



SAFFRON
BALI CATERING

**WOW SERVICE WITH S-T-Y-L-E
IN EVERY COURSE**

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Saffron Bali Catering (“SBC”) is committed to creating a tailor made and unforgettable culinary experience for you and your guests on your big day. Please feel free to peruse our indexed menus below that were created to suit all tastes, share with us your thoughts on the cuisine that most appeals to you, and our friendly and professional catering team will gladly offer you a complimentary tasting, and/or to assist you with advice on the selections you are considering, or even with customizing our menus if your wishes are possible.

All of our cuisine is prepared and cooked fresh in our well equipped commercial kitchen. As a result, we can normally be flexible about accommodating late changes in food and beverage selections, and also in the number of guests (up until our chefs go shopping).

SBC requests a catering deposit equivalent to 25% of the greater of the estimated invoice amount or of the Rp 40,000,000 net per day minimum F&B spend requirement, with the balance payable by 14 days prior to the event, unless otherwise agreed with SBC.

At Saffron Bali Catering, we strive to deliver exceptional culinary experiences that help to transform meaningful moments into cherished memories.

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Saffron Bride & Bubbly (Soft Drinks, Mocktails, Cocktails, Beer & Wine).....IDR 1,250,000	20

ALL PRICE ARE INCLUSIVE GOVERNMENT TAX AND SERVICE

CANAPES

(Please select 5 choices)

• **COLD**

- Authentic Beef Rendang Sushi Roll with Green Chili Relish
- Avocado Shrimp Cocktail
- Brie Cheese with Rice Crackers, Walnut and Balsamic Reduction
- Chilled Seafood Salad with Lemongrass and Chili Relish
- Duck Hoisin Rice Paper Roll with Cucumber and Coriander
- Grilled Tuna with Mango Salsa
- Marinated Beef with Bulgogi Sauce and Wasabi Mayonnaise
- Beef Carpaccio Bites, Olive Tapenade served with Multigrain bread
- Roasted Eggplant with Hummus and Bread
- Smoked Salmon Mousse on Crispy Tartelette
- Mix Dragon Fruits Salad on Crispy Lettuce
- The Cone Tuna Poke with Lime Rice, Wasabi Mayonnaise
- Vietnamese Spring Rolls with Thai Dressing
- Smoked Salmon Crostini with Cream Cheese and Dry Capers
- Smoked Chicken Mousse, Spicy Mayonnaise on Rice Crackers
- Olive Feta Shooters

• **HOT**

- Bacon and Potato Croquette with Chipotle Tomato Sauce
- Balinese Chicken Kebab with Sambal Matah
- Chicken Fried Wonton with Chili Dipping Sauce
- Chicken Quesadilla Roll with Tomato Salsa
- Chicken Satay with Peanut Sauce
- Mushroom and Cheese Ragout Tartelette
- Pan Seared Prawn Tandoori, Rice Crackers and Sour Cream
- Pandan Chicken with Curry Sauce
- Parmesan and Spinach Croquette with Chili Sauce
- Parmesan Arancini with Bacon and Tomato Salsa
- Pork Dumpling with Coriander and Soy Sauce
- Prawn and Mushroom Dumpling with Coriander and Soy Sauce
- Seafood Kebab with Sambal Matah
- Spanish Spicy Meat Ball
- Spicy Lamb Ball Tart and Tzatziki Sauce
- Steamed Bun (Pork, Beef, Chicken)
- Teriyaki Chicken, Potato Pan Fry and Sesame with Avocado Cream



BUFFET

Balinese Sari Nusantara Buffet

IDR 660,000 net per person
(One Hour Free Flow Canapes + Buffet Dinner)

Appetizer

(Select three)

- Sayur Urab – Mixed Vegetables, Spinach, Green Beans, Cabbage, and Bean Sprouts with Grated Coconut
- Kacang Mekalas – Green Beans Served with Coconut Milk and Balinese Spices
- Lawar Gedang – Balinese Young Papaya Salad Mixed with Minced Pork or Chicken (Choice of Chicken / Pork)
- Lawar Nangka – Young Jackfruit Mixed with Minced Pork or Chicken in Balinese Herbs and Spices (Choice of Chicken / Pork)
- Lawar Kelungah – Young Coconut Shell Mixed with Minced Pork or Chicken in Balinese Herbs and Spices (Choice of Chicken / Por
- Asinan Jakarta - Sweet & Sour Vegetable Salad Specialties from Jakarta
- Bakso Goreng with Chili Soy Sauce
- Bakwan Jagung – Fried Sweet Corn Fritter
- Batagor Bandung – Fried Fish Dumpling with Peanut Sauce
- Gado Gado - Steamed Vegetables with Peanut Sauce
- Jamur Crispy – Deep Fried Mushroom with Tempura Flour
- Lemper Ayam - Sticky Rice & Chicken in Banana Leaf
- Lumpia - Vegetarian Spring Roll
- Martabak Telor - Mixed Omelette with Chicken Wrapped in Puff Pastry
- Pangsit Goreng - Fried Pork Wonton with Soy Sauce
- Pastel Sayur - Vegetable Samosa with Bean Sauce
- Perkedel Kentang – Potato Cake
- Rujak Manis - Indonesian Fruit Salad with Sweet & Spicy Tamarind Dressing
- Tahu Isi – Stuffed Tofu with Vegetables & Glass Noodles

