



EDSA  
SHANGRI-LA  
MANILA

MEETING PACKAGE





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SHANGRI-LA  
MANILA

MEETING PACKAGE

## MEETING PACKAGE AMENITIES

- Use of the meeting venue from 8am to 5pm (whole day) / 8am to 1pm or 12pm to 5pm (half day)
- Freshly brewed coffee and tea for the duration of the meeting
- Plated 3-item snacks for the mid morning and / or afternoon breaks with various sweet and savoury selections
- Choice of plated or bento lunch
- One (1) round of iced tea for lunch
- Complimentary car park coupons for ten percent (10%) of the participants and additional flat rate coupons at Php200 net
- WiFi internet access in the meeting room
- Stationery and writing materials
- Place cards upon request
- One (1) flip chart with markers
- Basic sound system with maximum of three microphones upon request
- One (1) motorized or portable projector screen
- One (1) LCD projector

LUNCH OPTIONS	PLATED	DELUXE BENTO	PREMIER BENTO
Minimum attendance	10 persons	10 persons	10 persons
Whole day - 9 hours morning and afternoon snacks with lunch	Php3,000++	Php2,550++	Php2,950++
Half day - 5 hours morning and afternoon snacks with lunch	Php2,600++	Php2,150++	Php2,550++

All prices are subject to 12% VAT, 10% service charge and the applicable local government tax. Rates are valid until December 31, 2023, and may be subject to change without prior notice.



## DINE SAFELY AT EDSA SHANGRI-LA, MANILA

### SOME OF OUR MENU ITEMS MAY CONTAIN THE FOLLOWING

---

EGGS / POULTRY PRODUCTS

NUTS / LEGUMES / CEREALS

SESAME SEEDS / SOY BEANS

LUPIN / SULPHITES

SEAFOOD / SHELLFISH

MUSTARD

CELERY

DAIRY

PORK / LARD

CHICKEN

CHILI

ALCOHOL

GLUTEN

KINDLY ADVISE US OF ANY KNOWN ALLERGIES OR INTOLERANCES  
TO ENABLE US TO TAILOR YOUR MENU ACCORDINGLY.





## SNACKS SELECTION

### SANDWICHES

---

Tuna finger sandwich on brown bread

Chicken salad sandwich on soft roll

Egg salad sandwich on white loaf

Roast beef and gherkin sandwich  
on brown loaf

Ham and cheese sandwich  
on an open baguette

Croissant sandwich  
with ham and cheese

### SAVOURY PICKS

---

Chicken empanada

Chicken wing with chili dip

Crispy chicken spring roll

Crispy pork spring roll

Deep fried shrimp wonton

Indian samosa with raita

Vegetable spring rolls with plum sauce

Beef sausage roll in puff pastry

Mini cheeseburgers

### SWEET TREATS

---

Assorted cookies

Assorted Danish pastries

Assorted doughnuts

Apricot almond tart

Chocolate tart

Seasonal fruit tarts

Danish apple turnover

Cinnamon Danish iced roll

Banana bread slice

Blueberry muffins

Chocolate muffins

Cheesecake

Chocolate brownie

Lemon meringue pie

Chocolate croissant

Selection of fresh cut fruits





## SET MENU SELECTION

### SOUP OR APPETIZER

---

#### Choose 1 from our selection below

Vine ripened tomato terrine with goat's cheese, balsamic jelly and basil grissini

Cream of roasted cauliflower  
with flatbread

Roasted pumpkin and ginger  
with lime crème

Corn chowder with potato  
and chives

### MAIN COURSE

---

#### Choose 1 from our selection below

Roasted chicken breast with  
rosemary herb potato, marsala cream sauce

Baked red snapper with mango – tomato  
salsa, saffron rice pilaf

Pork tenderloin with pommery mashed  
potato, garlic baby beans

### DESSERT

---

#### Choose 1 from our selection below

Canadian maple pecan tart, Guanaja  
chocolate ganache, caramel Don Papa rum  
sauce and Madagascar vanilla bean ice  
cream

Mango cheesecake, crunchy caramel  
coconut tuile and exotic fruit sauce

Caramelized banana mousse cake  
with bitter sweet chocolate sauce

## DELUXE BENTO SELECTION

### ITALIAN BENTO

---

#### MENU A

Shrimp salad with cherry tomatoes,  
carrots, celery, red onion and  
oil lemon dressing

Penne four cheese gratin

Braised pork collar in red wine sauce  
with roasted potatoes

Chocolate moist cake

#### MENU B

Mix salad with melon Parma ham  
and parmesan cheese

Fusilli with tomato and pesto sauce

Chicken pizzaiola with capers, oregano,  
tomato sauce and marble potatoes

Tiramisu

### FILIPINO BENTO

---

#### MENU A

Atchara

Fresh lumpia ubod

Chicken Inasal

Steamed rice with pandan leaves

Bibingka (rice cake)

