



Weddings at Sheraton Bali Kuta Resort





A Time to Remember at Sheraton Bali Kuta Resort

Your wedding day is a truly unforgettable occasion, a day which is uniquely yours. Celebrate your nuptials at Kuta's most romantic spots with a tropical sunset, stunning views of the Kuta Beach stretch and a variety of locations to choose from.

GUEST ROOMS AND SUITES

Each of our 203 guest rooms and suites feature a spacious balcony overlooking the Indian Ocean. Your comfort is our priority and all rooms are equipped with the amenities and familiar touches you will need for a relaxing stay, including the inviting Sheraton Signature Sleep Experience bed with its plush mattress and cozy duvet.

GUEST SERVICES & FACILITIES

- Restaurants, bar & lobby lounge
- Meeting and Banquet facilities (over 1,600sqm)
- Outdoor rooftop pool
- Kids pool
- Fitness center
- Beachwalk Shopping Mall, featuring over 200 luxurious retail outlets.





SHINE SPA

Our signature treatments are influenced by our tropical location and designed to brighten your look and your mood. So, enjoy the moment. Find you glow. Shine.



THE LOUNGE

Enjoy inspired collection of eclectic offerings with simplicity of tapas, or finely concocted drinks over stunning ocean view.



BENE RESTAURANT

An upbeat ocean-front Italian kitchen by the poolside and a breathtaking upper-terrace view, featuring traditional Italian cuisine with a modern twist. Our chefs use the best quality produce, from locally grown, to imported seafood harvest.



FEAST RESTAURANT

A vibrant interactive dining experience, where the freshest ingredients are prepared in creative and enticing show kitchens, Feast also offers an outdoor patio along Beachwalk.



Gather for a Wedding

Connect with our wedding professionals to craft your dream wedding. Our lush Courtyards, elegant 700 sqm Sahid Ballroom or spectacular rooftop cater for unique experiences within the resort for your once in a lifetime moment.



North Courtyard

Set in a flat wooden area with lush garden surroundings, relish in the can swaying sea breezes of Kuta Beach. It is the perfect venue to cater for outdoor ceremonies with its naturally beautiful surroundings. Opt for the sustainable tropical flower arch to celebrate your nuptial.

Capacity: maximum party of 80.



Bene Rooftop

An exclusive ocean front venue perched high above the Indian Ocean with an astounding sunset view, making it the most romantic venue in Kuta. Popular for wedding ceremonies and sunset cocktail receptions, Bene rooftop can accommodate up to 40 guests.

Capacity: maximum party of 40.

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Any guest consuming alcohol must be of legal drinking age.





Sahid Ballroom

Dress up and stage your wedding day in the elegantly designed Sahid Ballroom, spanning over 700 sqm in size, accommodating up to 300 sit down guests. A purpose build space that can be divisible to 3 sections, makes planning your big day flexible. It can also accommodate a large stage for entertainment, The Sahid Ballroom is also fronted by an expansive foyer area, perfect to host a cocktail reception prior to the dinner.

Capacity: maximum party of 400



Presidential Suite

Tie the knot in style in our luxurious two-storey suite with a modern Balinese interior. The spacious retreat features an infinity view of the Indian Ocean from your private patio, a spacious living room and dining area. Book the Presidential Suite Room for your stay and celebrate your intimate wedding. A contemporary design featuring Shine amenities completes your special day.

Capacity: maximum party of 30.

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WEDDING PACKAGE

KUTA SURF IDR 26,000,000 net

Our romantic but fun surf style package in tying the knot with the one you love.

PACKAGE INCLUSIONS:

Exclusive usage of wedding venue

- Decorated wedding arch with sustainable tropical flower arrangement
- Signature hand bouquet and boutonnière for bride and groom
- Bride and Groom personal assistance
- Sound system with 2 microphones during ceremony
- Commemorative wedding certificate
- Pods chairs for maximum of 30 pax
- Bintang beer fountain for maximum of 30 pax
- Romantic set up in the room on the wedding day during the couple's stay
- One time 60 minutes Balinese massage for two, when staying at the hotel
- Complimentary usage of changing room for Groom
- Surf board guest book





WEDDING PACKAGE

KUTA SUNSET

IDR 49,000,000 net

A sophisticated arrangement to mark your unity as the sun goes down on Historical Kuta Beach.

PACKAGE INCLUSIONS:

- Exclusive usage of wedding venue.
- Exclusive wedding arch decoration with local and imported flowers
- Stylish tropical bridal bouquet and boutonnière for bride and groom
- Two Balinese flower girls
- Tiffany chairs for maximum of 30 pax
- Bride and Groom personal assistance
- Sound system with 2 microphones during ceremony
- Commemorative wedding certificate from Sheraton Bali Kuta Resort
- A two tiers wedding cake from Sheraton Bali Kuta Resort
- Champagne toast by the glass for the Bride and Groom
- One time 120 minutes of Honeymoon Indulgence treatment for two, when staying at the hotel
- Romantic set up in the room on the wedding day during the couple's stay
- Complimentary usage of changing room for Groom
- Wedding gift for Bride and Groom





WEDDING PACKAGE

KUTA MYSTICAL

IDR 26,000,000 net

Our mystical Balinese wedding package that embraces innocence in its purest spirit, surrounded by the luscious simplicity garden just in front of Kuta Beach.

PACKAGE INCLUSIONS:

Exclusive usage of wedding venue

- Exclusive Balinese decoration with fresh local flowers and coconut leaf
- Two Balinese flower girls
- Balinese royal offering
- Balinese Hindhu priest
- Signature hand bouquet and boutonnière for bride and groom
- Bride and Groom personal assistance
- Sound system with 2 microphones during ceremony
- Commemorative wedding certificate
- Wooden chairs for maximum of 30 pax
- Balinese spirited non-alcoholic toast for bride and groom
- Romantic set up in the room on the wedding day during the couple's stay
- One time 60 minutes Balinese massage for two, when staying at the hotel
- Complimentary usage of changing room for Groom
- Balinese wedding gift



How To Get Married in Bali

Bali is part of the Republic of Indonesia and is subject to Indonesian Laws. Every couple who is considering to getting married in Bali must comply with these laws:

In accordance with Law No. 1 of 1974 concerning marriages in Indonesia (Article 2 (1): "a marriage is legitimate if it has been performed according to the laws of the respective religious beliefs of the parties concerned."

RELIGIOUS CEREMONY

All couples who marry in Indonesia must declare a religion. Agnosticism and Atheism are not recognized. The Civil Registry Office can record marriages of persons of Moslem, Hindu, Buddhist, Christian-Protestant and Christian-Catholic faiths. Marriage partners must have the same religions. Otherwise one partner must make a written declaration of change of religion. Based on Indonesian government regulation, a religious ceremony must be performed before a civil ceremony. For couples who are already married in their country, but wish to exchange their vows or even renew their vows, the couple can choose a religious ceremony.

WEDDING LEGALITY

The resort is able to organize numerous vow renewal events or weddings. We will work closely with the wedding agent for all legal aspects and religious blessings. They will handle all aspects of the paper requirements as well as to arrange an appointment for an interview with the respected person (legal officiates for the legal wedding). Additional charges are applicable for legal weddings and religious blessings.

