

MASONRY

**WEDDINGS
& EVENTS**



ABOUT

From intimate dinners to large-scale celebrations, our menus are crafted to encourage sharing, storytelling, and making memories. Masonry Hospitality Group is more than just a venue or service – we're your partners in creating celebrations that reflect your vision.

With a focus on elevated cuisine, impeccable service, and a welcoming atmosphere, we ensure that every guest leaves with something to remember.

Whether it's a wedding that feels like a dream or a corporate event that inspires collaboration, Masonry. is here to make every detail extraordinary.

Welcome to Masonry Hospitality Group – where every plate tells a story, and every table sparks connection.



SET MENU AND PACKAGE



MASONRY CLASSICS

IDR 1.500K NET / HEAD

ASIAN MENU

IDR 1.500K NET / HEAD

BISTRO MENU

IDR 3.000K NET / HEAD

BESPOKE MENU

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

MASONRY CLASSICS

canapes

canapes additional IDR 180K net

tuna tarts / creme fraiche / nori / sesame
prawn skagen sandwich / tobiko / chives
jamon / hash brown / tomato jam
smoked brisket croquette

small plates

masonry sourdough / dukkah / olive oil
hummus / burnt chilli butter / crispy bits
spiced cauliflower / pine nuts / pomegranate / yogurt
tuna crudo / red pepper / tarragon / creme fraiche
wagyu pastrami

mains

please choose 2 of the mains below

barramundi / basquaise peppers / green olive & yuzu butter / petites herbes
chermoula crusted chicken / charred leeks / lemon
“wood roasted” lamb shoulder / cumin rub / house yogurt / salsa verde
wagyu ribeye +5 mbs
sweet and sour shallots / chimichurri, crispy onions (additional IDR 470K / pax)

sides

chopped broccoli salad / almonds / pearl barley / mint
potato puree / virgin olive oil / chives
bbq zucchini / pine nuts / mint / stracciatella

dessert

pavlova / raspberry / mascarpone / vanilla ice cream

IDR 1.500K net / pax



ASIAN MENU

small plates

prawn lilit skewers / sambal matah
sweet corn perkedel / bali salsa / crispy lime leaves
mixed pickles
tuna crudo
suckling pig terrine / pickled palm hearts

mains

please choose 2 of the mains below
roasted giant prawns
slow cooked short rib / rendang / crispy shallot
roasted chicken ballotine / basa gede / balinese basil
wagyu striploin +5 (IDR 400K / pax)

