

Wedding Package





Pearl WEDDING PACKAGE

IDR 55.500.000^{nett}

(FOOD , VENUE , DECORATION & ENTERTAINMENT)

Package for 200 guests | Additional Buffet @IDR 118.500^{**}

Upgrade to Gold Buffet Menu @IDR 45.000^{nett} | Upgrade to Platinum Buffet Menu @IDR 90.000^{nett}

Terms & conditions apply.

8 Courses Silver Buffet Menu for 150 pax

1 Food Stall for 100 pax

Choice : Nasi Pincuk/Bakar, Bakwan Malang, Sate Ayam Madura, Mie Kangkung, Carving Rosemary Chicken, Bakso Bihun Kuah, Japanese Rice Bowl (Chicken KatsuDon / Teriyaki)

1 Food Stall for 100 pax

Choice : Siomay Bandung, Batagor, Pempek, Mini Burger with Chips, Zuppa Soup, Nasi Kecil, Choice Traditional Es / Ice Cream Grilled Hawaian BBQ Sausage

200 Glasses

Choice : Soft Drink, Blackcurrant Tea, Ice lemon Tea

Free Flow Mineral Water & Ice Tea

Free One Bottle of Wine For Bride & Groom

Free Early Family Dinner for 20 pax (Silver Set Menu)

Free Use of VIP 2 For Family Early Dinner

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

Coffee Break for 10 pax at Technical Meeting

(Free Using of VIP Room)

Thematic Stage Decoration 3 x 5 M & 6 Standing Flowers

Rose Petals Carpet, Wedding Gate, Fresh Flower Mini Garden

Standing Angpao, Background Photobooth 2.5 x 3 M

MC & Acoustic Entertainment

(Bass, Cajon, Guitar, Singer)

Sound System 3000 watt, Infocus & Screen

Used of Function Room for 4 hours

Free Used of Make-up Room

Lobby & Registration Desk + Guest Book

Silver Buffet MENU LIST

IDR 118.500^{++/pax}

APPETIZER | Hidangan Pembuka

Traditional Gado Gado
(Sayuran dengan Bumbu Kacang)

Custard Fruit Salad
(Salad Buah Mayonaise)

Vegetable Spring Roll with Sweet & Sour Sauce
(Lumpia isi Sayuran dengan Saus Asam Manis)

Indonesian Potato Croquette
(Kroket Kentang ala Indonesia)

Indonesian Spicy Tofu Dish
(Tahu Gejrot)

Semarang Tofu Meat Ball
(Tahu Bakso Goreng Khas Semarang)

Betawi Pickled Vegie
(Asinan Sayur Khas Betawi)

SOUP | Sup

Bandung Soto
(Soto Bandung)

Chicken Soto
(Soto Ayam)

Indonesia Tamarind Soup
(Sayur Asem)

Corn Soup with Egg Drop
(Sup Jagung Serabut Telur)

Chicken Macaroni Soup
(Sup Ayam Makaroni)

Miso Soup
(Sup Miso ala Jepang)

Chicken Tom Yum Soup
(Sup Ayam Tom Yum)

POULTRY | Ayam

Galangal/Crusted Fried Chicken
(Ayam Goreng Lengkuas/Kremes)

Fried Chicken with Butter Sauce
(Ayam Goreng Mentega)

Kungpao Chicken
(Ayam Kungpao)

Korean Chicken Bulgogi
(Ayam Bulgogi ala Korea)

Japanese Chicken Teriyaki
(Ayam Teriyaki ala Jepang)

Chinese Hainanese Steam Chicken
(Ayam Rebus Hainan)

Rica-Rica Chicken
(Ayam Rica-Rica)

Honey Sesame Chicken
(Ayam Saus Madu Wijen)

Thai Basil Chicken
(Ayam Masak Kemangi ala Thailand)

Green Chili Fried Chicken
(Ayam Goreng Cabai Hijau)

SEAFOOD | Hidangan Laut

Sweet & Sour Fish
(Ikan Asam Manis)

Thailand Style Fish
(Ikan Goreng ala Thai)

Korean Bulgogi Fish
(Ikan ala Korea dengan Saus Bulgogi)

Japanese Steam Dory
(Ikan Dori Kukus ala Jepang)

Silver Buffet MENU LIST

Sumatera Fish Curry
(Gulai Ikan Ala Sumatera)

Salt & Pepper Fish
(Ikan Lada Garam)

Sambal Matah Fried John Dory Fish
(Dory Goreng Sambal Matah)

Fish with Black Bean Sauce
(Ikan Masak Tausi)

Deep Fried Calamari
(Cumi Goreng Tepung)

Padang Style Calamari
(Cumi Saus Padang)

NOODLE | Mie

Javanese Noodle
(Mie Goreng Jawa)

Chinese Chives Fried Noodle
(Mie Goreng Kucai)

Penang Char Kway Teow
(Kwetiaw Goreng Penang)

Medan Style Fried Kway Teow
(Kwetiaw Goreng Medan)

Singapore Fried Bee Hoon
(Bihun Goreng Ala Singapore)

Fried Glass Noodle
(Soun Goreng)

Fried Ifumie Noodle with Vegetable Gravy
(Ifumie Siram Sayuran)

DRINK | Minuman

Mineral Water
(Air Mineral)

Fruit Infused Water
(Air Aroma Buah)

Homemade Brew Ice Tea
(Es Teh Tawar)

Lemon Infused Water
(Air Aroma Lemon)

VEGETABLES | Sayuran

Chinese Stir Fry Mix Vegetables
(Capcay Goreng)

Japanese Garlic Teppanyaki Vegetable
(Tumis Sayur Teppanyaki ala Jepang)

Chinese Stir Fry Cauliflower Mushroom
(Kembang Kol Tumis Jamur Ala Chinese)

Stir Fry Kailan / Bokchoy with Oyster or Garlic
(Tumis Kailan / Bokchoy dengan Saus Tiram / Bawang Putih)

Angsio Tofu
(Tumis Tahu dengan Saus Tiram)

Sweet Soy Sauce Tempe, Tofu & Long Bean
(Oseng Tempe, Tahu & Kacang Panjang)

Stir Fry Bean Sprout with Salted Fish
(Tumis Taoge Ikan Asin)

DESSERT | Penutup

Seasonal Fresh Fruit Slice
(Buah Segar Potong)

Assorted Pudding
(Aneka Puding)

Caramel Banana Fritter
(Pisang Goreng Karamel)

Chocolate Banana Spring Roll
(Lumpia Pisang Coklat)

Onde Onde Chinese
(Kue Onde Isi Tausa)

Assorted Traditional Cake
(Aneka Kue Basah Jajanan Pasar)

Chocolate Brownies
(Brownies Coklat)

RICE | Nasi

Jasmine Steam Rice *(Nasi Putih)*