



@baguscateringbali
+62 819 097 999 87

canape

12.500 /piece

Minimum 50 pieces per item

Bruschetta (V)
Caramelized onion cracker (V)
Corn fritters with guacamole (V)
Chilli Philly potato cake (V)
Eggplant caviar (V)
Gado – gado roll (V)
Tofu cake sambal matah (V)

15.000 /piece

Minimum 50 pieces per item

Balinese fish satay
Breaded mushroom with spicy mayo (V)
Chicken curry & potato
Chicken san choy bao
Chicken satay with peanut sauce
Crispy chicken
Gazpacho shot (V)
Mediterranean sweet potato hummus bite (V)
Potato & chicken croquette
Spanish chicken pintxos
Spring roll
Vietnamese rice paper roll (V)
Watermelon feta bites (V)

20.000 /piece

Minimum 50 pieces per item

Ahi tuna tartare
Beef or chicken burger
Caprese skewer (V)
Egg & bacon
Fish & chip
Hawaiian beef satay
Lamb kofta
Meatball dippers
Pork belly in a stick
Prawn avocado
Prawn tempura mayo
Seared sesame tuna bite
Tuna & dragon fruit cube
Zucchini tuna spread

Free flow canapé package

to combine with buffet or share plate or set menu or beverage package

1 hour IDR 90.000 /person (5 items)
2 hours IDR 175.000 /person (6 items)
3 hours IDR 250.000 /person (8 items)
4 hours IDR 300.000 /person (10 items)

nusantara buffet

IDR 265.000 /pax

minimum 50 pax

STARTER (2)

Asinan Bogor

pickled vegetables

Bakwan goreng

vegetable fritters

Gado-gado

Indonesian salad of raw, slightly boiled, blanched or steamed vegetables with peanut sauce dressing

Perkedel kentang

potato cake

Selada pengantin

boiled vegetables, pineapple served with dried shrimp peanut sauce

Tahu isi

Deep fried tofu stuffed with vegetables

Urap

steamed vegetables mixed seasoned and spiced grated coconut

SOUP (1)

Empal gentong

spicy Indonesian curry-like beef soup originating in Cirebon, West Java

Gulai daging

spicy Indonesian style beef goulash

Rawon

Javanese black beef soup

Sop ikan

clear fish soup

Soto ayam

most famous Indonesian yellow chicken soup

Soto Betawi

beef soup that are slowly simmered in a coconut milk broth

Soto mie Bogor

spicy noodle soup dish from Bogor, West Java

Sup ayam & tahu

clear chicken soup with tofu

CHICKEN (1)

Ayam betutu

Balinese roasted chicken

Ayam cabe hijau

chicken with green chili

Ayam goreng lengkuas

galangal fried chicken

Ayam goreng mentega

fried chicken in buttery sauce

Ayam kecap

fried chicken in sweet soy sauce

Ayam saus tiram

fried chicken in oyster sauce

Ayam tuturuga

sour and spicy chicken with pandan leaf fragrant

Ayam woku

stir fry chicken cooked with lemongrass, basil leaves, and Indonesian herbs

nusantara buffet

BEEF (1)

Bistik sapi

Javanese style beef "steak"

Dendeng balado

spicy beef jerky

Rendang

slow cooked and braised beef in a coconut milk and mixture of Indonesian herbs

Rica-rica daging sapi

beef cooked with red chili, lemongrass, basil leaves, lime leaves, and bay leaves

Sapi goreng sambal dabu2

fried beef with spicy condiment consists of diced red chili peppers, bird's eye chili, shallots, tomatoes

Sapi mesisit sambal matah

shredded beef topped with Balinese special raw spicy condiment

Semur daging

Indonesian beef stew

Tongseng goreng sapi

beef in curry-like sauce

SEAFOOD (1)

Ikan bakar ala Jimbaran

grilled fish in famous Jimbaran red sauce

Ikan garo rica

spicy fish dish from Sulawesi

Pepes ikan

steamed fish in banana leaf

Pesmol

savory, sour, sweet, and spicy fish

Tuna sambal matah

fish in Balinese special raw spicy condiment

Udang balado kentang

spicy shrimp and potato

Udang sambal balacan

shrimp cooked in spicy shrimp paste chili

Udang saus padang

shrimp cooked in hot and spicy sauce

VEGETABLE (1)

