce and mustard sauce

SOUP

Cream of pumpkin soup
Freshly baked assorted bread rolls and butter

HOT DISHES

Beef bourguignon
Braised lamb in spicy tomato sauce
Buttered garlic mixed seafood with corn in cob
Grilled pork belly with mushrooms, speck, onion jam and sherry vinegar
Golden breaded snapper fillet with longole lentils du puy and rocket cream sauce
Roasted chicken thigh with herb crusted horseradish rub and caramelised beetroot and seeded mustard jus
Herbs roasted mixed vegetables
Steamed jasmine rice

DESSERTS

Sliced fresh fruit
Tiramisu
Crème caramel
Blueberry NY cheesecake
Mango pudding with passion fruit sauce
Apple rhubarb crumble
Black forest cake
Matcha opera cake

Western Set Menu

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
SET MENU 1	PHP 810,000	PHP 4,700
SET MENU 2	PHP 850,000	PHP 5,100
SET MENU 3	PHP 950,000	PHP 6,800
SET MENU 4	PHP 1,000,000	PHP 7,200

Rates are subject to change without prior notice. Valid until December 2026.
Prices are inclusive of 12% VAT, 10% service charge and 0.80% local tax.



Western Set Menu

SET MENU 1

Freshly baked bread roll and butter
House smoked cured salmon gravlax
Cream of roasted pumpkin soup
Slow- braised, beef short rib
Royal opera cake

SET MENU 2

Freshly baked bread roll and butter
Iberian ham
Wild mushroom soup
Herb crusted fillet of salmon baked
White chocolate and mint mouse

SET MENU 3

Freshly baked bread roll and butter
Wild mushroom terrine with duck confit
Roasted pumpkin soup with
caramelized brand apple
Seared spotted garoupa with fresh herbs
Pineapple and basil sorbet
Grilled medallions of beef tenderloin
Mango and passion fruit savaran

SET MENU 4

Freshly baked bread roll and butter
Foie gras pistachio
Wild mushroom cream soup w/ truffle
Steamed lemongrass atlantic cod fillet
Yuzu sorbet with mint espuma
Grilled autralian beef tenderloin in
rosemary jus
Deconstructed mont blanc, chestnut and
matcha cream

Chinese Plated Menu

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
PLATED 1	PHP 900,000	PHP 6,250
PLATED 2	PHP 1,000,000	PHP 7,300
PLATED 3	PHP 1,105,000	PHP 8,350
PLATED 4	PHP 1,150,000	PHP 9,000

Rates are subject to change without prior notice. Valid until December 2026.
Prices are inclusive of 12% VAT, 10% service charge and 0.80% local tax.



Chinese Plated Menu

PLATED MENU 1

CHINESE BBQ COMBINATION

Grilled eel in Japanese style
Drunken chicken roll
Asado pork
Marinated jelly fish
Wasabi prawn ball

Double boiled chicken soup

Steamed sea grouper fillet HK style

Slow-braised, beef shortribs boneless

Braised shitake mushroom

Seafood XO fried rice

Mango sago and matcha cheesecake

PLATED MENU 2

CHINESE BBQ COMBINATION

Roasted duck
Shaoxing chicken
Pork charsiu
Marinated jelly fish with spring onion
Salted egg and mango prawn ball

Braised mixed seafood soup

Stir-fried Australian scallop, prawns in XO sauce

Steamed grouper fish fillet with yellow bean sauce

Braised e-fu noodles

Red bean cream soup and cheesecake

PLATED MENU 3

CHINESE BBQ COMBINATION

Roasted suckling pig
Roasted duck
Drunken chicken
Marinated jelly fish with spring onion
Salted egg and mango prawn ball,

Braised fish maw, crabmeat soup

Steamed cod fish with yellow bean sauce

Wok fried Australian beef, black pepper sauce

Braised black mushroom with sea cucumber

Baked king prawns

Chilled mango sago with pomelo, chocolate mousse

PLATED MENU 4

CHINESE BBQ COMBINATION

Roasted suckling pig
Roasted Beijing duck roll
Drunken chicken
Marinated jelly fish with spring onion
Salted egg and mango prawn ball
Grilled eel in Japanese style

