



Wedding Package Menu

Beverage

Grand Prestige package

Premium spirits, local and imported beer,
imported house wine, juices, soft drinks

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|--------|------------------------------|
| 1 hour | IDR 1,288,000 net per person |
| 2 hour | IDR 2,168,000 net per person |
| 3 hour | IDR 2,968,000 net per person |

Prestige package

Local beer, imported house wine, soft drinks, juices

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|--------|------------------------------|
| 1 hour | IDR 968,000 net per person |
| 2 hour | IDR 1,288,000 net per person |
| 3 hour | IDR 1,688,000 net per person |

Elegance package

Local beer, local house wine, soft drinks, juices

| | |
|--------|------------------------------|
| 1 hour | IDR 768,000 net per person |
| 2 hour | IDR 1,088,000 net per person |
| 3 hour | IDR 1,488,000 net per person |

Classic package

Soft drinks and juices

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|--------|----------------------------|
| 1 hour | IDR 368,000 net per person |
| 2 hour | IDR 668,000 net per person |
| 3 hour | IDR 868,000 net per person |

Corkage fee

Wine & Champagne per bottle (750 ml)

IDR 450,000 net per bottle

Spirits per bottle (750 ml)

IDR 800,000 net per bottle

Canapés

CLASSIC

Cold

Prosciutto with compressed cantaloupe melon
Onion tart with mushroom dome
Pacific oyster in Bloody Mary
House smoked salmon tartar with citrus sour cream
Poached blue swimmer prawn with avocado parfait in savoury shell
Crispy roasted duck in Chinese pancake
Duck foie gras parfait
sesame-apple marmalade and toasted brioche

Hot

Angus beef and grilled leek with teriyaki glaze
Crispy pork belly with beetroot and pickled cucumber
Japanese chawan mushi with shiitake mushroom and river lobster
Deep sea prawn tempura with garlic dill aioli
Steamed Japanese tofu with salmon roe and dashi broth
Vegetables spring roll with sweet chilli sauce
Balinese minced chicken sate with gizzard

Classic

IDR 438,000 net per person / 5 items
IDR 538,000 net per person / 8 items
IDR 638,000 net per person / 10 items

GOURMET

Cold

Eggplant caviar and crispy bean cake tuille
Oyster wrapped with tuna and wasabi cream
Dried beef with goat cheese and grilled eggplant
Crab meat and edamame bean in cone with tobiko roe
Yellowfin tuna tartar with tamarind coulis tartlet
Vegetables roll with crispy bean cake and sweet peanut sauce
Compressed yellow watermelon with almond and ricotta cheese

Hot

Yellowfin tuna tataki with escargot ragout
Steamed pumpkin tofu with pickled mushroom and vanilla foam
Tender grilled octopus with Balinese sambal matah
Oxtail dumpling with mushroom fricassee
Spinach and ricotta tortellini with parmesan foam
Japanese style chicken and leek yakitori, fresh lemon
Panko fried oyster apple sambal

Gourmet

IDR 498,000 net per person / 5 items
IDR 598,000 net per person / 8 items
IDR 698,000 net per person / 10 items

*Canapés are available for pre-dining reception.
A minimum selection of 5 canapés per person is required.*

BBQ Dinner Menu

Appetizers

Roasted beef with baby romaine and pickled beetroot
BBQ roast duck wrapped in thin Chinese pancake with hoisin dip
House smoked salmon with potato tube, horseradish cream and Avruga pearls
Green asparagus and leek terrine with olive tapenade and golden tobiko
Poached prawns with avocado and iceberg lettuce in rice paper served with cocktail sauce
Alaskan king crab and pomelo salad with tamarind spherical
Thai seafood salad with glass noodles, mint and coriander leaves
Cherry tomato and smoked buffalo mozzarella on tomato jelly
Chilled carrot gazpacho with crab meatball

Salad Leaves

Hydroponic green salad
Baby romaine lettuce

Accompaniments

Garlic croutons, cucumber, cherry tomato, red radish and shaved parmesan

Balsamic vinaigrette, Caesar dressing,
Italian vinaigrette and Thousand Islands

Display of Homemade Bread

A premium selection of our freshly baked artisan bread, served with dips, butter and margarine

Soup

Double-boiled oxtail consommé
served with oxtail dumpling and Macedoine vegetables

From The Grill

Stockyard Angus beef sirloin
Barramundi with garlic and lemongrass butter
Jumbo prawns with garlic and lime juice
Local clams with Balinese spices
Indonesian spicy chicken satay
Lamb chop with rosemary butter
Spicy spring chicken "Taliwang" style

Homemade Sauce

BBQ, garlic and herb butter, natural jus,
sweet peanut sauce and chili soy sauce

Main Dishes

Sweet corn on the cob
Slow braised beef brisket
Malaysian chicken curry with potato and tomato
Vegetable ratatouille
Baked potato with sour cream and chives

Sweet Selections

Tropézienne
Lemon éclair
Chocolate roulade
Fruit tartlet
Lemongrass panna cotta
Black rice pudding
Banana, jackfruit and pineapple fritters
Tropical fruit platter
Selection of homemade gelato - Amaretto,
chocolate, guava and hazelnut mini magnum

