

## *Your Grand Wedding Redefined*

### *Bali Room*

*Embark on a new life journey, as you step into our beautiful venues that are so grand to include all your loved ones and more!*

*Our wedding package is worth of IDR 625,000,000 ++ for 800 guests and inclusive of:*

#### *Before Your Wedding Day...*

- Complimentary food tasting for ten (10) persons one month prior to the event.
- Refreshment of two (2) kind of snacks with coffee and tea during technical meeting for twenty (20) persons.

#### *On Your Wedding Day...*

- Welcome cocktail with pass-around mocktail for your distinguished guests.
- Five (5) tiers wedding cake from Sweet Boutique - Hotel Indonesia Kempinski Jakarta.
- Lavish wedding buffet of your preference for 500 persons.
- Wedding stalls of your preference for 1,500 portions.
- Dessert stall of your preference for 200 portions.
- Your choice of macaroon or pralines or profiteroles tower.
- Special creation of one set of ice carving and fruit station.
- Open bar with soft drink, lemonade and flavored ice tea equal to buffet order and two (2) barrels of Paulaner Brauhaus beer and ten (10) bottles of Kempinski house wines.
- Free-flow of ice water through-out the event.
- Standard flower decoration for buffet and VIP tables for maximum five (5) tables.
- Free use of function room for Tea or Blessing Ceremony with refreshment of two (2) snacks with coffee and tea for twenty (20) persons.
- Free use of two (2) hospitality rooms on 2<sup>nd</sup> floor.
- Four (4) reception books.
- Electricity supply up to 30,000 watt.
- Fifteen (15) parking vouchers.

#### *Your package benefits...*

- Two (2) nights stay in Bridal Suite with breakfast for two and turn down amenities of Champagne and Pralines on the event date.
- Bridal gift from Hotel Indonesia Kempinski Jakarta.
- One (1) night stay in four (4) Deluxe Rooms inclusive of breakfast for two persons per room at Signatures Restaurant.
- Bridal Journey at Kempinski The Spa for Bride and Groom to be

*\* Additional buffet is IDR 660,000++ per person*

*The package is valid until 31 December 2016 (Term & Condition Apply)*

*Price is subject to 21% service charge and prevailing government tax*

# *International Buffet Menu*

## **APPETIZER & SALADS**

Assorted home-smoked fish platter with sour cream, lemon and caper  
Fire grilled seafood salad with crisp vegetable, black olives and lemon dressing  
Vietnamese style papaya and beef salad  
Heirloom tomato salad with red onions and feta cheese, olive-caper vinaigrette  
Balinese Urab – mixed vegetables with grated coconut  
Shrimp cocktail with lump fish caviar in shooter glasses

## **Organic Salad Bar**

Butter lettuce, romaine, lollo rosso, frisee, radicchio, arugula

### *Crudities*

Carrots, cucumber, spring onions, green, red & yellow peppers, red cherry tomatoes

### *Dressings and Dips*

Herb ranch dressing, lemon aioli, 1000 Island dressing, classic French, Cesar,  
Sicilian vinaigrette and chili-coriander vinaigrette

### *Condiments*

Focaccia croutons, beef bacon bits, garlic and shallots in olive oil, corn chips, chopped walnuts  
hazelnuts, raisin, dried fruits and sunflower seeds

## **SOUP**

Mixed seafood chowder with tomatoes and smoky beef bacon  
Selection of freshly baked bread rolls and bread loaves with butter and margarine

## **MAIN COURSE**

Char grilled beef tenderloin with mustard and herb crust, roasted potatoes with rosemary & shallot jus  
Crispy - fried whitefish with coriander and Thai chili sauce  
Nyonya style chicken curry with potato and tomato  
Braised tofu in oyster sauce with mushrooms  
Wok fried mixed vegetable with egg white  
Indonesian style chicken fried rice with chilli and shrimp paste  
Teppanyaki fried udon noodle with mixed seafood teriyaki  
Steamed Jasmine rice

### *Condiments*

Sambal bajak, acar, kerupuk udang dan emping

## **DESSERT**

Aneka kue Indonesia  
Passion fruit tofu tart  
Earl Grey tea crème brulee in shot glass  
Coconut dacquoise cake with mango passion cream  
Chocolate moeulleux cake with mascarpone lemon cream  
Crispy lemongrass crème brownie, strawberry caviar  
Assorted profiteroles  
Seasonal slice fresh fruits

