



SHANGRI-LA
THE FORT
MANILA

Signature Weddings

TO HAVE AND TO HOLD

Embark on your journey of a lifetime with Shangri-La The Fort, Manila.

Curate a bespoke celebration of your special day with us 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 your dream "I do's" come true.





CURATE YOUR EXPERIENCE OF PERFECT MOMENTS THROUGH THE FOLLOWING:

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

One hundred fifty (150) servings of our signature mocktail to be served as welcome drinks

Twenty five (25) dozens canapés for pre-dinner reception

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

Bespoke 6-layer display cake in fondant icing

One (1) bottle of champagne for the couple's toast

Floral arrangement for the couple's table and presidential table by Teddy Manuel

Floral centrepieces for all guest tables by Teddy Manuel

Specially designed menu and name cards for the VIP tables

Dedicated wedding concierge for the couple during the reception

Two-night stay in a Premier Suite with breakfast for two (2) persons for the bride

Overnight stay in an Executive Suite with breakfast for two (2) persons for the groom

Luxurious bridal car service with floral arrangement for four (4) hours within Metro Manila

Blissful two-night honeymoon stay in a Deluxe Room in either Shangri-La Mactan, Cebu or Shangri-La Boracay

Honeymoon trip inclusive of breakfast for the couple and roundtrip airport transfers.

(Subject to availability and blackout dates. Valid for one (1) year from the date of the wedding. Airfares are not included.)

Exclusive access to hotel spaces for your bridal photo and video shoot

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

WESTERN SET MENUS

Menus	First 150 Persons	Rate Per Person in excess of 150
Blissful Beginnings Western Set Menu I (4-course)	805,000	3,500
Jubilant Celebrations Western Set Menu II (4-course)	955,000	4,500
Celebration of Forever Western Set Menu III (5-course)	1,045,000	5,100
Ushering Precious Moments Western Set Menu IV (6-course)	1,210,000	6,200
A Quintessential Wedding Western Set Menu V (6-course)	1,270,000	6,600

WESTERN BUFFET MENUS

Menus	First 150 Persons	Rate Per Person in excess of 150
Flavourful Weddings Western Buffet Menu I	895,000	4,100
Timeless Weddings Western Buffet Menu II	955,000	4,500
Weddings by Shangri-La Western Buffet Menu III	1,015,000	4,900

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

BLISSFUL BEGINNINGS

SET MENU I

Smoked Atlantic Salmon with Dill and Black Pepper Sour Cream

Mesclun, calamansi gel, apple, capers, olive oil

Roasted Cauliflower Soup

Roasted almonds, grilled florets, herbed oil

Oven-roasted Atlantic Cod with Prawn Mousse

Roasted ratatouille, potato and lemon gratin, red pepper coulis

Flourless Dark Chocolate Cake

Milk chocolate ganache, caramelised nuts, raspberry coulis

Freshly brewed coffee and selection of tea

JUBILANT CELEBRATIONS

SET MENU II

Braised Duck Leg Terrine with Apricot and Pistachio

Roasted apple slices, toasted sourdough,
garden greens, grain mustard sauce

Pan-seared Barramundi Fillet

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

Herb-crusted Angus Beef Tenderloin

Manchego potato cake, vegetable medley, port wine jus

Blueberry Hazelnut Slice

Raspberry sauce, whipped white chocolate cream

Freshly brewed coffee and selection of tea

CELEBRATION OF FOREVER

SET MENU III

Seafood Medley

Smoked beetroot-cured salmon, seared scallops, octopus, marinated mussels, radish, arugula, burnt orange, black pepper, kalamata cream, ikura

Herb-crusted Atlantic Salmon Fillet, Balsamic Reduction

Spinach risotto, Grana Padano shavings

Lemon Saffron Sherbet

Grilled USDA Beef Tenderloin and Grilled Prawn

Garlic mashed potatoes, green beans with bacon, oven-roasted tomatoes, balsamic jus

