



MAKATI  
SHANGRI-LA  
MANILA



*Celebration*  
PACKAGES



## PACKAGE INCLUSIONS

One hundred (100) servings of our Makati Shangri-La signature mocktail as welcome drink

Twenty (20) dozens assorted canapés

2-hour continuous flow of sodas, iced tea and chilled juices

A bottle of champagne for the couple's toast

A bespoke 3-layered display cake with fondant icing

Specially designed menu and name cards for VIP tables

Floral centerpieces for all guest tables

Overnight stay in a Deluxe Suite with breakfast for (2) persons for the celebrant

Eligibility of Shangri-La Circle members to earn Shangri-La Circle Award Points




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## BUFFET MENU

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Buffet Menu 1	Php 660,000	Php 4,200
Buffet Menu 2	Php 710,000	Php 4,700
Buffet Menu 3	Php 760,000	Php 5,200
Buffet Menu 4	Php 810,000	Php 5,700

Rates are quoted in Philippine Pesos (PHP), inclusive of 12% VAT,  
10% service charge and applicable government taxes  
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# BUFFET MENU

## BUFFET 1

### SALAD AND APPETIZER

Sliced tomato and mozzarella cheese  
with balsamic jus  
Cobb salad with shrimp and vegetables  
in chilli and coriander dressing  
Potato and honey ham salad  
Salami and parma ham with melon  
Roast chicken with sautéed mushroom and truffle oil

### SALAD BAR

Mesclun mix salad served with French, Italian  
and thousand island dressings and condiments  
(Kalamata olive, chopped hard boiled egg,  
cheese shavings, scallions, crispy bacon,  
bread croutons and anchovies)

Freshly baked assorted bread rolls and butter

### SOUP

Cream of Roasted Pumpkin Soup

### HOT DISHES

Gratinated baby lamb leg parsley crust  
with baby potatoes  
Braised oxtail in spicy tomato sauce  
Fried pork rib crispy with peaches,  
roasted sweet potato and pork jus  
Cajun marinated chicken thigh  
with tomato salsa and natural jus  
Steamed salmon with chilli and lemon grass Cream  
Assorted fresh vegetables with herbs garlic butter  
Steamed Jasmine rice

### DESSERTS

Sliced fresh fruit  
Chocolate mousse  
Tiramisu  
Crème caramel  
Black forest  
Berries crumble  
Apricot bread and butter pudding  
Mango pudding

## BUFFET 2

### SALAD AND APPETIZER

Smoked tangigue, capers, onion,  
Spanish salsa and crème fraiche  
Cobb salad with shrimp and vegetables  
in chilli and coriander dressing  
Parma ham with cracked pepper,  
pineapple and papaya, smoked chicken,  
candied orange and onion terrine  
Caesar salad

### SALAD BAR

Mesclun mix salad served with French, Italian and  
thousand island dressings and condiments  
(Kalamata olive, chopped hard boiled egg,  
cheese shavings, scallions, crispy bacon,  
bread croutons and anchovies)

Freshly baked assorted bread rolls and butter

### SOUP

French onion soup

### HOT DISHES

Beef tenderloin with shallots,  
mushrooms and burgundy sauce  
Grilled pork belly with mushrooms, speck,  
onion jam and sherry vinegar jus  
Cajun marinated chicken thigh with sweet tomato  
and corn salsa and peppercorn jus  
Classic seafood thermidor  
Whole baked salmon fillet with pear, golden raisins  
and savoy cabbage cream  
Ensemble' of baby vegetables in dill butter  
Wild rice pilaf

### DESSERTS

Chocolate éclair  
Freshly baked palmier  
German style cheesecake on brioche  
Mango passion crème brûlée  
Brown butter madeleines  
French pastries  
Native assorted dessert  
Apricot bread and butter pudding

# BUFFET MENU

## BUFFET 3

### SALAD AND APPETIZER

Grilled Italian vegetables  
Tuna tataki with crab stick salad  
Sweet corn salad  
Sushi and sashimi selection with Japanese soya sauce  
Bicol pepper seared prawn and  
baby field green on avocado salad

### SALAD BAR

Mesclun mix salad served with French, Italian and  
thousand island dressings and condiments  
(Kalamata olive, chopped hard boiled egg,  
cheese shavings, scallions, crispy bacon,  
bread croutons and anchovies)