# *Western Buffet Menu*

## **APPETIZER & SALADS**

Smoked chicken and lentil salad, shaved Granny smith apple, balsamic dressing  
Homemade beef pastrami, grilled green asparagus, arugula, parmesan shavings  
Seared tuna, black pepper crust, potato, black olive and green bean salad  
Grilled vegetables salad Mediterranean style, sun dried tomato, mozzarella and basil oil  
Paulaner chicken sausage salad with Emmental cheese and gherkins  
Quail egg and cherry tomato with truffle mayo, wasabi roe

## **Organic Salad Bar**

Butter lettuce, romaine, lollo rosso, frisee, radicchio, arugula

### *Crudities*

Carrots, cucumber, spring onions, green, red & yellow peppers, red cherry tomatoes

### *Dressings and Dips*

Herb ranch dressing, lemon aioli, 1000 Island dressing, classic French, Cesar,  
Sicilian vinaigrette and chili-coriander vinaigrette

### *Condiments*

Focaccia croutons, beef bacon bits, garlic and shallots in olive oil, corn chips, chopped walnuts  
hazelnuts, raisin, dried fruits and sunflower seeds

## **SOUP**

Roasted Forrest mushroom cream soup, scented with truffle oil, Parmesan puff twists  
Selection of freshly baked bread rolls and bread loaves with butter and margarine

## **MAIN COURSE**

Grilled beef tenderloin, sautéed green beans, mixed pepper corn sauce  
Roasted chicken leg ballontine stuffed with woodland mushrooms, pistacchio and herbs, natural jus  
Crispy pan - fried snapper on white bean stew, red bell pepper veloute  
Baked spinach and ricotta cannelloni, roasted tomato sauce, parmesan  
Seafood fricassee in white wine sauce with carrots, potato pearls and crispy beef chorizo, parsley oil  
Mashed potato with spring onion and crispy garlic chips  
Cauliflower "Polish" style with buttered bread crumbs, herbs and chopped boiled egg  
Rice jambalaya with prawns, chicken ham and homemade sausages  
Steamed Jasmine rice

### *Condiments*

Sambal bajak, acar, kerupuk udang dan emping

## **DESSERT**

Assorted seasonal fruit tarts  
Orange hazelnut streusel with caramel mousse, sea salt glaze  
Raspberry strawberry shortcake  
Stone fruit tatin  
Cappuccino cake with chocolate foam  
New York style martini cheesecake  
Chocolate cake and crunchy piemonte praline  
Seasonal fresh fruits

# *Indonesian Buffet Menu 1*

## **APPETIZER & SALADS**

- Rujak juhi – Batavian crispy squid salad with potato noodle and mixed green  
Gado-gado – Cooked assorted vegetables with spicy peanut sauce  
Salad ayam Bali dengan sambal matah – steamed Balinese spiced chicken breast, chilli-shallot sauce  
Asinan Jakarta – Hot, salty, sour and sweet fruit and vegetable salad  
Bakwan udang - Indonesian style shrimp fritter  
Otak-otak with peanut sauce – Grilled fish cakes wrapped in banana leaves

## **Organic Salad Bar**

Butter lettuce, romaine, lollo rosso, frisee, radicchio, arugula

### *Crudities*

Carrots, cucumber, spring onions, green, red & yellow peppers, red cherry tomatoes

### *Dressings and Dips*

Herb ranch dressing, lemon aioli, 1000 Island dressing, classic French, Cesar, Sicilian vinaigrette and chili-coriander vinaigrette

### *Condiments*

Focaccia croutons, beef bacon bits, garlic and shallots in olive oil, corn chips, chopped walnuts hazelnuts, raisin, dried fruits and sunflower seeds

## **SOUP**

Asam asam daging Semarang

*Braised beef shank soup with karambola fruit*

## **MAIN COURSE**

Rendang Padang – *Braised beef in Indonesian spices and coconut milk*

Patin gulai kuning – *White fish cooked in fragrant turmeric broth*

Ayam Lodho – *Braised grilled chicken with turmeric, lazergalangan and coconut cream*

Semur lidah sapi – *Stewed beef ox-tongue with sweet soya sauce, coriander and potato*

Sambel goreng labu siam – *Braised chayote with prawns, coconut cream and turmeric*

Mie goreng Jawa – *Egg noodles with chicken and shrimp*

Tumis kacang panjang – *Braised long beans with red chili*

Nasi putih aroma pandan – *Fragrant steamed pandan rice*

### *Condiments*

Sambal bajak, acar, kerupuk udang dan emping

## **DESSERT**

Bika Ambon, Dadar gulung, Mangkok mini

Passion sago caviar

Thousand layer cake

Pandan coconut cream java chocolate sponge

Banana cashew crisp, Java chocolate tart nougat

Klappertart chili ganache

Mango shooter, fruit tartar

Seasonal sliced fresh fruits

# *Indonesian Buffet Menu 2*

## **APPETIZERS AND SALADS**

- Sambel Tongkol – Tuna salad with shallots and lemongrass
- Jejeruk Ayam – Balinese spiced shredded chicken with jackfruit
- Kakap merah acar kuning – Fried red snapper with pickled vegetables in turmeric sauce
- Selada Padang – Boiled potatoes and egg with mustard mayo
- Bakwan Udang – Indonesian style shrimp fritter
- Otak-otak with peanut sauce – Grilled fish cakes wrapped in banana leaves

