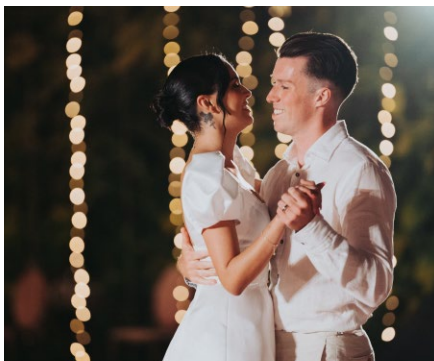


THE
UNGASAN
CLIFFTOP RESORT





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 South 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

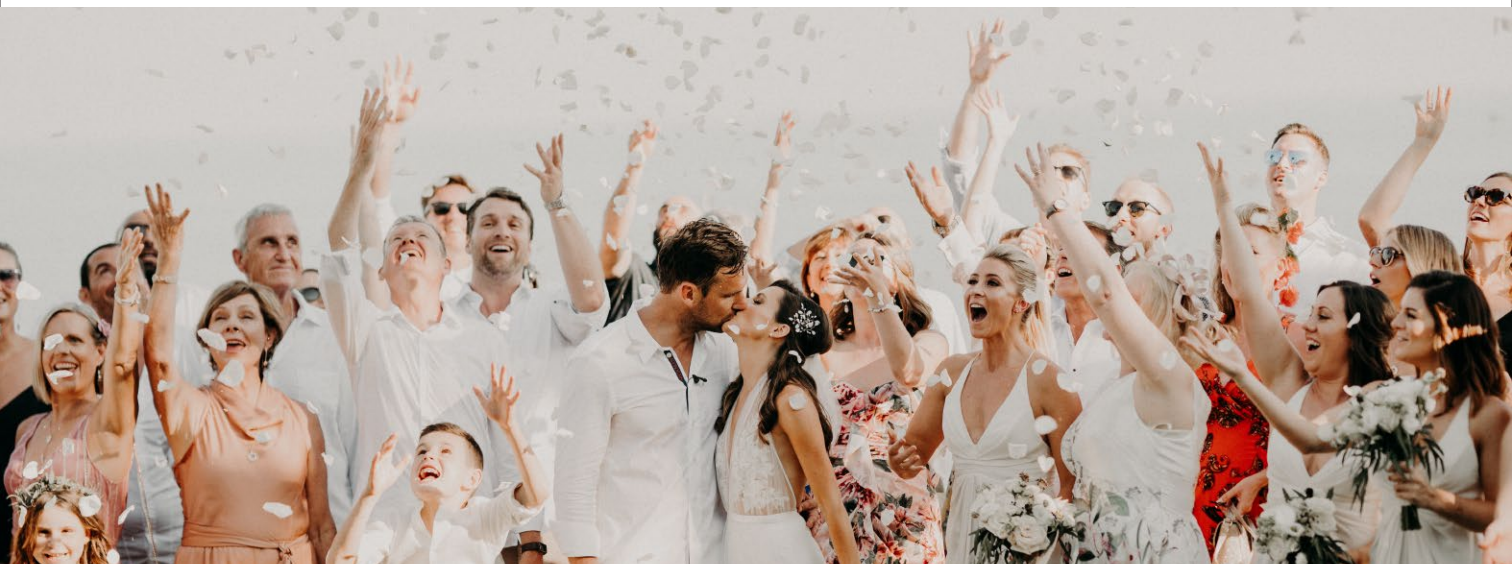
Additional Benefits

Priority access to Sundays Beach Club, with priority seating for all in-house guests
Luxury airport/hotel transfers for all in-house guests

IDR 339,000,000

Including 21% service charge and government tax
Rate and availability of the packages are subject to change
Additional surcharges applied for high and peak season period

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 South 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

