

Love is in the details - the little quirks, the candid moments, the captured bliss spent with people you hold dearest.

At Edsa Shangri-La, Manila, we endeavor to stage the wedding of your dreams by customizing every detail according to your unique requirements and specifications.



IMAGINE

We take pride in our seasoned team of events professionals who weave wedding magic that is beautiful, fun and one-of-a-kind.



CAREFREE

Our dedicated wedding planners assist you from your wedding's conceptualization, all the way up to its execution.



DELIGHT

Our team of highly skilled international chefs create bespoke menus that befit the most memorable banquet of your life.



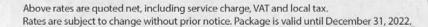
BLISS

From wedding bells to wedding bliss, make memories together as a newlyweds in Your Urban Oasis.



MENU	FIRST 30 GUESTS	IN EXCESS OF 30 GUESTS
Western Set Menu A	PHP 123,380 net	PHP 2,800 net
Western Set Menu B	PHP 150,370 net	PHP 3,700 net
Western Set Menu C	PHP 186,370 net	PHP 4,900 net
Western Set Menu D	PHP 223,370 net	PHP 6,100 net
Western Set Menu E	PHP 273,370 net	PHP 7,800 net
International Buffet Menu A	PHP 145,850 net	PHP 3,550 net
International Buffet Menu B	PHP 163,690 net	PHP 4,150 net
International Buffet Menu C	PHP 181,450 net	PHP 4,730 net
	FIRST 3 TABLES OF 10	PER TABLE IN EXCESS
Chinese Lauriat Set Menu A	PHP 153,588 net	PHP 38,888 net
Chinese Lauriat Set Menu B	PHP 161,888 net	PHP 40,888 net
Chinese Lauriat Set Menu C	PHP 173,988 net	PHP 44,888 net

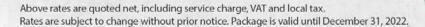
- Overnight stay in a Premier room with breakfast for two (2) persons
- Two-layered fondant wedding cake by the Edsa Shangri-La Pastry team (only the base layer is edible)
- · One (1) round of iced tea
- · Basic floral table centerpieces
- One (1) bottle of champagne for the couple's toast





MENU	FIRST 100 GUESTS	PER PERSON IN EXCESS
Western Set Menu A	PHP 511,850 net	PHP 2,895 net
Western Set Menu B	PHP 601,820 net	PHP 3,795 net
Western Set Menu C	PHP 721,850 net	PHP 4,995 net
Western Set Menu D	PHP 841,850 net	PHP 6,915 net
Western Set Menu E	PHP 1,011,850 net	PHP 7,895 net
International Buffet Menu A	PHP 587,100 net	PHP 3,650 net
International Buffet Menu B	PHP 646,240 net	PHP 4,250 net
International Buffet Menu C	PHP 705,380 net	PHP 4,830 net
	FIRST 3 TABLES OF 10	PER TABLE IN EXCESS
Chinese Lauriat Set Menu A	PHP 612,588 net	PHP 39,888 net
Chinese Lauriat Set Menu B	PHP 639,988 net	PHP 41,888 net
Chinese Lauriat Set Menu C	PHP 680,388 net	PHP 45,888 net

- Two-night stay in a Premiere Suite with breakfast for the bride
- · Overnight stay in a Premier Room with breakfast for the groom
- · 150 servings of pre-dinner cocktails
- · 50 servings of welcome mocktails
- Bottomless iced tea for two (2) hours
- •Three-layered fondant wedding cake by the Edsa Shangri-La Pastry team (only the base layer is edible)
- String trio for three (3) hours and basic sounds and lights system
- · Bridal car for four (4) hours
- Floral arrangements by Gina Galang of Royal Flower Shoppe, including:
 - > Couple's arrangement
 - > VIP arrangement for 6-foot presidential table
 - Basic floral table centerpieces
- > Cake table arrangement
- One (1) bottle of champage for the couple's toasting
- · Dedicated wedding concierge
- · Personalized gift for the couple





CLASSIC WEDDINGS

- · Honeymoon stay in one (1) of below properties:
- > Two (2) nights stay in a Deluxe Room with buffet breakfast and roundtrip transfers for two (2) persons at Shangri-La Mactan, Cebu
- >Two (2) nights stay in a Deluxe Room with buffet breakfast and roundtrip boat transfers for two (2) persons at Shangri-La Boracay Resorts and Spa