Acar kuning

Indonesian pickled vegetable

Plecing kangkung

boiled water spinach topped with chili

Tumis buncis jagung muda

saute green bean and baby corn

Tumis buncis tempe santan

saute green bean and tempeh with coconut milk

Tumis kangkung balacan

saute water spinach with shrimp paste

Tumis pok coy bawang putih

saute pok coy with garlic

Tumis sawi putih & tahu

saute Chinese cabbage and tofu

Tumis taoge ikan asin

saute bean sprout and dried salted fish

nusantara buffet

RICE (1)

Nasi goreng
fried rice

Nasi hijau
fragrant lime leaf rice

Nasi kemangi
fragrant basil leaf rice

Nasi kuning
yellow rice

Nasi putih
steamed rice

Nasi uduk
rice cooked with coconut milk

NOODLE (1)

Bihun goreng
fried glass noodle

Mie goreng
fried noodle

KERUPUK & SAMBAL

Kerupuk bawang
Kerupuk udang
Sambal bawang
Sambal terasi

DESSERT (2)

Bajingan
boiled cassava with palm sugar syrup

Buah segar
fresh fruits

Bubur ketan hitam
black glutinous rice porridge with coconut milk and palm sugar

Bubur sumsum
rice flour cooked in coconut milk served with palm sugar syrup

Coffee Jelly
black coffee flavored jelly topped with vanilla sauce

Es buah
Indonesian iced fruit cocktail

Es cendol
iced sweet dessert that contains droplets of green rice flour jelly, coconut milk and palm sugar syrup

Es daluman

green jelly, made from the leaves of a plant, put in fresh coconut milk mixed with some palm sugar and topped with ice cubes

Jajanan pasar
Indonesian traditional cake

Kolak pisang
banana with palm sugar syrup, coconut milk, and pandanus leaf

Mix Pudding
mix of chocolate, mango, and coco-pandan flavored pudding

asian buffet

IDR 285.000 /pax

minimum 50 pax

STARTER (2)

Cauliflower in schezuan sauce
Chicken noodle salad
Mushroom gyoza
Siomay
Sweet & spicy soy glazed edamame
Thai mango salad

SOUP (1)

Asian chicken noodle soup
Asparagus soup
Chicken sweet corn soup
Hot & sour soup
Pho Bo
Seafood tom yum
Veg miso soup
Wonton soup

BEEF (1)

Beef black pepper
Beef teriyaki
Beef yakiniku
Honey & chili crispy beef
Schezuan beef
Thai basil beef
Thai beef & broccoli

CHICKEN (1)

Chicken kung pao
Chicken teriyaki
Chicken Thai basil
Karage
Mongolian chicken
Sesame and honey sauce chicken
Thai mango chicken
Vietnamese grilled lemongrass chicken

SEAFOOD (1)

Asian chili garlic shrimp
Chinese ginger soy steamed fish
Chinese salt & pepper shrimp
Shrimp tempura
Sweet & sour fish
Thai style fish in tamarind sauce
Vietnamese braised fish
Vietnamese style caramel shrimp

RICE (1)

Pineapple fried rice
Steamed rice
Yakimeshi (Japanese fried rice)

VEGETABLE (1)

Vegetable curry
Capcay
Stir fry mushroom and snow peas
Schezuan dry fried green bean
Chinese vinaigrette cabbage stir fry
Clay pot tofu

NOODLE (1)

Char kway teow
Fried glass noodle
Fried noodle
Singaporean noodle

DESSERT (2)

Assorted puddings
Fruit salad
Ice grass jelly
Mango sticky rice (seasonal)
Thai cassava
Vietnamese fruit cocktail

western buffet

IDR 350.000 /pax

minimum 50 pax

STARTER (2)

Caesar salad

Coleslaw

Germany potato salad with mustard dressing

Greek salad

Macaroni salad

Tomato & mozzarella salad

SOUP (1)

Broccoli soup

Garlic soup

Mushroom soup

Potato leek soup

Pumpkin soup

Tomato soup

BEEF (1)

