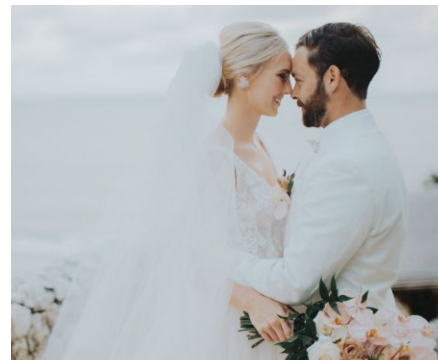
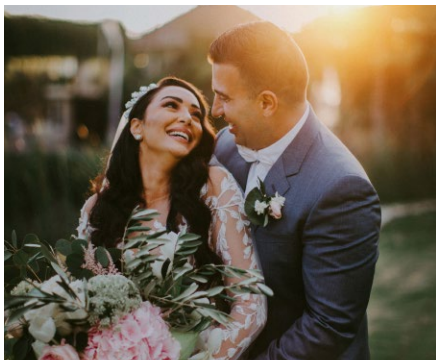


THE
UNGASAN
CLIFFTOP RESORT





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 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
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
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 Luxury airport/hotel transfers for all in-house guests
IDR 326,000,000	Including 21% service charge and government tax

THE NEW BEGINNING



Accommodation	Two nights accommodation in five Five-Bedroom Villas for up to 50 guests Daily breakfast for all in-house guests Personal butler service
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 Luxury airport/hotel transfers for all in-house guests
IDR 475,000,000	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

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
Luxury airport/hotel transfers for all in-house guests

IDR 609,000,000

Including 21% service charge and government tax

THE UNGASAN WEDDINGS

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.

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 and her team will work with you to plan and design a unique and sophisticated experience – together with you every step in the journey to create your dream wedding day.

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. Sasha and The Ungasan team will be with you, every step of the way in easy, well organized phases.

We look forward to sharing this special journey with you.



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

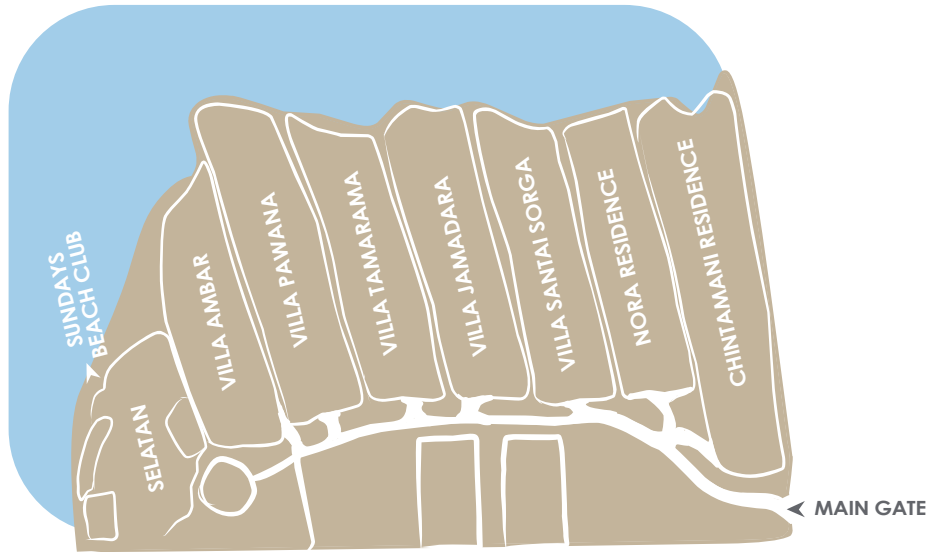
60 seated ceremony (or 80 with some standing)
40 seated reception (one long table)
100 standing cocktail party

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.



Mr Gede Juniartawan

Senior Wedding Sales Manager
Phone / WA : +62 812 1658 7305
weddings@theungasan.com

Ms Sasha Newbold

Event Manager
Phone : +62 811 942 1110
event.mgr@theungasan.com

Jalan Pantai Selatan Gau, Ungasan 80362 Bali, Indonesia | www.theungasan.com | bit.ly/tu-weddings

[f](#) [@](#) [P](#) theungasanweddings

THE
UNGASAN
CLIFFTOP RESORT

EVENT MENUS 2024

Our menus are guided by the seasonal ingredients that mother nature has to offer. We craft our menus around people and place from the lush mountains of Bedugul to the rugged coastline of Uluwatu.

We are truly inspired by the coastal and regional habitats of Bali, showcasing their very best in our cooking.



