

Bali Catering Company

Om Swastiastu

COVID-19 has managed to cause a lot of uncertainty and we are all in uncharted waters. This brochure was made based on events during the golden years. The government has many new normal policies in place and it changes very often. At this stage buffets and food displays are not allowed at events. We will be happy to sit and discuss options.

In our years of catering, we received amazing feedback from our clients.

The experience has given us the knowledge to produce and execute bespoke events to major productions. Bali Catering Company's well trained and experienced team are ready to help you plan an event that will well exceed your expectations, and make for a truly unforgettable occasion. Our English speaking team, with experience and expertise from various luxury hotel background, allow each of our client to rest assured that the party are in good hands.

The freshest, most flavoursome ingredients are artfully composed and presented with flair and finesse.

Guests are looked after with gracious, friendly, professional service and events are coordinated with unparalleled perfection. Blending exceptional cuisine with the fresh produce of Bali, we will work a little magic of our own to ensure that your dream becomes a reality.

For bookings please Whatsapp is at +62 811 398 484



Canapés

IDR 125,000 per person
Please select 4 types of Canapés

COLD CANAPÉS

- Smoked Salmon Sushi
- Cauliflower Panna Cotta on Parmesan Sanded Crust with Crispy Bacon
- The Cone: Tuna Tartare with Avocado, Black Sesame Seeds
- Chopstick Beef Roll and Cucumber, Ginger Pickled
- Seared Tuna with Sambal Matah (Mild Chili Sambal) (Gluten Free)
- Steamed Vegetables Roll with Peanut Sauce (Gado Gado) (Vegetarian)
- Chilled Beef Rendang Slider on Crispy Tempeh
- Crispy Goat Cheese Delight (Vegetarian)

HOT CANAPÉS

- Balinese Fish Kebab, Sweet Chili Sauce (Gluten Free)
- Moroccan Lamb Tart, Tomato and Coriander Salsa
- Risotto and Grana Padano Croquette with Tomato Fondue (Vegetarian)
- Spicy Indonesian Shredded Chicken with Dabu-Dabu Sambal (Gluten Free)
- Torch Burned Asian Moon Scallop with Anchovy Butter (Gluten Free)
- Smoked Duck Breast Pizza with Feta and Mango Chutney
- Croque Madame Toasted White Bread with Truffle Mascarpone, Parma Ham and Quail Egg
- Prawn Pesto Canollo with Lime Gel and Dukkah

Enhance and impress your guests with these premium live cooking stations.

These packages are sufficient for 50 people

1. Satay Stall (Beef Skewer, Chicken Skewer, Pork Skewer)
2. Paella Station
3. Ice Cream Bajaj (Three Wheelers)
4. Babi Guling

Stand up Cocktail

- INTERNATIONAL -
IDR 650,000 per person

COLD (please choose 6)

- Shrimp Avocado Cocktail, Roasted Cherry Tomato, Cucumber and Cocktail Sauce
 - Tandoori Spiced Fresh Yellowfin Tuna with Cucumber Yoghurt Sauce
 - Vietnamese Rice Paper Roll (Veg & Gluten Free)
 - House Smoked Salmon with Pickled Beetroot, Soy Beans and Micro Herbs
 - Rillettes with Whole Grain Mustard and Sour Dough Croûtons
 - Algerian Spiced Cauliflower "Couscous" with Smoked Tomato Seeds and Crispy Baby Zucchini and Chili Oil
 - Sous Vide Organic Baby Chicken Roll with Eggplant Caviar and Dehydrated Tomato Garlic Chips
 - Grilled Watermelon with Marinated Feta Cheese, Walnut and Balsamic Vinegar Pearls
 - Crab and Green Asparagus Tartelette
-

HOT (please choose 6)

- Moroccan Lamb Kefta, Tomato Salsa
 - Prawn Tempura
 - Deep Fried Japanese Tofu (Vegetarian)
 - Mushroom Truffle Arancini with Parmesan Cheese Espuma, Wild Rucolla
 - Roasted Salmon with Watercress and Lemon Pesto, Roasted Baby Vegetables and Cashew
 - Potato Garlic Mousseline and Braised Beef Cheek with Red Onion Compote, Grilled Asparagus
 - Peking Duck Pancakes with Hoisin Sauce
 - Vegetable Samosa (Vegetarian)
 - Mini Vegetarian Spring Roll (Vegetarian)
 - Steamed Pocket Bun with Chili Crab
 - Mini Pita Bread Stuffed with Chicken Doner Kebab, Cucumber, Tomato and Herbed Labneh
-