Beef bourguignon

Beef stroganoff

Roast beef medallion

Swedish meatball

Western beef stew

CHICKEN (1)

Buffalo chicken wing

Chicken in brown butter sauce

Chicken stroganoff

Garlic chicken

Grilled balsamic chicken

Pacific rim chicken with wild west sauce

Roasted chicken rosemary

Somerset chicken

West coast chicken

SEAFOOD (1)

Baked grouper with chunky tomato

Grilled snapper with lemon butter herbs

Lemon pepper shrimp

Pan fry mahi-mahi with chimichurri sauce

Pan fry mahi-mahi with tomato basil saute

Seafood cioppino

VEGETABLE (1)

Baby carrot with spiced yoghurt

Creamed sauté spinach

Eggplant parmigiana

Sauté vegetables

Stir fry mushroom rosemary

Vegetable ratatouille

SIDE DISH (2)

Aglio olio pasta

Butter rice

Cacio e pepe

Creamy mushroom pasta

Creamy pesto & kale pasta

Crispy roasted baby potato

Mashed potato

Potato au gratin

Steamed rice

Tomato rice

DESSERT (2)

Blueberry cheese cake

Chocolate brownie

Crème brulee

Fresh fruits

Fruit tartlet

east meet west

IDR 350.000 /pax

minimum 50 pax

STARTER (2)

Caesar salad
Gado-gado
Siomay
Urap

Tomato & mozzarella salad

SOUP (1)

Pho bo
Potato leek soup
Pumpkin soup
Soto ayam
Sup ikan
Tom yum

BEEF (1)

Beef rendang
Beef stroganoff
Beef teriyaki
Dendeng balado
Sichuan beef stew
Swedish meatball

CHICKEN (1)

Ayam betutu
Ayam woku
Chicken kung pao
Chicken Thai basil
Grilled balsamic chicken
Roasted chicken rosemary

SEAFOOD (1)

Baked grouper with chunky tomato
Ikan bakar ala Jimbaran
Lemon pepper shrimp
Shrimp tempura
Sweet and sour fish
Tuna sambal matah

VEGETABLE (1)

Baby carrot with spiced yoghurt
Clay pot tofu
Creamed sauté spinach
Sauté vegetables
Schezuan dry fried green bean
Vegetable ratatouille

SIDE DISH (2)

Aglio olio pasta
Butter rice
Char kway teow
Crispy roasted baby potato
Fried noodle
Mashed potato
Nasi hijau
Pineapple fried rice
Steamed rice
Yakimeshi (Japanese fried rice)

DESSERT (2)

Assorted pudding
Blueberry cheese cake
Chocolate brownie
Es campur
Fresh fruits
Jajanan pasar

live bbq

IDR 475.000 /pax

minimum 50 pax

STARTER (2)

Caesar salad
Coleslaw
Mix green salad
Tomato & mozzarella salad

SIDE DISH (2)

Butter rice
Crispy baby potato
Mashed potato
Mashed polenta
Potato gratin

SATAY (1)

Beef satay
Chicken satay
Pork satay
Tuna satay

SEAFOOD

Grilled clam
Grilled prawn
Grilled snapper

MEAT (1)

Beef ribs
Pork ribs
Roast beef medallion

POULTRY (1)

Grilled chicken breast with chimichurri sauce
Roast chicken with rosemary sauce
Roast peking duck with hoisin sauce

LIVE DESSERT (1)

Banana flambé
Churros
Mini donuts

DESSERT (1)

Fruits salad
Fruits satay
Sliced fruits

platinum buffet

IDR 600.000 /pax

minimum 75 pax

**2 Canapé + 2 Starter + 1 Poultry + 1 Beef + 1 Seafood + 1 Vegetable
+ 2 Side dish + 1 Live Station + 2 Dessert**

6 hours Non Alcoholic Beverage

includes : Bar counter | Bartender | Bar Equipment | Glassware

2 kinds of mocktail for welcome drink

- Juice | Coke, Sprite, Soda, Tonic | Mineral water
 - Free corkage charge

platinum buffet

CANAPE (2)