SOUND CURFEW

All amplified entertainment that is outside of the resort must conclude no later than 10:00 PM. The resort will determine the appropriate level of sound amplification from 10:00 PM onwards. This is in accordance with local ordinances and for the respect of other Resort guests.





Additional Services

SHERATON WEDDING CAKE

1 tier (max. for 30 people) IDR 2,000,000 net

2 tiers (max. for 75 people) IDR 3,500,000 net

3 tiers (max. for 135 people) IDR 5,250,000 net

PROSPERITY CHAMPAGNE TOWER

3 Layers IDR 3,150,000 net

5 Layers IDR 7,000,000 net

Ice Cold Bintang Fountain IDR 1,750,000 net

CORKAGE FEE

Bottle of Wine IDR 350,000 net/btl

Liquor IDR 500,000 net/btl

HAIR DO & MAKE UP FOR BRIDE IDR 6,000,000 net

PHOTOGRAPHY SERVICE

2 hours IDR 6,500,000 net 4 hours IDR 10,000,000 net

6 hours IDR 12,000,000 net

VIDEOGRAPHY SERVICE

2 hours IDR 6,750,000 net 4 hours IDR 11,000,000 net 6 hours IDR 12,500,000 net

LEGAL WEDDING ARRANGEMENT

IDR 12,500,000 net

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.





Entertainment

RINDIK TRIO - BAMBOO XYLOPHONE

2 Hours IDR 1,250,000 net

TRADITIONAL BALINESE DANCES WITH GAMELAN

1 Hour IDR 7,500,000 net

DJ MUSIC AND EQUIPMENT 4 Hour IDR 12,500,000 net

ACOUSTIC BAND (3 x 45 minutes) IDR 12,000,000 net

BATAK BAND

(xx hours Entertainment from Batak) IDR 5,000,000 net

STRING QUARTET

1 Hour 2 Violin + 1 Viola + 1 Cello (1 hour) IDR 7,000,000 net

STRING TRIO

1 Hour Violin & Viola or Violin & Cello (1 hour) IDR 5,000,000 net





Connect To Menus

Flexible but consistent, select any combination of items from our Bene, Feast and Balinese inspired menus. Experience the quality of our unique restaurant concepts designed with your needs in mind.

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Small bites

Socialize over cocktails against the backdrop of an amazing sunset adds grandeur to your big day. Choose a selection of small bites specially sized to your needs. Be inspired by the worldly cuisine of Feast, the authenticity of our Bene Italian Kitchen or Asian favourites.

All small bites are served in a pass-around fashion. Quantities are indicated per person. Our recommendation is to serve between 4 - 6 canapes per hour.

	Chilled	Chilled Warm		PRICE
XS	2	2	2	IDR 240,000 net IDR 260,000 net
M	3	3	2	IDR 260,000 net
L XL	3 4	3 4	3	IDR 320,000 net IDR 360,000 net
XXL	4	4	4	IDR 420,000 net

CHILLED

FEAST

Chicken liver pate and apple gelée

- Smoked salmon mousse with pumpernickel bread and dill cream
- Beef carpaccio with Grana Padano cheeese, crisp capers, and rocket
- Prosciutto with asian pear and fig jam

Leek and gorgonzola brûlée

Potato blinis with herbs cream and salmon roe

BENE

Crostini con mousse di salmone Salmon mousse with bread croutons

Tartellette con crema di parmigiano e uova

Mini tarts with parmesan cheese cream and eggs

Tartellette di verdure Mini tarts with ratatouille

Pasta sfoglia con mousse di pollo e asparagi

Puff pastry with chicken mousse and asparagus

Pomodorini ripieni con formaggio fresco di pecora Cherry tomato filled with goat's cheese

Crostini di formaggio e funghi Bread croutons with cheese and mushrooms

ASIAN CHOICE

Tuna and Salmon Tartare with wasabi tobiko and ginger-soy vinaigrette

Oyster with "nam jim' mignonette

Japanese Beef Tataki with enoki mushroom and ponzu dressing

Balinese Minced Duck Salad served with melinjo crakers

Crispy papadum with onion and tomato chutney

Bang bang chicken with creamy sesame sauce on the bed of baby romain

Fresh Vietnamese vegetables spring roll

Avocado and prawn sushi roll

Salmon sashimi with wasabi dressing

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WARM

FEAST

Crisp polenta with fondue and herbs goat cheese

Panceta wrapped seared scallop with cauliflower mouse

Soft centred gorgonzola and saffron arancini ball

Seared yellow tail tuna loin with eggplant puree and olive tapenade

Greek meat ball with tzatziki

Mini quiche of leek and smoked bacon

Chicken and Leek Truffle

BENE

Gamberetti con pancetta Prawns with pancetta in bread croutons

Fagottini di pere e formaggio Pocket dough with cheese and pear

Paneti salati con cipolla e salsiccia Salted muffins with onion and sausage

Involtini di salmone e sesamo Salmon in sesame seed crust

Mini arancini di riso Deep-fried mini breaded rice ball with mozzarella cheese

Crocchette di patate Deep-fried breaded potatoes

Crostini di mozzarella e alici Gratinated bread croutons with mozzarella cheese and anchovies

Assaggini di zuppa ai Funghi con crostini di pane Mini mushroom soup with bread croutons

ASIAN CHOICE

LIQUID

Soba noodle soup with shredded teriyaki chicken

Chilled Thai squash soup with yogurt and coriander

Chilled Southeast Asian peach soup

Chinese healing soup

HOT

★ Vegetables Spring Roll with Tamarind Sauce

Prawn spring roll Thai style with sweet chili dip

Minced Balinese seafood saté on lemongrass skewer

Niso marinated shiitake and eggplant

Seared tuna sambal matah

Chicken saté with peanut sauce

Honey garlic barbecue baby pork ribs

Seared scallop with young mango and grape salad

Korean beef bulgogi with crispy onion

Baby corn and watercress tempura with ponzu sauce

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SWEET

FEAST

Sacher torte Fruit tartlet Rum ball Carrot cake Cinnamon walnut cake Strawberry thyme mousse Lemon cake

BENE

Marble brownies Banana deep chocolate Raspberry mini tart Peach mousse Coconut pannacota Opera cake Tiramisu Black forest rollade Mini linzer cake Colorful choux pastry

ASIAN CHOICE

Jackfruit fritter Takoyaki Sumping waluh Bijik mutiara Batun bedil Carrot halwa Bubur sumsum

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Feast Table Menus

Allow Feast's worldly cuisine to take you places. Moroccan markets, Mediterranean coastal villages to South American highlands, enjoy the colours of Feast.

Start by selecting your preferred variety to meet your event's budget or time requirements and indulge in the variety. Add your style by mixing in Bene's traditional Italian or Asian favourite selections. There's no limit to menu flexibility.

All tables are served from 30 persons onwards, otherwise a USD 300 Service Charge applies.