Soups

(Select one)

- Kuah Ares – Clear Soup with Young Banana Stem with Balinese Herbs and Spices (Choice of Chicken/Pork)
- Soto Babi – Clear Soup Served with Pork, Turnips and Sprinkled with Celery
- Soup Ayam – Chicken Soup with Potato Cubes and Carrots in Balinese Herb and Spices
- Kuah Nangka – Young Jackfruit Soup with Pork or Chicken in Balinese Herbs and Spices (Choice of Chicken / Pork)
- Bakso Sapi / Ayam – Clear Beef / Chicken Soup with Condiment
- Pangsit Kuah - Chicken Wonton Soup with Vegetables and Condiment
- Sayur Asem - Sweet Corn & Vegetables with Sour Tamarind Broth
- Soto Ayam Madura – Chicken & Lemongrass Broth, Glass Noodles
- Sop Buntut – Oxtail Soup with Leek, Carrot, and Potato
- Soup Ikan Bumbu Kuning – Fish Soup with Balinese Spices
- Soup Jagung – Sweet Corn Soup with White Egg



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Main Dishes

(Select four)

- Ayam / Bebek Betutu – Seasoned and Spiced Chicken or Duck in Rich Bumbu Betutu
- Ayam Bakar Taliwang – Grilled Chicken with Taliwang Paste & Coconut Cream
- Ayam Kesuna Cekuh - Marinated Fried Chicken with Garlic and Aromatic Ginger
- Ayam / Bebek Kremes – Fried Chicken/ Duck served with Crunchy Flakes & Spicy Sambal
- Ayam Woku – Chicken Stew with Manado Spices
- Babi / Ayam Asam Manis – Pork / Chicken with Sweet & Sour Sauce
- Babi / Chicken Kecap – Sauteed Pork or Chicken with Sweet Soya Sauce, Herbs and Spices
- Babi Mebase Genep - Braised Pork Belly in Balinese Spices
- Be Sampi Mesisit - Shredded Beef with Balinese Spiced
- Cah Sapi Lada Hitam – Stir Fried Beef with Black Pepper Sauce
- Cumi Udang Saus Padang – Stir Fried Prawn and Squid in Padang Style
- Gurame Nyat Nyat - Fish Stew in Balinese Spice and Kemangi Leaf
- Ikan Bakar Jimbaran - Grilled Fish Fillet Jimbaran Style
- Ikan Gurami / Nila Goreng Lalapan – Deep Fried Fish with Tomato Sambal
- Pepes Ikan – Fish Cooked in Banana Leaf
- Rendang – Traditional Beef Stew Sumatran Style
- Sambal Goreng Udang – Prawn with Chilli Sambal Relish
- Sate Ayam– Chicken Satay with Peanut Sauce
- Sate Babi – Grilled Pork Satay Served with Balinese Tomato & Peanut Sauce
- Sate Languan - Balinese Minced Fish with Lemongrass Stick
- Sate Padang – Beef Satay with Traditional Padang Sauce
- Seafood Asam Manis – Mixed Seafood with Sweet & Sour Sauce
- Telur Balado – Boiled Egg with Tomato Sambal
- Udang Goreng Tepung – Prawn Tempura with Sweet & Sour Sauce

Accompaniments

(Select three)

- Bihun Goreng – Fried Rice Noodles with Vegetables
- Capcay – Chinese Stir Fried Vegetables
- Ketupat – Steamed Rice Cake with Coconut Leaf
- Mie Goreng – Fried Noodles & Vegetables
- Nasi Bakar – Grilled Rice Wrapped in Banana Leaves
- Nasi Goreng - Fried Rice with Vegetables
- Nasi Goreng Bali - Fried Rice Balinese Style
- Nasi Kuning – Steam Coconut Turmeric Rice
- Nasi Putih / Nasi Merah - Steamed Rice (White /Red)
- Nasi Uduk – Infused Coconut Rice
- Plecing Kangkung - Water Spinach with Balinese Sambal
- Sayur Lodeh – Assorted Vegetable Cooked with Coconut Milk
- Tempe Tahu Bacem – Bean Cake Stewed in Coconut Milk
- Terong Balado – Eggplant with Chilli Sambal
- Tumis Bok Choy – Sauteed Bok Choy with Garlic & Soya Sauce
- Tumis Buncis Jagung Manis – Sauteed Green Bean & Sweet Corn
- Tumis Kangkung – Stir Fried Water Spinach with Garlic & Shrimp Paste
- Urab Sayur Pakis Dan Kacang - Steamed Fern with Beans and Grated Young Coconut

Additional Condiments

(Select Three)

- Kerupuk Melinjo
- Kerupuk Udang
- Sambal Goreng Embe
- Sambal Ijo
- Sambal Mangga
- Sambal Matah
- Sambal Terasi
- Sambal Ulek
- Serundeng Kelapa



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Desserts

(select there)

