



SHANGRI-LA  
THE FORT  
MANILA

*Promenade and  
Graduation Ball*

# A YOUTHFUL TRADITION OF GRANDEUR AND ELEGANCE

Create lasting memories at Shangri-La The Fort, Manila.

Curate a bespoke celebration for the special day and choose from more than twenty (20) event spaces spanning over 6,000 square metres.

Our dedicated events specialists are committed to providing you with international culinary options of topnotch quality as well as warm and attentive service.

We're here to make this special celebration come true.









## CELEBRATE THIS SPECIAL MOMENT THROUGH THE FOLLOWING:

Your choice of Western or Chinese menu specially prepared by our internationally renowned culinary team

One Hundred (100) servings of our signature mocktail to be served as welcome drinks

Fifteen (15) dozen canapés for pre-dinner reception

Continuous flow of sodas, iced tea, and chilled juices for two (2) hours

Floral centrepieces for all guest tables

Specially designed menu and name cards

Designated waiting area for the parent chaperones

Two-night stay in a Deluxe Room with breakfast for two (2) persons in High Street Café

Eligibility of Shangri-La Circle Members to earn Shangri-La Circle points



## WESTERN SET MENUS

Menus	First 100 Persons	Rate Per Person in excess of 100
Wishful Celebrations   Western Set Menu I (4-course)	550,000	4,500
Enchanting Memories   Western Set Menu II (4-course)	650,000	5,500
Splendid Occasions   Western Set Menu III (5-course)	750,000	6,500
Milestone to Remember   Western Set Menu IV (6-course)	850,000	7,500

## WESTERN BUFFET MENUS

Menus	First 100 Persons	Rate Per Person in excess of 100
Flavourful Celebrations   Western Buffet Menu I	550,000	4,500
Captivating Wonders   Western Buffet Menu II	600,000	5,000
Grand Milestones   Western Buffet Menu III	650,000	5,500
Celebrations by Shangri-La   Western Buffet Menu IV	700,000	6,000

Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable government taxes.  
Rates are subject to change without prior notice.



# WESTERN SET MENUS

## WISHFUL CELEBRATIONS

### SET MENU I

#### **Asian-Style Cured Salmon and Wasabi Panna Cotta**

Puffed sago and seaweed, ebiko, cucumber slivers

#### **Flemish Seafood Stew**

Mussels, cod, shrimp, potato, carrots, seafood velouté

#### **36-Hour Slow Braised Beef Short Rib with Herb Demi-Glace Jus**

Garlic mashed potatoes, green beans, bacon,  
oven-roasted tomatoes

#### **Strawberry Shortcake**

Macerated strawberries, mint, meringue shard

Freshly brewed coffee and selection of tea

## ENCHANTING MEMORIES

### SET MENU II

#### **Dill and Bee's Knees Gin Gravlax**

Granny Smith apple gel, pickled cucumber salad,  
horseradish cream, melba toast

#### **Pan-Seared Barramundi Fillet**

Carrot and ginger barley risotto, salsa verde,  
oven-dried cherry tomatoes

#### **Green Herb-crusted Grain-fed Beef Tenderloin**

Grana Padano potato gratin, vegetable medley, port wine jus

#### **Caramelised Coconut**

Mango, lime syrup, coconut tuile

Freshly brewed coffee and selection of tea



## SPLENDID OCCASIONS

### SET MENU III

#### **Seafood Mélange**

Gin and dill cured salmon, seared scallop,  
poached prawn, marinated mussels, lemon gel,  
pomelo, radish, baby gems, cucumber

#### **Moorish-Style Roasted Atlantic Cod Fillet**

Vegetable couscous, cumin tomato broth, black olives

#### **Lemon Thyme Sherbet**

#### **Grilled Beef Tenderloin and Bordelaise Jus**

Carrot and potato mousseline, cauliflower florets,  
asparagus spear

#### **Chocolate Jaffa Mousse cake**

Orange caramel, walnut crumble

Freshly brewed coffee or selection of tea

## MILESTONE TO REMEMBER

### SET MENU IV

#### **Carpaccio of Norwegian Smoked Salmon**

Lemon cream cheese, caper berries, pickled onions,  
arugula leaves, extra virgin olive oil

