

THE
UNGASAN
CLIFFTOP RESORT





OPULENT WEDDINGS IN BALI'S MOST EXCLUSIVE CLIFFTOP LOCATION

The Ungasan Clifftop Resort is perched on the towering clifftops of Uluwatu in Southern Bali, a destination famous for its endless ocean views and perfect white sand beaches.

Our stunning location, beach access, unique villa accommodation and world-class food & beverage options make The Ungasan a natural choice for your dream wedding celebration.

THE CLIFFTOP WEDDING



Accommodation

Two nights accommodation in Villa Ambar for up to 10 guests
Two nights accommodation in Villa Pawana for up to 10 guests
Daily breakfast for all in-house guests
Personal butler service & luxury airport/hotel transfers for all in-house guests

Event Inclusions

Wedding ceremony venue at Villa Pawana
Wedding reception venue at Villa Ambar or Selatan Lawn
Commemorative wedding certificate
50 kVA generator
All event and banjar fees + guaranteed exclusive event on the day of your wedding

Bride & Groom

2 hour 'Balinese Romance' treatment at Vela Spa for the bridal couple

Additional Benefits

Priority access to Sundays Beach Club, with priority seating for all in-house guests
Nanny service (4 hours daily for up to 2 children per villa, excluding the day of check-out)
Private car and driver (8 hours daily, only applicable on full days of stay)

IDR 243,000,000

Including 21% service charge and government tax

THE EVERLASTING LOVE WEDDING



Accommodation

Two nights accommodation in Villa Tamarama, Pawana and Ambar for up to 30 guests
Daily breakfast for all in-house guests
Personal butler service & luxury airport/hotel transfers for all in-house guests

Event Inclusions

Wedding ceremony venue in your villa
Wedding reception venue in Villa Ambar or Selatan Lawn
Commemorative wedding certificate
1000-watt sound system for ceremony with 2 microphones, 2 speakers & mixer
50 kVA generator
All event and banjar fees + guaranteed exclusive event on the day of your wedding
English speaking celebrant

Bride & Groom

2 hour 'Balinese Romance' treatment at Vela Spa for the bridal couple

Additional Benefits

Priority access to Sundays Beach Club, with priority seating for all in-house guests
Nanny service (4 hours daily for up to 2 children per villa, excluding the day of check-out)
Private car and driver (8 hours daily, only applicable on full days of stay)

IDR 326,000,000

Including 21% service charge and government tax

THE UNGASAN LOVE STORY



Accommodation

Two nights accommodation in seven Five-Bedroom Villas for up to 70 guests
Daily buffet breakfasts in The Pool Lounge Restaurant for all in-house guests
Personal butler service & luxury airport/hotel transfers for all in-house guests

Event Inclusions

Wedding ceremony venue and wedding reception venue in villa or on the Selatan Lawn
Commemorative wedding certificate
1000-watt sound system for ceremony, with 2 microphones, 2 speakers & mixer
50 kVA generator
All event and banjar fees + guaranteed exclusive event on the day of your wedding
English speaking celebrant
One time afternoon snacks

Bride & Groom

1 bottle of premium champagne for the bridal couple
2 hour 'Balinese Romance' treatment at Vela Spa for the bridal couple

Additional Benefits

Priority access to Sundays Beach Club, with priority seating for all in-house guests
Nanny service (4 hours daily for up to 2 children per villa, excluding the day of check-out)
Private car and driver (8 hours daily, only applicable on full days of stay)

IDR 609,000,000

Including 21% service charge and government tax

THE UNGASAN WEDDINGS TEAM

All weddings at The Ungasan should be organized 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.

Our in-house Event Planner, Sasha Newbold is a truly passionate planning professional with extensive wedding and event management experience in Bali, Singapore & South Africa. Sasha 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 every moment of your day.

We offer full planning packages with honest up-front estimates, presenting every option and the very best recommendation, to plan every element of your wedding experience.