LIVE STATION (please choose 1)

- Assorted Cheese Tray, Breads and Fruits
 - Assorted Satay (Pork, Chicken, Beef Skewers)
 - Seafood Paella
-

SWEET (please choose 4)

- Exotic Fruit Panna Cotta
- Dark Chocolate Mousse
- White Chocolate Mousse
- Mango Sagu Delight
- Pop Cake
- Chewy Caramel Brownie
- Assorted Sweet Canapés

Stand up Cocktail

- MEDITERRANEAN TAPAS -
IDR 699,000 per person

COLD (please choose 6)

- Clear Gazpacho with Buffalo Mozzarella, Cucumber, Tomato and Basil Foam
 - Catalunya Tomato Tartar with Boiled Quail Egg and Parmesan Cheese
 - Tuna Ceviche Samoan Style with Fresh Coconut Cream, Lime Juice, Onion, Tomato, Cucumber and Taro Chips
 - Roasted Sweet Paprika and Goat Cheese Roll
 - Grilled Multi Grain Bread with Cannellini Beans Puree Infused with Truffle and Iberico Ham
 - Manchego Panacotta with Sanded Cheese Crust and Chorizo Chips
 - Foie Gras Chawan Mushi
 - Pickled Sardines, Grilled Zucchini, Eggplant and Olive
 - Tomato and Bocconcini Skewers with Pancetta and Basilic
-

HOT (please choose 6)

- Iberian Ham Croquette
 - Crispy Suckling Pig with Citrus Puree and Pork Jus
 - Open Lobster Ravioli with Garlic Cloud and Basil Pesto
 - Spanish Seafood and Chorizo Paella
 - Grilled Octopus with Roasted Garlic, Oregano, Lime and Red Wine
 - Prawn À La Plancha with Red Capsicum Apple Reduction and Baby Rocket
 - Slow Cooked Barramundi with Tomato Compote, Anchovy and Capers and Black Olive Powder
 - Spanish Meatballs in a Spicy Tomato Sauce
 - Spanish Beef Empanada with Sofrito and Blue Cheese
 - Crispy Mushroom with Aioli
 - Grilled Polenta and Eggplant Caviar with Tomato Emulsion
 - Battered Spring Vegetables with Basil Mayo and Lime
-

SWEET

- Crème Catalan Foam with Red Fruit Compote
- Chocolate Crémeux with Orange and Vanilla Cream
- White Wine Sangria Jelly
- Assorted Italian Petit Fours
- Lemon and Lime Sorbet
- Chocolate Dip

Fountain is available at surcharge IDR 1,000,000

Set Menu

2 Courses IDR 660,000 per person (Starter + Main Course)

3 Courses IDR 760,000 per person (Starter + Main Course + Dessert)

4 Courses IDR 820,000 per person (Cold Starter + Hot Starter + Main Course + Dessert)

Additional IDR 100,000 for a Second Main Course Replacing Starter or Dessert



COLD STARTER

- Smoked Duck Breast Carpaccio with Soy Citrus Dressing, Basil, Roasted Leek and Baby Lettuce
- Chilled Prawn Cocktail with Guacamole, Iceberg Lettuce, Cherry Tomato, Cucumber, Sourdough, Croûton, Frissee and Cocktail Sauce
- Pan Seared Black Pepper Tuna Maguro, Minted Red Capsicum Salad, Lemon Olive Oil Sabayon
- Tuna "Poke Style" with Organic White Lime, Coriander, Rice, Salad and Sweet Potato Chips
- Caramelized Onion, Pumpkin Tart with Feta Cheese, Capsicum and Parma Ham
- Snapper Ceviche with Green Mango Salad, Soba Noodles and Tahini Dressing
- Lamb Pastrami with Young Lettuce Leaves, Asparagus and Mimosa Dressing
- Japanese Style Salmon Tataki with Crusted Roasted Soy Beans, Ginger Sesame Soy Dressing, Crunchy Vegetable Salad and Wasabi Crème
- Italian Caprese Salad with Fresh Buffalo Mozzarella, Roasted Tomato, Wild Rucolla, Basil Pesto and Balsamic Reduction (Vegetarian)
- Organic Tomato Tartar, White and Red Balsamic Vinegar, Gel Micro Herbs and Parmesan Cheese Cracker (Vegetarian)