MENU	FIRST 100 GUESTS	PER PERSON IN EXCESS
Western Set Menu A	PHP 576,990 net	PHP 3,105 net
Western Set Menu B	PHP 667,990 net	PHP 4,005 net
Western Set Menu C	PHP 786,990 net	PHP 5,205 net
Western Set Menu D	PHP 906,990 net	PHP 6,405 net
Western Set Menu E	PHP 1,079,990 net	PHP 8,105 net
International Buffet Menu A	PHP 652,250 net	PHP 3,860 net
International Buffet Menu B	PHP 711,375 net	PHP 4,450 net
International Buffet Menu C	PHP 770,510 net	PHP 5,050 net
	FIRST 3 TABLES OF 10	PER TABLE IN EXCESS
Chinese Lauriat Set Menu A	PHP 677,788 net	PHP 41,188 net
Chinese Lauriat Set Menu B	PHP 705,088 net	PHP 43,888 net
Chinese Lauriat Set Menu C	PHP 745,488 net	PHP 47,888 net

INCLUSIONS

- Two-night stay in a Premiere Suite with breakfast for two (2) the bride
- · Overnight stay in an Executive Room with breakfast for the groom
- · 150 servings of pre-dinner cocktails
- · 50 servings of welcome mocktails
- Open bar on iced tea, chilled juices, and soda for two (2) hours
- Five-layered fondant wedding cake by the Edsa Shangri-La Pastry team (only the base layer is edible)
- String quartet for three (3) hours and basic sounds and lights system
- · Bridal car for four (4) hours
- Floral arrangements by Kyno Kho, including:
 - > Couple's arrangement
 - > VIP arrangement for 6-foot presidential table
 - Basic floral table centerpieces
- > Cake table arrangement
- One (1) bottle of champage for the couple's toasting
- One (1) month complimentary use of Health Club facilities
- Dedicated wedding concierge

Above rates are quoted net, including service charge, VAT and local tax. Rates are subject to change without prior notice. Package is valid until December 31, 2022.



SIGNATURE WEDDINGS

- · Personalized gift for the couple
- · Honeymoon stay in one (1) of below properties:
- > Two (2) nights stay in a Deluxe Room with buffet breakfast and roundtrip transfers for two (2) persons at Shangri-La Mactan, Cebu
- Two (2) nights stay in a Deluxe Room with buffet breakfast and roundtrip boat transfers for two (2) persons at Shangri-La Boracay Resorts and Spa
- > Two (2) nights stay in a Deluxe Room with buffet breakfast for two (2) persons at Shangri-La Rasa Ria Kota Kinabalu Dalit Bay Golf & Country Club
- >Two (2) nights stay in a Deluxe Room with buffet breakfast for two (2) persons at Shangri-La Chiang Mai



Slow braised beef brisket, vermicelli noodles, and aromatic herbs

with mushroom risotto and smoked eggplant caviar

Vanilla panna cotta

Vanilla cream pudding with a broth off wild strawberries and a medley of berries

Brewed coffee or tea

WESTERN SET MENU B

Home cured beef tenderloin and Queen's scallop carpaccio

Goji berry dressing, wild arugula, parmesan touille, and extra virgin olive oil powder

Singaporean seafood laksa

Baby squid, cuttlefish, shrimps, and salmon Rice noodles, bean sprouts, lightly boiled egg, and armoatic curry-infused broth

Adlai risotto

Flash fried forest mushrooms, Thai chicken, and parmesan

Oven-roasted pork belly with thyme and balsamic glaze

Chorizo paella, baby turnips & sauce vierge OR

Steamed sea bream

with ginger lime tomato salsa & turmeric cous cous

76% chocolate fondant

Chocolate fondant pistachio gelato and pliable chocolate mousse



WESTERN SET MENU C

Pearls of the Ocean Trio of Seafood

Crab timbale with tobiko prawns al ajillo-confit salmon belly Paprika-infused garlic crostini, crème friache dressing, micro herb salad

Lentil and chickpea

Cilantro, cherry tomato & garlic croutons

Grilled US beef tenderloin

Dehydrated Carrot crisps, cauliflower puree, whisky cream sauce

Barramundi fillet with parsley crust

Pea flower beurre blanc foam, zucchini and guinoa, French beans

Orange short cake

Blueberry compote, whipped mascarpone cream

Brewed coffee or tea

WESTERN SET MENU D

Hors-d oeuvre Three colors of tuna

Seared sustainable yellowfin tuna tartare with sous vide quail's egg
White wine marinated tuna otoro with braised lentils
Sako tuna and Queen's scallop roulade with dijon mustard passion fruit dressing

