

A photograph of a beach wedding setup. In the center, a white wooden arch is decorated with a large, lush floral arrangement featuring pink and white flowers, greenery, and large orange feathers. The arch is flanked by two rows of light-colored wooden chairs with white cushions. The entire setup is on a sandy beach. In the background, the ocean is visible with a small boat. The sky is overcast. Two palm trees stand on the left and right sides of the frame. A string of red and white hanging decorations runs across the top. The text "SADARA" is overlaid in the upper left area.

SADARA

WEDDING



A MOMENT TO REMEMBER

WHETHER YOU'RE BEGINNING YOUR LIVES TOGETHER OR RENEWING YOUR COMMITMENTS TO ONE ANOTHER, THERE IS NO BETTER PLACE AT WHICH TO CELEBRATE ROMANCE THAN SADARA RESORT. OFFERING SERENITY, PRIVACY AND INTIMACY, SADARA WEDDINGS OFFERS THE IDEAL SETTING FOR YOUR WEDDING. WITH A VARIETY OF PACKAGE AVAILABLE YOU'RE SURE TO FIND ONE THAT RIGHTS FOR YOUR EVENT.



ENHANCE YOUR WEDDING MOMENT

SADARA HAS MANY COLLECTIONS OF THE MOST BEAUTIFUL BEACH WEDDING ARCHES. THIS BOARD INCLUDES SIMPLE, ELEGANT, FLORAL, GREENERY, RUSTIC AND MORE! WITH ALL COLORS, THIS BOARD IS YOUR ULTIMATE RESOURCE FOR

WEDDING ARCH IDEAS



DINNER & ENTERTAINMENT DECORATION

EXPERIENCE THE EPITOME OF ROMANCE AT OUR VERSATILE WEDDING VENUE, OFFERING BOTH LONG TABLES AND ROUND TABLES ADORNED WITH EXQUISITE DECORATIONS. SHARE INTIMATE MOMENTS WITH LOVED ONES AT THE ROUND TABLES, SURROUNDED BY SOFT FLORALS AND WARM AMBIANCE. ALTERNATIVELY, BASK IN GRANDEUR AT THE LONG TABLES, DRAPED IN OPULENCE AND ELEGANCE, PERFECT FOR A CAPTIVATING CELEBRATION. WHICHEVER YOU CHOOSE, OUR ENCHANTING SPACE PROMISES A TRULY UNFORGETTABLE WEDDING DAY.



ELEGANT BAR STATION

SIP ON SIGNATURE COCKTAILS AND RAISE A TOAST TO FOREVER AT OUR ELEGANTLY DESIGNED BAR, SERVING THE FINEST LIBATIONS CRAFTED JUST FOR YOU. OUR TALENTED BARTENDERS WILL CATER TO YOUR GUESTS' EVERY DESIRE, ENSURING THE FESTIVITIES ARE FILLED WITH JOY AND LAUGHTER. EMBRACE THE SPIRIT OF LOVE AND HAPPINESS AS YOU CREATE UNFORGETTABLE MEMORIES AT THIS CAPTIVATING SPACE



GARDEN WEDDING VENUE

WHEN IT COMES TO WEDDING CEREMONIES, THERE'S NOTHING MORE TIMELESS THAN THE PAIRING OF GREENERY AND WHITE FLOWERS. THE VERSATILE COMBINATION WORKS FOR EVERY SEASON AND COMPLIMENTS MOST BACKGROUNDS. FOR THEIR WEDDING IN SADARA RESORT.



FLOWER

PERSONALIZED DECORATION IS AVAILABLE UPON REQUEST. THE CUSTOM DESIGN CAN BE DISCUSSED WITH OUR WEDDING SPECIALIST.
AN UPGRADE DECORATION COST MAY VARY DEPENDING ON THE SEASON OF THE FLOWER REQUESTED

MAKE UP

BRIDE'S HAIRDO & MAKE UP START FROM **IDR 10.500.000++**

BRIDESMAID AND FAMILY (ONE PERSON)

IDR 2.500.000++

FULL LEGAL CEREMONY

THE RESORT HAS ORGANIZED NUMEROUS VOW RENEWALS AND WEDDINGS. WE WILL WORK CLOSELY WITH THIRD PARTY FOR LEGAL WEDDING ASPECTS AND RELIGIOUS BLESSING WITH CERTAIN RELIGION. THEY WILL HANDLE ALL ASPECTS OF THE PAPER REQUIREMENTS AS WELL AS TO ARRANGE AN APPOINTMENT FOR AN INTERVIEW WITH THE LEGAL OFFICIATES ADDITIONAL CHARGE WILL BE APPLIED FOR LEGAL WEDDING FEE AND RELIGIOUS BLESSINGS WITH CERTAIN RELIGION.

ENTERTAINMENT

TRADITIONAL BALINESE DANCE	IDR 4.500.000++
DUO ACOUSTIC	IDR 8.000.000++
MASTER OF CEREMONY (BAHASA)	IDR 11.500.000++
MASTER OF CEREMONY (BILINGUAL/ENGLISH)	IDR 18.000.000++
FIRE DANCE	IDR 7.500.000++
LIVE DJ PERFORMANCE	IDR 11.500.000++
FULL BAND	IDR 25.000.000++
FIREWORKS 300 SHOOTS	IDR 24.500.000++
SOUND SYSTEM	IDR 5.000.000++

PHOTOGRAPHY

2 HOURS	IDR 11.000.000 ++
4 HOURS	IDR 19.800.000 ++
6 HOURS	IDR 28.600.000 ++
8 HOURS	IDR 37.400.000 ++



SOMETHING TO CONSIDER

RAIN STOPPER SERVICES

TO ENSURE FESTIVALS AND SPECIAL EVENTS ARE NOT DAMPENED BY RAIN, THE BALINESE OFTEN PERFORM A RITUAL TO DIVERT RAIN TO OTHER LOCATIONS OR TO SIMPLY HOLD IT BACK FOR SEVERAL HOURS. THIS LOW - KEY RITUAL IS PERFORMED BY OFFICIATING SMALL OFFERINGS AND BURNING INCENSE AS WELL AS A PLATE OF FIRE (PENGASEPAN) , WHO IS RISING SMOKE IS BELIEVED TO PUSH THE CLOUDS AWAY. A RELIGIOUS CEREMONY PERFORMED BY A BALINESE HINDU PRIEST TO PRAY THAT RAIN IS HELD OR DIVERTED DURING THE EVENT IS AVAILABLE AT IDR 4,500,000++/ DAY (12HOURS). 50% REFUNDABLE OR ADVERSE WEATHER CONDITIONS OR FAILURE OF THE SERVICES PROVIDED BY A BALINESE RAIN STOPPER