- Dadar Gulung – Traditional Balinese Pancake with Grated Coconut and Palm Sugar
- Klepon - Traditional Rice Cake Filled with Liquid Palm Sugar and Coated in Grated Coconut
- Laklak - Indonesian Pancake from Rice Flour with Coconut Milk Served with Grated Coconut
- Pisang Goreng – Fried Banana Fritter
- Pisang Rai - Traditional Balinese Dessert, Made from Banana Coated with Homemade Rice Flour, Steamed and Then Topped with Grated Coconut
- Kue Lapis – Steam Layer Cake
- Bubur Injin - Black Rice Pudding with Coconut Milk & Jackfruit
- Es Campur – Traditional Indonesian Fruit Cocktail
- Es Cendol – Rice Jelly with Coconut Milk & Palm Sugar
- Puding Coklat – Chocolate Pudding with Vanilla Sauce
- Satay Buah – Fruit Skewers
- Hunkwe Sagu Mutiara – Sago Pudding
- Bubur Cenil – Rice Ball with Coconut & Palm Sugar Sauce
- Chocolate Brownies
- Kue Apem – Traditional Steamed Rice Cake
- Kue Putu Ayu - Steam Pandan Coconut Cake
- Terang Bulan Manis – Traditional Pancake with Assorted Topping

**** Please advise whether you prefer mild, normal or spicy*



SAFFRON
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Asian Fusion Buffet

IDR 770,000 net per person
(One Hour Free Flow Canapes + Buffet Dinner)

Salads

(select three)

- Chicken And Pomelo Salad Served with Thai Dressing
- Thai Beef Salad Served with Thai Dressing
- Mixed Seafood Salad with Lemongrass Dressing
- Gado-Gado Fusion with Mixed Fruit Salad, Apple, Pineapple, Yam, Fried Tofu, Red Turnip and Walnuts Served with a Zesty Seafood Dressing
- Green Papaya Salad Served with Thai Dressing
- Tempura Chicken Salad Served with Japanese Dressing
- Mixed Fruit Salad Served with Tamarind and Palm Sugar Dressing
- Mixed Salad and Tofu Served with Lemon Soya Dressing
- Young Mango Salad Served with Chilli Honey Dressing

Soups

(select one)

- Soto Ayam – Indonesian Chicken Soup with Cabbage, Tomato, Glass Noodles, Shredded Chicken & Boiled Egg. Sprinkled With Celery and Fried Onion.
- Seafood Soup – Clear Seafood Soup with Young Papaya
- Wonton Soup – Clear Soup with Pork / Chicken Wonton & Bok Choy
- Meat Bowl Soup – Chicken, Beef / Pork Soup Served with Cabbage & Glass Noodle
- Chicken and Noodle Soup
- Mixed Vegetables Soup with Chicken
- Tom Yam Gong – Prawn & Mushroom with Tom Yam Soup
- Chilled Gazpacho Soup
- Corn & Crab Soup
- Hot & Sour Pork Soup

Main Dishes

(select four)

- Indonesian Chicken Curry – Rich Curry Sauce with Chicken, Vegetable & Coconut Cream
- Thai Prawn Curry – Rich Curry Sauce with Eggplant, Zucchini and Coconut Cream
- Beef Rendang – Slow Cooked Beef Sumatran Style
- Grilled Minced Fish in Lemongrass with Chilli Sambal
- Roasted Chicken with Tomato Sauce and Honey
- Vegetable Curry with Tofu and Tempeh
- Seafood Pad Thai
- Ayam Rica Rica – Chicken Stew with Spicy Sauce
- Roast Pork Belly Crackling Served with Chilli Sauce
- Steam Minced Pork Rolled with Chinese Cabbage
- Chilli Prawn - Sauteed Prawns with Vegetable and Chilli Sauce
- Kung Pao Chicken – Fried Chicken with Vegetable, Cashew Nut and Soya Sauce
- Grilled Fish Fillet with Balinese Sambal Matah
- Grilled Chicken Breast with Creamy Mushroom Sauce
- Sweet And Sour Chicken with Pineapple and Vegetables in Sweet & Sour Sauce
- Sweet And Sour Fish with Pineapple and Vegetable in Sweet & Sour Sauce
- Nasi Goreng Yan Chow – Chinese Style Fried Rice with Carrot and Green Peas
- Kwetiau Goreng Chicken or Beef – Fried Flat Rice Noodle with Vegetables and Chicken or Beef
- Marinated Thai Chicken Kebab with Peanut Sauce
- Char Grilled Baby Squid with Chilli and Lemongrass Paste
- Beef Cha Kroeung – Cambodian Stir Fry Beef with Lemongrass Paste



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Accompaniments

(select three)

- Steamed White Rice
- Vegetable Fried Rice
- Stir Fried Vegetables
- Fried Bee Hoon
- Sauteed Potato
- Grilled Sweet Corn

Desserts

(select three)

- Black Rice Pudding with Coconut Cream
- Fresh Fruit Kebab
- Ice Cendol with Palm Sugar
- Klepon
- Kue Putu Ayu - Steam Pandan Coconut Cake
- Lemongrass Creme Brulé
- Mango Sago
- Mango Sticky Rice with Coconut Cream
- Matcha Sago – Served with Grass Jelly and Fresh Strawberry
- Pie Susu
- Thai Fried Banana
- Vegan Chinese Mango Pudding



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Western Buffet

IDR 950,000 net per person
(One Hour Free Flow Canapes + Buffet Dinner)

Salads

(select three)

