



SHANGRI-LA
THE FORT
MANILA

Meetings at The Fort



VIBRANT MEETINGS AMID A DYNAMIC DESTINATION.

Meetings at Shangri-La The Fort, Manila are designed to provide teams with essential amenities, safe and dynamic venues for productive executive meetings, brainstorming, and breakout sessions.

Enjoy exceptional value with our all-in meeting packages highlighting world-class facilities and impressive culinary specialties without the compromise.

Your safety is of utmost priority. At Shangri-La The Fort, Manila, you are assured of the highest standards of banquet safety to help you seamlessly focus on productivity.



MEET ME AT THE FORT

Package Rates

LUNCH OPTION	HALF-DAY MEETING PACKAGE PER PERSON	WHOLE-DAY MEETING PACKAGE PER PERSON
High Street Café (Maximum of 50 persons)	Php 3,100.00 net	Php 3,900.00 net
International Buffet Menu A/B/C (Minimum of 50 persons)	Php 3,400.00 net	Php 4,200.00 net

INCLUSIONS

Use of the meeting room:

- Half day: 8am to 1pm or 12nn to 5pm
- Whole day: 8am to 5pm

Free flowing freshly brewed coffee and selection of tea during the meeting

Morning and/or afternoon coffee breaks

Delightful lunch in your meeting room or in High Street Café

One round of non-alcoholic beverage during lunch

Meeting stationeries and pencils for the participants

Use of flipchart with papers and markers

High speed Wi-Fi connection

Services:

- Experienced events specialist
- Dedicated banquet captain
- Creative culinary team
- Professional audio visual & IT personnel on-call assistance

STEP 1

SELECT YOUR COFFEE BREAK

SELECTION	INCLUDED IN THE PACKAGE	MENU UPGRADE	
		ADDITIONAL PHP 306.50 NET/ PERSON PER BREAK	ADDITIONAL PHP 490.40 NET/ PERSON PER BREAK
A: Cold Bites & Sandwiches	2	2	2
B: Hot Bites	1	2	3
C: Sweet Treats	2	3	3

GRAZING SET A: SANDWICH AND COLD BITES

- Roast beef, gherkin, and pommery mustard on whole wheat bread
- Gouda cheese, mustard, and tomato on whole wheat bread 🌿
- Tikka chicken and grilled pineapple wrap
- Smoked salmon, capers, and sour cream on a mini bagel
- Beef pastrami, artichoke heart, and mustard cream on rye bread
- Tomato pandesal with corned beef
- Vegetable frittata with mushrooms 🌿
- Shredded pork adobo with soft roll and garlic mayo
- Roasted zucchini with feta cheese crumble, pesto on bruschetta 🌿
- Vietnamese lumpia with chicken and mango sweet chili dip
- Honey roasted ham and emmenthal cheese on light rye bread
- Granola and fruit cup 🌿
- Fresh mango with yoghurt and almonds 🌿
- Bircher muesli with blueberry compote 🌿

GRAZING SET B: HOT BITES

- Smoked salmon and onion quiche
- Vegetable spring rolls with sweet chili dip 🌿
- Creamy wild mushroom quiche 🌿
- Shrimp balls with kung pao sauce
- Chicken satay with peanut sauce
- Pulled pork puff with barbecue sauce
- Tandoori chicken tenders with raita
- Steamed bun with char siu
- Pancetta and cheese quiche
- Beef shepherd's pie
- Mini pizza with spiced tomato and mozzarella 🌿
- Cajun chicken pot pie
- Vegetable samosas with mint chutney 🌿
- Lamb kofta with tahini sauce
- Grilled thai style chicken skewers
- Vegetable curry puff 🌿

GRAZING SET C: SWEET TREATS

- Chocolate walnut brownie
- White chocolate and almond brownie
- Double baked almond croissant
- Ham and cheese croissant
- Chocolate croissant
- Plain croissant served with jam and butter
- Banana chocolate muffin
- Blueberry muffin
- Apricot and bran muffins
- Selection of homemade cookies
- Peanut butter cookies
- Cinnamon pinwheels
- Strawberry jam doughnut
- Chocolate doughnut
- Banana and almond bread
- Cherry danish
- Vanilla and marble dark chocolate cake
- Apple puff turn over with cinnamon sugar
- Egg tart
- Fresh fruit cup

 Vegetarian

STEP 2

CHOOSE YOUR LUNCH BUFFET

High Street Café | International Buffet (Min. 50 persons)
Buffet Selection | to be served inside your meeting room (Min. 50 persons)