	Chilled	Premium Chilled	Soup	Show Cooking	Premium Show Cooking	Hot	Starch & Veggie	Sweet
S	4		1			3	3	4
М	5		1			4	3	4
L	5	1	1			4	3	5
XL	5	2	2		1	4	3	6

Pricing starting from: S IDR 450,000 net | M IDR 500,000 net | L IDR 600,000 net | XL IDR 700,000 net

All Feast tables are served with home made bread, fresh from our pastry oven and a selection of fresh salad and condiments.

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CHILLED

Medallion of poached salmon with asparagus and crispy potatoes

Terrine of roasted chicken and pistachio nuts with brioche bread and plum chutney

Roasted courgette and feta cheese tarts

Pan-fried red mullet fillet with bouquet of assorted lettuce and crispy new potatoes in balsamic reduction

Velouté of mushrooms in puff pastry

🔧 Vegetable terrine

Poached fresh crayfish tails topped with lemon grass and ginger butter, served with a crisp frisee salad

Fish terrine served with smoked salmon and chive cream sauce

Asparagus, sun-dried tomato, potatoes and artichoke salad with truffled vinegrette

★ Lebanese hummus with pita bread

Lebanese shish barak - Meat dumplings with yogurt stew

PREMIUM CHILLED

Salmon and avocado terrine

Confit of duck terrine with pistachio, bouquet of assorted lettuce and caramelized red onion

Terrine of ham hock, spring cabbage and Toulouse sausage with potato and caper dressing

Crab soufflé with lightly curried mussels and ginger butter sauce

Gâteau of roasted courgette, poached scallops and lobster served with herb dressing

Pan-fried diver scallop and fresh foie gras served on mesclun mix with sherry vinegar and white truffle oil

SOUP

- 🔧 Pumpkin soup
- ★ Broccoli and toasted almond soup
- Cream of asparagus with croutons
- Orange and carrot soup
- ★ Potatoes and leek soup
- Chicken consommé with dumplings
- Mushroom soup
- Seafood chowder

SHOWCOOKING

Slow roast pork neck with sage and jus au natural

Roast leg of lamb with cumin sauce and mint sauce

Roast turkey with cranberry sauce and giblet gravy

Crepes and pancake "sweet and savory" or "savory only"

PREMIUM SHOWCOOKING

Chocolate station

Classic beef Wellington with beef jus

Peking duck with condiments

Steamed whole salmon

Roasted swordfish

Live carving of whole Australian striploin

Any guest consuming alcohol must be of legal drinking age.



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STARCH & VEGGIE

Loin of lamb filled with lemon and thyme, red onion tatin and fondant potatoes

Roast seabass with aubergine caviar, fennel, chorizo and lemon with pepper essence

Steamed fillet of Atlantic salmon with tiger prawns in ginger cream sauce and broccoli with almonds

Punjabi lamb Tandoori - Cutlets of lamb marinated in yogurt, coriander, chilli, blend of curry powder, then slowly cooked over charcoal in the Tandoor. A mild to medium dish served with lentils.

Chicken Tikka - Boneless pieces of chicken lightly marinated and cooked in the tandoor. A mild to medium dish

Fish Tikkas - Succulent cubes of fish, delicately marinated

Prawn Pakora - Prawns in a crisp spicy batter fried so that they stay moist inside.

Butter Chicken - Boneless pieces of chicken cooked in butter, coriander, tomato and ginger

Braised chicken legs with carrot juice, dates and Moroccan spices

Couscous with lamb & vegetables

Steamed rice Fried rice Fried noodles Mash potato Roast potato Green beans Broccoli Bok Choy

Vegetable ratatouille

Cauliflower

Pumpkin puree

Schwarzwald cake

SWEET

New York cheese cake

Assorted macarons

Strawberry short cake

Triple chocolate mouse

Profiteroles

Exotic fruit cake

Tiramisu

Chocolate roll with pastry cream

Apple tart

Pot the cream "passion fruit - chocolate - rasberry - vanilla - butterschotch"

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Any guest consuming alcohol must be of legal drinking age.



Bene Al Tavolo

Our Italian trattoria, Bene has lend their expert chef's to create an authentic Italian menu for your event. Indulge in Italian fun food, inspired by tradition.

Start by selecting your preferred variety to meet your event's budget or time requirements and then indulge in the variety. Add your style by mixing in Feast's worldly or Asian selections. There's no limit to flexibility.

All tables are served from 30 persons onwards, otherwise a USD 300 Service Charge applies.

	Chilled	Premium Chilled	Zuppa	Show Cooking	Premium Show Cooking	Hot	Sweet
S	4		1			5	4
Μ	5		2			6	4
L	5	1	2	3		6	5
XL	5	2	2	4	1	6	6

Pricing starting from: S IDR 450,000 net | M IDR 500,000 net | L IDR 600,000 net | XL IDR 700 net

All Bene tables are served with Italian style home made bread, fresh from our pastry oven and a selection of the fresh salad and condiments.

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CHILLED

Suppli di riso Breaded rice ball filled with mozzarella cheese

Crocchette di spinaci e ricotta Breaded spinach and ricotta cheese

Crostini filanti di alici Sliced toasted bread with mozzarella cheese and anchovies

Insalata caprese Tomato and buffalo mozzarella salad

Prosciutto e melone con salsa di arucola

Parma ham and melon with arucola sauce

Eggplant roulade filled with goat cheese in tomato sauce

Roasted bell pepper roulade filled with cream cheese and chives

Pomodori di riso al forno Baked fresh tomatoes filled with risotto and mozzarella cheese

Tortino ai funghi di bosco con pasta sfoglia e parmigiano Wild mushroom in puff pastry tart and parmesan

Girello di verdure grigliate con salsa di pomodoro

Grilled vegetable roulade in tomato sauce

PREMIUM CHILLED

Parfait di fegatini di pollo brioche e funghi porcini Chicken liver parfait with brioche bread and porcini mushrooms

Assorted cheese platter

Timballo di salmone cotto al vapore con gamberetti

Timbale of poached salmon and crayfish geli

Involtini di melanzane e pecorino fresco in salsa di pomodoro Eggplant rolls filled with goat's cheese in tomato sauce

Insalata di mare Traditional Italian seafood salad

SHOWCOOKING

Bene signature home made pasta station

Risotto station

Italian live soup station with variety of vegetables and seafood

PREMIUM SHOWCOOKING

Porchetta Whole pig carving style Cold cuts and cheese station

ZUPPA - SOUP

Pasta e fagioli Chopped spaghetti and beans with pancetta

Minestrone
Diced vegetable soup

Zuppa di pomodoro Tomato soup with bread croutons

Pasta e patate Diced potatoes soup with pasta

Zuppa di pesce Fish soup

Zuppa di lenticchie Lentil with pork soup

Zuppa di ceci Chickpea soup

Brodo di pomodoro con tortellini Tomato consomme with tortellini

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Risotto alla pescatora Seafood risotto

Linguine con pesto alla genovese Linguine pasta with pesto sauce"

Risotto ai funghi di bosco Wild mushroom risotto

Polpettine al pomodoro Meat balls braised in tomato sauce

Costolette di maile con patate al forno Pork chops and roasted potato

Fettine di manzo alla pizzaiola Sliced beef in tomato sauce

Petto di pollo ripieno con funghi porcini Stuffed chicken breast with porcini mushrooms, potato timbale and vegetables

Lasagna al forno Layered pasta in a tomato & minced beef sauce.