INCLEMENT WEATHER PLAN

WEATHER IN BALI IS GENERALLY DRY FROM APRIL TO OCTOBER AND WET FROM NOVEMBER TO MARCH. HOWEVER, IT DOES RAIN OCCASIONALLY IN THE DRY SEASON AND THERE CAN BE MANY DRY DAYS IN THE WET SEASON TOO. THE WET SEASON BACK- UP IS COMPULSORY. THE OPTIONS AVAILABLE DEPEND ON THE SIZE OF YOUR GROUP. SOUND CURFEW FOR ALL OUTDOOR AND INDOOR FUNCTIONS, LIVE PERFORMANCE, ETC. ARE RESTRICTED TO 10. 00 PM AS PER GOVERNMENT REGULATION. THE VOLUME MUST BE MAINTAINED AT AN AGREED PRIOR APPROVED LEVEL WITH THE HOTEL MANAGEMENT. FOR BUY - OUT EVENT, SADARA RESORT CAN BE USED POST 11. 00 PM FOR AFTER PARTY WITH MONITORED AMPLIFIED MUSIC UP TO 3. 00AM. BAR FACILITIES ARE AVAILABLE.



INCLEMENT WEATHER PLAN

ELECTRICITY SUPPLY

ALL EVENT MANAGEMENT COMPANIES MUST SUPPLY THEIR OWN GENERATOR. SHOULD ADDITIONAL POWER SUPPLY BE REQUIRED, ADDITIONAL CHARGES WILL BE IMPOSED. NO POWER CABLE CONNECTION CAN BE TAKEN FROM THE HOTEL WITHOUT HOTEL MANAGEMENT APPROVAL.

FOOD AND BEVERAGE ARRANGEMENT

IT IS CONSIDERED MANDATORY FOR THE FOOD AND BEVERAGE ARRANGEMENTS AS WELL AS FOOD AND BEVERAGES SERVICES TO BE PROVIDED BY THE RESORT. NO OUTSIDE FOOD IS TO BE BROUGHT INTO THE HOTEL BY THE CLIENT WITHOUT THE RESORT'S CONSENT

THE FINAL GUARANTEED NUMBER OF GUESTS FOR THE RECEPTION DINNER SHOULD BE AT MINIMUM THE SAME AS THE TOTAL NUMBER OF ATTENDEES FOR THE WEDDING CEREMONY, TO BE SUBMITTED AT LEAST 7 DAYS PRIOR TO THE EVENT. THE NUMBER OF GUESTS GUARANTEED 7 DAYS PRIOR TO THE EVENT WILL BE BILLED ACCORDINGLY EVEN IF THE FINAL NUMBER OF GUESTS FALLS SHORT ON THE DATE OF THE FUNCTION. ANY ADDITIONAL GUESTS ATTENDING YOUR EVENT WILL BE CHARGED ACCORDINGLY.



SADARA SIGNATURE WEDDING

EXPERIENCE A LOVE STORY COME TO LIFE WITH OUR SADARA SIGNATURE WEDDING, WHERE THE BEAUTY OF A BEACHFRONT SETTING MEETS THE ENCHANTMENT OF WEDDING ARCHES ADORNED WITH CASCADING BLOOMS. SAY YOUR VOWS WITH THE SHIMMERING OCEAN AS YOUR BACKDROP, CREATING A SERENE AND INTIMATE AMBIANCE THAT WILL MAKE YOUR SPECIAL DAY TRULY UNFORGETTABLE. LET OUR EXPERIENCED TEAM CURATE EVERY DETAIL, ENSURING YOUR BEACHFRONT WEDDING IS A DREAMY AND CHERISHED MEMORY TO TREASURE FOREVER.

- CEREMONY TABLE SET
- SEATING ARRANGEMENT UP TO 50 PAX ON VENUE
- WELCOME MOCKTAIL
- CELEBRANT - NON LEGAL
- WEDDING CAKE 2 TIERS (REAL)
- STANDARD SOUND SYSTEM 2000 WATT
- CUSTOM BRIDAL BOUQUET AND BOUTONNIERE (FLOWERS ARE LOCAL AND BASED ON SEASONAL)
- FLOWER PETALS - AISLE
- FLOWER PETALS - FLOWER SHOWER
- WEDDING CERTIFICATE BY SADARA
- WEDDING COORDINATOR DURING EVENT
- FREE SOLO VIOLIN DURING CEREMONY

PRICE : **IDR 59.990.000 ++**



JUST TWO OF US

DISCOVER THE MAGIC OF AN INTIMATE AND PRIVATE WEDDING WITH SADARA'S "JUST THE TWO OF US" PACKAGE. EMBRACE THE ROMANCE AS YOU EXCHANGE VOWS IN A SECLUDED SETTING, AWAY FROM THE WORLD, WITH ONLY YOUR CLOSEST LOVED ONES IN ATTENDANCE. THIS EXCLUSIVE EXPERIENCE PROMISES CHERISHED MOMENTS, CREATING AN ATMOSPHERE OF LOVE AND TOGETHERNESS THAT IS SIMPLY UNFORGETTABLE.

