



SHANGRI-LA
THE FORT
MANILA

MEET ME 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)	Php3,400.00net	Php4,200.00net
International Buffet Menu A/B/C (Minimum of 50 persons)		

Inclusions

Use of the meeting room:

- Whole day: 8:00am to 5:00pm
- Half day: 8:00am to 1:00pm or 12:00nn to 5:00pm

Unlimited freshly brewed coffee and selection of tea during the meeting

Morning and/or afternoon coffee breaks

Sumptuous lunch in your meeting room or in High Street Café

One round of standard non-alcoholic beverage during lunch

Meeting stationeries and pencils for the participants

Use of flipchart with papers and markers

State-of-the-art in-house audio-visual equipment

- One (1) LCD projector
- One (1) motorized or portable screen
- One (1) wired/wireless microphone
- Public address system

All day wireless internet access in all meeting rooms and public areas

Digital signage on each meeting room

Services:

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

Prices are inclusive of 12% VAT, 10% service charge and 0.6% local taxes unless quoted as ++
All prices are subject to change without prior notice.

Let's get started:

STEP 1

Select your Coffee Break

SELECTION	Included in the package	MENU UPGRADE	
		Additional Php250++/ person per break	Additional Php400++/ person per break
A: Cold Bites & Sandwiches	2	2	2
B: Hot Bites	1	2	3
C: Sweet Treats	2	3	3

Selection A: Sandwich and Cold Bites

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

Selection B: Hot Bites

- Smoked salmon and onion quiche
- Vegetable spring rolls with sweet chili dip (V)
- Creamy wild mushroom quiche (V)
- Shrimp balls with kung pao sauce
- Chicken satay with peanut sauce
- Pulled pork puff with BBQ 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 (V)
- Cajun chicken pot pie
- Vegetable samosas with mint chutney (V)
- Lamb kofta with tahini sauce
- Grilled Thai style chicken skewers
- Vegetable curry puff (V)

(V) - Vegetarian

Rates are subject to change without prior notice. Valid until 30 December 2023 only.
Prices are inclusive of 12% VAT, 10% service charge and 0.6% local taxes.

Selection C: Sweet Treats

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

(V) - Vegetarian

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STEP 2

Choose your Lunch

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

MENU A

Appetizers and Salads

Prosciutto with honey dew 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 niçois with seared tuna loin, lemon olive oil vinaigrette

Bowl of Romaine lettuce with Grana Padano shavings – Caesar dressing on the side

Selection of bread rolls served with butter

Soup

Roasted tomato and basil soup with herb croutons and sour cream

Main Courses

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

Mixed steamed 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

MENU B

Appetizers 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

Bowl of iceberg lettuce and tomato – cocktail dressing on the side

Selection of bread rolls served with butter

Soup

Leek and potato soup with crispy garlic baguette

Main Courses

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

Barbeque 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

MENU C

Appetizers 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

Selection of bread rolls served with butter

Soup

Cream of pumpkin soup with sour bread croutons

Main Courses

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

Barbeque style pork belly on bed of napa cabbage

Pancit canton with vegetables and straw mushrooms

Steamed cauliflower and broccoli

Egg fried rice

Dessert

Fresh seasonal fruit salad marinated with citrus juice

Tiramisu cake

Berries crumble

Dark chocolate mousse

Selection of native desserts