Cannelloni con ricotta e spinaci Pasta rolls filled with ricotta cheese and spinach

Spezzatino di maiale al pomodoro con patate Pork stew with potato in tomato sauce "

Fork stew with potato in tomato sudee

Salsicce di maiale arrosto Roasted italian pork sausage with spinach and roasted potatoes

Filetti di branzino con salsa al limone Sea bream fillet in lemon sauce

Lombata di maiale arrosto Roasted pork loin in red wine rosmary sauce

Arrosto di manzo Roasted beef with potatoes and vegetable in thyme sauce

★ Lasagne ai spinaci Bechamel, Ricotta & Spinach Iasagna.

SWEET

Baba con rum e crema pasticcera Famous Naples dessert, Babas soaked in rum with pastry cream with pastry cream (contains alcohol)

Zuccotto Semi-frozen, chilled dessert made with brandy, cake and ice cream.

Semifreddi alla gianduia Italian classic semi frozen egg nog with chocolate

Tiramisu Italian classic

Millefoglie Layers of puff pastry flavored with chocolate with pastry cream

Rotolo di pasta sfoglia con panna e albicocche sciroppate

Timballo con crema di fragole Timbale with strawberry cream

Any guest consuming alcohol must be of legal drinking age.



Asian Choice Table menus

Do as the locals do and mix local Balinese cuisine with their favorites. The mix of cultures of Indonesia and its colonial past has introduced a wide palate of flavours.

Start by selecting your preferred variety to meet your event's budget or time requirements and then indulge in the variety. Add your style by mixing in Feast's worldly or Asian favorite selections.

All tables are served from 30 persons onwards, otherwise a USD 300 Service Charge appl

	Chilled	Premium Chilled	Soup	Show Cooking	Premium Show Cooking	Hot	Starch & Veggie	Sweet
S	4		1			3	3	4
Μ	5		2			4	3	4
L	5	1	2	3		4	3	5
XL	5	2	2	4	1	4	3	6

Pricing starting from: S IDR 450,000 net | M IDR 500,000 net | L IDR 600,000 net | XL IDR 700,000 net

All Asian Choice tables are served with a abundance of Kerupuk, ranging from seafood to vegetable and pork crackers.

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Any guest consuming alcohol must be of legal drinking age.



CHILLED

Assorted dim sum

Tuna Tataki

Chicken sate Thai style, marinated in light curry sate served with pickle cucumber

Balinese seaweed salad, served with fried shallot, grated coconut and light curry dressing

Lawar kacang, Balinese long bean salad with shredded chicken

Roasted cauliflower salad - turmeric, toasted coconut, dried chili and fried shallots

Prawn and cucumber salad - boiled prawn with cucumber salad, shaved young coconut, lime, plam sugar, chili, pink ginger and coriander

Sugar cane pink shrimp, grilled pink shrimp on sugarcane skewer with young mango salad

Marinated grilled octopus salad, served with mixed green and 'nam jim' dressing

PREMIUM CHILLED

Sushi and sashimi Assortment sushi and fresh sashimi

Som Tam Royal Thai green papaya salad with choice of condimentS

Tipat cantok Balinese vegetables salad with rice cake and peanut sauce

Zaru Soba Japanese cold buckwheat noodles served with chilled dipping sauce

Hiyashi Udon Cold udon noodles served with chilled soy broth

SOUP

Crab and Asparagus soup Chinese style crab and asparagus soup

Tom Yum Goong Royal Thai soup with prawn and mushroom

Si Chuan Suan La Tang Sichuan style spicy soup with tofu and wooders

Miso Shiro Traditional Japanese fermented soyabean soup with tofu and spring onion

Soto Ayam Classic Indonesian chicken and vegetables soup

Tom Kha Gai Royal Thai chicken soup with Balinese eggplant, lemon grass, coconut cream, coriander and lime

Beef Pho Traditional Vietnamese herbal beef soup

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SHOWCOOKING

Wok fire Choice of meat, seafood and vegetables, authentically prepared: Thai, Chinese or Indonesian

Noodle bowl Build your own noodles with choice of meat, seafood and vegetables any style: Thai, Indonesian, Vietnamese, Japanese or Korean served with condiments

Roti Jala Malaysian nest crepes served with curry of lamb, beef, chicken or vegetables

Martabak Stuffed pancakes with lamb, beef, chicken or vegetables, served with duck eggs and condiments

PREMIUM SHOWCOOKING

Babi Guling Balinese style whole suckling pig

Kambing Guling Javanese style whole suckling lamb

Peking duck carving station

BBQ corner Choice of imported meat, locally sourced seafood and vegetables served with condiments

ΗΟΤ

Crispy snapper with sweet & sour sauce

Calamari with hoisin sauce, mushroom and peas

Thai beef curry Red Thai beef curry with eggplant and basil

Spring chicken Marinated and grilled in Thai BBQ sauce

Grilled Seabass Traditionally grilled with Jimbaran style sauce

Tum Bebek Balinese minced duck in banana leaf

Black pepper beef Wok-fried angus beef with black pepper sauce

Miso glazed salmon with asparagus and shiitake

Chili prawn Wok toasted tiger prawn in chili and pepper sauce

Peking Duck curry Fragrant duck curry with coconut, turmeric, cardamon and yellow potatoes

Grilled lamb rack with honey soy and ginger

VEGETABLES

Terong sambal balado Indonesian style stir-fried eggplant with sambal

Gulai Nangka Young jack fruit curry with tofu and long bean

✤ Wok toasted vegetables with ginger and soy

Plecing kangkung Stir-fried Balinese style water spinach

RICE

Balinese fried rice with meat, seafood or vegetables

★ Steamed jasmine rice

Hong Kong style fried rice with seafood and pineapple

🔧 Malaysian style nasi lemak

Nasi Kuning Balinese turmeric infused white rice

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Feast Plated Menus

Allow Feast's worldly cuisine to take you places. Moroccan markets, Mediterranean coastal villages to South American highlands; enjoy the colours of Feast.

Choose the number of dishes matching the duration or budget of your event and indulge in unlimited choices of combinations.

Plated menus available for groups of 20 persons onwards. One menu per event - A choice can be build into the menu but it is the client's responsibility to furnish choice preference and seating arrangement information 2 weeks prior to the event.

	Cold Starter	Soup	Hot Starter	Main Courses	Sweet
3 Courses 4 Courses 4 Courses + 5 Courses	1 1 1 1	1	1	1 1 1 1	1 1 1 1

Pricing starting from: 3C IDR 500,000 net | 4C IDR 600,000 net | 4C+ IDR 650,000 net | 5C IDR 700 ,000 net

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Any guest consuming alcohol must be of legal drinking age.



