



BANQUET KIT 2021



The Signature of Indonesian Hospitality

INTRODUCTION

Bali Dynasty Resort Hotel is a newly-renovated family-friendly beachside 5-Star resort, renowned for its warm Balinese hospitality. The resort is centrally located in South Kuta just a short 10 minute hop from the airport, and within walking distance to many restaurants, shops, art markets as well as Waterbom Park, Discovery Shopping Mall and Lippo Mall.

Fully integrated – An all in one resort that offers 6 restaurants and 5 bars, which include the famous Golden Lotus Chinese Restaurant and Bali's original Irish Bar; Gracie Kellies. As well as 4 swimming pools, including the huge resort pool with plenty of sun chairs and the very popular sunken pool bar with 2 x happy hours daily, kids pool with its own Kids Water Fun Zone with the giant 56m waterslide and for those looking for some peace and quiet the dedicated adults-only lazy pool. Pampering facilities are also easily available within the resort at the luxurious Ashoka Spa.

MICE and wedding events – The experienced team at Bali Dynasty Resort is ready to provide a smooth and professional one stop shop' for all your meeting requirements. The resort has recently upgraded its new multifunctional meeting venue for all types of MICE events. The resort has recently upgraded its new multifunctional meeting venue for events, incentives, conferences and exhibitions. This versatile facility has been designed for the successful execution of meetings and events. Supported by a stylish décor, several luxury restrooms, musholla and comfortable smoking area. This contemporary venue is fully equipped to accommodate up to 580 persons or 5 separate meetings on a daily basis. Our wedding facilities and specialized wedding planners make Bali Dynasty Resort the perfect venue for the most magical and memorable wedding!

Families – With a huge variety of facilities and activities your whole family is sure to absolutely love their stay with Bali Dynasty Resort! Free kids and teens clubs, enjoy a 56-metre waterslide flowing into their own pool and complimentary Kids' activities. A wide variety of rooms types catering to families and friends such as the rooms with bunk beds and room dividers which can sleep up to five people or the interconnecting deluxe rooms are also a very popular choice. Our philosophy is simple – happy kids, happy family!

Activities - Enjoy free daily activities every day for kids and adults during your stay such as Kids Yoga, Duck and Fish Feeding, Art Workshop, highest splash contest, watermelon eating, Bali Cooking Demo, Water Volleyball, Treasure Hunt, Frog Race and many more! A baby sitting service is also available on request as well as the Kids movie night is also very popular, giving adults-time to relax knowing the kids are safe and having a good time!



FOOD AND BEVERAGE OUTLETS SUMMARY







OUTLET NAME : GRACIE KELLY'S IRISH PUB

LOCATION : HOTEL MAIN ENTRANCE

STYLE OF FOOD : IRISH AND INTERNATIONAL CUISINE

MEALS SERVED : LUNCH AND DINNER

SEATING CAPACITY : MAIN RESTAURANT INDOOR : 187 SEATS

OUTDOOR TERRACE : 34 SEATS

ROOF TOP OPEN AIR AREA : 90 (STANDING)/ 60 (SEATED)

OPENING HOURS : DAILY - 11.00 AM - 1.00 AM (10.00 PM - 1.00 AM SNACK MENU)



OUTLET NAME : GOLDEN LOTUS CHINESE RESTAURANT

LOCATION : LOBBY FLOOR, MAIN BUILDING

STYLE OF FOOD : AUTHENTIC CHINESE CUISINE

MEALS SERVED : ALA CARTE LUNCH AND DINNER & SUNDAY ALL YOU CAN EAT

DIM SUM

SEATING CAPACITY : PRIVATE ROOM :48 SEATS

MAIN RESTAURANT : 112 SEATS

OPENING HOURS : DAILY

LUNCH : 11.30 AM - 2.30 PM

DINNER : 6.00 PM – 10.00 PM

SUNDAY ALL YOU CAN EAT DIM SUM LUNCH

FROM 10.00 AM- 2.30 PM



OUTLET NAME : H2O RESTAURANT

LOCATION : POOLSIDE

STYLE OF FOOD : INTERNATIONAL CUISINE

MEALS SERVED : BREAKFAST, LUNCH & DINNER

SEATING CAPACITY : 134 SEATS

OPENING HOURS : DAILY6.30 AM – 9.00 PM



OUTLET NAME : SENSES RESTAURANT

LOCATION : LOWER LOBBY

STYLE OF FOOD : INTERNATIONAL CUISINE

MEALS SERVED : BREAKFAST, LUNNCH & DINNER

SEATING CAPACITY : MAIN RESTAURANT : 142 SEATS

TERRACE : 20 SEATS

OPENING HOURS : 06.00 AM – 10.30 AM FOR BREAKFAST

LUNCH FOR GROUP MEETING ONLY



OUTLET NAME : UPPER DECK H2O

LOCATION : MAIN POOL, UPPER DECK H20

CHILL OUT LOUNGE AREA FOR SUNSET COCKTAIL, PERFECT FOR

CELEBRATIONS SUCH AS BITHDAY, WEDDING AND

ANNIVERSARY, ROMANTIC DINNER, COOK YOUR OWN BBQ,

CHAMPAGNE BREAKFAST PARTIES

IDEAL FOR PRIVATE EVENTS

SEATING CAPACITY : 94 SEATS

OPENING HOURS : DAILY 11.00 AM – 10.00 PM



OUTLET NAME : CAFÉ PIAZZA

LOCATION : LOWER LOBBY

SERVING SPECIALTY COFFEES, PASTRIES, CAKES, SANDWICHES,

LIGHT MEALS, SPECIAL ICE CREAMS AND HIGH TEA

SEATING CAPACITY : 72 SEATS

OPENING HOURS : DAILY 11.00 AM - 6.00 PM



OUTLET NAME : SUNSET BAR

LOCATION : MAIN POOL AND LAZY POOL

STYLE OF DRINK : INTERNATIONAL BEVERAGES

MEALS SERVED : -

SEATING CAPACITY : 40 SEATS

OPENING HOURS : DAILY 10.00 AM – 10.30 PM



OUTLET NAME : SUNKEN BAR

LOCATION : MAIN POOL

STYLE OF DRINK : INTERNATIONAL BEVERAGES

MEALS SERVED : -

SEATING CAPACITY : 22 SEATS

OPENING HOURS : DAILY 10.00 AM – 09.30 PM



OUTLET NAME : D' LOUNGE BAR

LOCATION : MAIN LOBBY

STYLE OF DRINK : INTERNATIONAL BEVERAGES

MEALS SERVED : -

SEATING CAPACITY : 40 SEATS

OPENING HOURS : DAILY 11.00 AM – 12.00 AM



REPLACE IMAGE

OUTLET NAME : QUEEN'S OF INDIA

LOCATION : HOTEL MAIN GATE

STYLE OF FOOD : INDIAN CUISINE

MEALS SERVED : LUNCH AND DINNER

SEATING CAPACITY : 100 SEATS 1st Floor, 100 SEATS 2nd floor (PRIVATE FUNCTION ROOM)

OPENING HOURS : DAILY 12.00 PM – 11:30 PM

THE INCENTIVE AND EVENT PLANNERS BRIEFING

BALI

Welcome to the island of the Gods. Bali's landscape has something for everyone from lush green tropical jungles, stunning rice terraces, magnificent white sandy beaches famous for surfing, up to the mountainous areas in the heart of the island dominated by the awe inspiring volcanoes. Bali also offers a chance to discover one of the world's most fascinating cultures - rich in art, sculpture, dance, religion and beauty.Bali is Indonesia's main tourist destination, with a significant rise in tourism since the 1980's.Tourism-related business makes up 80% of its economy.

Bali is proud to have been once again awarded by Trip Advisor as the Best Destination in the World in 2020!

LOCATION

Is situated in the Indonesian Archipelago between the islands of Java and Lombok and lies between 8° and 9° south of the equator.

RELIGION AND LANGUAGE

Bali is the only Hindu-majority Island in Indonesia, with 82.5% of the population adhering to Balinese Hinduism. Its influence can be seen in every area of Balinese life, there is hardly a tree, field, shop or even a discotheque on the island that does not have its incense-burning shrine. Temples adorn the island and every dance or celebration is a dedication of worship to the Gods.

The language of Bali is Balinese, a difficult tongue that uses different forms to address the various social classes. However, most Balinese speak the easier language of Bahasa Indonesia and are very keen and sufficient at speaking English as they learn English in school and love the chance to practice whenever possible.

CLIMATE

Expect Tropical weather with cool evenings and steady high average daily temperature of around 30° C with varying degrees of humidity. November to March are often the wet monsoon months, while April to October have the highest number of consistently sunny days. June through to September in particular has the best weather during the dry season when humidity is low and the trade winds blow a steady cool breeze from the East.

Average daily temperatures: 28° C - 30° C

TIME DIFFERENCE

Greenwich Mean Time +8 hours

CURRENCY

Indonesian Rupiah

Money changers are found in all major tourist areas. Credit Cards are also widely accepted

SHOPPING

Bali is becoming increasingly recognized as the centre for ethnic art for all of Indonesian shoppers. You can find the finest selection of Indonesian and Balinese furniture and art pieces including paintings, woodcarvings, batik, silverware and clay pottery, textiles and clothing. Bali has become a hotspot for up and coming designers which has drawn shoppers to the island to pick up unique items at unbeatable prices. International brands area also widely available in the several shopping malls and shops.

CLOTHING

Light summer clothes are recommended all year round

AIRPORT INFORMATION

Bali - Ngurah Rai Airport, Denpasar

Located within 15 minutes from the Bali Dynasty Resort. The airport is well connected both internationally and domestically as well.

TRANSPORTATION

Coach shuttle services are available to and from the airport upon request.

Private taxi and transportation services are available 24 hours per day to serve your needs.

Hotel Information and Incentive Services

General Manager : Didit Indra Purnawarman

Hotel Address : Jalan Kartika, PO.BOX 2047- Tuban, South Kuta, Bali 80361

Hotel Telephone Number : +62-361 752403

Hotel Mobile What's app : +62 811-3803-522

Hotel Fax Number : +62-361 752402

Hotel Toll Free Reservation in Indonesia :0800 1191919

Location : The Bali Dynasty Resort is located in Tuban Village on the southern end of

Kuta beach

Transport : The hotel is 15 minutes from the Ngurah Rai International Airport and a 15

minute walk to the bustling shopping and entertainment center of Kuta

BALI DYNASTY RESORT ROOM TYPES

Room Types	Number of room
Superior	18 rooms
Deluxe Garden View	98 rooms
Deluxe Pool View	73 rooms
Family Garden View	21 rooms
Family Lagoon Pool Access	17 rooms
Family Pool View	17 rooms
Kids Suite	29 rooms
Family Studio	27 rooms
Family Suite	6 rooms
Executive Suite	6 rooms
Tent Villa	1 room

All the rooms have the following facilities

- Individually controlled air conditioning
- Private balcony
- International direct dial telephone
- Plasma TV with international TV networks
- Coffee and Tea making facilities
- · Electronic in room safety deposit box
- Bathrobes
- Bedside panel control for lights
- Electric outlets with dual voltage for shavers
- Fully stocked mini bar
- Hair dryer
- Free limited WI-FI

Service and facilities

- Airport taxi services
- Assistance Manager on duty 24 hours
- Safety deposit boxes
- Accept all major credit cards
- In-house doctor and medical clinic
- Babysitting service available at an hourly fee
- Laundry
- Tour and Information Center to book tours and excursions,
- Computer terminals for internet use,
- Microwave, Laptop and baby stroller rental
- Hairdressing Salon
- Dynasty Photo Service
- Valet Car Parking
- Parking
- In house Ashoka Spa
- 4 Swimming Pools
- Separate Kids water fun zone with 56 meter Waterslide
- Kids Playground

