



## INFINITY PACKAGE 2011

(Minimum of 600 persons for buffet order)

- 2 (two) nights stay in the luxurious Bridal Suite with fruit platter, flowers, pralines, champagne and breakfast for two (choice of either in room dining or dine at Sailendra Restaurant)
- 2 (two) complimentary Deluxe room for one night stay, including complimentary breakfast buffet for two at Sailendra Restaurant
- Special room rate for family & friends

### Wedding decorations to enhance the evening:

- Red carpet
- Champagne fountain
- Fresh floral arrangements for VIP tables (maximum 3 tables)
- Floral decoration for the buffet table and food stall
- 1 (one) set of beautifully Bride & Groom initials crafted ice carving

### Package enhancement:

- 4 (four) complimentary reception books
- 20 (twenty) complimentary parking vouchers on the day of the event
- Wedding car for 8 (eight) hours on the day of the event
- 1 (one) function room for ceremonies (blessing or tea ceremony) on the day
- Complimentary use of a function room for your pre-wedding meeting including refreshment for 10 (ten) persons
- 150 (hundred fifty) portions complimentary of one food stall from Dessert selection
- Complimentary one glass of soft drinks or flavored ice tea per person
- Complimentary Alameda Signature Massage Treatment for the couple
- Marriott Rewards membership (World Wide) and received points from your wedding day
- Menu tasting for table of 10 (ten) persons with selected menu
- JW Marriott Jakarta signature wedding gift for the bridal couple

### 1st Wedding Anniversary:

- Complimentary 1 (one) night stay in Bridal Suite, Including complimentary breakfast buffet for two at Sailendra Restaurant and a Romantic Dinner for the couple at Pearl Restaurant



## INFINITY PACKAGE 2011 BUFFET MENU I

Price: Rp 298.000++ per person

### COLD SELECTION

- Asinan Buah
- Russian Salad
- Marinated Broccoli and Mushroom Platter
- Tofu, Chicken and Vegetable Roulade with Spiced Peanut Sauce

### SALAD STATION

- Thai Cat Fish Salad
- Sweet Corn and Bell Pepper Salad
- Balinese Chicken Salad with Lemon Grass
- Potato Salad with Pickles and Chopped Eggs

### CAESAR SALAD STATION

Charred Chicken Strips, Cherry Tomatoes, Croutons, Shaved Parmesan Cheese and Caesar Dressing

### SOUP

Choose 01 (one) types of your favorite soup from the attached menu card

### MAIN COURSE

Choose your favorite dishes from the attached each dishes menu card

- FISH DISH
- BEEF DISH
- CHICKEN DISH
- SEAFOOD DISH
- VEGETABLE DISH
- NOODLE DISH
- RICE DISH

### DESSERTS

- Tiramisu
- Kiwi Tartlets
- Key Lime Pie
- Seasonal Fresh Fruit
- Chocolate Croquembouche
- Assorted French Pastries
- Raspberry Mousse Slice
- Chocolate Mousse
- Mango Pudding
- Cream Caramel
- Apple Crumble



## INFINITY PACKAGE 2011 BUFFET MENU II

Price: Rp 308.000++ per person

### COLD SELECTION

- Asinan Buah
- Udang Bantik
- Seared Eggplant, Tomatoes and Zucchini with Balsamic Dressing
- Fried Bean Curd-Chicken with Sweet and Sour Sauce

### SALAD STATION

- Thai Beef Salad
- Tuna Bean Salad
- Tomato Mozzarella Salad with Basil Potato
- Smoked Chicken with Apple, Pineapple and Creamy Dressing

### CAESAR SALAD STATION

Charred Chicken Strips, Cherry Tomatoes, Croutons, Shaved Parmesan Cheese and Caesar Dressing

