



MENU PACKAGES





WEDDING



FOOD PACKAGES



Canapés

Offered Around by Server

Choose 5

Add Mimosa 125 ml - 75K per person

VEGETARIAN

- Chargrilled zucchini, mint, feta, dried tomato rolls
- Bocconcini mozzarella cherry tomato, basil skewers
- Wild mushroom arancini, truffle mayo
- Chilled gazpacho shooter, toasted cheese
- Carrot, leek, beansprout, bamboo shoot, cabbage spring roll, Thai dipping sauce

SWEET

- Chocolate brownies
- Banana fritter
- Vanilla muffin cake
- Tropical fruit skewers
- Indonesian Pukis chocolate pancake

MEAT

- Crispy Pork belly & apple puree
- Chipolata wrapped in bacon, honey mustard glaze
- Beef sliders, cheese, lettuce, tomato & onion
- Crispy chicken sliders, cheese, lettuce, tomato & onion
- Roast beef & Yorkshire pudding horseradish, served pink

SEAFOOD

- Smoked salmon blinis, cream cheese, chive
- Breaded Dory goujons, Tartare sauce
- Crispy prawn tempura, soy sesame dip
- Thai fishcake, tomato coriander salsa, chilli sauce



Family Style (A)

Family Style in the middle of the table,
Great for Sharing

3 Course

Add BTL of Two Island Australian grape wine **460K**
Pinot Grigio / Sauvignon Blanc / Shiraz

STARTER

- Chickpea blended Hummus, tahini, cumin, lemon, garlic, E.V.O.O, Pita bread & Pomegranate
- Watermelon, feta, cucumber, tomato, olive, Greek salad, Oregano vinaigrette
- Chicken quesadillas, spicy capsicum, cheese, sour cream, salsa, and guacamole

SIDES inclusive

- Steamed white rice
- Garlic roasted new potatoes
- Spiced pumpkin puree

MAINS inclusive

- Crispy pork belly, "Lawar Gedang" young papaya salad
- Ayam Betutu, whole roast chicken rich deep spices, carve your own
- Roasted Barramundi, spinach, cherry tomatoes, lemon butter caper sauce

DESSERT

Mango mousse cheesecake
mango puree, strawberries



Family Style International (B)

Family Style in the middle of the table,
Great for Sharing

3 Course

Add BTL of Import Wolf Blass **525K**
Chardonnay / Sauvignon Blanc / Shiraz

STARTER

- Gin & beetroot cured gravlax, cured salmon, chive crème fraiche & sourdough croutes
- Chicken Caesar, crisp romaine lettuce, boiled egg, croutons, Parmesan, creamy dressing
- Tomato, basil, black olive bruschetta, balsamic, E.V.O.O

SIDES inclusive

- Crisp jacket potatoes
- Shallot buttered green beans
- Buttery mash potato
- Honey thyme roasted baby carrots

MAINS inclusive

- Grilled Australian Ribeye Steak Tagliatta, rocket, Parmesan
- Grilled Tiger Prawns, garlic parsley butter
- Slow cooked salt & cumin rub apricot lamb shoulder

DESSERT

Eton Mess

Fresh berries, whipped vanilla cream, crispy meringue

Garden Cocktail Bar

Free Flow Package

3 Hours

5 Hours

Deluxe	600K per person	800K per person
Premium	800K per person	1000K per person
VIP	1000K per person	1200K per person

Please see our Deluxe, Premium VIP Package



Cocktail Style Reception

Standing or Seated Mingle & Graze

8 Savory & 3 Sweet

LIVE BBQ

(Choose 1 or more)

- Hot & spicy chicken wings
- Lamb koftes, tzatziki
- Cheese burgers
- Bratwurst Hot Dogs
- Chicken satay

FISH "N" CHIP CART

(Choose 1 or more)

- Battered Fish "n" Chips
- Crispy chicken tenders, honey mustard
- Vegetable spring rolls
- French fries cones

TACO STATION

(Choose 1 or more)

- Shredded cabbage, pickled onions, lettuce, pico de gallo, lime, coriander
- Choose from;
Beef rendang, chicken or prawn tacos

