

MASONRY

PRIVATE DINING



THE SPACE

Tucked behind Masonry Canggu's iconic courtyard, this intimate private dining and multifunctional venue offers a seamless blend of urban sophistication and relaxed hospitality. Designed to adapt to a range of occasions, the space is ideal for private dinners, celebrations, corporate gatherings, workshops, product launches, and bespoke events.

As an extension of Masonry's heritage, the venue embraces the essence of its wood-fired roots through curated set menus centred around premium produce and seasonal ingredients. From signature favourites to specialty cuts and interactive tableside experiences, every event is shaped by thoughtful hospitality and simple, ingredient-led cooking.



STAND UP COCKTAIL EVENT

The perfect option for social events and parties.
Catered to your groups requirements;

Fully exclusive private events with a maximum capacity of up to 200 guests offering an extensive drinks, canape and snacks package.

Our skilled bar team would also be delighted to create a menu tailored to your group's taste preferences.

DJ's available upon request starting at IDR 1,000,000 per hour.

* Drinks will be charged based on consumption







SIT DOWN PRIVATE DINNER

With dining capacity up to groups of 60 accompanied with your own private bar, lounge and pool table, this is the ultimate way to dine at our intimate space for that special occasion.



MASONRY

PRIVATE DINING MENU

CLASSIC SET MENU

small plates

marinated green olives | rosemary | fennel seed
wood fired flat bread | dukkah | olive oil
goats curd | thyme | pear paste
hummus | brown butter | chilli
smoked eggplant | tahini | crispy onions
masonry cured meat selection

mains

best end pork loin | green harissa | pickled onion
charcoal chicken | gravy | aioli | lemon
giant papuan prawn | seaweed butter | lime | curry leaf
chopped broccoli salad | almonds | pearl barley | mint
potato puree | virgin olive oil | chives
garden salad | baby romaine | radicchio | vinaigrette

dessert

pavlova | raspberry | mascarpone | vanilla ice cream

IDR 560K++ per person

* menus are subject to seasonal change and produce availability



STEAK SET MENU



small plates

marinated green olives | rosemary | fennel seed
hummus | burnt chilli butter | crispy bits
smoked eggplant | tahini | crispy onions
bluefin tuna crudo | fermented peppers | capers | anchovy
masonry cured meat selection
arancini tomato | mozzarella | pesto | parmesan

mains

stockyard 200 day grain fed ribeye | roasted garlic & parsley butter | beef jus
charcoal chicken | gravy | aioli | lemon
wood fired barramundi fillet | smoked cherry tomato | cardamon | cucumber
potato puree | virgin olive oil | chives
garden salad | baby romaine | radicchio | vinaigrette
asparagus | green beans | charred leek | parmesan | chilli sesame

dessert

pavlova | raspberry | mascarpone | vanilla ice cream

IDR 780K++ per person

* menus are subject to seasonal change and produce availability

THE BACK ROOM COCKTAILS MENU

REFINED CLASSICS

PERUVIAN MAID 180
PISCO, CUCUMBER, LIME, SALT, ABSINTHE

HIGHLY REFINED PIRATE 150
BACARDI, GREEN TEA, YUZU, LIME, COCONUT

FRENCH '75' 170
ROKU GIN, FIG LEAF WINE, LEMON, BUBBLES

THE MULE 180
AGAVE SPIRIT, TORCH FLOWER INFUSED APEROL, LIME, GINGER BEER

BRANDY ALEXANDER 180
BRANDY, CACAO, CREAM

MILK PUNCH 160
TEQUILA, CACAO, BLACKBERRY, CASCARA, WHEY

COCKTAILS

CYNAR SPRITZ 170
CYNAR, SPARKLING WINE, SODA, ORANGE, SEA SALT

EVOO & BASIL SOUR 180
OLIVE OIL GIN, LEMON, BASIL, EGG WHITE, SALT

SMOKED ALMOND 180
BOURBON, SMOKED ALMOND, LEMON, ANGOSTURA

ESPRESSO MARTINI 170
NUSA CANA COFFEE RUM, ESPRESSO, NUSANTARA, VANILLA

MASONRY MARGARITA 170
TEQUILA, LIME, POMEGRANATE

FIG OLD FASHIONED 180
BOURBON, CHARRED FIG, FIG LEAF BITTERS, ORANGE



CANAPÉS

MINIMUM 6 PC

small IDR 60K / pc

tuna tartare | smoked crème fraîche | tostada
charred beef skewer | sherry glaze | chimichurri
sourdough toasts | heirloom tomato | pastrami
arancini tomato mozzarella | pesto | parmesan (v)
pea | pecorino and mint tartlets (v)
fattoush | fried pita | toum | sumac (vg)

medium IDR 70K / pc

prawn skagen sandwich | tobiko | dill
wagyu tartare | baby hash brown | smoked creme fraiche
mushroom arancini | fontina | truffle | parmesan (v)
lamb dolma | fermented chilli | dill
eggplant and chickpea empanada | leek aioli (v)
curried pork dumpling | mala oil | pickles

large IDR 100K / pc

beer batter dory burger | tartare | baby romaine
pulled brisket beef burger | slaw
shitake | comte and truffle shokupan toastie (v)
poached lobster roll | vadavoun mayo | watercress
pulled lamb shawarma | khorosan bread | pickles | toum



PRICING

Minimum Spend
Sunday to Thursday
IDR 30,000,000++

Friday to Saturday
IDR 50,000,000++



JL. PANTAI BATU BOLONG NO.39A, CANGGU