Meet The Ungasan's Executive Chef - Shaun Thomson. Shaun is a multi-award-winning chef who has worked extensively with Chef Neil Perry, including at Melbourne's 3-Hatted (think Australia's version of Michelin stars) Rockpool Bar & Grill.

He worked closely with renowned Executive Chef Peter Kuruvita at Flying Fish Sydney and Fiji before returning to Melbourne to earn his own Chef's Hat at the ground-breaking Lola Restaurant, Ballarat.

Shaun joins us from the uber-exclusive Kokomo Private Island, Fiji where he was selected for the coveted Head Chef role by Executive Chef Cory Campbell (ex-Noma, Denmark & Vue de Monde, Melbourne).

Drawing his culinary inspiration from fresh, local produce at hand Shaun promises to take the already outstanding culinary reputation of The Ungasan to the next level.



CANAPÉS

please choose 4 options

Tartlet of pea pecorino custard, fennel **V**

Guacamole tostada frijoles refritos, bbq corn, jalapeño verde **VG, GF**

Arancini of pumpkin & goat cheese garlic aioli, pepita crumble **V**

Coconut maki roll salted coconut, pickled cucumber **VG, GF**

Cured salmon seeded cracker, cucumber, cultured cream, roe **GF**

Scallop toast xo sauce, sesame

Potato cake handpicked crab, spicy mayo, chives

Satay of jimbaran snapper sambal matah, crispy shallot **GF**

Satay of local chicken lemongrass skewer, peanut sauce **GF**

Honey glazed duck breast fijian flat bread, compressed orange, whipped goat cheese

Baby bánh mì pork belly, đồ chua pickle, coriander, chilli

Beef carpaccio crostini black garlic, parmigano reggiano, smoked cornichon

Sumatran beef samosa radish, cucumber, chilli jam



SET MENU

3-courses IDR 1,100,000 per person, inclusive of tax & service | IDR 225,000 per person per additional course

Freshly baked bread selection with cultured butter, served on seating

STARTER

- Yellowfin tuna** daikon, baby cucumber, avocado crème, edamame, wasabi **GF**
- Char-grilled prawn** mandarin, thai basil, crustacean oil **GF**
- Confit scallop** pumpkin purée, pickled pumpkin, squid ink **GF**
- Cured spanish mackerel** coconut, lime, tomato, coriander **GF**
- Wood fired octopus** romesco, almond, smoked paprika oil **GF**
- Mud crab** avocado, corn, shallot, siracha mayo, tarragon, chardonnay vinaigrette **GF**
- Harissa lamb loin** eggplant, black garlic, dukkha, mint labneh **GF**
- Confit pork belly** scallop, cauliflower, chorizo, squid ink emulsion **GF**
- Spiced beef carpaccio** wood fire peppers, jicama, mushroom, rocket **GF**
- Salt-baked beetroot** beetroot juice, horseradish, dill, crème fraiche, sourdough **V**
- Miso eggplant** spring onion, nori, tatsoi, cress, wasabi ponzu **VG, GF**
- Pumpkin textures** pumpkin crème, pickled pumpkin, seed cracker, sage, pumpkin seed oil **V, GF**

MAIN

- Javanese barramundi** aromatic coconut sauce, tamarind, coconut sambal **GF**
- Hazelnut crusted mahi mahi** charred fennel, confit tomato, wood fired peppers, mandarin butter **GF**
- Line-caught snapper** vongole, citrus, garlic, chervil **GF**
- Sumac & molasses roast chicken** tabbouleh, pomegranate, walnut, tarator sauce **GF**
- Honey glazed duck breast** beetroot, plum, charred radicchio, zaatar **GF**
- Beef rendang** baby potato, peanut, pickles, steamed rice, emping crisps
- Braised black Angus beef short rib** cauliflower, pickled fennel, spring onion, nasturtium, puffed quinoa **GF**
- Roasted herb pork loin** parsnip, soused onion, apple chutney, cider sauce **GF**
- Sous vide lamb rack** pea, zucchini, pistachio, goat cheese, pea tendrils **GF**
- Teriyaki eggplant** smoked miso eggplant purée, togaroshi, coriander & sesame **VG, GF**
- Confit leek** braised lentils, mushroom, onions **VG, GF**
- Roasted pumpkin** choo chee curry, kaffir lime, zesty coconut cream **VG, GF**