SPUD CART

Sour cream, butter & coleslaw

Select fillings from

- Tuna onion mayo
- Grated cheese & beans
- Chili con carne
- Spinach & feta

PLANCHA

(Choose 1 or more)

- Bacon & egg sangas
- Tomato Bruschetta's
- Hummus & flatbreads

GELATO CART CANDY CORNER

(Choose 3)

- Gelato cones
- Chocolate brownies
- Banana fritters
- Vanilla muffin cakes
- Mango cheesecakes

Asian (A)

Help Yourself Buffet

APPETIZER *(Choose 2)*

- Salad Bar, green lettuce, tomato, baby potato, green olive, cucumber, carrot, lemon-balsamic-thousand island dressings
- Gado Gado, boiled egg, potato, bean sprout, bean curd, iceberg, peanut sauce
- Thai Beef salad, tomato, cucumber, capsicum, Thai chili dressing
- Balinese spiced chicken salad, long bean, onion, green lettuce
- Ketoprak Salad, deep fried tofu, been sprout, cucumber, peanut sauce
- Vietnamese chicken, rice noodle, tomato, cucumber, spicy dressing
- Chicken Caesar, romaine lettuce, croutons, Parmesan
- Chicken penne pasta salad, onion, capsicum, mayo

SOUP *(Choose 1)*

- Tom Yum
- Chinese corn & crabmeat
- Jimbaran fish
- Broccoli
- Soto Makassar beef, carrot, leek & celery

MAINS

FISH *(Choose 1 sauce)*

- Ginger
- Coriander
- Caper butter
- Sambal Matah
- Padang

CHICKEN *(Choose 1)*

- Roast Asian spice
- Rosemary sauce
- Betutu
- Thai Red curry
- Thyme marinade

BEEF *(Choose 1)*

- Black pepper sc
- Oyster sc
- Mushroom Stroganoff
- Potato stew
- Rendang

RICE *(Choose 1)*

- Jasmine
- Jasmine basil fragrant
- Jasmine cassava
- Egg butter
- Pandan aromatic

NOODLE *(Choose 1)*

- Fried chicken
- Chicken Pad Thai
- Mie Panjang Umur

VEGETABLE *(Choose 1)*

- Cap-Cay mixed
- Green bean & carrot
- garlic sautéed mixed

DESSERT *(Choose 3)*

- Tropical fresh fruit slice
- Chocolate brownies
- Pineapple fritter
- Cheesecake
- Chocolate pond
- Bannana fritter cheese
- Pudding; chocolate or mango or strawberry or coconut
- Panna cotta



International (B)

Help Yourself Buffet

AMUSE-BOUCHE

Chilled gazpacho shot, sourdough toasted cheese

SALAD

- Caprese, tomato, basil, mozzarella, balsamic dressing (vg)
- Greek, Watermelon, feta, olive, cucumber, tomato, oregano vinaigrette (vg)
- Caesar, crisp romaine, croutons, boiled egg, Parmesan, creamy dressing (vg)
- Potato, boiled egg, spring onion, mayo (vg)
- Red & white cabbage, carrot, apple slaw (vg)
- Poached salmon & prawn, crisp romaine, cucumber, Marie Rose dressing

GRILL & CARVING STATION

- Honey mustard pineapple glazed ham
- Roast beef, Yorkshire puddings & horseradish
- Garlic & thyme roasted field mushrooms (vg)
- Buttery corn on the cob (vg)
- Lemon & garlic grilled zucchini (vg)
- Baked potato, butter & sour cream (vg)

DESSERT

- Fruit salad, berry coulis
- White & dark chocolate bread & butter pudding
- Chocolate Brownies

BTL of Import Australian Wolf Blass **525K**

- **Chardonnay**, subtle oak & vibrant fruit nuances
- **Sauvignon Blanc**, zesty citrus & passion fruit
- **Shiraz**, bold, smooth, blackberry & plum soft tanins



4 Course Menu Asian (A)

Plated Service Style (max 15 person)