CULINARY TEAM

MEET OUR CULINARY DIRECTOR, **JAMES VILES**

Bringing vibrant and innovative creations to The Ungasan's dining experience, Australian Chef and Restaurateur James Viles lends his extensive culinary expertise to your event.

James has become one of Australia's most respected chefs and restaurant operators for his commitment to sustainability and his imaginative modern food. His restaurant Biota Dining became one of Australia's most awarded and respected restaurants and held Two Chefs Hats in the SMH good food guide for 9 consecutive years. Since Biota's closure in 2020, James has continued to develop his passion in the ultra-luxury restaurant market throughout Australasia.

James is the author of two books published by Murdoch books, 'BIOTA, grow gather cook' and 'DUE NORTH, a journal of Australian food and people'.



PLATED OFFERINGS

E

burrata + heirloom tomato + basil oil + garlic crostini

gin soaked melon + cured ocean trout + dill crème

tuna crudo + avocado + chilli crunch + qp + nori

duck ares + banana palm

chilled prawn cocktail + butter lettuce + rose sauce

classic 'vitello tonatto' + capers + tuna sauce + parmesan

prawn casarecci + smoked chilli butter + lemon + parsley

wood roast pork belly + house sambal + grilled lime

roast pumpkin salad + coconut + spiced sesame + peanut

traditional chicken lawar + long beans + coconut + shallots

M

swordfish steak + lime curry butter + water spinach + potato

grilled baby chicken + sambal matah + cucumber yoghurt

wok tossed xo rice cake + snake beans + shallots + calamari

fried sticky pork + sweet & sour dates + tahini sauce + coriander

traditional beef rendang + Balinese condiments + white rice

walnut & lentil bolognaise + linguine + parmesan + parsley

grass fed beef scotch fillet + mushroom sauce + frites

pearl barley risotto + fetta + young peas + green olive

steamed market fish + ginger + masterstock + soy + legumes

eggplant + steamed rice + furikake + chives + fried leeks

D

coconut rice pudding + toasted coconut + pomelo

The Ungasan trifle + chantilly + mango + jaconde

potset tiramisu + milo + shaved chocolate

cherry ripe + local cacao + chocolate + cherries + coconut

Basque cheesecake + mango sauce

traditional Indonesian dessert selection

S

green salad of local leaves

potato bake + sour crème + gruyere

green papaya salad + legumes + shoots

wok tossed market vegetables + garlic + soy

three courses IDR 1,100,000 per person

four courses IDR 1,350,000 per person

BESPOKE BANQUETS

BALINESE OFFERING

IDR 1,200,000 per person

*Inspired by the flavours & techniques
of Balinese warungs*

roti served with Balinese condiments

cassava crackers and satay sauce

satay lilit skewers

chicken satay cooked over coals

luluh skewers cooked over coals

roast pork lawar served in banana leaves

prawn mie goreng + fried egg + pickles

roast duck & egg nasi goreng + sambal + cassava

ikan bakar – snapper cooked over coals + sambal

urap salad + coconut + bean sprouts + bawang goreng

selection of traditional Indonesian desserts

local sliced fruits



BESPOKE BANQUETS

WESTERN OFFERING

IDR 1,200,000 per person

A selection of dishes inspired by the very best ingredients and flavors from around the world

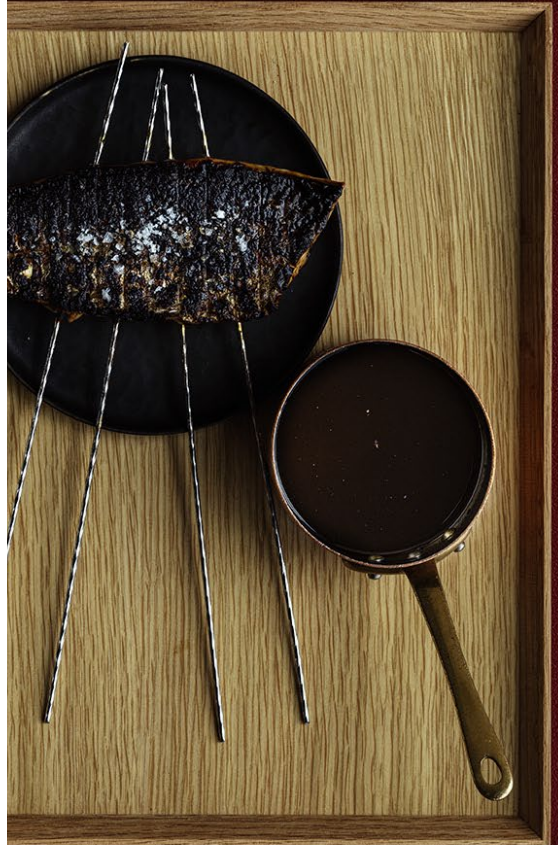
house sourdough and cultured butter
warm pita bread

marinated assorted olives
whipped fetta dip + paprika

tabouli & activated grain salad
vine tomato + burrata + basil + sherry vinaigrette

braised lamb shoulder + garlic + local green peppercorns
wood roast chicken + tarragon crème + potato
grilled swordfish + tomato + capers + chilli + olive oil
cumin roast carrots + tahini dressing + honey + pineseeds
potato bake + salsa verde

passionfruit pavlova + mango + crème + curd
double chocolate fool + hazelnut + coffee
selection of cheeses & condiments