WESTERN MENU

Selection of bread rolls served with butter

Appetisers and Salads

Prosciutto with honeydew melon and black pepper
German potato salad with crispy bacon
Penne pasta and roasted vegetable salad with pesto dressing
Smoked chicken breast with green beans salad herb vinaigrette
Salad Niçoise with seared tuna loin, lemon olive oil vinaigrette
Romaine lettuce with Grana Padano shavings – caesar dressing on the side

Soup

Roasted tomato and basil soup with herb croutons, and sour cream

Main Course

Oven roasted boneless chicken thighs braised in lemon and potatoes
Classic pork stew with potato and carrots
Seared red snapper fillet on sautéed spinach and lemon butter sauce
Slow roasted beef loin with sautéed baby potatoes and shallots with mustard gravy
Penne pasta with broccoli and cherry tomatoes tossed in extra virgin olive oil and parmesan
Steamed mixed vegetables
Steamed jasmine rice

Dessert

Individual bowls of fresh fruit salad
Apple cinnamon tartlet
Dark chocolate mousse cake
Strawberry panna cotta
Ube moist cake with white chocolate ganache

CONTINENTAL MENU A

Selection of bread rolls served with butter

Appetisers and Salads

Fresh vietnamese spring rolls with sweet chili dip and peanut sauce
Thinly sliced roast beef with green bean salad and grain mustard mayo
Couscous salad with roasted vegetables, oregano citrus vinaigrette
Greek salad with marinated feta cheese crumbles and olive oil vinaigrette
Mexican corn and bean salad with shredded chicken
Iceberg lettuce and tomato – cocktail dressing on the side

Soup

Leek and potato soup with crispy garlic baguette

Main Course

Slow braised beef brisket with shallots and carrots
Grilled nyonya marinated chicken thighs, turmeric baby potatoes
Herb crusted red snapper fillet, light citrus cream sauce
Barbecue style pork belly on bed of napa cabbage
Pancit canton with vegetables and straw mushrooms
Steamed cauliflower and broccoli
Egg fried rice

Dessert

Sliced seasonal fruits
Chocolate apricot brownie
Cheesecake with blueberry compote
Mocha sponge cake
Classic crème caramel

CONTINENTAL MENU B

Selection of bread rolls served with butter

Appetisers and Salads

Beetroot cured salmon with pickled cucumber

Caprese Salad – tomato and mozzarella cheese salad with pesto vinaigrette

Beef pastrami with green asparagus, sweet mustard dressing

Mixed seafood and vegetable salad with tomato olive oil dressing

Cowboy rice salad with mixed vegetables tossed in Mexican vinaigrette

Bowl of Arabic Salad – olive oil and lemon vinaigrette on the side

Soup

Cream of pumpkin soup with sourdough croutons

Main Course

Cajun marinated chicken thigh with tomato, and onion salsa on sautéed sweet corn

Seared Atlantic salmon fillet with citrus velouté sauce on spinach

Crispy pork ribs with salt and pepper, wok tossed peppers

Beef bourguignon

Braised E-Fu noodles with chicken and vegetables

Butter tossed mixed vegetables with herbs

Steamed jasmine rice

Dessert

Fresh seasonal fruit salad marinated with citrus juice

Tiramisu cake

Berries crumble

Dark chocolate mousse

Selection of native desserts



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Buffet Menu Selection

BUFFET MENU A

PHP 2,268.10 NET PER PERSON

MINIMUM OF 50 GUESTS

Selection of bread rolls and butter

Appetisers and Salads

Norwegian smoked salmon platter, apple capers, lemon, onion rings, black pepper

Thinly sliced prosciutto with honeydew melon and black pepper

German potato salad with crispy bacon

Couscous salad with roasted vegetables, oregano citrus vinaigrette

Beef pastrami with green asparagus, sweet mustard dressing

Selection of Lettuce Leaves

Romaine, iceberg, oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn, garbanzo beans, croutons, olives

Balsamic vinaigrette, ranch dressing, yoghurt-herb dressing

Soup

Cream of Pumpkin

Crispy sourdough bread croutons, sour cream

BUFFET MENU A

PHP 2,268.10 NET PER PERSON

MINIMUM OF 50 GUESTS

Main Course

Roasted beef loin with sautéed baby potatoes and shallots, mustard gravy

Oven-roasted boneless chicken thighs braised in lemon and potatoes

Seared Atlantic salmon fillet on cream of spinach, lemon butter sauce

Lamb stew with root vegetables

Prawns, mussels, fish fillet, and squid in light coconut curry

Penne pasta tossed with broccoli and cherry tomatoes in extra virgin olive oil and parmesan