- Mixed Green Salad with Balsamic Vinaigrette
- Greek Salad with Feta Cheese and Greek Dressing
- Classic Caesar Salad
- Shrimp Tempura Rocket Salad with Balsamic Vinaigrette
- Quinoa Salad with Sweet Potato, Pumpkin and Vinaigrette
- Mediterranean Cous Cous Salad with Lemon Dressing
- Chicken Tempura Salad with Mango and Sesame Dressing
- Mixed Seafood Salad with Avocado and Cocktail Dressing
- Classic Potato Salad
- Baby Potato Salad with Fresh Herbs Dressing
- Chicken Pesto Pasta Salad
- Italian Caprese Salad with Rucola and Balsamic Dressing
- Grilled Artichoke Salad with Parmesan Flakes and Balsamic Dressing
- Chickpeas, Artichoke, Roasted Capsicum Salad with Herbs Vinaigrette
- Roasted Beetroot with Walnut, Feta Cheese, Baby Rucola Salad with Honey Balsamic Dressing

Soups

(select one)

- Asparagus Soup Served with Fresh Cream
- Chilled Twist Gazpacho Soup
- Mushroom Soup Served with Garlic Bread
- Pumpkin Cream Soup
- Potato and Leek Soup Served with Garlic Bread
- Potato Soup with Sweet Corn and Fresh Cream
- Tomato Soup
- Chicken and Vegetable Clear Soup
- Green Pea Soup

Main Dishes

(select four)

- Grilled Marinated Australian Tenderloin
- Marinated Roasted Chicken
- Grilled Chicken Breast with Cajun Spice
- Marinated Mahi Mahi
- Marinated Grilled Prawns (Medium Size)
- Live Carving Roast Beef Sirloin with Assorted Sauce
- Stir Fried Beef with Vegetables
- Pan Seared Snapper in White Wine Tomato Sauce
- Slow Cooked Moroccan Lamb Shoulder
- Grilled Sirloin Steak (150 Grams Per Portion)
- Sauteed Calamari Served with Sweet Chilli Sauce
- Marinated Grilled Tuna Steak
- Classic Beef Lasagna
- Lamb Kebab
- Baked Salmon Fillet
- BBQ Pork Ribs

Condiment Sauce

Black Pepper Sauce
Creamy Mushroom Sauce
Garlic Butter Sauce
Thyme Jus



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Accompaniments

(select three)

- Sauteed Mixed Vegetables with Garlic Butter
- Sauteed Potato
- Baked Potato
- Potato Gratin
- Cauliflower Gratin
- French Fries
- Mashed Potato
- Spaghetti with Alfredo Sauce
- Fried Rice
- Grilled Vegetables with Jerk Spice
- Smoked Pork Mac & Cheese
- Vegetables Lasagna

Desserts

(select three)

- Dark Chocolate Mousse
- Vanilla Panna Cotta
- Mixed Fruit Kebab
- Vanilla Crème Brûlée
- Caramel Custard
- Mixed Fruit Crêpe
- Apple Tart
- Chocolate Brownies
- Mixed Fruits Pudding
- Tiramisu
- "Chocolate Dipping" Dark Chocolate Sauce with Marshmallow, Strawberry, Grape, Rock Melon



SET MENU

Authentic Balinese Set Menu

Canapes & 3 courses (Appetizer/ Soup, Main, Dessert) IDR 550,000 net per person

Canapes & 4 courses (Appetizer, Soup, Main, Dessert) IDR 660,000 net per person

Appetizer

(Select one or two choices)

- Pepes Be Pasi – Marinated Steamed Fish in Banana Leaf Served with Sea grapes Salad, Grated Coconut, Balinese Spices and Peanut Crackers
- Tipat Cantok – Rice Cake served with Long Bean, Cabbage, Bean Sprout, Tofu, Tempe, Cucumber, Rice Crackers and Peanut Sauce
- Sate Lilit – Minced Chicken Skewer Marinated in Balinese Spices, Wrapped on Lemongrass Stick, Served with Sambal Matah and Drizzle of Kafir Lime Dressing
- Rujak Manis – Balinese Fruits Salad consist of Tropical Fruits Served with Sweet Spicy Tamarind Dressing, Crunchy Peanut and Rice Cracker
- Lumpia – Deep Fried Spring Roll Stuffed with Glass Noodles and Mixed Vegetables served with Sweet Chili Peanut Sauce and Crispy Tempeh
- Sate – Chicken Satay Served with Rice cake, Pickle and Peanut Sauce

Soups

(Select one or two choices)

- Garang Asem – Chicken Soup
- with Vegetables and Balinese Spices
- Jukut Ares - Clear Young Banana Stem Soup Served with Chicken Or Pork in Balinese Herbs and Spices
- Soto Babi - Clear Soup Served with Pork, Turnips and Sprinkled with Celery
- Kuah Nangka - Young Jackfruit Soup with Pork or Chicken in Balinese Herbs and Spices
- Sup Be Pasi – Balinese Spicy Fish Soup

Main Course

(Select one or two choices)

- Ayam Betutu – Stuffing Chicken with Balinese Spices Served with Nasi Sela, Kacang Mekalas, Sambal Embe and Peyek Kacang
- Udang Metunu – Grilled Marinated King Prawn with Traditional Infused Coconut Turmeric Rice, Spicy Water Spinach Salad and Sambal Matah
- Babi Guling - Balinese Traditional Roast Pig with Crackling, Steam Rice, Vegetable Lawar, Pork Satay and Sausage
- Balinese Nasi Jinggo - Steamed Rice, Ayam Sisit, Fish Kebab, Urab, Sweet Tempe, Sambal Embe & Prawn Crackers, Kacang Mentik
- Be Menyatnyat – Balinese Braised Pork Belly in Balinese Spices, Kefir Lime Rice, Jukut Urab, Sambel Embe
- Ikan Bakar Jimbaran – Grilled Fish Fillet Jimbaran Style Served with Steam Rice, Plecing Kangkung, Sambal Ulek and Sambal Matah
- Bebek Goreng – Crispy Duck Served with Coconut Rice, Urab Pakis, Sambal Mangga, Peanut Cracker