DESSERT

- Chocolate delicie** strawberry macaroon, berry coulis, chocolate tuile **VG, GF**
- Caramelised cheese custard** passionfruit curd, raspberries, freeze dried mango **V**
- Balinese meringue** fermented berries, rosella fool, cultured cream **VG, GF**
- Coconut textures** coconut sago, coconut tuile, young coconut, bbq pineapple, coconut ice cream **VG**
- Deconstructed pavlova** spiced meringue, white chocolate mousse, passion fruit ice-cream, freeze dried berries **V, GF**
- Crème caramel** white chocolate mousse, vodka infused raspberries **V, GF**
- Mandarin mille feuille** mandarin gel, compressed mandarin, blood orange **V**
- Apple tart** raisin and rum ice cream, salted caramel **V**

SET MENU - ADDITIONAL COURSES

3-courses IDR 1,100,000 per person, inclusive of tax & service | IDR 225,000 per person per additional course

Freshly baked bread selection with cultured butter, served on seating

SOUP

Green gazpacho burrata, prosciutto, basil

Fennel & tarragon consommé blue swimmer crab, soft herbs

Seafood bisque brandy butter, lobster, apple & fennel relish

Cauliflower soup truffle oil, thyme sourdough

Zucchini & pea zucchini flowers, basil, goat curd baguette

PASTA

Prawn raviolo celeriac, shellfish broth, crustacean oil, nasturtium

Duck tortellini cauliflower, mushroom broth, peas

Calamari fettuccine fennel, rosemary, lemon

Caico e pepe Agnolotti king oyster mushroom, thyme, brown butter

Potato gnocchi smoked tomato, basil, stracciatella



BANQUET

IDR 1,200,000 per person, inclusive of tax & service

Ungasan bakery selection with whipped butter, served on seating

STARTERS choose 3

Stuffed zucchini blossom pumpkin crème, goat cheese, seeds, smoked pumpkin oil **V**

Moroccan eggplant cumin mayo, curry leaves, chilli & basil oil **V, GF**

Watermelon tartare avocado, ginger, sesame, tamari **VG, GF**

Beetroot vodka cured king salmon horseradish, pickles, dill mayo, white miso & ginger dressing **GF**

Yellowfin tuna crudo pomelo, red wine caramel, crispy shallot, chives **GF**

Mud crab apple, cucumber, red radish, shallot, chardonnay vinaigrette **GF**

Cured scallop compressed cucumber, apple, cultured cream, ikra **GF**

Duck prosciutto freeze dried mandarin, tamarillos, pickling liquid **GF**

Chicken & pistachio terrine fig jam, pickled vegetables, tomato chutney, piccalilli, lavosh

Prosciutto melon, buffalo mozzarella, rocket, vincotto **GF**

Black Angus beef tataki radish, shiso, black sesame, nori, wasabi emulsion, rice crisps **GF**

Beef tartare ajvar, prawn and jamon relish, potato crisps, curry leaves **GF**

MAINS choose 4

Chargrilled yellowfin tuna tomato, olives, capers, lemon **GF**

Jimbaran-style snapper chilli, lemon, pickled vegetables **GF**

Coconut-grilled clams xo sauce, spring onion **GF**

Wood fired barramundi prawn salsa, fennel, chervil oil **GF**

Chargrilled Australian scotch fillet white onion purée, pickled beetroot, mushroom, beef jus **GF**

