CATERING
MENU
DESIGNED TO CATER
#DISCOVERTHISWAY

RENAISSANCE BALI ULUWATU RESORT & SPA

Jalan Pantai Balangan 1 No 1
Ungasan, Bali 80361

INQUIRIES
62.361.2003.588
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# PASS-AROUND HORS D’OEUVRES PACKAGE

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>1 hour</th>
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<tbody>
<tr>
<td><strong>CHIC</strong></td>
<td>3 HOT + 3 COLD CANAPE</td>
<td>IDR 280,000++</td>
<td>IDR 530,000++</td>
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<td><strong>DELIGHT</strong></td>
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<td>IDR 360,000++</td>
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</tbody>
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*All prices are per person charge and subject to 21% government and service tax*
HORS D’OEUVRES ITEM SELECTION

HOT

- Thai crab cake, nahm jim
- ‘Sate ayam’ chicken stay with spicy peanut sauce
- ‘Sate lilil’ Balinese seafood mousse on lemongrass stick with sambal matah
- ‘Perkedel Jagung’ sweet corn fritter with sambal tomat mayonnaise (V)
- Beef rendang croquettes’
- Lumpia- vegetable spring rolls with soy chili sauce
- Pea & potato samosas with tamarind yoghurt
- Spinach and ricotta tart, tomato chutney (V)
- Salt and pepper squid skewer, lime, coriander dipping
- Harissa spiced lamb wonton, mint, yoghurt dressing
- Spinach and paneer samosa, tomato, pumpkin chutney (V)
- Tandoori chicken skewers, cucumber raita
- 5 spiced crispy chicken wing with sirarcha aioli

COLD

- Beetroot cured salmon gravlax on sourdough crisp
- Pulled duck leg confit quenelle with fig jam
- Ayam pelalah cones- shredded Balinese chicken in a tortilla cone
- Yellow fin tuna ceviche, avocado and coriander
- Prawn skewer with sriracha lime dressing
- Prosciutto & brie toastets
- Olive & pumpkin tartlets (V)
- Spiced beef salad, tomato chili, crispy rice noodles, coriander
- Roasted baby beetroot and marinated feta en croute (V)
- ‘Insalata Caprese’ tomato & mozzarella with basil pesto (V)
- Hainan chicken, ginger rice, chili dressing
- Vietnamese chicken, papaya salsa & coriander dressing
- Rare seared dashi tuna, tea noodles, togarashi mayonnaise

SWEET

- Chocolate brownie éclairs
- Black forest profiteroles
- Blue berry financiers, almond praline
- Pot de crème, chocolate, jasmine tea cream
- Banana bread, bailey crisp
- Lemon meringue mini cup cakes
- Red velvet mini cupcakes
SET MENU PACKAGE

3 COURSE IDR 830,000++
- Starter OR Soup
- Main Course
- Dessert

3 COURSE W/ ALTERNATE DROP IDR 900,000++
- Starter OR Soup
- Main Course
- Dessert

4 COURSE IDR 990,000++
- Starter
- Soup
- Main Course
- Dessert

4 COURSE W/ ALTERNATE DROP IDR 1,050,000++
- Starter
- Soup
- Main Course
- Dessert

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WESTERN SET SELECTION

STARTERS

- Gravalax Salmon
  Red radish, sesame lavosh chips, trout pearls, wasabi emulsion
- Confit Duck Rillette
  Pickled beetroot, marinated feta cheese, watermelon spheres and balsamic glaze
- Nori Smoked Tuna
  Eggplant caviar, plum tomato, mizuna and ponzu dressing
- Chili Lime Prawn Salad
  Avocado mousse, mango puree, shallot coriander & mint

SOUPS

- Prawn bisque, Saffron oil, dill crème fraîche
- Creamy cauliflower with pancetta crisp
- Wild mushroom soup, truffle foam, sea salt grissini
- Roasted vine tomato soup, aged balsamic, fried basil

DESSERTS

- Vanilla bean pannacotta with exotic fruit minestrone
- Pot o’chocolate, salted caramel ice cream and almond crumble
- Caramelized Baked lemon tart, crème Chantilly
- Mango lime mousse cake, torched meringue, dehydrated kiwi & passion coulis
- Flourless chocolate cake, chocolate ganache & berry compote