HOT STARTER

- Indonesian Slow Cooked Chicken Breast with Local Spices, Cassava Leaves and Baby Grilled Corn on the Cob
- Oriental Flavored Duck Confit Cannelloni, Butternut Pumpkin Puree, Goat Cheese Espuma and Chives Oil
- Pan Roasted Scallops, Mini Glazed Shallots, Snow Peas, Beetroot and Black Vinegar Sauce
- Fava Beans Agnolotti, Beef Cheek Ragout with Cepes and Black Truffle Foam
- Low Temperature Cooked Tasmanian Salmon Fillet, Dill Mustard Vinaigrette, Puffed Cherry Tomatoes, Green Peas Puree
- Balinese Spiced Roasted Fish in Banana Leaf with Shallot Chilli and Coconut Relish, Urap Salad and Gel from Lawar Spices

FISH AND SEAFOOD

- Pan Fried Seabass with Tomato Herb Broth, Soy Beans Shallot, Leek, Baby Zucchini, Pumpkin, Cherry Tomato, Herb Oil
 - Compressed Salmon Fillet with Kafir Lime, Lemon Sauce, Carrot and Orange Ginger Puree, Soy Beans, Beetroot, Kemangi Powder and Pomelo Gel
 - Tiger Prawns with Roasted Zucchini, Shallot, Tomato, Mascarpone Enriched Rissoni and Nut Brown Butter Sauce
 - Oven Baked Snapper with Whole Grain Mustard, Tomato Concassé, Herbed Breadcrumb, Sweet Potato Purée and White Wine Sauce
-

MEAT

- New Zealand Lamb Prepared Two Ways
“Pan Seared Lamb Rack with Dukkah Spices and Slow Cooked Lamb Shoulder, Red Wine Onion Compote, Eggplant Caviar, Crispy Polenta, Lamb Jus”
 - Grilled Organic Chicken Breast, Creamy Parmesan Cheese Risotto with Crispy Parma Ham Bites, Tomato Salsa and Basil Pesto
 - Pan Roasted Australian Grain Fed Beef Tenderloin, Baby Potatoes, Green Asparagus, Baby Carrot, Shimeji Mushroom, Edible Flower, Micro Green, Beetroot Balsamic Extract and Red Wine Jus
 - Duck Breast, Potato Garlic Mousseline, Assorted Mushrooms, Baby Beans, Butter Squash Pumpkin 5 spices Cabernet Jus
 - Beef Rendang “Braised Boneless Beef Short Rib Sumatran Style with Grilled Rice Grilled Sweet Corn Mousseline and Green Chilli Relish”
 - Balinese Roasted Pork Belly with Crackling, Sweet Soy Sauce, Fried Rice, Pickled Spring Vegetables
-

VEGETARIAN

- Sourdough Cannelloni Stuffed with Mushroom Truffle Risotto, Green Peas Lemon Puree, Radish, Micro Green and Capsicum Reduction
 - Pumpkin Puree with Roasted Root Vegetables and Dressing from Smoked Beetroot and Granny Smith Apple
-

DESSERT

- Raspberry Mousse with Crispy Almonds, Citrus Gel
- Trio Chocolate Symphonie, Vanilla Custard, Dark Chocolate Sauce
- Passion Fruit Delight with Mango Sauce
- Mango Cheese Cake with Raspberry Drizzle
- Lemon Meringue Tart
- Roaming Dessert “Assorted of Sweet Canapés”

Degustation

IDR 1,300,000 per person

COLD STARTER

- Alaska King Crab with Parmesan Cheese Foam Tomato Confit Micro Lettuce
-

HOT STARTER

- Wasabi Butter Torch Burned Scallops, Tomato Ginger Jam and Baby Bokchoy, Carrot Pearls
-

MAIN COURSE 1

- Smoked Quail Breast with Confit from the Leg, Potato Garlic Foam and Cepes Jus
-

PALATE CLEANSER

- Lemon Lime Granita
-

MAIN COURSE 2

- Two Way New Zealand Lamb "Grilled Lamb Rack and Truffle Infused Lamb Ragout, Potato Confit, Green Asparagus, Roasted Capsicum, Shimeji Mushroom"
-

DESSERT

- Hot Chocolate Mousse with Caramelized Pistachio and Raspberry

Buffet

- WESTERN -

IDR 850,000 per person

Additional IDR 100,000 per person will apply if serve as Family Style

Package Minimum 50 persons

STARTERS (please choose 4)