- Gym
- Complimentary -The Den/Teens Club for ages between 10 to 16 years old
- Complimentary Kids Club for ages between 4 to 12 years old
- 24 hours Room Service
- Beach club
- Premier Lounge for early arrivals and late departures
- Minimartproviding beverages, snacks, souvenirs, tobacco and other basic necessities
- Night Market every Monday, Wednesday and Friday in the evenings at the lower lobby
- Manicure, pedicure, hair braiding and foot reflexology
- Bicycle available for free usage based on availability
- Free WI-FI through the resort, premium service can be purchased

Hotel Games and kids Activities

TIME	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
09:00 to 10:00	Coloring	Paper origami	Kids Yoga	Towel Origami	Fish feeding	Skipping rope contest	Paper Flower Making
10:00 to 11:00	Limbo contest	Making Balinese Offering	Electronic Fishing Contest	Duck Feeding	Crab Catching	Art Workshop	Fish Feeding
11:00 to 12:00	Kids Water Fun Zone	Kids Water Fun Zone	Kids Water fun Zone	Kids Water fun Zone	Kids Water fun Zone	Kids Water fun Zone	Kids Water fun Zone
12:00 to 13:00	Kids Lunch	Kids Lunch	Kids Lunch	*Kids Pizza Making Lunch	Kids Lunch	Kids Lunch	Kids Lunch
13:00 to 14:00	Paper Origami	Indonesian Lesson (greeting)	Mini Golf	Paper Origami	Indonesian Lesson	Painting and Colouring	Garden activities
14:00 to 15:00	Kids Water Fun Zone	Watermelon Eating Competition	Highest Splashing Contest	Garden activities	Highest Splashing Contest	Frogs Catching	Highest Splashing Contest
15:00 to 16:00	Water Tug Of War	Boogie Board Race	Kids Water Fun Zone	Kids Treasure Hunt	Kids Water fun Zone	Frogs Race	Kids Water fun Zone
16:00 to 17:00	Garden activities	Balinese Instrument	Kids Treasure Hunt	Balinese Instrument	Garden activities	Holla Hoop competition	Indoor Games
17:00 to 18:00	Shell Collection	Garden activities	Frisbee contest	Colouring& Drawing	Kids Play Ground	Kids Water Fun Zone	Kids Play Ground
18.00 to 21.00			Kids Movie Night				Kids Movie Night

General Event Information (Policies & Procedures)

TERMS AND CONDITIONS

Confirmation, deposit and cut of policy

- All reservations will be confirmed (subject to availability) with written confirmation.
- A non-refundable deposit of 25% of the total initial invoiced amount to be received by the hotel within 3 days after acceptance, otherwise the booking is subject to being released, unless an extension date is agreed in writing between the Hotel and Client. No verbal confirmations will be accepted.
- The balance of the deposit to be received by hotel 30 Days prior the event, otherwise the Hotel reserves the right to release the booking unless an extension date is agreed in writing between the Hotel and Client. No verbal confirmations will be accepted.
- No refund will be allowed for cancellation after payment of the deposit.

Guaranteed numbers

- Confirmation of Guaranteed numbers must be received no later than 72 hours prior to the commencement of the function. If the number of participants is more than the guaranteed numbers then the client will be charged for the actual number of delegates attending the function. If the number of participants is less than the guaranteed numbers, then the client will be charged for the guaranteed numbers. This condition applies to all functions including meal periods and coffee breaks.
- If the client reduces the guarantee by more than 10% prior to the 72 hours before the function the hotel reserves the right to relocate the function to another function room or face a rental fee.

Cancellation

- In the event of function cancellation, the following terms and conditions will apply:
 - Non re-fundable deposit
 - 30 days from the date of arrival: 100% of total room arrangement planned
 - Cancellation on the day of the event will result in forfeiting the entire estimated Cost of the function

Function room setup and breakdown

- The function is available for your use during the times specified in the contract. For the setting up of decorations and or the removal of third party equipment must be done during the times set out in the contract. The hotel WILL NOT block the function room for any setting up or breaking down of the client's props, decorations or the removal of third party equipment. By mutual agreement the function room can be used for the setup but is SUBJECT TO AVAILABILITY. The hotel will not accept any responsibility if another function is booked the day before.
- In the event of changing the function set up, we will only allow to changes maximum till 7 pm a day before the function date

Outside food and beverages

• No outside food or beverages are to be brought into the function. All food and beverages must be consumed on the premises and purchased solely through the hotel.

Confidentiality

• All rates, terms and conditions are strictly confidential and are not to be exposed to any other party.

Liability for hotel property

 Organizers are financially responsible for any damage to Hotel property during functions and exhibitions. Any decorations, banner, posters etc. must be hung and secured properly so as not to cause damage.

Use of hotel's logo

• The use of the hotel's logo for advertizing, backdrops, banners etc must be pre approved by the hotel first. Any reference made to the venue such as invitations, posters or advertising must use the correct and proper name of the hotel as follows "Bali Dynasty Resort"

Loss and damage

• The Hotel will not accept responsibility for any damage or loss of merchandise left in the Hotel prior , during or after a function, Items of value should be ensured by the organizer of events

Security and fire prevention

- Exhibition areas must be secured and locked when exhibitors and viewer are not present, Hotel can consider a hold harmless agreement or a certificate of insurance from the exhibitor particularly where valuables are involved. Additional security can be obtained and paid for by the client.
- All decoration materials must be flame retardant, minor decoration materials must not be located near any possible ignition source.
- Highly flammable materials and materials releasing toxic gas are not permitted.
- The layout and location of stand, booths, projectors, screens, stages etc. must not impede on exits and exit routes, fire alarm boxes, extinguishers, switch boards etc.
- Use of any open fire or smoke needs prior written permission of the hotel and can need the presence of a fire watch.
- Gas and charcoal cooking in public areas are not permitted.
- Fireworks within function rooms are not permitted.
- All function rooms not in use must be always locked and prior to occupation all exist must be opened.

Team Building Activities

D1	Basic cost for coach and Asst								Constant at a
Package	Up to 25 pax				26 - 40 pax				Snack and water
	Coach	1	750,000	750,000	Coach	1	750,000	750,000	
	Asst Coach	3	500,000	1,500,000	Asst Coach	4	500,000	2,000,000	
				2,250,000				2,750,000	
	Equipment			500,000	Equipment			500,000	IDR
Full Day	Refreshment	4	75,000	300,000	Refreshment	5	75,000	375,000	100,000/persons 2 X snack and free
,				3,050,000			=	3,625,000	flow mineral water 300 ml
	Venue Inner garden, front pond garden, beach, Kertagosa, Grand NP, GL rooftop		Venue Inner garden, beach, Kertagosa, Grand NP						
	Coach	1	500,000	500,000	Coach	1	500,000	500,000	
	Asst Coach	3	300,000	900,000	Asst Coach	4	300,000 _	1,200,000	
				1,400,000				1,700,000	
	Equipment			500,000	Equipment			500,000	IDR 50,000/persons
Half Day	Refreshment	4	50,000	200,000	Refreshment	5	50,000	250,000	1 X snack and free
				2,100,000				2,450,000	flow mineral water
	Venue	Inner garden, front pond garden, beach, Kertagosa, Grand NP, GL rooftop		Venue		er garden, bea nd NP	ch, Kertagosa,	300 ml	
Notes :	Activities are subject to client needs. Please feel free to discuss with our Team so that we can design the most suitable activities. More than 40 pax will be divided into 2 separate groups								

BALI Dynasty RESORT

SOUTH KUTA - BALI



WEDDING, BANQUET & CONFERENCE (1)



The Signature of Indonesian Hospitality

MEETING PACKAGE

HALF DAY PACKAGE

IDR. 250,000 nett per person

Inclusion:

- > 1 x coffee break (2 snacks)
- > 1 x lunch
- > Mineral water and mints
- Usage of 1 x meeting room from09:00am 01:00pm
- > Standard screen (1,8m x 1,8m)
- > 1 x flipchart or whiteboard and markers
- > Note pad and pen
- > 2x microphones

HALF DAY PACKAGE

IDR. 275,000 nett per person

Inclusion:

- > 1 x coffee break (3 snacks)
- > 1 x lunch
- > Mineral water and mints
- Usage of 1 x meeting room from09:00am 01:00pm
- > Standard screen (1,8m x 1,8m)
- > 1 x flipchart or whiteboard and markers
- Note pad and pen
- > 2x microphones

FULL DAY PACKAGE

IDR. 300,000 nett per person

Inclusion:

- > 2 x coffee break (2 snacks)
- > 1 x lunch
- > mineral water and mints
- usage of 1 x meeting room from09:00am 05:00pm
- > standard screen (1,8 m X 1,8 m)
- > 1 x flipchart or whiteboard and markers
- > note pad and pen
- > 2x microphone

FULL DAY PACKAGE

IDR. 350,000 nett per person

Inclusion:

- > 2 x coffee break (3 snacks)
- > 1 x lunch
- > mineral water and mints
- usage of 1 x meeting room from09:00am 05:00pm
- standard screen (1,8 m X 1,8 m)
- > 1 x flipchart or whiteboard and markers
- note pad and pen
- > 2x microphone

FULL BOARD PACKAGE

Price: idr500,000 nett per person

Inclusion:

- > 2 x coffee break (2 snacks)
- > 1 x lunch
- > 1 X dinner
- > mineral water and mints
- usage of 1 x meeting room from09:00am 05:00pm
- > standard screen (1,8 m X 1,8 m)
- > 1 x flipchart or whiteboard and markers
- > note pad and pen

FULL BOARD PACKAGE

Price: idr550,000 nett per person

Inclusion:

- > 2 x coffee break (3 snacks)
- > 1 x lunch
- > 1 X dinner
- > mineral water and mints
- usage of 1 x meeting room from09:00am 05:00pm
- > 1 x overhead projector with standard screen
- > 1 x flipchart or whiteboard and markers
- > note pad and pen
- > 2x microphone

MEETING ROOM DIMENSION and Capacity

		DIMEN	ISION					CAPACITY				BACKDROP
VENUE	SIZE [M ^{il}]	LENGTH [M]	WIDTH [M]	CEILING [M]	THEATRE	CLASS ROOM	COCKTAIL	BANQUET	BOARD ROOM	U-SHAPE	DOUBLE U-SHAPE	SIZE H x W [M]
NUSA PENID	A (NP)											
GRAND NP	369.36	22.8	16.12	4.5	400	220	340	280	200	200	300	2.1 x 4
NP1	106.392	16.12	6.6	4.5	84	66	85	80	60	60	90	2 x 3
NP 2	159.588	16.12	9.9	4.5	140	84	160	120	78	88	132	2 x 3
NP3	101.556	16.12	6.3	4.5	84	66	85	80	60	60	90	2 x 3
PreFunction	63.36	9.9	6.4	4.1	-	-	-		-	-	-	-
NUSA CENIN	igan (NC)											
NC 1	22.08	9.6	2.3	3.1	30	12	20	20	18	15	22	2 x 3
NC 2	47.16	7.86	6	3.1	30	12	20	22	18	15	22	2 x 3
NUSA LEMB	ONGAN (NI	_)										
NL1	75.46	9.6	7.86	3.1	80	40	40	40	24	25	37	2 x 3
NL2	77.81	9.9	7.86	3.1	80	40	40	40	24	25	37	2 x 3
KERTAGOSA												
	340	20	17	7	300	160	250	180	70	110	165	3 x 5.5