MAIN COURSE

MEAT

- Macadamia Australian Lamb Cutlets
  Maple sweet potato puree, wilted spinach & merlot jus
- Free range Chicken ballontine
  Pomme fondant, mushroom duxelle, asparagus and champagne cream
- Australian Beef Tenderloin
  Wild mushrooms, braised shallots, celeriac puree, & natural glaze
- Olive Crusted Pork Loin
  Carrot cumin mash, broadbeans, cherry tomatoes & citrus jus

FISH

- Grilled Sea Bass
  Soft lemon scented polenta, braised leeks, rocket salad & honey mustard dressing
- Atlantic Salmon Fillet
  Roasted fennel mash, fresh tomato chili salsa & lime beurre blanc
- Roasted Miso Cod Fish
  Green lip mussels, shimeji mushroom, cherry tomatoes, peas in a saffron broth
INDONESIAN SET SELECTION

STARTERS

- Sambal be Tongkol
  *Fresh Tuna salad with shallots and lemongrass*
- Gado-Gado Udang
  *Poached Prawns with crisp vegetable salad with boiled egg and peanut dressing*
- Tahu Isi
  *Vegetable stuffed tofu with peanut sauce and sweet soy*

SOUPS

- Soto Ayam
  *Chicken broth, vermicelli noodles, boiled eggs, shredded chicken, tomato, bean sprouts and celery leaves*
- Ikan Garang Asam
  *Spicy fish soup from Central Java, snapper fillet, green tomato, chilli, lime kaffir leaf and lemongrass*
- Rawon
  *Beef stew with traditional spices ‘Kluwek’, potato, leeks and chili*
- Sop Buntut
  *Double boiled oxtail consommé, oxtail dumpling and dice vegetable*

DESSERTS

- Bolu Karamel
  *Sweet caramel cake with coconut gelato*
- Dadar Gulung
  *Pandan crepes filled with coconut and palm sugar, vanilla and chocolate dipping sauce*

MAIN COURSE

MEAT

- Opor Ayam
  *Coconut marinated chicken breast, potato, rice cake and black rice cracker*
- Beef Rendang
  *Australian beef tenderloin with ‘Perkedel Kentang’ (potato), local baby carrot and rendang jus*
- Bebek Betutu
  *Balinese spiced duck leg, cassava leaves, grilled coconut rice, shallots and ginger flower relish*
- Balung Babi Panggang
  *Balinese BBQ glazed pork rib, sweet potato and ‘Urab’ (vegetables)*

FISH

- Arsin Ikan Mas
  *Lemongrass tamarind snapper fillet, spiced eggplant and sticky rice cake*
- Ikan Woku Belanga
  *Spicy kemangi red snapper, crisp smashed cassava and sautéed fern tips*
- Gulai Ikan
  *Mahi-mahi with papaya flower, ‘Perkedel Kentang’ (potato) and West Sumatran curry espuma*
- Ikan Bakar Jimbaran
  *Jimbaran spiced grill white snapper fillet, local baby vegetables, toasted edible fern and sambal emulsion*
## BUFFET A-LA-CARTE PACKAGE

<table>
<thead>
<tr>
<th>Package</th>
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<tbody>
<tr>
<td>INTRIGUING</td>
<td>600,000++</td>
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<tr>
<td>INDIGENOUS</td>
<td>750,000++</td>
</tr>
<tr>
<td>INDEPENDENT</td>
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- **INTRIGUING**
  - 3 appetizers plus 1 soup
  - 5 main course plus steamed rice
  - 3 desserts plus fruits

- **INDIGENOUS**
  - 4 appetizers plus 1 soup
  - 6 main course plus steamed rice
  - 4 desserts plus fruits

- **INDEPENDENT**
  - 6 appetizers plus 1 soup
  - 7 main course plus steamed rice
  - 6 desserts plus fruits

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BUFFET A-LA-CARTE: APPETIZER SELECTION