Desserts

(select one or two choices)

- Pandan Cake - Pandan Sponge, Palm Sugar Gel, Candied Jackfruit, Strawberry, Coconut Snow and Citrus Gel
- Bubuh Injin (Black Rice Pudding)
- Klepon - Traditional Green Rice Cake Filled with Liquid Palm Sugar and Coated in Grated Coconut, Served with Coconut Ice Cream and a Drizzle of Gula Merah Syrup.
- Dadar Gulung - Traditional Coconut Pancake with Palm Sugar Gel, Candied Jackfruit, Coconut Foam and Coral Touille
- Assorted Balinese Cake "Jajanan Pasar "
- Pisang Rai - Steamed Banana Coated in a soft layer of rice flour and topped with freshly grated coconut.
- Godoh Biu - Banana Fritter served with Coconut Ice Cream and Palm Sugar Sauce
- Kolak Ubi (Traditional Sweet Potato Cooked with Palm Sugar Syrup serve with Sago, Jackfruit, Coconut Foam, and Crispy Coconut Crackers
- Laklak – Rice Pancake served with Grated Coconut and Palm Sugar Sauce

Asian Set Menu

Canapes & 3 courses (Appetizer/ Soup, Main, Dessert) IDR 670,000 net per person

Canapes & 4 courses (Appetizer, Soup, Main, Dessert) IDR 770,000 net per person

Appetizers

(select one or two choices)

- Rujak Pengantin "Specialty from Jakarta" – Potato, Bean Curd, Cucumber, Tomato Cherry, Pineapple, Bean Sprout, Cabbage, Lettuce served with Peanut Sauce and Melinjo Chips
- Marinated Tuna Poke Style, with Coriander Lime Rice, Seaweed Salad, Roasted Cherry Tomato, Frisee Salad, Potato Chips and Chilli Oil.
- Seafood Ceviche – Consisting of White Fish, Fresh Tuna, Prawn, Mango, Cubed Cucumber, Cherry Tomatoes and Mixed Salad
- Chilled Prawn Cocktail, Baby Romaine, Cucumber, Tomato Cherry, Avocado Guacamole, Crouton and Cocktail Sauce
- Shrimp Vietnamese Rice Paper Roll with Rainbow Salad, Crushed Peanut and Sweet Chili Tamarind Dressing
- Japanese Style Spicy Tuna "Stack" with Sushi Rice, Ginger Pickle, and Wasabi Cream
- Thai Yum Woon Sen Salad - Prawn, Glass Noodle, Onion, Capsicum, Chives, Coriander with Thai Dressing
- Ayam Kecombrang - Grilled Organic Chicken Breast, with Sambal from Kecombrang, Ribbon Vegetable Salad, Balinese Spiced and Peanut Crackers
- Japanese Style Salmon Tataki with Seaweed Salad, Edamame, Wasabi Cream and Miso Sesame Dressing

Soups

(select one or two choices)

- Chinese Corn and Crab Soup
- Spicy Seafood Laksa
- Oxtail Soup
- Creamy Potato and Broccoli Soup
- Tom Kha Gai
- Miso Soup
- Hot & Sour Soup

Main Courses

(select one or two choices)

- Babi Kecap - Braised Pork Belly in Sweet Soy Sauce, Creamy Mashed Potato, Sauteed Bok Coy and Pickle Spring Vegetables
- Beef Rendang - Classic Beef Stew from Sumatra Served with Steamed Rice, Spring Pickle Vegetable, Green Chilli Relish and Sautéed Cassava Leaf
- Asian Style Slow Cooked Short Ribs - with Traditional Infused Coconut Rice, Curry Long Bean, Chili Tomato Relish and Peanut Crackers
- Pan Roasted Barramundi, Sautéed Broccoli with Oyster Sauce, Lemongrass Cream Sauce, Crushed Baby Potato, Crispy Shallots, Ginger Oil
- Chilli Garlic Prawn with Sautéed Broccoli, Cashew Nut, Fried Rice, Chilli Ginger Soy Sauce
- Chicken Teriyaki – Pan Seared Chicken Tight Glazed with Teriyaki Sauce, Sesame, Served with Sushi Rice, Pickle Vegetables and Crispy Chicken Skin
- Salmon Woku - Pan Seared Salmon with Spiced Potato Confit, Roasted Cherry Tomato, Kemangi Leaf and Woku Broth

Desserts

(select one or two choices)

- Sweet Crepes Stuffed with Fruit Compote Topped with Ice Cream and Raspberry Coulis
- Banana Surabi with Caramelized Banana, Coconut Snow and Palm Sugar Gel
- Es Pisang Ijo with Sago Pearl, Coconut Pana Cotta, Cocopandan Syrup, Crispy Coconut Touille
- Traditional Coconut Pancake "Dadar Gulung" with Palm Sugar Gel, Candied Jackfruit, Coconut Foam and Coral Touille
- Banana Fritter with Crumble, Vanilla Ice Cream and Raspberry Coulis
- Mango Sticky Rice
- Lemongrass Creme Brulé
- Thai Fried Banana with Palm Sugar and Coconut Ice Cream