OTHERS PRICES 2021

Description	Currency	Price	Note
PRALINE			
Praline small	IDR	75,000	6 pcs
Praline medium	IDR	100,000	8 pcs
Praline large	IDR	125,000	10 pcs
FRUIT BASKET			
Fruit basket	IDR	150,000	Standard
Fruit basket	IDR	250,000	Deluxe
CORKAGE CHARGE			
Champagne, wine	IDR	150,000	Per bottle
Spirit	IDR	200,000	Per bottle
Draught beer	IDR	700,000	Per barrel
Soft drink	IDR	5,000	per bottle
Mini bar	IDR	35,000	Per day
Keyboard & singer	IDR	1,000,000	Per event
dance	IDR	500,000	Per event
Band & sound system	IDR	5,000,000	Per 4 hours
Wedding decoration	IDR	1,000,000	Per day

Note: Entertainment and equipment rental are based on request and confirmation prior to the function

COFFEE BREAK SELECTION

Including Coffee, Tea Selections, Sweet and Savories

SAVORIES	SWEETS
Sausage Roll	Danish
Spring Roll	Croissant
Samosa	Banana Bread
Chicken Curry Puff	Mini Chocolate Cake
Chicken Nugget	Mini Tiramizu Cake
Salad Harkok	Mini Black Forest Cake
Fish Finger	Éclair
Mini Pizza	Fruit Tartlet
Breaded Mushroom with Cheese	Mini Berlinier
Chicken Wing	Mini Doughnut
Finger Sandwiches	Brownies
Rissoles	Muffin
Chicken Satay	Home Made Cookies
Mexican Patty	Fried Banana
Prawn Toast	Indonesian Cake
Vegetables Crudite with Dip	Sliced Fresh Fruit
	Scones

PREMIER CANAPE SELECTION

COLD CANAPES

	PRICE IN RP./1 DOZEN
1 Spicy beef in tortilla cones	170,000
2 Cream cheese and spring onions in cherry tomato	110,000
3 Creamy fetta and Mediterranean vegetable in glass	160,000
4 Assorted sushi with wasabi and soya dip	190,000
5 Shaved prosciutto rosette with rock melon	130,000
6 Prawns and capsicum in rye bread	150,000
7 Vegetable pan bagna sandwich	130,000
8 Tapenade on French garlic crouton	110,000
9 Vegetable crudites with dips	95,000





HOT CANAPES

PRICE IN RP./1 DOZEN

1 Chili con carne in a tortilla cup	150,000
2 Creamy prawns and champignon in puff pastry	200,000
3 Deep fried breaded mushroom	130,000
4 Sausage roll	150,000
5 Barbecue chicken wing on its own stick	120,000
6 Cheese straws	60,000
7 Mini meaty pizza	130,000
8 Vegetable spring rolls	100,000
9 Crispy seafood wonton	150,000
10 Chicken sate with peanut sauce	120,000





SWEETS SENSATION

PRICE IN RP./1 DOZEN

1 Panna cotta in glass	70,000
2 Tiramisu	110,000
3 Fruit pavlova	70,000
4 Fruit skewer with chocolate dip	85,000
5 Fresh baked Belgian waffle with strawberries	110,000





CHOCOLATE PRALINE PRICE

NO.	DESCRIPTION	PRICE	QTY
1	Small Praline	75.000	6 pcs
2	Medium Praline	100.000	8 pcs
3	Large Praline	125.000	10 pcs



FRUIT BASKET PRICES

FRUIT STANDARD Rp. 120.000 net

Banana Emas	3	pcs			
Salak	1	pcs			
Tangerine	1	pcs			
Pasion Fruit	1	pcs	Duku	3 pcs	
Rambutan	3	pcs	Silik	1 pcs	
Grape	100	gr			

FRUIT DELUXE BRONZE Rp. 160.000 net

Banana Emas	4	pcs			
Salak	1	pcs			
Tangerine	1	pcs			
Pasion Fruit	1	pcs	Duku	5 pcs	
Rambutan	3	pcs	Silik	1 pcs	
Grape	150	gr			
Mangostein	1	pcs			
Apple	1	pcs			

FRUIT DELUXE SILVER Rp. 200,000 net

Banana Emas	4	pcs		
Salak	1	pcs		
Tangerine	1	pcs		
Pasion Fruit	1	pcs	Duku	5 pcs
Rambutan	4	pcs	Silik	1 pcs
Grape	200	gr		
Mangostein	1	pcs		
Apple	1	pcs		
Mango	1	pcs	Sawo	2 pcs

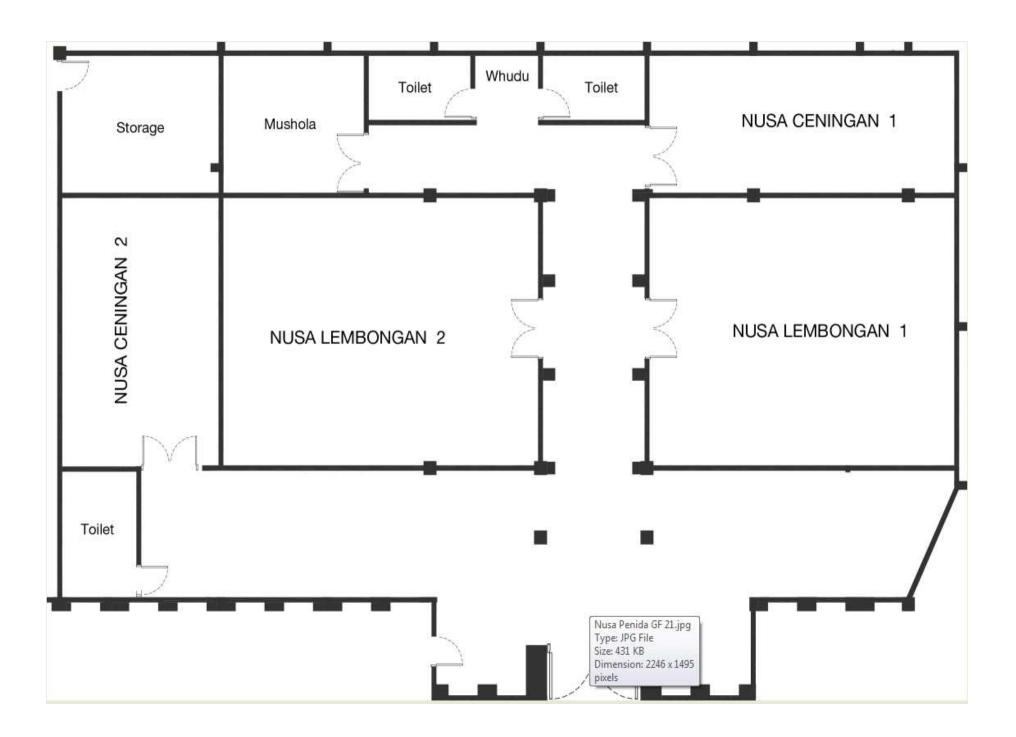
FRUIT DELUXE GOLD Rp. 250,000 net

Clay Plate on 3 Layered iron stand

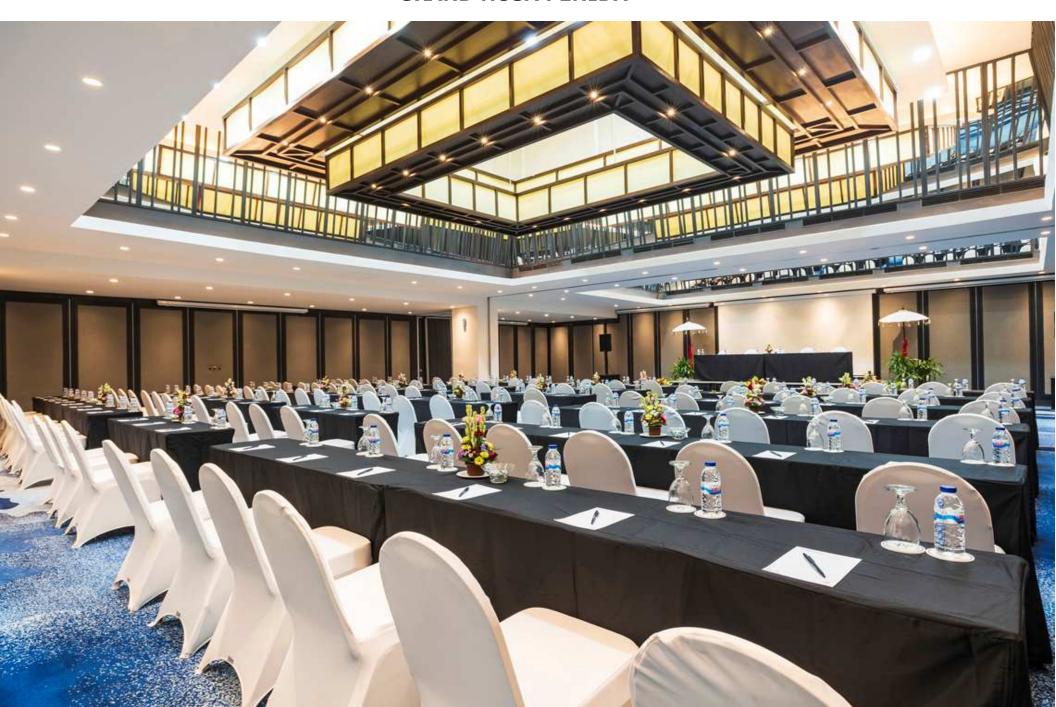
BANANA EMAS	4	pcs		
SALAK	1	pcs		
TANGERINE	1	pcs		
PASION FRUIT	1	pcs	Duku	5 pcs
RAMBUTAN	4	pcs	Silik	1 pcs
GRAPE	200	gr		
MANGOSTEIN	1	pcs		
APPLE	1	pcs		
MANGO	1	pcs	Sawo	2 pcs
FRUIT CARVING	1	pcs		
CHOC PRALINE	4	pcs		