Dark Chocolate Praline Cake

Seasonal berries, raspberry coulis, meringue shards

Freshly brewed coffee or selection of tea

USHERING PRECIOUS MOMENTS

SET MENU IV

Carpaccio of Tajima Wagyu Beef

Semi-dried tomato, artichoke, grain mustard cream, arugula, shaved Pecorino Romano, mushroom and black truffle purée, drizzled with extra virgin olive oil, caper berries

Italian Seafood Stew

Light tomato broth with prawns, scallops, mussels and pearl barley

Roasted Atlantic Cod Fillet

Zucchini, cherry tomatoes, lemon parsley velouté

Passion Fruit Sorbet

48-hour USDA Angus Beef Short Ribs

Black truffle pomme purée, roasted carrot with brown bread, porto demi-glace reduction

Davao Chocolate Mousse

Milk ganache cream, pili nuts

Freshly brewed coffee or selection of tea

A QUINTESSENTIAL WEDDING SET MENU V

Ocean Pearls

Seared scallops, mud crab tian, poached tiger prawns,
beetroot-cured salmon gravlax, pickled shimeji mushrooms,
baby greens, radish, apple capers, olive oil, lemon, and dill vinaigrette

Lobster Bisque

Lobster medallion, cognac cream, saffron croutons

Atlantic Cod Wrapped with Pancetta

Mediterranean vegetables, herbed butter nage

Green Apple and Basil Sorbet

Beef Tournedo

Australian beef fillet mignon, fondant potato, balsamic mushrooms,
Madeira and black truffle demi-glace

Orange Chocolate Dome

Mandarin orange compote, brandy snap, seasonal berries

Freshly brewed coffee or selection of tea



WESTERN BUFFET MENUS

FLAVOURFUL WEDDINGS BUFFET MENU I

APPETISERS AND SALADS

Beetroot-cured salmon with pickled cucumbers
Sliced Parma ham rolls filled with herbed 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
and herbs, sweet chili dip and peanut sauce
Thinly 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, olives
Balsamic vinaigrette, ranch dressing, yoghurt and herb dressing

SOUP

Creamy seafood chowder
Croutons and fresh parsley

CARVING STATION

Herb-roasted pork porchetta
Mustard gravy, chimichurri

MAIN COURSE

Beef bourguignon
Wok-tossed prawns with celery, bell peppers and chili
Grilled nyonya marinated chicken thighs,
turmeric baby potatoes
Herb-crusted red snapper fillet, light citrus cream sauce
Salt and pepper crispy pork ribs
Braised e-fu noodles with vegetables and straw mushrooms
Honey and thyme carrots batonnettes
Egg fried rice

DESSERT

Fresh seasonal sliced fruit platter
Chocolate apricot brownie
Cheesecake with blueberry compote
Traditional bread and butter pudding with vanilla sauce
Classic crème caramel
Manjari chocolate crunch chocolate mousse cake
Vanilla panna cotta with forest berry compote

Freshly brewed coffee or selection of tea



TIMELESS WEDDINGS BUFFET MENU II

APPETISERS AND SALADS

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

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

(Tomato and mozzarella cheese salad with pesto vinaigrette)

Mixed seafood and vegetable salad with tomato and olive oil dressing
Charcuterie platter, toasted sourdough, artichoke hearts, grain mustard
(Parma ham, beef pastrami, salami, mortadella)

SELECTION OF GREENS

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

SOUP

Cream of pumpkin with crabmeat and chives
Garlic croutons

LIVE RISOTTO STATION

Truffle-scented or prawn with broccoli,
Parmesan shavings, herb oil

MAIN COURSE

Roasted beef tenderloin with
mushroom sauce and oven-roasted potatoes
Steamed barramundi fillet in superior soy and ginger sauce
Stir-fried mixed seafood with vegetarian
XO sauce and trio of bell peppers
Classic European pork stew with carrots, potato and thyme
Cajun-marinated chicken thigh with tomato
and onion salsa on sautéed sweet corn
Braised e-fu noodles with seafood and vegetables
Butter-tossed mixed vegetables with herbs
Steamed jasmine rice