### THAI PAPAYA SALAD STATION

### SOUP

Choose 01 (one) types of your favorite soup from the attached menu card

### MAIN COURSE

Choose your favorite dishes from the attached each dish menu card

- FISH DISH
- BEEF DISH
- LAMB DISH
- CHICKEN DISH
- SEAFOOD DISH
- VEGETABLE DISH
- NOODLE DISH
- RICE DISH

### DESSERTS

- Tiramisu
- Opera Cake
- Black Forest Cake
- Mango Mousse Torte
- Pear and Almond Tart
- Raspberry Crème Brule
- Assorted French Pastries
- Chocolate Croquembouche
- Milk Chocolate and Green Tea Slice
- Fresh Fruits and Nata de Coco Jelly
- Dark Chocolate Walnut Mousse
- Strawberry Cheesecake
- Seasonal Fresh Fruit



## INFINITY PACKAGE 2011 BUFFET MENU III

Price: Rp 328.000++ per person

### COLD SELECTION

- Asinan Buah
- Chicken and Vegetable Roulade
- Asparagus and Lemon Sour Cream Sauce
- Potato Salad with Beef Pastrami and Creamy Mustard Dressing

### SALAD SELECTION

- Sambal Be Tongkol
- Chicken and Pineapple Salad
- Thai Seafood Salad with Glass Noodle
- Celery Walnut and Green Apple Salad

### ASSORTED FRIED SPRING ROLL STATION

With Chili Sauce, Thai Sweet Chili Sauce, Sweet Soya and Chili Sauce, Peanut Sauce

### CAESAR SALAD STATION

Charred Chicken Strips, Cherry Tomatoes, Croutons, Shaved Parmesan Cheese and Caesar Dressing

### WOOD HOME SMOKED SALMON

Horseradish, Capers, Shaved Onion Rings, and Fresh Lemon

### SOUP

Choose 01 (one) types of your favorite soup from the attached menu card

### MAIN COURSE

Choose your favorite dishes from the attached each dishes menu card

- FISH DISH
- BEEF DISH
- LAMB DISH
- CHICKEN DISH

- SEAFOOD DISH
- VEGETABLE DISH
- NOODLE DISH
- RICE DISH

### DESSERTS

- Tiramisu
- Crème Brulee
- Black Forest Cake
- Strawberry Linzer Torte
- Assorted French Pastries
- Chocolate Croquembouche
- Mini Strawberry Cheese Mousse
- Milk Chocolate Cashew Nut Brownies
- Green Melon Sago and Coconut Cream
- White and Dark Chocolate Mousse
- Warm Walnut Chocolate Pudding
- Sweet Cherry Cinnamon Crumble
- Seasonal Fresh Fruit



## WEDDING MENU MAIN DISH SUGGESTION

### SOUP

Soto Padang  
Soup Kimlo  
Split Pea Soup  
Tekwan Soup  
Seafood Chowder  
Chicken and Corn Cream Soup  
Cream of Mushroom Soup  
Chinese Hot and Sour Soup  
Chicken Corn Soup (Chinese style)  
Sweet Corn with Crab Meat Soup (Chinese style)

### BEEF DISHES

Beef Balado  
Beef Rendang  
Stir Fried Beef with Green Chili and Mushrooms  
Stir-fried Beef "Szechuan Style" with Broccoli  
Wok-fried Sliced Beef with Black Pepper  
Stir Fried Beef Cantonese Style  
Basil-Beef Thai Style  
Veal Emince Zurichoise  
Charred Mini Beef Medallion with Green Pepper Corn Sauce  
Grilled Rib Eye Medallions with Mushroom Cream Sauce  
Grilled Beef Kofta with Tomato and Bell Pepper Sauce

### CHICKEN DISHES

Chicken Taliwang  
Fried Chicken with Galangal  
Grilled Chicken with Rica Spices  
Grilled Chicken with Lemon Grass  
BBQ Honey Glazed Boneless Chicken  
Stir Fried Chicken "Szechuan Style"  
Chicken with Sweet and Sour Sauce  
Chicken Green Curry "Thai Style"  
Chicken A La Cacciatore  
Chicken Coq Au Vin  
Chicken Kung Po