- CELEBRANT – NON LEGAL
- FLOWER PETAL WALK WAY
- STANDARD SOUND SYSTEM 2000 WATT
- CUSTOM BRIDAL BOUQUET AND BOUTONNIERE (FLOWERS ARE LOCAL AND BASED ON SEASONAL)
- "DREAM DINNER BY THE SEA" FOR BRIDE & GROOM
- PICNIC BY THE SEA UPON ARRIVAL
- 60 MINUTES SPA TREATMENT (BALINESE MASSAGE)
- WEDDING CERTIFICATE ISSUED BY SADARA
- WEDDING COORDINATOR DURING EVENT
- FREE SOLO VIOLIN DURING CEREMONY

PRICE : **IDR 69.990.000 ++**



SADARA ROYAL WEDDING

EXPERIENCE THE EPITOME OF LUXURY AND GRANDEUR WITH SADARA'S ROYAL WEDDING PACKAGE, DESIGNED TO MAKE YOUR DREAMS OF A FAIRYTALE WEDDING COME TRUE. FROM OPULENT VENUES ADORNED WITH EXQUISITE DECORATIONS TO PERSONALIZED SERVICES FIT FOR ROYALTY, EVERY DETAIL IS CRAFTED WITH METICULOUS CARE TO CREATE A TRULY MAJESTIC CELEBRATION OF LOVE. EMBRACE THE LAVISHNESS OF THIS ONCE-IN-A-LIFETIME EXPERIENCE AND LET US MAKE YOUR WEDDING DAY A REGAL AFFAIR TO BE TREASURED FOREVER.

- WEDDING VENUE AT PRIVATE BEACH FOR CEREMONY AND GARDEN OCEAN FOR RECEPTION DINNER
- WEDDING DECORATION FOR CEREMONY (INCLUDE ROUND ARCH IN CHAMPAGNE COLOR, ALTAR TABLE, CROSSBACK CHAIR, LANTERN IN TWO DIFFERENT SIZE, CUSTOM FLOWER ARRANGEMENT, 4 SET FLOWER SMALL ARRANGEMENT FOR AISLE)
- WEDDING CELEBRANT – NON LEGAL
- STANDARD SOUND SYSTEM 2000 WATT
- RECEPTION DINNER SET UP (INCLUDE TABLE AND CHAIR, CUSTOM FLOWER CENTERPIECE ARRANGEMENT, TABLE RUNNER, ELECTRIC CANDLE, TAPPER CANDLE AND TEALIGHT CANDLE)
- CUSTOM BRIDAL BOUQUET FOR THE BRIDE AND BOUTONNIERE FOR THE GROOM (FLOWER LOCAL AND BASED ON SEASONAL)
- RECEPTION DINNER FOR 30 PERSONS, COCKTAIL PARTY AND GOLD PACKAGE 2 HOURS
- WELCOME DRINK FOR 30 PERSONS BEFORE CEREMONY
- WEDDING CAKE 3 TIERS
- ACOUSTIC PERFORMANCE DURING CEREMONY
- ROMANTIC DINNER FOR COUPLE
- SPA TREATMENT AT RITUALS WELLNESS AND SPA BY SADARA (60 MIN / BRIDE AND GROOM)
- FREE 1 BOTTLE SPARKLING WINE
- WEDDING SOUVENIR
- MAKEUP AND HAIRDO
- LOCAL AUTHORITY PERMIT (BANJAR)
- SADARA COMMEMORATIVE WEDDING CERTIFICATE
- WEDDING COORDINATOR DURING EVENT
- FREE ELECTRICITY 4000 (ADDITIONAL IDR 500.000/ 1000 WATT)

PRICE : **IDR 199.990.000 ++**



EVENT VENUE OPERATING

To ensure a smooth and enjoyable celebration, please kindly note the operating hours for each of our wedding venues:

Garden by The Beach & Beach Area

available for wedding events until 10:00 PM

Center Garden

available for wedding events until 9:00 PM

Mantra Hall

available for wedding events until 1:00 AM

These timings allow us to provide the best possible service while ensuring that each venue maintains its charm and ambiance throughout your special day.

MARRY

WITH



RENTAL VENUE

AT SADARA RESORT, YOU HAVE THE OPTION TO CHOOSE FROM THREE STUNNING RENTAL VENUES FOR YOUR WEDDING - A CHARMING GARDEN VENUE, A PICTURESQUE BEACHFRONT LOCATION, OR A DELIGHTFUL RESTAURANT SETTING. EACH VENUE EXUDES ELEGANCE AND TRANQUILITY, ENSURING AN UNFORGETTABLE CELEBRATION THAT PERFECTLY COMPLEMENTS YOUR DREAM WEDDING.

FREE ELECTRICITY DURING EVENT 4000 WATT

FREE LIGHT BULB SETUP

FOOD AND BEVERAGE MUST BE FROM THE RESORT
CORKAGE APPLIED WHEN BRING FOOD OR DRINK FROM OUTSIDE

ALL DAY

(WEEKEND & WEEKDAY) 10.00AM – 10.00PM

PRICE : IDR30.000.000 ++



TUNA FIN SALAD

MIX GREEN ,QUAIL EGG, TOMATO CHERRY
BALSAMIC DRESSING



BUFFET MENU

APPETIZER AND SALAD

CROQUET POTATO

Mashed potato ball, sweet chili dip

VEGETABLE SAMOSA

with sweet chilli sauce, cucumber and mint raita

LUMPIA GORENG

vegetables spring rolls with sweet and sour sauce

GADO - GADO

Indonesian vegetables salad with tofu, bean cake and peanut sauce

VEGETABLE SPRING ROLL

with sweet and sour sauce

TAHU ISI

Stuffed tofu with vegetables and served with peanut sauce

LAWAR KACANG

Balinese Green bean salad with chicken and roasted coconut

BE TONGKOL SAMBAL MATAH

Pan grilled yell fin tuna loin on Balinese dressing with pomelo

RUJAK BUAH

Balinese fruit salad with palm sugar sauce

NICOISE SALAD

Green beans, lettuce, black olive, potato, egg and tuna confit in classi dressing

