

## WEDDINGS BY THE UNGASAN

All weddings at The Ungasan should be arranged by an accredited Wedding Planner, but to take full advantage of our unique location and facilities, we recommend the use of our specialist in-house planning services.

Led by celebrated planner, Megan Truskett, our in-house Wedding & Event team take a collaborative approach to planning your special day. Working closely with our clients, our team specialises in bringing dreams to life.

Megan & her team will be by your side for every step of your wedding journey, curating every detail to realise your unique vision for the wedding you've been dreaming of. Megan works with Bali's very best vendors & artisans and will oversee your entire wedding day, from set up to the last song, so you can enjoy a perfect day with family and friends.

We offer full planning packages with honest up-front estimates and will work closely with you to plan every element of your wedding experience – step by step in easy, well organised phases. As new trends emerge, your vision for your wedding will no doubt continue to evolve right up until the day itself, and Megan and her team will be by your side all the way.

We look forward to sharing this special journey with you.



## CUISINE WORTH CROSSING OCEANS FOR

The Ungasan Executive Chef Josh Tyler has honed his skills in some of the finest restaurants in the world. Starting his career with Peter Doyle at Celsius Restaurant and Serge Dansereau at Bathers Pavilion, and after a stint in the mountains of Canada, Chef Josh worked his way through the best kitchens of Europe and China. You may recognise him from his TV appearance on River Cottage Australia, or from his very own restaurant, Tyler's Kitchen, for which he earned himself a coveted Chefs Hat from The Sydney Morning Herald Good Food Guide.

Behind every great Chef, there's a team of dedicated and passionate people helping make the culinary magic happen. Leading bar and service is F&B Director Daniel Whitelaw, who has worked in the hospitality industry for over 20 years. He has worked in some of the finest establishments in the world, from Tetsuya's in Sydney, to the Savoy Hotel in London, and he brings this wealth of experience to ensure a flawless experience for your wedding at The Ungasan.



# CANAPÉ MENU

Choose 4 pieces, for service pre-dinner

**Chickpea & pumpkin fritter** roasted pumpkin, chickpea and spices

**Shiitake arancini** mushroom and parmesan risotto

**Tomato tartlet** gruyere cheese custard, bedugal tomato salad

**Salmon cannoli** wakame pastry, whipped salmon roe

**Lobster roll** lobster, brown butter, mayo, steamed bun

**Spiced tuna leaf** sashimi tuna, bonito mayonnaise, vadouvan, japanese mint

**Jimbaran snapper satay** spiced snapper skewer, sambal matah

**Octopus skewer** braised octopus, XO sauce, rosemary skewer

**Ham & cheese toastie** spanish ham, gruyere cheese, toasted brioche

**Balinese pie** spiced chicken cream, pork floss

**Chicken satay** spiced chicken skewer, peanut sauce

**Duck bao bun** steamed bun, peking duck, spring onion





# 3 COURSE SET MENU

IDR 990,000 per person, inclusive of tax & service | Choose 1 dish per course, or 2 dishes per course for alternate drop