WESTERN
- Green bean, shaved fennel radish & orange salad
- Mustard roasted chicken breast with tomato and olive salsa
- Vine Tomato, shredded basil & fresh mozzarella
- Classic Caesar salad with romaine, garlic croutons and parmesan
- Roasted beetroot, pear & macadamia nut salad
- Smoked duck breast and couscous salad
- Tomato and marinated feta with balsamic dressing
- Honey baked pumpkin, arugula, goat cheese and pine nuts
- Penne pasta salad, salami, olives and tomato mayonnaise
- Classic potato salad with boiled egg and crisp bacon

OTHER ASIAN
- Thai beef and glass noodle salad
- Larb pad Thai minced duck salad
- Vietnamese prawn & glass noodles and nuoc-cham dressing
- Vietnamese minced chicken salad
- Sesame tuna and soba noodle with ponzu dressing
- Tofu, tomato and cucumber with goma dressing
- Oriental-style chicken salad
- Vietnamese rice paper Roll
- Crispy Dumpling with Chicken
- Deep-fried Mushroom stuffed with Shrimp Paste
- Spicy Jelly Fish

INDONESIAN
- Asinan Jakarta; vegetable salad with tamarind dressing
- Lotek bandung
- Sayur urab jagung; corn and coconut salad
- Tahu gejrot; sweet and sour fried tofu
- Tahu isi; stuffed tofu with peanut sauce
- Lawar ayam; chicken and mung bean salad
- Rujak Manis; seasonal fruits with tamarind dressing
- Lengko Cirebon; bean cake and vegetable salad with peanut sauce
- Timun mesanten; cucumbers in coconut sauce
- Sosis solo; Indonesian fired chicken crepes
- Tempe Mendoan; soy bean sauce
- Sambal be tongkol; tuna salad
- Buah kacang mekuah; long beans in soy dressing
- Be sampi mesitsit; dry spiced beef
- Perkedel Jagung; corn fritters
BUFFET A-LA-CARTE: SOUP SELECTION

WESTERN

- Minestrone soup
- Seafood chowder
- Cream of roast pumpkin soup
- Tomato and basil soup
- Cream of spinach soup
- Cauliflower and bacon soup

CHINESE

- Double boiled chicken and sweet corn
- Hot and sour Szechuan soup
- Braised winter melon soup
- Steamed herbal chicken soup

INDONESIAN

- Gedang Mekuah; green papaya soup
- Soto betawi; Jakarta’s beef soup
- Soto ayam; chicken broth with vegetables and egg
- Sop Buntut; braised oxtail soup
- Ares ayam; banana stems and chicken soup
- Jukut siap; chicken soup with vegetables and egg
- Kuah ares bebek; duck soup with banana stems
BUFFET A-LA-CARTE: MAIN COURSE SELECTION

INTERNATIONAL

FISH
- Seared red snapper with tomato concasse and fine herbs
- Sea bass baked with lemon, parsley and butter
- White snapper fillet in béchamel and spinach sauce
- Mahi-Mahi with rosemary and black olive crust
- Baked salmon fillet with orange beurre blanc and sundried tomatoes

REDMEAT
- Traditional beef bourginoun
- Irish stew- lamb and potato
- Hungarian beef goulash
- Slow baked striploin with green pepper sauce
- Shepherds pie
- Lamb and eggplant moussaka
- Moroccan lamb tajine
- Lamb korma

POULTRY
- Confit chicken Maryland with lemon and thyme
- Peri-Peri roasted chicken
- Chicken chasseur
- Coq au vin- chicken in red wine
- Chicken cacciatore
- Tandoori chicken
- Thai green curry duck
- Teriyaki chicken

VEGETABLES & OTHER
- Mushroom and chickpea stew
- Ratatouille
- Soft olive polenta
- Orange scented couscous
- Garlic roasted root vegetables (potato, pumpkin, sweet-potato)
- Steamed mixed vegetables

PORK
- Cider braised pork belly
- Pork medallion with mustard sauce
- Chorizo sausage and cannelloni bean stew
- Pork vindaloo
INDONESIAN

