

MEETING PACKAGE

PACKAGE	LUNCH	HALF DAY MEETING	WHOLE DAY MEETING
Package 1	Four-Course Menu	Php, 2,450 per person	Php 2,900 per person
Package 2	Buffet	Php 2,700 per person	Php 3,100 per person
Package 3	S Kitchen (max 100 pax)	Php 2,950 per person	Php 3,400 per person

MEETING BENEFITS:

Use of Meeting Room
Meeting Pads and Pens
Meeting Candies
Whiteboards, Flipcharts, Markers, Eraser
Wireless Internet Access
Digital Signage
Public Address System
AV Technician Support during setup and on call during meeting proper
3-item Appetizer Selection per Coffee Break
Customized or Set Lunch
Free-Flow Freshly Brewed Coffee and Selection of International Teas
One Round of Hibiscus Iced Tea at lunch

Menu Inclusions

- Coffee Break Selection: 3 Savory or Sweet Appetizers
- Buffet Selection:
 - Salad Bar
 - 3 Appetizers
 - 1 Soup, bread and butter
 - 1 Chicken Dish
 - 1 Beef Dish
 - 1 Pork Dish
 - 1 Fish or Seafood Dish
 - 1 Vegetable Dish
 - 1 Pasta, Noodle or Rice Dish
 - 5 Desserts

Prices are subject to 10% Service Charge and then 12% VAT and 0.825% Local Tax.

COFFEE BREAK SELECTION

APPETIZERS – SAVORY

Western

Aglie e Olio, chicken or vegetable
Quiche Lorraine
Croque Monsieur
Bacon and Cheese Croquette
Bacon and Cheese Croquette
Cheddar Crusted Loaf, baked egg
Cajun Spiced Crispy Chicken Wings
Bacon, Slaw and Tomato Sandwich
Grilled Vegetable Sandwich

Filipino

Beef Steak Tagalog Sliders
Kaldereta Pizza
Sotanghon Guisado
Arroz Caldo
Pancit Habhab
Longganisa Pandesal
PInoy Barbecue Wrap
Chicken Empanaditas
Lumpiang Shanghai
Deep-fried Vegetable Spring Roll
Fresh Spring Roll, peanut Sauce

Asian

Siew Mai
Siopao Asado
Har Gaw
Spicy Chinese Beef Roll
Mushroom Bun
Okonomiyaki

APPETIZERS – SWEETS

Western

Cappuccino Cupcake
Milk Chocolate Brownie
Pistachio Financier
Butterscotch
Cookies – chocolate chip, peanut
Chocolate Crinkles
Apple Crumble Tart
Revel Bar

Filipino

Banana Langka Turon
Banana Cue, sesame seeds
Ginataang Bilo-bilo
Ginataang Mais, langka
Champorado, dilis
Calamansi Tart
Ube Macapuno Roll
Puto Ue
Ube Cheesecake
Pili Tart
Egg Tart

Asian

Matcha Tart
Jackfruit Madeleine
Japanese Cheesecake
Thai Mango Sticky Rice
Sesame Buchi
Tapioca Mango Pudding

Fresh Fruits in Season

Sheraton Manila Hotel

80 Andrews Avenue, Pasay City 1309

T 632 7902 1800

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INTERNATIONAL BUFFET DINNER

SALAD, APPETIZER AND SOUP SELECTION

SALAD AND APPETIZER

Western

Grilled Chicken Salad, avocado
Italian Chicken Salad, sherry vinaigrette
Barbecue Chicken Salad
Smoked Chicken Salad, asparagus
Beef Salad, grilled zucchini
Beef and Wild Mushroom Salad

Pulled Pork Salad

Caprese Salad, balsamic glaze
Mediterranean Warm Potato Salad
Apple and Roasted Walnut Salad, honey Dijon mustard
Greek Salad
Roasted Artichoke Salad, lemon vinaigrette
Broccoli Apple Slaw
Herb Roaster Vegetable Panzanella
Tomato Chickpea Salad

Asian

Grilled Chicken Salad, cilantro, lime
Poached Chicken Salad, roasted sesame dressing
Poached Chicken Salad, roasted sesame dressing
Grilled Teriyaki Chicken Salad

Nam Tok (Thai Grilled Beef Steak Salad)