- Chilled Chicken Pesto Pasta Salad
 - Mix Organic Greens with Roasted Vegetables and Assorted Dressing
 - Octopus and Baby Potato Salad, Garlic Basil Olive Oil Dressing
 - Tuna Crudo with Olive Oil, Lime and Chili Flakes
 - Caprese Salad with Fresh Tomato, Buffalo Mozzarella, Basil, Rucolla and Balsamic Dressing
 - Iceberg, Lettuce Shells Stuffed with Avocado, Tomato, Cucumber, Croûtons and Shrimp with Cocktail Sauce
 - Mediterranean Stack of Pita Bread, Hummus, Spinach, Goat Cheese, Herbed Labneh
-

MAIN COURSES

- Grilled Chicken Pieces Portuguese Style
 - Shepherd's Pie
 - Lamb Gyros with Tzatziki
 - Assorted Seafood served in a Sauce from Lobster and Truffle
 - Grilled Tuna Steak with Tandoori Spices
 - Roasted Beef Sirloin with Assorted Sauces and Potato Gratin
 - Roasted Assorted Vegetables Sprinkled with Fresh Thyme, Garlic and Lemon Salt
 - Pancetta Mac and Cheese
 - Wild Spinach and Mushroom À La Crème with Parmesan Cheese
-

DESSERTS (please choose 4)

- Chewy Caramel Chocolate Brownies
- Assorted Macaron
- Minted Exotic Fruit Salad
- Individual Trio Chocolate Mousse
- Assorted Sweet Canapés
- Individual Dark Chocolate Mousse

Buffet

- INTERNATIONAL -

IDR 850,000 per person

Additional IDR 100,000 per person will apply if serve as Family Style

Package Minimum 50 persons

HOT SOUP

- Soto Ayam (Chicken and Lemongrass Broth, Glass Noodles)
-

STARTER

- Tuna Crudo with Olive Oil, Lime and Chili Flakes
 - Caprese Salad with Fresh Tomato, Buffalo Mozzarella, Basil, Rucolla and Balsamic Dressing
 - Asinan Jakarta (Sweet Sour Vegetable Salad, specialty from Jakarta)
-

MAIN COURSES

- Rendang (Beef Stew Cooked with Coconut)
 - Sambal Udang
 - Grilled Fish Fillet Jimbaran Style
 - Lamb Gyros with Tzatziki
 - Marinated Chicken Tandoori
 - Fried Rice
 - Roasted Assorted Vegetables Sprinkled with Fresh Thyme, Garlic and Lemon Salt
 - Pancetta Mac and Cheese
 - Terong Balado
-

DESSERTS

- Assorted of Macaroon
- Assorted Sweet Canapés
- Dadar Gulung Jackfruit (Jackfruit and Coconut Pancake)
- Black Rice Puding with Coconut Milk

Buffet

- INDONESIAN -

IDR 850,000 per person

Additional IDR 100,000 per person will apply if serve as Family Style

Package Minimum 50 persons

PLEASE CHOOSE 1 ITEM (passed around)

- Soup Buntut (Oxtail Soup)
- Soto Ayam (Chicken and Lemongrass Broth, Glass Noodles)
- Soup Bakso Sapi, Wonton Goreng (Beef Consome, Fried Wonton)

STARTER

- Asinan Jakarta (Sweet Sour Vegetable Salad, specialty from Jakarta)
- Gado - Gado (Steamed Green Vegetables in Peanut Sauce)

MAIN (please choose 4 meat/fish)

- Rendang (Beef Stew Cooked with Coconut)
- Assorted Satay (Beef, Chicken and Pork Skewer with Peanut Sauce)
- Ayam Penyet
- Ikan Woku
- Sambal Udang
- Grilled Fish Fillet Jimbaran Style
- Nasi Goreng OR Mie Goreng
- Nasi Putih
- Kacang Kalasan
- Terong Belado
- Urap
- Condiments Assorted Sambal Pickled Vegetables and Crackers

DESSERT (please choose 4 items)

- Dadar Gulung Jackfruit (Jackfruit and Coconut Pancake)
- Sumping Waluh (Steamed Pumpkin Cake)
- Black Rice Puding with Coconut Milk
- Wajik (Glutinous Rice Cake)
- Coconut Cake
- Sagu (Grapefruit, Mango and Sagu Delight)
- Kue Lapis (Rice and Corn Layer Cake)
- Biskuit (Traditional Rice Cake)

