



# Bali Catering Company

## Om Swastiastu

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

The experience has given us the knowledge to produce major events.

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.

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ALL MENU PRICE INCLUDE:

- All prices are in Indonesian Rupiah
- All costs for materials related to the event
- Manager and servers
- Prices are INCLUSIVE of 21% Tax and Service Charge
- Prices are subjected to changes
- Prices not secured unless a deposit is paid
- Booking a date without payment does not secure availability and existing pricing



# Canapés

Please select 4 types of Canapes

## 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 -

## 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

- INDOCHINE -

## STARTERS

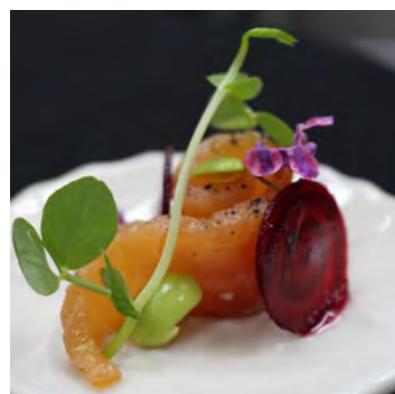
- Crispy Vietnamese Vegetarian Spring Roll (Cha Gio Chay)
- Betel Leaves with Savory Topping
- Fried Minced Pork Roll
- Barbequed Beef Wrapped in Rice Paper
- Chicken and Noodles in Crisp Lettuce Cups (Larb Gai)
- Duck and Green Papaya Salad (Vit Du Du)
- Fresh Salmon Carpaccio and Indochine House Salad

## MAIN COURSE

- Beef Char Kroeng
- Pan-Seared Barramundi with Thai Pickled Cucumber and Coriander Salsa
- Seafood Pad Thai
- Vietnamese Fried Rice
- Laotian Grilled Wild Mushrooms
- Char-Grilled Baby Squid with Chili Lemongrass
- Stir-fry Vegetables and Tofu, Chili Basil

## DESSERTS

- Sticky Rice with Mangoes
- Banana Cake with Pandan Vanilla Sauce
- Lemongrass Crème Brûlée
- Mango Sagu Delight



# Stand up Cocktail

- MEDITERRANEAN TAPAS -

## 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 Crèmeux 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 (Starter + Main Course)

3 Courses (Starter + Main Course + Dessert)

4 Courses (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, Frisée 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

## COLD STARTER

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

- Wasabi Butter Torch Burned Scallops, Tomato Ginger Jam and Baby Bokchoy, Carrot Pearls
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## MAIN COURSE 1

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

- Lemon Lime Granita
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## MAIN COURSE 2

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

- Hot Chocolate Mousse with Caramelized Pistachio and Raspberry

# Buffet

- WESTERN -

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

## 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
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## 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
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## 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

- INDONESIAN -

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

## 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)
- Bikang (Traditional Rice Cake)



# Buffet

- BBQ -

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

## 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

## 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, 5 Stations, 6 Stations  
Package Minimum 50 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
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## 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
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## MADURANESE SATAY - ROVING STATION

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

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

- Chocolate Log with Cookies, Praline, Marshmallow and Dried Fruit
- 5 Tiers of Macarons Tower Decorated with Flower from Sugar Icing on Top
- 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
- Ice Cream Bajaj: Vanilla, Chocolate, Coconut and Coffee Flavor with Topping Oreo, Ceres, M&M, Caramelized Nuts
- Minted Exotic Fruit Salad in Coconut Bowl

# Late Night Snack

Stall / Counter

## 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

## 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

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 or Basic Drink No Beer

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.

### CONFIRMATION OF EVENT

1. Kindly note that this contract does not guarantee that the date is blocked for your event. ONLY a deposit minimum of 50% of estimated cost will confirm the reservation. If we do not receive the deposit by the due date, it is understood that you have sourced alternative arrangements and your booking will be automatically released without further notification from us. If you are unable to meet the deadline, kindly communicate with us in writing.
2. In addition we will be able to cater to your event only if a beverage package is consumed.
- 3a. We review our pricing twice a year. Therefore your quote is subjected to changes unless a deposit of 50% is paid by the due date.
- 3b. If a tasting is required before you confirm an event with us, we will charge you the full estimated amount. 50% of this amount will be credited against the total deposit once you agree to us being your caterer.
- 3c. If a tasting is done but deposit not paid will not guarantee the date or existing prices.

### NUMBER OF GUEST

4. The number of guests must be confirmed at the latest 7 working days prior to the event.
- 5a. Surcharge of IDR 5,000,000 is applicable for any events that fall on public holidays, to cover extra staff.
- 5b. 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

6. 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.
7. 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.
8. We will also not entertain guests that come up to the bar requesting large amounts of drinks or demanding cases or bottles of alcohol.
9. 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.

10. 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.

11. Any consumption requested by other vendors including bands, priests, security will incur an additional charge.

### TENTS / MARQUEES

12. 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.

13. 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

14. 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.

15. 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.

16. 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 : CENAIDJA

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

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

17. 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

### CANCELLATION POLICY

18. In the event of a cancellation 30-60 days before event Bali Catering Company will refund 90% of total F&B

19. In the event of a cancellation 7-29 days before event Bali Catering Company will refund 50% of total F&B

20. In the event of a cancellation less than 6 days Bali Catering Company will refund on beverage package only.

21. All refunds will be made based on our banks book keeping rate.

### DAMAGE AND LIABILITY

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

23. 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.

24. 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.

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

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Signature of Client / Event Planner



# Bali Catering Company Wedding Cakes