### FISH DISHES

Deep Fried Snapper with Sweet and Sour Sauce  
Grilled Tilapia with Balado Sauce  
Snapper Woku-Woku  
Steamed Gindara with Red Spice Sauce



Grilled Gindara with Teriyaki Sauce  
Fried Snapper Fillet with Thai Chili Sauce  
Grilled Red Snapper with Orang and Basil Butter Sauce  
Salmon Piccata with Tomato Sauce  
Baked Grouper Fillet "Portuguese Style"  
Grilled Baramundi Fillet with Mussel Cream Sauce

SEAFOOD DISHES

Shrimps with Sweet and Sour Sauce  
Deep Fried Squid with Chili  
Stir Fried Prawn with Black Pepper Sauce  
Prawn Mayonnaise  
Sautéed Shrimps with Garlic and Green Pepper Corn Sauce  
Seafood Mushroom Ragout  
Seafood Gratin A La Thermidor

LAMB DISHES

Indonesian Lamb Curry  
Tongseng Kambing  
Slice Lamb Tandoori  
Kashmir Kofta  
Braised Lamb Moroccan Style  
Lamb Navarin  
Lamb Stew A La Provençal

VEGETABLE DISHES

Sautéed Kailan with Garlic  
Kailan with Crab Meat Sauce  
Pak Coy with Black Mushroom Sauce  
Fried Baby Beans with Chili and Minced Beef  
Kailan with Crab Stick and Century Egg Sauce  
Stir Fried Vegetables with Oyster Sauce  
Steam Broccoli with Crab Stick and Century Egg Sauce  
Jardinière Buttered Vegetables  
Gratin Broccoli with Cheese Sauce

NOODLE DISHES

Javanese Fried Noodles with Chicken and Shrimps  
Fried Bihun with Chicken and Shrimps  
Fried Glass Noodles with Seafood  
Singapore Fried Noodles  
Fried Hong Kong Noodle with Duck  
Udon Noodles with Seafood and Black Pepper  
Crispy Ifumie Noodles with Chicken Strips and Black Mushroom



Pad Thai Talay  
Beef Lasagna

RICE DISHES

Nasi Goreng Mutiara  
Nasi Goreng Kambing  
Fried Rice with Salty Fish  
Fried Rice with Duck  
Indonesian Fried Rice with Chicken and Shrimps  
Chinese Wok-fried Rice with Vegetable Julienne and Cashew Nut  
Fried Rice with Salted Fish and Green Peas in Balacan Sauce  
Yang Chow Fried Rice  
Fried Rice with Prawn and XO Sauce  
Seafood Paella



## SPECIALITY FOOD STATION

(Minimum order for 100 persons)

### INDONESIAN

Kambing Guling dengan Saus Kecap, Saus Kacang dan Lontong	Rp 2,750,000 / 70 persons
Nasi Liwet Komplit Nasi Gurih, Gudeg Yogya, Bacem Tempe, Tahu dan Telor, Empal daging, Opor Ayam, Sambel Goreng Krecek, Aren Kelapa, Rempeyek Teri, Rendang Mini Potato	Rp 75,000 / person
Nasi Liwet Empal daging atau Opor Ayam	Rp 65,000 / person
Nasi Liwet Vegetarian Nasi Gurih, Gudeg Yogya, Bacem Tempe, Sambel Goreng Tahu, Aren Kelapa, Rempeyek Kacang, Rendang Mini Potato	Rp 45,000 /person
Nasi Bali Urap Sayuran, Pelalah Daging Ayam dan Sapi, Sate Lilit Udang, Telor Balado dan Sambel Matah	Rp 70,000 / person
Nasi Sailendra Nasi Pandan dengan Ayam Bakar, Sate Gepuk, Ikan Cakalang, Sambel Goreng Ati, & Kentang, Tumis Sayuran, Rempeyek Kacang dan Teri, Sambel Bajak & Hijau	Rp 90,000 / person
Nasi Mutiara Nasi sapi cincang dengan Ayam Bakar, Iga Penyet, Sate telur puyuh dan Sambel Bajak	Rp 75,000 / person
Nasi Bogana Nasi Uduk, Sambel Goreng Ati dan Kentang, Telor Pindang, Braised Beef with Coconut and Chili, Tumis Tempe dengan Cabe, Tumis kacang panjang dan taoge, Sambel, Kerupuk dan Acar	Rp 70,000 / person
Nasi Timbal Nasi bungkus daun pisang, disajikan dengan ikan balita, gepuk daging, rempeyek kacang, buntul dan sambal	Rp 70,000 / person