sides

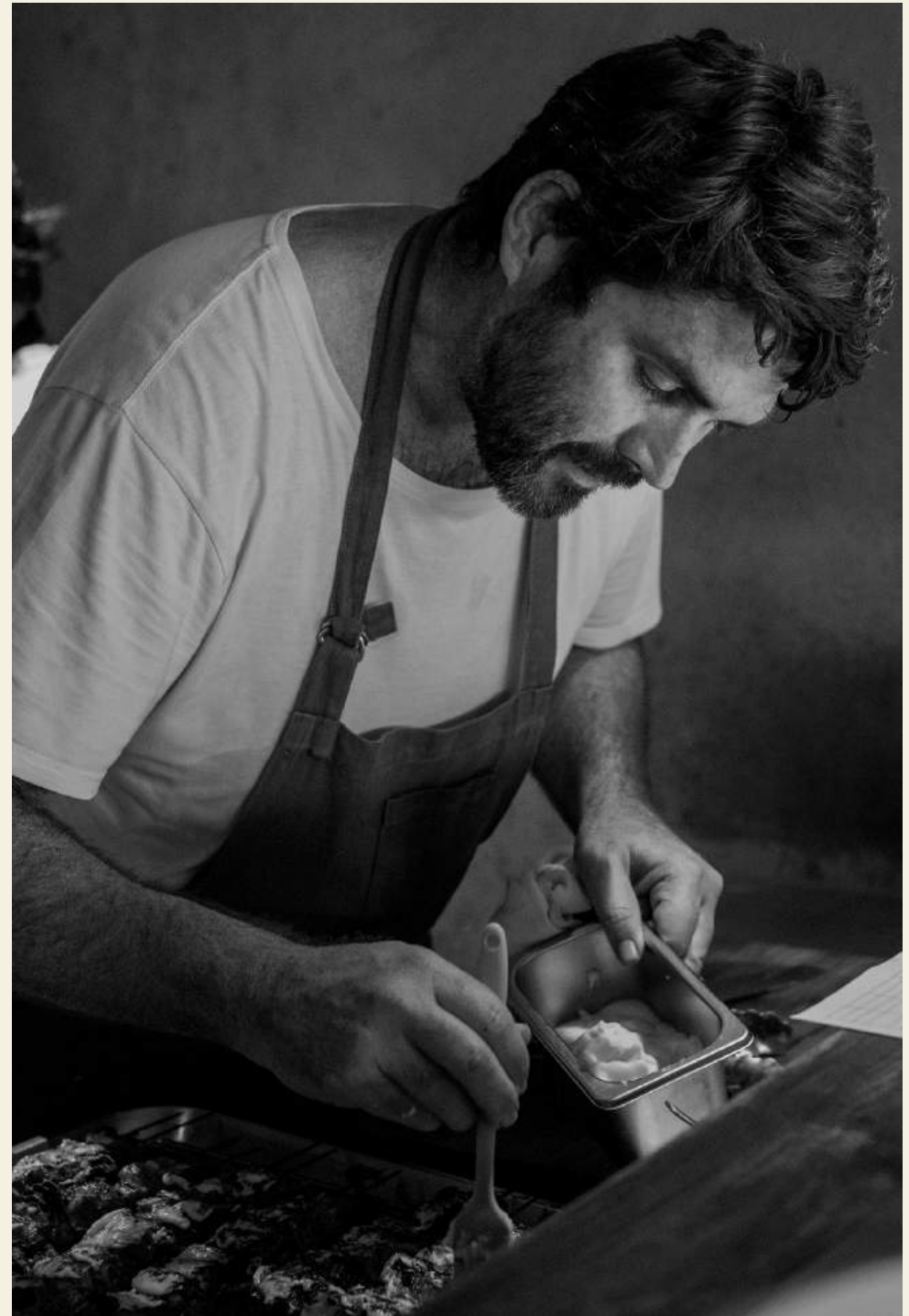
steamed rice
balinese urub salad / cabbage / coconut / snake beans / sprouts
eggplant balado / crispy shallots