## CANAPÉS

Choose 4 from our selection for service post-ceremony

## BREAD

Ungasan sourdough smoked butter

## STARTER

Tuna tartare avocado, pomelo, ponzu

Salad of watermelon tomato, burrata, sunflower seeds, shiso

Pumpkin agnolotti brown butter, sage

Wood grilled octopus XO, corn, lime

Glazed pork belly eggplant, garlic shoots

Gado gado young vegetables, tofu, quail egg, peanut sauce

## MAIN

Crisp eggplant goats cheese, pistachio, lemon

Javanese barramundi fondant potato, cabbage puree, salted egg

Roast chicken smoked potato, shitake and turnip

Confit duck grilled radicchio, beetroot and apple mille feuille

Grilled +5 wagyu striploin chickpea puree, spinach, sweet onions, spiced butter

Beef rendang potato, peanuts, red rice, crackers

## DESSERT

Chocolate delice raspberry and macadamia parfait

Caramelised cheese custard frozen passionfruit curd

Balinese meringue fermented berries, rosella fool

BBQ pineapple mango and coconut caramel, rice cream



# WESTERN BANQUET

IDR 1,100,000 per person, inclusive of tax & service

## CANAPÉS

Choose 4 from our selection for service post-ceremony

## SHARE

**Kelp cured snapper** pickled young vegetables

**Salad of lamb loin** bonito mayo, citrus puree, grilled romaine

**Warm asparagus salad** ricotta, zucchini blossoms, tarragon

**Roasted beetroot** carrot, dukkah, burrata

**Mushroom agnolotti** brown butter, sage, hazelnuts

**Braised chicken** tomato, olive and parsley

## COCONUT GRILL

**Grilled Tuna** leek, romesco

**Slow roasted pork belly** sweet onions, mustard

**Butterflied prawns** garlic, oregano, parsley

**Spiced black angus beef** cucumber, pickled onions

**Sautéed greens** almonds, shallot

**Slow roasted pumpkin** seeds, pumpkin oil

**Potato purée** gruyere, parmesan

**Ungasan sourdough** smoked butter

Assorted mustards, roasted garlic aioli, sauce mojo

## DESSERT

**Rhubarb tart** rosella cream

**Caramel cheese custard** passionfruit and mango

**Chocolate delicé** fresh strawberries

**Lemon meringue** fresh curd

**Petit fours** pralines, macarons, turkish delight

# ASIAN BANQUET

IDR 1,100,000 per person, inclusive of tax & service

## CANAPÉS

Choose 4 from our selection for service post-ceremony

## SHARE

**Sashimi of yellowfin tuna** pomelo, radish and ponzu

**White cut chicken salad** shaved fresh coconut, lime, chilli

**Salad of watermelon** mint and ginger

**Green mango salad** heart of palm, beans, lemongrass

**Coconut curry** eggplant, sweet potato, coriander

**Beef rendang** potato, peanuts, crackers

## COCONUT GRILL

**Grilled white fish** sambal merah

**BBQ spatchcock** ginger, shallot

**Whole jimbaran-style prawns** chilli, lemon

**BBQ pork ribs** toasted garlic, lime

**Wok-tossed Bedugul greens** garlic & ginger

**Indonesian fried noodles** chicken, vegetables, spices

**Steamed organic rice** fried shallot

**Roti canai** spiced yoghurt

Assorted sambals, pickles, crackers

## DESSERT

**Chilled sago** mango, lime leaves, coconut cream

**Tempura banana** grilled jackfruit custard

**Ice cream sandwich** chocolate, pandan

**BBQ pineapple** tamarind caramel, rice cream

**Seasonal fruit** vanilla bean syrup



# BEVERAGE PACKAGES

## SIGNATURE WELCOME DRINKS

Lemongrass ginger fizz | Lemon & mint iced tea | Passion fruit cooler | Rosella honey tea | Tropical fruit juice

## SIGNATURE MOCKTAILS

- Verde** - Basil, mint, cucumber, lime, apple
- Citrus Fizz** - orange, lemon, tonic
- Mango T** - Mango, strawberry, lime, honey, soda
- Watermelon & Cucumber** - Watermelon, cucumber, mint
- Hibiscus iced tea** - Hibiscus tea, ginger, lemongrass, mint, honey

## BEER SELECTION

Bintang, Bintang Radler, San Miguel

## WINE & SPIRIT SELECTION

Selection available on request

## SIGNATURE COCKTAILS

- Watermelon Caipirinha** - Rum, watermelon, mint, ginger, brown sugar, lime
- Lychee Martini** - Vodka, lychee liqueur, lychee juice
- Rapaska** - Vodka, passionfruit, raspberry, lime, apple, orange
- Espresso Martini** - Vodka, coffee liqueur, espresso
- Tangerine Passion Mojito** - vanilla infused vodka, tangerine, passion fruit, mint, lemonade
- Elderflower Collins** - Gin, lemon, elderflower
- Negroni** - Campari, sweet vermouth, gin, orange

STARTER PACKAGE	LUXE PACKAGE	DIAMOND PACKAGE
CHOICE OF 2 SIGNATURE WELCOME DRINKS	CHOICE OF 2 SIGNATURE WELCOME DRINKS	CHOICE OF 2 SIGNATURE WELCOME DRINKS
CHOICE OF 2 MOCKTAILS	CHOICE OF 2 COCKTAILS	CHOICE OF 2 COCKTAILS
JUICES, MIXERS, STILL & SPARKLING WATER	JUICES, MIXERS, STILL & SPARKLING WATER	JUICES, MIXERS, STILL & SPARKLING WATER
	LOCAL BEER	IMPORTED & LOCAL BEER
	IMPORTED RED, WHITE & SPARKLING WINE	IMPORTED RED, WHITE & SPARKLING WINE
		SELECTION OF VODKA, GIN, TEQUILA, SCOTCH, BOURBON WHISKEY, WHITE / DARK RUM
SIX HOURS IDR 700,000 / PERSON INCLUSIVE OF TAX & SERVICE	SIX HOURS IDR 1,400,000 / PERSON INCLUSIVE OF TAX & SERVICE INCLUDES WINE & CHAMPAGNE CORKAGE	SIX HOURS IDR 1,700,000 / PERSON INCLUSIVE OF TAX & SERVICE ALSO INCLUDES UNLIMITED CORKAGE

## CORKAGE FEE

WINE - IDR 350,000 | CHAMPAGNE - IDR 500,000 | SPIRITS IDR - 700,000

PRICE IS PER BOTTLE (MAXIMUM 1 LITRE) INCLUSIVE OF TAX AND SERVICE & ALSO INCLUDES PROFESSIONAL BARTENDER SERVICE & EQUIPMENT, GLASSWARE & ICE. TO COMPLEMENT YOUR CORKAGE, A STARTER PACKAGE IS RECOMMENDED, OR MIXERS AND GARNISHES CAN BE PURCHASED ON CONSUMPTION.