DESSERT

Fresh seasonal sliced fruit platter
Warm apple cobbler with vanilla sauce
Tiramisu cake
Mixed berry crumble tartlet
Dark chocolate mousse with sugar almonds
Lemon meringue tartlet
Selection of native desserts
Selection of French pastries

Freshly brewed coffee or selection of tea



WEDDINGS BY SHANGRI-LA BUFFET MENU III

APPETISERS AND SALADS

Poached prawn cocktail on shredded iceberg lettuce, cocktail sauce
 Norwegian smoked salmon platter, apple capers, lemon,
 onion rings and black pepper
 Sliced prosciutto with honeydew melon and black pepper
 Couscous salad with roasted vegetables, oregano citrus vinaigrette
 Chinese barbecue platter
(Honey roasted pork shoulder, crispy chicken, roasted duck)

SELECTION OF GREENS

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

SOUP

Seafood hot and sour with aged vinegar, chili oil

DIM SUM AND SNACKS

Crispy seafood wontons
 Vegetable spring rolls
 Fried calamari
 Lemon, Thai sweet chili, soy sauce, chili paste

CARVING STATION

Roasted USDA beef rib eye with mustard,
 horseradish and peppercorn sauce

MAIN COURSE

Grilled lamb chops, mint chutney and grain mustard gravy
 Seafood in Thai red curry gravy with vegetables
 Oven-roasted boneless chicken thighs braised in lemon and potatoes
 Seared Atlantic salmon fillet on cream of spinach, lemon butter 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

Fresh seasonal sliced fruit platter
 Chocolate apricot brownie
 Traditional bread and butter pudding with vanilla sauce
 Classic crème caramel
 Strawberry panna cotta
 Moist ube cake with white chocolate ganache
 Lemon meringue tartlet
 Selection of French pastries

Freshly brewed coffee or selection of tea

CHINESE SET MENUS

Menus	First 150 Persons	Rate Per Person in excess of 150
Azaleas Chinese Set Menu I	1,160,888	5,888
Lotus Chinese Set Menu II	1,310,888	6,888
Peony Chinese Set Menu III	1,460,888	7,888
Rose Chinese Set Menu IV	1,610,888	8,888

LAURIAT MENUS

Menus	First 15 Tables	Rate Per Table in excess of 15
Austin Chinese Lauriat Menu I	1,148,888	57,888
Granville Chinese Lauriat Menu II	1,223,888	62,888
Kowloon Chinese Lauriat Menu III	1,328,888	69,888
Peking Chines Lauriat Menu IV	1,403,888	74,888

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CHINESE SET MENUS



AZALEAS CHINESE SET MENU I

开胃冷菜 APPETISER

芝士海苔凤尾虾
Fried chives with shrimps and
seaweed, mozzarella cheese
in sweet chili sauce

陈醋海蜇皮
Jellyfish salad with
aged black vinegar and chili oil

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

虫草花金针菇菠菜塔
Spinach enoki mushroom
and cordyceps flower

汤 SOUP

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

主菜 MAIN COURSE

黑椒安格斯牛仔粒
Stir-fried Angus beef cubes with
homemade pepper sauce

油醋汁葱烤鳕鱼配蛋白
Balsamic glazed Atlantic cod,
fluffy egg white, crispy leeks

海鲜银牙炆伊面
Wok-fried e-fu noodles with
seafood and bean sprouts

甜品 DESSERT

香甜菠萝酥
Pineapple puff

巧克力板栗蛋糕
Sliced chestnut layered chocolate cake

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

Jasmine green tea

LOTUS
CHINESE SET MENU II

开胃冷菜
APPETISER

陈醋海蜇皮
Jellyfish salad with
aged black vinegar and chili oil

麦片芥末沙拉虾球
Wasabi flavored prawns with oatmeal

蜜汁叉烧
Honey glazed barbecue pork

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

汤
SOUP

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

主菜
MAIN COURSE

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

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

荷香腊味鲍鱼饭
Fried rice with 12 head abalone,
Chinese sausage and preserved meat
in lotus leaf