Nasi Lemang Lemang disajikan dengan rendang daging, ayam balado, Sate udang, gulai daun singkong	Rp 70,000 / person
Kupat Tahu Magelang Indonesian Tofu, Beansprout, Fried Egg, Magelang Spicy Peanut And Sweet Chili Sauce, Ketupat and Crackers	Rp 55,000 / person
Noodle Counter Kwe Tiau, Mie Hong Kong, Udon, Baso Sapi & Ikan, Bakso cumi, Cikuwa, Fish cake, Enoki mushroom, Tahu, Pangsit Udang Rebus, Bok Choy, Horengo, Chinese cabbage, Spiced Marriott Chicken and Condiments	Rp 75,000 / person
Indonesian Sop Buntut With Condiments Green Chili Sauce, Lime, Tomato, Sweet soya, Fried Shallot, Leek, and Emping	Rp 75,000 / person
Lontong Cap Gomeh Lontong, Sayur Labu, Opor Ayam, Sambal Goreng Ati,, Rendang Mini Potato, Kering Kentang, Rempeyek Kacang, Telor Pindang	Rp 60,000 / person
Siomay Bandung	Rp 45,000 / person-5pcs
Aneka Sate dengan Lontong, Saus Kecap dan Bumbu Kacang	Rp 45,000 / person-5pcs
Empek-Empek Palembang	Rp 45,000 / person-3pcs
Martabak Telor	Rp 40,000 / person-5pcs
Batagor	Rp 40,000 / person-5pcs



**CHINESE**

Dim Sum Chef's Special	Rp 75,000 / person
Hainan Chicken Rice	Rp 70,000 / person
Peking duck	Rp 550,000 / 10 persons
Steamed Gindara fish with black bean sauce	Rp 65,000 / person
Homemade spinach tofu with 3 kinds of mushroom (Vegetarian)	Rp 65,000 / person
Malaysian prawn noodle soup	Rp 55,000 / person

**JAPANESE**

Assorted Sushi, Sashimi and Rolls	Rp 125,000 / person
Sushi ; Ebi, Salmon, snapper	
Sashimi : Tuna, Salmon, Snapper	
Roll : Californian roll, Spicy Tuna, Avocado	

Californian Rolls (5 pcs)	Rp 55,000 / person
Aburi Sushi (3 pcs)	Rp 60,000 / person
Tempura Station	Rp 80,000 / person
2 prawns, 1 snapper and vegetables	

Hot chicken somen	Rp 55,000 / person
Beef & Chicken Teriyaki	Rp 75,000 / person
Served with Rice and salad	

Sukiyaki	Rp 115,000 / person
Slice Australian Beef Sirloin with Chinese white cabbage, shiitake mushrooms, Leek, bamboo shoots, horenzo spinach, white radish and sukiyaki sauce.	

Teppanyaki (Beef, Salmon, Prawn or Chicken)	Rp 105,000 / person
Served with rice and grilled vegetables	

Tempura udon with dry bonito	Rp 55,000 / person
Udon with prawn tempura, vegetables and dry bonito	

Baked Atlantic Gindara	Rp 65,000 / person
With Japanese tofu, mushrooms and special "Asuka" spicy sauce	



**WESTERN MEAT**

Whole Roast Rib Eye	Rp 1,650,000 / 20 persons
Whole Roast Strip Loin	Rp 2,100,000 / 20 persons
Beef Wellington	Rp 1,600,000 / 20 persons
Whole Tenderloin in Puff Pastry Crust with Mushroom-Onion Duxel	