STARTERS

Organic Salad with dehydrated vegetables, cucumber, pumpkin seed, balsamic vinegar, olive oil and herbs

Tian of borneo crab with semi dried aoki tomato, avocado, crisp taro and tomato water

Tuna tartare with garlic crostini, aioli, Granny Smith apple- chive salad and dehydrated fennel

Seasonal vegetables terrine with red onion chutney, Dandaragan olive oil sherbet and micro herbs

Foie gras terrine with caramelized Granny Smith apple and goat's milk foam

Lebanese Fattoush

Dutch Potato Salad "Huzaren Salade"

SOUP

Velouté of Balinese pink shrimps flavored with coriander and lemongrass

Tomato flavoured vegetable soup with fragrant pesto

Smoked duck consomme with diced heart of palm, shiitake,capsicum confit and tapioca pearls

Steamy pumpkin soup infused with lemongrass and kafir lime leaf served with truffle marscarpone and mushroom confit

Chilled beetroot gazpacho with tomato sherbet and micro basil

HOT STARTER

Seared Hokkaido scallop with sauteed wild mushroom, crisp pancetta and lemongrass-thyme nage

Seared tiger prawn in lemon oil with aoki tomato, Ligurian olive, parsley and fennel salad

Grilled octopus with jus au natural, lemon and Dandaragan olive oil

Warm mackerel tomato escabeche with shaved young vegetables, basil oil and micro herbs

Seared foie gras with crisp brioche, ginger glazed seasonal fruit, cocoa tuile and chicken jus

Soy marinated quail with pear and apple chutney, pickled shiitake and jus au natural

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MAIN COURSE

Tomahawk pork chop with kalamataoven dried tomato polenta, caramelized shallots, warm morning glory pickles and jus au natural

Organic chicken breast stuffed with sweet potato - Jalapenos on bed of wilted spinach served with wild mushroom croquettes and chicken jus

Pan roasted ruby snapper fillet on basil scented eggplant and potato ragout in a light lemongrass foam

Duck leg confit with sauteed wild mushrooms, glazed beetroots and mix pepper sauce

Grilled yellow tail tuna steak with hericots verts, baby rocket and roasted tomato toasted with wholegrain mustard dressing

Tasmanian salmon with sweet potato ravioli with zuchini-aiko tomato beurre fondue infused with rosemary and sage

Seared seabass set on herbs scented succotash, steamy Balinese clams and chorizo

Rack of lamb with crushed herbs rub, vegetables cous cous, fig tart and cumin jus

Australian beef tenderloin with kalamata olives and onion potato, glazed seasonal vegetables, crispy shallot and beef jus

Kurobuta pork belly served with truffle mash, curried lentils de puy, Granny Smith reduction and goat's cheese foam

VEGETARIAN

Moroccan Mechoui roasted lamb spareribs

Traditional Lebanese dish of baked chicken and potatoes

Dutch Leek Casserole

Classic Greek Moussaka with Eggplant

SWEET

Yoghurt panna cotta with passion fruit coulis

Meyer lemon tart with candied limoncello and raspberry sauce

Guanaja chocolate cremeux with pistachio ice cream and chocolate soil

Ivoire chocolate islands with strawberrylemongrass consomme

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Bene Nel Piatto

Our Italian trattoria, Bene has lend their expert chef's to create an authentic Italian menu experience for your event. Indulge in Italian fun food, inspired by tradition.

Choose the number of dishes matching the duration or budget of your event and indulge in unlimited choices of combinations.

Plated menus available for groups of 20 persons onwards. One menu per event - A choice can be build into the menu but it is the client's responsibility to furnish choice preference and seating arrangement information 2 weeks prior to the event.

	Cold Starter	Soup	Hot Starter	Main Courses	Sweet
3 Courses 4 Courses 4 Courses + 5 Courses	1 1 1 1	1	1 1	1 1 1 1	1 1 1 1

Pricing starting from: 3C IDR 500,000 net | 4C IDR 600,000 net | 4C+ IDR 650,000 net | 5C IDR 700,000 net

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ORGANIC STARTER

Carpaccio di manzo con arucola e parmigiano Beef carpaccio with arucola and parmesan cheese

Prosciutto di parma e mozzarella di bufala Parma ham and mozzarella

Frittura di calamari e carciofini Calamari and artichoke fritters

Prosciutto e melone con salsa di rum e arucola Parma ham and melon with a sweet arucola rum sauce

Timballo di Insalata di rinforzo Peppers, cauliflower, olives, anchovies, gherkins

Involtini di prosciutto con formaggio di pecora fresco, noci e erba cipollina Ham rolls with goat's cheese and walnuts

Insalata di calamari Squid salad

Insalata di alici marinate Marinated anchovies salad

Vitello tonnato Braised veal in tuna sauce

Timballo di insalata siciliana con frittata Timbale of pine nuts, tomato, eggplant, asparagus and basil with egg base cake

SOUP

Ribollita Traditional Tuscany bean, carrots, cabbage, potatoes, tomato, bread soup

Cacciuco alla Livornese Seafood soup from Livorno, Tuscany

Pasta e fagioli con le cozze Soup with pasta white beans "Cannellini" and mussels

Zuppa di cavoli Cauliflower soup

Brodetto di pollo Chicken soup

HOT STARTER

Melanzane alla parmigiana

Polpette di ricotta col sugo Traditionally from Calabria (South Italy). Ricotta cheese, parmesan cheese, pecorino cheese, basil and parsley ball in tomato sauce

Insalata tiepida di polpo e patate Warm potatoes and baby octopus salad

Cozze gratinate Mussels au gratin

Pomodori con riso Baked tomato stuffed with risotto in tomato sauce

Scampi avolti con pancetta Pan seared prawns wrapped in bacon

Melanzane ripene con carne Baked stuffed eggplant with beef in tomato sauce

Sformato di verdure Baked vegetables in bescamelle sauce and topped with cheese

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MAIN COURSE

Linguine allo scoglio Linguine pasta with seafood in white sauce and pachino tomato

Grigliata di pesce misto con salmoriglio -Mix of grilled fish with salmoriglio sauce

Scaloppine di vitello al vino bianco / funghi

Veal scaloppine in white wine sauce or mushroom

Ossobuco braised veal shank with saffron risotto

Pasta alla checca Penne pasta with mozzarella cheese, pecorino romano cheese, cherry tomato and basil

Salti in bocca alla romana Scaloppine with parma ham and sage in white wine sauce

Gnocchi alla romana Semolina dough cookend in milk in butter and sage gratinated with parmesan cheese and gruyere cheese

Coda alla vaccinara Oxtail braised in tomato sauce

Spalla dágnello farcita alla toscana -Stuffed lamb shoulder Tuscany style

Pesce spada alla pizzaiola

Classic from Calabria (South Italy) - Swordfish in tomato concasse, capers, olives and mozzarella cheese Fettuccine al tonno e pomodaro Fettuccine pasta with tuna fish sauce and tomato

Salmone e lenticchia Roasted salmon marinated with thyme with lentil stewed and assorted fresh lettuce