#### **Mushroom Cream Soup Scented with Truffle**

Parsley cream, pancetta crumble

#### **Miso Glazed Glacier 51 Toothfish Fillet**

Wok-tossed beansprouts, bok choy

#### **Calamansi & Ginger Sherbet**

#### **Grilled Angus Beef Tenderloin**

#### **Topped with Garlic Butter King Oyster Mushroom**

Asiago potato gratin, broccoli floret, truffle jus

#### **Crunchy Chocolate Praline Slice**

Brandy snap, seasonal berries

Freshly brewed coffee or selection of tea



# WESTERN BUFFET MENUS

## FLAVOURFUL CELEBRATIONS

### BUFFET MENU I

#### APPETISERS AND SALADS

Norwegian smoked salmon platter, apple capers,  
lemon, onion rings, and black pepper  
Beef pastrami with green beans and sweet mustard dressing  
Rice salad with cranberries, roasted pumpkin,  
and orange mint vinaigrette  
German potato salad with crispy bacon  
Couscous salad with roasted vegetables,  
and oregano citrus vinaigrette

#### SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce  
Tomato, cucumber, carrots, radish, sweet corn,  
garbanzo beans, croutons, and olives  
Balsamic vinaigrette, ranch dressing,  
and yoghurt and herb dressing

#### SOUP

Cream of pumpkin  
Herb croutons

#### MAIN COURSE

Thin sliced roasted beef rump with  
sautéed baby potatoes, onions, and mustard gravy  
Oven-roasted boneless lemon chicken thighs with  
corn on the cob and smoky paprika  
Classic homestyle pork stew with vegetables  
Sustainable steamed soya barramundi fillet topped with  
ginger, spring onions, chili, and coriander  
Penne pasta tossed with broccoli, cherry tomatoes,  
extra virgin olive oil, and Parmesan  
Steamed cauliflower and broccoli  
Steamed jasmine rice

#### DESSERT

Fresh seasonal fruit salad  
Apple cinnamon tartlet  
New York-style baked cheesecake with blueberry compote  
Dark chocolate mousse cake  
Ube moist cake with white chocolate ganache  
Selection of native desserts

Freshly brewed coffee or selection of tea



## CAPTIVATING WONDERS

### BUFFET MENU II

#### APPETISERS AND SALADS

Beetroot-cured salmon with pickled cucumber and cream cheese  
 Thai-style poached prawn salad with crunchy vegetables  
 Penne pasta salad with roasted Mediterranean vegetables  
 and pesto vinaigrette  
 Fresh Vietnamese spring rolls with crispy vegetables,  
 herbs, sweet chili dip and peanut sauce  
 Thin sliced roast beef with green bean salad  
 and grain mustard mayo

#### SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce  
 Tomato, cucumber, carrots, radish, sweet corn,  
 garbanzo beans, croutons, and olives  
 Balsamic vinaigrette, ranch dressing,  
 and yoghurt and herb dressing

#### SOUP

Creamy seafood chowder  
 Toasted garlic baguette

#### CARVING STATION

Herb-roasted pork porchetta  
 Mustard gravy and chimichurri

#### MAIN COURSE

Mild spicy Thai-style sauteed prawns, celery,  
 snow peas, peppers, and basil  
 Old-fashioned beef stew with root vegetables  
 Grilled Nyonya marinated chicken thighs,  
 and turmeric baby potatoes  
 Herb-crusted red snapper fillet  
 on mirror of creamy tomato sauce  
 Braised e-fu noodles with vegetables and straw mushrooms  
 Honey and thyme carrots  
 Egg fried rice

#### DESSERT

Seasonal fruits  
 Mini espresso tiramisu  
 Pineapple vanilla bean trifle  
 Lemon lychee crème  
 Raspberry velvet profiteroles  
 Passion fruit and vanilla cream tartlets  
 Pandan panna cotta  
 Traditional bread and butter pudding with vanilla sauce

Freshly brewed coffee or selection of tea



## GRAND MILESTONES

### BUFFET MENU III

#### APPETISERS AND SALADS

Maki roll platter with soya, gari and wasabi  
*(California, spicy tuna, prawn cream cheese)*

Norwegian smoked salmon platter, apple capers,  
 lemon, onion rings and black pepper

Tomato and mozzarella caprese salad with pesto vinaigrette

Mixed seafood and vegetable salad with tomato olive oil dressing

Charcuterie platter with toasted sourdough,  
 artichoke hearts, and grain mustard