Potage

Oxtail consommé Caramelized onion tart

Farineaux

Gnocchi in beurre noisette with sage and a bouillabaisse emulsion

Sorbet

Champagne sorbet with strawberries

Magret de Canard

Seared duck breast with a cherry glaze, sauteéd kale, glazed baby carrots with white bean ragout and duck jus

Strawberry tiramisu

Bittersweet chocolate sorbet, roasted pistachio biscuit



SOUP

Lemongrass and galangal-infused white tomato soup with chicken agnolotti

PASTA

Potato and semolina gnocchi with veal ballotine Sage cream and pecorino

ENTRÉE

Creole poached green lobster tail

Quinoa, fettucine in sundried tomato pesto, straw potatoes

OR

Gremolata-coated Welsh lamb cutlet

Straw potatoes, saffron tartar, micro greens

MAIN COURSE

Roasted monk fish and panchetta

with lemon & caper infused beurre noistette, honey coated artichokes, spiced chickpea, yam pureé, and asparagus tips

Seared Wagyu beef tenderloin and slow-cooked wagyu cheek bourguignon

Truffle infused Sweet potato gratin, zucchini pearls, slow cooked shallots, poached baby beets and red wine jus

DESSERT

Chocolate Emotion

star anis flavor on flourless chocolate sponge, served with warm green tea sauce



APPETIZERS

Pomelo in wasabi sauce

Lobster roll

Barbecued pork in honey sauce and jelly fish

SOUP

Eight treasure soup

MAIN COURSE

Steamed lapu-lapu in minced garlic sauce
Fried king prawn with cornflakes
Sautéed seasonal vegetable with black mushroom topped with enoki mushroom

RICE

Frice rice, Yang Chow style

DESSERTS

Chilled mango pudding

Mushroom bun

CHINESE LAURIAT MENU B

APPETIZERS

Lobster roll

Half roast duck

Shishamo fish with pork floss and potato strips

SOUP

Braised four treasure soup, Chef Tony style

MAIN COURSE

Salted egg prawn with French beans
Pan-fried cod fish fillet in apple fruit sauce
Fried US beef tenderloin in black pepper sauce
Braised mushroom with broccoli in oyster sauce

RICE

Fukien seafood fried noodles

DESSERTS

Chilled mango sago Fried sesame ball

CHINESE LAURIAT MENU C

APPETIZERS

Chilled avocado roll

Roast pork topped with Chinese mustard

Half roast duck

Beef shank with jelly fish

SOUP

Chef Tony's soup

MAIN COURSE

Fried king prawns coated with cornflakes

Beef with black pepper sauce

Steamed cod fish, Cantonese style

NOODLES

Seafood efu noodles

DESSERTS

Chilled lemon grass jelly with sherbet Fried Shanghai pancake



BUFFET MENU A

Selection of two (2) appetizers, three (3) salads, one (1) soup, bread selection with butter, three (3) main courses, one (1) pasta or noodle, two (2) side dishes, and five (5) desserts

BUFFET MENU B

Selection of two (2) appetizers, four (4) salads, one (1) soup, bread selection with butter, four (4) main courses, one (1) pasta or noodle, three (3) side dishes, and six (6) desserts

BUFFET MENU C

Selection of three (3) appetizers, four (4) salads, one (1) soup, bread selection with butter, four (4) main courses, one (1) pasta or noodle, three (3) side dishes, one (1) carving station, and seven (7) desserts

BUFFET MENU A

Selection of four (4) appetizers, five (5) salads, one (1) soup, bread selection with butter, five (5) main courses, one (1) pasta or noodle, three (3) side dishes, two (2) carving station, and eight (8) desserts

BUFFET MENU SELECTIONS APPETIZERS

COLD SAVORY BITES

Marinated olives, vegetable crudités with dips
Smoked salmon with caper & onion
Brie cheese with walnut on whole meal bread
Seared fresh tuna loin with black olive paste
Chicken liver pate on crisp toast
Cured salmon with dill cream
Goat cheese balls with smoked paprika
Spicy tuna rice rolls with wasabi mayo
Plum cherry tomato with basil pesto
California rice rolls with mango
Air-dried beef, salami, and prosciutto ham with condiments