#### MENU B

Ensaladang talong with tomatoes and  
onions, and egg

Lechon kawali with sarsa

Garlic rice

Assorted puto





## DELUXE BENTO SELECTION

### WESTERN BENTO

---

#### MENU A

Greek salad  
Steamed broccoli  
with almonds and raisins  
Roast chicken breast, mashed potatoes  
and mushrooms sauce  
Cheesecake

#### MENU B

Caesar salad  
Cajun chicken wrap  
Pan-fried Barramundi with saffron rice  
and lemon butter sauce  
Chocolate moist cake

### HEALTHY BENTO

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Quinoa salad with black olives,  
feta cheese and green capsicum

Whole grain penne with roasted  
eggplant and Parmesan shaves

Baked cod fillets with soft herbs  
and French beans

Yogurt cheese cake with berries

## PREMIUM BENTO SELECTION

### ITALIAN BENTO

---

#### MENU A

Mix green salad, tomato cherry, orange,  
olive, sun-dried tomato  
Baked lasagna bolognese  
Braised beef with mushrooms sauce  
and mashed potatoes  
Chocolate mille-feuille

#### MENU B

Caprese with mozzarella, oregano,  
plum tomato, fresh basil  
Cannelloni rolled pasta with spinach and  
ricotta cheese  
Oven baked Barramundi with cappers,  
lemon and olives  
Raspberry tiramisu

### FILIPINO BENTO

---

#### MENU A

Ensaladang labanos with tinapa flakes  
Beef asado  
Plain rice  
Biko with latik

#### MENU B

Green mango salad with tomatoes and  
onions, topped with salted egg  
Bistek Tagalog  
Garlic rice  
Leche flan





## PREMIUM BENTO SELECTION

### WESTERN BENTO

---

#### MENU A

Salad niçoise  
Roasted eggplant and bell pepper  
Baked Salmon with creamy  
dill sauce parsley potato  
Chocolate moist cake

#### MENU B

Chef's salad: lettuce, egg, tomatoes,  
cucumbers, cherry tomatoes  
Smoked salmon wrap  
Red wine braised beef cheeks, potato  
gratin, and French beans  
Cheesecake

### HEALTHY BENTO

---

Cherry tomato and cucumber salad with  
balsamic dressing  
Smoked salmon with onion,  
capers on brown bread  
Grilled chicken breast, mango  
cumin salsa and steamed broccoli  
Fruit salad with mint









  
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rum sauce and Madagascar vanilla  
bean ice cream

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Garlic rice

Assorted puto



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### WESTERN BENTO

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**MEETING PACKAGE**

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- LCD projector available for rent at Php7,500 net per day

## LUNCH OPTIONS

Minimum attendance

Whole day - 9 hours  
morning and afternoon  
snacks with buffet lunch

Half day - 5 hours  
morning and afternoon  
snacks with buffet lunch

## BUFFET LUNCH

(INSIDE FUNCTION ROOM)

30 persons

Package A - Php3,500++ per person  
Package B - Php3,770++ per person  
Package C - Php4,150++ per person  
Package D - Php4,430++ per person

Package A - Php3,025++ per person  
Package B - Php3,295++ per person  
Package C - Php3,675++ per person  
Package D - Php3,955++ per person



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## SNACKS SELECTION | CHOOSE 1 ITEM PER CATEGORY

### SANDWICHES

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Chocolate tart

Seasonal fruit tarts

Danish apple turnover

Cinnamon Danish iced roll

Banana bread slice

Blueberry muffins

Chocolate muffins

Cheesecake

Chocolate brownie

Lemon meringue pie

Chocolate croissant

Selection of fresh cut fruits



## BUFFET MENU INCLUSIONS | MINIMUM OF 30 PERSONS

### BUFFET MENU A

---

2 appetizers, 3 salads  
1 soup, bread selection with butter,  
3 main courses, 2 side dishes  
5 desserts

### BUFFET MENU B

---

2 appetizers, 4 salads  
1 soup, bread selection with butter,  
3 main courses, 1 pasta or noodle, 3 side dishes  
6 desserts

### BUFFET MENU C

---

3 appetizers, 5 salads,  
1 soup, bread selection with butter,  
1 live station, 4 main courses,  
1 pasta or noodle, 3 side dishes,  
7 desserts

### BUFFET MENU D

---

4 appetizers, 5 salads,  
1 soup, bread selection with butter,  
2 live stations, 5 main courses,  
1 pasta or noodle, 3 side dishes,  
8 desserts



