

Wedding Package



Diamond

WEDDING PACKAGE

IDR 69.900.000^{nett}

(FOOD , VENUE , DECORATION & ENTERTAINMENT)

Exclusive Wedding Seating Dinner for 100 guests (Long Table)

Additional Package @IDR 5.500.000 (10 pax)

Terms & conditions apply.

4 Courses Elegant Western Set Menu for 100 pax

Free Flow Mineral Water

100 Glasses

Choice : Soft Drink, Blackcurrant, Ice Lemon Tea

Complimentary 1 Bottle of Wine For Bride & Groom

1x Food Test for 6 person (after 50% DP)

Used of Function Room for 4 hours

Elegant Simple Stage Decoration with Fabric

(Mini Garden, Wedding Gate, 2 Fresh Standing Flower)

Elegant Long Table Decoration Setting Based on Theme (10 tables)

(Include : Printed Theme for Placemat, Napkin Decoration,
Table Menu / Thank You Card, and
100 Tiffany Chair with Decoration Ribbon)

Flower Arrangement (Central Pieces in Each Table)

(Mix Fresh & Artificial)

Free Used of Make-up Room

MC, Sound System 3000 watt, Infocus & Screen

Mini Chamber Entertainment

(Baby Grand Piano, Saxophone, Bass, Guitar, Singer)

Lobby & Registration Desk



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SET MENU LIST

4 Courses Elegant Fine Dining Set Menu

AMOUSE BOUCHE

Choices :

- Marinated Salmon with Cream Cheese Val au Vent
- Mexican Style Cajun Chicken in Tortilla Cup
- Seared Lemon Vinaigrette Prawn Cutlets with Guacamole & Salsa on Mexican Chips
- Spinach & Ricotta Cheese Stuffed Mushroom
- Wild Mushroom & Basil Pesto Bruschetta
- Italian Spinach Ravioli with Sage Butter Sauce

APPETIZER / SOUP

Choices :

- Angel Hair Seafood Garlic Butter Aglio Olio with Roasted Vegetable
- Roasted Chicken over Rigatoni in Gorgonzola Cheese Sauce
- Braised Mushroom Ragout in Puff Pastry Shell
- New Orleans Seafood Chowder with Italian Grissini
- Slow Roasted Herbs Chicken Mesclun Salad with Blue Cheese Dressing
- Mushroom Cappuccino with Truffle Foam served well with Parmesan Biscotti
- Classic Italian Zuppa Toscana Soup with Garlic Bread
- Creamy Chicken Mushroom & Vegetable Bisque with Puff Pastry
- Pumpkin Cream Soup with Smoked Chicken Tortellini

MAIN COURSE

Choices :

- Roasted Black Angus Medallion Steak with Crispy Skin Norwegian Salmon served with Potato White Truffle Puree, Baby Vegetable & Double Sauce (Thyme Demi Glace & Tomato Crab Cream Sauce)
- Alice Spring Baked Rosemary Chicken with Garlic Butter Prawn served with Steam Broccoli, Classic Turning Potato & Carrot in Blackpeppercorn Sauce
- Grain Fed New York Striploin with Baked King Tiger Prawn served with Potato Tart, Vinaigrette Salad & Triple Mushroom Sauce
- Ocean Fresh Baramundi with Smoked Honey Chicken on Bed of Paprika Pilaf Rice
- Oven Roasted Baby Lamb Chop with Italian Pesto Pasta served with Garlic Roast Potato and Ratatouille
- Cajun Blackened Ribeye Steak with Black Olive John Dory Fish served well with Vegetable Tower & Herbs Lyonnaise Potato

DESSERT

Choices :

- Classic New York Baked Cheese Cake with Mix Berries Coulis & Chantilly Cream
- Dark Chocolate Mud Cake with Liquor Chocolate Ganache & Double Cream
- Warm Dutch Apple Pie with Caramel Sauce & Vanilla Bean Ice Cream
- Traditional Italian Tiramisu Cake
- Warm Molten Chocolate Lava Cake served with Homemade Vanilla Bean Ice Cream

DRINK | Free Flow Water

and choice of :

A Glass of Blackcurrant Juice / Apple Juice / Ice Lemon Tea