

THE MAKATI SHANGRI-LA WEDDING

#MakatiShangExperience

The Makati Shangri-La Wedding



THE MAKATI SHANGRI-LA WEDDING exclusively for 100 guests and above

Includes the following

Two-night stay in a Deluxe Suite for the Bride with One (1) bottle of Champagne and a personal butler Two-night stay in a Deluxe Suite for the Groom with One (1) bottle of Whisky and a personal butler Two-night stay in a Deluxe Room for the Couple's Family 150 servings of Welcome Drink and Eight (8) dozens Smoked Salmon Canape Choice between a Sumptuous Western Sit-down menu or Chinese Sit-down Menu prepared by our Culinary Team One Round of Non-Alcoholic Drink (Iced Tea, Soda or Chilled Juices) Basic Venue Décor (Hedge Backdrop for Couple's Table, One (1) Couple's Table arrangement, One (1) Presidential Table arrangement and Ten (20) Guest Floral centerpieces) Three Layered Celebratory Cake from Sinfully Circles One bottle of Champagne Waived Corkage for One (1) bottle of wine per 10 guaranteed guests Personalized set menu cards and place cards Breakfast in Bed option and Guaranteed 4:00 PM late check-out for the Couple's Suite Gift Certificate or Two nights in a Deluxe Suite valid for One (1) year from date of Wedding Holding Room with Coffee for Suppliers



WEDDING PREPARATIONS PACKAGE

Includes the following

Two-night stay in a Deluxe Suite for the Bride Overnight stay in an Executive Room for the Groom Photo Room for the Family and the Entourage One coffee urn (35 servings) for refreshments Access to iconic locations inside the Hotel for pictorials Strong Wi-Fi connectivity for live broadcast Parking Coupons based on 20% of guaranteed guests



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Western Sit-down Menus

GALA MENU	FIRST 100 GUESTS	IN EXCESS OF 100 GUESTS
	Php 488,232.00 net	Php 2,382.32 net
	Php 544,720.00 net	Php 2,947.20 net
	Php 569,280.00 net	Php 3,192.80 net
IV	Php 655,240.00 net	Php 4,052.40 net
V	Php 704,360.00 net	Php 4,543.60 net

Chinese Sit-down Menu Customized menu starts at Php 750,000.00 net for the first 100 guests; Php 5,000.00 net per person in excess of 100 guests

Optional Upgrades

Three Hours use of Ceremony Venue (Patio, Terrrace or 3rd Level Function Rooms)

at Php 30,000.00 net inclusive of Basic Ceremony Set-up

Two Hours String Quartet at Php 12,000 net

Three Hours Photo Buddy at Php 10,000 net

WEDDING PREPARATIONS PACKAGE starts at Php 50,000.00 net

Optional Upgrades

Grab and Go Snacks starting at Php 500.00 net per person

Bento Meals starting at Php 2,000.00 net per person

Prices are inclusive of Service Charge and applicable government taxes All prices are subject to change without prior notice



SET MENUS

WEDDING GALA MENU I

Assorted Fine Bread Rolls and Butter

Cream of Celeriac Soup with Smoked Bacon

*Chorizo-crusted Chicken, Aged Cheddar Risotto, Green Pea and Mint Oil

Ume Sake Parfait, Ginger Sauce and Green Tea Almond Tuille

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

WEDDING GALA MENU II

Assorted Fine Bread Rolls and Butter

Cream of Mushroom Soup

*Braised Pork Belly, Cinnamon-soaked Apricot, Cepes and Pomme Puree

Lemon Tart with Mango Cubes and Sesame Sablé

Petit Fours Freshly Brewed Coffee or Selection of Fine Teas

*Contains Pork



WEDDING GALA MENU III

Assorted Fine Bread Rolls and Butter

Chestnut Panna Cotta with Passion Fruit Gelée and Frisee Salad

Blackened Lapu-Lapu, Fennel Salad, Pickled Ginger and Ikura

Vanilla Bean Rice Pudding, Lemon Verbena Sorbet, Rice Crispies

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

WEDDING GALA MENU IV

Assorted Fine Bread Rolls and Butter

Chilled Salmon Tartare, Avocado Paste, Tuna Tataki and Orange Sauce

Raspberry Sorbet

Beef Tenderloin, Truffled Anna Potato and Port Wine Jus

Bittersweet Chocolate Tart with Chocolate Ice Cream and Pecan Nut Biscuit

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

*Contains Pork



WEDDING GALA MENU V

Assorted Fine Bread Rolls and Butter

Foie Gras Quenelle with Caramelized Peach and Brioche Crisp

Chestnut Cream Soup with Diced Scallop

Salmon Mi Cuit with Tako, Wild Mushroom and Salsify Puree

Passion Fruit Sorbet

Slow-braised Lamb Shoulder with Kenya Beans, Banana Shallot and Xerez Jus

Light Coconut and Praline Mousse with Malibu Pineapple Sauce

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea

*Contains Pork