



Vous of Elegance WEDDING PACKAGES

A FAIRYTALE BEGINNING

Make your dream wedding come true.

Whether it's grandiose affair or an intimate celebration, simplify your planning with our curated wedding 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 5-layered display cake with fondant icing by Penk Ching Specially designed menu and name cards for VIP tables

> Floral arrangements by Nikki Chatto to include the following: Couple's table Presidential table Guest tables Cake table Bridal car service complete with floral arrangement by Nikki Chatto for four (4) hours within Metro Manila

Dedicated wedding concierge for the couple at the reception

Two night stay in a Deluxe Suite with breakfast for two (2) persons for the bride Overnight stay in a Deluxe Room with breakfast for two (2) persons for the groom Two-night honeymoon stay in a Deluxe Room in either Shangri-La Mactan, Cebu or Shangri-La Boracay Inclusive of breakfast for the couple and roundtrip airport transfers (Subject to availability and blackout dates. Valid for one (1) year from the date of the wedding excluding airfare.)

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

BUFFET MENU

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Buffet 1	Php 660,000	Php 4,200
Buffet 2	Php 700,000	Php 4,600
Buffet 3	Php 740,000	Php 5,000
Buffet 4	Php 780,000	Php 5,400

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 lasmine 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 créme 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 eclair Freshly baked palmier German style cheesecake on brioche Mango passion crème brulée 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 Caesar salad 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

WESTERN SET MENUS

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Set Menu 1	Php 810,000	Php 4,500
Set Menu 2	Php 850,000	Php 4,900
Set Menu 3	Php 890,000	Php 6,500
Set Menu 4	Php 930,000	Php 6,900

WESTERN SET MENUS

set menu 1

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

Wild porcini mushroom

Layer crab, avocado, salmon cake, jackfruit and spiced plantain crisp

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

Banana chocolate mousse cake and mocha ice cream

set menu 2

Smoked duck carpaccio, pumpkin seeds, mustard greens, crème fraîche, vincotto

Roast celeriac and bean soup with truffle gnocchi king oyster, Maitake mushrooms, baby kale, parmesan

Peach sorbet with caramelized ginger

Grilled filet cod and lobster ravioli, tomatoes, asparagus, green peppercorn sauce

Cinnamon and bourbon pear, sable breton, cocoa tuiles, preserved fruit jelly

set menu 3

Foie gras pistachio, grilled radicchio salad, roasted beets, strawberry

Roasted pumpkin soup with caramelized brand apple

Beef tartare, charred avocado and brioche toast

Lemon and basil panna cotta

Herb-crusted lamb loin, slow-braised shank, spring legumes, and pickled red cabbage

Chocolate and passion fruit bavarois, almond crumble, lime cream

set menu 4

Artichoke and wild mushroom terrine with duck confit, micro lettuce and herb blossom

Smoked butternut squash bisque with dry beef and blue cheese roll

Seared prawns and scallops, herb-infused butter, and zesty lemon drizzle

Orange grenadine and bombay gin sorbet

Pan-fried sea bass with potato, vegetable strudel capers and olive tapenade

Carrot duo with pistachio crust and cream cheese vanilla ice cream, pistachio sauce

Petit fours

CHINESE PLATED MENUS

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Plated]1	Php 850,000	Php 6,000
Plated 2	Php 950,000	Php 7,000
Plated 3	Php 1,050,000	Php 8,000
Plated 4	Php 1,150,000	Php 9,000

CHINESE PLATED MENUS

plated menu 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

> 竹笙海味羹 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 menu 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 tiramisu

plated menu 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

蠔皇花菇海参扒時蔬 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 menu 4

開胃拼盤 Assorted platter

· 撈汁鮑魚仔 / 北京鴨 / 金瓜醬蝦球 / 凉拌海蜇 / 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 830,000	Php 60,000
Lauriat Menu 2	Php 930,000	Php 65,000
Lauriat Menu 3	Php 1,030,000	Php 70,000
Lauriat Menu 4	Php 1,130,000	Php 80,000

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

櫻花蝦黃燜湯娃娃菜 Braised baby cabbage with sakura shrimp

鮮蟹肉海鮮炒饭 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/ 香油海蛰 Drunken chicken roll, Braised pig trotters,

Braised pig trotters, Jellyfish with sesame oil

TRIO BARBEQUE SAMPLER

烤乳猪件/港式烧鸭 / 蜜計叉燒 Suckling pig, roasted duck, barbecue pork

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

蠔皇海参灵芝菇西蘭花 Braised sea cucumber

with Bailing mushroom and broccoli

草菇燜伊面 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

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

SOUP

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

鸿运烤乳猪伴海蜇(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酱芦笋炒澳带子大虾球 Wok-fried scallops, prawn ball and asparagus in XO sauce

中式澳洲牛柳 Chinese style Australian beef tenderloin

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

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

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

DESSERT

杨枝甘露 / 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

鸿运烤乳猪件伴海蜇(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

港式蒸石斑鱼 Steamed grouper Hong Kong style

蠔皇原只鲍鱼冬菇扒時蔬 Braised baby abalone with mushroom and Chinese vegetables

荷叶蒸腊味饭 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 EVENTS.MAKATI@SHANGRI-LA.COM

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