SOUP

(Choose 1)

- Pumpkin cream
- Mushroom cream
- Jimbaran fish
- Broccoli
- Soto Makassar beef, carrot, leek & celery

APPETIZER

(Choose 1)

- Gado Gado, boiled egg, potato, bean sprout, bean curd, iceberg, peanut sauce
- Thai Beef salad, tomato, cucumber, capsicum, Thai chili dressing
- Balinese spiced chicken salad, romaine tomato anchovy dressing
- Chicken Caesar, romaine lettuce, croutons, Parmesan

BTL of Two Island Australian Grape Wine **460K**

- **Pinot Grigio**, green apple, zesty, citrus notes
- **Sauvignon Blanc**, tropical, crisp, dry, refreshing
- **Shiraz**, rich full bodied, plum & dark berries

MAIN COURSE

(Choose 1)

- Nasi campur chicken pelalah, sweet satay beef, coconut vegetable, sambal matah
- Red snapper fillet, zucchini angel hair, cherry tomato, garlic broccoli, coriander sauce
- Breaded chicken roll stuffed with bacon & mozzarella, mash potato, vegetables
- AUS Ribeye steak, truffle mash potato, zucchini, garlic mushroom, rosemary sauce
- Marinated Lamb cutlet, mash potato, garlic broccoli, red wine sauce
- Crispy duck Seminyak, deep fried aromatic Balinese spice, steamed rice, sambal matah

DESSERT

(Choose 1)

- Crème Brule
- Apple pie
- Strawberry or Coconut pudding
- Coconut banana fritter & cheese
- Chocolate Pond



4 Course Menu International (B)

Plated Service Style (max 15 person)

SOUP

(Choose 1)

- Chilled tomato & capsicum gazpacho, veg brunoise (vg)
- Chilled leek & potato cream Vichyssoise, parmesan croutons (vg)
- Tomato & basil & garlic croute
- French onion, melted cheddar crouton
- Chicken & vegetable broth

APPETIZER

(Choose 1)

- Caprese, tomato, basil, mozzarella, balsamic dressing (vg)
- Greek, Watermelon, feta, olive, cucumber, tomato, oregano vinaigrette (vg)
- Crayfish, avocado, crisp baby gem, horseradish, Worcestershire Marie Rose
- Gin & Beetroot cured salmon gravlax, chive crème fraîche, sourdough croutes
- AUS beef tenderloin Carpaccio, rocket, capers, Parmesan shavings

MAIN COURSE

(Choose 1)

- Wild mushroom & asparagus risotto, rocket & Parmesan crisp (vg)
- Roasted Barramundi, garlic mash, spinach, lemon caper butter sauce
- Seared salmon fillet, sautéed baby potatoes, green beans, cherry tomatoes, salsa Verde
- Honey mustard pork belly, Lyonnais potato, charred leaks, apple cream sauce
- Red wine braised lamb shank, creamy mash, roasted root vegetables
- AUS Ribeye steak, gratin potato, field mushroom, green beans, peppercorn sauce

DESSERT

(Choose 1)

- Apple tarte tatin, salted caramel, vanilla ice cream
- Affogato al café Espresso coffee, Amaretto liqueur, vanilla ice cream
- Lemon & lime cheesecake, fruit coulis
- Apperol Tiramisu, orange, mascarpone, sponge fingers
- Coconut panacotta, mango mint salsa

A close-up photograph of a bartender's hands pouring a light-colored, frothy beverage through a fine metal strainer into a chilled, conical martini glass. The glass is partially filled with the drink, which has a thick, creamy texture. The background is softly blurred, showing the white uniform of the bartender and the warm, dark tones of a bar interior. The lighting is focused on the glass and the pouring action, creating a professional and elegant atmosphere.