Roasted Rack of Lamb (Minimum 6 rack)	Rp 525,000 / rack
Roasted Turkey	Rp 1,350,000 / 20 person

Served with Choice of:

- Potatoe
- Fondant potatoes, Roasted Baby Potatoes, Gratin Potatoes or Mashed Potatoes
- Vegetables
- Roasted Vegetables, Buttered Spring Vegetable or Brussels Sprout
- Sauce
- Forest Mushroom Sauce, Port Wine Sauce, Rosemary Jus, Mint Sauce, Mustard, Horseradish

**SEAFOOD**

Whole Marinated Tasmanian Salmon Fillet Wrapped in Spinach, Cheddar Cheese, and Puff Pastry With Herb Cream Sauce	Rp 1,600,000 / 25 persons
---	---------------------------

Salmon Coulibiac with Dill Cream Sauce	Rp 1,500,000 / 25 persons
Italian Fritto Misto	Rp 70,000 / person
Breaded prawn, squid and fish	
Served with tartar sc, cocktail sc and remoulade sc	

Singapore Laksa Lemak	Rp 55,000 / person
Tom Yum Talay	Rp 55,000 / person

**OTHERS FAVORITES**

Arabic Sharwarma (Chicken, Beef or Lamb)	Rp 90,000 / person
Korean BBQ	Rp 90,000 / person
Served with rice or Korean noodle and grilled vegetables	

Assorted Grilled Sausages	Rp 70,000 / person
(Bratwurst, Chorizo and Beef Cheese sausage)	
Served with Parsley Potato, Onion Sauce, Mustard, and Fried Onion Rings	



Roti Jala and Roti Cane Station  
served with Lamb and Chicken Curry Rp 75,000 / person

Mexican Station  
Fajitas Rp 55,000 / person  
Quesadillas Rp 55,000 / person  
Enchiladas Rp 55,000 / person  
Beef, chicken or prawn (choose 2 items)  
All served with Sour Cream, Guacamole, Tomato Salsa

### PASTA STATION

Penne, Fettuccini, Spaghetti, Cochiglie and Fusilli Rp 85,000 / person  
(Choose 3 of pasta) Rp 75,000 / person  
Served with Tomato Herb, Bolognese and Carbonara Sauce

Lasagna  
Beef Rp 55,000 / person  
Chicken Rp 45,000 / person  
Condiments: Slice Olive, Pesto, Dry Chili, Parmesan Cheese, Chive

### DESSERTS

Home Made Ice Cream Station with Condiment Rp 60,000 / person

Traditional Es Puter Rp 45,000 / person  
(Chocolate, durian, coconut, avocado and jackfruit)  
Served with: Roti, ketan item dan pacar cina

Cake on Board: Rp 1,200,000 / board

(1 board for 60 people)

- Black forest
- Tiramisu
- Dark & white chocolate mousse
- Strawberry cheese cake
- Chocolate fudge
- Seasonal fruits tart

Crepes Rp 65,000 / person  
Served with Vanilla Ice Cream and Condiments

Chocolate Fountain Rp 70,000 / person  
Seasonal fruits fritter with vanilla ice cream and condiment Rp 45,000 / person



Waffles Vanilla or strawberry or chocolate ice cream, strawberry compote, mango coulie, maple syrup, chocolate sauce.	Rp 65,000 / person
Banana toffee banoffi Caramelized Banana with vanilla ice cream, whipped cream and Chocolate chips cookies crumb	Rp 65,000/ person
Es Campur	Rp 40,000 / person
Es Teler	Rp 40,000 / person
Serabi solo	Rp 40,000 / person

JW Marriott® Hotel Jakarta

Jl. Lingkar Mega Kuningan Kav.E 1.2 No.1&2 Mega Kuningan, Jakarta 12950, Indonesia  
Phone 6221 5798 8888 Fax 6221 5798 8833 [marriott.com/jktjw](http://marriott.com/jktjw)