



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