



ELEGANCE BUFFET WEDDING PACKAGE 2020 CERIA ROOM

**BUFFET AT Rp 538,000++ PER PERSON – MINIMUM OF 300 BUFFET ORDERS
MINIMUM REVENUE AT Rp 378,000,000++**

PRIOR TO THE WEDDING

COMPLIMENTARY FOOD TASTING FOR MAXIMUM 10 PERSONS
COMPLIMENTARY FUNCTION ROOM FOR PRE-WEDDING COORDINATION MEETING, WITH REFRESHMENT FOR 20 PERSONS

THE WEDDING RECEPTION

INTERNATIONAL BUFFET DINNER MENU
COMPLIMENTARY OF SOFT DRINKS / CHILLED JUICES AS MUCH AS BUFFET ORDER
COMPLIMENTARY 2 BOTTLES OF SPARKLING CIDER FOR TOASTING CEREMONY
COMPLIMENTARY SPECIAL DESIGNED 5-TIERS WEDDING CAKE
COMPLIMENTARY USAGE OF 2 FUNCTION ROOMS ON THE WEDDING DAY, WITH REFRESHMENT FOR 30 PERSONS
6 SHANGRI-LA SIGNATURE RECEPTION BOOKS
FLORAL BUFFET DECORATIONS AND FOR 5 VIP ROUND TABLES
COMPLIMENTARY PARKING VOUCHERS FOR 4 HOURS (5% FROM GUARANTEED PAX)

FOR THE BRIDE AND GROOM

2-NIGHTS ACCOMMODATION IN OUR LUXURIOUS BRIDAL SUITE
IN-ROOM WEDDING AMENITIES, INCLUDING 1 BOTTLE OF CHAMPAGNE AND BREAKFAST FOR 2 PERSONS
60-MINUTES CHI REFLEXOLOGY AT THE SHANGRI-LA HEALTH CLUB AND SPA FOR 2 PERSONS
1-NIGHT ANNIVERSARY STAY IN OUR LUXURIOUS BRIDAL SUITE, INCLUSIVE OF BREAKFASTS FOR 2 PERSONS
HOTEL DINING VOUCHER VALUED AT Rp 1,500,000 NET
10% DISCOUNT FOR ENGAGEMENT, BACHELOR/ETTE, BRIDAL SHOWER, BABY SHOWER AT SHANGRI-LA HOTEL JAKARTA

FOR THE FAMILY

1-NIGHT ACCOMMODATION IN 4 DELUXE ROOMS, INCLUSIVE OF 2 BUFFET BREAKFASTS AT SATOO
SPECIAL ROOM RATE FOR FAMILY AND FRIENDS

THE HONEYMOON

SPECIAL ROOM RATE FOR HONEYMOON STAY AT ANY SHANGRI-LA HOTELS AND RESORTS PROPERTY
(TERMS AND CONDITION APPLY)



ELEGANCE BUFFET 1

APPETIZER

JELLY FISH SALAD WITH MARIE ROSE SAUCE
BOILED CHICKEN SICHUAN STYLE IN PEANUT SAUCE
SALT MARINATED DUCK
SESAME PRAWN WITH SWEET TANGY POMELO AND ROCK MELON SALAD

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SOUP

PUMPKIN SOUP WITH DRY SCALLOP AND CRAB MEAT

SIGNATURE DISH

FISH FILLET WITH SEAWEED AND MISO SOUP

HOT BUFFET

STIR FRIED CHICKEN WITH CASHEW NUT AND CAPSICUM WITH LEMON SAUCE
STIR FRIED BEEF WITH CAPSICUM, SPRING ONION, BLACK PEPPER SAUCE
DEEP FRIED PRAWN WITH OATMEAL AND CURRY LEAF
BRAISED BROCCOLI WITH X.O. SAUCE
FRIED VERMICELLI WITH VEGETABLES
STEAMED RICE

DESSERT

MINI FRENCH PASTRIES
ASSORTED LOCAL SWEET
MANGO PUDDING
ALMOND BEAN CURD WITH LONGAN
SLICED FRESH FRUIT ON ICE



ELEGANCE BUFFET 2

APPETIZER

THAI MANGO SALAD
ASIAN STYLE BEEF SALAD
SELADA NENAS DAN MAKANAN LAUT
GADO-GADO LONTONG

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SOUP

SOTO AYAM MADURA

SIGNATURE DISH

BAKWAN MALANG DENGAN BAKSO

HOT BUFFET

AYAM MASAK KECAP
UDANG MASAK SAMBAL KENTANG
RENDANG DAGING SAPI
SAYUR NANGKA MASAK BUMBU KUNING
SOUN GORENG DENGAN EBI
NASI PUTIH

