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 t w o (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



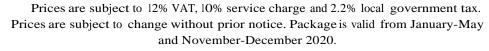
Shangri La's Boracay Resort & Spa PHILIPPINES

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
А	Php 515,363.20	Php 4,319.10
В	Php 563,678.50	Php 5,153.63

Buffet Menus A B

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





Shangri-La's Boracay Resort & Spa PHILIPPINES

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

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.

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 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

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.