HOT SAVORY BITES

Barbecue chicken wings with ranch dressing
Breaded mozzarella sticks with spiced salsa
Mini quiche with spinach and goat cheese
Crispy fried prawns with tartare sauce
Vegetable spring rolls with plum sauce
Osso buco risotto arrancini balls
Ham potato croquette
Chicken satay with roasted peanut sauce
Shrimp cakes with sweet chili

BUFFET MENU SELECTIONS SALADS

Fresh mozzarella and cherry tomatoes with basil pesto
Greek salad, cucumber, feta cheese, tomato, and olives
Potato salad with mustard and gherkins
Crisp romaine, vine ripe tomato, cucumber, onions, and fresh mozzarella
Grilled chicken with fennel and orange
Tuna salad nicosia 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 sundried tomato
Roasted pumpkin with asiago cheese and pumpkin seeds
Caesar salad with herbed croutons, bacon, and parmesan cheese

SOUPS

Lentil soup
Cream of carrot and coriander with ginger
Minestrone with fresh herbs
Leek & potato with chive crème
Roasted vine tomato and basil
White onion and garlic soup
French onion soup
Roasted pumpkin with sunflower seeds
Sweet corn cream chowder
Cauliflower with pumpkin seeds
Wild mushroom with truffle oil

All prices are inclusive of 12% VAT, 10% service charge, and the applicable local government tax. Rates are subject to change without prior notice. Package is valid until December 31, 2022.

Cream of broccoli and spinach



WESTERN DISHES

Braised beef with shallots in red wine glaze
Beef strip loin 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 lemongrass 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 (shrimps, salmon, and sole fish) 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 potato & mint sauce

Baked penne pasta carbonara with cream & parmesan
Penne pasta with tomato & fresh basil
Spaghetti with garlic, extra virgin olive oil & chili
Baked penne pasta carbonara with cream & parmesan
Vegetable lasagne
Pesto cream spaghetti



Barbecue pork ribs, Asian style, with steamed & mantao buns
Sweet and sour pork
Kingdao pork spare ribs

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 & prawns
Singapore wok noodles with tofu



Roasted potato with rosemary
Sweet potato purée
Mashed potato
Potato gratin
Boiled buttered potatoes
Lyonnaise potato
Crushed potato
Potato wedges

Steamed jasmine rice
Garlic fried rice
Pandan rice
Herbed rice pilaf
Saffron rice pilaf
Vegetable fried rice
Kimchi fried rice
Ginger fried rice with egg

Ratatouille
White bean stew
Baked eggplant with tomato
Wok fried Asian greens with garlic
Cauliflower gratin
Green curry vegetables
Mixed steamed vegetables
Roasted squash with walnuts
Sautéed garlic kale
Chili eggplant with pak choi and shiitake



Chocolate éclairs

Chocolate mousse

Chocolate brownies

Crème caramel

Strawberry mille-feuille

Mango cheesecake

Guanaja chocolate cake

Crème catalane

Coffee opera cake

Green tea mousse sponge cake

Pistachio panna cotta

Vanilla crème brûlée

Tiramisu coffee mascarpone

Blueberry cheesecake

Swiss roll sponge

Berry panna cotta

Lemon meringue tart

Pecan nut tart

Baked apple strudel

Chocolate tartlets

Fruit tartlets

Baked bread and butter pudding

Seasonal cut fruits



Glazed barbecue pork ribs



	FOR THE FIRS
MENU	TABLES OF 10

PER TABLE IN EXCESS

PHP 40,088 net
PHP 42,888 net
PHP 46,888 net

- Overnight stay in a Tower Deluxe Room with breakfast for two (2) persons
- •Two (2) pieces engagement cakes in fondant icing by the Edsa Shangri-La Pastry team
- · Bottomless iced tea for two (2) hours
- · Floral arrangements for all tables
- 14 bowls of misua
- · 14 red dates and winter melon
- 14 servings of fruit punch
- · 28 pieces of hard-boiled eggs



EARLY CONFIRMATION OFFERS

Visit the Unveil Wedding Fair by Edsa Shangri-La on November 5-6, 2022 and confirm your even to enjoy one of the following perks:

EVENTS WITH CATERING REVENUE OF PHP 500,000 TO PHP 1,000,000 NET

- Additional overnight in a Deluxe Room with breakfast for two (2) persons
- · Additional pre-dinner cocktail food and mocktails for 30 guests

EVENTS WITH CATERING REVENUE OF PHP 1,000,001 NET AND ABOVE

- Additional overnight in a Deluxe Room with breakfast for two (2) persons
- Additional two-night stay in a Deluxe Room with breakfast for two (2) persons
- · Chi Spa treatment for the couple (additional concession)

BOOKING TERMS AND MECHANICS:

- · Contracting period: November 5 and 6, 2022 only.
- Event period: Events happening until December 31, 2023.
- Chosen benefit to be indicated in the contract and should be used / consumed on the day
 of the event, except for the overnight stay in a Deluxe Room and Chi Spa for the couple,
 which may be given in gift certificate form, valid for 6 months from date of event if requested
 by client.
- The offer is not exchangeable for cash in part or in whole.
- The offer cannot be used in conjunction with any other discounts, privileges or promotions.



POSH PACKAGE

PHP 44,000 NET FOR THE FIRST FOUR (4) PERSONS IN EXCESS AT PHP 10,600 NET PER PERSON

- Afternoon tea snacks
- · Selection of flavored tea
- · Free-flowing mimosa for two (2) hours
- Four (4) volume eyelash extension
- Four (4) regular gel manicure or pedicure
- Four (4) customized chocolate bars as tokens

DELUXE PACKAGE

PHP 71,100 NET FOR THE FIRST FOUR (4) PERSONS IN EXCESS AT PHP 15,350 NET PER PERSON

- · Set lunch
- · Afternoon tea snacks
- · Selection of flavored tea
- Free-flowing mimosa for three (3) hours
- · Four (4) volume eyelash extension
- Four (4) regular gel manicure or pedicure
- One (1) nail upgrade for the bride-to-be
- One (1) lash doll robe for the bride-to-be
- · Four (4) customized chocolate bars as tokens



ELEGANCE PACKAGE

PHP 86,300 NET FOR THE FIRST FOUR (4) PERSONS IN EXCESS AT PHP 19,750 NET PER PERSON

- · Pre-dinner cocktails
- Free-flowing chilled juices, iced tea, or soda for two (2) hours
- Set dinner
- Free-flowing wines or cocktails for three (3) hours
- Four (4) volume eyelash extension
- Four (4) regular gel manicure or pedicure
- One (1) nail extensions with bridal nail art for the bride-to-be
- Four (4) lash doll robes
- · Four (4) customized chocolate bars as tokens

OPTIONAL ADD-ONS:

• Dried flower crown - PHP 3,000 net per piece

Dried flower sash
 PHP 2,400 net per piece

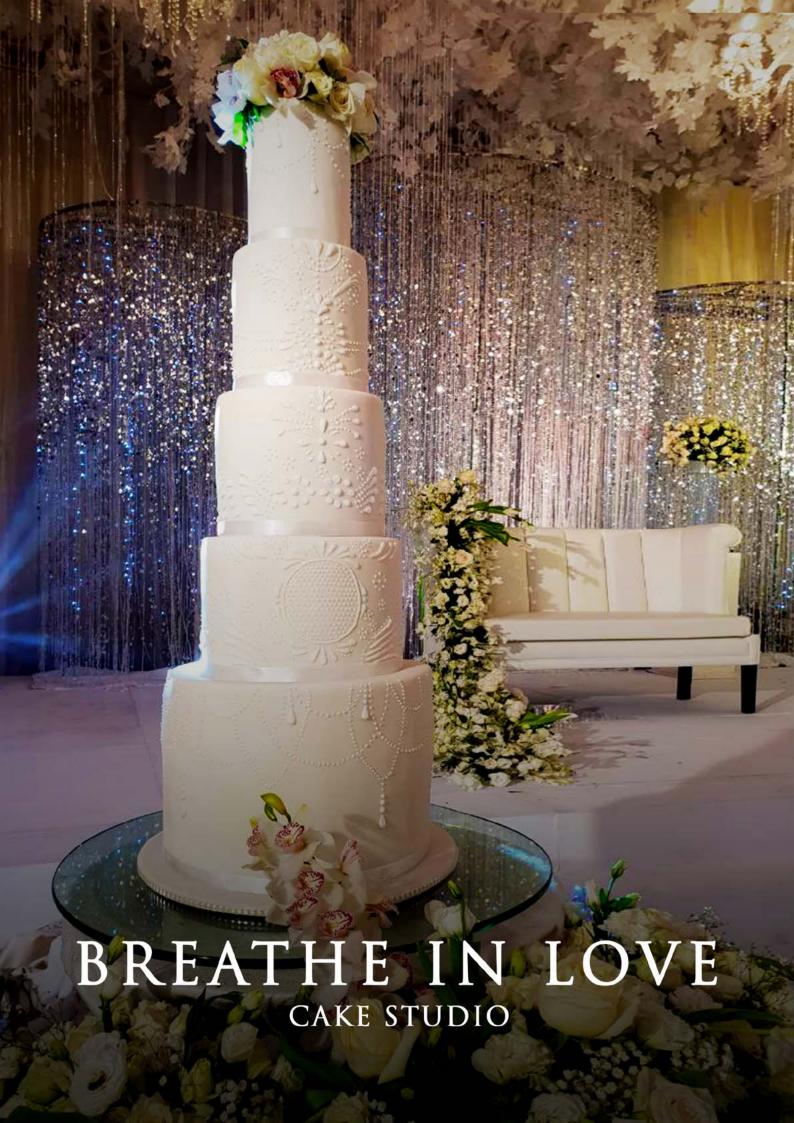
Dried flower bouquet - PHP 4,200 net per piece

