

B'Steak Buffet Package

International Cuisine

Establish in 2011, Our Catering Service offer you a delicious and innovative cuisine that is tailored to your palate with affordable price.



International Buffet Package

Minimum Revenue IDR 12.000.000 nett & Minimum Order of 50 pax
apply for use of Function Hall

Silver Package IDR 128.500⁺⁺/pax

8 Basic Courses + 1 Drink

(Appetizer, Soup, Chicken, Seafood, Noodle, Vegetable, Rice, Dessert & 1 Drink)

(Oriental Menu)

Gold Package IDR 178.500⁺⁺/pax

10 Basic Courses + 2 Drink

(Appetizer, Soup, Beef, Chicken, Seafood, Noodle, Vegetable, Rice, 2 Dessert & 2 Drink)

(International Menu)

Platinum Package IDR 228.500⁺⁺/pax

11 Basic Courses + 2 Drink + 1 Exclusive Carving Stall

(Appetizer, Soup, Beef, Chicken, Seafood, Noodle, Vegetable, Potato, Rice, 2 Dessert & 2 Drink)

(International Menu)

Choice of Exclusive Carving Stall :

Whole Stuffed Chicken / French Salmon en Croute / Traditional Beef Wellington

or you can change to Western Snack Box as Goodie Bag

(++) All price are subject to pb1 10% & service charge 5%

Outside Catering Fee Jakarta - Tangerang Area +IDR 1.000.000 nett for 100 pax (additional +IDR 10.000/pax)

Additional transport fee will be applied for outside of Jakarta - Tangerang Area

Upgrade package +IDR 50.000/pax

T & C apply

Outside Table Set Menu

4 Courses Elegant Dining Set | Food & Staff Only | IDR 450.000⁺⁺/pax
Minimum Revenue IDR 12.000.000 nett

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 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 White Truffle Potato
Puree, Baby Vegetable & Double Sauce (Thyme Demi
Glacé & Creamed Tomato Crab Sauce)

Alice Spring Baked Rosemary Chicken with Garlic Butter
Prawn served well with Steamed Broccoli, Classic Turning
Potato & Carrot in Black Peppercorn Sauce

Grain Fed New York Striploin with Baked King Tiger Prawn
served well 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 well with Garlic Roast Potato & 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

Italian Tiramisu in Glass

Warm Molten Chocolate Lava Cake served with
Vanilla Bean Ice Cream

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

(++) Price is subject to pb1 10% & service charge 5%

Outside Catering Fee Jakarta - Tangerang Area is IDR 1.000.000 nett for 100 pax (additional +IDR 10.000/pax)

Additional transport fee will be applied for outside of Jakarta - Tangerang Area