CONDIMENTS

KERUPUK UDANG DAN EMPING, SAMBAL DAN ACAR

DESSERT

BUAH- BUAHAN SEGAR POTONG
KUE LUPIS SAUCE GULA MERAH
ANEKA AGAR- AGAR
JAJANAN PASAR
ES CAMPUR



GLAMOUR BUFFET WEDDING PACKAGE 2020 CERIA ROOM & POOLSIDE GARDEN

**BUFFET AT Rp 558,000++ PER PERSON – MINIMUM OF 500 BUFFET ORDERS
MINIMUM REVENUE AT Rp 518,000,000++**

PRIOR TO THE WEDDING

COMPLIMENTARY FOOD TASTING FOR MAXIMUM 10 PERSONS
COMPLIMENTARY FUNCTION ROOM FOR PRE-WEDDING COORDINATION MEETING, WITH REFRESHMENT FOR 20 PERSONS

THE WEDDING RECEPTION

INTERNATIONAL BUFFET DINNER MENU
COMPLIMENTARY OF SOFT DRINKS/CHILLED JUICES AS MUCH AS BUFFET ORDER
COMPLIMENTARY 2 BOTTLES OF SPARKLING CIDER FOR TOASTING CEREMONY
COMPLIMENTARY SPECIAL DESIGNED 5-TIERS WEDDING CAKE
COMPLIMENTARY USAGE OF 2 FUNCTION ROOMS ON THE WEDDING DAY, WITH REFRESHMENT FOR 30 PERSONS
6 SHANGRI-LA SIGNATURE RECEPTION BOOKS
FLORAL BUFFET DECORATIONS AND FOR 5 VIP ROUND TABLES
COMPLIMENTARY PARKING VOUCHERS FOR 4 HOURS (5% FROM GUARANTEED PAX)

FOR THE BRIDE AND GROOM

2-NIGHTS ACCOMMODATION IN OUR LUXURIOUS BRIDAL SUITE
IN-ROOM WEDDING AMENITIES, INCLUDING 1 BOTTLE OF CHAMPAGNE AND BREAKFAST FOR 2 PERSONS
60-MINUTES BALINESE MASSAGE AT THE SHANGRI-LA HEALTH CLUB AND SPA FOR 2 PERSONS
1-NIGHT ANNIVERSARY STAY IN OUR LUXURIOUS BRIDAL SUITE, INCLUSIVE OF BREAKFASTS FOR 2 PERSONS
HOTEL DINING VOUCHER VALUED AT Rp 1,500,000 NET
10% DISCOUNT FOR ENGAGEMENT, BACHELOR/ETTE, BRIDAL SHOWER, BABY SHOWER AT SHANGRI-LA HOTEL JAKARTA

FOR THE FAMILY

1-NIGHT ACCOMMODATION IN 6 DELUXE ROOMS, INCLUSIVE OF 2 BUFFET BREAKFASTS AT SATOO
SPECIAL ROOM RATE FOR FAMILY AND FRIENDS

THE HONEYMOON

SPECIAL ROOM RATE FOR EXTENDED HONEYMOON STAY AT ANY SHANGRI-LA HOTELS AND RESORTS PROPERTY
(TERMS AND CONDITION APPLY)



GLAMOUR BUFFET 1

APPETIZER

SHREDDED CHICKEN SALAD WITH SESAME DRESSING
MARINATED BABY OCTOPUS SALAD
MARINATED MIXED MUSHROOM SALAD
BEEF SHANK WITH SOYA BRAISED PEANUTS
ROASTED DUCK PLATTER

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SOUP

TOM YUM SOUP

STALL – SIGNATURE DISH

DIM SUM (FRIED AND STEAMED)

HOT BUFFET

DEEP FRIED FISH FILLET WITH SWEET AND SOUR SAUCE
STIR FRIED BEEF WITH BLACK PEPPER SAUCE
CRISPY FRIED CHICKEN WITH CHILI AND SICHUAN SAUCE
DEEP-FRIED PRAWN WITH MAYONNAISE
WOK FRIED FRENCH BEANS WITH MINCED BEEF
STIR FRIED GLASS NOODLE WITH VEGETABLES
STEAMED RICE