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Western Set Menu

Canapes & 3 courses (Appetizer/ Soup, Main, Dessert) IDR 850,000 net per person

Canapes & 4 courses (Appetizer, Soup, Main, Dessert) IDR 950,000 net per person

Appetizers

(select one or two choices)

- Caprese salad with Marinated Buffalo Mozzarella, Roast Tomato, Baby Rucola Salad, Basil Pesto, Balsamic Pearl
- Citrus Cure Salmon, Whipped Avocado Puree, Citrus Segment, Shaved Fennel, Dill, Balsamic Pearl
- Ground Beef Cannelloni, Purple Sweet Potato Puree, Garlic Parmesan Sauce, Parsley Oil
- Italian Tuna Crudo with Mango Salsa, Capers, Baby Rucola, Freese Salad and Infused Balsamic Pearl
- Marinated Tuna Tartar with Avocado Puree, Baby Rucola and Freese Salad, Micro Herbs, Aioli Sauce and Crispy Parmesan
- Norwegian Smoked Salmon, Mixed Baby Salad, Ribbon Cucumber, Onion Pickle with Dill Whole Grain Mayonnaise
- Organic Tomato Tartare, Baby Arugula, Freese Salad, Red Radish, Sweet Potato Chips and Infused Balsamic Gel
- Pan Roasted Scallops, Cauliflower Puree, Curly Cucumber, Garlic Smoked Mayonnaise, Orange Gel and Fried Sage
- Pan Seared Yellow Fin Tuna, Cucumber, Cherry Tomato and Watercress Salad with Miso Japanese Cream and Crispy Nori
- Prawn Provencal, Roasted Sweet Prawn, White Wine, Fennel Seeds, Sundried Tomato, Cherry Tomato Confit, Italian Parsley
- Trio of Tuna, Crab, Avocado Sundried Tomato Tartar, Petit Salad, Roast Cherry Tomatoes, Beetroot Balsamic Gel and Parmesan Chips
- Warm Hummus with Minced Lamb, Dried Cranberries and Pita Bread

Soups

(select one or two choices)

- Cold Gazpacho Served with Grissini Stick
- Creamy Mushroom Soup Served with Parmesan Stick, Virgin Olive Oil
- Creamy Potato & Leek Soup Served with Crispy Bacon
- Green Peas and Potato Creamy Soup Served with Garlic Bread
- Pumpkin Soup with Chicken Dumpling, Coconut Foam
- Watermelon Gazpacho with Yoghurt and Beetroot Drizzle

Main Courses

(select one or two choices)

- 24 Hour Marinated Chicken Breast with Fresh Herbs, Sautéed Red Cabbage, Baby Potato, Baby Carrot, Thyme Jus
- Braised Lamb with Creamy Parmesan Polenta, Red Onion Compote, Roasted Capsicum, Shimeji Mushroom and Rosemary Jus
- Chicken Shawarma Served with Pita Bread, Cous Couse Tabouleh Salad, Tzatziki Sauce
- Creamy Polenta Steak, Grilled King Mushrooms, Roasted Baby Carrots, Creamy tomato Velouté, and Black Olive Chips
- Dukkha Crushed Skin Salmon, Snow Peas, Roasted Leeks, Spiced Carrot Puree, Lemon Orange Sauce
- Grilled Beef Tenderloin Steak, Roasted Tomato Cherry, Grilled Artichoke, Black Tapenade, Chimichurri Sauce
- Grilled Chicken Breast with Spices, Roasted Potatoes, Rosemary Sauce, Green Asparagus, Baby Carrot and Shimeji Mushroom
- Mixed Paella
- Pan Roasted Australian Tenderloin, Green Asparagus, Cauliflower Puree, Glazed Baby Carrot, Red Wine Sauce
- Pan Roasted Barramundi, Fennel Potato Puree, Sautéed Shimeji Mushroom, Roast Pumpkin and Lemon Saffron Sauce
- Pan Roasted Norwegian Salmon, Green Pea Risotto, Baby Carrot, Lemon Butter Sauce, Garlic Chips
- Roasted organic Bedugul Vegetables with Pumpkin Puree, Snow Peas, Beetroot Gel, Micro Herbs Leaf, and Potato
- Seared Duck Breast with Beetroot Puree, Potato Confit, Zucchini and Orange Sauce
- Slow Cooked Lamb Shank with Garlic and Herbs Basmati Rice

Desserts

(select one or two choices)

- Chocolate Royal with Raspberry Gel and Vanilla Sauce
- Lemon Meringue Tart with Raspberry Sauce and Mint Jelly
- Cheesecake with Strawberry Coulis and Chopped Roasted Nuts
- Warm Apple Tart with Vanilla Ice Cream, Biscuit Crumble and Raspberry Gel
- Vanilla Cream Brulé with Berries and Raspberry Gel
- Chocolate Mousse Served with Mixed Fruits and Crispy Biscuit
- Crème Caramel with Caramel Sauce and Strawberry
- Tiramisu
- Red Wine Poached Pear
- Apple Tart Tatine

STAND UP COCKTAILS

IDR 850,000 net per person

Appetizers

(select four)