Arrosto di maile con verdure Roasted pork loin stuffed with vegetable

Involtini di sogliola con salmone e spinaci Sole fish rolls with salmon mouse and spinach in tomato coulis

Involtini di manzo Beef rolls in spicy tomato sauce

Involtini di pollo al radicchio Chicken roulade with radicchio salad

Costolette di maiale alle mandorle Pork chops breaded with almond and parmesan cheese, pan seared with pancetta

Calamari ripieni di verdure Baked squid stuffed vegetables

Girello di verdure in pasta sfoglia con salsa di pomodoro Vegetable roulade with puff pastry in tomato sauce

SWEET

Torta della nonna Granny cake with pastry cream and pine nuts

Torta di mele con amaretti Baked apple cake with amaretti's cookies crambled

Zuppa inglese Lady's finger "savoiardi" pastry cream, chocolate ganache

Girello al cioccolato Sponge chocolate cake roulade with berry sauce

Pastiera napoletana Puff pastry filled with a mixture consisting of cottage cheese, boiled wheat, eggs, spices and candied fruit

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Asian Choice Set Menus

Do as the locals do and mix local Balinese cuisine with their favorites. The mix of cultures of Indonesia and its colonial past has introduced a wide palate of flavours.

Choose the number of dishes matching the duration or budget of your event and indulge in unlimited choices of combinations.

Plated menus available for groups of 20 persons onwards. One menu per event - Choice can be build into the menu but it is the client's responsibility to furnish choice preference and seating arrangement information 2 weeks prior to the event.

	Cold Starter	Soup	Hot Starter	Main Courses	Dessert
3 Courses 4 Courses 4 Courses + 5 Courses	1 1 1 1	1	1 1	1 1 1 1	1 1 1 1

Pricing starting from: 3C IDR 500,000 net | 4C IDR 600,000 net | 4C+ IDR 650,000 net | 5C IDR 700,000 net

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COLD STARTER

Assorted of Sashimi | Raw salmon, tuna and hamachi with soy, wasabi and pikled ginger

Yam Nea Grilled Thai beef salad with cherry tomato, cucumber, eggplant, lemongrass and nahm jihm dressing

Yam Talay Mixed seafood with onion, tomato, Asian celery, lettuce and nahm jihm dressing

Vietnamese Pamelo Salad | with shallot, mint and cucumber

Vegetables Rice Paper Roll | with soysesame and ginger sauce

Green Mango and Papaya Salad | with shallot, coriander and sweet chili dressing

Salt pepper Squid | with mix green and sesame dressing

Gado Gado Indonesian vegetable salad with tempe, tofu and peanut saucen

Oriental Duck Salad | With orange segment, mix green and sweet sour dressing

Vietnamese Rice Noodle Salad | With pink shrimp carot, cucumber, green chili, mint leaf, fish sauce - lime dressing

Assorted of Sushi | Chef'sselection of sushi with soy, wasabi and pickled ginger

SOUP

Tom Yum Goong Thai sweet sour and spicy soup with prawn and mushroom

Soup Buntut Traditional Indonesian ox tail soup

Singaporean Wonton Soup Traditional pork wonton herbal soup with bokchoy, leek and ginger

Lotus Root Soup | with honey dates

Soto Ayam Classic Indonesian chicken and vegetables soup

HOT STARTER

Crispy Samosa Chicken with cilantro yoghurt or vegetarian with tamarind chutney

Sticky Thai chicken wing with tom yumsoy marination

Trio Sate Chicken, pork and minced seafood sate served with condiments

Steamy Edamame | With Balinese sea salt and lemon

Roasted Peking Duck | With mandarin pancake, cucumber, spring onion and hoisin sauce

Thai Fish Cake | With Thai sweet chili sauce and cucumber pickle

Gyoza Japanese potstickers pork dumpling

Balinese Clam with kemangi , tomato and bumbu merah

Pork and Prawn Siew Mai with chili sauce and ginger

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MAIN COURSE

NOODLE & RICE

Mie or Nasi Goreng | Balinese style stir fried noodle/rice with chicken and prawn served with egg, fried chicken and balinese seafood sate

Nasi Goreng Cabe Hijau | Indonesian traditional fried rice with green chili served with ayam kalas and condiments

Phad Thai | rice noodle with pink shrimp, shallot, pickled turnip, tofu, bean sprout and roasted peanut

Beef Pho | traditional Vietnamese noodle and beef soup

Khao Phat Met Ma Muang | Traditional Thai fried rice with cashewnuts, raisin, pineapple and prawn

SEAFOOD

Wok Fried Balinese Yabbi with Thai chili jam, Balinese wing bean and grilled baby corn

Steamed Sea Bass with soy, ginger, shitake mushroom, leek served with chinese congee

Singaporean Chili Crab Stir-fried crab with singaporean chili sauce

Grilled Baby Snapper Jimbaran style served with grilled rice and plecing kangkung

Pepes Ikan Grilled local fish and Balinese spices in banana leaf

Wok Fried Scallops With basil, snowpeas, chili and Balinese long pepper

Thai Green Curry with mixed Balinese seafood, pineapple, eggplant, cilantro and basil

MEAT

Phad Kra Pao Beef or Chicken with holy basil, long bean, soy, garlic and chili

Ayam Kalas Balinese slow braised chicken leg with yellow spices served with grilled rice and plecing kangkung

Roasted Duck Curry Thai red curry duck breast with pineapple, grape and basil

Gulai Kambing Sumatran lamb curry in coconut milk and lemongrass

Bebek Betutu Balinese roast duck in banana leaf

Indonesian Beef Rendang Indonesian spiced boneless short ribs, braised in coconut milk and lemongrass

VEGETARIAN

Nyonya Sambal Terong Stir-fried purple eggplant toated with Balinese sambal

Stir-fried Asian Vegetables Mixed vegetables stir-fried with garlic, ginger and soy

Wok Fried Organic Tofu With shiitake mushroom, chive and soy

DESSERT

Cantonese Egg Tart served with red date ginger drink

Klepon and Injin Javanese boiled rice cake served with Balinese black sticky rice

Young Coconut Cendol Jello served with shaved young coconut and banana ice cream

Fak Thawng Kaeng Buat Pumpkin in coconut milk served with coconut ice cream

Yok Manee Thai pandanus tapioca pearls pudding served with salty grated coconut

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Event Bars

Enjoy clarity in event budgetting by selection one of our free flow bars. Each bar is designed to take the most out imported and locally sourced products and allows selection of pouring wine (up to 2 weeks prior the event). Choose the bar reflecting your needs and budget and infuse creativity in it with one of our action stations.

GIANT BAR

IDR 750,000 net for the first two hours, subsequent hours at IDR 220,000 net

WINES House selection of wine, white & red

WINES House selection of wine, white & red

YOUR COCKTAIL Add a cocktail designed for your event, company colour, mood of the year or....