DESSERT

HOT WATER CHESTNUTS CREAM WITH EGG WHITE
ASSORTED TRIO CHEESE CAKE
CHILLED MANGO PUDDING WITH COCONUT CREAM
SAGO CREAM WITH MANGO
ASSORTED LOCAL DESSERT
SLICED FRESH FRUITS ON ICE



GLAMOUR BUFFET 2

APPETIZER

CHINESE STEAMED CHICKEN WITH PEANUT SAUCE
TOFU SALAD WITH BEAN SPROUT AND SWEET SOYA SAUCE
GREEK SALAD WITH FETA CHEESE
TRADITIONAL GADO-GADO SALAD
THAI BEEF SALAD

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SOUP

HOT AND SOUR SEAFOOD SOUP

STALL - SIGNATURE DISH

NASI BALI

HOT BUFFET

PAN FRIED SALMON MEDALLION WITH LENTILS AND VEGETABLES STEW
BEEF MEDALLION WITH SAUTÉ FOREST MUSHROOM, SHALLOT, GRAVY SAUCE
ROASTED CHICKEN THIGH WITH BLACK PEPPER CORN SAUCE
STIR FRIED PRAWN WITH XO SAUCE
STIR FRIED GARLIC BROCCOLI
POTATO DAUPHINOISE
STEAMED RICE

DESSERT

STRAWBERRY BROCHETTE WITH MANGO SAUCE
SABLE CRUST WITH LYCHEE CRÈME BRULE AND FRESH BLUEBERRY
LAVENDER CRÈME BRULE
DARK CHOCOLATE MOUSSE WITH BAILEY'S CREAM
MANGO TIRAMISU
LOCAL INDONESIAN DELICACIES



INDULGENCE BUFFET WEDDING PACKAGE 2020 INDONESIAN ROOM

**BUFFET AT Rp 588,000++ PER PERSON - MINIMUM 500 BUFFET ORDERS
MINIMUM REVENUE AT Rp 538,000,000++**

PRIOR TO THE WEDDING

COMPLIMENTARY FOOD TASTING FOR MAXIMUM 10 PERSONS
COMPLIMENTARY FUNCTION ROOM FOR PRE-WEDDING COORDINATION MEETING, WITH REFRESHMENT FOR 20 PERSONS

THE WEDDING RECEPTION

INTERNATIONAL BUFFET DINNER MENU
COMPLIMENTARY OF SOFT DRINKS/CHILLED JUICES AS MUCH AS BUFFET ORDER
COMPLIMENTARY 2 BOTTLES OF SPARKLING CIDER FOR TOASTING CEREMONY
COMPLIMENTARY SPECIAL DESIGNED 5-TIERS WEDDING CAKE
COMPLIMENTARY USAGE OF 2 FUNCTION ROOMS ON THE WEDDING DAY, WITH REFRESHMENT FOR 30 PERSONS
8 SHANGRI-LA SIGNATURE RECEPTION BOOKS
FLORAL BUFFET DECORATIONS AND FOR 5 VIP ROUND TABLES
COMPLIMENTARY PARKING VOUCHERS FOR 4 HOURS (5% FROM GUARANTEED PAX)

FOR THE BRIDE AND GROOM

2-NIGHTS ACCOMMODATION IN OUR LUXURIOUS BRIDAL SUITE
IN-ROOM WEDDING AMENITIES, INCLUDING 1 BOTTLE OF CHAMPAGNE AND BREAKFAST FOR 2 PERSONS
90-MINUTES BALINESE MASSAGE AT THE SHANGRI-LA HEALTH CLUB AND SPA FOR 2 PERSONS
1-NIGHT ANNIVERSARY STAY IN OUR LUXURIOUS BRIDAL SUITE, INCLUSIVE OF BREAKFASTS FOR 2 PERSONS
HOTEL DINING VOUCHER VALUED AT Rp 1,500,000 NET
SPECIAL WEDDING GIFT
10% DISCOUNT FOR ENGAGEMENT, BACHELOR/ETTE, BRIDAL SHOWER, BABY SHOWER AT SHANGRI-LA HOTEL JAKARTA

FOR THE FAMILY

1-NIGHT ACCOMMODATION IN 8 DELUXE ROOMS, INCLUSIVE OF 2 BUFFET BREAKFASTS AT SATOO
SPECIAL ROOM RATE FOR FAMILY AND FRIENDS

THE HONEYMOON

SPECIAL ROOM RATE FOR EXTENDED HONEYMOON STAY AT ANY SHANGRI-LA HOTELS AND RESORTS PROPERTY
(TERMS AND CONDITION APPLY)