## **Organic Salad Bar**

Butter lettuce, romaine, lollo rosso, frisee, radicchio, arugula

### *Crudities*

Carrots, cucumber, spring onions, green, red & yellow peppers, red cherry tomatoes

### *Dressings and Dips*

Herb ranch dressing, lemon aioli, 1000 Island dressing, classic French, Cesar, Sicilian vinaigrette and chili-coriander vinaigrette

### *Condiments*

Focaccia croutons, beef bacon bits, garlic and shallots in olive oil, corn chips, chopped walnuts hazelnuts, raisin, dried fruits and sunflower seeds

## **SOUP**

Sop Buntut - *Indonesian Oxtail soup*

## **MAIN COURSES**

- Gulai Gajebo – *Slow braised beef blade in coconut milk with chilies, turmeric and kaffir limes*
- Ayam goreng kremes – *Herb and Indonesian spices marinated deep fried chicken*
- Ikan Kerapu sauce Pucung – *Braised white fish with black nuts*
- Tumis kacang panjang dengan daging suir – *Braised long beans with shredded beef*
- Pepes jamur dan tahu – *Steamed mushrooms and tofu spiced with kemangi leaves, lemongrass and chillies wrapped in banana leaves*
- Nasi goreng kampung – *Fried rice kampung style*
- Mie goreng Serambi Mekah - *Wok-fried egg noodles with chicken, chili, tomatoes and Garam Masala*
- Steamed fragrant Jasmine rice

### *Condiments*

Sambal bajak, acar, kerupuk udang dan emping

## **DESSERTS**

- Bika Ambon, Dadar gulung, Mangkok mini, kue legit
- Mango pudding with coconut sago
- Cremeux of 4 chocolates spicy caramel
- Assorted open facemacaron tart
- Klappertart chili ganache
- Rainbow mousse ( apricot,lemon,pistachio,raspberry,blueberry,rose, lychee)
- Es cendol family style
- Seasonal sliced fresh fruits

# *Chinese Buffet Menu*

## **APPETIZER & SALADS**

Drunken chicken with wolf berry  
Sliced cold beef shanks "Szechuan style"  
Crispy fried chicken wingsalad, glazed with honey and preserved ginger  
Jelly fish salad with golden plum dressing and pickled cucumber  
Roasted duck salad with longans, yellow noodles and cucumbers in hoisin dressing  
Green beans and squid salad with Chinese black beans and chilli-sesame sauce

## **Organic Salad Bar**

Butter lettuce, romaine, lollo rosso, frisee, radicchio, arugula

### *Crudities*

Carrots, cucumber, spring onions, green, red & yellow peppers, red cherry tomatoes

### *Dressings and Dips*

Herb ranch dressing, lemon aioli, 1000 Island dressing, classic French, Cesar,  
Sicilian vinaigrette and chili-coriander vinaigrette

### *Condiments*

Focaccia croutons, beef bacon bits, garlic and shallots in olive oil, corn chips, chopped walnuts  
hazelnuts, raisin, dried fruits and sunflower seeds

## **SOUP**

Assorted seafood soup with crab roe  
With condiment: salty soya sauce, sliced chilli and Chinese vinegar

## **MAIN COURSES**

Wok-fried beef and bell peppers with Chinese black pepper sauce  
Steamed chicken with Chinese herbs  
Deep fried white fish "Thai Teo Chew"- style  
Wok-fried pakchoi with velvety crabmeat and egg topping  
Deluxe seafood fried rice with home-made XO sauce  
Wok fried noodles with shredded chicken meat, chicken ham and assorted vegetables  
Braised mushrooms and tofu in XO sauce  
Fragrant steamed Jasmine rice

### *Condiments*

Sambal bajak, acar, kerupuk udang dan emping

## **DESSERTS**

Sesame mochi  
Rice pudding with fresh aloe vera  
Coconut pandan cake  
Orange tart and coconut sago  
Crunchy lychee cream dacquoise with raspberry coulis  
Green tea chocolate cake  
Passion fruit tofu tart mini macaron  
Seasonal sliced fresh fruits