Japchae (Korean Glass Noodle Salad)
Yum Woon Sen (Thai Glass Noodle Salad)
Pla Goong (Thai Spicy Grilled Shrimp Salad)
Kani Salad (Japanese Crab Salad)
Char Grilled Squid Salad, lime, coriander, chili, fish sauce

Asian Slaw, peanut dressing
Som Tum (Thai Green Papaya Salad)
Yam Sam O (Thai Pomelo Salad)
Gado-Gado, peanut sauce (Indonesia Salad)
Tofu Kimchi
Crispy Tofu Salad, honey soy vinaigrette

SOUP

Western

Cayenne Spiced Vegetable Soup
French Onion Soup
Seafood Gumbo

Minestrone
Seafood Bouillabaisse
Smoked Tomato Cream Soup
New England Clam Chowder
Cream of Pumpkin Soup, basil oil
Cream of Mushroom Soup
Cauliflower Soup, toasted almonds

Asian

Pho (Vietnamese Beef Soup)
Laksa (Malaysian Seafood Spicy Noodle Soup)
Yukgaejang (Korean Spicy Beef Soup)
Ggori Gomtang (Korean Oxtail Soup)
Maeuntang (Korean Spicy Fish Stew)
Miyeokguk (Korean Seaweed Soup)
Szechuan Seafood Hot and Sour Soup

Filipino

Chicken Sotanghon Soup
Chicken Tinola
Bacolod's Kansi
Nilagang Baka
Sinigang na Baboy sa Sampalok
Halaan Soup
Sinigang na Bangus sa Miso

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INTERNATIONAL BUFFET DINNER
MAIN COURSE SELECTION

Western

Chicken Fricassee
Baked Chicken, honey mustard sauce
Grilled Chicken Breast, smoked paprika jus
Mediterranean Charred Chicken, tomato ragout
Roasted Chicken, chipotle barbecue
Fried Chicken, rum barbecue sauce
Jamaican Jerk Chicken
Chicken Peri-Peri

Roast Beef, chimichurri sauce
Roast Beef, peppercorn sauce
Grilled Beef, mushroom sauce
Beef Stroganoff
Beef Bourguignon
Crockpot Beef Stew
Slow Cooked Beef Pot Roast, gravy
Slow Cooked Beef Short Ribs, honey glaze

Braised Pork, apple sauce
Braised Pork, mushroom ragout
Slow Cooked Pork, fruit salsa
Grilled Pork, mustard barbecue sauce
Roasted Pork, roasted mushroom shallots
Grilled Pork Pepperonata
Irish Pork Stew
Pork Piccata

Baked Seafood, mornay sauce
Tuscan Seafood Stew
Herb Crusted Mahi-mahi, tomato coulis
Baked Mahi-Mahi, pumpkin ginger sauce
Pan Seared Mahi-Mahi, saffron lime cream
Poached Local Seabass, citrus vinaigrette
Pan Fried Local Seabass, orange pineapple beurre blanc
Baked Local Seabass, ginger lemongrass beurre blanc

Asian

Thai Green Chicken Curry
Kung Pao Chicken
Korean Fried Chicken
Braised Chicken, tofu, mushrooms
Grilled Chicken, teriyaki glaze
Chinese-style Lemon Chicken
Pad Kra Pao Gai (Thai Basil Chicken)
Dakbokkeumtang (Korean Spicy Chicken Stew)

Beef Bulgogi (Korean Beef Barbecue)
Kkorijjim (Korean Braised Oxtail)
Galbi-jjim (Korean Braised Short Ribs)
Chinese-style Beef and Bokchoy Stir-fry
Beef Rendang (Indonesian Coconut Beef Stew)
Massaman Beef Curry
Wok Fried Beef, Sesame Soy

Sweet and Sour Pork, caramelized pineapple, bell peppers
Ginger Glazed Pork
Stir-fried Minced Pork, oyster sauce
Salt and Pepper Pork
Roast Pork Belly, Szechuan pepper sauce
Chinese Stir-fried Pork
Kung Pao Pork
Jeyuk Bokkum (Korean Spicy Stir-fried Pork Belly)

Wok-fried Squid, corn and crab meat sauce
Steamed Local Seabass, coriander, light soy sauce
Steamed Mahi-Mahi, honey lemon ginger sauce
Fried Mahi-Mahi, black bean sauce
Mahi-Mahi, Szechuan sauce
Local Seabass, Manchurian gravy
Fried Local Seabass, sweet and sour sauce
Kkongchi Jorim (Korean Braised Mackerel Pike)

