



MAKATI
SHANGRI-LA
MANILA



Vows 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 fifty (150) servings of our Makati Shangri-La signature mocktail as welcome drink

Thirty (30) 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:

Arrangement for couple's table

Arrangement for presidential table

Floral centerpiece for guest tables

Arrangement for 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

WESTERN SET MENUS

MENU OPTIONS	FIRST 150 PERSONS	IN EXCESS OF 150 PERSONS
Set Menu 1	Php 915,000	Php 4,500
Set Menu 2	Php 945,000	Php 4,700
Set Menu 3	Php 1,215,000	Php 6,500
Set Menu 4	Php 1,270,000	Php 6,850

Rates are quoted in Philippine Pesos (PHP), inclusive of 12% VAT,
10% service charge and applicable government taxes
Rates may change without prior notice.



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

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

Beef tartare, charred avocado
and brioche toast

Lemon and basil panna cotta

Lamb loin and braised shank,
spring legumes and red cabbage

Chocolate and passion fruit bavaois,
almond crumble, lime cream

SET MENU 3

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

Smoked butternut squash bisque
with dry beef and blue cheese roll

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

SET MENU 4

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

Roast celeriac and bean soup

Truffle gnocchi king oyster,
Maitake mushrooms, baby kale and
parmesan

Peach sorbet with caramelized ginger

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

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

CHINESE SET MENUS

MENU OPTIONS	FIRST 150 PERSONS	IN EXCESS OF 150 PERSONS
Set Menu 1	Php 1,125,888	Php 5,888
Set Menu 2	Php 1,275,888	Php 6,888
Set Menu 3	Php 1,425,888	Php 7,888
Set Menu 4	Php 1,575,888	Php 8,888

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CHINESE PLATED SET MENUS

SET 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

竹筍海味羹

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

SET MENU 2

開胃拼盤

Assorted platter

香芒果醬煙鴨片 / 醉雞卷 /

涼拌海蜆 / 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

SET 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

SET MENU 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 SET MENUS

MENU OPTIONS	FIRST 15 TABLES	IN EXCESS OF 15 TABLES
Set Menu 1	Php 1,098,888	Php 58,888
Set Menu 2	Php 1,175,888	Php 65,888
Set Menu 3	Php 1,278,888	Php 70,888
Set Menu 4	Php 1,355,888	Php 75,888

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CHINESE LAURIAT SET MENUS

SET 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
櫻花蝦黃焗湯娃娃菜
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

SET 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 / 港式烧鸭 / 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
蠔皇海參灵芝菇西蘭花
Braised sea cucumber
with Bailing mushroom and broccoli
草菇焗伊面
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

SET 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醬芦笋炒澳帶子大蝦球
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

SET 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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