NUSA PENIDA ROOM

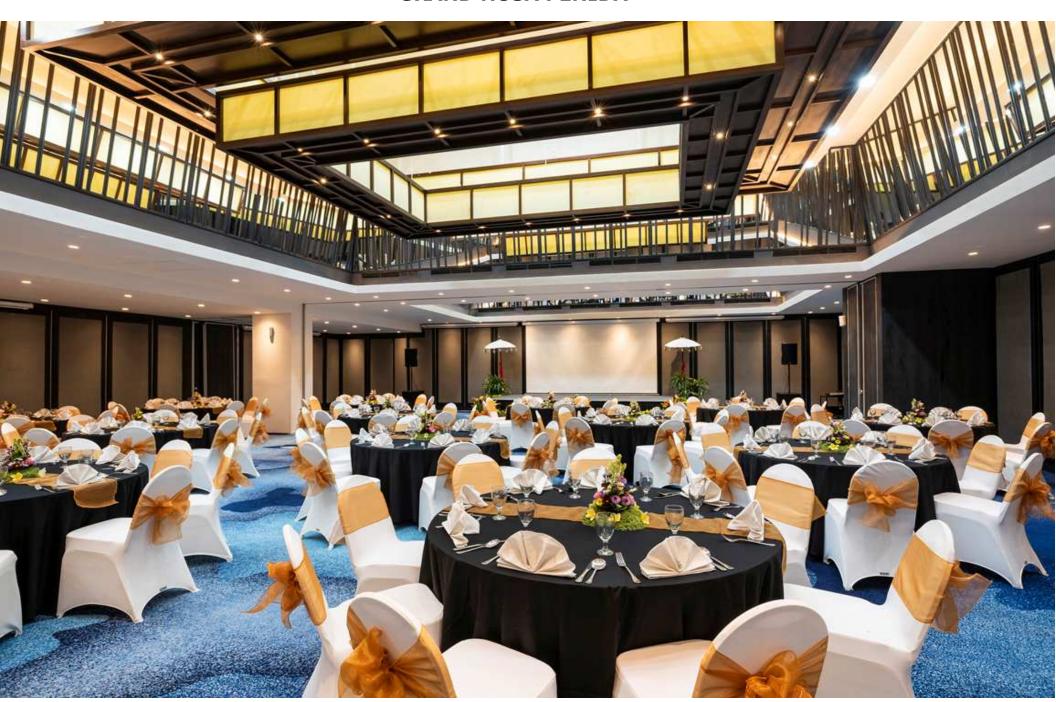




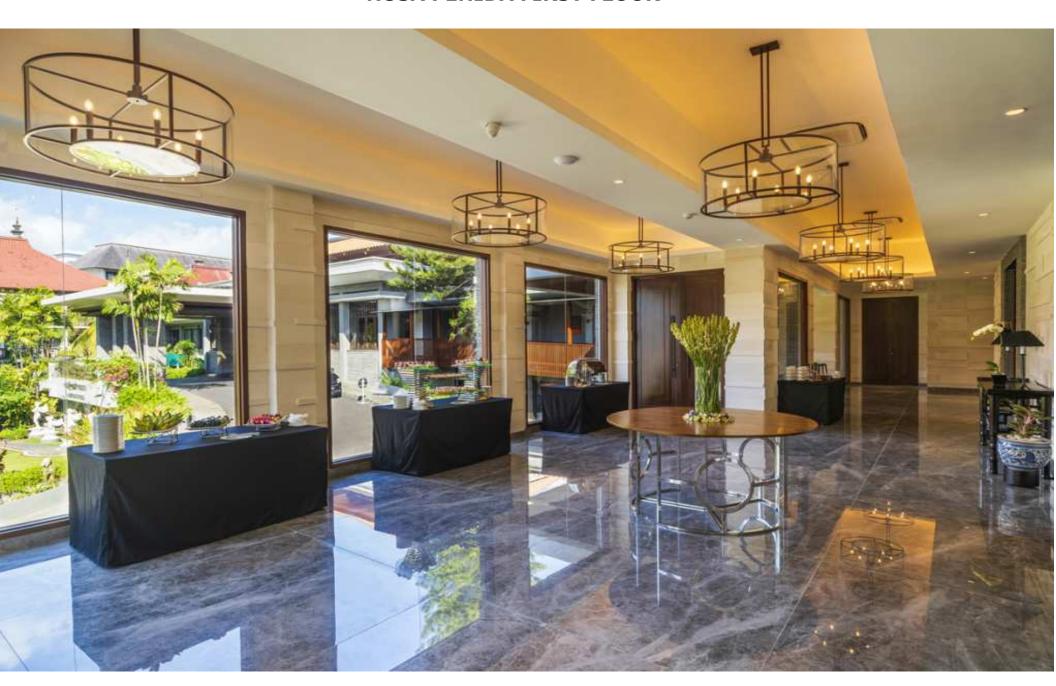
GRAND NUSA PENIDA



GRAND NUSA PENIDA



NUSA PENIDA FIRST FLOOR

















NUSA LEMBONGAN 1



NUSA LEMBONGAN 2



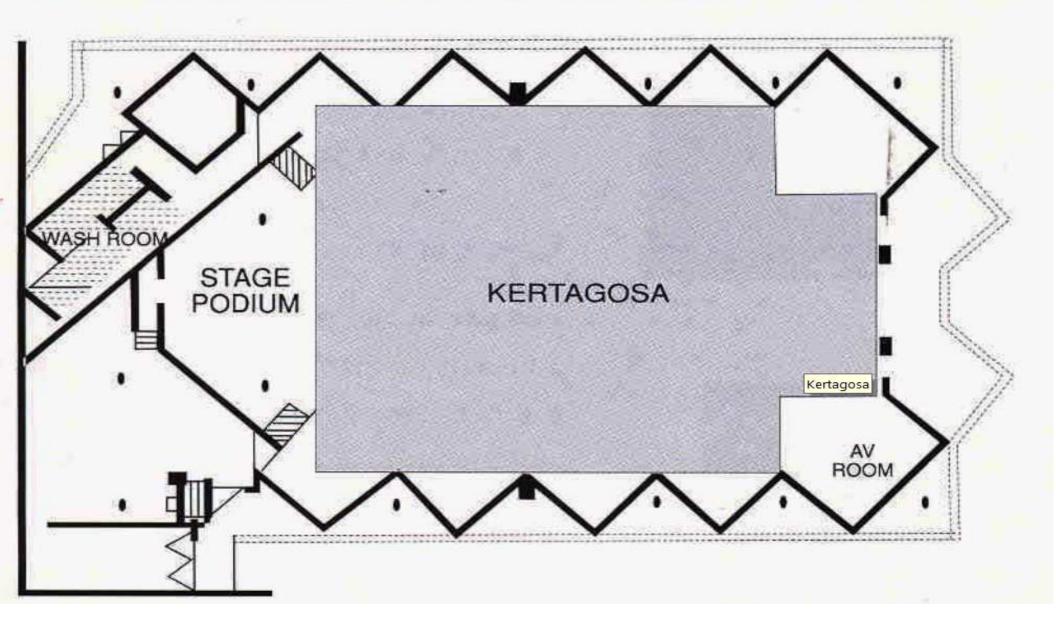
NUSA LEMBONGAN 3



KERTAGOSA ROOM



KERTAGOSA



KERTAGOSA ROUND TABLE



ROOF TOP GRACIE KELLY'S

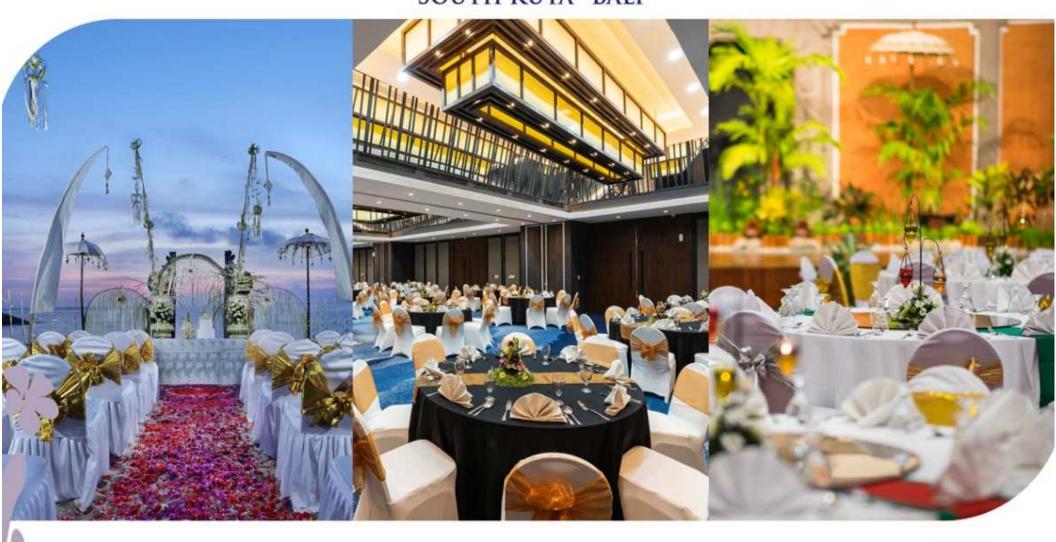








BALI Dynasty RESORT SOUTH KUTA-BALI



WEDDING, BANQUET & CONFERENCE



The Signature of Indonesian Hospitality





WEDDING PACKAGE





Marry In the Privacy of Your Own Villa Full Legal Wedding

Price starting from US\$ 1,675 net (excluding administration fee from your Consulate)

Includes:

- 01 night stay in a Luxury Tent Villa inclusive of breakfast for 2 people (Choice of in villa breakfast or at SEN5ES Restaurant)
- Civil Administrative arrangements and priest
- Complimentary fruit basket upon arrival
- Free Wi-Fi and Free 10 mini bar items daily
- Western Decoration set up on lawn in Tent Villa
- Set up for guests and bridal party
- Decorated welcome board
- White cover chairs with gold or silver chair ribbon
- Sound system
- Flower arrangement
- Flower Bouquet for Bride and Pin hole for Groom
- 2 Tropical Fruit Cocktails for the Bride and Groom for the toast
- 2 Tier Wedding Cake
- Mineral water for all participants
- Refreshing cold towel





Renewal of wedding vows inthe Privacy of Your Own Villa

Price starting from US\$ 1,175 net

Includes:

- 01 night stay in a Luxury Tent Villa inclusive of breakfast for 2 people (Choice of in villa breakfast or at SEN5ES Restaurant)
- Complimentary Fruit basket upon arrival
- Free Wi-Fi and Free 10 mini bar items daily
- Protestant priest
- Western Decoration set up on lawn in Tent Villa
- Set up for guests and bridal party
- Decorated welcome board
- White cover chairs with purple chairs ribbon
- Sound system
- Flower arrangement
- Flower Bouquet for Bride and Pin hole for Groom
- 2 Tropical Fruit Cocktails for the Bride and Groom for the toast





Marriage Ceremonywith Balinese Decor Full Legal Wedding

Price starting from: US\$ 1,200 net (excluding administration fee from your Consulate)

Inclusions:

- Administrative arrangements and priest
- Balinese Decoration
- Set up for guests and bridal party
- Sound system and music or bring your own playlist
- Flower arrangement
- Flower Bouquet for Bride and Pin hole for Groom
- 2 Tropical Fruit Cocktails for the Bride and Groom for toasting
- 2 Tier Wedding Cake
- Choice of venues within the resort (Beach, Duck Pond)

BALINESE DECORATION









Marry in Western Decor Full Legal Wedding

Price starting from: US\$1,200 nett (excluding administration fee from your Consulate)

Inclusions:

- Administrative arrangements and priest
- Western Set up
- Set up for guests and bridal party
- Sound system and music or bring your own playlist
- Flower arrangement
- Flower Bouquet for Bride and Pin hole for Groom
- 2 Tropical Fruit Cocktails for the Bride and Groom for toasting
- 2 Tier Wedding Cake
- Choice of venues within the resort (Beach, Duck Pond, Upper Lawn, H2O Upper Deck)

STANDARD WESTERN SET UP









SPECIAL WESTERN SET UP OPTIONS









Renewal of Weddings Vows/Commitment with Priest

Price starting from: USD 700 net

Inclusions:

- Priest
- Western/Balinese Decoration in an area of the hotel of your choice
- Set up for guests and bridal party
- · decorated welcome board
- White cover chair with gold or silver chair ribbon
- Sound system
- Flower arrangement
- Flower Bouquet for Bride and Pin hole for Groom
- 2 Tropical Fruit Cocktails for the Bride and Groom for the toasts





