



SHANGRI-LA
THE FORT
MANILA

Meetings at The Fort



VIBRANT MEETINGS AMID A DYNAMIC DESTINATION

Meetings at Shangri-La The Fort, Manila are designed to provide teams with essential amenities, safe and dynamic venues for productive executive meetings, brainstorming, and breakout sessions.

Enjoy exceptional value with our all-in meeting packages highlighting world-class facilities and impressive culinary specialties without the compromise.

Your safety is of utmost priority. At Shangri-La The Fort, Manila, you are assured of the highest standards of banquet safety to help you seamlessly focus on productivity.



MEET ME AT THE FORT

Package Rates

LUNCH OPTION	HALF-DAY MEETING PACKAGE PER PERSON	WHOLE-DAY MEETING PACKAGE PER PERSON
High Street Café (Maximum of 50 persons)	Php 3,100.00 net	Php 3,900.00 net
International Buffet Menu A/B/C (Minimum of 50 persons)	Php 3,400.00 net	Php 4,200.00 net

INCLUSIONS

Use of the meeting room:

- Half day: 8am to 1pm or 12nn to 5pm
- Whole day: 8am to 5pm

Free-flowing freshly brewed coffee and selection of tea during the meeting

Morning and/or afternoon coffee breaks

Delightful lunch in your meeting room or in High Street Café

One (1) round of non-alcoholic beverage during lunch

Meeting stationeries and pencils for the participants

Use of flip chart with papers and markers

High speed Wi-Fi connection

Services:

- Experienced events specialist
- Dedicated banquet captain
- Creative culinary team
- Professional audio visual & IT personnel on-call assistance

Prices are in Philippine Pesos (PHP), inclusive of 12% VAT, 10% service charge and 0.6% local taxes.
All prices are subject to change without prior notice.

SELECT YOUR COFFEE BREAK

SELECTION	INCLUDED IN THE PACKAGE	MENU UPGRADE	
		ADDITIONAL PHP 320.00 NET/ PERSON PER BREAK	ADDITIONAL PHP 500.00 NET/ PERSON PER BREAK
A: Cold Bites & Sandwiches	2	2	2
B: Hot Bites	1	2	3
C: Sweet Treats	2	3	3

GRAZING SET A: SANDWICH AND COLD BITES

- Roast beef, gherkin and Dijon mustard on whole wheat bread
- Smoked chicken, onion confiture, open-faced sandwich
- Emmental cheese and tomato whole wheat sandwich, mustard cream 🌿
- Herb cream cheese open-faced sandwich, with herbs and capers 🌿
- Roasted chicken tikka wrap with cucumber raita and lettuce
- Smoked salmon and cream cheese bagel with capers and onion
- Cured peppered beef loin, gherkin, horseradish cream in soft roll
- Kesong puti and tomato on pandesal, salsa verde 🌿
- Shredded pork adobo soft roll and garlic mayo (P)
- Roasted zucchini with feta cheese crumble, pesto open-faced sandwich 🌿
- Vietnamese lumpia with roasted chicken and mango sweet chili dip
- Honey-roasted ham and Emmental cheese sandwich on whole wheat bread
- Mango yoghurt with granola
- Fresh fruit salad with mint leaves and passionfruit jelly 🌿
- Bircher muesli with blueberry compote 🌿
- Hummus and vegetable wrap 🌿
- Beef pastrami bagel, black pepper cream cheese, Dijon mustard
- Watermelon, basil and kesong puti cup

GRAZING SET B: HOT BITES

- Smoked salmon and spinach quiche
- Vegetable spring rolls with sweet chili dip 🌿
- Chicken skewers with Nyonya, served with peanut sauce
- Creamy wild mushroom quiche 🌿
- Mozzarella sticks, served with jalapeño salsa 🌿
- Shrimp balls with kung pao sauce
- Chicken yakitori with sesame seeds
- Bacon and leek quiche (P)
- Chicken empanadas
- Pulled pork puff with barbecue sauce (P)
- Tandoori chicken tenders with raita
- Steamed bun with char siu (P)
- Pizza puffs with olive, tomato, and mozzarella 🌿
- Vegetable samosas with mint chutney 🌿
- Lamb kofta with tahini sauce
- Crispy Moorish chicken in money bag pastry
- Five-spice steamed chicken bun
- Vegetable curry puff 🌿
- Sweet potato patties, served with cucumber tomato salsa 🌿
- Chicken empanadas

