

FOOD & BEVERAGE PACKAGES



Dining Package

CANAPES

Choices of 6 kinds of canapes from the menu
IDR 250.000++ per person
Additional IDR 25.000++ will apply for extra per piece

SET MENU

2 Courses Set Menu
IDR 550.000++ per person
1 Starter or 1 Soup or 1 Main Course + 1 Dessert

3 Courses Set Menu
IDR 750.000++ per person
1 Starter or 1 Soup + 1 Main Course + 1 Dessert

4 Courses Set Menu
IDR 950.000++ per person
1 Starter + 1 Soup + 1 Main Course + 1 Dessert

Additional IDR 150.000++ for a second main course replacing starter or Dessert

BUFFET

BBQ DINNER BUFFET
IDR 950.000++ per person

DINNER BUFFET
IDR 850.000++ per person

***Buffet packages require a minimum of 25 guests**

Prices are subject to 11 % government tax & 10 % service charge





Beverages Package

FREE FLOW ALCOHOLIC BEVERAGE PACKAGE

IDR 1.100.000++ per person

Free flow alcoholic package with standard premium spirit and cocktails for maximum 4 hours

Included in the package:

- Mineral Water
- Soft Drinks: Coke, Coke Zero, Sprite, Soda Water, Tonic Water
- Juices: Tangerine Juice, Pineapple Juice, Watermelon Juice, Apple Juice
- Beer: Bintang Crystal
- Standard House Pour : Whisky, Vodka, Gin, Rum, Tequila
- 4 Type of cocktails choices (from our cocktail list)

NON-ALCOHOLIC BEVERAGE PACKAGE WITH BEER

IDR 550.000++ per person

Free flow non-alcoholic beverage package with beer for maximum 4 hours

Included in the package:

- Mineral Water
- Soft Drinks: Coke, Coke Zero, Sprite, Soda Water, Tonic Water
- Juices: Tangerine Juice, Pineapple Juice, Watermelon Juice, Apple Juice
- Beer: Bintang Crystal

NON-ALCOHOLIC BEVERAGE PACKAGE

IDR 250.000++ per person

Free flow non-alcoholic beverage package for maximum 3 hours

Included in the package:

- Mineral Water
- Soft Drinks: Coke, Coke Zero, Sprite, Soda Water, Tonic Water
- Juices: Tangerine Juice, Pineapple Juice, Watermelon Juice, Apple Juice

Corkage fee will apply for any alcoholic drinks that bring by the guest to the event

Prices are subject to 11 % government tax & 10 % service charge





Food Package

CANAPES

COLD CANAPES

Tasmanian Salmon Cornetto, Spicy Mayo Tobiko
White Fish Mousse with Tempura Kale and Sambal Matah
Wagyu Beef Tartare with Crispy Sourdough and Whole Grain Mayo
Smoked Salmon with Blinis and Dill Crème
Sesame Crusted Tuna Tataki, Wasabi Crème and Ginger Soy
Vegetable Gazpacho (V) (GF)
Tomato Confit and Smoke Feta Cheese Bruschetta (V)
Compressed Water Melon with Lemon Grass and Lime (V) (GF)

HOT CANAPES

Yellowfin Tuna, Crispy Rice, Spicy Aioli
Chicken Bumbu Bali Croustis
BBQ Glazed Chicken Lollipop
Beef Copta and Garlic Yoghurt
Prawn Harissa Pita Bread and Tzatziki
Grilled Beef Tataki and Teriyaki Sauce
Truffle Mushroom Croustis
Chicken Satay
Beef Satay
Warm Wild Mushroom Soup (V)

SWEET CANAPES

Chocolate Mouse, Raspberry Jam, Chocolate Ganache
Apple Tart, Italian Meringue
Homemade Chocolate Truffle, Cocoa Powder
Dark Chocolate Marquise, Lemon Chantilly
Lemon Coconut Panna Cotta, Fresh Mango and Strawberry
Spicy Chocolate Macaroon
Chocolate Brownies, Vanilla Sauce
Opera Cake, Mocha Cream, Ganache





Food Package

SET DINNER MENU

APPETIZER

Tasmanian Salmon Gravlax

Citrus dressing, pickle fennel, lemon crème, salmon roe

Sesame Crusted Yellow Fin Tuna Tataki

Olive oil dressing, garlic chip, kachumber salad, basil oil, avocado mousse

Chargrill Tomato Salad

Balsamic dressing, crispy kale, dukkah spice, peperomia

Classic Wagyu Beef Tartare

Crispy garlic, pickle shimeji mushroom, wasabi crème

Grilled Rice Noodle

Wild mushroom, carrot, coriander leave, coconut milk, sweet corn, tomato and coconut sauce

Wood Fire Sourdough

Dehydrated tomatoes grilled, smoked feta cheese, sambal ijo, crushed walnuts, basil oil, peperomia leaves

