



Exquisite Occasions

Beach Enchantment

*Create your magical chapter in a place that dreams are made of.
Exchange your vows and join together as one near sand, sun or sea.*

Venue: St. Regis Beach

Elegance

- Captivating beach location with white roses decoration
- Marriage celebrant
- Two wedding flower girls
- Trio choir – duo singers and a keyboardist
- Bride's bouquet
- Groom's boutonnière
- Dedicated St. Regis Wedding Butler for 6 hours
- Wedding buggy with flower decoration for 6 hours
- Cold towel for all attendees upon arrival
- Wedding toast with an inspiring sunset cocktail for couple
- Romantic dinner for the bride and groom
- One-night accomodation in a Strand Villa with an indulgent breakfast experience
- Honeymoon amenities in the couple's room
- St. Regis celebratory wedding certificate
- St. Regis welcome board

IDR 72,680,000 net

Exotic

- Captivating beach location with exotic decoration of white frangipani
- Marriage celebrant
- Two wedding flower girls
- Trio of Rindik (traditional Balinese instrumental music)
- Bride's bouquet
- Groom's boutonnière
- Dedicated St. Regis Wedding Butler for 6 hours
- Wedding buggy with flower decoration for 6 hours
- Cold towel for all attendees upon arrival
- Wedding toast with an inspiring sunset cocktail for couple
- Romantic dinner for the bride and groom
- One-night accomodation in a Strand Villa with an indulgent breakfast experience
- Honeymoon amenities in the couple's room
- St. Regis celebratory wedding certificate
- St. Regis welcome board

IDR 61,680,000 net

These packages are for a maximum of 30 guests (seated).

Additional Strand Villa is mandatory for beach wedding more than 30 guests (maximum of 60 guests).

Ceremony time at 4:30 PM

Flower arrangement upgrade and other types of decorations upon request. Additional charges apply.

Classic Eternity

*Celebrate your union in the intimate ceremony location of
The Cloud Nine Chapel overlooking blue waters of the Indian Ocean.*

Venue: Cloud Nine Chapel

Exquisite

- Exquisite flower decoration at the Cloud Nine Chapel
- Two wedding flower girls
- Marriage celebrant
- Trio choir – duo singers and a keyboardist
- Bride's bouquet
- Groom's boutonniere
- Dedicated St. Regis Wedding Butler for 6 hours
- Wedding buggy with flower decoration for 6 hours
- Cold towel for all attendees upon arrival
- Wedding toast with an inspiring sunset cocktail for couple
- One-night accomodation in a St. Regis Suite with an indulgent breakfast experience
- Honeymoon amenities in the couple's room
- St. Regis wedding guest book
- St. Regis Celebratory wedding certificate
- St. Regis welcome board

IDR 51,680,000 net

Legacy

- Glamorous flower decoration at the Cloud Nine Chapel
- Four wedding flower girls
- Marriage celebrant
- Bride's bouquet & groom's boutonniere
- Trio choir - a violinist and a keyboardist
- Bride's bouquet
- Groom's boutonniere
- Dedicated St. Regis Wedding Butler for 6 hours
- Wedding buggy with flower decoration for 6 hours
- Dedicated St. Regis Wedding Butler for 6 hours
- 30 special welcome drinks
- Six-hour use of preparation room prior to wedding ceremony
- One-night accomodation in a Strand Villa with an indulgent breakfast experience
- Honeymoon spa ritual for couple
- Romantic dinner for couple in Kayuputi restaurant
- St. Regis wedding guest book
- St. Regis Celebratory wedding certificate
- St. Regis welcome board

IDR 121,680,000 net

Conditions:

These packages are for a maximum of 30 guests (seated).

Ceremony time at 10:00 AM and 5:00 PM

Flower arrangement upgrade and other types of decorations upon request. Additional charges apply.

Gardenia Extraordinaire

*The ultimate romance deserves the ultimate celebration.
Our wedding team will ensure all your dreams of wedding in
a tropical garden paradise become a reality.*

Venue: Cloud Nine Lawn or Amphitheatre

Botanical splendor

- Exquisite flower decoration at the garden venue
- Four wedding flower girls
- Marriage celebrant
- Trio of Rindik (traditional Balinese instrumental music)
- Bride's bouquet
- Groom's boutonniere
- Dedicated St. Regis Wedding Butler for 6 hours
- Wedding buggy with flower decoration for 6 hours
- Wedding toast with an inspiring sunset cocktail for couple
- One-night accomodation in a St Regis Pool Suite with an indulgent breakfast experience
- Honeymoon amenities in the couple's room
- St. Regis Celebratory wedding certificate
- St. Regis welcome board

IDR 61,680,000 net

Conditions:

These packages are for a maximum of 30 guests (seated).