Shrimp, Avocado, Cherry Tomato, Cucumber,
Freeze and Cocktail Sauce

Balinese Tuna with Shallot Chili Relish and Slaw
Classic Caesar Salad with Crispy Wonton Cup
Calamari Ring with Tartar Sauce

French Baguette with Grilled Tuna and Mango
Salsa

Marinated Salmon with Wild Rocket Salad Onion
Balsamic Relish

Potato Samosa with Chili Honey Sauce
Salad Bouquet with Specialty Chef Dressing
Stuffed Tofu with Chili Dipping Sauce
Spicy Tuna Sushi with Wasabi and Soy Sauce
Avocado Salmon Roll with Wasabi and Soy Sauce
Vietnamese Rice Paper Roll Coriander Dipping
Sauce

Shredded Chicken with Lemongrass on Melinjo
Crackers

Sweet Corner

(select four)

Chocolate Mousse
Crème Brûlée
Dadar Gulung
Mixed Fruits Compote
Fruit Skewers
Balinese Puff Cake "Klepon"
Mango Pudding
Chocolate Pudding
Mini Apple Tart
Mini Chocolate Brownies
Mini Muffin
Panna Cotta
Éclair

Main Courses

(select four)

Balinese Fish Kebab with Sweet Chili Sauce
Chicken Bruschetta
Chicken Quesadillas with Tomato Salsa
Chicken Stick and Fries served with
Mayonnaise and Tomato Ketchup

Deep Fried Japanese Tofu with Bok Choy
and Soy Sauce

Chinese Duck Pancake with Hoisin Sauce
French Baguette with Mozzarella and Tomato
Fried Pork Wonton with Chili Honey Sauce
Grilled Sausages with BBQ Sauce
Mini Beef Burger
Potato Wedges with Cocktail Sauce
Prawn and Tomato Bruschetta
Sweet Corn and Kafir Lime Leaf Cake with
Dipping Sauce

Mini Chicken Fried Rice

Live Station

Satay Station
Wok Station

LIVE STATION ADD ONS

Salad Bar

IDR 130,000 net per person

Mixed Green Salad / Baby Romaine / Potato Salad / Red Cabbage / Tomato Cherry / Kalamata Olives
Sun Dried Tomato / Feta Cheese / Capsicum / Carrot / Cucumber / Crouton / Bacon
Thousand Island / Balsamic Dressing / Caesar Dressing / Sesame Dressing / Vinaigrette

Quesadilla Station

IDR 130,000 net per person

Tortilla Sheets
Chicken, Beef and Cheese
Guacamole, Tomato Salsa, and Cheese Sauce

Satay Station

IDR 130,000 net per person

Chicken, Fish & Beef Satay
Peanut Sauce, Sambal Terasi, Sambal Matah and Rice Cake Cooked In Coconut Leaves

Babi Guling Station

IDR 6,500,000 net

serves up to 35 guests

Whole Babi Guling
Lawar Klungah (Shredded young Coconut)
Steam White Rice
Pork Skin Crackers
Urutan (Balinese Pork Sausage)



SAFFRON
BALI CATERING

Kambing Guling Station

IDR 8,000,000 net
serves up to 40 guests

Sushi Station

IDR 220,000 net per person

Nigiri Sushi: Salmon Nigiri Sushi, Tuna Nigiri Sushi

Maki Roll: California Roll, Chicken Teriyaki Roll, Sunset Roll (Fresh Salmon with Vegetables)

Taco Station

IDR 130,000 net per person
(Select up to 3 choices)

Pork Shredded Taco / Chicken Shredded Taco / Prawn Taco / Vegetables Taco
Tomato Salsa / Guacamole

Pasta Station

IDR 130,000 net per person

Penne / Spaghetti / Fettuccini

Carbonara / Aglio Olio / Seafood / Tomato Sauce

Pizza Station

IDR 230,000 net per person

Homemade Medium Size Pizza

(up to 4 different flavors available for minimum order 25 person)



SAFFRON
BALI CATERING

Indomie Station

IDR 55,000 net per person

Fried Noodles

Soup Noodles

Fried Egg / Chicken Sausages / Fried Luncheon Meat / Mixed Vegetables

Wok Station

IDR 130,000 net per person

Fried Rice (Chicken, Beef, Seafood & Vegetarian)

Fried Noodles (Chicken, Beef, Seafood & Vegetarian)

Assorted Sambal & Prawn Crackers

Nasi Campur Stall

IDR 65,000 net per person

Nasi Uduk / Coconut Rice

Ayam Suir

Telur Balado

Tempe Pedas manis

Sayur Urap

Serundeng

Sambal Terasi

Crackers



SAFFRON
BALI CATERING

Gelato Station

IDR 120,000 net per person

A popular assortment of gelatos
6 flavors available for minimum order 50 pax

Crispy Cones

Paper Cups

Burger and Hotdog Station

IDR 120,000 net per person

Mini Beef Burger

Mini Hotdog

Fries

Tomato Ketchup, Chili Sauce, Tartar Sauce

Martabak Station

IDR 85,000 net per person

Live Cooking of Chicken & Vegetarian Martabak

Pickles, Fresh Green Chili, Sweet Chili Sauce

BEVERAGES

Refresh & Chill

8 Hours Free Flow Service - IDR 385,000 net per person

Young Coconut
Choice of 2 Mocktails
Juices, Water
Soft Drinks

*Corkage applies for BYO alcohol

* Each additional hour will be charged at IDR 100,000 net per person

Blissful Triple Spirits

8 Hours Free Flow Service - IDR 850,000 net per person

Young Coconut
Choice of 2 Mocktails
Choice of 3 Cocktails (Local Spirits)
Juices, Water, Soft Drinks
1 Local Beer