dessert

pavlova / raspberry / mascarpone / vanilla ice cream

IDR 1.500K net / pax

**Canapes additional IDR 180k net / guest (4 pcs each)*



BISTRO MENU

canapes

tuna tartlet, caviar, creme fraiche

suckling pig terrine, sourdough crisp, pickled palm heart

fermented potato bread, whipped brown butter, rosemary

small plates

hokkaido scallop, kombucha, green scallion oil

spanner crab salad, geranium jelly, fried sunchokes, cabbage, garlic cream

coral trout, zucchini flower, champagne sauce

mains

wood roasted +7 wagyu shortloin, selection of condiments

potato, truffle, gruyere gratin

baby romaine, palm sugar, vinaigrette

desserts

fresh berries, yogurt gelato, rose, gold leaf

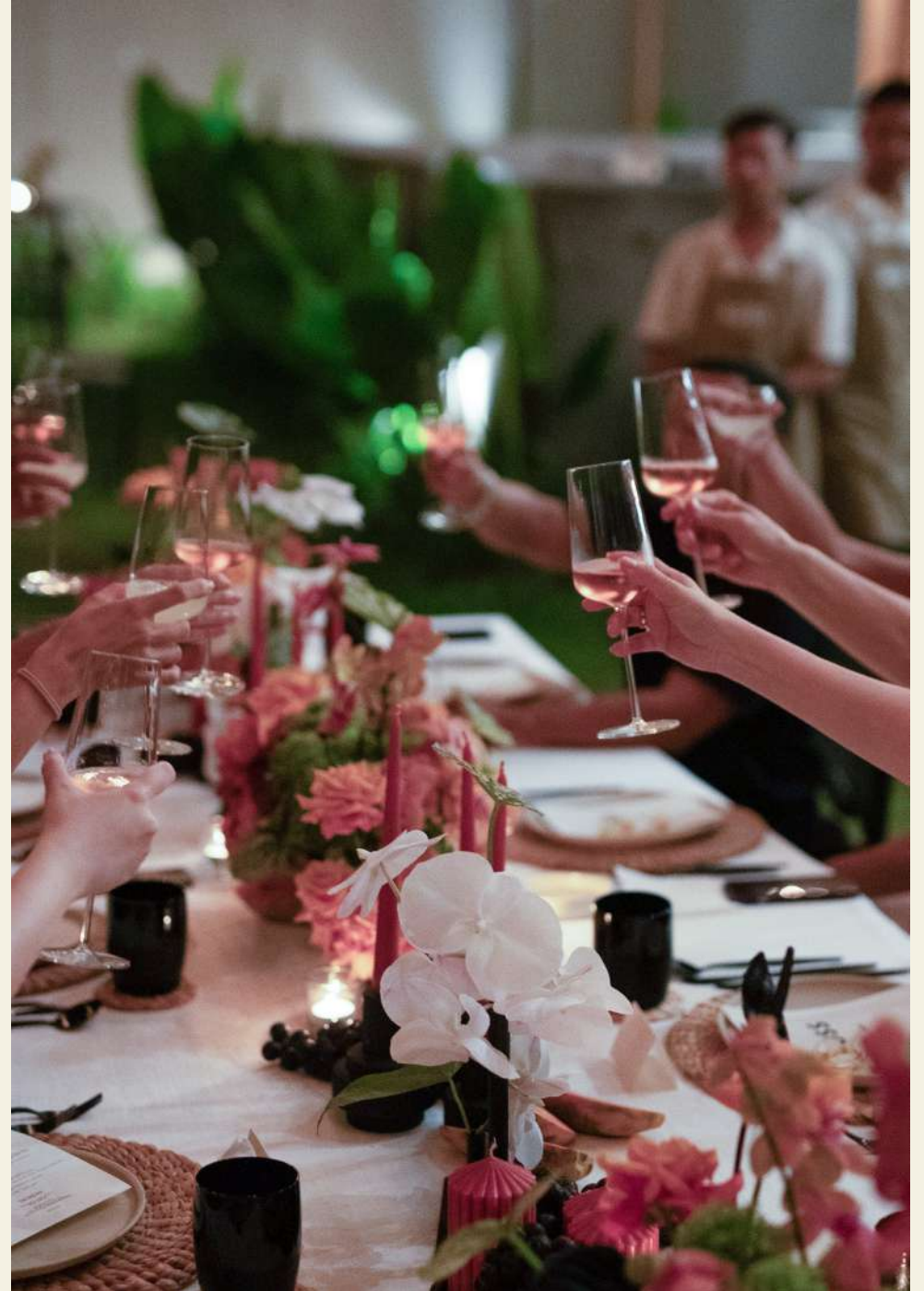
chocolates

IDR 3.000K net / pax

Individually served







BEVERAGE PACKAGE

standard free flow (6 or 8 hours)

beer

bintang
bintang crystal

vodka

sky

gin

three peaks

rum

nusa cana white

bourbon

jim beam white

whisky

johnnie walker red label

tequila

jose cuervo gold

cocktail (select 3)

espresso martini

vodka, cold brew liqueur, espresso,
vanilla

aperol spritz

aperol, prosecco, soda

margarita (spicy optional)

100% agave tequila, lime, agave nectar

cherry collins

gin, cherry, lemon, soda

hard seltzer (optional)

santai lemon lime
santai passion fruit & guava

soft drink

tropic spritz (mocktail)
3 juice choices
water

all soft drinks

grapefruit, lime, bitters, agave, mint, tonic
orange, pineapple, watermelon
mineral still & sparkling water