POTATO SALAD

Boiled potatoes, celery, onion, lettuce, mayonnaise

MANGO CHICKEN CAESAR SALAD

with bacon, crouton, and parmesan

TROPICAL SEAFOOD SALAD

Pomelo, tomato, with mango vinaigrette

SALAD BAR

lettuce, bell pepper mix, tomato, cucumber, carrot, black olive, onion

GREEN PAPAYA SALAD

Refreshing shredded raw papaya, grilled prawn and lime honey dressing

THAI SEAFOOD SALAD

mix seafood, lettuce, tomato cherry, bell pepper, radish, mango vinaigrette

CHICKEN PASTA SALAD

roasted chicken, fusilli pasta, tomato cerry, cucumber, herb dressing

ROASTED CHICKEN SALAD

mix lettuce, avocado, sweet corn kernel, tomato cherry, ranch dressing

GREEN BOWL

mix lettuce, edamame, white cabbage, avocado, green paprika, bean cake, bean curd, miso dressing

TUNA WAKAME SALAD

wakame, orange, pickle gingger, carrot, rice noodles, sesame dressing

BROCOLI PASTA SALAD

fusilli, boiled broccoli, tomato cherry, lettuce, baby bean, red onion, italian dressing

DRESSING

- Balsamic dressing
- Thousand Island Dressing
- French Dressing, Olive Oil
- Mango Vinaigrette
- Peanut sauce
- Ranch Dressing
- Marie rose dressing
- Herbs vinaigrette
- Sweet sour sauce
- Sweet soy sauce.

SOUP

SEAFOOD CHOWDER

creamy seafood soup with seafood, potato, vegetables

PUMPKIN SOUP

creamy pumpkin soup with cream, feta cheese

CREAMY POTATO SOUP

creamy potato soup, cream, parsley chopped

CREAM MUSHROOM SOUP

creamy mushroom soup, cream, parsley chopped

CLEAR VEGETABLES SOUP

Clear vegetables soup, corn, mushroom, leek, spring onion

CREAMY CHICKEN MUSHROOM SOUP

with cream, cheese stick

CARROT POTATO SOUP

creamy soup with chopped parsley, chopped bacon on top

CREAMY CAULIFLOWER SOUP

with onion rolls and cheese stick

CHICKEN ASPARAGUS SOUP

creamy chicken soup, asparagus, cream

CRAM CAM CHICKEN

Clear Chicken Soup with Minced Chicken and Fried Shallots

SOTO AYAM

Indonesian clear chicken soup with glass noodles, tomato, cabbage

SOUP BUNTUT

Braised ox-tail soup, shallot, chili, herbs

TOM YAM GOONG SEAFOOD

Thai hot sour soup, infused lime, lemongrass, kaffir lime leaves, fresh cilantro, mushroom

TOM KHA GAI

Coconut milk soup infused with lemongrass, galangal root, fresh cilantro

BASO SAPI

Indonesian meat ball soup with condiments

CLAM CHOWDER

rich and creamy soup, with potato, vegetables

MAIN COURSE

ROASTED DUCK BREAST

Roasted duck breast with Indonesian red paste

GRILLED TUNA CORIANDER

with mango salsa

ROASTED DUCK BREAST

with red wine sauce

ROASTED BEEF TENDERLOIN

with creamy mushroom sauce

ROASTED CHICKEN CAJUN

served with creamy mushroom sauce

ROASTED LAM LOIN

with wine sauce

BEEF STROGANOFF

wonderful combination of sour cream, mustard, beef stock, thickened with cornflour

BEEF RENDANG

caramelized beef, chili, casava on coconut milk sauce

SORT BEEF KAFIR LIME

Stir fried beef rib fish Asian Flavors

BEEF BLACK PEPPER

Stir-fried beef tenderloin, black pepper sauce, vegetables

BEEF ORLANDO

Stir fried sliced og beef, oyster sauce, Asian greens

PAN SEARED BARAMUNDI

with lemon capers sauce

CALAMARI RING

with tartar sauce

IKAN WOKU

Manadonese fish curry with fresh herbs, green tomatoes, vegetables

PEPES IKAN

Grilled sliced fish fillet on banana leaf

IKAN ASAM MANIS

Buttered fish fillet, sweet and sour sauce, vegetables

PASTA SEAFOOD MARINARA

Prawn, tuna, squid, onion, garlic, cream, marinara sauce and parmesan cheese

AYAM BETUTU

Balinese roasted chicken whole on special spice paste

CHICKEN CURRY

Red Curry paste, butter, onion, vegetables, yogurt, coconut milk

KUNG PAO CHICKEN

works fried lean chicken breast with cashew nut, capsicum, ginger sliced and oyster sauce

AYAM GORENG LENGUAS

Fried chicken with galangal flavoured

CHICKEN PICATTA

with lemon bater caper sauce

SINGAPORE CHILI PRAWNS

Stirfried prawns with Asian chili sauce

CHICKEN PIZZAIOLA

Roasted chicken with white wine, tomato sauce

NASI GORENG

Fried rice with Vegetables, chicken or seafood fried rice

NASI GORENG SERUNDENG

Seafood fried rice, with roasted coconut, yellow paste

MIE GORENG

Fried noodles with vegetables, chicken or seafood

BIHUN GORENG

Fried rice noodles with vegetables, chicken or seafood

LIVE GRILL

GRILLED SNAPPER FILLET

with Dabu- dabu sauce

GRILLED SNAPPER FILLET

with Jimbaran sauce

AYAM BAKAR PEDAS MANIS

grilled chicken with sweet and sour spice sauce

AYAM BAKAR TALIWANG

Lombok-style grilled chicken

GRILLED CHICKEN SATAY

with peanut sauce

SATE MERANGGI

purwakarta beef satay with peanut sauce

GRILLED PRAWNS

with BBQ Sauce

GRILLED PORK RIB

with BBQ sauce

GRILLED SNAPPER FILLET

with Garlic Butter sauce

GRILLED VEGETABLES SKEWERS

with pesto sauce

GRILLED SWEET CORNS

with BBQ Sauce

GRILLED CHICKEN CAJUN

with Creamy mushroom sauce

GRILLED CHICKEN BREAST

with Wild mushroom sauce

GRILLED BEEF TENDERLOIN

with red wine sauce

GRILLED SLICE OF BEEF TENDERLOIN

with Mushroom Sauce

CONDIMENTS

- BBQ Sauce
- Peanut Sauce
- Garlic Butter Sauce
- Chili Soy Sauce
- Sambal Matah
- Chili Sauce
- Tomato Ketchup