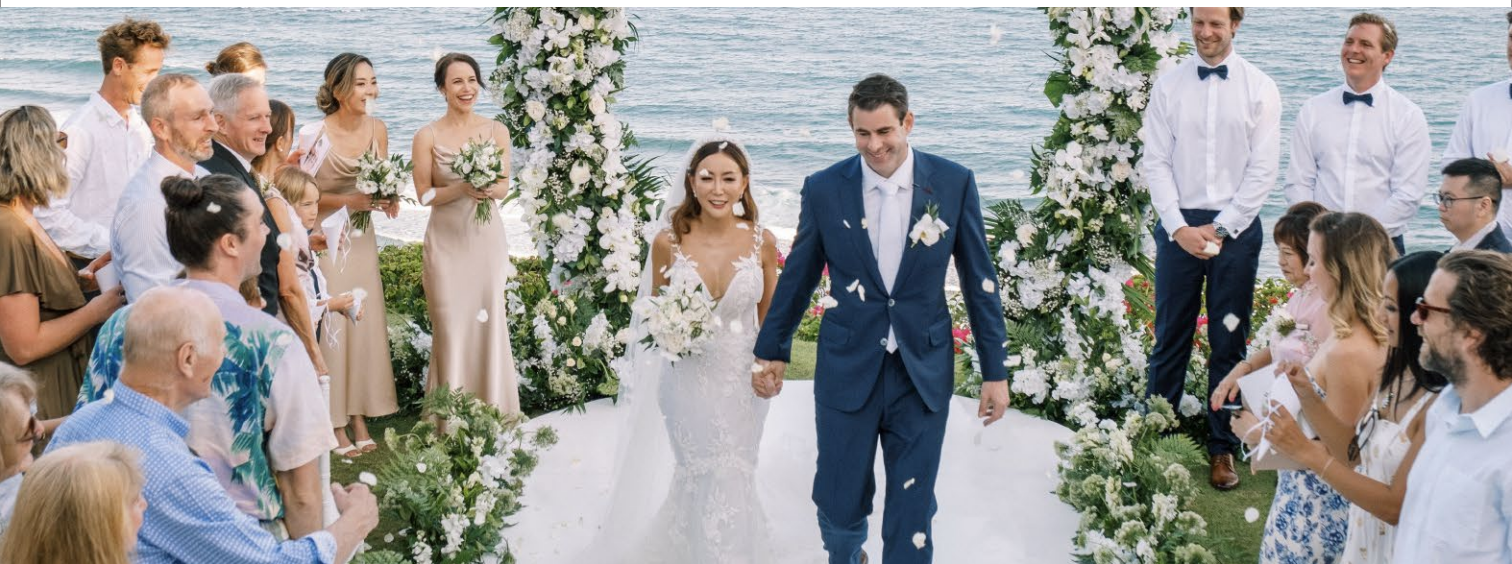
Additional Benefits

Priority access to Sundays Beach Club, with priority seating for all in-house guests
Luxury airport/hotel transfers for all in-house guests

IDR 490,000,000

Including 21% service charge and government tax
Rate and availability of the packages are subject to change
Additional surcharges applied for high and peak season period

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 South 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 663,000,000

Including 21% service charge and government tax
Rate and availability of the packages are subject to change
Additional surcharges applied for high and peak season period

**For buyouts, minimum spend of IDR 140,000,000 in food & beverage is required*

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 South 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)