4 x 8 Balloon Backdrop
 8 x 8 Balloon Backdrop
 PHP 12,000 net
 PHP 21,600 net

Photos by CharlieShotMe
 PHP 21,150 net (basic package)

IN PARTNERSHIP WITH:

NÉW
LOUNGE





A beautiful wedding cake complements the couple's love story. Let the Edsa Shangri-La Pastry team make your dream wedding cake come true.

STEP 1



PICK YOUR CAKE SHAPE & DESIGN

STEP 2



CAKE FLAVOR

STEP 3



PECORATE YOUR CAKE

Scan the QR code to learn more.







MAKE YOUR OWN CHOCOLATE BARS

CREATE YOUR	MIX YOUR
CHOCOLATE	FLAVORS
WHITE CHOCOLATE	NUTS
☐ Ivore ☐ Lait Selection	☐ Cashews ☐ Walnuts
Alba Bolivia	Almonds Pistachios
☐ Blanc Doux ☐ Lacta	Pecans Coconut flakes
Sao Palme White	☐ Pine nuts ☐ Caramel brittle
DARK CHOCOLATE	SPICES
☐ Noir Superieur	☐ Chili peppers ☐ Fleur de sel
Sao Palme Dark	☐ Cinnamon ☐ Nutmeg
Sugar Free Supremo	Ginger
Maracaibo	☐ Giligei
	CONFECTION A SHOT
SINGLE ORIGIN (+Php100 surcharge)	☐ Marshmallows ☐ Bailey's
☐ Manjari ☐ Alpaco	☐ Marzipan balls ☐ Rum
Araguani Tanariya	Gummy bears Brandy
- Araguani - Tanarita	Rice crisps Vodka
	Graham crackers Kirsch
	☐ M&M's ☐ Whisky
DESIGN YOUR	- That's
WRAPPER	
☐ Color Shapes ☐ Baby Theme	
Polka Dots Light Grey Swirls	COLOR YOUR
Lines & Triangles Pastel Paint	FOIL
Color Burst Kiddie Party Hat	
Blocks & Dots Sweet 16	☐ Silver ☐ Blue
Red Balloons Valentines Tree	☐ Yellow-Gold ☐ Purple
Anniversary Black and White	☐ Green ☐ Red
Statement Bars Elegance	
☐ Memory Bars ☐ Own Design	
	*Minimum of 10 orders



OUR HEALTH AND SAFETY COMMITMENT

Our promise 'Shangri-La Cares' comes straight from the heart.

It underpins the caring spirit of our brand and guides our unrelenting efforts to ensure your well-being and comfort.

As part of our ongoing efforts to create a trusted and nurturing environment for you, we have embraced a series of safety standards and precautionary measures across all Shangri-La hotels.

Scan the QR code to learn more.







For inquiries, call (63 2) 8633 8888 or email events.esl@shangri-la.com

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#MyUrbanOasis #EdsaShangriLa #BreatheInLove