Steamed cauliflower and broccoli

Steamed jasmine rice

Dessert Selection

Fresh seasonal fruits

Apple cinnamon tartlet

New York-style baked cheesecake with blueberry compote

Dark chocolate mousse cake

Strawberry panna cotta

Ube moist cake with white chocolate ganache

Assorted French pastries

BUFFET MENU B

PHP 2,758.50 NET PER PERSON

MINIMUM OF 50 GUESTS

Selection of bread rolls and butter

Appetisers and Salads

Beetroot cured salmon with pickled cucumber

Sliced parma ham rolls filled with herb cream cheese

Thai-style poached prawn salad with crunchy vegetables

Penne pasta salad with roasted mediterranean vegetables and pesto vinaigrette

Fresh Vietnamese spring rolls with crispy vegetables and herbs, sweet chili dip and

Peanut sauce

Thinly sliced roast beef with green bean salad, and grain mustard mayo

Selection of Lettuce Leaves

Romaine, iceberg, oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn, garbanzo beans, croutons, olives

Balsamic vinaigrette, ranch dressing, yoghurt-herb dressing

Soup

Creamy Seafood Chowder

Croutons, and fresh parsley

BUFFET MENU B

PHP 2,758.50 NET PER PERSON

MINIMUM OF 50 GUESTS

Carving Station

Herb roasted pork porchetta
Mustard gravy, chimichurri

Main Course

Wok-tossed prawns with celery, peppers and chili
Beef bourguignon
Grilled nyonya marinated chicken thighs, turmeric baby potatoes
Herb-crusted red snapper fillet, light citrus cream sauce
Crispy pork ribs with salt and pepper
Braised E-fu noodles, vegetables and straw mushrooms
Honey and thyme carrots batonnettes
Egg fried rice

Dessert Selection

Fresh seasonal fruits
Chocolate apricot brownie
Cheesecake with blueberry compote
Traditional bread and butter pudding, vanilla sauce
Classic crème caramel
Manjari chocolate crunch chocolate mousse cake
Vanilla panna cotta with forest berry compote

BUFFET MENU C

PHP 3,126.30 NET PER PERSON

MINIMUM OF 50 GUESTS

Selection of bread rolls and butter

Appetisers and Salad

Maki roll platter, soy sauce, gari, wasabi

(California, spicy tuna, prawn with cream cheese)

Norwegian smoked salmon platter, apple capers, lemon, onion rings and black pepper

Caprese Salad – tomato and mozzarella cheese salad with pesto vinaigrette

Mixed seafood and vegetable salad with tomato olive oil dressing

Charcuterie platter – toasted sourdough, artichoke hearts, grain mustard,

Salami, parma ham, beef pastrami, mortadella

Selection of Lettuce Leaves

Romaine, iceberg, oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn, garbanzo beans, croutons, olives

Balsamic vinaigrette, ranch dressing, yoghurt-herb dressing

Soup

Cream of Pumpkin

With crab meat and chives, garlic croutons

Live Risotto Station

Mushroom risotto scented with truffle or

Prawn risotto with broccoli

Parmesan shavings, herb oil

BUFFET MENU C

PHP 3,126.30 NET PER PERSON

MINIMUM OF 50 GUESTS

Main Course

Roasted beef tenderloin with mushroom sauce and oven-roasted potatoes

Steamed barramundi fillet in superior soy ginger sauce

Stir-fried mixed seafood with vegetarian XO sauce and trio of bell peppers

Pork humba

Cajun marinated chicken thigh with tomato and onion salsa on sautéed sweet corn

Braised E-fu noodles topped with seafood and vegetables

Buttered mixed vegetables with herbs

Steamed jasmine rice

Dessert Selection

Fresh seasonal fruit platter

Warm apple cobbler with vanilla sauce

Tiramisu cake

Mixed berry crumble tartlets

Dark chocolate mousse with sugar almonds

Selection of native desserts

Selection of French pastries

Lemon meringue tartlets

BUFFET MENU D

PHP 3,494.10 NET PER PERSON

MINIMUM OF 50 GUESTS

Selection of Bread Rolls and Butter

Appetisers and Salads

Poached prawn cocktails on shredded iceberg, cocktail sauce
Norwegian smoked salmon platter, apple capers, lemon, onion rings, and black pepper
Thinly-sliced prosciutto with honeydew melon, and black pepper
Couscous salad with roasted vegetables, oregano citrus vinaigrette
Chinese barbecue platter-
Honey roasted pork shoulder, crispy chicken, roasted duck

Selection of Lettuce Leaves

Romaine, iceberg, and oakleaf lettuce
Tomato, cucumber, carrots, radish, sweet corn, garbanzo beans, croutons, olives
Balsamic vinaigrette, ranch dressing, yoghurt-herb dressing