Illy coffee or TWG tea
Homemade cookies and biscotti

IDR 2,088,000 net per person

International Buffet Dinner

Leaves and Sprouts

Hydroponic green salad
Baby romaine lettuce

Accompaniments

Garlic croutons, cucumber, cherry tomato,
red radish and shaved parmesan

Balsamic vinaigrette, Caesar dressing,
Italian vinaigrette and Thousand Islands

Cold Appetizers

Spicy Thai beef salad with fresh mint and coriander leaves

Chinese barley salad with seafood lemon vinaigrette

Fruit salad with crab meat and crab steak with mango jelly

Grilled vegetable, Galbani cheese mille-feuille and
basil coulis

Poached prawns with Vietnamese spring roll,
fresh coriander leaves and sweet chili sauce

Long beans and young papaya "lawar" with minced duck

Alaskan crab meat rolled with red radish, carrot and
lime dollop

Smoked salmon tartar with cream cheese, dill, pickled
beetroot and salmon roe

Chilled cucumber gazpacho with cucumber salsa and
shrimp dumpling

Soups

Seafood dumpling
served with lemongrass-infused crustacean bisque

Bread

A premium selection of our freshly baked artisan
bread, served with butter and margarine

Main Dishes

Deep-fried snapper with sweet sour sauce

Slow roasted lamb rump with natural meat jus
and vegetables ratatouille

Chicken leg and wild mushroom ragout

Braised beef brisket with rendang gravy

Poached cod fish on lentil pearls

Couscous with baby root roasted vegetables

Stir fried baby kai-lan with Chinese mushroom
and oyster sauce

Seafood fried rice

From The Grill

Seafood skewer with onion, pepper and bbq sauce

Grilled Angus beef strip loin with natural meat jus

Grilled barramundi marinated with Balinese spices

Indian chicken tandoori

Desserts

Raspberry chocolate mud cake

Chocolate Dulcey panna cotta with fresh mango

Tropical pina colada tart

Belle-Hélène-style pear Verrine

St. Regis green tea tiramisu

Macaroon with pistachio cream and garniture

Blackcurrant cremeux and yogurt mousse

Cream cheesecake and apricot jelly

Selection of ice cream and sherbet - vanilla,
chocolate, strawberry, coconut

Illy coffee or TWG tea

IDR 1,868,000 net per person

Set Menu

4-course IDR 1,898,000 net per person

Menu I

Ultra rare yellowfin tuna
Pickled cucumber, jicama and spherical of tamarind vinaigrette

Pan-seared deep sea scallop U-10
In light lemongrass infused carrot velvet, Avruga pearls and lime foam

Bread-crusted Australian lamb chop
Mille feuille of roasted Mediterranean vegetables, eggplant caviar and rosemary meat reduction

Rose panna cotta
With raspberry jelly, lychee sherbet and pistachio crumbles

Homemade chocolate truffles
Illy coffee or TWG tea

Menu II

Alaskan crab meat dumpling and cured duck breast
in duck herbal broth, enoki mushroom and sesame oil

Slow-poached triple tail fish fillet
Chinese barley risotto, baby spinach, confit of tomato beef steak, lemongrass-infused crustacean emulsion

Beef cheek and foie grass in bread crust
Truffle oil flavored potato mousseline, butter glazed seasonal vegetables and red wine meat jus

Kalingo chocolate mousse
With ginger cremeux, coconut sherbet and hazelnut crumbles

Homemade chocolate truffles
Illy coffee or TWG tea

5-course IDR 2,098,000 net per person

Menu I

Slow confit of sweet prawn tartar
Marinated with Balinese sambal matah with coconut and passion fruit dressing

Alaskan scallop U-10
In lemongrass-infused sweet corn bisque with garnitures

Ricotta cheese and young spinach tortellini
Tossed with sun-dried tomatoes, fresh organic herbs, parmesan foam and basil oil

Stockyard beef striploin – prepared medium rare
Black truffle dauphinoise potato, garden vegetables, natural meat jus and white truffle oil

Baked lemon tart
Crispy meringue, yoghurt ice cream and caramel coulis

Homemade chocolate truffles
Illy coffee or TWG tea

Menu II

Citrus cured Tasmanian salmon
Transparent beetroot, tomato and cucumber salsa with lemon - sour cream vinaigrette

Indian Ocean seafood agnolotti
In crustacean bisque served with Avruga pearls and truffle oil

Tataki of yellow fin tuna
With escargot and mushrooms ragout, vanilla foam

Pan-roasted medallion of Wagyu beef fillet
Served with ragout of beef shank, seasonal mushroom, foie gras butter and red wine meat jus

Valrhona manjari mousse
Griotte compote, sacher, biscuit, milk chocolate Chantilly and TWG tea ice cream

Homemade chocolate truffles
Illy coffee or TWG tea

Live Station

Mongolian style bbq
with beef, pork, chicken, assorted vegetables and mushroom

Sushi
Salmon and tuna maki and hand rolls served with pickled ginger, soyu, and wasabi

Babi guling
Balinese suckling pig with accompaniment

Slow roasted duck "Betutu"
filled with cassava leaves and Balinese spices

Roasted leg of lamb
served with natural meat jus and mint jelly

Homemade smoked salmon
with accompaniment

Serano ham
toasted French bread, arugula salad and white truffle vinaigrette

Crispy thin Chinese roasted duck pancake
with spring onion, coriander leaf, cucumber and hoisin dip

Crepe Suzette
flambée with Grand Marnier, caramelized sugar and butter with orange juice

1 station IDR 268,000 net per person

3 stations IDR 668,000 net per person

5 stations IDR 868,000 net per person

** Minimum requirement per station : 20 persons*

** The above menu subject to change without prior notice*

Discover the Art of Celebration by St. Regis

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