



MAKATI
SHANGRI-LA
MANILA

WHERE THE CITY GATHERS TO MEET

Makati Shangri-La offers a wide array of flexible venues, complemented by impeccable service and exceptional culinary experiences.

Whether you're hosting a seminar, meeting or convention of any size in a casual or formal setting, our expertly arranged packages simplify your planning process.

PACKAGE RATES

MENU	HALF-DAY PACKAGE (ONE SNACK AND LUNCH)	WHOLE-DAY PACKAGE (TWO SNACKS AND LUNCH)
Plated lunch (Minimum of 10 persons)	Php 3,200	Php 4,000
Buffet lunch (Minimum of 30 persons)	Php 3,400	Php 4,200

Prices are inclusive of 12% VAT, 10% service charge and 0.8% local tax
All prices are subject to change without prior notice.

INCLUSIONS

Complimentary use of meeting room
Half Day Package: 4 hours | Whole Day Package: 8 hours

Flowing coffee and tea throughout the meeting
Morning and / or afternoon coffee break
(each snack break includes six (6) items served with coffee and tea)

Lunch in assigned meeting venue
One round of standard non-alcoholic beverage during lunch

Table centerpiece per round table
Name cards for head table / VIP table
Conference pads and pen for all the participants
Flipchart with papers and markers
Digital signage assigned per function room
Public wireless internet

In-house audio-visual equipment:
One (1) LCD projector
One (1) Motorized or portable screen
One (1) Rostrum with microphone
One (1) additional microphone
Public address system

COFFEE BREAK AND LUNCH MENUS



SANDWICHES / COLD ITEMS

CHOOSE TWO (2) ITEMS FOR EACH SNACK PERIOD

- Roast beef gherkin, pommery mustard on whole wheat bread
- Smoked chicken caramelized onion on soft roll
- Gouda cheese, mustard and tomato, whole wheat | **V**
- Spicy tuna maki with pickled ginger and soy
- Curried chicken and pineapple wrap
- Granola and fruit cups | **V**
- Smoked salmon, capers, sour crema in mini bagel
- Beef pastrami, green asparagus, mustard cream rye bread
- Fresh mango with Greek yoghurt and almonds | **V**
- Malunggay pandesal filled with corn beef
- Vietnamese vegetables spring roll with herbs and sweet chili dip | **V**
- Vegetables frittata with mushrooms | **V**
- Aged cheddar with vegetables pickles crusty bread roll | **V**
- Pulled pork sandwich with grain mustard on crispy roll
- Blueberry yoghurt with bran | **V**
- Grilled vegetables and babaganoush on mini baguette | **V**
- Brie cheese and radish in a mini croissant | **V**
- Egg tortilla with sun dried tomato and potato | **V**
- Tuna flakes, olives, and bean salad in pesto on soft roll
- Honey roasted ham and Emmenthal cheese on rye bread

HOT ITEMS

CHOOSE TWO (2) ITEMS FOR EACH SNACK PERIOD

- Smoked salmon and onion quiche
- Vegetable curry puff | **V**
- Beef Bolognese and cheese empanada
- Vegetable spring rolls with sweet chili dip | **V**
- Spinach and feta cheese puff | **V**
- Wild mushroom quiche | **V**
- Creamy seafood empanada
- Chicken satay with peanut sauce
- Pulled pork puff with BBQ sauce
- Tandoori chicken tender with raita
- Shanghainese style pan fried dumpling
- Steamed bun with char siu
- Shanghainese spring rolls
- Pancetta and cheese quiche
- Mini braised beef cheek pies
- Mini pizza with spiced tomato and mozzarella | **V**
- Steamed shrimp dumpling "Har Gow"
- Vegetable samosas with mint chutney | **V**
- Adobo pork empanada
- Steamed pork dumpling "Siew Mai"
- Crispy wonton with chilli vinegar

PASTRIES

CHOOSE TWO (2) ITEMS FOR EACH SNACK PERIOD

- Chocolate walnut brownie
- Apple puff turnover with cinnamon sugar
- Double baked almond croissants
- Pumpkin and pancetta Danish
- Parmesan and tomato pinwheel
- Banana chocolate muffin
- Praline crème brûlée
- Blueberry muffin
- Selection of homemade cookies
- Double cheese and bacon roll
- Brittle peanut and chocolate cookies
- Strawberry jam doughnut
- Coffee panna cotta with double cream
- Assorted fruit platter (V)
- Cinnamon and carrot cake
- Vanilla and marble dark chocolate cake
- Strawberry eclairs
- Fruits tartlet
- Apricot and bran muffins
- Fruit salad in a glass (V)
- Banana and walnut bread
- Chocolate croissant
- Hazelnut grissini sticks
- Mini croissant served with jam and butter

PLATED LUNCH

SET MENU 1

Freshly baked bread rolls
with butter and olive oil

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

Almond-herb crusted chicken breast,
creamy polenta, candied beetroot,
balsamic scallion and jus