Freshly baked assorted bread rolls and butter

### SOUP

Crab soup cappuccino

### HOT DISHES

Sautéed crystal prawn and  
golden mushroom flavoured with XO sauce  
Baby lamb leg with herb crust  
and sweet garlic and wilted spinach  
Thai pork curry with green pea and eggplant  
Roasted duck with apple chutney and grapes  
Sautéed crystal prawn  
and golden mushroom flavoured with XO sauce  
Seared Lapu-Lapu, green asparagus  
with ginger soya miso cream  
Braised seasonal vegetable with oyster sauce  
Fried rice Yeung chow style

### DESSERTS

Sliced fresh fruit  
Tiramisu  
Crème caramel  
Vanilla panna cotta  
Black forest  
Berries crumble  
Dark and white chocolate mousse  
Baked cheese pudding  
Mille-feuille

## BUFFET 4

### SALAD AND APPETIZER

Rice noodle salad  
with sesame soya vinaigrette and spicy chicken  
Char grilled eggplant with salted egg  
House smoked salmon with cappers and sour cream  
Tunisian tuna and octopus salad with fennel,  
celery and preserved lemon  
Sushi and sashimi selection with Japanese soya sauce  
Salami and parma ham with melon

### SALAD BAR

Mesclun mix salad served with French, Italian and  
thousand island dressings and condiments  
(Kalamata olive, chopped hard boiled egg,  
cheese shavings, scallions, crispy bacon,  
bread croutons and anchovies)

Freshly baked assorted bread rolls and butter

### SOUP

Wild mushroom cream soup

### HOT DISHES

Roasted leg of lamb, marinated  
with garlic, rosemary, and olive oil  
Wok fried beef cubes with bell pepper in XO sauce  
Roast farmed pork loin  
with sage gnocchi and vegetable cassoulet  
Herb-roasted chicken thigh,  
served with roasted vegetables and pan jus  
Delicate sautéed seafood medley,  
tossed in garlic, olive oil, and fresh herbs  
Golden breaded snapper fillet  
with vongole lentille du puy and rocket cream sauce  
Ratatouille of seasonal vegetables,  
roasted with olive oil and fresh herbs  
Steamed Jasmine rice

### DESSERTS

Sliced fresh fruit  
Tiramisu  
Crème carame  
Cheese cake  
Panna cotta  
Berries crumble  
Baked cheese pudding  
Sago pudding with coconut




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## WESTERN SET MENUS

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Set Menu 1	Php 720,000	Php 4,800
Set Menu 2	Php 790,000	Php 5,500
Set Menu 3	Php 860,000	Php 6,200
Set Menu 4	Php 930,000	Php 6,900

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# WESTERN SET MENUS

## SET MENU 1

Orange peel cured salmon,  
passion fruit gel, bell peppers,  
cilantro, mandalay corn

Roasted pumpkin cream soup

Orange and grenadine  
and bombay gin sorbet

Almond-herbs crusted chicken breast,  
stuffed creamy spinach,  
polenta mille feuille,  
roasted seasonal vegies with natural jus

Piña colada roulade,  
pineapple gelee and strawberry sponge

## SET MENU 2

Spiced tuna tartar, mango,  
almonds, cilantro, soy-ginger infusion,  
rice crispy

Cauliflower cream soup with garlic croutons

Peach sorbet with caramelized ginger

Roast half baby chicken,  
herb potato mashed, mushroom,  
smoked bacon mushroom ragout

Dark manjari chocolate mousse,  
raspberry crèmeux, frangelico cream

## SET MENU 3

Smoked chicken, marinated mushroom,  
greens, smoked strawberry,  
toasted almonds dressing

Pumpkin cream soup,  
ricotta-thyme gnocchi, roasted garlic

Lemon and basil pana cota

Seared barramundi, bisque pasta,  
zucchini, grilled asparagus,  
carrots with beurre blanc

Black bacardi rum mousse,  
almond biscuit, raspberry

## SET MENU 4

Brioche toast, creamy manchego,  
tomato marmalade, Iberian ham, pistachios,  
olives

Wild porcini mushroom soup

Layer crab, avocado, salmon cake,  
Jackfruit, spiced plantain crisp

Pineapple and basil sorbet

Braised short rib and cajun prawn  
brochette, grain mustard purée,  
papaya gremolata

Banana chocolate mousse cake  
and mocha ice cream





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## CHINESE PLATED MENUS

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Plated 1	Php 840,000	Php 6,000
Plated 2	Php 940,000	Php 7,000
Plated 3	Php 1,040,000	Php 8,000
Plated 4	Php 1,140,000	Php 9,000