SOUTH LAWN



The South 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

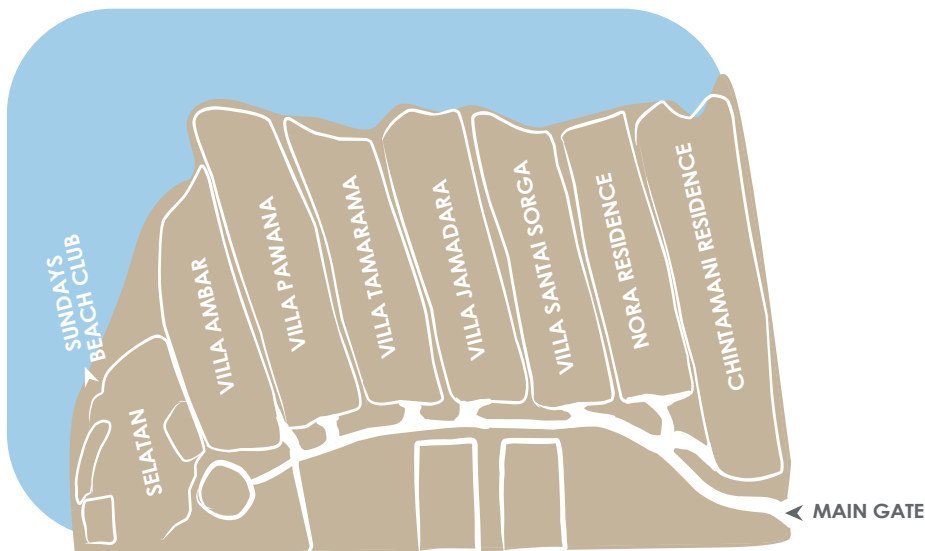
VILLA SANTAI SORGA



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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Event Manager

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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
cured ocean trout + compressed melon + dill crème + trout roe
tuna crudo + avocado + chilli crunch + puffed rice + nori
tiger prawn + butter lettuce + rose sauce + pickles + milk bun
classic 'vitello tonatto' + capers + tuna sauce + parmesan
prawn casarecci + smoked chilli butter + lemon + parsley
tomato & fennel tartlet + basil + persian fetta + aged balsamic
seared scallop + dumplings + chicken broth + daikon + chives

M

Atlantic salmon wellington + duxelle + spinach + puff pastry + béarnaise
corn fed chicken + white maize + butter squash + baby radish + jus
bbq calamari + wok tossed xo rice cake + snake bean + shallots
aromatic sticky pork + saffron rice + local wild mushrooms + cabbage
grass fed beef fillet + pepper sauce + spinach + truffle + potato galette
burnt butter risotto + fetta + young peas + green olives + parmesan
barramundi + ginger & soy master stock + gai lan + green papaya salad
grilled asparagus + buttered leek + cashew crème + fried enoki
confit sweet & sour duck leg + plums + bok choy + bean sprouts

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
cumin roasted carrots + tahini + pine seeds
wok tossed market vegetables + garlic + soy

three courses IDR 1,200,000 per person

four courses IDR 1,500,000 per person

BESPOKE BANQUETS

BALINESE OFFERING

IDR 1,350,000 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 1,350,000 per person

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

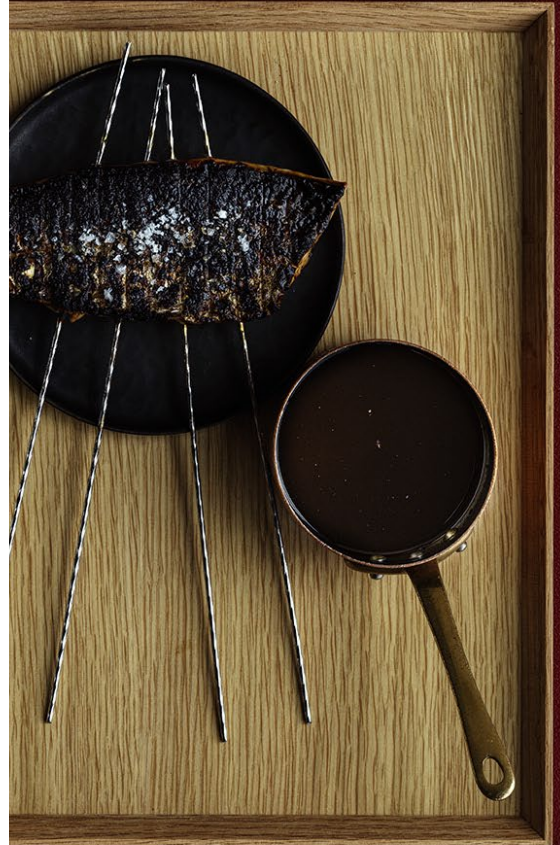
house sourdough and cultured butter
warm pita bread

