



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
Samba	Php 3,870.00 net	Php 4,680.00 net
Canton Road		
High Street Café International Buffet	Php 3,100.00 net	Php 3,900.00 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 Samba, Canton Road or High Street Café

One round of non-alcoholic beverage during lunch

Meeting stationeries and pencils for the participants

Use of flipchart with papers and markers

State-of-the-art in-house audio-visual equipment

- One (1) LCD projector
- One (1) motorized or portable screen
- One (1) wired/wireless microphone
- Public address system

High speed Wi-Fi connection

Services:

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

# SELECT YOUR COFFEE BREAK

SELECTION	INCLUDED IN THE PACKAGE	MENU UPGRADE	
		ADDITIONAL PHP 320.00 NET / PERSON PER BREAK	ADDITIONAL PHP500.00 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

 Vegetarian

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.

# LUNCH MENU

## SAMBA

LOCATED AT THE 8TH LEVEL

Taste the flavours of Peru atop the city skyline. Samba offers authentic Peruvian fare paired with refreshing cocktails - truly a feast fit for the senses.



### SET MENU A

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#### **Ceviche Limeño**

Shrimp, octopus, scallops, calamari, lapu-lapu, red onion, coriander sprouts, leche de tigre

#### **Mero en Salsa de Conchas**

Chargrilled grouper fillet, scallops, ají amarillo cream, mini criolla

#### **Buñuelos**

Homemade Peruvian pumpkin frites served with raw cane sugar, banana strawberry syrup, and citrus sorbet

### SET MENU B

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#### **Ceviche de Japones**

Catch of the day, scallops, leche de tigre, red onion, corn and glazed sweet potatoes

#### **Lomo Saltado**

Diced US beef tenderloin sautéed with aji amarillo, red onions, tomato a la criolla, potato wedges and cilantro leaves

#### **Tres Leches**

Soft genoise sponge soaked in three types of milk, covered with torched meringue, and served with vanilla ice cream



# LUNCH MENU

## CANTON ROAD

LOCATED AT THE 3RD LEVEL



### SET MENU A

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#### DIM SUM

Vegetable spring rolls with sweet chili sauce

Steamed buns with char siu

#### BARBECUE

Honey glazed barbecue pork

#### SOUP

Crabmeat and sweet corn soup

#### MAIN COURSE

Wok-tossed prawns with celery, peppers and chili

Sweet and sour pork with lychee

Steamed lapu-lapu fillet superior in ginger soy sauce

Black pork "ma po" tofu dusted with Szechuan pepper

Stir-fried seasonal vegetables

Yangzhou style fried rice

#### DESSERT

Chilled mango and sago cream

### SET MENU B

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#### DIM SUM

Baked pumpkin black sesame buns

Steamed pork and shrimp dumplings  
with mud crab roe

#### BARBECUE

Guangdong fire roasted duck (half)

#### SOUP

Seafood hot and sour soup

#### MAIN COURSE

Stir-fried prawns and squid with celery in  
XO sauce

Slow braised wagyu beef brisket with radish  
in chu hou sauce

Sweet and sour John Dory fish with three colours  
peppers

Traditional style braised soft tofu with mixed mushroom

Stir-fried seasonal vegetables

Wok-fried E-mee noodles with bean sprouts

#### DESSERT

Chilled mango and sago cream



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