甜品
DESSERT

招牌楊枝甘露
Chilled mango and sago cream

香蕉巧克力蛋糕
Banana chocolate cake

芝麻球
Swan-shaped taro puff pastry

Jasmine green tea





PEONY
CHINESE SET MENU III

开胃冷菜
APPETISER

京陵低温咸水鸭
24-hour marinated salted duck

蜜汁叉烧
Honey glazed barbecue pork

烤乳猪件
Roasted suckling pig
with hoisin sauce

桂花酱老虎虾球配烤杏仁
Crispy tiger prawn with baked almond
in osmanthus sauce

汤
SOUP

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

主菜
MAIN COURSE

黑椒安格斯牛仔粒
Stir-fried Angus beef cubes with
homemade pepper sauce

虫草花清蒸大西洋银鳕鱼柳
Steamed cod fish with cordyceps flower
in light soy sauce

金汤12头鲍鱼捞饭
Braised 12 head abalone with fried rice,
pumpkin superior broth

甜品
DESSERT

招牌楊枝甘露
Chilled mango and sago cream

蛋挞
Baked egg tart

草莓慕斯蛋糕
Strawberry mousse cake

Jasmine green tea

ROSE
CHINESE SET MENU IV

开胃冷菜
APPETISER

双味腐皮卷
Pan-fried carrots and spinach
wrapped with dried bean curd roll

广东烧鸭
Guangdong fire roasted duck

化皮烤乳猪件
Fire stone roasted suckling pig

炸酿蟹钳洛神花酱
Crispy stuffed crab claw
with hibiscus sauce

汤
SOUP

土鸡炖松茸菇花胶鲍鱼汤
Double-boiled sea cucumber with fish maw,
chicken, cordyceps flower soup

主菜
MAIN COURSE

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

牛油果沙拉酱煎斑鱼腩配香橙
Pan-fried grouper fillet with orange
in avocado mayonnaise

上汤芝士焗小龙虾配伊面
Buttered half baby lobster with broccoli and
e-fu noodles 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

芒果芝士蛋糕
Mango cheesecake

Jasmine green tea



LAURIAT MENUS

AUSTIN LAURIAT MENU I

开胃冷菜

APPETISER

黑松露蘑菇酱甜核桃西生菜沙拉
Lettuce salad with crispy sesame walnut
in black truffle and mushroom sauce

蜜汁 豉油鸡
Honey soy chicken

香菜蒜末黑木耳
Marinated black fungus with coriander and garlic

糖醋排骨
Jiangnan-style sweet sour pork ribs

烧烤

BARBECUE

烧味拼盘
(广东烧鸭, 陈醋海蜇, 五香酱牛)
Cantonese-style barbecue meat combination
(Roasted duck, spicy jelly fish, beef shank)

汤

SOUP

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

主菜

MAIN COURSE

素XO酱西芹炒虾仁
Wok-tossed shrimps with celery in vegetarian XO sauce

蒜片黑椒安格斯牛仔粒炒鹅肝
Stir-fried Angus beef cubes with homemade pepper sauce

麦片芥末沙拉虾球
Deep-fried wasabi flavored prawns with oatmeal

清蒸深海 老虎斑鱼
Steamed tiger grouper in soy sauce

蚝皇菜胆扣冬菇
Poached bok choy with braised mushroom in oyster sauce

荷香芋头海鲜炒饭
Fried rice with dried seafood, pork belly and taro in lotus leaves

甜品

DESSERT

中西美点映双辉
Selection of Western and Asian delights

Jasmine green tea



GRANVILLE LAURIAT MENU II

开胃冷菜 APPETISER

陈醋海蜇皮
Jellyfish salad with aged black vinegar and chili oil

京陵低温咸水鸭
24-hour marinated salted duck

香菜蒜末黑木耳
Marinated black fungus with coriander and garlic

虫草花金针菇菠菜塔
Spinach enoki mushroom and cordyceps flower

烧烤 BARBECUE

乳猪烧味拼盘
Flamed trio barbecue sampler
(Honey glazed Iberico pork, roasted Peking duck, suckling pig)