SAMPLE STANDARD WEDDING CAKE, HAND BOUQUET, CENTRE PIECE









WEDDING RECEPTION









TABLE SET UP FOR WEDDING RECEPTION

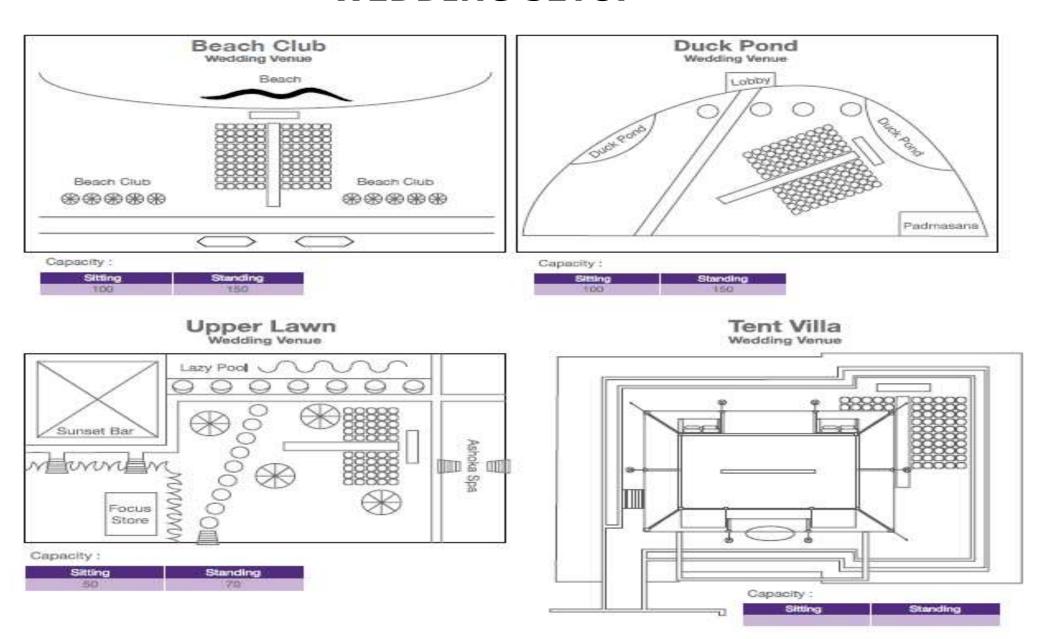








WEDDING SETUP



*setup can be modified as per your request

Free flow beverage packages

NO	STYLE OF PACKAGE	Charge/person
1	Soft drink, Juices	Price in IDR.net
	1 Hour	165.000
	2 Hours	260.000
	3 Hours	300.000
2	Local Beer , Soft drink ,Juices	
	1 Hour	270.000
	2 Hours	425.000
	3 Hours	550.000
3	House Wine, Beer, Soft drink, Juices	
	1 Hour	380.000
	2 Hours	630.000
	3 Hours	810.000
4	House Cocktail, House Brand Liquor Bali Hai Local Beer, House Wine, Soft drink, Juices	
	1 Hour	450.000
	2 Hours	720.000
	3 Hours	900.000
5	Premium Brand Liquor ,House Cocktail, Bali Hai Local Beer, House Wine, Soft drink, Juices	
	1 Hour	540.000
	2 Hours	900.000
	3 Hours	1.150.000

All prices are inclusive of 10% service charge and applicable government tax

BIRTHDAY CAKE PRICES

		SMALL	REGULAR	MEDIUM	LARGE
NO.	DESCRIPTION	6 persons	12 persons	20 persons	28 persons
		17 cm	21 cm	24 cm	30 cm
1	Black Forest Cake	185.000	310.000	435.000	620.000
2	Sacher Cake	150.000	240.000	350.000	480.000
3	Truffle Cake	165.000	255.000	370.000	510.000
4	Tiramisu Cake	200.000	320.000	465.000	630.000
5	Fruit Cake	160.000	260.000	380.000	495.000
6	Baked Cheese Cake	145.000	235.000	345.000	480.000
7	Mocha Cake	125.000	225.000	320.000	445.000
8	Strawberry Cake	160,000	260.000	380.000	495.000
9	Red Velvet	145.000	190.000	330.000	450.000
10	Chocolate Cake	170.000	265.000	385.000	530.000

Pricing for H20

For exclusive and private use of the H2O Upper Deck the following prices are applicable

Rental	Spend F&B
Rp15,000,000	0 - Rp19.999.999
Rp13,000,000	Rp20,000,000
Rp11,000,000	Rp25,000,000
Rp9,000,000	Rp30,000,000
Rp7,000,000	Rp35,000,000
Rp5,000,000	Rp40,000,000
Rp3,000,000	Rp45,000,000
Rp0	Rp50000000 >

Children are only allowed on the upper deck when rented out as a private function

Non private events

Candlelight Dinners can be booked for couples @ Rp499,000

BBQ Dinners minimum spend Rp2,000,000 no rental

ENTERTAINMENT LIST

NO.	ENTERTAINMENT	PRICE
		(IDR)/NETT
1	RINDIK	300,000
2	LEGONG DANCE	2,700,000
3	RAMAYANA DANCE	2,700,000
4	JOGED BUMBUNG	2,700,000
5	FROG DANCE	2,700,000
6	KECAK DANCE	3,000,000
7	TEK – TEKAN	3,000,000
8	TEK – TEKAN BARONG DANCE	3,300,000
9	BARONG DANCE	3,300,000
10	KECAK SANGHYANG DANCE	3,300,000
11	MAGIC SHOW	2,200,000
12	KEYBOARD & SINGER	2,700,000
13	STRINGS QUARTET	2,700,000
14	KOOLINTANG	3,700,000
15	FASHION SHOW	4,200,000
16	MODERN DANCE	4,200,000
<i>17</i>	DJ	4,200,000
18	LIVE BAND	16,000,000

ENTERTAINMENT DETAILS

LEGONG DANCE

- Duration 1 hour
- Legong is the heavenly of divine nymphs. Classical Balinese dance which remains the quintessence of femininity and grace. It consists of the following performance.

PENYEMBRAMA DANCE
Welcome Dance

CENDRAWASIH DANCE
A beautiful peacock in the forest.

MANUK RAWA
The living society of birds.

JOGED DANCE
Social Dance

JOGED BUMBUNG

The famous Balinese social dance starts with a solo dancer performing in Legong style, which rapidly become an open invitation for the audiences to dance.

KECAK

A spine – tingling nocturnal trance choir dance in which a large moving mass of bare chested men stimulate the sound of gamelan orchestra.

TEK - TEKAN

The name Tek – Tekan originates from the sound produced when two bamboo sticks clink together. These bamboo sticks are the main musical instrument for this dance and it is used to drive away the evil spirits and cure sickness. The story is based on the battle of white and black magic.

JEGOG

The instrument for Jegog is made from large bamboos which produces mellow and soft sound. A series of dances reflecting the real day to day liveliness in the Balinese environment.

JANGER OKOKAN

A traditional folk dance introduced to the island in the thirties. JangerOkokan is a spectacular and colorful performance. It involves male and female performers who show the flexibility and talent in moving every part of their bodies. Not so long ago JangerOkokan dance was very popular that every village in Bali had their own Janger group for social events.

RINDIK

A traditional Balinese orchestra played by 2 musicians. The soft tune is produced by 2 bamboo instrument

PHOTOGRAPHER WEDDING CEREMONY (HOTEL PHOTOGRAFER)

PACKAGE A1

- Ceremony photo session and photo session around the hotel
- Max 3 hour's photography session
- All photo files transfer on disc include edited photos
- 20 selected photos in an album
- Discount 20% if there is any extra printing order
- Price: USD 363 NET

PACKAGE A2 (DISK ONLY)

- Ceremony photo session and photo session around the hotel
- Max 3 hour's photography session
- All photo files transfer on disc include edited photos
- Discount 20% if there is any extra printing order
- Price: USD 339 net

PACKAGE B1

- Max 3 hour's photography session
- The photography session will start from dress-up, make-up till the ceremony, and photo session around the hotel.
- all photo files transfer on disc include edited photos
- Selective photos printed in an exclusive album full laminate
- Discount 20% if there any extra printing order
- Price: USD 460

net





PACKAGE B2 (DISC ONLY)

- Max 3 hour's photography session
- The photography session will start from dress-up, make-up till the ceremony, and photo session around the hotel.
- All photo files transfer on disc include edited photos
- Discount 20% if there any extra printing order
- Price: USD 436 net

PACKAGE C1

- The photography session will start from dress-up, make-up, ceremony, photo session around the hotel, and dinner/cocktail party/reception
- All photo files transfer on disc include edited photos
- Max 5 hour's photography session
- Photo printed in an Exclusive album full laminate
- 1 print 60cmx90cm in a canvas
- Discount 20% if there any extra printing order
- Price: USD 580 net

PACKAGE C2 (DISC ONLY)

- The photography session will start from dress-up, make-up, ceremony, photo session around the hotel, and dinner/cocktail party/reception
- All photo files transfer on disc include edited photos
- Max 5 hour's photography session
- Discount 20% if there any extra printing order
- Price: USD 557 net



Hair & Make Up

Service available on request



BALI Dynasty RESORT SOUTH KUTA-BALI







MENU

The Signature of Indonesian Hospitality



BALINESE BUFFET MENU SELECTION I

Rp. 275.000nett / person With a minimum of 30 people

Appetizer

Lawar kacang panjang long beans salad with minced chicken

Rujak buah fresh fruit salad in tamarind and palm sugar Ayam jejeruk grated grilled coconut and shredded chicken

in turmeric

Terong goreng deep fried aubergine with fried shallot and

chili

Selada segar pilihan assorted lettuce

Soup

Kuah bebek jukut ares duck meat soup with squeezed young

banana stem

Krupuk udang prawns crackers

Sambal matah, sambal sere lemo, fresh chili and lemongrass salsa, balacan and

chili sambal

Cabe kecap chili with soy sauce

Hot buffet

Ayam bukakak bumbu pedas grilled spring chicken in chili sambal twice cooked fish fillet in banana leaves

Daging bumbu bali beef stewed in Balinese spices

Tempe manis deep fried crispy tempeh with sweet soy

sauce

Urap sayur assorted vegetable mixed with grated

coconut and fried shallot

Nasi putih steamed rice

Food stall

Sate languan charcoal grilled fish sate

Ketupat dan sambal embe rice cake and fried shallot, garlic and chili

Dessert

Irisan buah segar tropical sliced tropical fresh fruit
Kue lapis layered glutinous rice cake

Getuk lindri steamed cassava cake with sweetened

grated coconut

Kolak labu kuning pumpkin stewed in coconut milk

Pisang rai poached coated banana with grated coconut

BALINESE BUFFET MENU SELECTION II Rp. 275.000nett / person With a minimum of 30 people

Appetizer

Pencok jagung corn kernel in turmeric and coconut milk

Selada rumput laut fresh seaweed salad in fish broth

Ayam pelalah shredded grilled chicken in chili sambal and

kafir lime

Selada pakis kacang merah ferns tips and red beans in grated coconut

Lalapan segar fresh crispy vegetable with thai basil and

chili sambal

Soup

Gerang asem ayam clear chicken broth with fried shallot and

kafir lime

Krupuk udang prawns crackers

Sambal matah, sambal sere lemo, fresh chili and lemongrass salsa, balacan and

chili sambal

Cabe kecap chili with soy sauce

Hot buffet

Ayam betutu a very slow roasted chicken in banana leaves

Ikan panggang sambal matah grilled fish fillet with chili and lemongrass

salsa

Cokok daging sapi steamed beef chuck un banana leaves

Telor kare dengan tahu egg and tofu curry

Kacang base kalas long bean in coconut sauce

Nasi goreng bali Balinese fried rice with diced vegetables

Food stall

Tipat kuah a traditional rice cake in clear soup with

condiment

Ketupat dan sambal embe rice cake and fried shallot, garlic and chili

Dessert

Irisan buah segar tropical sliced tropical fresh fruit
Agar agar gula merah palm sugar agar agar