Beef rendang baby potato, peanut, pickles, steamed rice, emping crisps

Bbq spatchcock bok choy, ginger, shallot **GF**

Roasted pork belly soused onions, apple & raisin chutney, cider jus **GF**

Bbq pork ribs garlic, bbq sauce, puffed rice, spring onion **GF**

Braised lamb shoulder peas, potato gnocchi, mint gremolata

Cauliflower risotto taleggio, hazelnut, anchovy pangrattato **V, GF**

Vegetable coconut curry brinjal roti, tamarind, coconut sambal **V**

BANQUET

IDR 1,200,000 per person, inclusive of tax & service

Ungasan bakery selection with whipped butter, served on seating

SIDES choose 3

Potato dauphine garlic aioli, parmesan **V, GF**

Indonesian stir fry noodles seasonal vegetable, spices, sambal **V**

Turmeric-saffron cauliflower labneh, chickpea, red onion, coriander **V, GF**

Market leaves soft herbs, chardonnay vinaigrette **VG, GF**

Roasted pumpkin zhough, pepita crumble **VG, GF**

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

Seasonal charred greens goat cheese, almond, pesto **VG, GF**

Roasted baby carrots tahini, dukkha, mojo verde **VG, GF**

DESSERT choose 3

Chocolate mousse Indonesian 75% chocolate, cookie dough, crème fraiche, Bedugul strawberry **V, GF**

Assorted tartlets lemon meringue, apple & rhubarb, coconut & chocolate

Cannoli tiramisu amaretti & mascarpone crème, bitter chocolate

Mini pavlova white chocolate, passionfruit curd, freeze dried fruits

Rosewater & buttermilk pannacotta pistachio, raspberries

Cheesecake salted caramel, almond, popcorn

Chocolate éclair choux pastry, hazelnut praline, crème patisserie

Indonesian dessert selection onde onde, gethuk, pisang rai, klepon, fresh tropical fruits



LIVE FOOD STATIONS

Taco stand carne asada, chicken tinga, baja fish and frijoles refritos, corn tacos

Burger bar made to order beef, chicken & veggie slider with condiments & sides

Satay grill selection of grilled beef, pork, chicken, fish & vegetable satays, with peanut sauce, sambals & lontong

Sushi bar maki, uramaki, nigiri, sashimi - wasabi, pickled ginger, soy

Peking duck shop mandarin pancakes, hoisin, chilli, cucumber, spring onion

Babi guling stall Balinese whole roast pig with sambal



BEVERAGE PACKAGES

SIGNATURE WELCOME DRINKS

Lemongrass ginger fizz | Passion fruit cooler | Rosella honey punch | 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

LOCAL BEER - Bintang, Bintang Radler, Bintang Crystal

CRAFT BEER - Kura Kura Lager & Island Ale

IMPORTED BEER - San Miguel, San Miguel Light, Corona

WINE & SPIRIT SELECTION

WINE LUXE PACKAGE - Sommelier's selection

WINE DIAMOND PACKAGE - Selection of premium wine

Available on request, depending on availability

SIGNATURE COCKTAILS

Watermelon Caipirinha - rum, watermelon, mint, ginger, brown sugar, lime

Tangerine Passion Mojito - vanilla infused vodka, tangerine, passion fruit, mint, lemonade