CARVING STATION

BABI GULING

Balinese suckling pig

BETUTU AYAM BALINESE

dish of steamed or roasted chicken or duck in rich bumbu betutu (betutu spice mix)

SIDE DISHES

PARSLEY POTATOES
diced potato, onion, parsley chooped

WEDGES POTATOES
sautéed with onion, paprika powder

MUSHROOM POTATOES
sautéed potatoes with sliced mushroom

MEXICAN POTATOES
diced potatoes, onion, paprika

LYONNAISE POTATOES
sautéed potatoes with onion

HASHBROWN POTATOES

MEXICAN RICE
butter, tomato paste, garlic, onion, 3 kinds of bell pepper

PARSLEY RICE butter, garlic, rice, parsley chopped

NASI PUTIH White steamed rice

COCONUT RICE Indonesian coconut Rice

SAUTÉED VEGETABLES
garlic, baby bok choy, carrot, baby corn, baby bean, broccoli and cauliflower

CHA BOK COY with mushroom

CHA CAULIFLOWER with mushroom

CHA BROCCOLI with mushroom

BAKED BEAN with 3 kinds of paprika

CAP CAY VEGETABLE

SAYUR URAP
Balinese vegetables with roasted coconut sauce

VEGETABLES FRITTERS
mix vegetables on frying butter

CHA BROCCOLI AND CAULIFLOWER
Vegetables Fritters

DESSERTS

LEMONGRASS PANNA COTTA
with blueberry coulis

ESPRESSO PANNA COTTA
with blueberry coulis

APPLE PIE
topping with icing sugar

LAYER CHEESE CAKE
mango, strawberry, creamy cheese

CHOCOLATE MOUSSE
chocolate sponge, chocolate and vanilla filling

SLICED CAKE
chocolate, Vanilla, strawberry, moccha, devil, banana cake, pumpkin cake, carrot cake

FRUIT TARTLET
pastry cream, assorted tropical fruit

LEMON TART
eggs, sugar, butter and fresh lemon

PUDDING
Chocolate, Mango, Tutti fruity

CAKE
Lava Cake, Carrot Cake, Banana Cake

APPLE TRANS
caramelized apple, raisin, brown sugar

TIRAMISU ON SUTER
toping with chocolate powder

STRAWBERRY MOUSSE
fresh strawberry, cream cheese

CHOCOLATE CARAMEL PUDDING
vanilla cake based, fresh milk, caramel

CHOCOLATE ECLAIRS
choux pastry, with vla

ICE MELON SAGO
sago pear, coconut milk sauce, ice cube, condensed milk

WHITE STICKY RICE

with sliced mango, coconut milk sauce

KLEPON

sticky white rice ball with palm sugar and coconut

WINGKO BABAT

Indonesian sweet with coconut flavour

PISANG GORENG

Fried Banana, chocolate sauce, with drizzled of brown sugar

BUBUH INJIN

Sticky black rice pudding, coconut milk, sago, ripe jackfruit

BATUN BEDIL

Glutinous sticky with rice ball with palm sugar sauce

SEASONAL SLICED FRUIT

Local's seasonal sliced fruit, red watermelon, pineapple, rock melon, papaya, and drizzled with lime

PRICES :

IDR 500.000 ++

Choice Of Starter 3 Items , Soup 1 Item
Main Dish 3 Items + 2 Side dishes, Dessert 4 Items

IDR 550.000 ++

Choice Of Starter 3 Items , Soup 1 Item
Main Dish 4 Items + 2 Side dishes, Dessert 5 Items

IDR 600.000 ++

Choice Of Starter 4 Items , Soup 1 Item
Main Dish 5 Items + 2 Side dishes, Dessert 5 Items

IDR 650.000 ++

Choice Of Starter 3 Items , Soup 1 Item
Main Dish 3 Items + 2 Side dishes, Live Grill 6 Items
Dessert 5 Items

IDR 700.000 ++

Choice Of Starter 3 Items , Soup 1 Item
Main Dish 3 Items + 2 Side dishes, Carving Station 1 Item
Live Grill 5 Items, Dessert 5 Items

SET MENU

COLD CANAPÉS

Chicken Sandwich
Tuna Tartar with cucumber based
Ayam Pelalah with emping creakes
Cheese Sandwich
Watermelon Salad
Ham Sambal Matah

HOT CANAPÉS

Mini pizza
Fish Finger
Thai Chicken Skewer
Croquettes Potato
Rolled pineapple on bacon
Sate Lilit

VEGAN

VEGETABLES SPRING ROLLS
with sweet chili sauce.

GUACAMOLE
with tomato salsa, corns chip

VEGETABLES RICE PAPER ROLLES
Fried cauliflower with rumesco sauce

APPETIZER

COLD
SMOKED SALMON
with avocado, mago salsa, ranch dressing

SHRIMP COCKTAIL with cocktail sauce

CHICKEN ROLLED
chicken breast, nori, paprika, mozzarella cheese, miso
dressing

CHICKEN TACO
Corns tortilla, lettuce, tomato salsa, cheese

TUNA TARTARE
Avocado, pickle ginger, sesame dressing

HOT

CHEESE CROQUET
cheese ball, mozzarella, garlic aioli

LOVE BOAT POTATOES
bacon diced, mix paprika, onion, parmesan, mozzarella chese

THAI CHICKEN SKEWER
with peanut sauce, manggo salad

TUNA DABU- DABU
Pan seared yellow fin tuna, with Indonesian salsa

FISH SKEWER
chives, crispy topping, chili flakes, burnt lemon

SALAD

TUNA WAKAME SALAD
seared tuna, edamame, carrot, rice noodles, sunkis, wakame,
pickle giner, sesame dressing

SEAFOOD SALAD
mix lettuce, paprika, cucumber, green manggo, coriander leaf,
mango vinaigratte

ROASTED CHICKEN SALAD
sweet corns, avocado, tomato, lettuce mix, ranch dressing

CHICKEN CAESAR SALAD
roasted chicken, bacon, baby romaine, egg quail, parmesan
crispy, croutons, classic dressing