Buffet

- BBQ -

IDR 850,000 per person

Additional IDR 100,000 per person will apply if serve as Family Style

Package Minimum 50 persons

STARTERS

- Caesar Salad
 - Potato and Fresh Herbs Salad
 - Seafood Terrine with Lemon and Fresh Herbs Dressing
 - Vegetarian Fusili Pasta Salad
 - Wild Rucolla, Mozzarella and Half-dried Tomato
-

FISH (please choose 3)

- Garlic Baby Squid
 - Marinated King Prawn
 - Dill Salmon Fillet
 - Marinated Snapper in Banana Leaf
 - Marinated Tuna Steak
-

MEAT (please choose 3)

- Duck & Peach Sausages
 - Beef Kebab OR Roasted Beef Sirloin
 - Marinated Pork Ribs
 - Tandoori Style Marinated Chicken
 - Moroccan Lamb Kebab
-

VEGETABLES

- Grilled Italian Eggplant with Roquefort Cheese
 - Grilled Mushroom Stuffed with Ratatouille
 - Corn on the Cob
 - Vegetable Skewers with Jerk Spices
 - Baked Sweet Potatoes
-

DESSERTS

- Assorted Sweet Tartelettes (Chocolate, Apple, Lemon, Strawberry)
- Minted Exotic Fruit Salad OR Grape Fruit, Mango and Sagu Delight
- Double Chocolate Brownies with Vanilla Sauce
- Individual Chocolate Mousse

Family Style

IDR 875,000 per person
Package Minimum 50 persons

STARTERS

- Balinese Seared Yellow Fin Tuna
Serve with a Chili Onion Relish
 - Assorted Satay (Pork, Minced Fish and Chicken)
with Peanut Sauce, Chopped Chili Soya Sauce
and Tomato Sambal
 - Indonesia Shredded Chicken Salad
with Lemongrass, Shallot, Garlic and Spicy
Tomato Sauce
 - Tipat Cantok (Balinese Rice Cake with Mixed
Vegetables and Peanut Sauce)
-

MAIN COURSES

- Grilled Marinated Fresh Prawns
with Balinese Spices and Seagrapes
 - Braised Beef Rendang
(Thinly Sliced Slow Cooked Beef with Sumatran
Spiced Paste and Baby Potato)
 - Ayam Bakar (Grilled Indonesian Organic Chicken
with Kemangi and Raw Vegetables)
 - Nasi Kuning (Yellow Rice Infused with Coconut,
Pickled Vegetables, Sambal Tempe,
Sambal Goreng and Sambal Terong)
-

DESSERTS

- Dadar Gulung (Balinese Pancake with Coconut
Palm Sugar)
- Black Rice Puding
- Kue Lapis (Layer Rice Corn Cake)
- Assorted Sweet Tartelettes

Whimsical Night Package

4 Stations IDR 1,000,000 per person

5 Stations IDR 1,150,000 per person

6 Stations IDR 1,350,000 per person

Package Minimum 100 persons

CANAPES (please choose 6)

- Homemade Duck and Foie Gras Terrine, Walnut Raisin Bread and Onion Marmalade
 - Slow Cooked Basilic Chicken and Spring Vegetables Medallion with Fresh Herbs Sauce
 - Poached Sliced Tiger Prawn, Organic Soba Noodles in Japanese Dressing
 - Blue Swimmer Crab and Asparagus Salad serve in Crispy Tartlette
 - Homemade Mini Brioche Bun Stuffed with Pulled Rendang Spicy Beef Short Ribs
 - Steamed Baby Spinach and Ricotta Agnolotti Topped with Creamy Cheese Velouté
 - Mini Vegetarian Spring Roll serve with Chili, Ginger, Lime and Garlic Sauce
 - Crispy Thai Fish Cake serve with Refreshing Mango Coriander Salsa
 - Chilled Clear Heirloom Tomato Stock with Fresh Herbs and Edible Flower (Veg & Gluten Free)
 - Organic Rice Paper Rolls with Garden Vegetables and Chili, Lime, Coriander Dressing (Veg & Gluten Free)
 - Grilled Button Mushroom Stuffed with Ratatouille and Pesto (Veg & Gluten Free)
-