FISH
- Be pasih mepanggan; marinated grilled fish
- Ikan bakar mbe; girlèd fish with crispy garlic and shallots
- Ikan goreng asam manis; fried fish in sweet and sour sauce
- Kukus ikan; steamed snapper with chili, tomato and ginger
- Gulia ikan; herbal fish curry

REDMEAT
- Be sampi membase bali; braised beef in coconut
- Beef rendang; beef in spicy coconut gravy
- Kambing mekuah; Balinese lamb stew
- Semur sapi betawi; fried beef in soy sauce gravy
- Daging asam pedas; spicy lemongrass beef
- Tongseng kambing; stir fried lamb in sweet soy sauce

POULTRY
- Siap mepanggang; grilled lemongrass marinated chicken
- Bebek menyanyat; duck curry
- Ayam goreng lengkuas; galangal fried chicken
- Ayam betutu; Balinese spiced steamed chicken
- Ayam panggang kecap; grilled chicken with sweet soy
- Kere ayam; fragrant curried chicken
- Ayam rica rica; hot and spicy grilled chicken

VEGETABLES & OTHER
- Oseng oseng sayur
- Sayur acar kuning; vegetables in turmeric pickle
- Kacang pangang bumbu kalas; beans in spiced coconut broth
- Sayur roroban; jack fruit, long bean & grated coconut
- Gulai pakis; fern top and green bean curry
- Sayur campur; mixed vegetables in clear broth
- Sayur lodeh; mixed vegetables in coconut milk
- Tumis tempe santan kecap; fermented soy bean and green beans in coconut
- Terik tempe dan tahu; fried spicy soy bean and bean curd

RICE & NOODLES
- Bihun goreng sayur; fried rice noodles with vegetables
- Nasi goreng kampung; Indonesian fried rice
- Mie goreng Jawa; wok fried egg noodle with vegetables and egg
- Nasi goreng jagung; sweet corn fried rice
BUFFET A-LA-CARTE: MAIN COURSE SELECTION

CHINESE

FISH
- Steamed snapper with light soy and ginger
- Steamed white fish in Teochew Style
- Steamed sea bass with Minced Garlic
- Sweet n sour fish

REDMEAT
- Black pepper beef
- Wok fried beef with oyster sauce and bok-choy
- Stir fry beef with tamarind
- Mongolian beef
- Beef with black bean sauce

PORK
- Sweet n sour pork
- Stir fried 5 spice pork with snow peas and ginger
- Soy braised pork belly with
- Pork spare rib in black bean sauce
- Pork spare rib with plum sauce

POULTRY
- Kungpao chicken
- Wok fried lemon & ginger chicken
- Soya Chicken Marinated with Bean Sauce
- Hoisin chicken with cashew nuts
- Salt n pepper crispy chicken

VEGETABLES & OTHER
- Braised Mushroom with Seasonal Greens
- Braised bean curd Sheet with Seasonal Greens
- Braised Black Mushrooms & Homemade Dou Fu with Chinese Spinach
- Wok Fried Broccoli in Nonya Sauce
- Steamed bok-choy with garlic

RICE & NOODLES
- Stewed hokkien Noodles with, Straw Mushrooms and Chives
- Noodles with choy sum & Spicy Sauce
- Chicken chow mien
- Yang chow fried rice
- Fried rice with assorted seafood and salted fish
- Vegetarian fried rice
BUFFET A-LA-CARTE: DESSERT SELECTION

INTERNATIONAL

- Chocolate ganache cake
- Chocolate brownies
- Milk chocolate mousse shots
- Rich chocolate mud cake
- Black forest cake
- Red velvet cake
- Classic Tiramisu
- White chocolate mousse with raspberry sauce
- Green tea cheese cake
- Blue berry cheese cake
- New York baked cheese cake
- Cookies n cream cheese cake
- Baked apple flan
- Baked pear flan
- Blonde sacher torte with seasonal fruits
- Passion cream chiffon
- Raspberry ear grey
- Opera cake
- Vanilla crème brulee
- Lemon tart
- Caramelized orange tart
- Banana cake with cream cheese frosting