THAI BEEF SALAD
seared beef tenderloin, rice noodles, cucumber, tomato, red
onion, coriander leaf

RUJAK MANIS
Balinese fruit salad with palm sugar sauce

GADO- GADO
assorted steamed vegetables, bean curd, bean cake,
potatoes, cucumber, boiled egg, peanut sauce

SOUP

SEAFOOD CHOWDER
creamy seafood soup with seafood, potato, vegetables

PUMPKIN SOUP
creamy pumpkin soup with cream, feta cheese

CREAMY POTATO SOUP

creamy potato soup, cream, parsley chopped

CREAM MUSHROOM SOUP

creamy mushroom soup, cream, parsley chopped

CLEAR VEGETABLES SOUP

Clear vegetables soup, corn, mushroom, leek, spring onion

CREAMY CHICKEN MUSHROOM SOUP

with cream, cheese stick

CARROT POTATO SOUP

creamy soup with chopped parsley, chopped bacon on top

CREAMY CAULIFLOWER SOUP

with onion rolls and cheese stick

CHICKEN ASPARAGUS SOUP

creamy chicken soup, asparagus, cream

SOTO AYAM

Indonesian clear chicken soup with glass noodles, tomato,
cabbage

SOUP BUNTUT

Braised ox-tail soup, shallot, chili, herbs

TOM YAM GOONG SEAFOOD

Thai hot sour soup, infused lime, lemongrass, kaffir lime
leaves, fresh cilantro, mushroom

TOM KHA GAI

Coconut milk soup infused with lemongrass, galangal root,
fresh cilantro

BASO SAPI

Indonesian meat ball soup with condiments

CLAM CHOWDER

rich and creamy soup, with potato, vegetables

SOTO AYAM LAMONGAN

clear chicken soup with vegetables and condiments

CRAM- CAM PRAWN

Balinese clear prawns soup with green papaya

CRAM CAM CHICKEN

Clear Chicken Soup with Minced Chicken and Fried Shallots

MAIN COURSE**FISH****PAN SEARED BARAMUNDI**

sautéed asparagus, baby potatoes, pea shoot, beurreblanch sauce

GRILLED TUNA LOIN

mashed potatoes, sautéed baby bok choy, mango salsa

GRILLED SNAPPER FILLET

Potatoes puree, sautéed vegetables, garlic butter sauce

GRILLED PRAWNS SKEWER

Parsley rice, pesto vegetables, BBQ Sauce

SEAFOOD SKEWER

Wedgest potatoes, vegetables, Jimbaran Sauce

MEAT AND POULTRY**CHICKEN CURRY**

red curry paste, mix vegetables, coconut milk, yoghurt, paratha bread, cucumber mint raita, mango chutney

CHICKEN PICATA

sautéed asparagus, baby potatoes, lemon butter capers saucea

200 GR RIBE EYE

baby potatoes, sautéed vegetables, fried mushroom, red wine sauce

250 GR NEW YORKER PORK RIB

wedgest potato, coleslaw, BBQ sauce

BEEF RENDANG

caramelized beef, chili, coconut milk, grilled rice

TANDORI CHICKEN PARATHA

Grileed marinated chicken kebab in aromatic spice, mix green salad, honey yoghurt sauce

VEGAN**PASTA PRIMAVERA**

homemade tomato sauce, mix vegetables, olive oil

VEGAN CURRY

red curry paste, mix vegetables, onion, bean cake, bean curd, coriander leave, mango chutney, cucumber mint raita, paratha bread

GRILLED CAULIFLOWER STEAK

with romesco sauce, black olive salsa, virgin olive oil

VEGETABLES BURITO

Flour tortila, tofu scramble, cucumber, coriander leaf, refread bean, tomato salsa

DESSERT**MANGGO STRAWBERRY CHEESE CAKE**

Strawberry, coulis, mint leaves, brown sugar

APPLE PIE With strawberry ice cream**ESPRESSO PANNA COTTA**

With caramel sauce and poach tamarilo

LEMONGRASS PANNA COTTA

with blueberry caulis

ESPRESSO PANNA COTTA

with blueberry coulis

LAYER CHEESE CAKE

mango, strawberry, creamy cheese

CHOCOLATE MOUSSE

chocolate sponge, chocolate and vanilla filling

STRAWBERRY MOUSSE

fresh strawberry, cream cheese

FRUIT TARTLET

pastry cream, assorted tropical fruit

LEMON TART

eggs, sugar, butter and fresh lemon

TIRAMISU ON SUTER

toping with chocolate powder

CHOCOLATE CARAMEL PUDDING

vanilla cake based, fresh milk, caramel

CHOCOLATE ECLAIRS

choux pastry, with vla

BALINESE STICKY BLACK RICE PUDDING

Coconut milk, coconut ice cream, jack fruit, sago pearls

ICE MELON SAGO

sago pear, coconut milk sauce, ice cube, condensed milk

BUBUH INJIN

Sticky black rice pudding, coconut milk, sago, ripe jackfruit

WINGKO BABAT

Indonesian sweet with coconut flavour

PISANG GORENG

Fried Banana, chocolate sauce, with drizzled of brown sugar

PRICES**IDR 225.000++/PAX**

Canape 1 hour

IDR 600.000 ++

Choice Of 1 Starter, 1 Soup, 1 Main Course
And 1 Dessert

IDR 700.000 ++

Choice Of 1 Starter, 1 Soup, 1 Throu Normand
1 Main Course And 1 Dessert

IDR 800.000 ++

Choice Of 1 Amus Brouce, 1 Starter, 1 Soup,
1 Throu Normand, 1 Main Course And 1 Dessert