Kue nagasari steamed glutinous rice cake in banana leaves

Bubur ketan hitam black rice porridge with coconut milk

Pisang goreng banana fritter

MENU SELECTION III Rp. 275.000nett / person With a minimum of 30 people

Appetizer

Salad kentang sune cekuh fragrant potato salad with garlic and

kaempferia galangal

Timun menyuh sambel embe cucumber with grated coconut and fried

shallot

Tuna sambal matah tuna salad in lemongrass and chili salsa

Plecing kangkung water spinach in chili sambal

Serombotan klungkung mix vegetable salad with peanut and grated

coconut

Soup

Kuah komoh pulung siap clear soup with chicken meat balls and kafir

lime

Krupuk udang prawns crackers

Sambal matah, sambal sere lemo, fresh chili and lemongrass salsa, balacan and

chili sambal

Cabe kecap chili with soy sauce

Hot buffet

Tum ayam kampung steamed diced chicken in banana leaves
Ikan tenggiri menyatnyat slow cooked mackerel in balenese spices
Abon sapi sere lemo shredded beef in chili and kafir lime

Pergedel kentang deep fried potato cake

Plecing gonde *mild bitter greens in chili sauce*

Nasi putih steamed rice

Food stall

Sate lilit charcoal grilled *minced fish sate*

Ketupat dan sambal embe rice cake and fried shallot, garlic and chili

Dessert

Irisan buah segar tropical sliced tropical fresh fruit

Kue ketan kukus steamed sticky rice wrapped grated coconut

Jaje bantal rice cake in palm leaves
Es daluman green leaves jelly in ice

Laklak bali traditional cake cooked on claypot

INDONESIAN BUFFET MENU SELECTION I

Rp. 275.000nett / person With a minimum of 30 people

Appetizer

Selada Palembang chicken and pineapple salad "Palembang"

style

Gado gado freshly blanched vegetables with fried tofu

and peanut sauce

Lawar kacang panjang long beans salad with minced chicken

Terong goreng deep fried aubergine with fried shallot and

chili

Selada segar pilihan assorted lettuce

Soup

Soto Bandung Bandung style clear beef soup with turnip

and fried shallot

Krupuk udang prawns crackers

Sambal pedas, sambal sere lemo, fresh hot chili sambal, balacan and chili

sambal

Cabe kecap chili with soy sauce

Hot buffet

Ayam bumbu rujak chicken in red curry sauce

Pepes ikan twice cooked fish fillet in banana leaves

Daging bumbu bali beef stewed in Balinese spices

Tahu tek telor fried tofu with bean sprouts, fried omelet

and peanut sauce

Tumis sayuran segar musiman sauted seasonal vegetable

Nasi putih steamed rice

Food stall

Sate Madura beef and chicken sate "Madura's" style

Ketupat bumbu kacang rice cake and peanut sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit
Kue lapis layered glutinous rice cake

Getuk lindri steamed cassava cake with sweetened

grated coconut

Kolak labu kuning pumpkin stewed in coconut milk

Pisang rai poached coated banana with grated coconut

INDONESIAN BUFFET MENU SELECTION II

Rp. 275.000nett / person With a minimum of 30 people

Appetizer

Pecel Madiun mix vegetable in peanut sauce "Madiun"

style

Rujak buah fresh fruit salad in tamarind and palm sugar Ayam pelalah shredded grilled chicken in chili sambal and

kafir lime

Pencok jagung corn kernel in turmeric and coconut milk
Lalapan segar fresh crispy vegetable with thai basil and

chili sambal

Soup

Soup sari laut asam pedas hot and sour seafood soup with coriander

Krupuk beras rice crackers

Sambal pedas, sambal sere lemo, fresh hot chili sambal, balacan and chili

sambal

Cabe kecap chili with soy sauce

Hot buffet

Opor ayam braised chicken in coriander and coconut

milk

Ikan panggang sambal matah grilled fish fillet with chili and lemongrass

salsa

Semur daging kentang lunak beef and potato stewed in spices and soy

sauce

Rolade tahu dengan telor beancurd in egg roll with sweet and sour

sauce

Urak arik sayur sauted cabbage string beans and carrot in

scrambled egg

Nasi putih steamed rice

Food stall

Sate Madura beef and chicken sate "Madura's" style

Ketupat bumbu kacang rice cake and peanut sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit
Agar agar gula merah palm sugar agar agar

Kue nagasari steamed glutinous rice cake in banana leaves

Bubur ketan hitam black rice porridge with coconut milk

Pisang goreng banana fritter

81

INDONESIAN BUFFET MENU SELECTION III

Rp. 275.000nett / person With a Minimum of 30 people

Appetizer

Karedok fresh eggplant and vegetable in peanut

sauce

Salad buah mix fruit salad in sour cream topped grated

chedar cheese

fresh hot chili sambal, balacan and chili

Plecing kangkung water spinach in chili sambal sambal tuna salad in chili sambal

Selada rumput laut f resh seaweed salad in fish broth

Soup

Soto ayam Madura clear chicken soup in turmeric "Madura" style

Emping belinjo crackers

Sambal pedas, sambal sere lemo,

sambal

Cabe kecap chili with soy sauce

Hot buffet

Ayam kare ala lombok "Lombok" style chicken in red curry
Ikan asam manis deep fried fish fillet with sweet and sour

sauce

Rendang daging beef stewed in coconut milk
Pergedel kentang deep fried potato cake

Plecing gonde *mild bitter greens in chili sauce*

Nasi putih steamed rice

Food stall

Sate Padang 'Padang style beef stick with sticky peanut

sauce

Ketupat dan sambal pedas rice cake and chili sambal

Dessert

Irisan buah segar tropical sliced tropical fresh fruit

Kue ketan kukus steamed sticky rice wrapped grated coconut

Tartlet buah fruit tartlet

Es campur mix fruit and grass jelly in ice
Laklak bali traditional cake cooked on claypot

CHINESE BUFFET MENU SELECTION I

Rp. 275.000nett / person With a Minimum of 30 people

Appetizer

Acar Chinese pickle salad
Yum Nua Thai beef salad

Som Tam salad green papaya salad Thai style

Asian slaw salad crunchy cabbage salad with crushed peanut

Mesclune assorted lettuce

Soup

Szechuan suan la tang hot and sour soup Szechuan style

Krupuk udang prawns crackers

Cabe kecap chili soya

Hot buffet

Lemon chicken deep fried batered chicken with lemon sauce

Cantonese steamed fish steamed fish with ginger and soy sauce

"Cantonese" style

Beef Saigon stir fried beef with garlic and black pepper

"Saigon" style

Mapo tofu braised beancurd with minced chicken and

chili oil

Bok coy garlic stir fried Chinese greens with garlic sauce

Nasi putih steamed rice

Food stall

Roast crispy sesame chicken thinly carved roast chicken in a thin pancake

Vegetable, black bean sauce julienne vegetable and black bean sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit
Tan tart egg custard in tartlet

Chi ma chow glutinous rice balls in sesame seeds

Kue pandan kelapa coconut and pandan cake

Black rice porridge with coconut milk

CHINESE BUFFET MENU SELECTION II

Rp. 275.000nett / person With a Minimum of 30 people

Appetizer

Kimchi Korean cabbage salad in chili

Sweet pepper salad bell pepper and onion salad with cottage

cheese

Som Tam salad *green papaya salad Thai style*

Asian slaw salad crunchy cabbage salad with crushed peanut

Mesclune assorted lettuce

Soup

Sup mang Cua Vietnamese crab meat and asparagus soup

Krupuk udang prawns crackers

Cabe kecap chili soya

Hot buffet

Chicken cashews stir fried chicken with cashewnut and

vegetables

Sweet and sour fish deep fried battered fish fillet in sweet and

sour sauce

Beef black pepper stir fried beef slice with black pepper sauce

Pad Thai stir fried flat rice noodle with prawns and

crushed peanut

Cap cay braised vegetables "cap cay" style

Nasi putih steamed rice

Food stall

Sio Bak roast crispy pork belly

Lettuce cup, acar, hoisin sauce lettuce cup, pickle and hoisin sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit

Melon sago diced melon and sago seed with ice cream

Pisang goreng banana fritter

Loh ngan tjeh li longan fruit with sweet jelly Cinnamon and banana puff baked banana in puff pastry

CHINESE BUFFET MENU SELECTION III Rp. 275.000nett / person With a Minimum of 30 people

Appetizer

Kimchi Korean cabbage salad in chili Sesame jellyfish jellyfish salad with sesame Som Tam salad green papaya salad Thai style

Asian slaw salad crunchy cabbage salad with crushed peanut

Mesclune assorted lettuce

Soup

Fish lips soup with bamboo piths, mushroom and chicken

Krupuk udang prawns crackers

Cabe kecap chili soya

Hot buffet

Chicken kungpao spicy chicken with dried chili and roasted

cashews

Szechuan fish stir fried fish in Szechuan sauce
Stir fried beef XO stir fried beef slice with XO sauce
Angsio tofu braised beancurd with vegetables
Broccoli garlic stir fried broccoli in garlic sauce

Nasi putih steamed rice

Food stall

Pork char siew roasted honey pork

Lettuce cup, acar, hoisin sauce lettuce cup, pickle and hoisin sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit

Chee ma chow deep fried glutinous rice balls in sesame

seeds

Pisang goreng banana fritter
Chilled almond beancurd with fruit cocktail

Mango pudding

ASIAN BUFFET MENU SELECTION I Rp. 275.000nett / person

With a Minimum of 30 people

Appetizer

Kimchi Korean cabbage salad in chili

Yum Nua Thai beef salad

Rujak Indonesian fruit salad in tamarind

Salad tomat tomato salad Selada daun segar assorted lettuce

Soup

Seafood tom yam hot and sour seafood soup Thai style

Roti dan mentega assorted bread, butter olive oil, balsamic vinegar

Cabe kecap chili soya

Hot buffet

Chicken kungpao hot and spicy chicken ala "Kungpao"

Fish vindaloo curry Philippines fish curry

Mongolian beef barbecue Taiwanese beef and vegetable pan fry
Garlic potato roast potato with garlic and scallion
Vegetable curry vegetable in mild curry with beancurd

Nasi putih steamed rice

Food stall

Tempura Japanese style deep fried battered vegetables

Garlic mayonnaise & soy sauce garlic mayonnaise and soy sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit egg custard in tartlet

Chi ma chow glutinous rice balls in sesame seeds

Kue pandan kelapa coconut and pandan cake

Black rice porridge with coconut milk

ASIAN BUFFET MENU SELECTION II

Rp. 275.000nett / person With a Minimum of 30 people

Appetizer

Som Tam salad green papaya salad Thai style
Sesame jellyfish jellyfish salad with sesame

Asian slaw salad crunchy cabbage salad with crushed peanut Sweet pepper salad bell pepper and onion salad with cottage

cheese

Mesclune assorted lettuce

Soup

Szechuan suan la tang hot and sour soup Szechuan style

Roti dan mentega assorted bread, butter olive oil, balsamic

vinegar

Cabe kecap chili soya

Hot buffet

Chicken katsu curry deep fried breaded chicken breast with mild

curry sauce

Cantonese steamed fish steamed fish with ginger and soy sauce

"Cantonese" style

Beef teriyaki roast beef with sticky soy sauce

Potato Bhaji Indian style potato with turmeric and green

chili

Cap cay stir fried mix vegetable "cap cay" style

Yong Chow fried rice Chinese fried rice with carrot and green peas

Food stall

Roast crispy sesame chicken thinly carved roast chicken in a thin pancake Vegetable, black bean sauce julienne vegetable and black bean sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit

Melon sago diced melon and sago seed with ice cream

Pisang goreng banana fritter

Es cendol poached green sticky rice in ice and coconut

milk

Cinnamon and banana puff baked banana in puff pastry

ASIAN BUFFET MENU SELECTION III

Rp. 275.000nett / person With a Minimum of 30 people

Appetizer

Ramen salad Ramen noodle and vegetable salad with soy sauce

Assorted sushi with wasabi and soy sauce

Asian chicken salad crunchy chicken salad with roasted pineapple Som tum mamuang sweet and spicy mango salad "Thai" style