Soup

Seafood Hot and Sour Soup

Aged vinegar, chili oil

Dim Sum and Snacks

Crispy seafood wontons
Vegetable spring rolls
Fried calamari
(Lemon, Thai sweet chili, soy sauce, chili paste)

BUFFET MENU D

PHP 3,494.10 NET PER PERSON

MINIMUM OF 50 GUESTS

Carving Station

Roasted USDA beef rib eye
Mustard, horseradish, pepper cream sauce

Main Course

Grilled lamb chops, mint chutney, and grain mustard gravy
Prawns and seafood in Thai red curry gravy with vegetables
Oven-roasted boneless chicken thighs braised in lemon and potatoes
Seared Atlantic salmon fillet on cream of spinach, lemon butter sauce
Sweet and sour pork with lychee and pepper
Penne pasta tossed in pesto with Grana Padano shavings
Seasonal buttered vegetables
Vegetable fried rice

Dessert Selection

Fresh seasonal fruits
Chocolate apricot brownie
Traditional bread and butter pudding, vanilla sauce
Classic crème caramel
Strawberry panna cotta
Ube moist cake with white chocolate ganache
Selection of French pastries
Lemon meringue tartlets



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*After Party Menu
Selection*

THE GRAZING TABLE

5.4 METERS OR 18-FOOT LONG TABLE GOOD
FOR APPROXIMATELY 200 TO 250 GUESTS:
PHP 196,160.00 NETT

3.6 METERS OR 12-FOOT LONG TABLE GOOD
FOR APPROXIMATELY 140 TO 175 GUESTS:
PHP 149,572.00 NETT

Prime Imported Charcuterie

Salami milano, peppery pastrami, mushroom lyonner

Live Carving of our Aged Parma Ham by our Skilled Chef

Assorted Cheese Selection

Emmenthal, brie from Seine de Marne, bleu d'auvergne, asiago

Corn Tortilla and Potato Chips

Tomato salsa, tapenade dip, guacamole, garlic dip

Roasted Nuts

Cashew nuts, walnuts, crispy sesame coated peanuts

Dried Fruits

Apricot, raisins, prunes

5 Kinds of Fresh Fruit

Honey dew melon, dragon fruit, grapes, pineapple, watermelon

Homemade Bread

Sourdough, multigrain, sesame grissini sticks, black pepper lavosh, baguette

Accompaniments on Side

Waterthins crackers
roasted garlic marinated black olives, spicy marinated green olives,

Truffle Honey, Rosemary Honey

*THE GRAZING TABLE IS A ONE TIME SETUP WITH NO REPLENISHMENT
(FRUITS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY PER SEASON)

PICA PICA PINTXOS Y TAPAS

PHP 1,655.10 NET PER PERSON
(MINIMUM 50 PERSONS)

Smoked salmon and brie cheese on crostini, onion confit
Spanish tortilla
Gambas al ajillo (garlic prawns) tapas
Seafood ceviche, leche de tigre, fresh onions, corn
Salami, goat cheese, cashew crumbs, truffle honey on rye bread
Chicken liver mousse, brandy jelly
Tomato and basil, anchovy, olives on baguette slice
Beef pastrami, grilled pepper and cornichons sourdough
Piquillo pepper and jamon de parma on rye bread
Pork loin, bacon, fired bell pepper on sliced baguette

BURGERS AND HOTDOGS

PHP 966.09 NET PER PERSON
(MINIMUM 50 PERSONS)

Wagyu beef burger patties in cornbread
Grilled beef franks with soft baguettino bread

ON THE TABLE

Pickled gherkins salsa, barbecue sauce, ketchup,
tartare sauce, mayonnaise, hot sauce
cheddar jalapeño cheese sauce, bacon bits
french fries

FILIPINO STREET FOOD

PHP 1,324.08 NET PER PERSON
(MINIMUM 50 PERSONS)

Grilled fish balls
Baboy lumpia
Adobo steam bao
Manok inasal skewers
Filipino pork barbecue
Sisig on crispy wanton
Vigan longganisa with soft roll bread

CONDIMENTS:

Spicy vinegar, soy sauce with calamansi, atchara,
ketchup, Mang Tomas

ARROZ CALDO & TOKWA'T BABOY

PHP 1,072.75 NET PER PERSON
(MINIMUM 50 PERSONS)

Chicken and Rice Porridge

CONDIMENTS:

Spring onion, crispy garlic, fried shallot, calamansi,
chopped chili, chicharron, and boiled Egg

Filipino Style Pork Belly and Fried Tofu Salad

CONDIMENTS:

Soy sauce, spicy vinegar, fish sauce and labuyo



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*Buffet Add-on Station
Selection*

CHEESE AND CHARCUTERIE STATION

PHP 1,042.10 NET PER PERSON

Assorted bread rolls, baguette, sourdough loaves

Selection of Cheese

Brie, Asiago, Emmenthal, Fourme d'Ambert, Grana Padano, Herb, and Garlic Cream Cheese

Selection of Cold Cuts

Salami Milano, Prosciutto di Parma, Beef Pastrami, Honey Ham, Lyoner

Pickled vegetables, dried fruits, mixed nuts, mustard

SUSHI AND SASHIMI STATION

PHP 845.94 NET PER PERSON

Sashimi

Salmon, grouper, tuna

Nigiri Sushi

Sweet shrimp, tamago, tuna

Maki Rolls

California, spicy tuna, salmon cucumber

Condiments

Soy sauce, pickled ginger, wasabi

PERUVIAN CEVICHE STATION

PHP 845.94 NET PER PERSON

Selection of Seafood

Grouper, calamari, shrimps, octopus, scallops, tuna
Leche de tigre, candied sweet potato, corn, coriander,
Rocoto, aji amarillo, jalapeno

CARVING STATIONS

CARVING STATION 1

PHP 551.70 NET PER PERSON

Roasted US Angus Beef Rib Eye
Mustard, horseradish, peppercorn jus

CARVING STATION 2

PHP 643.65 NET PER PERSON

USDA Angus Prime Rib on the Bone
Roasted marble potatoes,
mushroom sauce, mustard

CARVING STATION 3

PHP 521.05 NET PER PERSON

**Rosemary and Garlic Marinated
Australian Lamb Leg**
Mint jelly, herb jus

CARVING STATION 4

PHP 459.75 NET PER PERSON

Roasted Porchetta
Crispy rolled pork belly
Gravy, Mustard

CARVING STATION 5

PHP 521.05 NET PER PERSON

Atlantic Salmon Fillet en Croute
Oven-baked salmon fillet
in puff pastry with mushroom duxelles
citrus velouté sauce

CARVING STATION 6

PHP 22,681.00 NET PER PIECE

Lechon Baboy
Liver Sauce, soy sauce,
calamansi, corn on the cob

DIM SUM STATION

PHP 674.30 NET PER PERSON

Deep-fried crispy vegetables spring roll
Fried shrimp wonton
Pork asado steamed bun
Xiao mai
Spinach and mushroom dumplings
Sweet chili sauce, soy sauce, chili paste, wasabi mayo

PASTA STATION

PHP 459.75 NET PER PERSON

Selection of Pasta

Penne, farfalle, spaghetti

Selection of Sauces

Bolognese, pesto cream, chunky tomato

Condiments

Grana Padano shavings, chili flakes, olive oil, sautéed mushrooms, olives, capers,
Tri-coloured peppers, roasted garlic, chopped parsley

RISOTTO STATION

PHP 521.05 NET PER PERSON

Truffled Mushroom or Broccoli Shrimp Risotto

Grana Padano shavings, olive oil, chopped parsley, oven-roasted cherry tomatoes

TIDBIT STATION

PHP 551.70 NET PER PERSON

Vegetable spring rolls with sweet chili
Beef empanadas with chimichurri
Vegetable samosas with mint chutney
Chicken satay with peanuts sauce
Vegetable curry puff

SOUP NOODLE STATION

PHP 521.05 NET PER PERSON

Taiwanese beef broth, chicken broth
Egg noodles, rice noodles
Fish balls, pork dumplings, chicken tenders, stewed beef brisket
Chinese cabbage, pak choi, bean sprouts

Condiments

Spring onion, roasted garlic, chili, calamansi, soy sauce, chili paste

LAKSA CURRY STATION

PHP 582.35 NET PER PERSON

Spicy coconut based broth with rice noodles
Prawns, fish cake, fried tofu, bean sprouts, pak choi
Chili oil, coriander, lemon

LIVE ICE CREAM STATION

PHP 459.75 NET PER PERSON

Six Assorted Ice Cream Flavours with Condiments:

Madagascar Vanilla, Davao Chocolate, Strawberry and Cream, Caramel Popcorn,
Blueberry Cheesecake, Mangga at Suman

Ice cream cone, fruit coulis, chocolate sauce and sprinkles

CREPES AND ICE CREAM

PHP 459.75 NET PER PERSON

Thin Pancakes

Madagascar Vanilla, Davao Chocolate

Fruit coulis, chocolate sauce, vanilla sauce and sprinkles



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