DRINK PACKAGES



Deluxe Beverage Package

FREE FLOW ALCOHOL

3 HOURS - **600K per person**

5 HOURS - **800K per person**

Welcome mocktail on arrival

Add Mimosa 125 ml - 75K per person

COCKTAILS

- Sex on the beach
- Margarita
- Espresso Martini
- Long Island Iced Tea

SINGLE SPIRITS & MIXER

- Smirnoff vodka
- Gordon Gin
- Bacardi Blanca Rum
- Captain Morgan Rum

SOFT DRINK

- Soda - water
- Coke - sprite

BEER

- Bintang
- Radler
- Crystal

JUICE

- Orange
- Pineapple
- Apple

ICED TEA & COFFEE

- Ice latte
- Ice Tea
- Ice lemon Tea

No Corkage Charge Bring Your Own Alcohol

PRICES ARE IN INDONESIA RUPIAH EXCLUDE 21% GOVERNMENT TAX AND SERVICE CHARGE



Premium Beverage Package

FREE FLOW ALCOHOL

3 HOURS - **800K per person**

5 HOURS - **1000K per person**

Welcome mocktail on arrival

Add Mimosa 125 ml - 75K per person

COCKTAILS

- Sex on the beach
- Margarita
- Espresso Martini
- Long island Iced Tea
- Mojito

SINGLE SPIRITS & MIXER

- Absolut vodka
- Bombay Gin
- Bacardi Blanca Rum
- Captain Morgan Rum
- J.Walker Red
- Sierra Tequila

SOFT DRINK

- Soda - water
- Coke - sprite

WINE

- Two Island Sparkling
- Two Island Sauvignon Blanc
- Two Island Pinot Grigio
- Two Island Shiraz

BEER

- Smirnoff Ice
- Bintang
- Radler
- Crystal

JUICE

- Orange
- Pineapple
- Apple

ICED TEA & COFFEE

- Ice latte
- Ice Tea
- Ice lemon Tea

No Corkage Charge Bring Your Own Alcohol

PRICES ARE IN INDONESIA RUPIAH EXCLUDE 21% GOVERNMENT TAX AND SERVICE CHARGE



VIP Beverage Package

FREE FLOW ALCOHOL

3 HOURS - **1000K per person**

5 HOURS - **1200K per person**

Welcome mocktail on arrival

Mimosa Included

COCKTAILS

- Sex on the beach
- Margarita
- Espresso Martini
- Long island Iced Tea
- Mojito
- Bloody Mary

WINE

- Wolf Blass sauvignon Blanc
- Wolf Blass Shiraz
- Two Island Chardonnay

SOFT DRINK

- Soda - water
- Coke - sprite

SINGLE SPIRITS & MIXER

- Greygoose vodka
- Tanqueray Gin
- Bacardi Blanca Rum
- Captain Morgan Rum
- Jonny Walker Red
- Jim Beam
- Fire ball
- Sierra Tequila

BEER

- Bintang
- Radler
- Crystal
- Smirnoff Ice

JUICE

- Orange
- Pineapple
- Apple

ICED TEA & COFFEE

- Ice latte
- Ice Tea
- Ice lemon Tea

No Corkage Charge Bring Your Own Alcohol

PRICES ARE IN INDONESIA RUPIAH EXCLUDE 21% GOVERNMENT TAX AND SERVICE CHARGE



NON Alcoholic

FREE FLOW

3 HOURS - **300K per person**

5 HOURS - **400K per person**

MOCKTAILS

- **Apple Cooler**, apple juice, fresh apple, lime, mint, syrup
- **Virgin Mojito**, lime, mint, lime juice, honey syrup, soda
- **Lemon lime bitters**, lemon, lime, angostura bitters, sprite
- **Virgin Sunrise**, orange, cranberry, lime, grenadine
- **Shirley Temple**, orange, sprite, grenadine, lime
- **Tropical Island**, orange, pineapple, mango, passion fruit

SOFT DRINK

- Soda - water
- Coke - sprite

JUICE

- Orange
- Pineapple
- Apple
- Cranberry
- Watermelon

ICED TEA & COFFEE

- Ice latte
- Ice Tea
- Ice lemon Tea

No Corkage Charge Bring Your Own Alcohol

PRICES ARE IN INDONESIA RUPIAH EXCLUDE 21% GOVERNMENT TAX AND SERVICE CHARGE



CONTACT US

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