Mesclune assorted lettuce

Soup

Sup mang Cua Vietnamese crab meat and asparagus soup

Roti dan mentega assorted bread, butter olive oil, balsamic vinegar

Cabe kecap chili soya

Hot buffet

Lemon chicken deep fried battered chicken with lemon sauce

Fish curry diced fish in red curry sauce

Beef Saigon Stir fried beef with garlic and black pepper "Saigon"

style

Pad Thai stir fried flat rice noodle with prawns and crushed

peanut

Bok choy garlic Braised bok choy greens with garlic sauce

Nasi putih steamed rice

Food stall

Sio Bak roast crispy pork belly

Lettuce cup, acar, hoisin sauce lettuce cup, pickle and hoisin sauce

Dessert

Irisan buah segar tropical sliced tropical fresh fruit

Loh Ngan Jeh ly white pudding with sweet longan fruit

Pavlova white meringue cake

Bubur injin black glutinous pudding with mango Agar santan lapis coconut and pandan layered jelly

Cinnamon and banana puff baked banana in puff pastry

BALINESE BARBECUE BUFFET Rp. 300.000nett / person With a Minimum of 30 people

Appetizer

Ayam pelalah shredded grilled chicken in chili sambal and

kafir lime

Selada rumput laut fresh seaweed salad in fish broth

Selada pakis kacang merah ferns tips and red beans in grated coconut

long beans in coconut sauce

Mesclune assorted lettuce

Soup

Gerang asem sari laut clear seafood soup with turmeric and fried

shallot

Emping belinjo crackers

Sambal pedas, sambal sere lemo, fresh hot chili sambal, balacan and chili

sambal

Barbecue item

Kalas kacang panjang

Udang sere lemogrilled prawns with chilli and kafir limeAyam bukakakgrilled spring chicken in chili sauceIkan bakar Jimbarangrilled snapper fish "jimbaran" style

Cumi panggang mentega grilled squid lemon butter sauce

Sate plecing pork sate in chili sauce
Steak Bali beef steak in Balinese sauce

Sauces

Sambal matah, sambal terasi, fresh chili and lemongrass salsa, chili sauce

Cabe kecap, saus mentega chili soy sauce, lemon butter sauce

Hot dishes

Cah kangkung stir fried water spinach with garlic

Tumis sayuran sauted seasonal vegetables
Nasi goreng fried rice with vegetable

Nasi putih Steamed rice

Dessert

Irisan buah segar tropical sliced tropical fresh fruit

Kue pastry apelapple strudelKue sus dengan karamelprofiteroles

Bubur ketan hitam black rice porridge with coconut milk

Pisang goreng banana fritter

WESTERN BARBECUE BUFFET Rp. 300.000nett / person With a Minimum of 30 people

Appetizer

Salad tomat dengan daun basil
Selada kentang dengan mayonaise
Selada nenas dengan zaitun
Alpukat dengan cuka merah
Selada daun segar

marinated tomato salad potato salad pineapple and olive salad avocado vinaigrette assorted lettuce

Soup

Sup labu kuning Roti dan mentega pumpkin cream soup assorted bread, butter olive oil, balsamic vinegar

Barbecue item

Steak lulur daging sapi Paha ayam marinasi Iga babi marinasi Ikan segar filet Sosis sapi Udang galah segar fillet steak
marinated chicken drum stick
pork spare ribs
fish fillet
beef bratwurst sausage
jumbo prawns

Sauces

Saus barbekiu, saus lada hitam Saus jamur, saus mentega Cabe kecap, krim asam barbecue sauce, black pepper sauce mushroom sauce, lemon butter sauce chili soy sauce, sour cream

Hot dishes

Kentang bakar Tumis sayuran Jagung bakar Nasi goreng baked potato sauted seasonal vegetables grilled corn on the cobs fried rice with vegetable

Dessert

Irisan buah segar tropical Kue pastry apel Kue sus dengan karamel Krim caramel Pisang goreng sliced tropical fresh fruit apple strudel profiteroles caramel custard banana fritter

THEMED NIGHT BUFFET ITALIAN PIZZA AND PASTA NIGHT Rp. 250.000nett / person With a Minimum of 30 people

Salad bar

Lettuces frisse, lolorosa, iceberg, rucolla, watercress
Tomato cherry, sliced red cabbage, mix capsicum
Caprese bake (tomato, mozzarella, pesto sauce)
Nicoise salad (french beans, potato, tomato, mix capsicum, tuna chunk)
Antipasto (jalapenos, kalamata olive, salami, tasty cheese)
Pasta Primavera (parfale, zucchini, broccoli, asparagus, green peas)
Prosciutto melon (cantaloupe, prosciutto ham)
Italian dressing, basil dressing, balsamic dressing

Soup

Minestrone soup (vegetables, tomato, penne pasta) Garlic bread, focaccia, butter and extra virgin olive oil

Pasta variety

Spaghetti, fettucine, penne, fusilli, macaroni. Bolognese, tomato, seafood and basil pesto sauce.

Pizzas

Down under, seafood, barbecue chicken, vegetable DYO (tomato, pineapple, mushroom, ham, salami, pepperoni, olives)

Sides

Risotto al fungi (rice, champignon mushroom, parmesan cheese)
Vegetable lasagna (lasagna pasta, vegetables, tomato, cream and mozzarella)
Chicken pasta bake (boneless chicken, parallel pasta, cream sauce and mozzarella)
Vegetable dorati (zucchini, cauliflower, carrot, eggplant, tempura batter)

Dessert

Tiramisu in glass
Fruit flan
Leeches panna cotta
Italian cassata
Freshly prepared sabaglione
Tropical fresh fruits

THEMED NIGHT BUFFET SATE AND CURRY NIGHT NIGHT Rp. 250.000nett / person With a Minimum of 30 people

Salad bar

Lettuces frisse, lolorosa, iceberg, rucolla, watercress
Gado gado (blanched mixed vegetable, beancurd, peanut sauce)
Tomato salad (tomato, red onion, vinegar, cilantro, olive oil)
Oriental rice (boiled rice, green peas, celery, and curry spices)
Carrot salad (shredded carrot, raisin, roasted cashews)
Raita (cucumber, yoghurt, cilantro, spring onion)
Mint chutney, tomato chutney, lava dressing

Soup

Red curry noodle (chicken broth, coconut milk, cellophane noodle, chicken cube) Soft roll, tiger roll, Indian roti, butter and extra virgin olive oil

Sate station

Chicken sate, beef sate Peanut sauce, chili sambal, curry sauce,

Curries

Green pork curry (pork shoulder, green curry, potatoes, coconut milk) Chicken Tika masala (chicken thigh, Indian spices, tomato cream, yoghurt) Green chutney, Indian red curry, chilli soya sauce

Sides

Vegetable biryani (rice, mixed vegetable, spices, yoghurt, cilantro) Butter vegetable (mixed vegetable, garlic, green peas) Vegetable pakoras (potato, chickpea powder, spinach, cilantro) Martabak (fillo pastry, minced chicken, leeks, beaten eggs) Potato bhaji (potato, mild chili, turmeric and peppers)

Dessert

Cinnamon banana puff with vanilla sauce Sweet tartlet Fruit jelly in glass Coconut and pandan cake Banana fritter Fruit slice with flavoured yoghurt

THEMED NIGHT BUFFET WILD WEST WEDNESDAY NIGHT Rp. 250.000nett / person With a Minimum of 30 people

Salad

Lettuces frisse, lolorosa, iceberg, rucolla, watercress
Strawberry salad (baby romaine, strawberry, roasted almond)
Chicken & mustard seeds (diced chicken, apple, tasty cheese, mustard seeds)
American potato salad (potato, pickled relish, celery, red onions, mayonnaise)
Red cabbage slaw (shredded cabbages, carrots, roasted cashews)
Tomato onions (tomatoes, cucumber, red onions, basil chopped)
Cucumber salad (cucumber, onions, dill, roasted sesame)
Ranch dressing, tomato dressing.

Soup

Corn chowder (sweet corn kernel, béchamel, chicken broth, thick cream) Multi grain bread, sesame roll, rye, butter and extra virgin olive oil

Main

Grilled marinated baby back ribs
Buffalo chicken wings
Chilli beans hot dog
Texas barbecue sauce, apple sauce
Californian grilled vegetable
Fried onion rings
Corn on the cobs
Caramelized onions
American fries

Dessert

Fudges brownies with chocolate sauce Tiger choux with pastry cream Custard slice Strawberry mouse in glass Pancake with cream and blueberries Sliced fresh fruit

THEMED NIGHT BUFFET BRAZILIAN CHURRASCO NIGHT Rp. 250.000nett / person With a Minimum of 30 people

Salad bar

Lettuces frisse, lolorosa, iceberg, rucolla, watercress
Salada de tomate (tomatoes, shallot, garlic, balsamic vinegar, cilantro)
Salpicao (chicken, French beans, carrot, apple, green peas, sultanas)
Chimichurri (parsley, cilantro, shallot, garlic, extra virgine olive oil)
Salsa cruda (tomato, onion, cilantro, extra virgin olive oil)
Pea & corn (green peas, corn kernel, mix capsicum, tasty cheddar cheese)
Guacamole (avocado, jalapenos, tomato, cilantro)
Pickled cucumber
Tortilla chips
Ranch dressing, basil dressing, extra virgin olive oil

Soup

Black beans soup (chicken broth, diced roast pork, vegetables, tomato, penne pasta)

Brazilian cheese bread, hard roll, butter and extra virgin olive oil

Churrasco

Beef top sirloin
Whole pork loin
Whole pork neck
Chorizo (Spanish spicy sausage)
Bacon wrapped chicken
Corn on the cobs
Pineapple skewer

Sides

Arroz de carreteiro (rice, onions, bacon, chorizo, tomato, cilantro) Champignon gravy (champignon mushroom, homemade gravy, red wine) Legumes (mix vegetables, butter, garlic) Potato wedges

Dessert

Pudim de caramel (cream caramel)
Quindim (desiccate coconut, eggs, sugar)
Pineapple dessert in glass
Baked Alaska
Churroz with chocolate dip
Fresh fruits slice

THEMED NIGHT BUFFET SUNDAY ROAST NIGHT Rp. 250.000nett / person With a Minimum of 30 people

Salad bar

Lettuces frisse, lolorosa, iceberg, rucolla, watercress
Waldorf (apple, celery, grapes, toasted walnut, baby cos lettuce, mayonnaise)
Pumpkin salad (roast pumpkin, maple syrup, chili flakes)
Beetroot salad (beet root, onion, mint leaves, balsamic, extra virgin olive oil)
Vegetable pickle (mini cucumber, cauliflower, carrot, chilies, French beans)
Tomato salad (tomato, red onions, mix capsicum)
Vinaigrette, balsamic, ranch and 1000 island dressing

Soup

Chicken cream (chicken broth, thick cream and diced chicken)
Pumpkin bread, whole wheat roll, sesame roll, butter and extra virgin olive oil

Joints

Roast pork neck Roast rib eye of beef Roast chicken

Sides

Roasted pumpkin
Roasted potato
Roasted vegetable with rosemary
Yorkshire pudding
Cauliflower with cheese sauce
Sautéed Seasonal vegetable

Sauces

Shiraz wine gravy, apple sauce Horseradish cream, mustards, chili soya

Dessert

Apple crumble with custard cream Chocolate avocado shot Fruit pudding Strawberry roulade Crepes Suzette Fresh fruit slice