PREMIUM BRAND SPIRITS Vodka, Whisky, Whiskey Bourbon, Gin, Tequila, Rum, Cognac

LOCAL BEER Experience Indonesia's own Bintang

SOFT DRINKS Water, carbonated soft drinks, Selection of Dilmah Iced Teas

CHILLED JUICES (CHOOSE 3) Orange, Soursop, Pink Guava, Mango, Pineapple, Lime, Strawberry, Apple

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LARGE BAR

From IDR 550,000 net for the first two hours, subsequent hours at IDR 200,000 net

WINES House selection of wine, white & red

HOUSE BRAND SPIRITS Vodka, Whisky, Whiskey, Bourbon, Gin, Tequila, Rum, Brandy

LOCAL BEER Experience Indonesia's own Bintang

SOFT DRINKS Water, carbonated soft drinks, Selection of Dilmah Iced Teas

CHILLED JUICES (CHOOSE 3) Orange, Soursop, Pink Guava, Mango, Pineapple, Lime, Strawberry, Apple

HARD BAR

From IDR 550,000 net for the first two hours, subsequent hours at IDR 200,000 net

HOUSE BRAND SPIRITS Vodka, Whisky, Whiskey, Bourbon, Gin, Tequila, Rum, Brandy

YOUR COCKTAIL Choose 3 international cocktails

LOCAL BEER Experience Indonesia's own Bintang

SOFT DRINKS & MIXERS Water, carbonated soft drinks, Selection of Dilmah Iced Teas

CHILLED JUICES (CHOOSE 3) Orange, Soursop, Pink Guava, Mango, Pineapple, Lime, Strawberry, Apple

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SMALL BAR

From IDR 350,000 net for the first two hours, subsequent hours at IDR 120,000 net From IDR 250,000 net for the first two hours, subsequent hours at IDR 80,000 net (no beer)

SOFT DRINKS Water, carbonated soft drinks, Selection of Dilmah Iced Teas

CHILLED JUICES (CHOOSE 3) Orange, Soursop, Pink Guava, Mango, Pineapple, Lime, Strawberry, Apple

LOCAL BEER Experience Indonesia's own Bintang Non-alcoholic available

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Action Stations

Infuse fun or add class to your event bar by selection one of the below action stations. Set-up individually they draw attention and create unexpected and premium experiences. Action stations are priced as a premium on top of event bars, per person.

COLOR YOUR COCKTAIL

Starting from IDR 100,000 net as addition to your choice of beverage package

Dive into our selection of Yellow, Orange, Red, Blue, Green and White cocktails and reach ecstacy whilst infusing your body with our specially selected health enhancing ingredients.

MENU

Mix of 3 short & long cocktails and one mocktail.

MARTINI SOIREE

Starting from IDR 100,000 net as addition to your choice of beverage package

Often related to James Bond or ladies with long skirts and too much jewelry, however the Martini and it's many variations remains to date the most sophisticated cocktail for any event. Choose 3 Martinis from our beverage list and infuse your bar with elegance.

MENU

Selection of 3 Martinis from our menu, if preferred including Mocktail.

BEVANDE ITALIANE

Starting from IDR 150,000 net as addition to your choice of beverage package

Another Bene signature, match your Italian menu with a menu ranging from apéritifs, to wines and digestives. Explore the seductive Sangiovese grape, Tuscany's Grappa's, Milano's signature sun-downer Campari & Soda and many more.

MENU

Selected Italian wines, aperitivo, home made limoncello and Grappa.

KUTA BEACH MUDDLE PARTY

Starting from IDR 100,000 net as addition to your choice of beverage package

Let your hair down and soak up what Kuta Beach is about, beautiful fun, shared with many. Let this selection of creative muddle cocktails add a twist to your event, reminding us how good fun can be.

MENU

Selection of 3 Mojito's from our beverage list, if preferred, including a virgin Mojito.

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Corkage

CORKAGE

Per consumption / unit:	
Wine per bottle (750 ml)	IDR 170,000 net
Spirits per Bottle (750 ml)	IDR 220,000 net
Corkage free flow per event:	
Beer per person	IDR 80,000 net
Soft drink/ Juice per person	IDR 50,000 net
All beverages per person	IDR 160,000 net

WINE

We have a large selection of international wines available, reflecting our restaurant concepts. There are changes over the time based on new import and price fluctuations. Please consult your catering professional for an up to date overview.

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Audio Visual

All pricing is net, per unit or set and per day.

PRESENTATION EQUIPMENT

PRESENTATION EQUIPMENT			VIDEO MIXER				
			Edirol V4	IDR	980 net		
PROJECTOR			Edirol V8	IDR	1,400 net		
Excluding bracket							
			MONITOR				
3000 ANSI Lumen	IDR	1,050 net	LCD 17"	IDR	420 net		
4500 ANSI Lumen	IDR	1,400 net	LCD 22"	IDR	560 net		
5000 ANSI Lumen	IDR	3,620 net	LCD 32"	IDR	700 net		
6000 ANSI Lumen	IDR	6,960 net	LCD 42"	IDR	1,260 net		
7000 ANSI Lumen	IDR	10,440 net	LCD 55"	IDR	2,090 net		
10,000 ANSI Lumen	IDR	12,530 net	LCD 61"	IDR	4,880 net		
12,000 ANSI Lumen	IDR	16,700 net					
15,000 ANSI Lumen	IDR	20,880 net	PRESENTATION DEVICE				
20,000 ANSI Lumen	HD Projector IDR	41,750 net	Logitech Clicker	IDR	280 net		
Ceiling bracket	IDR	550 net	Perfect cue/ Master cue clicker	IDR	4,880 net		
			Laser pointer	IDR	280 net		
SCREEN							
Tripod screen 70"	IDR	210 net	DISTRIBUTER AMPLIFIER				
Fast Fold screen 2m	x 3m IDR	490 net	VGA amplifier	IDR	280 net		
Fast Fold screen 3m	x 4m IDR	700 net	Video amplifier	IDR	280 net		
Fast Fold screen 4m	x 6m IDR	3,480 net					
			COMPUTER				
VIDEO SWITCHER			Laptop	IDR	700 net		
Kramer 747	IDR	2,090 net	PC Desktop	IDR	700 net		
ISS 408	IDR	2,790 net	DVD Player	IDR	280 net		
ISS 506	IDR	6,960 net	Blu Ray Player	IDR	700 net		



SOUND SYSTEM

A LA CARTE					
Speaker set (1000watt)	IDR	1,400 net	4000 Watt package	IDR	6,700 net
Speaker set (2000watt)	IDR	2,790 net	4 RCF ART 500 active speakers		
Speaker set (3000watt)	IDR	4,180 net	2 EAW SB 550		
Speaker set (4000watt)	IDR	5,570 net	2 RCF ART 500 active speakers (monit	or)	
Speaker set (5000watt)	IDR	6,960 net			
Includes a 16/22 channel audio mixer		,	MICROPHONES		
and 2 wireless microphones			Wireless microphone	IDR	350 net
Active speaker RCF Art 422-A	IDR	600 net	Clip-on microphone	IDR	420 net
Active speaker RCF Art 500IDR	IDR	600 net	Head set microphone	IDR	700 net
			Lectern microphone	IDR	420 net
AV PACKAGES			SM 58 Dynamic	IDR	280 net
All packages include:			Sound Catcher/Choir Mic	IDR	560 net
16 Channel mixer			DI Box	IDR	420 net
1 CD player					
1 Stereo 1/3 octave equalizer			DJ MACHINE 1 SET		
1 Yamaha SPX 900 reverb			Turntable technics SL,1210 MkII	IDR	1,670 net
2 Shure SM 58 microphones			1 DJM 2000 +2 CDJ 2000	IDR	5,570 net
2 Microphone stands			1 DJM 900 +2 CDJ 900	IDR	3,480 net
Cable's & installation					
1000 Watt package	IDR	2,100 net	SOUND RECORDER		
2 RCF ART 500 active speakers			Tascam sound recorder	IDR	980 net
2500 Watt package	IDR	3,200 net			
2 RCF ART 500 active speakers			MIXER		
2 RCF ART 800 S active speakers			Mixer Allen & Heath 24 channels	IDR	700 net
3000 Watt package	IDR	4,300 net	Mixer Mackie prof x22	IDR	700 net
4 RCF ART 500 active speakers					