FOOD STALL CARNIVAL

SALAD AND ANTIPASTO BAR

- Meditaranean Antipasto Style with Parmesan Wheel, Red Capsicum, Grilled Eggplant, Grilled Zucchini, Artichokes Heart, Black Olives, Capers, Onion, Sundried Tomato, Marinated Feta Cheese, White Anchovies, Baby Squid, Cruton, Roasted Assorted Nuts, Dried Fruits, Spinach, Rucolla, Romain Lettuce, Lolo Vert
 - Dressing: Thousand Island, Balsamic Dressing, Vinagraitte, Extra Virgin Olive Oil and Fresh Lime
 - Homemade Seafood Terrine Drizzled with Lemon and Herbs Dressing (Gluten Free)
 - Wild Rucolla Salad Toasted with Grilled Artichokes, Granopadano Cheese, Balsamic Dressing (Veg & Gluten Free)
 - Chilled Cucumber Soup with Tuna Tartar from Yellow Fin Tuna (Gluten Free)
 - Bedugul Baby Potato Salad, Garlic and Extra Virgin Olive Oil Dressing (Vegetarian)
 - Italian Baked Tomato and Mozzarella Cake with Basilic (Vegetarian)
-

WRAPPED STATION

- Beef and Chicken Shawarma with Pita Wrap, Ice Berg Lettuce, Fresh Slice Tomato, Onion and Herbs Labneh
- Vegetarian Taco's with Lime Rice, Guacamole, Vegetable Fajita, Red Bean and Roasted Capsicum

PAELLA STATION

- Saffron Rice with Clams, Mussels, Prawns, Chicken, Green Peas and Capsicum
-

SUSHI & SASHIMI

- Tuna Sashimi, Snapper Sashimi, Salmon Sashimi with Crunchy Vegies, Kikoman and Wasabi, Ginger Pickled, Fresh Green Lime and Chili Flakes
 - Tuna Sushi, Salmon Sushi, Octopus Sushi, Crab Sushi with Kikoman, Wasabi and Ginger Pickled
-

MADURANESE SATAY - ROVING STATION

- Traditional Chicken Satay, Beef Satay, Mushroom and Shallot Satay, Balinese Fish Kebab
 - Condiments: Lontong and Peanut Sauce
-

WOK STATION

- Traditional Vegetarian Fried Noodles
 - Traditional Vegetarian Fried Rice
 - Chinese Style Fried Vegetable (Cap Cay)
 - Stir Fried Chili Prawn with Asian Vegetable
 - Condiments: Melinjo Crackers, Krupuk Udang, Pickled Vegetables, Dice Omelette, Sweet Soy Sauce and Sambal
-

BBQ STATION

- Marinated Moroccan Lamb Kebab
- Fleur De Sel Marinated Tiger Prawn
- Pepes Ikan
- Slow Cooked Whole Norwegian Salmon Fillet Marinated with Dill
- Grilled Root Vegetables with Baby Carrot, Beetroot, Radish, Daikon, Onion, Bell Pepper serve with Lemon Thyme Extra Virgin Olive Oil and Sea Salt Flakes

PASTA STATION

- Live Cooking of Pasta (Penne, Spaghetti, Tagliatelle and Homemade Basilic Gnocchi)
 - Condiments: Tomato Sauce, Cream Sauce, Olive Oil, Chile Flakes, Garlic, Parmesan, Assorted Seafood, Beef Strip, Cherry Tomato, Olive, Capers, Mushroom, Artichokes, Zucchini, Eggplant, Sun Dried Tomatoes, Basil, Capsicum, Onion, Chips and Origano
-

TUMPENG STATION

- Yellow Rice, Shredded Chicken with Spicy Chili Sauce, Crispy Tempeh, Boiled Egg with Balado Spicy, Fried Grated Coconut, Fried Eggplant with Tomato Relish, Crispy Fried Baby Fish with Garlic, Chili, Onion and Soy Sauce, Young Jackfruit Salad with Coconut and Assorted of Sambal
-

INDIAN CORNER

- | | |
|---|-------------------------------------|
| • Indian Vegetable Snack | • Marinated Chicken Tandoori |
| • Vegetable Samosa with Raita | • Ghost Vindaloo Indian Spiced Lamb |
| • Hara Bara Kebab (Deep Fried Patties of Vegetables, Cheese Paneer with Indian Spicy) | • Lentil Dhall |
| • Masala Papadum (Indian Bread with Tomato, Garlic and Indian Spicy) | • Aloo Goby (Spicy Cauliflower) |
| • Malabari Aloo (Battered Fried Baby Potato Toasted with Curry Leaves and Ginger) | • Prawn Potato Tikka Masala |
| | • Vegetable Curry |
| | • Naan Bread and Pita |
| | • Vegetable Briyani Rice |
-

