



# BALI CATERING AND EVENTS

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 Icon Bali Mall, Jl. Danau Tamblingan No.5 GF-13, Sanur

# Interactive Food Stations

All food stations include dedicated live-action chefs, and custom physical setups (custom ice bars, yakitori grills).

## The Raw Bar

All food stations include dedicated live-action chefs, and custom physical setups (custom ice bars, yakitori grills).

**The Menu :** 5 freshly shucked premium oysters per person.

**The Dressings :** Classic Mignonette, Cucumber & Gin, and Yuzu-Sriracha.

**Price per person :** Rp 187,500 | Minimum 30 Pax

## Roaming Caviar Service

A highly personalized mobile service featuring chilled tins and silver service, brought directly to your guests.

**The Menu :** Traditional Buckwheat Blini topped with Classic Crème Fraîche and ~10g premium Osetra caviar per person.

**(Note:** Beluga caviar upgrade available upon request).

**Price per person :** Rp 450,000 | Minimum 30 Pax

## The Japanese Station

A live-action fusion of binchotan smoke and culinary precision.

**Yakitori (Hot Skewers) :** Negima (Chicken thigh/scallion with tare glaze) and Shiitake (Salt-grilled with soy/lime).

**Sushi & Nigiri :** Spicy Tuna Handrolls (wrapped to order) and Aburi Salmon Nigiri (lightly torched with miso glaze).

**Price per person :** Rp 170,000 | Minimum 30 Pax



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## Golden Monkey (Chinese Station)

Traditional Chinese flavors with a modern, theatrical presentation.

**The Menu :** Hand-carved roasted Peking Duck rolled in thin pancakes with hoisin, cucumber, and leeks.

**Dim Sum :** Crystal Shrimp Har Gow, Chicken Sui Mai, and steamed Char Siu Bao.

**Price per person :** Rp 170,000 | Minimum 30 Pax

## The Blossom Surf and Turf Stand

The ultimate luxury pairing in hand-held form, served fresh from a high-end grill station.

**The Lobster Roll :** Chilled fresh Rock Lobster, lemon-herb mayo, and celery salt on a toasted split-top brioche bun.

**The Wagyu Sando :** A5 Wagyu striploin, katsu-style, with tangy tonkatsu sauce on soft, crustless white bread.

**Price per person :** Rp 1,100,000 | Minimum 30 Pax

## The Patisserie (Dessert Station)

Individual, sophisticated sweets presented on a tiered architectural display to conclude the evening.

**Miniature Pavlovas -** Chantilly Cream, Fresh Strawberries, Kiwi

**Individual Tiramisu Verrines -** Espresso-soaked Ladyfingers, Whipped Mascarpone, finished with 24k gold leaf dust

**Price per person :** Rp 145,000 | Minimum 30 Pax



# The Beverage Package

Please select your preferred tier of service.

Both packages are priced for a standard 4-hour event and are poured by professional mixologists.



## Option A: Blossom Beverage Package

A vibrant and classic selection of free-flowing spirits, wine, and refreshments.

**Signature Mocktail :** Blossom Yuzu Spritz.

**Classic Cocktails :** Margarita, Espresso Martini, Classic Negroni.

**House Spirits & Mixers :** Vodka, Gin, Rum, Tequila, and Bourbon paired with standard mixers (Coca-Cola, Sprite, Tonic, Soda, Ginger Ale).

**Beer :** Bintang and Bintang Crystal.

**Wine & Bubbles :** House Sauvignon Blanc, House Cabernet Sauvignon, and Italian Prosecco.

**Refreshments :** Fresh Young Coconuts, Still, and Sparkling Mineral Water.

**Price per person :** Rp 1,250,000 | Minimum 30 Pax

## Option B: Premium Blossom Beverage Package

The pinnacle of luxury pouring, featuring top-shelf spirits, fine French Champagne, and a spectacular opening moment.

**Showstopper Inclusion :** A spectacular 5-tier cascading Champagne Tower set up for the opening toast.

**Signature Mocktail :** Premium Blossom Yuzu Spritz.

**Elevated Cocktails :** Top-Shelf Margarita (Patron Silver), Premium Espresso Martini (Grey Goose), and Artisan Negroni (Bombay Sapphire).

**Premium Spirits & Mixers :** Grey Goose/Belvedere, Bombay Sapphire/Hendrick's, Patron Silver/Don Julio Blanco, Maker's Mark/Macallan 12 Year, Bacardi/Diplomatico. Paired with Premium Fever-Tree mixers.

**Beer :** Bintang and Bintang Crystal.

**Fine Wine & Champagne :** French Chablis or NZ Marlborough Sauvignon Blanc, Australian Barossa Shiraz or French Pinot Noir, and Authentic French Champagne (Moët & Chandon or Veuve Clicquot).

**Refreshments :** Branded Fresh Coconuts (stamped with your event logo), Still, and Sparkling Mineral Water.

**Price per person :** Rp 4,800,000 | Minimum 30 Pax