



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
Samba	Php 3,870.00 net	Php 4,680.00 net
Canton Road		
High Street Café International Buffet	Php 3,100.00 net	Php 3,900.00 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 Samba, Canton Road or High Street Cafe

One round of 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

High speed Wi-Fi connection

Services:

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

Prices are in Philippine Pesos (PHP), inclusive of 12% VAT, 10% service charge and 0.6% local taxes.

All prices are subject to change without prior notice.

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

 Vegetarian



# LUNCH MENU

## SAMBA

LOCATED AT THE 8TH LEVEL

Taste the flavours of Peru atop the city skyline. Samba offers authentic Peruvian fare paired with refreshing cocktails - truly a feast fit for the senses.



## SET MENU A

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### **Ceviche Limeño**

Shrimp, octopus, scallops, calamari, lapu-lapu, red onion, coriander sprouts, leche de tigre

### **Mero en Salsa de Conchas**

Chargrilled grouper fillet, scallops, ají amarillo cream, mini criolla

### **Buñuelos**

Homemade Peruvian pumpkin frites served with raw cane sugar, banana strawberry syrup, and citrus sorbet

## SET MENU B

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### **Ceviche de Japones**

Catch of the day, scallops, leche de tigre, red onion, corn and glazed sweet potatoes

### **Lomo Saltado**

Diced US beef tenderloin sautéed with aji amarillo, red onions, tomato a la criolla, potato wedges and cilantro leaves

### **Tres Leches**

Soft genoise sponge soaked in three types of milk, covered with torched meringue, and served with vanilla ice cream



# LUNCH MENU

## CANTON ROAD

LOCATED AT THE 3RD LEVEL



### SET MENU A

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#### DIM SUM

Vegetable spring rolls with sweet chili sauce

Steamed buns with char siu

#### BARBECUE

Honey glazed barbecue pork

#### SOUP

Crabmeat and sweet corn soup

#### MAIN COURSE

Wok tossed prawns with celery, peppers and chili

Sweet and sour pork with lychee

Steamed lapu-lapu fillet superior in ginger soy sauce

Black pork "Ma Po" tofu dusted with Szechuan pepper

Stir-fried seasonal vegetables

Yangzhou style fried rice

#### DESSERT

Chilled mango and sago cream

### SET MENU B

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#### DIM SUM

Baked pumpkin black sesame buns

Steamed pork and shrimp dumplings  
with mud crab roe

#### BARBECUE

Guangdong fire roasted duck (Half)

#### SOUP

Seafood hot and sour soup

#### MAIN COURSE

Stir-fried prawns and squid with celery in  
XO sauce

Slow braised wagyu beef brisket with radish  
in chu hou sauce

Sweet and sour John Dory fish with three colours  
peppers

Traditional style braised soft tofu with mixed mushroom

Stir-fried seasonal vegetables

Wok-fried E-mee noodles with bean sprouts

#### DESSERT

Chilled mango and sago cream



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30th Street corner 5th Avenue, Bonifacio Global City, Taguig, 1634 Metro Manila Philippines  
(632) 8820 08888 | [manilafort@shangri-la.com](mailto:manilafort@shangri-la.com) | [www.shangri-la.com/fort](http://www.shangri-la.com/fort) | [@shangrilafort](https://www.instagram.com/shangrilafort)



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Set Menu	Php 3,200.00 net	Php 4,000.00 net

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🌿 Vegetarian

STEP 2

## CHOOSE YOUR LUNCH SET MENUS



### WESTERN MENU B

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Assorted artisanal bread rolls and butter

**Butternut Squash Velouté** 🌿

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



### WESTERN MENU A

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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 Brûlée**

Caramelised nuts, roasted pineapple compote, coffee jelly



### WESTERN MENU C

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Assorted artisanal bread rolls and butter

**Carrot Barley and Mushroom Salad**

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

🌿 Vegetarian





## FILIPINO MENU

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



## VEGAN MENU

Sourdough and multigrain roll with olive oil

### Mushroom and Aubergine

Sautéed and marinated eringi and shimeji mushroom, eggplant purée, 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

## WESTERN 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



## PAN ASIAN MENU

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 passionfruit jelly





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