DESSERT CORNER

- | | |
|---|--|
| • Chocolate Log with Cookies, Praline, Marshmallow and Dried Fruit | • Ice Cream Bajaj: Vanilla, Chocolate, Coconut and Coffee Flavor with Topping Oreo, Ceres, M&M, Caramelized Nuts |
| • 5 Tiers of Macarons Tower Decorated with Flower from Sugar Icing on Top | • Minted Exotic Fruit Salad in Coconut Bowl |
| • Chocolate Éclair, Strawberry Tart and Apple Tart | |
| • Fruit Pajegan: Traditional Arrangement of Fruit Creation in Cone Shape Carried by Ladies on Her Head and Walking Around | |

Late Night Snack

Stall / Counter IDR 250,000 per person
Package Minimum 40 persons

OPTION 1

SATAY STALL

Fresh Satay Charcoal Grilled on the spot

- Beef Skewers
 - Chicken Skewers
 - Mutton Skewers
 - Nasi Goreng OR Mie Goreng OR Bubur Ayam
-

OPTION 2

SANDWICH COUNTER

- Southern Fried Chicken Sandwich
 - Gourmet Sandwich – Bread Filled with Sausage, French Fries, Harissa and Mayo
 - Marinated Chicken
-

OPTION 3

TACO'S COUNTER

- Elote Con Carne (Pulled Beef, Chipotle Corn, Frijoles, Guacomole)
 - Polo Comino (Cumin Chicken, Frijoles, Salsa Fresca, Guacomole)
-

OPTION 4

CHEESY HOT DOG AND PIZZA

NOTE:

- Price includes Stall, Cuttleries, Paper Napkins and Plates
- DO NOT include table and chairs
- Minimum Order 50 pax

Full Bar Package

IDR 800,000 per person

WINES

Red and White Wine
Sparkling Wine

IMPORTED SPIRITS

Rum, Vodka, Gin, Tequila, Whiskey

COCKTAILS & MOCKTAILS

3 Signature Cocktails and 2 Mocktails

BEER

Bintang

SOFT DRINKS

Coke, Diet Coke/Zero, Tonic Water, Soda Water,
Local Kratingdaeng

JUICES

Cranberry, Lychee, Orange, Lemon, Apple

WATER

Mineral Water

BEVERAGE SEQUENCE:

Full Open Bar Beverage Package including:
Imported Bali Catering Selected Wines and Sparkling Wine

Alcoholic drinks served upon guests arrival
an additional IDR 120,000 per person is applicable

All Mocktails will be served upon guests arrival

All Soft Drinks and Cocktails will be served from after Ceremony onwards

Free Flow for maximum 8 hours



Wine or Spirits Package

IDR 650,000 per person

WINES

OR

IMPORTED SPIRITS

Rum, Vodka, Gin, Tequila, Whiskey and 3 Signature Cocktails

SPARKLING WINE

1 Glass per person

MOCKTAILS

2 Mocktails

BEER

Bintang

SOFT DRINKS

Coke, Diet Coke/Zero, Tonic Water, Soda Water,
Local Kratingdaeng

JUICES

Cranberry, Lychee, Orange, Lemon, Apple

WATER

Mineral Water

BEVERAGE SEQUENCE:

Full Open Bar Beverage Package without Wines

Alcoholic drinks served upon guests arrival
an additional IDR 120,000 per person is applicable

All Mocktails will be served upon guests arrival

All Soft Drinks and Cocktails will be served from after Ceremony onwards

Free Flow for maximum 8 hours

Beer Package

Basic Drink Plus Beer IDR 450,000 per peson
or
Basic Drink No Beer IDR 250,000 per peson

WINES

Provided by Client

IMPORTED SPIRITS

Provided by Client

MOCKTAILS

2 Signature Mocktails

BEER

Bintang

SOFT DRINKS

Coke, Diet Coke/Zero, Tonic Water, Soda Water,
Local Kratingdaeng

JUICES

Cranberry, Lychee, Orange, Lemon, Apple

WATER

Mineral Water

BEVERAGE SEQUENCE:

Alcoholic drinks served upon guests arrival
an additional IDR 120,000 per person is applicable

All Mocktails will be served upon guests arrival

All Soft Drinks and Cocktails will be served from after Ceremony onwards

Free Flow for maximum 8 hours

BREAKAGE/REPLACEMENT OF GLASSWARE

IDR 65,000 per piece

GENERAL TERMS FOR GUESTS AND EVENT PLANNERS

The confirmation of your reservation implies the full understanding and acceptance of the present General Terms of Agreement.