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INTERNATIONAL BUFFET DINNER
MAIN COURSE SELECTION

Filipino

Adobong Manok
Pininyahang Manok sa Gata
Ginataang Manok
Adobong Manok sa Gata
Adobong Manok sa Pula
Chicken Inasal
Chicken AFritada
Chicken Pastel

Kalderetang Baka
Kare-Kare
Mechado
Beef Steak Tagalog
Beef Pares
Beef Asado
Beef Morcon
Beef Pochoero

Menudo
Pork Bicol Express
Bagnet
Pork Humba
Pork Hamonado
Pork Binagoongan
Adobong Baboy sa Tanglad
Pork Belly Steak

Boneless Bangus a la Pobre
Pompano Fish Steak Tagalog
Mahi-Mahi Escabeche
Pinaputok na Tilapia
Ginataang Tuna, kalabasa, sitaw
Paksiw na Lapu-Lapu, ampalaya, talong
Sarciadong Apahap
Inihaw na Rellenong Pusit

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**INTERNATIONAL BUFFET
DINNER VEGETABLE AND STARCH SELECTION**

VEGETABLE

Western

Vegetable Lasagna
Eggplant Zucchini Parmigiano
Grilled Mediterranean Vegetables
Honey Glazed Pumpkin and French Beans
Corn Hash
Roasted Marble Potatoes
Roasted Root Vegetables, fresh herbs
Buttered Vegetables

Asian

Stir-fried Vegetables, mushroom
Stir-fried Young Kale, sesame
Radish and Carrots, orange soy sauce
Bok Choy, tofu
Kung Pao Tofu
Thai Yellow Vegetable Curry
Fried Eggplant, Thai basil
Sayur Labu Siam (Indonesian Chayote Stew)

Filipino

Choy Suey
Pinakbet
Ginataang Kalabasa't Sitaw
Gisadong Upo
Stir-fried Baguio Beans, oyster sauce
Ginataang Talong, bagoong
Tortang Talong
Adobong Tokwa't Kangkong

STARCH

Pasta

Chicken Pesto Penne
Spaghetti alla Puttanesca
Beef and Spinach Lasagna
Potato Gnocchi
Pumpkin Gnocchi
Chicken Casarecce

Noodles

Singaporean Noodles
Yakisoba
Yakiudon
Lo Mien
Crispy Fried E-fu Noodles
Vegetable Stir-fried Noodles
Sesame Beef Stir-fried Noodles
Chow Mien

Rice

White Rice
Rice Pilaf
Chicken and Pineapple Fried Rice
Oriental Fried Rice
Vegetable Fried Rice

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INTERNATIONAL BUFFET DESSERT SELECTION

Western

Red Velvet Cake
Chocolate Moist Cake
Truffle Chocolate Cake
Vanilla Custard Cake
Black Forest Cake
Opera Cake
Tiramisu
Pistachio Financier
Milk Chocolate Brownie
Strawberry Shortcake
Banana Cream Cheesecake
Oreo Cheesecake

Milk Chocolate Mousse
Strawberry Mascarpone Mousse
Coffee Mousse
Lemon Mousse
Salted Caramel Mousse

Pumpkin Pie
Apple Pie
Caramel Walnut Pie
Banoffee Pie
Chocolate Pecan Tart
Hazelnut Brownie Tart
Frangipane Tart

French Entremet

Coconut Milk Chocolate
Coconut Pandan
Matcha Sesame Crunch
Lemon Calamansi Custard
Passion Fruit and Milk Chocolate
Bailey's and Mango
Salted Caramel Black Tea

Asian

Matcha Cake
Black Tea Cake
Vanilla Coconut Cake
Pandan Cake
Coconut Cake
Japanese Cheesecake

Matcha Mousse
Coconut Pandan Mousse
Pandan Mousse
Mango Mousse
Coconut and Passion Fruit Mousse
Strawberry Mango Mousse

Filipino

Sans Rival
Brazo de Mercedes
Ube Macapuno Cheesecake
Mabuhay Cake, coconut, mango, ube
Mango Pili Cake
Mango Bravo Cake
Floating Island Cake
Cassava Cake
Mango Graham Cake
Yema Cake
Batangas Brownies
Ube Leche Flan
Leche Flan

Pili Tart
Yema Tart
Calamansi Tart
Ube Tart
Pineapple Tart
Mango Tart
Egg Pie
Buko Pie

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