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 + pine seeds
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 550,000

shallots + snake bean

WHOLE FRIED RED SNAPPER 1.4kg IDR 650,000

ginger + shallot + soy

BBQ JUMBO PRAWNS IDR 700,000

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 1,200,000 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 350,000

seasoned Arabic chicken, sumac, cabbage, pickles, toum

HOT DOG STAND

IDR 380,000

New York style hot dogs + mustard + ketchup



BEVERAGE PACKAGES

SIGNATURE WELCOME DRINKS

Hibiscus & pineapple herb rosella flower + ginger + cinnamon + sugar + pineapple juice

Passion fruit cooler passion fruit + passion puree + passion syrup + splash lemonade

By the sea blue curacao syrup + lemon juice + saline solution + pineapple juice + splash soda

Tropical fruit juice choice of orange | pineapple | apple | cranberry

BEER

Local Beer – Bintang, Bintang Radler, Bintang Crystal

Craft Beer – Island Brew Pilsener, Island Brew Summer Pale Ale

Imported Beer – San Miguel Light, Corona

SPIRIT

Smirnoff Vodka | Gordon Dry Gin | Jose Cuervo Tequila | JW Red Label
| Captain Morgan Spiced Gold | Captain Morgan White Rum | Jim Beam

SIGNATURE MOCKTAILS

Virgin sangria grape juice + lemon juice + passion syrup + fruit chopped + splash tonic

Watermelon & cucumber watermelon + cucumber + mint leaf + lime juice + mint syrup

Lychee cooler pie tea cordial + lychee fruit + lychee juice + lime juice + splash soda

Yummy colada pineapple juice + coconut cream + lemon juice + coconut syrup

Season two rose syrup + lemon juice + tonic water

SIGNATURE COCKTAILS

Cool as cucumber gin + cucumber syrup + mint + apple juice + lemon juice

Whiskey by the cliff whiskey + lemon juice + pineapple juice + passion syrup

Rapasca vodka + passion fruit + raspberry + lemon juice + apple juice + orange juice

Tropical bramble light rum + black currant liqueur + elderflower syrup + lime juice

