



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 (Minimum of 30 persons)	Half-day Meeting Package per person	Whole-day Meeting Package per person
Set Menu	Php3,100.00net	Php3,900.00net
Bento Box Menu	Php2,700.00net	Php3,500.00net

## 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

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

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.

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

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.

## STEP 2

# Choose your Lunch

## Set MENUS

### ***Set Menu A***

Assorted artisanal bread rolls and butter

#### **Caprese and smoked chicken salad**

Garden greens, bocconcini, basil pesto, smoked chicken slivers, black olive cream, parmesan shavings

#### **Slow roasted pork roast**

Spinach mashed potato, roasted mushroom and shallot  
Roasted carrots, apricot and fig mostarda, grain mustard jus

#### **Jaggery cream brulée**

Caramelized nuts, roasted pineapple compote, coffee jelly

---

### ***Set Menu B***

Assorted artisanal bread rolls and butter

#### **Butternut squash velouté (V)**

Roasted pumpkin, toasted seaweed dukkah, paprika oil

#### **Chicken breast layered with spinach and mozzarella**

Barley mushroom risotto, roasted zucchini, balsamic jus

#### **Razzle raspberry pistachio mousse**

Red wine glaze, seasonal berries, crumble soil

---

### ***Set Menu C***

Assorted artisanal bread rolls and butter

#### **Carrot barley and mushroom salad (V)**

Sautéed and marinated mushrooms, Grana Padano shavings, garden leaves, Croutons, roasted hazel nuts, herb citrus vinaigrette

#### **Turmeric crusted snapper fillet**

Lemon potatoes, thyme scented carrots, basil and parsley emulsion

#### **Cherry cinnamon crumble tartlet**

Whipped vanilla cream quenelle

(V) - Vegetarian

## ***Set Menu D***

Assorted artisanal bread rolls and butter

### **Mushroom cream soup**

Truffle cream, herb Croutons

### **Ballotine chicken with mushroom duxelles & grilled snapper fillet**

Potato gratin, cauliflower and broccoli florets, chunky tomato sauce

### **Belgium chocolate dome**

Raspberry coulis and passion fruit jelly

---

## ***Set Menu E***

Original pandesal and wheat pandesal rolls with salted butter

### **Sinigang seafood**

Sour tamarind broth with assorted seafood

### **Escabeche of Asian seabass fillet**

Steamed sweet corn rice, sayote with garlic

### **Mango coconut slice**

Calamansi coulis and fresh mango

---

## ***Set Menu F***

Sesame soft roll and turmeric rolls with salted butter

### **Thai style green papaya and shrimp salad**

Sweet chili dressing, cherry tomato and baby leaves

### **Slow braised brisket topped with rendang style sauce**

Steamed jasmine rice, tossed green beans and carrots

### **Coconut dome topped**

with chocolate passion fruit jelly

---

## ***Vegan Menu***

Sourdough and multigrain roll with olive oil

### **Mushroom and aubergine**

Sautéed and marinated eringi and shimeji mushroom, eggplant puree, artichoke hearts, garden leaves, carrot vinaigrette

### **Carrot barley risotto with coconut cream**

Roasted heirloom carrots, onion crumb, burned vegetable jus

### **Mosaic of seasonal fruit**

Soaked sweetened chia seed, almond flakes

(V) - Vegetarian

# Bento SELECTION

## ***Bento Box Menu A***

Multigrain bread roll

**Adlai grains and mushroom salad**

with arugula leaves, white cheese crumbles, Truffle vinaigrette

**Braised chicken thighs with shallots, carrots and red wine gravy**

**Mashed potatoes**

**Steamed cauliflower**

**Cherry cinnamon crumble tartlet**

---

## ***Bento Box Menu B***

Sourdough roll

**Penne pasta salad with grilled vegetables,**

pesto vinaigrette and shaved parmesan

**Grilled red snapper fillet with herb crust**

**Sautéed marbled potatoes with onions**

**Buttered mixed vegetables**

**Chocolate brownie with apricot**

---

## ***Bento Box Menu C***

Pandesal roll

**Filipino style macaroni salad with honey ham and vegetables**

**48-hr braised free-range chicken adobo with potato and hard-boiled egg**

**Garlic fried rice**

**Stir-fried string beans**

**Mango and coconut tartlet**



## ***Bento Box Menu D***

Pan de sal roll

**Chicken spring roll with sweet chili dip**

**Red snapper fillet escabeche**

**Steamed jasmine rice**

**Chopseuy**

**Mango and coconut tartlet**

---

## ***Bento Box Menu E***

Soft roll

**Asian cabbage salad with fried tofu and mild spicy dressing**

**Grilled Nyonya chicken thighs**

**Turmeric rice**

**Mixed vegetables tossed in Malay curry**

**Egg tart**

---

## ***Bento Box Menu F***

Soft roll

**Black fungus and cucumber salad with aged black vinegar and chili**

**Kung pao chicken with cashew nuts**

**Steamed jasmine rice**

**Pak choy tossed with garlic and oyster sauce**

**Sesame ball filled with red bean paste**

---

## ***Vegan Menu***

Sourdough roll

**Poached barley and mushrooms salad**

Roasted zucchini almond flakes, balsamic and olive oil vinaigrette

**Pumpkin risotto with coconut cream**

**Steamed broccoli and roasted garlic**

**Garbanzo beans tossed in tomato sauce**

**Mosaic of seasonal fruits, chia seed pudding**

(V) - Vegetarian