



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 (MINIMUM OF 30 PERSONS)	HALF-DAY MEETING PACKAGE PER PERSON	WHOLE-DAY MEETING PACKAGE PER PERSON
SET MENU	PHP 3,200.00 NET	PHP 4,000.00 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

One (1) 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

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.

CHOOSE YOUR DESIRED GRAZING SET

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)
- 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.

CHOOSE YOUR LUNCH

MINIMUM 30 PERSONS

WESTERN MENU A

Assorted artisanal bread rolls and butter

Prosciutto & Mozzarella

Thinly sliced Parma ham, marinated bocconcini, cherry tomato, kalamata cream, garden leaves, artichoke

Herb-Crusted Atlantic Salmon Fillet, with Balsamic Reduction

Broccoli risotto, grilled asparagus, Grano Padano shavings

Belgian Chocolate Dome

Raspberry coulis, seasonal berries

WESTERN MENU B

Assorted artisanal bread rolls and butter

Garden Salad with Roasted Salmon Flakes

Pearl barley, pumpkin seeds, tomato, with citrus vinaigrette

Free-Range Chicken Breast Layered with Mushroom Duxelle

Tarragon cream sauce, potato au gratin, broccoli florets

Mango Cheesecake

Strawberry compote, almond crumble

WESTERN MENU C

Assorted artisanal bread rolls and butter

Caprese and Smoked Chicken Salad

Garden greens, bocconcini, cherry tomato, smoked chicken slivers, black olive cream, pesto vinaigrette, Parmesan shavings

Slow Roasted Pork Belly Marinated with Dry Rub

Spinach mashed potato, red onion confiture, roasted carrot wedges with thyme, grain mustard jus

Mango and Banana Mousse Cake

Davao chocolate sauce, stewed berries

CHOOSE YOUR LUNCH

MINIMUM 30 PERSONS

WESTERN MENU D

Assorted artisanal bread rolls and butter

Butternut Squash Velouté 🌿

Roasted pumpkin, toasted seaweed dukkah, paprika oil

Chicken Breast Layered with Spinach and Mozzarella

Mushroom barley risotto, roasted zucchini, balsamic jus

Cherry Cinnamon Crumble Tartlet

White chocolate ganache quenelle, raspberry coulis

WESTERN MENU E

Assorted artisanal bread rolls and butter

Carrot, Barley, and Mushroom Salad 🌿

Sautéed and marinated mushrooms, barley infused with carrot juice, Grana Padano shavings, garden leaves, croutons, roasted walnut, herb and citrus vinaigrette

Turmeric-Crusted Barramundi Fillet

Potatoes with lemon, thyme scented carrots, coriander chimichurri

Fresh Seasonal Fruit Mosaic

Passion fruit jelly

WESTERN MENU F

Assorted artisanal bread rolls and butter

Green Papaya Salad with Shrimp

Pomelo, long bean, roasted peanuts, tomato, mild chili vinaigrette

Nyonya-Style Skewered Chicken Thighs with Peanut sauce

Turmeric rice, bok choy, cucumber and coriander salad

Lemon Curd and Meringue Tartlet

Roasted pineapple chunks

 Vegetarian

CHOOSE YOUR LUNCH

MINIMUM 30 PERSONS

SUSTAINABLE SET MENU A

Filipino pandesal and malunggay pandesal with butter

Kalabasa Cream

Annatto oil, smoked chicken julienne

Braised Pork Belly with Humba sauce

Banana flower and black beans, bok choy, sweet corn, jasmine rice

Fresh Seasonal Fruits

Calamansi jelly

SUSTAINABLE SET MENU B

Filipino pandesal and malunggay pandesal with butter

Farmers Salad with Adlai Grains

Roasted pumpkin, kesong puti, roasted cashew nuts,
calamansi vinaigrette

Sustainably Sourced Oven-Roasted Barramundi Fillet

Adobo long beans, cherry tomato, roasted kamote batonnets

Buko Pie

Filipino coconut pie with ube ice cream



SHANGRI-LA
THE FORT
MANILA

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)