Venue can accommodate up to 100 pax, additional guest IDR 200,000 net per person

Ceremony time at 5:00 PM

Flower arrangement upgrade and other types of decorations upon request. Additional charges apply.

Quintessential Venues

The Cloud Nine Chapel and Terrace

Cocktail: 180 standing Banquet: 150 seated

Celebrate this extraordinary day by realizing your dreams at the Cloud Nine Chapel, a chapel set directly at the beachfront. The Swarovski crystal chandeliers hanging from the high ceiling and the magnificent views of the ocean create a magical and enchanting atmosphere that is both sophisticated and intimate.

A wooden terrace, the Cloud Nine Terrace, sits beyond this pond right at the beachfront, providing guests with an ideal venue to have pre-dinner cocktails or wedding reception.

The Astor Ballroom

Cocktail: 180 standing Banquet: 150 seated

Born from the legacy of the Astor family, founders of The St. Regis New York and legendary hosts of the city's most glamorous high society gatherings, The Astor Ballroom at The St. Regis Bali offers a classic venue for sumptuous wedding celebrations.

- *Astor A*

Cocktail: 140 standing Banquet: 90 seated

- *Astor B*

Cocktail: 40 standing Banquet: 60 seated

- *Astor Foyer*

Cocktail: 180 standing

Dulang

Cocktail: 60 standing Banquet: 40 seated

Inspired by the traditions of Bali's royal families, experience a world of grace and elegance as you are surrounded by flickering garden torches, basking in the true ambience of a Balinese tropical garden while celebrating your wedding in exclusive St. Regis style.

Amphitheatre

Cocktail: 100 standing

Surrounded by our beautiful and lush tropical gardens, the Amphitheatre provides an alfresco setting for a magical garden wedding ceremony with an elegant white and green theme.

Wedding Cakes

One-tier wedding cake (for 20 persons)	from IDR 500,000
Two-tier wedding cake (for 50 persons)	from IDR 1,000,000
Three-tier wedding cake (for 80 persons)	from IDR 3,000,000
Four-tier wedding cake (for 100 persons)	from IDR 5,000,000
Five-tier wedding cake (for 150 persons)	from IDR 7,000,000

* Price may vary to the size and design of the cake.

* Customized design for wedding cake of your choice is available with additional charges.

The wedding couple may provide a design sample as a reference.

Flavor Selection

Verona Tormented

Coffee flavored sponge, drizzled with Amaretto and coffee cream

Lagoon Paradise

Layered with citrus sponge, passion cream, citrus garnish

St. Regis Bali Signature Cake

Sacher torte with light ganache and griottine

Piemont d' Amour

Vanilla sponge filled with praline cream and fresh berries

Shakespeare in Love

English pudding cake with raisin macerated in brandy and cherry candy

Bali Dream

Spiced sponge layered with tangerine cream, fresh jackfruits and macadamia nuts

Kiss Strawberries

Mascarpone diplomat cream, chocolate sponge and fresh strawberries

Beverage

Grand Prestige package

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

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

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

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

*Selection of canapés are only 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 1

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 2

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 gras 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 1

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 2

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

Action 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*

Audio Visual & Entertainment

Entertainment

Trio Jazz Band Guitar, keyboard, and bass Duration 45 minutes x 3 sessions	IDR 18,968,000 net
DJ Jazz and chilled music Duration up to 4 hours	IDR 12,868,000 net
Fire dance with live percussions Duration 15 minutes	IDR 10,868,000 net
Legong Dance 4 types of dance Duration 25 minutes	IDR 8,768,000 net
Rindik Gamelan Duration 45 minutes x 3 sessions	IDR 4,068,000 net
Own-entertainment surcharge	IDR 8,168,000 net

Photographer

The St. Regis Bali Resort is pleased to provide a list for your kind consideration.

Videographer

The St. Regis Bali Resort is pleased to provide a list for your kind consideration.

Additional Information

- All menu items and availability are subject to change without notice. Items may vary due to seasonal availability and may be substituted with similar items.
- The hotel shall control the volume of entertainment during event.
- The following shooting venues are restricted: Restaurants, Bars and Spa.
- Only hand held devices are allowed for shooting.
- Photographer and Videographer are not allowed to bring Mini Jimmy Jib, Jimmy Jib, or other heavy equipment. Due to privacy and security reason, mini helicopter camera or drone are not permitted.
- Dress code for external providers (entertainers, photographers, make-up artists, musicians etc) are shirt, trousers, shoes