CONFRENCE EQUIPMENT

2 RCF ART 800 S active speakers

Taiden delegate microphones Taiden infrared SIS (Simultaneous Interpreter system) Minimum 20 headsets/receivers), 1 language Interpreter booth, lamp, ventilator	IDR IDR	490 net 16,700 net
Receiver/headset	IDR	140 net
Voting system 250 pax	IDR	75,150 net

All prices are quoted in 1000's IDR"



LIGHTING

EFFECTS			LED Curtain, 18mm	IDR	1,580 net
Hazer (fog machine)	IDR	2,090 net	LED Strip (per meter)	IDR	70 net
Smoke Machine	IDR	2,090 net			
Blower	IDR	700 net	EFFECT LIGHTING		
			Mac 500	IDR	530 net
PAR SYSTEM			Mac 600	IDR	530 net
Par can 56 (one piece)	IDR	140 net	Mac 2000 wash 1200	IDR	1,670 net
Par can 64 (one piece)	IDR	210 net	Mac 2000 profile 1200	IDR	2,090 net
Par can 64 (bar)	IDR	840 net	Fine Art wash 2000	IDR	2,090 net
ACL system set (8 unit incl. dimmer)	IDR	1,400 net	Fine Art spot 2500	IDR	2,510 net
			Fine Art E Beam 2500	IDR	2,790 net
FRESNEL LENS			XL Beam 300	IDR	1,400 net
(long distance light projection)			Sharpy Focus Beam	IDR	1,050 net
Fresnell 1000 W	IDR	280 net	Max 1000 Wash	IDR	700 net
Fresnell 2000 W	IDR	420 net	Max 3000 profile/spot	IDR	1,050 net
Fresnell 500 W	IDR	120 net	DTS nick wash LED	IDR	1,400 net
Hallogen	IDR	140 net	Strobe	IDR	2,090 net
LED Par (RGB)	IDR	530 net	XR Beam	IDR	1,400 net
Elevator	IDR	280 net	Starlight black drape	IDR	20,800 net
LED Washer	IDR	530 net			
			SPECIAL EFFECT		
SPOT LIGHT			Sky Tracer	IDR	2,790 net
Follow Spot 575 W	IDR	1,190 net	Medusa	IDR	5,570 net
Follow Spot 1200 W	IDR	1,400 net	LECO 19/26/36 degree	IDR	840 net
Follow Spot 2500 W	IDR	2,090 net	Minibrute (MoleFay) 4 cells	IDR	420 net
Follow Spot 4000 W	IDR	4,180 net	Minibrute (MoleFay) 8 cells	IDR	420 net
			Minibrute LED 8 cells	IDR	980 net
SKY LIGHTING			UV Light Philips	IDR	210 net
Medusa 4000	IDR	3,150 net	Fine Art Sky Light 4K	IDR	3,480 net
Sky Tracer 4000	IDR	2,620 net			
Starlight	IDR	60 net	MIXER CONSOLE		
			Avolite Console	IDR	1,580 net
LED			Avolite TigerTouch		
LED 6mm (48cm x 72cm)	IDR	1,580 net			
LED 3.75mm (48cm x 48cm)	IDR	1,880 net	RIGGING SYSTEM & BASIC STAGE		
LED 10mm	IDR	1,190 net	Alumunium truss 40x40cm	IDR	280 net
LED Transparent 40m			Truss Metal pipe 40x40cm	IDR	280 net
(64cm x 64cm)	IDR	790 net	Basic Stage per module	IDR	140 net
LED Mesh, 12mm Transparent			Truss triangle 30x30cm	IDR	1,050 net
(64cm x 64cm)	IDR	910 net	Hoise Stage Maker 1 Ton	IDR	4,880 net
LED Ladder, 10mm (16cm x 30cm)	IDR	910 net			
LED Flexible, 15mm (50cm x 50cm)	IDR	840 net			

All prices are quoted in 1000's IDR"



Transportation

CHAUFFEUR DRIVEN AIRPORT TRANSFER

Vehicle + seats - (In bracket excluding luggage)

Toyota Hi-ace 6 - 8 (8 - 10)	IDR	980,000 net
Mercedes E-class 3 - 4 (3 - 4)	IDR	1,100,000 net
BMW X5 3 - 4 (3 - 4)	IDR	950,000 net
Toyota Alphard 3 - 4 (5 - 6)	IDR	300,000 net
Toyota Innova 3 - 4 (5 - 6)	IDR	179,000 net

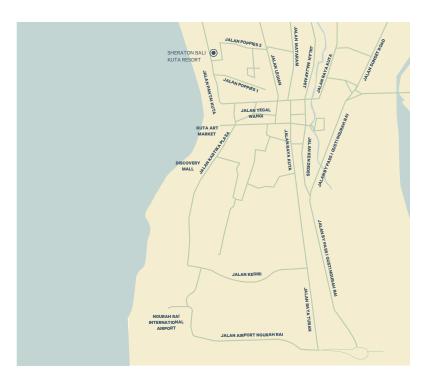
SUSTAINABLE TRANSPORTATION

Even though Bali does not have an extensive public transport infrastructure, we do offer options to ensure your transportation arrangements and / or transfers are as environmental friendly as available.

We recommend to combine your guests as much as possible in larger vehicles, filling up to the above maximum capacity. Another way to save our environment and at the same time to add a fun element to your transport, is to make use of bicycles. We have several for rent at the hotel, however we are able to cater for large groups. Ask your meeting professional for more information.

WHY IS THIS IMPORTANT?

According to the World Energy Council, transport systems significantly impact the environment by accounting for 20%-25% of world energy consumption and carbon dioxide emissions. Vehicle operation contributes C02 emissions associated with climate change and air pollution including greenhouse gases, such as sulfur dioxide, nitrogen dioxide and particulates. Besides CO2, vehicles emit pollutants that contribute to smog and ground-level ozone, both of which are human health hazards.



LOCATION

Sheraton Bali Kuta Resort is located just 5 kilometers from Ngurah Rai International Airport along Jalan Pantai Kuta, overlooking the naturally beautiful Kuta Beach & Indian Ocean.