INDULGENCE BUFFET 1

APPETIZER

RUJAK PENGANTIN
CRISPY ENOKI MUSHROOM
PRAWN AND GREEN MANGO SALAD WITH MIXED FRUIT
CHINESE ROAST DUCK
MARINATED CHICKEN IN SZECHUAN STYLE
SEAFOOD SALAD WITH CHILI LIME DRESSING

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SOUP

SWEET CORN WITH CRAB MEAT AND ASPARAGUS SOUP

STALL - SIGNATURE DISH

BOILED CHICKEN WITH CHINESE WINE AND HERBS

HOT BUFFET

STIR FRIED SQUID WITH SEASONAL VEGETABLE IN XO SAUCE
BAKED GINDARA TERIYAKI
BRAISED BEEF WITH RADISH AND CARROT
STIR FRIED CHICKEN WITH KUNG PAO SAUCE
BRAISED MUSHROOM & SEASONAL VEGETABLES WITH OYSTER SAUCE
BRAISED E-FU NOODLE WITH CHICKEN AND VEGETABLES
STEAMED RICE

DESSERT

ASSORTED PUDDING
CHOCOLATE EGG TART
ASSORTED FRENCH PASTRIES
CHOCOLATE MOUSE
ASSORTED LOCAL SWEET
SLICED FRESH FRUIT ON ICE



INDULGENCE BUFFET 2

APPETIZER

DENDENG MANIS BUMBU CABE
BALINESE CHICKEN SALAD
OTAK-OTAK IKAN TENGGIRI
KETOPRAK JAKARTA
BEBEK SAUS ASAM PEDAS DENGAN SAYURAN
SELADA MANGGA MUDA DAN UDANG RASA KENCUR

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SOUP

SOP BUNTUT

STALL - SIGNATURE DISH

NASI ULAM BALI

HOT BUFFET

BEEF RENDANG ALA PADANG STYLE
IKAN ASAM PEDAS
UDANG MASAK SAMBAL MERAH
KALIO AYAM
OSENK SAYURAN
MIE GORENG JAWA
NASI PUTIH

CONDIMENTS

KERUPUK UDANG, EMPING, SAMBAL DAN ACAR

DESSERT

BUAH-BUAHAN SEGAR POTONG
PUDING MANGGA
SERABI SOLO
JAJANAN PASAR
ES TELER
SRIKAYA PALEMBANG



EXTRAVAGANZA WEDDING PACKAGE 2020 GRAND BALLROOM

**BUFFET AT Rp 628,000++ PER PERSON - MINIMUM 900 BUFFET ORDERS
MINIMUM REVENUE AT Rp 908,000,000++**

PRIOR TO THE WEDDING

COMPLIMENTARY FOOD TASTING FOR MAXIMUM 10 PERSONS
COMPLIMENTARY FUNCTION ROOM FOR PRE-WEDDING COORDINATION MEETING, WITH REFRESHMENT FOR 20 PERSONS

THE WEDDING RECEPTION

INTERNATIONAL BUFFET DINNER MENU
COMPLIMENTARY OF SOFT DRINKS/CHILLED JUICES AS MUCH AS BUFFET ORDER
COMPLIMENTARY 2 BOTTLES OF SPARKLING CIDER FOR TOASTING CEREMONY
COMPLIMENTARY SPECIAL DESIGNED 8-TIERS WEDDING CAKE
COMPLIMENTARY USAGE OF 2 FUNCTION ROOMS ON THE WEDDING DAY, WITH REFRESHMENT FOR 50 PERSONS
10 SHANGRI-LA SIGNATURE RECEPTION BOOKS
FLORAL BUFFET DECORATIONS AND FOR 8 VIP ROUND TABLES
COMPLIMENTARY PARKING VOUCHERS FOR 4 HOURS (5% FROM GUARANTEED PAX)

FOR THE BRIDE AND GROOM

2-NIGHTS ACCOMMODATION IN OUR LUXURIOUS BRIDAL SUITE
IN-ROOM WEDDING AMENITIES, INCLUDING 1 BOTTLE OF CHAMPAGNE AND BREAKFAST FOR 2 PERSONS
90-MINUTES INDONESIAN TREASURE MASSAGE AT THE SHANGRI-LA HEALTH CLUB AND SPA FOR 2 PERSONS
1-NIGHT ANNIVERSARY STAY IN OUR LUXURIOUS BRIDAL SUITE, INCLUSIVE OF BREAKFASTS FOR 2 PERSONS
HOTEL DINING VOUCHER VALUED AT Rp 1,500,000 NET
SPECIAL WEDDING GIFT
10% DISCOUNT FOR ENGAGEMENT, BACHELOR/ETTE, BRIDAL SHOWER, BABY SHOWER AT SHANGRI-LA HOTEL JAKARTA