*(Parma ham, salami, beef pastrami, mortadella)*

#### SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn,

garbanzo beans, croutons, and olives

Balsamic vinaigrette, ranch dressing,  
 and yoghurt and herb dressing

#### SOUP

Roasted cauliflower cream soup with chives

Toasted cheese focaccia

#### LIVE RISOTTO STATION

Creamy seafood risotto

*(Prawns, fish, mussels, calamari)*

Parmesan shavings, herb oil, chili flakes, sun-dried tomato,  
 and fresh basil

#### MAIN COURSE

Roasted beef loin with mushroom sauce and oven-roasted potatoes

Roasted Atlantic salmon fillet, lemon capers and dill sauce

Thai red seafood curry with vegetables

Pork humba with black beans and banana blossom

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

Penne alfredo with mushroom and parsley

Butter tossed mixed vegetables with herbs

Steamed jasmine rice

#### DESSERT

Fresh seasonal fruit platter

Mini banana caramel tart

Chocolate orange brownies

Selection of Filipino native desserts

Napoleons with vanilla crème

Rum baba crème chantilly

Seasonal fruit shortcake

Baked cheesecake

Freshly brewed coffee or selection of tea





## CELEBRATIONS BY SHANGRI-LA BUFFET MENU IV

### APPETISERS AND SALADS

Cajun-style poached prawn on shredded iceberg lettuce  
with Marie Rose sauce

Norwegian smoked salmon platter, apple capers,  
lemon, onion rings and black pepper

Thinly sliced prosciutto with honeydew melon and black pepper

Rice salad with cranberries, roasted pumpkin,  
and orange mint vinaigrette

Smoked chicken breast on spicy couscous salad  
with tomato jalapeno salsa

### SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn,  
garbanzo beans, croutons, and olives

Balsamic vinaigrette, ranch dressing,  
and yoghurt and herb dressing

### SOUP

Seafood hot and sour

Aged vinegar and chili oil

### DIMSUM AND SNACKS

Crispy seafood wantons

Vegetable spring rolls

Pork dumplings

Lemon, Thai sweet chili, soya sauce, chili paste

### CARVING STATION

Roasted USDA beef rib eye

Mustard, horseradish cream, and pepper cream sauce

### MAIN COURSE

Grilled lamb chops, mint chutney, and grain mustard gravy

Thai red curry with prawns, seafood, and vegetables

Oven-roasted boneless lemon chicken thighs, with  
corn on the cob and smoky paprika

Seared Atlantic salmon fillet on sauteed spinach with lemon dill sauce

Sweet and sour pork with lychees and peppers

Penne pasta tossed in pesto with Grana Padano shavings

Seasonal buttered vegetables

Vegetable fried rice

### DESSERT

Seasonal fruits

Meringue vacherin fresh fruits crème chantilly

Ivoire chocolate cheesecake

Mini summer pudding with vanilla sauce

Classic crème brûlée

Lemon curd and torched meringue tartlets

Mango lamingtons

Banoffee pie

Eggless chocolate cake

### MAIN COURSE

# CHINESE SET MENUS

Menus	First 100 Persons	Rate Per Person in excess of 100
Azaleas   Chinese Set Menu I	788,888	6,888
Lotus   Chinese Set Menu II	888,888	7,888
Peony   Chinese Set Menu III	958,888	8,588
Rose   Chinese Set Menu IV	988,888	8,888

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# CHINESE SET MENUS



## AZALEAS CHINESE SET MENU I

### 开胃冷菜 APPETISERS

广东烧鸭  
Cantonese-style roasted duck platter  
with plum sauce

烧椒蒜茸千层卷  
Braised pork ears with  
roasted green pepper sauce

罗勒酱腐皮鲜虾蟹柳卷  
Crab sticks with shrimp paste wrapped  
bean curd roll in basil sauce

葱茸三色蒸蛋方  
Steamed salted egg and century egg  
with minced green onions sauce

### 汤 SOUP

人参鸡肉炖鱼肚干贝汤  
Double-boiled chicken broth with  
fresh ginseng, fish maw, and conpoy

### 主菜 MAIN COURSE

橙汁千丝面沙拉虾球  
Crispy prawn ball with kataifi  
in mayonnaise and orange sauce

油醋汁烤银鳕鱼配脆青苹果圈和葱丝  
Balsamic glazed Atlantic cod with  
crispy green apple and onion leek

黑椒安格斯牛仔粒  
Stir-fried Angus beef cubes with  
eringi mushroom in black pepper sauce

