MASON.
BAR VERA

IN VILLA DINING



ABOUT

We're not just about serving meals;

We're about creating experiences that bring people together. Born from the vibrant spirit of the Mediterranean, our mission is to transform your events into unforgettable gatherings.

Drawing on rich cultural traditions where meals are a lively, shared experience, we aim to recreate this sense of togetherness at your event. Our dishes are served family-style, fostering conversations and creating bonds as guests pass, share, and savor the food together. This is the essence of the Mason and Bar Vera experience – turning meals into memories, and strangers into friends.

Mason In Villa Dining is more than a catering service; we're your partners in celebration. we bring to your event the warmth, abundance, and joy of dining that celebrates the beauty of sharing.

Welcome to Mason In Villa Dining – where every meal is a journey, and every table is a gathering of friends.



MEDITERRANEAN MENU

BY MASON

marinated green olives / chilli / fennel seed
hummus / burnt chilli butter / crispy bits
baba ganoush / crispy onions
tuna carpaccio / red peppers / tarragon / almonds
fennel & chilli salami
salted snapper croquettes / lemon mayonnaise

pavlova / raspberry / mascarpone / vanilla ice cream

IDR 1.300K per person

4 COURSE SET MENU

house baked sourdough
mason mixed pickles / apple cider vinegar / smoked spices
yellow fin tuna tonnato/ lemon zest / extra virgin oil
smoked hamachi tartare / celery verde / Crème fraîche
wagyu brisket pastrami / sea salt

herb crusted barramundi / champagne sauce / watercress / chive

wagyu rib eye MB5 / café de paris / spinach puree / jus

potato & fennel gratin

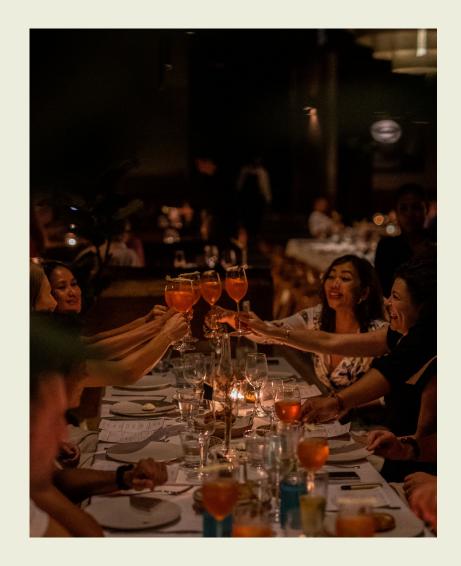
sweet corn / togarashi / oregano

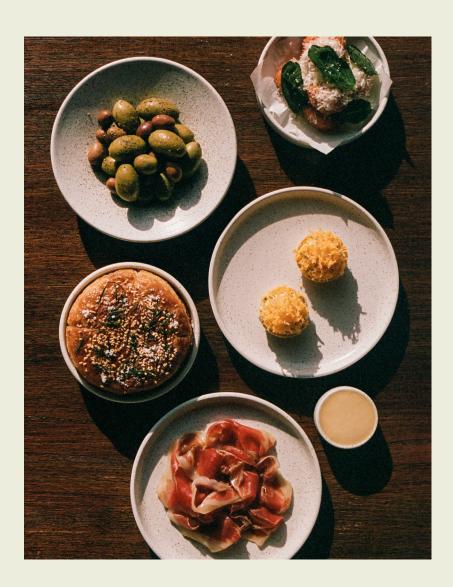
cauliflower salad / pomegranate / pine nuts / labneh / mint

green salad / palm sugar vinaigrette

bread pudding / jersey milk ice cream

IDR 1.600K per person





BISTRO MENU

BY BAR VERA

chilled olives / herbes de provence don bocarte anchovy / pissaladière / green olive 'fish & chips' tartlet / hamachi / potato / gribiche

potato bread / sesame / beurre noisette
red snapper tartare / honeydew / cucumber / Crème fraîche
pork jowl / tawny port / kale

prawn / warm polenta / espelette / lime charcoal roasted chicken / garlic butter hispi cabbage / almond

> chocolate delice peanut financier

IDR 1.800K per person



COCKTAIL SELECTION

IDR 170K each

mason spritz cocchi rosa, sparkling rosé, blackberry, soda
canggu sling gin, watermelon, lime, saline, basil
centerfold martini vodka, raspberry, passionfruit, sparkling rosé
gomashio tequila, yuzu sake, cucumber, lime, agave
margarita a la mason tequila, lime, pomegranate
espresso martini vodka, espresso, nusantara, vanilla
mason old fash japanese whiskey, honey, bitters

^{*} Includes a bartender and equipment

^{*} Additional IDR 2.000K setup fee

MASON IN VILLA EVENT

Minimum spend IDR 10.000K ++

Waiters available upon request with an additional hourly fee.

Our wood fire grill is available for an extra IDR 4.000K fee.

Note that some of our menus require specific equipment and we may require a walk around the venue prior to the event.

Wine list available upon request.

Payment of 50% of the cost of the event is due upon confirmation. Full payment is due 7 days prior to the event.

Bespoke Menu — If you're looking for something different our Chef's team can collaborate to design a menu tailored to your unique preferences, dietary needs, and event theme.

All prices are subject to 10% government tax and 7% service charge



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