Piña colada roulade, pineapple gelee
and strawberry sponge

SET MENU 2

Freshly baked bread rolls
with butter and olive oil

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

Roast half-baby chicker,
herbed potato galette,
smoked bacon mushroom ragout

Dark manjari chocolate mousse,
raspberry cremeux frangelico cream

SET MENU 3

Freshly baked bread rolls
with butter and olive oil

Pumpkin cream soup,
ricotta thyme open-face ravioli,
roasted garlic espuma

Seared barramundi,
bisque pasta, zucchini and
grilled asparagus

Black Bacardi rum mousse,
almond biscuit, raspberry

SET MENU 4

Freshly baked bread rolls
with butter and olive oil

Smoked chicken,
marinated portobello,
arugula, smoked strawberry,
toasted almond dressing

Braised pork belly, parsnip purée,
apple, crispy enoki and black garlic

Espresso chocolate mousse,
berries and coconut ice cream

LUNCH BUFFET

SET MENU 1

Freshly baked bread rolls with butter and olive oil

SOUP

Corn cilantro cream

SALAD

Watermelon, shaved fennel, dill, mango vinaigrette
Baby octopus salad with onion pickle
Roasted beets, watercress, goat cheese
and rosemary lemon oil

SALAD BAR

Romaine lettuce, farmers mixed greens
Assorted dried fruits and vegetable toppings
Dried fruits, olives, grated cheese, croutons
Dressings: Passion fruit vinaigrette,
cilantro ranch, olive oil and vinegar

MAIN

Barbeque pork ribs, grilled plantain and tomatoes
Sweet and sour chicken
with pineapple and bell peppers
Seared mackerel daikon, onion soya
Garlic and ginger fried bok choy
Prawn and scallion fried noodle
Steamed rice

DESSERT

Key lime pie
Chocolate brownie
Assorted French pastries
Sliced fresh fruits

SET MENU 2

Freshly baked bread rolls with butter and olive oil

SOUP

Egg drop white, chicken and root vegetable soup

SALAD

Roasted sweet potato, spicy mustard dressing
Nicoise salad
Baby arugula, shaved fennel,
olives, orange segments

SALAD BAR

Romaine lettuce, baby spinach
Assorted fruits and vegetable toppings
Dried fruits, olives, grated cheese, croutons
Dressings: Blue cheese,
thousand island, olive oil and vinegar

MAIN

Herb braised pork ribs with black mushroom
Sautéed chicken breast with buttered onions
Catch of the day with criolla sauce
Mixed seasonal vegetables
Fried Malaysian mee goreng
Steamed rice

DESSERT

Gulaman na may prutas
Cheesecake
Assorted eclairs
Sliced fresh fruits

SET MENU 3

Freshly baked bread rolls with butter and olive oil

SOUP

Vegetable and white beans minestrone

SALAD BAR

Caesar salad, parmesan shavings, croutons
Roasted vegetables, rosemary oil,
balsamic reduction
Grilled asparagus, lemon vinaigrette,
hard boiled egg
Arugula, farmers mixed greens, assorted fruits
and vegetable toppings, dried fruits, olives,
grated cheese, croutons
Dressings: Cheese dressing, balsamic,
olive oil and vinegar

MAIN

Chicken rendang
Beef and pork adobo
Roasted salmon and ratatouille
Sautéed chayote with chilli and bacon
Vegetable lasagna
Tomato rice

DESSERT

Carrot cake
Chocolate banana pudding
Assorted French pastries
Sliced fresh fruits

SET MENU 4

Freshly baked bread rolls with butter and olive oil

SOUP

Tomato and roasted peppers soup, croutons

SALAD

Cannellini beans, roasted chicken, manchego,
jubilee tomatoes, rosemary vinaigrette
Grilled corn, cucumber,
roasted peppers, feta, cilantro
Honey roasted pear and beet salad,
balsamic dressing

SALAD BAR

Iceberg lettuce, mixed greens, assorted fruits and
vegetable toppings, dried fruits, olives,
grated cheese, croutons
Dressings: Mango-chilli vinaigrette,
blue cheese, olive oil and vinegar

MAIN

Grilled churrasco, chimichurri sauce
Roasted chicken, guava
Barbeque local fish fillet, mixed pepper chutney
Coconut achiote rice, toasted almonds, raisins
Yucca sticks, roasted garlic mayo-ketchup

DESSERT

Banana and jackfruit springroll
Flourless chocolate cake
Assorted native desserts
Coconut crème brûlée

TO REQUEST A PROPOSAL, PLEASE EMAIL
EVENTS.MAKATI@SHANGRI-LA.COM

MAKATI SHANGRI-LA, MANILA
AYALA AVENUE CORNER MAKATI AVENUE,
MAKATI CITY, 1200 PHILIPPINES

WWW.SHANGRI-LA.COM/MAKATI



MAKATI SHANGRI-LA, MANILA



@MAKATISHANGRILA