Lychee martini vodka + lychee liqueur + lychee juice

SOFT DRINKS

Coke | sprite | soda water
| tonic water | coke zero

JUICE

Orange | pineapple | apple | cranberry



BEVERAGE PACKAGES

Packages include choice of 2 signature welcome drinks

STARTER PACKAGE

Choice of 2 mocktails

Juices, mixers, still & sparkling water

SIX HOURS IDR 800,000 / PERSON

INCLUSIVE OF TAX & SERVICE

LUXE PACKAGE

Choice of 2 cocktails

Choice of 2 juices

Choice of 2 local beers

Still & sparkling water

Red, white & sparkling wine

Choice of mixers

SIX HOURS IDR 1,400,000 / PERSON

INCLUSIVE OF TAX & SERVICE | INCLUDES WINE & CHAMPAGNE CORKAGE

DIAMOND PACKAGE

Choice of 2 cocktails

Choice of 2 juices

Choice of 2 import or craft beers

Still & Sparkling water

Premium red, white & Sparkling wine

Selection of 5 spirits*

- vodka, gin, tequila, whiskey, white and dark rum

Choice of mixers

SIX HOURS IDR 1,800,000 / PERSON

INCLUSIVE OF TAX & SERVICE | INCLUDES UNLIMITED CORKAGE

*SPIRITS ONLY AS LONG DRINKS / NO SHOTS

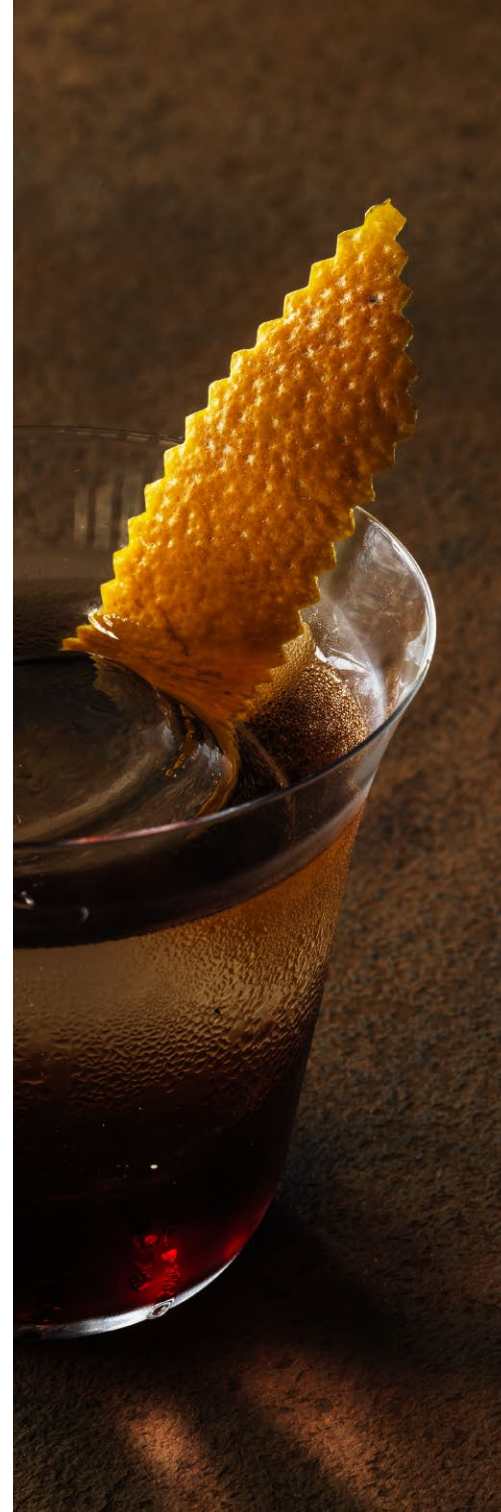
CORKAGE FEE

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 and tax free alcohol is allowed for weddings or events.



BEVERAGE PACKAGES

ADDITIONAL CHARGE FOR PREMIUM EXPERIENCE

BOOZY POPSICLE

Strawberry daiquiri light rum + lemon juice + strawberry fruit + strawberry syrup

Lime mojito light rum + lemon juice + mint leaf + mint syrup

IDR 1,500,000 NETT FOR 12 PCS POPSICLE - MINIMUM ORDER 36 PCS

CANNED COCKTAIL

The Ungasan paloma tequila + agave nectar + lemon juice + grapefruit soda

Watermelon spritz gin + clarified watermelon + mint + basil + lemon

IDR 7,500,000 NETT FOR 30 PCS OF MIX CANNED COCKTAIL

TRAYED UP

SPARKLING WINE

Veuve du Vernay Ice Brut - *Burgundy, France* OR

Cascine Prosecco - *La Morra, Italy*

IDR 2,300,000 NETT FOR 12 GLASSES OF SPARKLING WINE

FROZEN MARGARITA

Strawberry OR **Classic** tequila + orange liqueurs + lime juice

IDR 3,400,000 NETT FOR 3 LITER IN THE SLUSHY MACHINE

ESPRESSO MARTINI

Vodka + coffee liqueur + cold brew + syrup

IDR 2,300,000 NETT FOR 12 GLASSES OF ESPRESSO MARTINI

BINTANG BEERS

Selection of Bintang | Bintang Radler | Bintang Crystal

IDR 900,000 NETT FOR 12 GLASSES OF BINTANG BEER