BEVERAGE PACKAGE SELLING PRICE ++

DURATION	SADARA COCKTAIL PARTY	SILVER CANAPE THREE ITEMS OF TAPAS TWO COCKTAIL ONE MOCKTAIL	GOLD	PLATINUM
	CANAPE		SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE	SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE, SPIRIT, COCKTAIL
	THREE ITEMS OF TAPAS		SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE	SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE, SPIRIT, COCKTAIL
	TWO COCKTAIL		SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE	SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE, SPIRIT, COCKTAIL
	ONE MOCKTAIL		SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE	SOFT DRINK, CHILLED JUICE, NATURAL WATER, BEER, WINE, SPIRIT, COCKTAIL
1 HOUR	750,000	189,000	630,000	850,000
2 HOURS	1,480,000	350,000	1,200,000	1,650,000
3 HOURS	2,220,000	520,000	1,750,000	2,400,000
4 HOURS	NOT AVAILABLE	675,000	2,230,000	3,200,000

BEVERAGE PACKAGE

WINE	WHITE (CHARDONNAY)
	RED (SHIRAZ)
SPIRIT	VODKA
	WHITE RUM OR SPICE RUM
	WHISKEY
	TEQUILA
	GIN
	SINGARAJA BOTTLE
BEER	PROST PILSENER BOTTLE
	PROST LAGER BOTTLE
	G & T SADARA
COCKTAIL	BREZZE
	KINTAMANI MIST
	LADY ROSE
	MOJITO
	MAI THAI
	COKE, COKE ZERO, SPRITE, SODA WATER, TONIC WATER, FANTA ORANGE, FANTA STRAWBERRY
SOFT DRINK	MANGGO, APPLE, ORANGE, PINEAPPLE, CRANBERRY, TAMARIND
CHILLED JUICE	MANGGO, APPLE, ORANGE, PINEAPPLE, CRANBERRY, TAMARIND

CORKAGE FEE

SPIRIT OR WINE BY BOTTLE PER BOTTLE	MAXIMUM 5 BOTTLES OF SPIRIT OR WINE	250,000
BAREL BEER 20 LTR	MAXIMUM 1 BAREL	2,000,000
BAREL 30 LTR	MAXIMUM 1 BAREL	2,750,000
BEER BY BOTTLE	MAXIMUM 96 BOTTLES	35,000

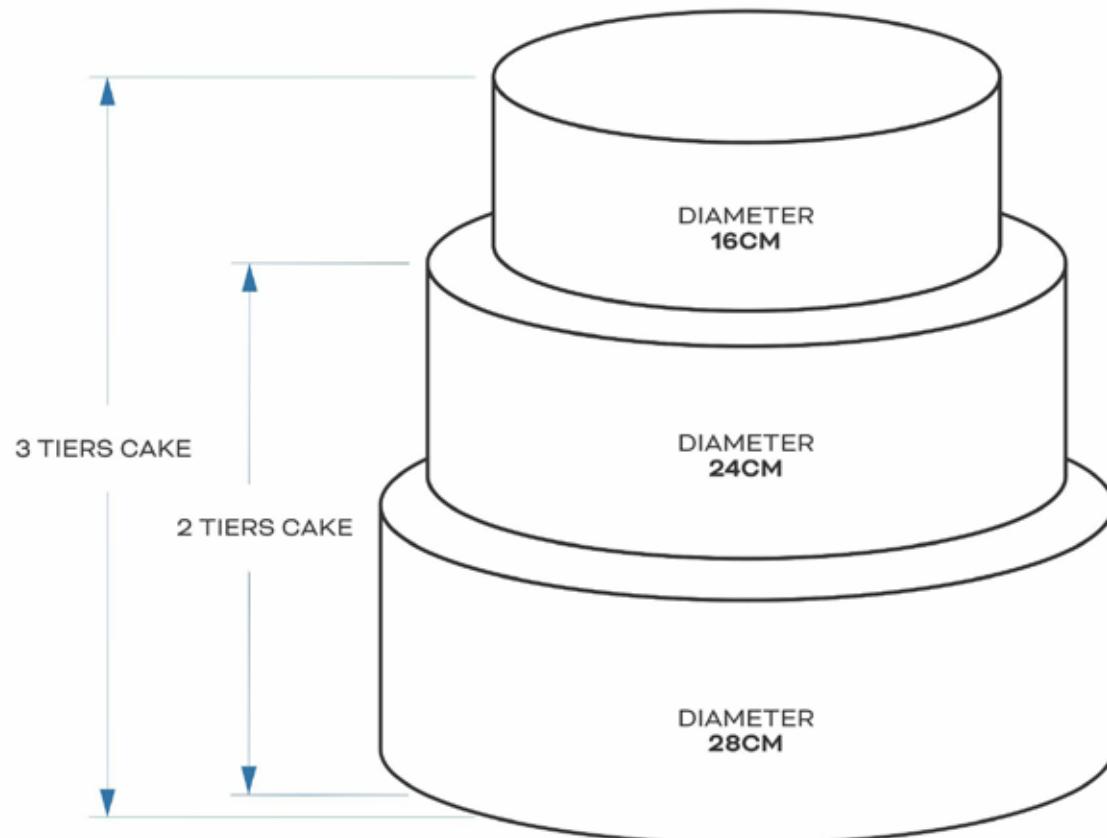
OTHER BEVERAGES

NO	DESCRIPTION	ITEM	PRICE
1	JUICE	5 LITER JUICE BY BOTTLE	300.000
2	SOFT DRINK	10 CAN SOFT DRINK	350.000
3	MIX MIXER	3 LITER JUICE BY BOTTLE, 5 CAN SOFT DRINK	380.000

BEVERAGE BY DISPENSER

NO	DESCRIPTION	PRICE
1	JUICE	450,000
2	ICE TEA	250,000
3	SOFT DRINK	400,000

PACKAGE BEVERAGE BY DISPENSER
JUICE, SOFT DRINK, ICE TEA IDR 799.000



WEDDING CAKE

CAKE TYPE	PRICE
3 TIERS CAKE REAL CAKE 7 OPTION FLAVORS	RP 8.500.000 ++
2 TIERS CAKE REAL CAKE 1 DUMMY CAKE 7 OPTION FLAVORS	RP 5.750.000 ++
2 TIERS CAKE REAL CAKE 7 OPTION FLAVORS	RP 5.000.000 ++
1 TIER CAKE REAL CAKE 1 DUMMY CAKE 7 OPTION FLAVORS	RP 3.000.000 ++

FLAVOURS : CHOCOLATE | VANILLA
ADDITIONAL CHARGE IDR 500.000++ IF WEDDING CAKE COVERED WITH FONDANT OR FONDEX





OCEAN GARDEN WEDDING VENUE
SIZE : 16M X 8M
CAPACITY : UP TO 300 PERSON



CENTRAL GARDEN WEDDING VENUE

SIZE : 16 X 16

CAPACITY : UP TO 80 PERSON



GENERAL TERMS FOR EVENTS

THE CONFIRMATION OF YOUR RESERVATION IMPLIES THE FULL UNDERSTANDING AND ACCEPTANCE OF THE
PRESENT GENERAL TERMS OF AGREEMENT.