IDR 1.100K net / pax

premium free flow (6 or 8 hours)

beer

island brewery pilsner
island brewing small hazy

vodka

grey goose

gin

tanqueray

rum

plantation 3 stars

bourbon

bulleit

whisky

chivas 12yo

tequila

espolon blanco

cocktail (select 3)

espresso martini

vodka, cold brew liqueur, espresso,
vanilla

aperol spritz

aperol, prosecco, soda

margarita (spicy optional)

100% agave tequila, lime, agave nectar

cherry collins

gin, cherry, lemon, soda

hard seltzer (optional)

santai lemon lime
santai passion fruit & guava

soft drink

tropic spritz (mocktail)
3 juice choices
water

all soft drinks

grapefruit, lime, bitters, agave, mint, tonic
orange, pineapple, watermelon
mineral still & sparkling water

IDR 1.400K net / pax

standard wine selection

sparkling

nv panasol mouseeux - brut, ciudad real, es

white

2021 ventisquero classic sauvignon blanc, curico valley, cl

rose

2022 les terrases de l'ardeche rose, rhone, fr

red

2022 la revolution red blend, casablanca valley, cl

IDR 185K

*In addition to free flow package

premium wine selection

sparkling

nv bacio della luna - blancs de blancs, veneto, it

white

2023 ohau wovenstone sauvignon blanc, kapiti coast, nz

rose

2021 m. chapoutier marius rose, languedoc-rousillon, fr

red

2022 kaiken malbec, mendoza, ar

IDR 385K

*In addition to free flow package

bespoke beverage selection

If you would like a tailored package or an on-consumption offer, please reach out to Hugo@bhgbali.com, and we'll endeavor to create something that suits your needs

alcohol selection

Due to the fluctuating availability of wines & spirits in Indonesia, final product options will be available nearer the event date. options will be the same or better quality than those listed

FOOD TASTING

Food tastings will be held at Masonry. restaurant IDR 500K per person. The tasting will indicate the style & design of our food, however, an exact event menu may not be available.

The total of IDR 1.000K for the food tasting for 2 people will be refunded to the client if a booking is made.

MINIMUM SPEND & GUESTS

Our minimum spend for offsite catering is IDR 5.000K inclusive of taxes and service.

PAYMENT TERMS

Payment of 50% of the cost of the event is due upon confirmation. Full payment is due 21 days prior to the event.

GUEST NUMBERS

The client agrees to provide in writing, 30 days prior to the event, the final number of guests. All changes related to the services listed in the Masonry. Events & Catering invoice must be made no later than this date.

The client will be charged for the number of guests & services on the invoice. After the final confirmation & payment of your event, the number of guests may not be lowered.

If the number of guests attending exceeds the numbers originally booked & we are able to cater to them, we will charge at the prevailing rate, for the greater number.

CLIENT RESPONSIBILITY

Masonry. Events & Catering is not responsible for any items provided by the client for the event (i.e, additional beverages or foods), flowers, cake, gifts, glassware, crockery & cutlery.



