



Wedding Package Nusantara Room IDR 85,000,000 net

ON YOUR WEDDING NIGHT

• 1 (one) night stay in our Studio room inclusive breakfast for 2 (two) persons on the following morning at Pavilion Restaurant

FOR YOUR WEDDING

- Free flow Chinese tea, mineral water, and soft drinks to be served during party
- Complimentary food tasting for 5 (five) persons maximum as menu confirmed, 1 (one) month before the wedding's date
- Splendid fresh floral arrangement
- A bottle of sparkling juice for toasting pyramid fountain
- 2 (two) hours usage of a function room for cin ciu ceremony (based on room availability)
- Complimentary use of JW Marriott Surabaya's poolside and lobby for photo shooting on the wedding's day
- 8 (eight) reserved parking space for your wedding guest

ADDITIONAL BENEFITS

• Preferential Room Rate for your guest who wish to stay at JW Marriott Surabaya

MARRIOTT BONVOY

• Be our special guest by joining Marriott Bonvoy Member and get special points to be redeem for complimentary stay at selected Marriott brand hotels worldwide



Individual Set Menu – A 1

Lobster with avocado salad

Buddha jump over the wall

Stir fried USA beef ribs in traditional Chinese style

Deep fried cod fish in miso mayonnaise sauce

'Misoa' with king prawn in ginseng chicken soup

Chilled sweetened bird nest with red dates and egg tarts



Individual Set Menu – A 2

Lobster with fresh fruits salad

Braised superior sea treasure soup with preserved scallop in yellow wine sauce

Pan fried USA beef ribs in Spanish style

Braised Abalone F2 with sea cucumber and vegetable in oyster sauce

Hong Kong noodle with king prawn in red wine soup

Chilled sweetened bird nest with snow pear and custard puff



Individual Set Menu – B 1

Chilled Abalone F6 with green salad in Thai style

Double boiled superior sea treasure soup with preserved scallop

Deep fried sea bass in mango mayonnaise sauce

Roasted beef tenderloin in red wine sauce

Stir fried Hong Kong noodles with king prawn in superior soya sauce

Fudge cake with chocolate chips ice cream



Individual Set Menu – B 2

Lobster in fresh fruit salad

Braised superior sea treasure soup in traditional style

Beef wellington

Braised abalone F6 with sea cucumber and broccoli in oyster sauce

Steamed glutinous rice with pacific clam and duck

Mango and passion cheese cake with mascarpone ice cream



Individual Set Menu – C 1

Atlantic scallop with compressed melon, citrus salsa, and puffed rice

Braised superior sea treasure soup in traditional style

Salmon fish in Japanese teriyaki sauce

Braised abalone F8 with sea cucumber and broccoli in oyster sauce

Fried rice with king prawn and preserved scallop

Grandma tiramisu with vanilla ice cream



Individual Set Menu – C 2

Butter poached king prawn with sambal emulsions, beef bacon crust, and avocado

Braised superior bird nest soup in traditional style

Deep fried salmon fish in Japanese miso mayonnaise sauce

Braised abalone F8 with sea cucumber and broccoli in oyster sauce

Braised e – fu noodles with king prawn

Chocolate tart with chocolate ice cream



Individual Set Menu – D 1

Barbeque five happiness combinations

Braised sea treasure soup with crab meat

Stir fried beef in black pepper sauce

Braised sea cucumber with mushroom and broccoli in oyster sauce

Stir fried Hong Kong noodles with king prawn

Chocolate bread and butter pudding

All prices are subject to 21% government tax and service charge



Individual Set Menu – D 2

Barbeque five happiness combinations

Double boiled fish tripe soup with chicken and preserved scallop

Stir fried beef steak in Irish beer sauce

Braised sea cucumber with tauken bean curd and broccoli in oyster sauce

Fried rice with king prawn in XO sauce

Chocolate almond mousse cake



Selection of Barbeque Combination

Barbeque Chicken Charsiew in Honey

Crispy chicken in honey sauce

Crispy seafood wanton

Crispy seaweed seafood rolls in Thai style

Crispy shrimp spring rolls

Crispy 'Teochew' meat rolls

Deep fried fish skin with spicy salted egg, salt and pepper

Drunken chicken

Fresh fruits with shrimp salad

Marinated beef shank

Marinated jelly fish in Szechuan style

Roasted duck

Roasted duck salad

Sliced abalone in Thai style

Soft shell crab in salt and pepper