



# 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

<b>Deluxe</b>	600K per person	800K per person
<b>Premium</b>	800K per person	1000K per person
<b>VIP</b>	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, bean 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 Brulee
- 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 fraiche, 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 leeks, 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 in a white uniform pouring a light-colored, frothy beverage through a metal strainer into a chilled martini glass. The glass is partially filled with the drink, which has a thick, creamy texture. The background is softly blurred, showing the bartender's torso and the warm, wooden tones of the bar.

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
- Tonic - water

## 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
- Tonic - water

**No Corkage Charge Bring Your Own Alcohol**

## 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

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
- Tonic - water

## 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

### **ASTAGINA RESORT VILLA & SPA**

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