EQUIPMENT DAMAGE DEPOSIT

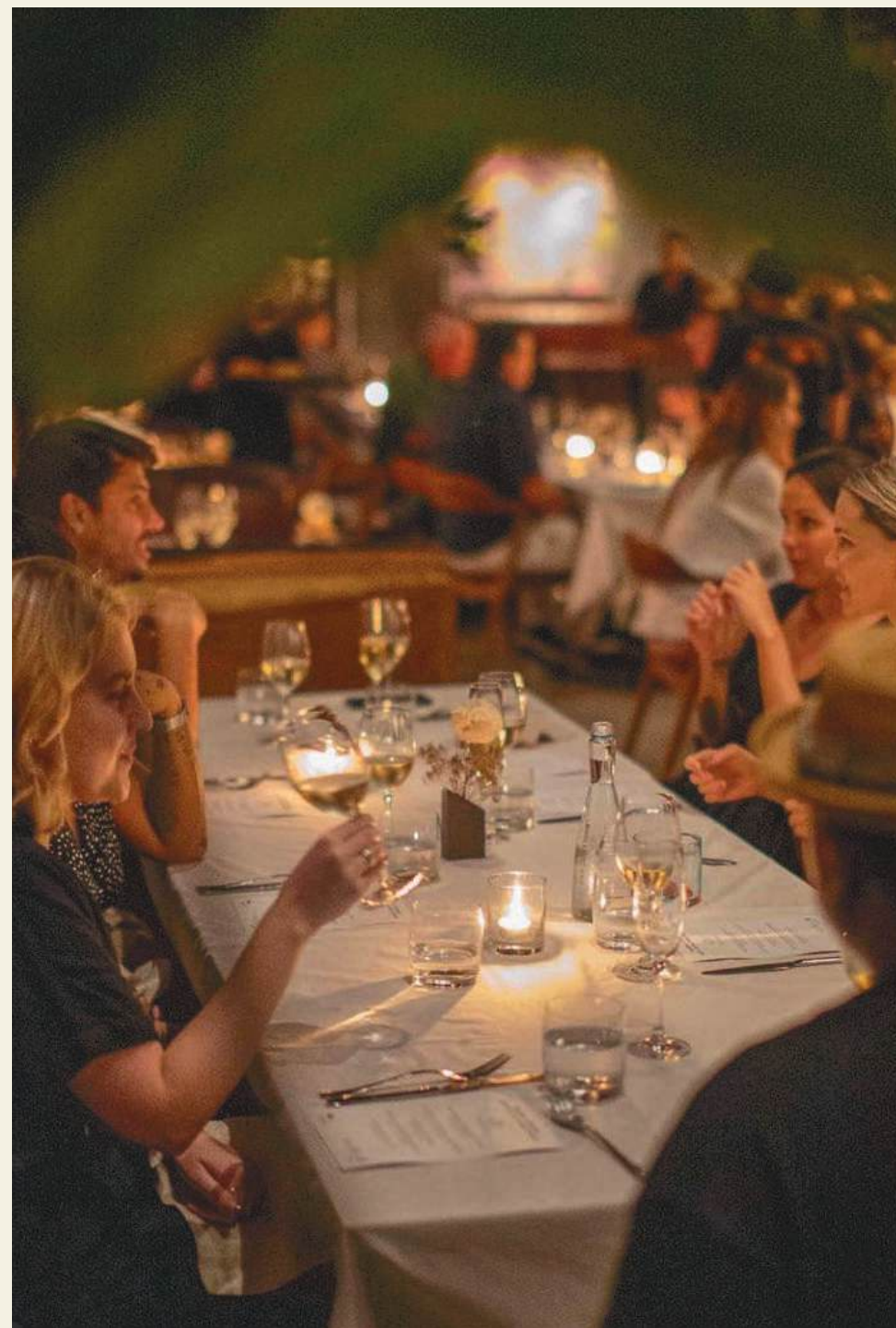
A deposit of IDR 500K will be added in the initial invoice. Should there any damage or loss of rented equipment attributable to the client, their guests, the venue, or its staff, the associated fees will be billed to the client. Refund of this deposit will be processed within 5 days post-event.

TIME SCHEDULE

The client agrees to begin the event promptly at the scheduled guest arrival time. The client further agrees to pay overtime charges or other expenses incurred if the event continues past the indicated end time.

VARIATION IN PRICE

Where children are attending – between 12-17 years of age, they are payable at the same rate as adults (minus the alcohol package). If under 12, they are chargeable at half the adult price (but not included in the minimum guest numbers required). Children under 6 years old will be free of charge. All children under 17 will be charged IDR 170K per child for free flow non-alcoholic beverages.



CHANGES IN AVAILABILITY

Due to changing availability in Indonesia, food & beverage items listed may be subjected to change.

DIETARY REQUIREMENTS

Masonry. Events & Catering will endeavor to provide suitable adaptations to the menu for any guests with special dietary requirements or allergies.

We will require a minimum of 14 days notice of these requirements prior to the event.

CANCELLATIONS

In the unfortunate event of cancellation, the following charges will be incurred:

- i. Cancellation received in writing 60 days prior to the event – 50% of the total event cost.
- ii. Cancellation received within 14 days of the event – 100% of the total event cost.