INDONESIAN

- Lapis surabaya
- Pandan chiffon cake
- Kolak pisang
- Serabi solo
- Es campur
- Es klapper
- Bika ambon
- Dadar gulung
- Martabak- chocolate or raspberry
- Pandan coffee roulade
- Klappertart
- Awug; rice flour cake with palm sugar and fresh coconut
- Kue pukis; Indonesian coconut milk cake
- Bolu caramel; caramel cup cakes
- Bugis; rice flour dumpling banana leaf
- Pancong; coconut cake
- Jajan Bali; mixed balinese sweets
- Pudding Srikaya
- Fruit pudding with vanilla sauce

HOT DESSERT

- Chocolate bread and butter pudding
- Apple crumble
- Banana and cinnamon crumble
- Warm chocolate pudding
- Bubur Injin
# CRAFTED BUFFET PACKAGE

<table>
<thead>
<tr>
<th>TASTE</th>
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<tr>
<td>TASTE OF GRILL 'BBQ'</td>
<td>IDR 860,000++</td>
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<tr>
<td>TASTE OF BALI 'RASA BALI'</td>
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<td>TASTE OF INTERNATIONAL FLAVOR</td>
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<td>TASTE OF ASIA FLAVOR</td>
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<td>TASTE OF WESTERN FLAVOR</td>
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CRAFTED BUFFET: TASTE OF GRILL ‘BBQ’

FRESH
- Garlic roasted vegetable antipasto, hummus, olive tapenade & fennel grissini
- Plum tomato, quinoa, Spanish olives and sourdough croutons
- Romaine leaves with anchovies crisp bacon, parmesan & garlic aioli
- Cheese board- marinated feta sliced sharp cheddar, slice emmenthal and brie
- Charcuterie- salami, parma ham and smoked chicken

BAKED
- Artisan baked loaves and rolls
- Flavored butter and sea salts

GRILLED ‘LIVE BBQ’
- Sambal grilled squid
- Roasted Garlic & Basil tiger prawns
- Celery salt spiced chicken
- Bali spiced Barramundi fillet
- Aussie Beef Sirloin with wild mushroom jus
- Maple and cider pork loin
- Cheese kransky sausages
- Buttered corn on the cob
- Cajun roasted potato with Caramelized onion

SWEET STUFF
- Lapis Surabaya
- Queensland Chocolate mud cake
- White choc Glazed blondies
- Salted Caramel profiteroles
- Banana and cinnamon cake
- Sliced exotic fruit
CRAFTED BUFFET: TASTE OF BALI ‘RASA BALI’

APPETIZERS
- Sapi mesisit - beef salad with Balinese spices and vegetables
- Lawar kacang ajak nangka - long bean, young jack fruit with authentic spices
- Sambal Be tongkol- local spiced tuna salad
- Jukut urab- mixed vegetable salad with beans, spinach, sprouts, grated coconut dressed in sweet and sour flavors

SOUP
- Jukut ares be siap - young bananas stem with chicken in Balinese broth

LIVE STATION ‘THE GEROBAK’
- Sate lilit laut bali dan jagung bakar - Balinese minced seafood satays and spiced grilled corn on the cob

MAIN COURSE
- Ayam betutu – traditional steamed baked chicken within banana leave
- Babi guling- Bali’s famous spiced suckling pig
- Ikan bumbu Bali- fried mackerel with turmeric and sweet soy sauce
- Gulai kambing- braised lamb curry
- Tempe kecap- fried fermented soy bean in sweet soy sauce
- Nasi kuning- coconut and turmeric scented steamed rice
- Balinese Condiments;
  - Sambal Nyuh Magoreng (coconut spices)
  - Sambel Sere (chilli with shrimp paste)
  - Sambal Matah (Balinese salsa)
  - Rempeyek Kacang (crackers with kaffir lime and peanuts)

SWEET STUFF
- Klepon bali; glutinous rice balls filled with palm sugar syrup
- Dadar gulung; pandan crepes filled with sweet coconut
- Lak lak bali; traditional Balinese cakes
- Bubuh injin; hot black sticky rice pudding with coconut milk
- Kolek pisang; banana braised in coconut milk
- Buah-buahan tropikal; sliced exotic tropical fruits
CRAFTED BUFFET: TASTE OF INTERNATIONAL FLAVOR