Bruschetta (V)
Corn fritters with guacamole (V)
Chilli Philly potato cake (V)
Crispy chicken
Egg & bacon
Gazpacho shot (V)
Hawaiian beef satay
Mediterranean sweet potato hummus bite (V)
Potato & chicken croquette

STARTER (2)

Caesar salad
Cauliflower in schezuan sauce
Chicken noodle salad
Gado-gado
Mushroom gyoza
Perkedel kentang
Tomato & mozzarella salad

SOUP (1)

Pho bo
Potato leek soup
Soto ayam
Soto Betawi
Tom yum
Tomato soup

BEEF (1)

Beef bourguignon
Beef rendang
Beef teriyaki
Dendeng balado
Sapi mesisit sambal matah
Sichuan beef stew

POULTRY (1)

Ayam goreng lengkuas
Ayam goreng mentega
Balinese crispy duck
Chicken stroganoff
Mongolian chicken
Thai mango chicken
Roasted chicken rosemary

SEAFOOD (1)

Chinese ginger soy steamed fish
Lemon pepper shrimp
Sweet and sour fish
Tuna sambal matah
Udang saus padang
Vietnamese style caramel shrimp

VEGETABLE (1)

Acar kuning
Capcay
Clay pot tofu
Sauté vegetables

SIDE DISH (2)

Char kway teow
Fried noodle
Mashed potato
Nasi kemangi
Pineapple fried rice
Steamed rice

LIVE STATION (1)

Pork/beef ribs
Roast beef medallion
Seafood corner (clam, prawn, tuna)
Suckling pig

DESSERT (2)

Assorted pudding
Chocolate brownie
Es daluman
Fresh fruits
Fruit salad
Jajanan pasar

share plate

IDR 450.000 /pax

minimum 30 pax

STARTER (2)

Caesar salad
Cauliflower in schezuan sauce
Macaroni salad
Mushroom gyoza
Thai mango salad
Tomato & mozzarella salad

BEEF (1)

Beef black pepper
Beef rendang
Beef stroganoff
Honey & chili crispy beef
Roast beef medallion
Swedish meatball

CHICKEN (1)

Ayam goreng lengkuas
Ayam goreng mentega
Chicken in brown butter sauce
Chicken kung pao
Grilled balsamic chicken
Pacific rim chicken with wild west sauce
Roasted chicken rosemary
Sesame & honey sauce chicken

SEAFOOD (1)

Asian chili garlic shrimp
Baked grouper with chunky tomato
Chinese ginger soy steamed fish
Grilled snapper with lemon butter herbs
Lemon pepper shrimp
Pan fry mahi-mahi with chimichurri sauce
Seafood cioppino
Tuna sambal matah

VEGETABLE (1)

Baby carrot with spiced yoghurt
Clay pot tofu
Creamed sauté spinach
Sauté vegetables
Schezuan dry fried green bean
Stir fry mushroom rosemary
Vegetable ratatouille

SIDE DISH (2)

Aglio olio pasta
Butter rice
Cacio e pepe
Creamy mushroom pasta
Creamy pesto & kale pasta
Crispy roasted baby potato
Mashed potato
Steamed rice
Tomato rice

DESSERT (2)

Assorted pudding
Blueberry cheese cake
Chocolate brownie
Crème brulee
Fresh fruits
Fruit tartlet
Mango sticky rice (seasonal)

food stalls

Price quoted for 50 portions

Bakso kuah (meatball soup) <i>served with noodle & rice vermicelli</i>	IDR 2.000.000
Babi guling <i>suckling pig served with rice and urap (steamed vegetables mixed with grated coconut for dressing)</i>	IDR 5.500.000
Balinese Pork satay <i>served with rice cake and red chili</i>	IDR 3.000.000
Beef or chicken or veg burger <i>served with french fries</i>	IDR 3.500.000
Beef Korean bbq <i>served with kimchi and rice</i>	IDR 3.500.000
Beef ribs <i>served with potato gratin</i>	IDR 4,000,000
Bubur ayam Jakarta <i>rice congee with shredded chicken served with crispy fried shallot, celery, fried soybean, and both salty and sweet soy sauce, and topped with yellow chicken broth and crisp cracker</i>	IDR 1.750.000
Chicken satay <i>served with rice cake</i>	IDR 2.500.000
Dim sum <i>siomay, hakau, bakpau</i>	IDR 2.500.000