WESTERN WEDDING SET MENU SELECTION I USD.30.00 nett / person

With a Minimum of 30 people

Wagyu beef carpaccio, extra virgin olive oil, balsamic emulsion mesclune

Deep fried king island brie, truffle oil, aglio olio

White tomato cream soup Cheese straws and crispy fried basil

Roast Cajun crusted Australian lamb cutlets, garlic and potato mousseline, vegetable twist, balsamic tomato, pepper coulis and minted shiraz wine gravy

Chilled cappuccino soufflé sweetened lime zest and ginger toffee sauce

WESTERN WEDDING SET MENU SELECTION II USD.30.00 nett / person Maximum 25 people

Cold prawns and avocado timbalini, granny smith apples, beet root, mesclune and balsamic emulsion

Seafood and saffron broth, julienne vegetables twisted cheese puff

Lime sorbet

Pan fried barramundi, blue pacific mussel jus, aubergine caponata Saffron potato and garlic coulis

Fresh milk pudding Rosewater syrup and blueberry compote

ASIAN WEDDING SET MENU SELECTION I USD.30.00 nett / person Maximum 25 people

Shredded cold lemon chicken with Asian leaves, roasted white sesame, ginger miso drizzling

Sea bass and chili broth with ramen noodle and julienned vegetables

Ginger lime sorbet

Char grilled beef medallion with teriyaki sauce, fragrant basmati rice, stuffed mild chili with baby French beans in peanut dressing

Chocolate fudge cake with chocolate wasabi sauce

ASIAN WEDDING SET MENU SELECTION II USD.30.00 nett / person Maximum 25 people

Assorted sushi with kimchi, marinated daikon and light soy sauce

Japanese misoshiru soup with tofu, seaweed twisted sesame puff

Orange sorbet

Pan seared chicken fillet with green curry spiced potato chunk, coconut spinach Shaved pickled ginger and fresh coriander

Lime and ginger torch tart Crème fraiche and twisted lime zest

CHINESE WEDDING SET MENU SELECTION I USD.30.00 nett / person Maximum 25 people

Everlasting love hot and cold dish combination

Deep fried seafood beancurd rolls and prawns salad with fruit mayo

Imperial crab meat and sweet corn soup

Deep fried sesame chicken with beans sauce

Stir fried beef fillet with black penner

Stir fried beef fillet with black pepper

Pan fried prawns Szechuan style

Sautéed vegetables with black mushroom

Golden Lotus special fried rice

The sweetest memories of chilled red jelly with longans

CHINESE WEDDING SET MENU SELECTION II USD.30.00 nett / person Maximum 25 people

Romantic hot and cold dish combination

Deep fried crispy seafood rolls and jelly fish salad with spicy sauce

Phoenix & Dragon shredded chicken with asparagus soup

Stir fried chicken with black beans sauce

*

Stir fried beef "Saigon" style with garlic and spring onions

*

Deep fried prawns yellow beans sauce

*

Sautéedbroccoli with black mushroom

Long lasting stir fried Eu-Fu noodles with crab meat

Sweet love chilled almond beancurd with fruit cocktail

COFFEE BREAK SELECTION Rp 50.000 nett / portion (1 item savoury 2 item sweet)

Meaty savory

- 1. Sausage roll
- 2. Chicken boxing
- 3. Chicken finger
- 4. Fish finger
- 5. Martabak telor
- 6. Bolognaise pizza
- 7. Finger sandwich
- 8. Crispy prawns roll
- 9. Chicken curry puff
- .0. Chicken sate
- .1. Chicken tortilla wrap
- 2. Seafood wonton
- .3. Lemper ayam
- 4. Calamari friti
- .5. Chili con carne in tortilla
- .6. Beef croquette

Veggie savory

- 1. Banana spring roll
- 2. Vegetable spring roll
- 3. Mushroom fritter
- 4. Vegetable samosa
- 5. Risoles
- 6. Cheese potato croquette
- 7. Vegetable pizza
- 8. Vegetable tortilla
- 9. Vietamese roll
- .0. Vegetable curry puff
- 1. Creamy mushroom puff
- 2. Vegetable finger sandwich
- .3. Grilled vegetable in rye
- .4. Bruschetta
- .5. Vegetable crudités
- .6. Tapenade on crouton

Sweets

- 1. Apple crumble
- 2. Apple pie
- 3. Apple puff
- 4. Apple strudel
- 5. Baked Alaska
- 6. Berliniere
- 7. Brownies
- 8. Baked cheese cake
- 9. Mini black forest
- 10. Caramel custard
- 11. Chocolate cake
- 12. Chocolate éclair
- 13. Churros with dip
- 14. Cups cake
- 15. Custard slice
- 16. Danish pastries
- 17. Fruit flan
- 18. Fruit trifle
- 19. Lemon roll
- 20. Mocca paris
- 21. Pavlova
- 22. Profiteroles
- 23. Pumpkin custard
- 24. Pumpkin pie
- 25. Pumpkin cake
- 26. Rainbow cake
- 27. Red velvet cake
- 28. Rice pudding
- 29. Tiger choux
- _____
- 30. Tiramisu
- 31. Vanilla éclair
- 32. Coconut and pandan cake
- 33. Steamed edamame

Indonesian sweets

- 1. Agar agar gula merah
- 2. Banana fritter
- 3. Bika ambon
- 4. Cantik manis
- 5. Cerorot
- 6. Dadar gulung
- 7. Fruit jelly
- 8. Ketan kukus
- 9. Kue bantal
- 10. Kue bikang
- 11. Kue getuk
- 12. Kue lapis
- . مناسب استامی ا
- 13. Kui pukis
- 14. Laklak bali15. Kue wingko
- 1C Lania lagit
- 16. Lapis legit
- 17. Nagasari
- 18. Onde onde
- 19. Kue lumpur
- 20. Pisang rebus
- 21. Putri mandi
- 22. Sumping waluh
- 23. Bubur injin
- 24. Kacang hijau
- 25. Urap jagung manis
- 26. Kelepon
- 27. Kue wajik
- 28. Kolak pisang
- 29. Putu ayu
- 30. Kacang rebus bedugul
- 31. Kripik singkong kuning
- 32. Kripik ketela ungu

Kripik bawang

Romantic Candlelight Dinner IDR. 780,000 net/couple

Menu A

Cold Avocado Prawn Timbale

with strawberry dressing

White Tomato Soup with crispy fried basil

Seared Beef Tenderloin
On Potato Cake

with Chef vegetables,
wild mushroom and red wine sauce

Pan Fried White Snow Fish
on Ratatouille vegetable
with creamy spinach
and topped with Béarnaise sauce

Layered of Crepes
with caramelized banana
and chocolate sauce

Menu B

Goat Cheese Salad

on mesclune leaves and drizzled with balsamic emulsion

Seafood and Saffron Broth with julienne vegetables

Medallion of Roasted Pork Loin
on vegetable log, topped with apple sauce

and served with roasted potato and gravy sauce
OR

Poached Stuffed Chicken Breast

served with vegetable terrine, creamy mashed potato, basil pesto and gravy

Panna Cotta with blueberry compote and nutella

Cook Your Own BBQ Menu minimum for 10 persons – Book one day in advance IDR. 225,000 net/person Additional charge if chef cook IDR 50.000/person

Salad – served on the table

Mixed Salad

Marinated Tomato Three Bean Salad Potato Salad

BBQ Items

Fillet Steak
Marinated Chicken Drum Stick
Pork Spare Ribs
Beef Bratwurst Sausage
Beef Patty
Fish Steak
Corn on the Cob
Baked Potato

Sauces and Condiments

BBQ Sauce
Mushroom Sauce
Black Pepper Sauce
Mustard
Sour Cream

Desserts

Baked Alaska Tropical Fresh Fruit

GLUTEN FREE MENU

BREAKFAST

Pancake

Apple and cinnamon or buckwheat and banana pancake served with maple syrup

The Healthy Bircher Muesli
A bowl of gluten free muesli, mixed with
plain yoghurt, fresh milk, honey
and fresh fruit chunk

Fresh from our bakery oven
Toast bread or Chocolate muffin
with butter and preserve

SALAD

Greek salad
Assorted of lettuce, cucumber, tomato and kalamata olives, topped with fetta cheese and tossed with garlic aioli.

Thai Beef salad

Thinly sliced of char grilled beef rump steak, tossed with
lemongrass and chili dressing, mixed with tomato, onion and cucumber
and served over mixed lettuce

SOUP

Chicken and sweet corn cream soup
A Chinese chicken and sweet corn soup

French onion soup
With cheesy gluten free toast

MAIN COURSES

Nasi goreng Bali fried rice in turmeric, garlic, chili, and kaemferia galangal with diced squid, fish, shrimp, long bean and carrot,

garnished with minced sate in lemon grass, and fried shallot

Indonesian fried rice Gluten free Indonesian fried rice With chicken and vegetables, topped with Chicken sate, and fried egg

Sate

Beef, chicken, pork or mixed sate in special marinade Served with fresh diced vegetables, steamed rice and peanut sauce

Prawns cashew nut

A Chinese Stir fried prawns and cashewnut with vegetables

Served with steamed rice

Beef Lasagna

Oven baked 3 layered of gluten free lasagna sheet Filled with special beef sauce, baked golden brown And served with mesclun salad

Spaghetti Carbonara Gluten free spaghetti pasta with bacon and egg and cream Topped with shaved parmesan

Spaghetti Bolognaise Gluten free spaghetti pasta with special beef sauce Topped with shaved parmesan

Design your own pizza
A gluten free based pizza with special tomato sauce.
Please choose any 3 of the following toppings:
grilled chicken, ham, bacon, prawns, olives
extras: tomato, pineapple, mushroom, capsicum, onion, eggplant, or chilli

DESSERT

Stacked Jack Pancake

Three layered of pancake with caramelized banana, whipped cream, strawberries and maple syrup

Chocolate cake
With a scoop of gelato ice cream of your choice
Banana split

Fresh banana, vanilla, chocolate and strawberry ice cream.
topped with chocolate sauce, roasted cashew nut and whipped cream
in considering of the appropriate preparation and ingredient availability, advance order is recommended

Full board meeting menu

LUNCH MENU Rp. 175.000/person

DINNER MENU

Rp. 200.000/ person

Salad Karedok

Ayampelalah Tomato salad Assorted lettuce

Soup Potato and leek soup

Main Beef and guinness stew

Chicken supreme

Pan fried fish lemon butter sauce

Sauteed mix vegatable

Steamed rice Krupuk udang

Dessert Brownies

Bread and butter pudding

Kue lapis

Sliced fresh fruit

Salad Thai beef salad

Gadogado Rujakbuah

Cucumber salad Assorted lettuce

Soup Soto Bandung

Main Semurdaging

Kare ayam ala Lombok

Ikan panggang sambal matah Braised beancurd with mushroom

Cap cay sayur Steamed rice Krupuk udang

Dessert Chocolate cake

Fruit flan Tiramizu Laklak

Sliced fresh fruit

LUNCH MENU Rp. 175.000/person

DINNER MENU

Rp. 200.000/ person

Potato salad

Salami and pasta salad

Tomato salad Assorted lettuce

Sweet corn soup with minced chicken

Stir fried beef black pepper sauce

Crispy chicken with fried shallot

Sweet and sour fish fillet

Stir fried green vegetable garlic sauce

Steamed rice Krupuk udang

Dessert Black rice porridge

Fruit tartlet

Chocolate choux

Sliced tropical fresh fruit

Salad Ayampelalah

Greek salad

Chicken and pineapple salad

Tomato salad Caesar's salad

Soup Soto ayam

Main Rendang daging

Ayampanggangbukakak

Pepes ikan Tahuguling

Kacangpanjangmekalas

Nasi putih Krupuk udang

Dessert Kolakcampur

Cream caramel

Scones with jam and cream Lamington with chocolate sauce

Sliced fresh fruit