## APPETIZER

### HOT SAVOURY PICKS

---

Chicken tikka with mint chutney

Assorted root vegetable chips

Spiced Indian pouri with tamarind  
and yoghurt

Breaded mozzarella sticks with spiced salsa

Mini quiche with spinach and goat cheese

Crispy fried prawns with tartar sauce

Vegetable spring rolls with plum sauce

Barbecue chicken wings with ranch dressing

Shrimp cakes with sweet chili

Curry, vegetarian, chicken,  
or cheese empanadas

Chicken satay with roasted peanut sauce

Pork and shrimp steamed dumplings  
with soy sauce and calamansi

Steamed pork buns with  
calamansi in soy sauce

### COLD SAVOURY BITES

---

Selection of grissini and cheese herb straws

Marinated olives, vegetable crudités with dips

Smoked salmon with capers and onions

Brie cheese with walnut on wholemeal bread

Seared fresh tuna loin with black olive paste

Chicken liver paté on crisp toast

Cured salmon with dill cream

Goat cheese balls with smoked paprika

Spicy tuna rolls with wasabi mayo

Plum cherry tomato with basil pesto

California rice rolls with mango

Air-dried beef, salami, and prosciutto  
with condiments



## SALAD

### ASIAN SALADS

---

Chicken and green papaya salad  
with sweet chili dressing

Tinapa roll wrapped in lettuce

Kinilaw na tanigue

Sweet mango, cherry tomatoes,  
long beans, and tamarind

Crunchy squid salad, roasted peppers  
with spicy sour dressing

Cold shrimp and soba noodles salad with  
sesame dressing

Chicken and green papaya  
with chili and lime

Green papaya salad with coriander

Pako fern and tomato salad

Green mango with bagoong salad

Lato salad with tomato and red onion

Kangkong and alugbati with steamed okra

Beef tataki and mango in ginger dressing

Oriental salad with crisp vermicelli, fresh  
pomelo and roasted peanuts

Lumpiang ubod

Crispy boneless bangus with mango salad

### WESTERN GREENS

---

Fresh mozzarella and cherry tomatoes  
with basil pesto

Greek salad, cucumber, feta cheese,  
tomatoes, and olives

Potato salad with mustard and gherkins

Crisp romaine, vine ripe tomatoes,  
cucumber, onions and mozzarella

Grilled chicken with fennel and orange

Tuna niçoise salad with balsamic vinegar  
and olive oil

Seafood salad with lemon herb vinaigrette

Pasta salad with chicken and pineapple

Spinach and arugula with quail eggs  
and sun-dried tomatoes

Roasted pumpkin with Asiago cheese  
and pumpkin seeds

Caesar Salad with herbed croutons, bacon and  
Parmesan cheese





## SOUP

### NATIVE

---

Chicken arroz caldo

Tinolang manok

Munggo guisado

Sinampalukang manok

Pork bola-bola with misua and patola

Sinigang na baboy in guava

Sinigang na bangus belly in guava

Beef bulalo

Batchoy

Beef nilaga

Sinigang na ulo ng salmon

Pancit molo with chives and fried garlic

### WESTERN

---

Lentil soup

Cream of carrot and coriander with ginger

Minestrone with fresh herbs

Leek and potato with chive crème

Roasted vine tomato and basil

French onion

Roasted pumpkin with sunflower seeds

Sweet corn cream chowder

Cauliflower with pumpkin seeds

Green peas and ham

Wild mushroom with truffle oil

White onion and garlic soup

Cream of broccoli and spinach



## MAIN COURSE | WESTERN

---

Braised beef with shallots in red wine glaze

Beef striploin with spinach and  
grain mustard gravy

Barbecue glazed sirloin steak  
with cream corn

Beef tenderloin with Lyonnaise potatoes

Baked red snapper in tomato-saffron broth

Steamed red snapper with  
fragrant lemon grass broth

Pan-seared cod fish with sautéed spinach

Herb-roasted salmon on  
braised leeks with cream

Pan-fried salmon with caper butter sauce

Baked salmon in puff pastry with miso cream

Seafood casserole in cream  
white wine sauce

Grilled chicken with wild  
mushroom cream sauce

Braised chicken in red wine  
with tomatoes

Roasted lemon herb chicken with polenta

Chicken margherita

Breaded pork cutlets with curry sauce

Slow-cooked pork spareribs with  
gochujang and spicy pommery gravy

Lamb stew with potato and chickpeas

Lamb cutlets with roasted potatoes  
and mint sauce

Baked beef lasagna with mozzarella

Penne pasta with tomatoes and fresh basil

Spaghetti with garlic, extra virgin  
olive oil and chili

Baked penne pasta carbonara  
with cream and Parmesan

Vegetable lasagna

Pesto cream spaghetti



## MAIN COURSE | ASIAN & FILIPINO SPECIALTIES

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Crispy fried chicken in  
fermented red bean marinade