Buddha jump over the wall

Baked cod fish with balsamic reduction

Stir-fried US wagyu beef cubes, black pepper sauce

Braised 12 head abalone with sea cucumber

Baked Boston lobster tail

Sweetened red bean soup

Chinese Lauriat Menu

MENU OPTIONS	FIRST 10 TABLES	IN EXCESS OF 10 TABLES
LAURIAT MENU 1	PHP 895,000	PHP 62,500
LAURIAT MENU 2	PHP 950,000	PHP 68,000
LAURIAT MENU 3	PHP 1,000,000	PHP 75,000
LAURIAT MENU 4	PHP 1,130,000	PHP 85,000

Rates are subject to change without prior notice. Valid until December 2026.
Prices are inclusive of 12% VAT, 10% service charge and 0.80% local tax.



Chinese Lauriat Menu

LAURIAT MENU 1

APPETIZER

Marinated jelly fish
Spiced Sichuan beef
Seaweed seafood roll

TRIO BARBEQUE SAMPLER

Suckling pig
Soy sauce chicken
Smoked duck

SOUP

Braised seafood with crabmeat soup

MAIN COURSE

Wok fry prawn ball with asparagus in XO sauce
Steamed sea garoupa Hong Kong style
Slow-braised iberico pork ribs
Wok fried beef tenderloin with XO Sauce
Braised flower mushroom with spinach tofu and baby cabbage
Egg white seafood fried rice with black truffle sauce

DESSERT

Mango sago with pomelo, chamomile ricotta
Crispy sesame ball

LAURIAT MENU 2

APPETIZER

Marinated jelly fish with spring onion
Drunken chicken
Marinated black fungus with balsamic reduction

TRIO BARBEQUE SAMPLER

Suckling pig
Roasted duck
Barbecue Pork

SOUP

Double boiled chicken soup with mushroom and conpoy

MAIN COURSE

Crispy wasabi prawn ball
Honey glazed iberian pork ribs
Steamed black garoupa Hong Kong style
Slow-braised beef short ribs in black pepper sauce
Braised homemade bean curd and sea cucumber in oyster sauce
Braised e-fu noodles with assorted mushroom

DESSERT

Sweetened red bean, dates, chocolate mousse
Portuguese egg tart

LAURIAT MENU 3

APPETIZER

Drunken chicken
Marinated black fungus with balsamic reduction
Spiced beef Sichuan
Grilled eel Japanese style

TRIO BARBEQUE SAMPLER

Fired stone roasted half suckling pig with jelly
Fish salad

SOUP

Double boiled pork ribs soup with matsutake mushroom, conpoy and fish maw

MAIN COURSE

Wok fried scallop and prawn ball and asparagus in XO Sauce
Slow cooked iberian pork ribs
Steamed pink grouper Hong Kong style
Stir-fried Australian beef cubes in XO sauce
Braised black mushroom and sea cucumber in oyster sauce
Braised e-fu noodles with assorted seafood in egg white

DESSERT

Hot red bean soup, tiramisu
Crispy sesame ball

LAURIAT MENU 4

APPETIZER

Drunken chicken
Marinated black fungus with balsamic reduction
Spiced beef Sichuan
Marinated jelly fish with spring onion

TRIO BARBEQUE SAMPLER

Fired stone roasted whole suckling pig with steamed bun

SOUP

Buddha soup over the wall

MAIN COURSE

Wok fried scallop and prawn ball and asparagus in XO Sauce
Slow cooked iberian pork ribs
Steamed pink grouper Hong Kong style
Stir-fried US wagyu beef cubes in black pepper sauce
Braised 12-Head abalone, sea cucumber and fish maw in superior abalone sauce
Braised e-fu noodles with Boston lobster tail in buttered pumpkin sauce

DESSERT

Hot almond soup with glutinous ball, tiramisu
Portuguese egg tart



TO REQUEST A PROPOSAL, PLEASE EMAIL
EVENTS.MAKATI@SHANGRI-LA.COM

MAKATI SHANGRI-LA, MANILA
AYALA AVENUE CORNER MAKATI AVENUE,
MAKATI CITY, 1200 PHILIPPINES
WWW.SHANGRI-LA.COM/MAKATI



MAKATI SHANGRI-LA, MANILA



MAKATISHANGRILA