Green Asparagus and Baby Carrot

Mustard aioli, dukkah, pine nut, almond flake, leafy green

Slipper Lobster Tortellini

Aromatic crustacean base, roasted cauliflower, toasted almond, chili oil

Cured Duck Breast Salad

Raspberry vinaigrette, mixed green lettuce, orange jam, candied orange, walnut

Seared Japanese Scallop

Fennel puree, grilled fennel, basil and white wine juice



Food Package

SET DINNER MENU

SOUP

Wild Mushroom Truffle Soup

Mix sautéed mushroom and garlic butter bread

Spice Pumpkin Soup

Spice oil and pumpkin seed

Cold Tomato Soup

Roasted cherry tomato, halloumi cheese, garlic bruschetta

MAIN COURSE

Seared Tasmanian Salmon

Cauliflower puree, garlic yogurt, grilled romaine salad

Grilled Jumbo King Prawn

Babaganoush, baby sweet corn, garlic butter sauce

Garlic Rosemary Baby Chicken

Lyonnaise potato, natural jus, sauteed mushroom

Australian Striploin Steak

Potato mashed, baby carrot, cauliflower, thyme jus

Steam Seabass Fish in Pepes Style

Balinese bumbu pepes, sambal matah ‘

Slow Braised Wagyu Beef Cheek Rendang

Mixed grilled baby vegetable, crispy shallot

Indonesian Kambing Gule

Eggplant balado, roasted baby sweet potato, coconut gule broth





Food Package

SET DINNER MENU

MAIN COURSE

Green Herb Risotto

Grilled Asparagus, Sauteed Wild Mushroom, Parmesan and Truffle Oil

Roasted Cauliflower Steak

Cocoa Coulis, Cauliflower Puree, Fermented Soya Crumble, Spice Curry Butter

Italian Potato Gnocchi

Pumpkin Puree, Shaved Parmesan, Crispy Curry Leaf, Parmesan Tuile

SWEET ENDING

Salty Caramel Crème Brûlée

Mango salad, chocolate ice cream

Dark Chocolate and Orange Tart

Burn italia meringue, dried orange skin, passion fruit sorbet

Spicy Chocolate Lava

Chocolate soil passion, vanilla ice cream

68% Dark Chocolate Parfait

Vanilla ice cream, almond tuile

Lemon and Coconut Panacotta

Fresh mango salad, coconut sorbet

Mixed Berry Cheesecake

Raspberry compote, lemon cream chantilly, butter crumble, strawberry sorbet





Food Package

BBQ DINNER BUFFET

Please choose 3 starters + 6 grilled sections + 2 side dishes + 2 desserts

COLD SELECTION

Corn and Avocado Salad | Tomato Cherry | Honey Mustard
Potato and Onion Salad | Chopped Parsley
Caesar Salad | Baby Romaine | Anchovy | Crouton | Parmesan Cheese
Greek Salad | Sliced Cucumber | Tomato | Bell Pepper | Red Onion | Olive | Feta Cheese
Chickpeas and Assorted Mixed Vegetable Salad
Spicy Prawn Salad | Mix Lettuce | Avocado | Mango | Apple | Sesame Crumble | Crispy Shallot | Cherry Tomato
Seafood Noodle Salad | Mixed Seafood | Vietnamese | Roasted Peanut | Chili | Asian Herb

GRILLED SELECTION

Marinated Australian Beef Tenderloin
Barbeque Braised Pork Ribs
Garlic Rosemary Grilled Chicken
Jimbaran Fish Fillet with Tomato Sambal
Marinated Tuna Steak
Herb Butter Prawn
Herb Butter Grilled Baby Squid
Chicken Satay Peanuts Sauce
Beef Satay with Chili Soya Sauce

SIDE DISH

Aromatic Garlic Rice or Fried Rice
Spice Butter Sweet Corn
Basil Pesto Bedugul Vegetable Skewer
Baked Roasted Potato
Baked Sweet Purple Potatoes and Garlic Aioli
Grilled Mixed Vegetable Pesto changed to Grilled Mixed Vegetable Skewer Pesto

Served with: Barbeque Sauce | Sambal Matah | Sambal Kecap | Sambal Bawang

SWEET

Apple and Raisin Pie | Vanilla Ice Cream
Cheese Cake
Salty Caramel Creme Brulé
Lemon Chocolate Panacotta
Chocolate Mousse
Mango Mousse





Drink Package

SIGNATURE COCKTAILS

Akar Old Fashioned

Bourbon whiskey, temu-tis roots, secang orange, clove syrup, aromatic bitter and coffee tincture

Jerungga Martini

A Playful Style Martini. We clarify watermelon, thyme, citrus and honey, then mix it with East indies Pomelo Gin... straight forward and fruity!

Tamarillo Mojito

Light rum, temu-tis infusion, tamarillo, lime, passion temu-tis syrup, mint

Paloma di Bali

Inspired by the famous mexican cocktail. A blend of pomelo, Aperol, Espolon tequila, agave honey, citrus & egg white

Yang Mulia

Inspired by Pornstar martini, but in colorful style. Made with dragon fruit infused Greygoose Vodka, passion fruit, soursop, citrus and egg white

Jungle Basil Smash

Spiced rum, drambuie, house made white ratafia, passion fruit, trigona honey

Selaka Mule

Selaka ning, secang tarragon syrup, lime, ginger beer

Tiki Jaluk

All the flavors of bali in this tiki cocktail! Bacardi carta blanca infused with Pineapple, coconut & pandan extraction, mango & citrus juice, with just a dash of amaretto

Sangitan Spritz

Sangitan is the local Elderflower. Combine with lime and Prosecco, you obtain a flowery and Refreshing Spritz... There is beauty in simplicity.

Mezcal Breeze

Refreshing and smoky cocktail combining Montelobos Mezcal, jeruk kintamani, tarragon syrup, citrus & tonic water