

# Memorable Milestones

Complete your perfect moment through the following exclusives

Two Nights Stay in a Deluxe Room with Buffet Breakfast for (2) Persons Use of the Iconic Grand Staircase and Lobby as Venue for the Photo Shoot

One Hundred Servings of *Rosie*, Makati Shangri-La's Signature Welcome Drink Three Hours Photo Buddy Experience with Unlimited Instant Prints

Sumptuous Range of Menus Specially Prepared by our Culinary Team
One Hundred Servings of Makati Shangri-La's Signature Iced Tea
Ten bottles of House Wines
A Specially-designed Two Layered Display Cake in Fondant Icing
Fresh Floral Centerpieces for (10) Guest Tables
Fresh Floral Arrangement for the Cake Table

Set Menu Cards

Personalized Guestbook

Choice between Two Hours of Live String Quartet or Basic Sound System with Mood Lightning

Special Room Rates for Guests attending the event

Dedicated Butler for the Celebrant during the event

Wide Selection of Coloured Linens to Match the Theme of the Party

Built-in Motorized Screens in the Venue

Electronic Function Room and Ballroom Signage

Reward Points for Eligible Golden Circle Members

#MakatiShangExperience



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Set Menus	For first 100 persons	In excess of 100 persons
I	Php 272,000	Php 1,620 per person
II	Php 330,000	Php 2,200 per person
III	Php 360,000	Php 2,500 per person
IV	Php 375,000	Php 2,650 per person
V	Php 390,000	Php 2,800 per person

# Amenities in excess of 100 persons

Rosie, Makati Shangri-La's Signature Drink	Php 185 per serving
Extension of Photo Buddy	Php 2,500 per hour
Makati Shangri-La's Signature Iced Tea	Php 185 per serving
Corkage Fees for 750mL Wine	Php 850 per bottle
Corkage Fees for 750mL Hard Liquor or Champagne	Php 2,000 per bottle
Floral Centrepieces for Guests Table	Php 2,500 per piece
Extension of String Quartet	Php 5,300 per hour
Rosie, Makati Shangri-La's Signature Drink	Php 185 per serving



# **SET MENUS**

#### **SET MENU I**

Assorted Fine Bread Rolls and Butter

Cream of Sayote Soup with Prawn Bon-Bon

Grilled Chicken stuffed with Vegetables, Confit of Roma Tomatoes, Nicoise of Olives and Natural Jus

Chocolate Tart with Banana Ice Cream and Pralines

Freshly Brewed Coffee or Selection of Fine Tea

#### **SET MENU II**

Assorted Fine Bread Rolls and Butter

Salad of Tuna with Salmon Roe, Green Apple, Avocado and Prawn Aioli

Pan-fried Fillet of Lapu-Lapu, Cauliflower Puree and Bouillabaisse Vegetables

Apple Tarte Tatin with Vanilla Bean Ice Cream

Freshly Brewed Coffee or Selection of Fine Tea



## **SET MENU III**

Assorted Fine Bread Rolls and Butter

Smoked Salmon with Caramelized Beetroot, Herb Salad and Edible Flower

Curry and Lemongrass Cappuccino with Smoked Duck

Grilled Beef Tenderloin with Crispy Smoked Tanguigue, Parsnip and Olive Thyme Jus

Chocolate Baba with Truffle and Hazelnut Cream

Freshly Brewed Coffee or Selection of Fine Tea

#### **SET MENU IV**

Assorted Fine Bread Rolls and Butter

\*Mille Feuille of Scallop and Grilled Vegetables, Crispy Pork Skin with Rocket Salad

Beef Consommé with Beef Carpaccio and Vegetables Noodles

Roast Chicken Breast, Basil and Green Olives, Slow-baked Potato Flan, Snake Beans with Chili Harissa

Chocolate Velvet Mousse with Walnut Crisp and Caramel Ice Cream

Freshly Brewed Coffee or Selection of Fine Tea



## **SET MENU V**

Assorted Fine Bread Rolls and Butter

Asparagus with Truffle Puree, Poached Eggs and Avocado Salad

Snow Pea Soup with a Succulent Salmon and Dill Cream

Lamb Parmentier on a Ragout of White Beans, Tomato Confit and Fava Beans

Apple and Lime Sorbet

Glazed Banana and Cumquat Compote

Freshly Brewed Coffee or Selection of Fine Tea