GRAZING SET C: SWEET TREATS

- Chocolate walnut brownie
- Apple puff turnover with cinnamon sugar
- Double-baked almond croissant
- Banana and chocolate muffin
- Spanakopita
- Cinnamon sugar doughnut
- Ube leche muffin
- Raisin escargot
- Baked ham and cheese croissant (P)
- Fresh fruit danish
- Jar of homemade cookies (three (3) kinds)
- Strawberry jam doughnut
- Banana and almond bread
- Marble vanilla and dark chocolate cake
- Macau egg tart
- Chocolate doughnut
- White chocolate and almond brownie
- Chocolate croissant



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CHOOSE YOUR LUNCH

BUFFET

MINIMUM 50 PERSONS

High Street Café | International Buffet
Buffet Selection | To be served inside your meeting room

CONTINENTAL MENU A

Selection of bread rolls served with butter

Appetisers and Salads

German potato salad with crispy bacon

Penne pasta and roasted vegetable salad with pesto dressing

Smoked chicken breast with green bean salad, served with herb vinaigrette

Salad Niçoise with seared tuna loin, lemon olive oil vinaigrette

Romaine lettuce with Grana Padano shavings with Caesar dressing on the side

Soup

Roasted tomato and basil soup with herb croutons

Main Course

Oven-roasted boneless chicken thighs braised in lemon and potatoes

Classic pork stew with potato and carrot

Seared red snapper fillet on sautéed spinach and lemon butter sauce

Penne pasta with broccoli and cherry tomato tossed in extra virgin olive oil with Parmesan

Steamed mixed vegetables

Steamed jasmine rice

Dessert

Fresh seasonal fruits

Apple cinnamon tartlet

Dark chocolate mousse cake

Lemon mousse cake

Ube moist cake with chocolate ganache

CONTINENTAL MENU B

Selection of bread rolls served with butter

Appetisers and Salads

Fresh Vietnamese spring rolls, crispy vegetables and herbs, sweet chili dip and peanut sauce

Thinly sliced roast beef with green bean salad and grain mustard mayo

Couscous salad with roasted vegetables and oregano citrus vinaigrette

Greek salad with marinated feta cheese crumbles and olive oil vinaigrette

Iceberg lettuce and tomato with cocktail dressing on the side

Soup

Leek and potato soup with crispy garlic baguette

Main Course

Slow-braised beef brisket stew with shallots and carrots

Grilled Nyonya marinated chicken thighs, turmeric baby potatoes

Herb-crusted barramundi fillet, light citrus cream sauce

Pancit canton with vegetables and straw mushrooms

Steamed cauliflower and broccoli

Egg fried rice

Dessert

Fresh seasonal fruits

Chocolate apricot brownie

Cheesecake with blueberry compote

Mocha sponge cake

Classic crème caramel

CONTINENTAL MENU C

Selection of bread rolls served with butter

Appetisers and Salads

Caprese salad – tomato and mozzarella cheese salad with pesto vinaigrette

Beef pastrami with green asparagus, sweet mustard dressing

Mixed seafood and vegetable salad with tomato olive oil dressing

Cowboy rice salad with mixed vegetables tossed in Mexican vinaigrette

Arabic salad with olive oil and lemon vinaigrette on the side

Soup

Potato and carrot soup with crispy sourdough bread croutons

Main Course

Cajun marinated chicken thigh with tomato, and onion salsa on sautéed sweet corn

Seared Atlantic salmon fillet with citrus velouté sauce on spinach

Crispy pork ribs tossed in Thai sweet soy and singer sauce

Braised e-fu noodles with chicken and vegetables

Butter-tossed mixed vegetables with herbs

Steamed jasmine rice

Dessert

Fresh seasonal fruit salad marinated with citrus juice

Tiramisu cake

Mixed berry crumble

Dark chocolate mousse

Selection of native desserts



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30th Street corner 5th Avenue, Bonifacio Global City, Taguig, 1634 Metro Manila Philippines
(632) 8820 08888 | manilafort@shangri-la.com | www.shangri-la.com/fort | [@shangrilafort](https://www.instagram.com/shangrilafort)