Cool As Cucumber - gin, cucumber, mint, apple, lemon

Pinky Promise - gin, rose water, lemon juice, tonic

Rapaska - vodka, passionfruit, raspberry, lime, apple, orange

Negroni - campari, sweet vermouth, gin, orange

Espresso Martini - vodka, coffee liqueur, espresso

Lychee Martini - vodka, lychee liqueur, lychee juice

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
CHOICE OF 2 BEER	JUICES, MIXERS, STILL & SPARKLING WATER	JUICES, MIXERS, STILL & SPARKLING WATER
JUICES, MIXERS, STILL & SPARKLING WATER	LOCAL BEER	CRAFT & IMPORTED BEERS
	RED, WHITE & SPARKLING WINE	PREMIUM RED, WHITE & SPARKLING WINE
		SELECTION OF VODKA, GIN, TEQUILA, WHISKEY, WHITE RUM, DARK RUM
SIX HOURS IDR 800,000 / PERSON INCLUSIVE OF TAX & SERVICE	SIX HOURS IDR 1,400,000 / PERSON INCLUSIVE OF TAX & SERVICE INCLUDES WINE & CHAMPAGNE CORKAGE INCLUDES SPIRITS CORKAGE	SIX HOURS IDR 1,800,000 / 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 COMPLIMENT YOUR CORKAGE, A STARTER PACKAGE IS REQUIRED.

NO DUTY FREE ALCOHOL IS ALLOWED FOR WEDDINGS OR EVENTS.



ADD ONS

After Party at Sundays Beach Club from 11pm – 3am

Price Upon Application

Recovery Party at VIP Bungalow at Sundays Beach Club

Price Upon Application

Pre-Wedding Dinner

Inclusions:

The Ungasan BBQ

Customized Beverage Package

Table Set Up and Décor

Lighting

Price Upon Application

Add another night to the package and receive complimentary upgrade from breakfast to brunch for all in house guests*

Price Upon Application

Fireworks Display

200 Shots

300 Shots

500 Shots

IDR 24,000,000

IDR 28,000,000

IDR 36,000,000

*Applicable only for direct bookings

VENUES

VILLA AMBAR

Inspired by traditional Balinese design, Ambar is filled with exquisite traditional hand carved timber. The open plan design and vast cliffside lawn can be adapted into a ceremony venue or a starlit reception area. Villa Ambar also interconnects with Selatan Lawn, allowing for a seamless transition between the two wedding venues.

RECOMMENDED NUMBER OF GUESTS

70 seated cliffside ceremony (100 with some standing)
180 ceremony on lawn area
60 seated reception
180 standing cocktail

VILLA TAMARAMA

Villa Tamarama's breathtaking colonial design provides the ultimate backdrop for a poolside reception. You can also transform the ocean front balé into a cliffside ceremony or reception location. Each area can be styled to suit your taste, with no detail overlooked.

RECOMMENDED NUMBER OF GUESTS

100 seated cliffside ceremony or 150 with some standing
70 seated cliffside reception
44 seated poolside reception (one long table)
70 seated poolside reception (round tables)

SELATAN LAWN

The Selatan Lawn is an endless ocean vista framed by manicured tropical gardens. The expansive area provides the perfect canvas to create a romantic clifftop wedding ceremony or reception.

RECOMMENDED NUMBER OF GUESTS

200 seated ceremony or reception
250 standing ceremony or reception

VILLA PAWANA

Villa Pawana's signature bougainvillea aisle is the perfect entrance for a bride. Walk down the aisle to meet your husband-to-be at the cliffside infinity pool for a romantic ceremony. Your wedding photos will come to life with the vibrant bougainvilleas as your backdrop.

RECOMMENDED NUMBER OF GUESTS

70 seated ceremony (80 with some standing)
30 seated reception
70 standing cocktail party

VILLA JAMADARA

This contemporary designed villa's cliffside infinity pool provide a skyline backdrop like no other. Guests can look on as you recite your vows with the Indian ocean infinite blue sky as your background.