food stalls

Price quoted for 50 portions

Indomie <i>fried instant noodle with egg, meatball, and chaisim</i>	IDR 1.750.000
Jagung bakar (grilled corn)	IDR 1.250.000
Kambing guling <i>suckling goat served with spicy sweet soy sauce and rice cake</i>	IDR 5.000.000
Pasta (spaghetti/fettuccine/penne) <i>choice of chicken creamy mushroom or beef meatball pomodoro or aglio olio (V)</i>	IDR 3.500.000
Peking duck <i>served with hoisin sauce and roasted baby carrot</i>	IDR 3.750.000
Pork ribs <i>served with potato gratin</i>	IDR 3.500.000
Roast beef medallion <i>served with mashed potato and chimicurri or brown sauce</i>	IDR 4.500.000
Seafood corner <i>grilled clam, prawn satay, tuna skewers served with garlic baby potato</i>	IDR 4.000.000
Sushi station <i>smoked salmon & avocado roll, cucumber roll, papaya roll, tuna spicy roll, chicken salad roll</i>	IDR 3.750.000

dessert stalls

Price quoted for 50 portions

Churros

served with chocolate dipping sauce

IDR 2.000.000

Mini donut

Greek style donut with cinnamon sugar

IDR 2.000.000

Personalized coconut

whole coconut with personalized printed logo

IDR 2.000.000

Roasted banana

served with icing sugar and honey

IDR 2.000.000

set menu

2 course

1 Starter + 1 Main Course

IDR 400,000 /pax

3 course

1 Starter or soup + 1 Main Course + 1 Dessert

IDR 500,000 /pax

4 course

1 Starter + 1 Soup + 1 Main Course + 1 Dessert

IDR 600,000 /pax

set menu

STARTER

Chicken and mushroom vol au vent
Classic caesar salad with organic boneless grilled chicken
Mixed green salad with prawn and orange vinaigrette
Nicoise tuna salad
Pan seared scallop with truffle sauce
Salmon rilette, creme fraiche, dill, salmon roe, house made potato chips
Salmon carpaccio
Sesame-Crusted Tuna Tataki

Grilled provolone cheese with oregano and tomato cherry (V)
Mix green salad with caramelized apple truffle dressing (V)
Mesclun greens, shaved parmesan cheese, onion, slice tomatoes and balsamic vinaigrette (V)
Spinach ricotta cannelloni (V)
Tomato and feta cheese salad balsamic dressing (V)

SOUP

Creamy chicken and spinach soup
Prawn bisque, crème fraise and dill leaves
Prawn and sweet corn chowder

Creamy asparagus with parmesan garlic bread (V)
Creamy mushroom soup with cheesy crostini stick (V)
Potato and leek soup with crouton (V)

set menu

MAIN COURSE

Duck confit with white wine star anise sauce, roasted crispy baby potato

Duck leg confit orange sauce served with buttered sweet corn

Pan seared stuffing chicken breast served with potato gratin

Paulet au moutarde, grilled asparagus, pasta aglio olio

Black sea bass caramelized balsamic wedges potato and rocket salads with tomato cherry confit

Grilled salmon steak lemon dill butter accompanied with a creamy risotto

Pan seared barramundi piccata, grilled asparagus, crispy potato

Pan seared mahi – mahi topped with ratatouille and cacio e pepe

AUS prime rib eye in a red wine sauce, creamy polenta, roasted baby vegetables

Beef or pork ribs, green salad honey lime dressing, potato wedges

Garlic and thyme strip steak, caramelized onion, tomato cherry and rocket salad

Rack of lamb, spicy apple chutney and roasted vegetables

Buffalo mushroom, bleu cheese sauce, sauté spinach (V)

Pasta primavera with provolone cheese and vodka (V)

Risotto aux champignons, shaved parmesan (V)

Roasted pumpkin with yogurt sauce and pine nuts (V)