PRICE

PRICE ARE SUBJECT TO 21% SERVICE CHARGE AND GOVERNMENT TAX PRICE IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

PAYMENT

50% NON-REFUNDABLE DEPOSIT REQUIRED IMMEDIATELY REMAINING BALANCE MUST BE PAID UP TO 30 DAYS PRIOR TO THE EVENT ANY
EXTRA CHARGES WHICH MAY OCCUR MUST BE PAID AT THE LATEST 5 DAYS AFTER THE FINAL INVOICE GIVEN BYSADARA RESORT. THE RESORT
ACCEPTS TELEGRAPHIC MONEY TRANSFER OR CREDIT CARD FOR THE PAYMENTS. PLEASE REFER DETAILS IN THE PROFORMA INVOICE RECEIVED,
FOLLOWING OF THE SIGNING OF THIS AGREEMENT. FAILURE TO FINALIZE THE REMITTANCE WILL DUE TO AGREEMENT TERMINATION, WITHOUT
PREJUDICE TO ANY OTHER RIGHTS THAT MAY OCCUR.

BankDetail : BANK MANDIRI

BANK MANDIRI-LEGIAN BRANCH

Acc Name : PTSubbaVilla Bintang
Acc No : 175 000 1818888 (IDR)
Acc No : 175 000 1109379 (USD)
Swift Code : BMRIIDJAXXX

BANK ACCOUNT DETAILS

GENERAL TERMS FOR EVENTS

INVOICE

THE PRICE INVOICED TO THE CLIENT BY SADARA BOUTIQUE BEACH RESORT IS THE PRICE INDICTED IN THE CONTRACT. ANY LAST MINUTE CHANGES REQUESTED BY THE CLIENT WILL REQUIRE WRITTEN CONFIRMATION BY SADARA RESORT.

THE NUMBER OF EVENT GUESTS MUST BE INFORMED LATEST 14 DAYS PRIOR TO THE EVENT. THE FINALE INVOICE WILL BE BASED ON THIS FIGURE EVEN IN THE EVENT OF A LAST MINUTE CANCELLATION.

CANCELLATION POLICY

LESS THAN 90 DAYS – 50% OF THE ESTIMATED TOTAL AMOUNT OR NON-REFUNDABLE DEPOSIT.
LESS THAN 30 DAYS – 100% OF THE ESTIMATED TOTAL AMOUNT.

FORCE MAJEURE

DEPOSIT THAT HAS BEEN PAID OR TRANSFERRED IN THESE CIRCUMSTANCES IS NOT REIMBURSABLE. THE AGREEMENT MAY BE TERMINATED FOR ANY ONE OR MORE OF SUCH REASONS BY WRITTEN NOTICE FROM ONE PARTY TO THE OTHER PARTY WITHOUT LIABILITY.

DAMAGE AND LIABILITY

THE PERSON ORGANIZING AND/ OR PAYING FOR THE EVENT SHALL BE LIABLE TO PAY FOR ANY DAMAGE, LOSS OR BREAKAGE TO ANY PART OF THE PROPERTIES, INCLUDING VENUE AND ALL EQUIPMENT, FURNITURE, FIXTURES, AND FITTINGS, CHINaware, CROCKERY OR GLASSWARE THAT HAS BEEN EITHER INTENTIONALLY OR UNINTENTIONALLY DAMAGED BY ANY GUESTS ASSOCIATED WITH THE EVENT.



WE CARE SUSTAINABILITY

WHEN CONSIDERING CARE SUSTAINABILITY IN WEDDING OR EVENT PLANNING, PARTICULARLY IN REGARDS TO OASIS DECORATION, IT'S IMPORTANT TO FOCUS ON SEVERAL KEY ASPECTS:

MATERIAL SELECTION :

OPT FOR ECO-FRIENDLY MATERIALS FOR YOUR OASIS DECORATION. CHOOSE BIODEGRADABLE OR EASILY RECYCLABLE MATERIALS SUCH AS BAMBOO, RECYCLED PAPER, OR NATURAL FABRICS LIKE COTTON OR LINEN. AVOID SINGLE-USE PLASTICS AND SYNTHETIC MATERIALS WHENEVER POSSIBLE.

FLORAL CHOICES :

SELECT FLOWERS AND FOLIAGE THAT ARE LOCALLY SOURCED AND IN SEASON. THIS REDUCES THE CARBON FOOTPRINT ASSOCIATED WITH TRANSPORTATION AND SUPPORTS LOCAL GROWERS. ADDITIONALLY, PRIORITIZE FLOWERS THAT ARE GROWN USING SUSTAINABLE PRACTICES, SUCH AS ORGANIC FARMING METHODS.

REUSE AND REPURPOSE :

CONSIDER WAYS TO REUSE OR REPURPOSE DECORATIONS AFTER THE EVENT. FOR OASIS DECORATIONS, THIS COULD INVOLVE USING POTTED PLANTS THAT GUESTS CAN TAKE HOME AS FAVORS.

CONTACT OUR WEDDING SPECIALISTS

NI PUTU ANGGUN SINTYA DEWI

FB SALES EXECUTIVE

MOBILE : 082144655103

EMAIL : FBSALES@SADARARESORT.COM

I PUTU ANANTA PUTRA NEGARA

FOOD & BEVERAGE MANAGER (FBM)

MOBILE : 083 1140 17507

EMAIL : FBM@SADARARESORT.COM



A M O M E N T T O R E M E M B E R



S A D A R A

W E D D I N G



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