PACKAGE ADD ONS

each plate serves 6 guests

SZECHUAN STYLE ROAST CHICKEN IDR 500,000

shallots + snake bean

WHOLE FRIED RED SNAPPER 1.4kg IDR 550,000

ginger + shallot + soy

BBQ JUMBO PRAWNS IDR 650,000

coconut curry sauce

WOK TOSSED CHILLI MUDCRAB 1kg IDR 1,900,000

house roti

AUSTRALIAN WAGYU STOCKYARD MB4+
TOMAHAWK 1.5kg IDR 2,100,000

peppercorn sauce

WHOLE GRILLED ROCK LOBSTER 1.2kg IDR 2,500,000

sambal + lime



CANAPÉS PASS AROUND

choose 4 options

CHILLED

lobster roll + iceberg + bloody mary sauce

hot smoked salmon + fried bread + roe

rock oysters – pepper & lime gastrique

cucumber + whipped chickpea + curried grains

whipped roe tartlet + white soy + roe

togarashi tuna taco + avocado + coriander

white cut chicken + lettuce cups + grapefruit

devilled hen eggs + paprika + chives

HOT

pork belly & calamari yakitori

tempura king prawns + szechuan salt

three cheese croquettes + wakame seasoning

chicken yakitori + peanut satay + chive

fontina quesadilla + hot sauce

king prawn toast + sweet and sour sauce

soft shell crab bao + kimchi + chilli mayo

shiitake spring roll + chilli garlic crunch

SUBSTANTIAL CANAPÉS

larger style pass around canapes

taramasalata + vegetable crudites

mudcrab nasi goreng + prawn crackers

mini wagyu cheeseburgers + house pickles

peking duck san choy bao

prawn & chicken mie goreng + sesame

soda battered barramundi + house tartare

BESPOKE CANAPE EVENT

IDR 1,100,000 per person per 2 hours

three cold + three hot + 2 substantial



LIVE STATIONS

priced per station per person for 2 hours

RAW BAR IDR 450,000

selection of the finest locally sourced seafood, including prawns, oysters, yellowfin tuna, salmon, kingfish and condiments

YAKITORI BAR IDR 350,000

selection of yakitori cooked over coals, including seafood, chicken, and pasture - fed meats. served with traditional condiments

HAWKER-STYLE PEKING DUCK BAR IDR 450,000

traditional roast duck, pancakes, shallots and hoisin

SHARWARMA STATION IDR 250,000

seasoned Arabic chicken, sumac, cabbage, pickles, toum

HOT DOG STAND IDR 250,000

New York style hot dogs + mustard + ketchup



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

CHOICE OF 2 SIGNATURE WELCOME DRINKS

CHOICE OF 2 MOCKTAILS

JUICES, MIXERS, STILL & SPARKLING WATER

SIX HOURS IDR 800,000 / PERSON
INCLUSIVE OF TAX & SERVICE

LUXE PACKAGE

CHOICE OF 2 SIGNATURE WELCOME DRINKS

CHOICE OF 2 COCKTAILS

JUICES, MIXERS, STILL & SPARKLING WATER

LOCAL BEER

RED, WHITE & SPARKLING WINE

SIX HOURS IDR 1,400,000 / PERSON
INCLUSIVE OF TAX & SERVICE
INCLUDES WINE & CHAMPAGNE CORKAGE

DIAMOND PACKAGE

CHOICE OF 2 SIGNATURE WELCOME DRINKS

CHOICE OF 2 COCKTAILS

JUICES, MIXERS, STILL & SPARKLING WATER

CRAFT & IMPORTED BEERS

PREMIUM RED, WHITE & SPARKLING WINE

SELECTION OF VODKA, GIN, TEQUILA,

WHISKEY, WHITE RUM, DARK RUM

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 COMPLEMENT YOUR CORKAGE, A STARTER PACKAGE IS REQUIRED.

NO DUTY FREE AND TAX FREE ALCOHOL IS ALLOWED FOR WEDDINGS OR EVENTS.