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# CHINESE PLATED MENUS

## PLATED 1

### 開胃拼盤

Assorted platter

沙律大明蝦 / 素春卷 / 醉雞卷 / 紫菜海鮮卷

Shrimp salad

Vegetarian spring roll

Drunken chicken roll

Seaweed seafood roll

### 竹筴海味羹

Seafood and bamboo fungus soup

### XO醬蒸大海斑片

Steamed sea grouper with XO sauce

### 蜜椒翡翠炒和牛柳粒

Stir-fried US beef cubes

with garden greens

### 蠔皇乾貝花菇扒時蔬

Braised mushrooms with dried scallops

and vegetables in oyster sauce

### 鮮蝦仁燴伊麵

Braised E-fu noodles with shrimps

### 楊枝甘露配芝士蛋糕

Mango sago pomelo

with cheese egg tart

## PLATED 2

### 開胃拼盤

Assorted platter

香芒果醬煙鴨片 / 醉雞卷 /

涼拌海蜇 / 金瓜醬蝦球

Sliced duck with mango jam

Drunken chicken roll

Marinated red jellyfish with spring onion oil

Prawns with pumpkin sauce

### 蟲草花響螺燉雞湯

Stewed chicken soup

with cordyceps flower and sea conch

### 紅棗雲耳蒸大海斑片

Steamed grouper fillet

with red dates and snow fungus

### XO醬蘆筍炒澳洲帶子

Stir-fried Australian scallops

with asparagus in XO sauce

### 鮑汁花菇燴鮑魚時蔬

Braised abalone with mushrooms

and vegetables in oyster sauce

### 荷葉臘味糯米飯

Glutinous rice with preserved meat

wrapped in lotus leaf

### 紅豆沙湯圓配提拉米蘇

Sweetened red bean soup

with tiramisù

## PLATED 3

### 開胃拼盤

Assorted platter

撈汁海螺 / 玫瑰醬皇雞卷 / 涼拌海蜇 /

紫菜海鮮卷 / 日式燒鰻魚

Marinated sliced sea conch

with soya sauce and vinegar

Homemade soy sauce chicken roll

Marinated red jellyfish with spring onion oil

Seaweed seafood roll

Grilled eel in Japanese style

### 野菌乾貝鮑魚仔燉雞湯

Stewed chicken soup

with abalone, dried scallops

and wild mushrooms

### XO醬蒸銀鱈魚

Steamed cod fish with XO sauce

### 紅酒燴美國牛臉頰

Braised US beef cheek in red wine

### 蠔皇花菇海參扒時蔬

Braised mushrooms with sea cucumber and

vegetables in oyster sauce

### 上湯焗大明蝦配麵線

Baked king prawns

with Xiamen noodles in superior soup

### 楊枝甘露配茉莉茶蛋糕

Mango sago pomelo

with Jasmine tea flavor cake

## PLATED 4

### 開胃拼盤

Assorted platter

撈汁鮑魚仔 / 北京鴨 / 金瓜醬蝦球 /

涼拌海蜇 / 照燒鰻魚

Marinated abalone

with soya sauce and vinegar

Roasted Beijing duck roll

Prawns with pumpkin sauce

Marinated red jellyfish with spring onion oil

Grilled eel in Japanese style

### 港式佛跳牆

Buddha jumps over the wall

### 蟲草花雲耳蒸鱈魚

Steamed cod fish

with cordyceps flower and snow fungus

### 蜜汁蘆筍炒煎和牛粒

Stir-fried US wagyu beef cubes

with asparagus

### XO醬西蘭花炒澳洲帶子

Stir-fried Australian scallops

with broccoli in XO sauce

### 上湯焗波士頓龍蝦配麵線

Baked Boston lobster

with Xiamen noodles in superior soup

### 紅棗蓮子凍配提拉米蘇

Sweetened red dates and lotus seeds



with Tiramisu



## CHINESE LAURIAT MENUS

MENU OPTIONS	FIRST 10 TABLES	IN EXCESS OF 10 TABLES
Lauriat Menu 1	Php 850,000	Php 60,000
Lauriat Menu 2	Php 950,000	Php 65,000
Lauriat Menu 3	Php 1,050,000	Php 70,000
Lauriat Menu 4	Php 1,150,000	Php 80,000