银牙海鲜焖伊面  
Wok-fried e-fu noodles with  
seafood and bean sprouts

### 甜品 DESSERT

核桃露黑芝麻汤圆  
Walnut soup with black sesame  
glutinous rice ball

金雀松仁奶黄酥  
Baked golden bird custard puff with pine nut

栗子夹心巧克力蛋糕  
Chestnut layer chocolate cake

Jasmine green tea



LOTUS  
CHINESE SET MENU II

开胃冷菜  
APPETISERS

蜜汁叉烧  
BBQ honey roasted pork shoulder

烤乳猪件  
Fired stone roasted suckling pig

罗勒酱腐皮鲜虾蟹柳卷  
Crab sticks with shrimp paste wrapped  
bean curd roll in basil sauce

韭香芥末酱熏花雕鸡  
Smoked Huadiao chicken roll  
with chives mustard sauce

汤  
SOUP

金汤海参鱼肚蟹肉羹  
Braised seafood soup with crab meat,  
sea cucumber and fish maw  
in pumpkin superior broth

主菜  
MAIN COURSE

干烧汁老虎虾配萝卜糕  
Tiger prawns with radish cake  
in sweet and chili sauce

蒜片黑椒鹅肝牛仔粒  
US beef tenderloin and foie gras  
in crispy garlic black pepper sauce

奶油芦笋汁腊味鲍鱼饭配芝士带子酿蟹壳  
Fried rice with 12 head abalone, Chinese sausage  
with stuffed crab shell with scallop, mushroom,  
and mozzarella cheese in asparagus sauce

甜品  
DESSERT

招牌楊枝甘露  
Chilled mango and sago cream

双喜红豆沙蛋黄酥  
Double happiness salted egg puff  
with red bean paste

草莓慕斯蛋糕  
Strawberry mousse cake

Jasmine green tea





PEONY  
CHINESE SET MENU III

开胃冷菜  
APPETISERS

蜜汁叉烧  
BBQ honey roasted pork shoulder

烤乳猪件  
Fired stone roasted suckling pig

炸釀蝦鉗洛神花醬  
Crispy stuffed crab claw with hibiscus sauce

韭菜醬花雕熏鸡  
Smoked Huadiao chicken roll with chives  
mustard sauce

汤  
SOUP

虫草花鸡炖辽参花胶汤  
Double-boiled sea cucumber with fish maw,  
chicken, and cordyceps flower soup

主菜  
MAIN COURSE

芥末酱焗斑鱼配紫包菜和番茄酸辣汁  
Baked grouper fillet with purple cabbage,  
wasabi mayonnaise in tomato  
sweet and chili sauce

黑椒酱小瓜鲍菇炒黑豚猪颈肉  
Wok-fried Iberico pork neck with zucchini and  
eringi mushroom in black pepper sauce

上汤芝士龙虾伊面配西兰花  
Poached spiny lobster with e-fu noodles and  
broccoli in cheese sauce

甜品  
DESSERT

桂花酒酿花生汤圆  
Hot sweet osmanthus peanut glutinous rice ball

飘香天鹅酥  
Swan-shaped taro puff pastry

巧克力慕斯蛋糕  
Chocolate mousse cake

Jasmine green tea

ROSE  
CHINESE SET MENU IV

开胃冷菜  
APPETISERS

松露南瓜酥  
Baked pumpkin, black truffle  
and chicken puff

脆皮烤乳猪  
Fired stone roasted suckling pig

广东烧鸭  
Guangdong fire roasted duck

罗勒酱腐皮鲜虾蟹柳卷  
Crab sticks with shrimp paste wrapped  
bean curd roll in basil sauce

汤  
SOUP

松茸菌鸡炖筒肚鲍鱼汤  
Double-boiled chicken with fish maw,  
abalone, and matsutake mushroom soup

主菜  
MAIN COURSE

辣咖喱酱煎澳洲肺鱼柳配菠菜  
Pan-fried barramundi fish fillet  
with spinach in spicy curry sauce

XO椒鲍菇炒和牛仔粒  
Sautéed Wagyu beef tender cubes  
with eringi mushroom in XO sauce

青豆泥焗小龙虾配罗勒酱蛋面  
Baked baby spiny lobster with mashed  
green beans, broccoli and egg noodles  
with basil in garlic sauce

甜品  
DESSERT

冰花杏仁露  
Almond soup coconut crème fraîche

蛋挞  
Baked egg tart

芒果慕斯蛋糕  
Mango mousse cake

时令水果  
Tropical seasonal fruit combination

Jasmine green tea







Discover more at  
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