Once a deposit is made and received, it is within our mutual understanding that you agree to all the terms as below with or without a signature on this agreement.

NUMBER OF GUEST

1. The number of guests must be confirmed at the latest 7 working days prior to the event.
- 2a. Surcharge of IDR 5,000,000 is applicable for any events that fall on public holidays, to cover extra staff.
- 2b. Surcharge of IDR 6,000,000 is applicable for the villa with difficult access, such as Khayangan, The Edge, Sinaran Surga, etc.

BAR PRICING AND GENERAL PRICING POLICY

3. Our bar packages includes 1 complete bar and set up.
If two (2) is requested an additional surcharges of IDR 3,000,000 is applicable.
4. Please note that we do not allow your guests to ask for full bottles of alcohol to be placed on the tables. Shots are not part of the full bar package.
Please further discuss this with your catering manager if you wish to include this in your package.
5. We will also not entertain guests that come up to the bar requesting large amounts of drinks or demanding cases or bottles of alcohol.
6. For the safety of everyone, we have the right to refuse alcohol to guests that are deemed intoxicated and we will bring this up to you when it happens.
7. If you bring your own alcohol we will not be responsible for the bottles that you have passed to us.
It is the responsibility of the event organizer or an individual appointed by you to take stock and pass the bottles to us. We will not receive bottles individually by guests.
8. Any consumption requested by other vendors including bands, priests, security will incur an additional charge.

TENTS / MARQUEES

9. We are not responsible for the cost of the tents/marquees for dinner, buffet, and bar areas and it is up to the coordinator to organize a tents/marquees to stay with the esthetics of your event.
10. We will not be responsible if this is overlooked and as a result we are unable to serve you due to rain and spoilage of food.

PAYMENT

11. For events that are scheduled at the last minute (less than 30 days lead), a full pre payment is required based upon contract before the event.
12. Balance 50% payment required up to 7 days prior to the event.
Credit card payments can only be made in person. Our bank do not accept payments by credit card otherwise. For bank transfers the amount we receive is net hence the guest is responsible for the bank fee.
13. Guests have to fill in a debit authorization form with credit card details as a security deposit for broken glasses and losses and any additional requests initiated by the guest.
The other option is to pay in cash IDR 1,000,000 deposit.

METHOD OF PAYMENT

Bank Transfer

In IDR

Bank Name : Bank Central Asia (BCA)

Acc Name : PT. Tirtha Dewata Maha Agung

Acc Number : 4040442800

Swift Code : CENAIJJA

Bank Address : Jalan Kartika Plaza No 89 & 98 Kuta, Badung, Bali - Indonesia

Beneficiary Address : Jalan Petitenget No 45 Kerobokan, Kuta Utara, Badung, Bali – Indonesia

14. A transaction fee will be charged to the Client and presented on the final invoice.
Bali Catering Company is not responsible for any charges by the bank

COVID-19 CANCELLATION POLICY

15. We are all in this together. Some are affected more than others.

As a company with over 150 employees we are trying to stay afloat to keep them employed so they have a roof over their heads and food on their table. With this uncertainty we hope that you will postpone your planned event to a suitable date and we will secure the same price and menu. However if you absolutely have to cancel your wedding we will handle this on a case by case basis and a full monetary refund is impossible in order for us to stay solvent.

DAMAGE AND LIABILITY

16. Most villas impose a venue fee for your event and request for a refundable security/damage deposit which is the responsibility of the client.

17. The person organizing and/or paying for the event shall be liable to pay for any damage, loss or breakage to any part of the Bali Catering Company properties, including all equipment, furniture, fixtures and fittings, chinaware, crockery or glassware that has been either intentionally or unintentionally damaged by any guests associated with the event.

18. Bali Catering Company has a strict security check when the staff leave our premises.
We are not responsible for any loss of guests belongings before, during or after the party.

19. Our linen are occasionally stained with unremovable wax drippings and it is the responsibility of the client to replace.

.....

Signature of Client / Event Planner



Bali Catering Company

Wedding Cakes





Jl. Petitenget 45 Seminyak, Bali 80361 Indonesia

T. +62 361 473 7324 F. +62 361 473 7325

info@balicateringcompany.com | www.balicateringcompany.com

[f BaliCateringCompany](#) | [t BaliCateringCo](#) | [@BaliCateringCompany](#)