CHARCUTERIE
- Salamis, Pastrami, Mortadella
- Parma Ham Leg (sliced live)
- Tomato Chutney, Melon, Arugula, Grana Padano
- Baguette, Fennel Seed Lavosh, Cornichons, Pickles

DIM SUM STEAMER
- Siew Mai, Har Gao and Char Sui Pau
  Condiments: Green Chilli, Black Vinegar, Soy

SEAFOOD BAR
- Tiger Prawns, Spring Bay Mussels, Norwegian Smoked Salmon, Swimmer Crab
  Condiments: Lemon, Limes, Thai Chili Sauce, Marie Rose Sauce

SUSHI BAR
- Tasmanian Salmon, Yellow Fin Tuna, Gold Band Snapper Nigiri & Sashimi
  Condiments: Soy Sauce, Wasabi & Togarashi

SALAD BAR

THE WOK & STEAMER
- Black Pepper Beef & Onion Stir Fry
- Stir Fried Chicken with Cashew Nuts
- Wok Fried Asian Greens in Garlic & Oyster Sauce
- Vegetable Fried Rice

THE OVEN & GRILL
- Slow Baked Australian Angus Beef Strip Loin
- Braised Bultarra Organic Lamb Shank
- Potato Gnocchi & Zucchini Bake (v)
- Traceable Red Snapper with Tomato & Olive Salsa
- Roasted Potatoes, Pumpkin & Onions
- Mustard Horseradish & Beef Jus

SWEET STUFF
- Mango Lime Cake
- Chocolate Ganache Gateaux
- Coconut Brulee
- Customized Cupcakes
- Raspberry Mousse
- Kaffir Lime Pannacotta
- Strawberry Pistachio Gelee
- Sago Pomelo Verrines
- Ice Cream Cart
- Live Station: Fried Banana Stand
- Local fruits
CRAFTED BUFFET: TASTE OF ASIA FLAVOR

CHINESE BBQ
- Char Sui Pork
- Roasted Duck
- Hainan Chicken
Condiments: Hoisin Sauce, Chilli Paste, Ginger Paste, Dark Soy

DIM SUM STEAMER
- Siew Mai, Har Gao and Char Sui Pau
Condiments: Green Chilli, Black Vinegar, Soy

SEAFOOD BAR
- Tiger Prawns, Spring Bay Mussels, Norwegian Smoked Salmon, Swimmer Crab, Slipper Lobster
Condiments: Lemon, Limes, Thai Chili Sauce, Vietnamese Seafood Sauce

SUSHI BAR
- Tasmanian Salmon, Yellow Fin Tuna, Gold Band Snapper Nigiri & Sashimi
Condiments: Soy Sauce, Wasabi & Togarashi

SALAD BAR

THE WOK & STEAMER
- Wok Fried Scallop with Broccoli
- Black Pepper Beef Stir Fry
- Stir Fried Chicken with Cashew Nuts
- Vegetable Hokkien Noodle (v)
- Wok fried Asian Greens in Garlic Oyster Sauce
- Seafood Fried Rice

THE POT & STEAMER
- Tum Yum Goong
- Thai Green Chicken Curry
- Ginger Soy Steamed Seabass
- Steamed Fragrant Jasmine Rice

SWEET STUFF
- Mango Pudding
- Custard Pao
- Coconut Brulee
- Customized Cupcakes
- Pineapple Upside Down Cake
- Pandan Mousse
- Kaffir lime pannacotta
- Oolong Tea Gelee
- Sago Pomelo Verrines
- Ice cream Cart
- Live Station: Martabak & Fried Banana Stand
- Local Fruits
CHARCUTERIE
- Salamis, Chorizo, Champagne Ham
- Parma Ham Leg (sliced live)
- Tomato Chutney, Melon, Arugula, Grana Padano
- Baguette, Lavosh, Cornichons, Pickles

FOIE GRAS STATION
Seared Rougie Foie Gras
Condiments: Fig Jam, Toasted Brioche

SEAFOOD BAR
Tiger Prawns, Spring Bay Mussels, Norwegian Smoked Salmon, Swimmer Crab, Slipper Lobster
Condiments: Lemon, Limes, Tabasco, Marie Rose Sauce, Red Wine Migonette

