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.
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, shiitake 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 delice 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

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<th>BEVERAGE PACKAGES</th>
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<td>SIX HOURS IDR 700,000 / PERSON INCLUSIVE OF TAX &amp; SERVICE</td>
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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 COMPLIMENT YOUR CORKAGE, A STARTER PACKAGE IS RECOMMENDED, OR MIXERS AND GARNISHES CAN BE PURCHASED ON CONSUMPTION.