* Each additional hour will be charged at IDR 200,000 net per person

Saffron Bride & Bubbly

8 Hours Free Flow Service - IDR 1,250,000 net per person

Young Coconut
Choice of 3 Mocktails
Choice of 5 Cocktails (Imported Spirits)
Juice & Soft Drinks
Water (Sparkling, Infused, Still)
1 Local and 1 Imported Beer
White, Red, Sparkling Wine

* Each additional hour will be charged at IDR 300,000 net per person

Beverage Serving Sequence

Welcome drinks are served upon guests' arrival
Soft drinks, juices, beer, cocktails are served after the ceremony
Wine and Sparkling serve starting dinner onward

MOCKTAILS

GINGER NINJA

Lemongrass Syrup, Ginger Syrup,
Ginger Tea, Soda

WATERMELON COOLER

Fresh Watermelon, Lime, Mint &
Lime Syrup, Soda

VIRGIN PANDAN COLADA

Pineapple Juice, Mango Juice,
Lemon Juice, Pandan Syrup

CITRUS BLISS

Orange Syrup, Lime, Orange Juice

SUNSHINE

Pineapple Juice, Lemon,
Rosella Syrup, Strawberry Juice

PINEAPPLE LEMONADE

Orange and Pineapple Juice,
Simple Syrup, Soda Water

VIOLET

Dragon Fruits and Orange Juice

FRUIT PUNCH

Orange and Pineapple Juice, Lime
Juice, Angostura Bitters and Grenadine

SUN KISSE

Pineapple and Orange Juice,
Grenadine and Coconut Milk

LYCHEE ELIXIR

Lychee Fruits, Lychee Juice and Tea

SWEET SUNRISE

Orange Juice, Cranberry Juice and
Sour Mix

VIRGIN MOJITO

Fresh Lime, Mint Leaves, Granulated
Sugar and Sprite

SIGNATURE COCKTAILS

BUTTERFLY

BPF Gin, Elderflower syrup, lemon
juice topped with tonic water

HEART BEAT

Citrus gin, Lemon juice, Rosella
syrup, basil leaves

PINK NIGHT

Vodka Infused rosemary, lemon
juice, Ginger and raspberry syrup
topped with soda

INDO MULE

Vodka, Ginger Syrup, Lime Juices
angostura bitter topped with soda

TROPICAL BALI

Gin, Butterfly Pea Gin, Soursop,
Coconut Water, Lime, Sugar

TABANAN TALES

Rum, Peach Liqueur, Mango Juice,
Coconut Water, Sugar Syrup, Lime,
Kafir Lime

MELON DROP

Pengky Melon, Vodka, Lemon Juice,
Rosella Syrup

ROCK JUICE

Vodka, Triple Sec, Lime, Melon
Syrup, Rock Melon Juice

BALI BAGUS

Arak, Lemon, Sugar Syrup, Lychee
Juice, Lychee, Egg White, Drizzle
Butterfly Pea Gin

GIN COOLER

Gin, Cucumber, Lemon Juice, Sugar
Syrup, Fresh Basil, Tonic Water



INTERNATIONAL CLASSIC COCKTAILS

PIÑA COLADA

White rum, pineapple juice,
coconut milk

TEQUILA SUNSET

Tequila and orange juice

LYCHEE MARTINI

Vodka or gin, lychee liqueur,
lemon juice, lychee juice

BLOODY MARRY

Vodka, Lemon Juice,
Worcestershire Sauce, Tabasco,
Celery, Salt and Pepper

SEA BREEZE

Vodka, cranberry juice, grapefruit
juice

WHISKEY SOUR

Bourbon whiskey, lime juice,
simple syrup

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

COSMOPOLITAN

Vodka, triple sec, lime juice,
cranberry juice

CHI CHI

Vodka, pineapple juice, coconut
milk

CAIPIRINHA

White rum, fresh lime and brown
sugar

CAIPIROSKA

Vodka, lime, and sugar

MOJITO

White rum, triple sec, lime juice,
mint leaf and soda

DAIQUIRI

White rum, triple sec, lime juice
(strawberry and mango)

MARGARITA

Tequila, triple sec, lime juice
(normal or frozen)

OLD FASHIONED

Bourbon, Angostura Bitter, Sugar

KAMIKAZE

Vodka, Triple Sec, Lime Juice,
Sugar Syrup

JUICE / WATER / SOFT DRINKS

Orange, Lemon, Apple, Cranberry, Pineapple, Mango
Infused Water, Still Water, Sparkling Water
Coke, Coke zero, Sprite, Soda, Tonic Water

BEERS

Local

Bintang, Bintang Crystal, Radler Lemon

Imported

San Miguel Light, San Miguel Pilsner, Heineken

SPIRITS

Gin, Vodka, Rum, Tequila, Whisky, Bourbon

WINE

Selection of imported and local wines
Available on request, depending on availability





TERMS & CONDITIONS

For further information regarding our terms and conditions, please click [here](#)