THE RAW BAR
Tasmanian Salmon, Yellow Fin Tuna, Gold Band Snapper Carpaccio & Ceviche
Condiments: Wasabi Mayo, Coriander, Chili, Capers, Sour Cream

SALAD BAR
Toasted Quinoa, Heirloom Tomatoes, Balsamic Baby Onions, Roasted Peppers, Buffalo Mozzarella, Marinaded Feta, Sourdough Crouton, Spanish Olives, Kalamata Olives, Sundried Tomatoes, Baby Spinach, Kale & Rocket Leaves with Extra Virgin Olive Oils, Imported Vinegars

THE OVEN
- Slow Baked Australian Angus Beef Rib
- Salt Crusted whole Salmon
- Potato Gnocchi & Zucchini Bake (v)
- Lemon Thyme Baked Baby Chickens
- Roasted Potatoes, Pumpkin & Onions
- Mustard Horseradish & Beef Jus

SOUP KETTLE
Truffle Scented Lobster Bisque
CRAFTED BUFFET: TASTE OF WESTERN FLAVOR

GRILLED & STEWED

- Galician Style Traceable Octopus Stew
- Braised Bultarra Organic Lamb Shank
- Hot Chili & Garlic Prawns
- Line Caught Snapper with Peas & Bacon

SWEET STUFF

- Red Velvet Cake
- Rich Mud Cake
- Designer éclairs
- Customized Cupcakes
- Pineapple Upside Down Cake
- Mars Bar Mouse
- Strawberry Pannacotta
- Berry Gelee
- Pinacolada Verrines
- Ice Cream Cart & Live Churros Stand
- Local Fruits

CHEESE TABLE

Blue Bresse, Brie de Meaux, Tilsiter, Manchego
Condiments: Toasted Nuts, Grapes, Crackers, Chutney
## BEVERAGE PACKAGE

### CHILL

*Chilled Juices, Soft Drinks, Mineral Water*

<table>
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<tr>
<th>Duration</th>
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<tbody>
<tr>
<td>1 hour</td>
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<td>5 hours</td>
<td>IDR 510,000++</td>
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<tr>
<td>6 hours</td>
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### BREWSKIE

*Chilled Juices, Soft Drinks, Mineral Water, Local Beer*

<table>
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<tr>
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<tbody>
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<td>IDR 780,000++</td>
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<tr>
<td>5 hours</td>
<td>IDR 920,000++</td>
</tr>
<tr>
<td>6 hours</td>
<td>IDR 1,000,000++</td>
</tr>
</tbody>
</table>

### CORKSCREW

*Chilled Juices, Soft Drinks, Mineral Water, Local Beer, House Wine*

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>IDR 380,000++</td>
</tr>
<tr>
<td>2 hours</td>
<td>IDR 640,000++</td>
</tr>
<tr>
<td>3 hours</td>
<td>IDR 840,000++</td>
</tr>
<tr>
<td>4 hours</td>
<td>IDR 980,000++</td>
</tr>
<tr>
<td>5 hours</td>
<td>IDR 1,290,000++</td>
</tr>
<tr>
<td>6 hours</td>
<td>IDR 1,490,000++</td>
</tr>
</tbody>
</table>

### HIGH-VOLTAGE

*Chilled Juices, Soft Drinks, Mineral Water, Local Beer, House Wine and Selected Spirit*

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>IDR 500,000++</td>
</tr>
<tr>
<td>2 hours</td>
<td>IDR 870,000++</td>
</tr>
<tr>
<td>3 hours</td>
<td>IDR 1,170,000++</td>
</tr>
<tr>
<td>4 hours</td>
<td>IDR 1,390,000++</td>
</tr>
<tr>
<td>5 hours</td>
<td>IDR 1,630,000++</td>
</tr>
<tr>
<td>6 hours</td>
<td>IDR 1,820,000++</td>
</tr>
</tbody>
</table>

**all prices are per person charge and subject to 21% government and service tax**