汤 SOUP

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

主菜 MAIN COURSE

XO酱兰花炒带子配核桃
Wok-fried US scallops with broccoli and
sesame walnut in XO sauce

蒜片黑椒安格斯牛仔粒炒鹅肝
Stir-fried Angus beef cubes with homemade pepper sauce

红鱼籽芥末酱大虾球
Crispy wasabi coated prawn balls with seasonal fruit

清蒸深海老虎斑鱼
Steamed tiger grouper in soy sauce

蚝皇菜胆扣冬菇
Poached bok choy with braised mushroom in oyster sauce

荷香芋头海鲜炒饭
Fried rice with dried seafood, pork belly
and taro in lotus leaves

甜品 DESSERT

中西美点映双辉
Selection of Western and Asian delights

Jasmine green tea



KOWLOON

LAURIAT MENU III

开胃冷菜 APPETISER

陈醋海蜇皮
Jellyfish salad with aged black vinegar and chili oil

香菜蒜末黑木耳
Marinated black fungus with coriander and garlic

五香红酒酱牛肉
Spiced marinated Angus beef shank with Chinese parsley

京陵低温咸水鸭
24-hour marinated salted duck

烧烤 BARBECUE

广东烧鸭
Guangdong fire roasted duck

汤 SOUP

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

主菜 MAIN COURSE

桂花酱老虎虾球配烤杏仁和水果
Crispy tiger prawns with fruits and baked almonds in osmanthus sauce

芦笋黑椒炒牛仔粒
Wok-fried US beef cubes with asparagus and black pepper sauce

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

蚝皇自制豆腐扣鲍鱼
Braised 12 head abalone with homemade tofu in oyster sauce

清蒸深海老虎斑鱼
Steamed tiger grouper in soy sauce

廣東道招牌炒飯
Canton Road signature fried rice, shrimp and US scallop

甜品 DESSERT

中西美点映双辉
Selection of Western and Asian delights

Jasmine green tea



PEKING LAURIAT MENU IV

开胃冷菜 APPETISER

京陵低温咸水鸭
24-hour marinated salted duck

蒜香韭菜豆干
Garlic tossed dried bean curd and green chives

虫草花金针菇菠菜塔
Spinach enoki mushroom and cordyceps flower

洛神花茶五香醉斑鱼
Deep fried fish with five spice

烧烤 BARBECUE

鸿运烤全体乳猪
Firestone roasted suckling pig (whole)

汤 SOUP

红烧干贝海鲜鱼肚羹
Braised dried seafood, fish maw, sea cucumber soup

主菜 MAIN COURSE

XO酱芦笋虾球澳带子
Australian scallops, prawn balls and asparagus in XO sauce

黑椒罗勒鲍菇炒澳洲和牛仔粒
Sautéed wagyu beef tender cubes with mushroom
and basil in black pepper sauce

脆皮芥末沙拉酱海鲜卷配香菜
Deep fried crispy seafood roll with coriander
and wasabi mayonnaise

蚝皇12头鲍鱼扣腊味萝卜糕
Braised 12 head abalone with radish cake in oyster sauce

清蒸深海 老虎斑鱼
Steamed tiger grouper in soy sauce

海鲜鲜菇炆伊面
Wok-fried e-fu noodles with seafood and bean sprouts

甜品 DESSERT

中西美点映双辉
Selection of Western and Asian delights

Jasmine green tea



Discover more at
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