

Sunbird

BEACH AND OUTDOOR WEDDING PACKAGE

- Sumptuous range of buffet menus specially prepared by our culinary team
- Specially designed three-layered wedding cake in fondant icing (only base is edible)
- Poi Dancers and Drumbeaters
- 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 at a One-Bedroom Pool Villa with Breakfast for two (2) at Vintana Cafe and Roundtrip Land and Sea transfers to and from Caticlan.
- DJ for three (3) hours with Basic Sound System
- Complimentary use of one (1) Multimedia Projector and one (1) Screen
- Beach lanterns and votive candles
- Sand castle buffet set up
- Dancefloor (16 ft x 16 ft)
- Stage Platform (8 ft x 6 ft)

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

** (5) Fresh Floral centerpiece 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 (15) 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.*

There is a beach permit fee of Php 20,000 nett if Punta Bunga Beachfront is the venue for Ceremony or the Reception

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 515,363.20	Php 4,319.10
B	Php 563,678.50	Php 5,153.63

Buffet Menus	For the first 100 guests	In excess of 100
A	Php 756,939.70	Php 4,319.10
B	Php 837,465.20	Php 5,153.63

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.

Barangay Yapak, Boracay Island, Malay, Aklan, 5608, Philippines
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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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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
Carrot, 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 Shoots
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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