

INTIMATE CELEBRATIONS

Celebrate in the company of your nearest and dearest
Revel in the magic of what makes us the happiest
Love
The union of two
The end of one chapter,
The beginning of something new.

#MakatiShangExperience



WEDDING RECEPTION PACKAGE - SPECIALTY RESTAURANT

Sage Bespoke | Sage Bar | Inagiku | Shang Palace exclusively for 30 to 50 guests

Includes the following

Two-night stay in a Deluxe Suite for the Bride
Overnight stay in an Executive Room for the Groom
Sumptuous range of Sit-down menus prepared by our Culinary Team
in one of our Hotel's Specialty Restaurants
One Round of Non-Alcoholic Drink (Iced Tea, Soda or Chilled Juices)
One Layered Celebratory Cake from Sinfully Circles
One bottle of Champagne
Fresh Floral Centerpieces for the first 6 tables
Personalized set menu cards
Parking coupons based on 20% of guaranteed guests



WEDDING RECEPTION PACKAGE - BANQUET HALL exclusively for 50 to 100 guests

Includes the following

Two-night stay in a Deluxe Suite for the Bride
Overnight stay in an Executive Room for the Groom
Sumptuous range of Sit-down menus prepared by our Culinary Team
in your chosen Banquet Hall
One Round of Non-Alcoholic Drink (Iced Tea, Soda or Chilled Juices)
One Layered Celebratory Cake from Sinfully Circles
One bottle of Champagne
Fresh Floral Centerpieces for the first 10 tables
Personalized set menu cards
Parking coupons based on 20% of guaranteed guests



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



MANILA

WEDDING RECEPTION PACKAGE - SPECIALTY RESTAURANT

Sage Bespoke | Sage Bar | Inagiku | Shang Palace exclusively for 30 to 50 guests

GALA MENU	FIRST 30 GUESTS	IN EXCESS OF 30 GUESTS
I	Php 156,357.60 net	Php 2,382.32 net
II	Php 173,304.00 net	Php 2,947.20 net
III	Php 180,672.00 net	Php 3,192.80 net
IV	Php 206,460.00 net	Php 4,052.40 net
V	Php 221,196.00 net	Php 4,543.60 net

WEDDING RECEPTION PACKAGE - BANQUET HALL

exclusively for 50 to 100 guests

GALA MENU	FIRST 50 GUESTS	IN EXCESS OF 50 GUESTS
	Php 208,004.00 net	Php 2,382.32 net
II	Php 236,248.00 net	Php 2,947.20 net
III	Php 248,528.00 net	Php 3,192.80 net
IV	Php 291,508.00 net	Php 4,052.40 net
V	Php 316,068.00 net	Php 4,543.60 net

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



MANILA

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



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

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Light Coconut and Praline Mousse with Malibu Pineapple Sauce

Petit Fours

Freshly Brewed Coffee or Selection of Fine Tea