Chicken kung pao

Thai chicken green curry

Chicken teriyaki

Sirloin steak with kimchi butter  
and marble potatoes

Black pepper beef with kailan

Barbecue pork ribs with  
steamed and mantou buns

Sweet and sour pork

Kingdao pork spareribs

Sweet and sour fish

Fish in black pepper sauce

Crispy egg noodle Hong Kong style with  
shrimp, chicken, and pork

Pad Thai noodles with chicken and prawns

Singapore wok noodles with tofu

Chicken and pork pochero

Chicken adobo

Lechon manok

Chicken inasal

Ginataang manok

Grilled liempo

Pork binagoongan

Crispy boneless pata

Pork belly estofado

Pork humba

Fried lechon

Crispy pork adobo

Ilocos bagnet

Beef kaldareta

Beef salpicao

Crispy tadyang



## MAIN COURSE | FILIPINO SPECIALTIES

---

Beef mechado with braised vegetables

Binukadkad na pla-pla

Beef steak Tagalog and sautéed onions

Shrimp halabos

Beef solomillo a la pobre

Sugpo sa gata

Kare-kare oxtail, beef and tripe

Sugpo sa aligue ng talangka

Morcon with tomato sauce  
and boiled potatoes

Ginataang alimango at kalabasa

Pot roast kalitiran with mashed potatoes

Chicken and pork pancit canton

Tanigue escabeche

Chicken and pork pancit bihon

Pinaputok na tilapia with tomato and onions

Palabok

Pla-pla simmered with mustard leaves  
and coconut sauce

Pancit Lucban hab-hab

Pancit Malabon





## SIDE DISHES

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Roasted potatoes with rosemary

Ratatouille

Sweet potato purée

White bean stew

Mashed potatoes

Baked eggplant with Parmesan and tomato

Potato gratin

Wok-fried Asian greens with garlic

Boiled buttered potatoes

Cauliflower gratin

Lyonnais potatoes

Green curry vegetables

Crushed potatoes

Mixed steamed vegetables

Potato wedges

Roasted squash with walnuts

Steamed jasmine rice

Sautéed garlic kale

Garlic fried rice

Chili eggplant with pak choy and shiitake

Pandan rice

Bean stew and chickpeas with fresh coriander

Herbed rice pilaf

Adobong kangkong

Saffron rice pilaf

Ginataang labong

Vegetable fried rice

Gule magalang

Kimchi fried rice

Bicol express

Ginger fried rice with egg

Gising-gising

Yang chow fried rice

Pinakbet with bagoong

Bagoong rice

Laing with tinapa

Arroz Valenciana bringhe



## DESSERT | WESTERN AND FILIPINO FAVOURITES

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Chocolate éclairs	Brazo de Mercedes
Chocolate mousse	Banana fritters
Chocolate brownies	Sticky rice with mango
Strawberry mille-feuille	Pandan crepe with coconut
Mango cheesecake	Mango tapioca
Guanaja chocolate cake	Maja Blanca
Crème catalane	Leche flan
Coffee opera cake	Ube halaya with macapuno
Green tea mousse sponge cake	Suman sa lihiya with latik
Pistachio panna cotta	Halo-halo station
Berry panna cotta	Turon with langka at ube halaya
Vanilla crème brulee	Ginataang halo-halo
Tiramisu coffee mascarpone	Buko pie
Blueberry cheesecake	Bibingka
Swiss roll sponge	Cassava
Lemon meringue tart	Sapin-sapin
Pecan nut tart	Biko
Baked apple strudel	Palitao
Fruit tartlets	Pichi-pichi
Baked bread and butter pudding	Kutsinta
Seasonal cut fruits	Tres leches cake



## LIVE STATION

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### **Herb roast whole chicken**

with rosemary gravy, thyme jus,  
and honey-lemon glaze

### **Fiesta whole lechon**

### **Porchetta**

Roasted pork loin and belly stuffed  
with herbs and spices

### **Boneless Crispy Pata**

Fried pork trotter with soy garlic

### **Roasted whole ham**

with spiced pineapple glaze and pandesal

### **Herb-crusted leg of lamb**

with port wine and minted au jus

### **Beef Wellington**

in puff pastry with red wine sauce

### **Braised Beef**

with black pepper sauce

Glazed barbecue pork ribs



