

Starling

FUNCTION ROOM AND INDOOR WEDDING PACKAGE

- Sumptuous range of set and buffet menus specially prepared by our culinary team
- Specially designed three-layered wedding cake in fondant icing (Only base is edible)
- Tropical Fruit Punch*
- A bottle of sparkling wine for the couple's toast
- Upgraded fresh floral arrangement for the Presidential Table
- Fresh floral arrangement for the Cake Table
- Fresh floral centerpieces**
- Place cards for the Presidential Table
- Food labels
- Guestbook with pen
- Special gift for the bride and the groom
- One (1) hour Yin Yang Couples Massage at CHI, The Spa
- Two (2) Nights Stay in a One-Bedroom Pool Villa inclusive of Breakfast for two (2) at Vintana Cafe and roundtrip land and sea transfers to & from Caticlan.
- DJ for three (3) hours with basic sound system
- Complimentary use of one (1) Multimedia Projector and one (1) Screen

* (50) Glasses for the first 50 persons and *(100) Glasses for the first 100 persons

** (5) Fresh Floral centerpieces for the first (50) guests and ** (10) Fresh Floral centerpieces for the first (100) guests. Table seating is based on (10) persons per table. In excess of the complimentary floral centerpieces, applicable charges will apply.

*Guaranteed (10) Guestrooms with Minimum Stay of two (2) nights is required for this package.
Minimum Open-Bar or Beverage Consumable of Php 50,000.00 is required for this package.*

Prices are subject to 12% VAT, 10% service charge and 2.2% local government tax.

Prices are subject to change without prior notice. Package is valid from January-May and November-December 2020.

Your Wedding at Shangri-La's Boracay Resort and Spa
Lunch or Dinner Reception

Buffet Menus	For the first 50 guests	In excess of 50
A	Php 478,397.70	Php 4,319.10
B	Php 483,153.00	Php 5,153.63

Buffet Menus	For the first 100 guests	In excess of 100
A	Php 692,519.30	Php 4,319.10
B	Php 756,939.70	Php 5,153.63

Set Menu	For the first 50 guests	In excess of 50
A	Php 483,153.00	Php 5,153.63
B	Php 483,153.00	Php 5,153.63

Set Menu	For the first 100 guests	In excess of 100
A	Php 756,939.70	Php 5,153.63
B	Php 756,939.70	Php 5,153.63

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WEDDING BUFFET MENU A

PHP 4,319.10+++

HORS D'OEUVRE

Assorted Imported Cold Cuts and Cheese Platter Gherkin,
Horseradish, Mustard, Grapes, Walnuts, Celery Sticks Chicken
Galantine with Pistachio and Ham
Marinated Mushroom Salad
Kilawin Tanigue with Native Chili and Coconut Vinegar
Spicy Glass Noodle Salad with Squid & White Fish

GARDEN GREENS

Market Fresh Organic Greens
Caesar Dressing, Thousand Island dressing, French dressing,
Balsamic Vinaigrette, Raspberry Vinaigrette
Cucumber, Tomato, Onion, Olive, Sun-dried Tomatoes, Artichoke Hearts,
Shredded Carrots, Garlic Focaccia Crouton

SOUP STATION

Seafood Cream Soup with Coriander

LIVE STATION

Roasted Lamb Leg with Garlic and Grilled Tomatoes
Norwegian Salmon in Puff Pastry with Saffron Veloute

MAIN COURSE

Angus Beef Stroganoff
Grouper Fish Fillet with Tomato Confit & Basil
Scallops and Prawns in Champagne Cream Sauce
Braised Pork with Tomatoes & Olives
Chicken with Rosemary and Garlic, Chicken Jus
Garlic Mashed Potato with Herbs
Provencal Vegetables Steamed
Jasmine Rice

SWEET ENDINGS

Key Lime Pie
Crème Caramel
Chocolate Glazed Hazelnut Cake
Lemongrass Crème Brûlée
Upside-down Mango Cheese Cake
Meringue Tart with Vanilla Crème and Fresh Fruits

FRUITS

Sliced Island Fruits

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Shangri-La's

Boracay Resort & Spa
PHILIPPINES

WEDDING BUFFET MENU B

PHP 5,153.63+++

HORS D'OEUVRE

Sushi & Sashimi Bar

Spicy Tuna Roll, California Roll, Salmon Nigiri, Cream Cheese & Jalapeno Roll,
Cucumber Roll Pickled Ginger, Wasabi, Japanese Soy, Lemon
Home Cured Salmon with Mustard Dill Sauce
Pasta Salad with Artichokes and Herb Vinaigrette
Vitello Tonnato with Caper Berries
Hummus with Extra Virgin Olive Oil
Baba Ghanoush

GARDEN GREENS

Market Fresh Organic Greens

Caesar Dressing, Thousand Island dressing, French dressing,
Balsamic Vinaigrette, Raspberry Vinaigrette
Cucumber, Tomato, Onion, Olive, Sun-dried Tomatoes, Artichoke Hearts,
Shredded Carrots, Garlic Focaccia Crouton

SOUP STATION

Green Asparagus Soup with Shrimp

LIVE STATION

Prime US Beef Rib Eye, Mustard Jus, Horseradish & Roasted Potato
Salt-crusted Tanigue Fish with Lemon Butter Sauce & Parsley Potato

MAIN COURSE

Farm-raised Chicken Roulade Stuffed with Truffle Spinach
Grilled Lamb Chops with Garlic and Cherry Tomatoes
Open-faced Slipper Lobster with Black Pepper Sauce
Baked Red Snapper Mediterranean Style
Seafood Red Thai Curry with Bamboo Shots
Pumpkin Gnocchi with Blue Cheese Sauce
Buttered Vegetables
Steamed Jasmine Rice

SWEET ENDINGS

Coconut Panna Cotta with Spiced Pineapple
Mango Float with Graham Crackers Passion
Fruit Cheese Cake
Apple Tarts with Cinnamon
Chocolate Brownie
Mini Cupcakes

FRUITS

Sliced Island Fruits

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Barangay Yapak, Boracay Island, Malay, Aklan, 5608, Philippines
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www.shangri-la.com

WEDDING SET MENU A

Php 5,153.63+++

Norwegian Smoked Salmon,
Watercress, Horseradish Cream,
Beetroot Salad with Orange

Roast Chicken Consommé,
Chicken Liver Parfait
and Mushroom Ravioli

Calamansi Sorbet

Grilled Beef Tenderloin, Rosti Potato,
Confit Shallot, Asparagus, Port and
Rosemary Jus

Espresso Panna Cotta, Mini Vanilla
Doughnut, Chocolate Sauce

Freshly Brewed Coffee or Tea
Praline Selection

WEDDING SET MENU B

Php 5,153.63+++

Sautéed Duck Liver, Glazed Apples,
Cider Jus, Crisp Potato
Chilled Sweet Corn Soup,

Mindanao Arugula, Crispy Parma
Ham

Lemon and Ginger Sorbet

Roast Lamb Cutlets, Cauliflower Purée,
Potato Pave with Rosemary and Garlic
Confit, Madeira Jus

Coconut Parfait, Nougat, Raspberry Jelly

Freshly Brewed Coffee or Tea
Praline Selection

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