FOR THE FAMILY

1-NIGHT ACCOMMODATION IN 10 DELUXE ROOMS, INCLUSIVE OF 2 BUFFET BREAKFASTS AT SATOO
SPECIAL ROOM RATE FOR FAMILY AND FRIENDS

THE HONEYMOON

SPECIAL ROOM RATE FOR EXTENDED HONEYMOON STAY AT ANY SHANGRI-LA HOTELS AND RESORTS PROPERTY
(TERMS AND CONDITION APPLY)



EXTRAVAGANZA BUFFET 1

APPETIZER

JELLY FISH SALAD WITH CUCUMBER AND SWEET CHILI SAUCE
CENTURY EGG WITH PRESERVED GINGER
CHINESE BLACK & WHITE FUNGUS SALAD
PRAWN SALAD WITH FRUIT AND MAYONNAISE
CRAB MEAT AVOCADO SALAD WITH COCKTAIL SAUCE
ROAST DUCK PLATTER
CAESAR SALAD WITH ROASTED CHICKEN

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SOUP

APARAGUS SOUP WITH DRIED SCALLOP AND SHIMEJI MUSHROOM

STALL – SIGNATURE DISH

FRIED SOFT SHELL CRAB WITH LEMONGRASS AND CHILI

HOT BUFFET

DEEP FRIED PRAWN WITH OATS AND CURRY LEAF
STIR FRIED BEEF CANTONESE STYLE
STEAMED FISH FILLET WITH SICHUAN CHILI SAUCE
DEEP FRIED CRISPY CHICKEN
BRAISED BEAN CURD AND SEA CUCUMBER WITH VEGETABLE IN OYSTER SAUCE
WOK FRIED HONG KONG NOODLE WITH SEAFOOD AND FRESH SPRING ONION
YANG CHOW FRIED RICE
STEAMED RICE

DESSERT

ASSORTED FRUIT TARTLETS
ASSORTED MINI FRENCH PASTRIES
ASSORTED LOCAL SWEETS
CHOCOLATE EGG TART
CRÈME BRÛLÉE
SLICED FRESH FRUITS ON ICE



EXTRAVAGANZA BUFFET 2

APPETIZER

STIR FRIED FRENCH BEAN SALAD WITH MINCED CHICKEN IN SICHUAN SAUCE
SHRIMP AND PEACH SALAD
PENNE PASTA SALAD, BEEF SAUSAGE, RED ONION, BASIL PESTO
NICOISE SALAD, WITH FRESH TUNA LOIN, CHERRY TOMATO AND GREEN BEANS
ROAST PUMPKIN SALAD AND FETA CHEESE SALAD ON ROCKET LEAVES
POTATO SALAD WITH SMOKED BEEF BACON
CLASSIC CAESAR SALAD

SALAD BAR

ASSORTED GREEN LEAVES WITH ASSORTED DRESSINGS

SIGNATURE STALL

DEEP FRIED WONTON WITH SWEET AND SOUR SAUCE

SOUP

CREAM OF MUSHROOM SCENTED WITH TRUFFLE, LAVOSH STRIPS

BREAD DISPLAY

ASSORTED BREADS FROM OUR OWN BAKERY

HOT BUFFET

STEAMED SOLE PAUPIETTES FILLED WITH SALMON MOUSSE IN SAFFRON BEURRE BLANC
BEEF STROGANOFF WITH MUSHROOM AND CREAM SAUCE
CHICKEN STEW WITH CREAM SAUCE AND MUSHROOM
DEEP FRIED PRAWN WITH SALTED EGG YOLKS
GLAZED BUTTER GARDEN VEGETABLE
PASTA FARFALLE WITH SEAFOOD CREAM SAUCE
GRATINATED POTATO
STEAMED RICE

DESSERT

CHEESE CAKE
RICE PUDDING WITH MANDARIN ORANGE & PEACH
STRAWBERRY BROCHETTE WITH MANGO SAUCE
ASSORTED FRENCH PASTRIES
SABLE CRUST WITH LYCHEE CRÈME BRULE & FRESH BLUEBERRY
SLICED FRESH FRUITS ON ICE