RECOMMENDED NUMBER OF GUESTS

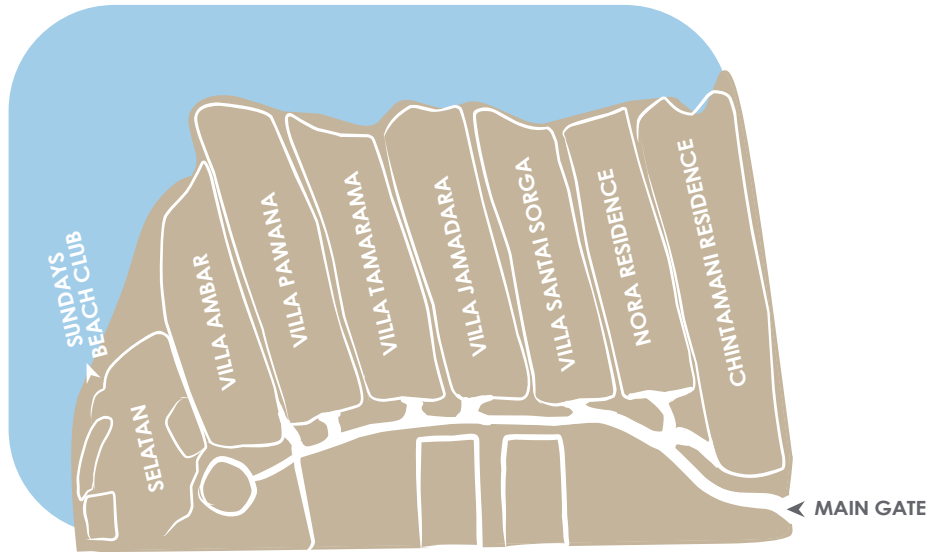
60 seated ceremony (or 80 with some standing)
40 seated reception (one long table)
100 standing cocktail party

VILLA SANTAI SORGA

Villa Santai Sorga's expansive cliff edge lawn can be transformed into your dream ceremony or reception venue. Perfect for up to 60 guests - enjoy a reception under the stars with the Indian ocean as your background.

RECOMMENDED NUMBER OF GUESTS

60 seated ceremony and reception
100 standing cocktail party



BOOKING CONDITIONS

The Ungasan cannot accommodate events for more than 200 guests.

All weddings held at The Ungasan must have an approved and registered Wedding Planner to assist in the planning and details leading up to the wedding day.

All bookings during wet season (December - March) must have a marquee on stand by.

Curfew for amplified music or live entertainment is strictly 11.00pm. To ensure the comfort of our neighbors and other Resort guests, a member of staff will be present to ensure that the curfew is adhered to, and that sound levels do not exceed permitted levels. You may extend the celebrations with an exclusive after-party at Sundays Beach Club from 11.00pm until 3.00am, price on application.

Should there be an increase or decrease in the total number of guests attending the event, the guest is obliged to inform The Ungasan in writing at least 1 (one) week prior to the date of the event. The Ungasan will not be held responsible for any shortage or overage in terms of food, beverages, and setup if the total number of previously registered guests is higher or lower than the agreed number.

PAYMENT TERMS

Payment schedule is as follows

Upon booking	50% non-refundable deposit of Venue Invoice is payable to secure your booking no later than 7 days after the invoice date
60 days prior to event date	100% payment of Venue Invoice
	50% F&B deposit is payable to secure your Food and Beverage order
30 days prior	100% of Food & Beverage invoice

AMENDMENT POLICY

In the event of booking amendments, The Ungasan must receive a formal written request, including the proposed alternative date. Any date amendment are subject to availability and only permitted within the same calendar year. Booking amendment requests beyond the original year will incur additional charges.

More than 180 days prior to the date of event	No charge
Between 180 - 120 days prior to the date of event	25% of the total venue invoice will be forfeited
Less than 120 days prior to the date of event	50% of the total venue invoice will be forfeited

CANCELLATION POLICY

In the event of a cancellation, payments are forfeited as below and are not transferable for other use.

More than 60 days prior to the event date	50% of venue invoice will be forfeited
Between 60-30 days prior to the event date	100% of venue invoice & 50% F&B invoice will be forfeited
Less than 30 days prior to the event date	100% of venue payment & F&B payment will be forfeited

FORCE MAJEURE POLICY

In circumstances of Force Majeure, The Ungasan will not issue refunds outside of its normal cancellation policy, but may, subject to its discretion, reschedule bookings to within 12 months of the original date.



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