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# CHINESE LAURIAT MENUS

## LAURIAT MENU 1

### APPETIZER

五香牛展 / 陈醋海蜇 / 紫菜海鮮卷  
Spiced beef, jellyfish,  
Seaweed seafood roll

### TRIO BARBEQUE SAMPLER

乳猪件 / 豉油雞 / 煙燻鴨  
Suckling pig,  
Soy sauce chicken,  
Smoked duck

### SOUP

红烧蟹肉金菇鱼鳔羹  
Braised seafood soup  
with fish maw conpoy

### MAIN COURSE

腰果西兰花炒虾球  
Stir-fried shrimp ball with cashew nuts and broccoli

蜜汁焗伊比利腩排骨  
Honey glazed Iberian pork ribs

港式清蒸石斑鱼  
Steamed hybrid grouper Hong Kong style

櫻花蝦黃燻湯娃娃菜  
Braised baby cabbage with sakura shrimp

鮮蟹肉海鮮炒飯  
Seafood fried rice with fresh crab meat

### DESSERT

杨枝甘露 / 脆香芝麻球  
Mango pomelo sago, crispy sesame ball,  
chamomile ricotta

## LAURIAT MENU 2

### APPETIZER

醉雞卷 / 五香分蹄 / 香油海蜇  
Drunken chicken roll,  
Braised pig trotters,  
Jellyfish with sesame oil

### TRIO BARBEQUE SAMPLER

烤乳猪件 / 港式燒鴨 / 蜜汁叉燒  
Suckling pig, roasted duck,  
barbecue pork

### SOUP

干貝巴西菇螺肉炖鸡汤  
Double-boiled chicken soup with  
conpoy, sea whelk and mushroom

### MAIN COURSE

新巢百花荔枝球  
Deep-fried prawn lychee ball

蜜椒澳洲柳粒配時蔬  
Honey pepper Australian beef cubes  
and seasonal vegetables

港式蒸石斑鱼  
Steamed grouper Hong Kong style

蠔皇海參靈芝菇西蘭花  
Braised sea cucumber  
with Bailing mushroom and broccoli

草菇燻伊面  
Braised E-fu noodles with straw mushrooms

### DESSERT

冰鎮海底椰蘆薈 / 芝麻球  
Chilled sea coconut aloe vera, crispy sesame ball,  
pistachio fruit pavlova

## LAURIAT MENU 3

### APPETIZER

迷你八爪魚 / 涼伴黑木耳 / 醉雞卷  
Baby octopus, marinated black fungus,  
drunken chicken roll

### TRIO BARBEQUE SAMPLER

鴻運烤乳豬伴海蜆 (半只)  
Fired stone roasted suckling pig with  
jellyfish salad (half portion)

### SOUP

雪蛤海味羹  
Braised hasma seafood treasure soup

### MAIN COURSE

X.O醬芦筍炒澳帶子大蝦球  
Wok-fried scallops, prawn ball and  
asparagus in XO sauce

中式澳洲牛柳  
Chinese style Australian beef tenderloin

港式蒸老虎斑魚  
Steamed tiger grouper Hong Kong style

鮑汁香菇百靈菇扒時蔬  
Seasonal vegetables with abalone sauce  
and duo mushrooms

黃燜湯焗大蝦伊面  
Braised E-fu noodles with baked prawn

### DESSERT

楊枝甘露 / 豆沙窩餅  
Mango pomelo sago, red bean paste pancake,  
lavender tea macaroon

## LAURIAT MENU 4

### APPETIZER

千層峰 / 煙燻素鵝 / 醉雞卷  
Braised pig ears, beancurd roll,  
drunken chicken roll

### TRIO BARBEQUE SAMPLER

鴻運烤乳豬伴海蜆 (半只)  
Fired stone roasted suckling pig with  
jellyfish salad (half portion)

### SOUP

干貝巴西菇螺肉炖鸡汤  
Double-boiled chicken soup with  
conpoy, sea whelk and mushroom

### MAIN COURSE

荔枝百花球配芥末醬  
Deep-fried prawn lychee with mayonnaise

荔枝百花球配芥末醬  
Wok-fried Australian beef cubes  
with asparagus and black pepper sauce

港式蒸石斑魚  
Steamed grouper Hong Kong style

蠔皇原只鮑魚冬菇扒時蔬  
Braised baby abalone  
with mushroom and Chinese vegetables

荷葉蒸腊味飯  
Steamed glutinous rice with  
preserved meat wrapped in lotus leaf

### DESSERT

冰鎮海底椰蘆薈 / 豆沙窩餅  
Chilled sea coconut aloe vera,  
red bean paste pancake, dark chocolate earl grey

TO REQUEST A PROPOSAL, PLEASE EMAIL  
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