DESSERT

Carrot cake

Cheese cake

Chocolate cake

Crème brule

Red velvet cake

Tiramisu cake

beverage

4 HRS BEVERAGE STATION (without bartender & bar counter) IDR 100.000 /pax

- Infused water, juice, Ice lemon tea, coke & sprite
- Additional corkage charge IDR 1.500.000 **if any*

BAR PACKAGE

includes : Bar counter | Bartender | Bar Equipment | Glassware

7 HRS FREE FLOW NON ALCOHOLIC BAR IDR 150.000 /pax

- 2 kinds of mocktail for welcome drink
- Juice | Coke, Sprite, Soda, Tonic | Mineral water
 - Free corkage charge

7 HRS FREE FLOW NON ALCOHOLIC + VODKA & RUM IDR 400.000 /pax

- 2 kinds of mocktail for welcome drink
- After ceremony, during dinner & after dinner :
choice of cocktail (vodka & rum based) & non alcoholic drinks
 - Free corkage charge

7 HRS FREE FLOW FULL ALCOHOLIC BAR IDR 600.000 /pax

- 2 kinds of mocktail for welcome drink
- After ceremony, during dinner & after dinner :
choices of cocktail or mixed drink (vodka, rum, whiskey, tequila, gin based), bintang beer & non alcoholic drinks
 - Free corkage charge

terms and conditions

GENERAL

- a. Buffet, bbq, share plate, and set menu package are incl. buffet table (if needed), cutlery, crockery, and waiter/ess.
- b. Tables and chairs for guests are not incl. to the any package. Additional IDR 600.000 /10 pax for round table & tiffany chairs.
- c. Waiter/ess (s) are not incl. to stall prices.
- d. Buffet or food stall to open max 3 hours during the event.
- e. We need an area for our satellite kitchen, we will provide a standard tent.
- f. For bar package, free flow duration is 7 hours or maximum at 12 midnight.
- g. For alcohol that provided by us, shot and/or on the rock are not allowed to be served. Only mixed drinks or cocktails.
- h. Clients need to provide electricity & water supply for kitchen, buffet, and bar.

PRICE & PAYMENT

- a. All prices are nett.
- b. Additional transportation & loading will be charged at min IDR 1.000.000. For some venues that are deemed far or difficult to access, a surcharge is applicable to cover additional costs.
- c. Children below 12 y.o will be charged half of the price from buffet and full price for share plate or set menu package.
- d. Minimum 30% deposit is needed to confirm the reservation.
- e. All deposit paid is non-refundable and non-transferable.
- f. If a change of date is required, the deposit will be valid for a maximum of 6 months from the initial date.
- g. Final number of the guests must be confirmed 14 days before the event date. Any reduction after the final confirmation is not acceptable.
- h. Final payment is due 14 (fourteen) days before the event date.

terms and conditions

FOOD TASTING

- a. Food tasting can be arranged at least 2 weeks before the food tasting date, please contact us to set up the schedule.
- b. An estimated amount will be charged for a food tasting. This amount will be credited back to the invoice, if you use our services.

LOST & BREAKAGE

- a. IDR 1.000.000 will be kept as security deposit. This amount is 100% refundable, if no damage occurs.
- b. The client is responsible for all hired equipment that is used by the caterer for the event and for any such broken, lost or damaged equipment, the client shall reimburse the caterer for the full retail value of the equipment, linen, chinaware, cutlery or utensils and such.
- c. Please be responsible with your own belonging(s). Any items found by our team, will be handed over to the wedding organizer or security.

MISCELLANEOUS & FORCE MAJEURE

- a. We are not liable for failure to perform obligations, if such failure is as a result of an act of God (including, but not limited to, fire, flood, earthquake, storm, hurricane or other natural disaster), terrorist activities, government sanction, blockage, embargo, labor dispute, strike, lockout or interruption or failure of electricity (each, a "force majeure").
- b. We are not responsible for any illegal actions during the event and have the right to leave the premises to avoid conflicts that are/have/will occur.

Please make sure you acknowledge that you have read and agreed to the above terms and conditions, with or without any signature.

*We appreciate your support by choosing our services and helping us get where we are today.
We are thankful for your business and look forward to serving you.*