



# Banquet Event Menu



# Food

Anantara Seminyak Resort & Spa Bali offers a various range of food services that is most suitable for all event purposes from cocktail parties to wedding dinner receptions. Why not begin your event with passed canapés served per hour with a selection of 6, 8 or 10 items to choose from?

Our new live station option is also the perfect fit for those who are looking for a simpler stand up party alternative. Select from our array of scrumptious set menu selections and services for a formal seated dinner event or provide your guests with the freedom to roam through the buffet line with our arrangement of international to themed buffets.



# Breakfast

Capacity: min 4 - 50 persons

The Continental	USD 22 / person	Anantara Breakfast	USD 30 / person
Fresh Squeezed Orange Juice & Apple Juice		Freshly Squeezed Orange Juice & Apple Juice	
Seasonal Sliced Fresh Fruit		Country Style Scrambled Eggs & Fresh Chives	
Assorted Danishes, Breakfast Muffins & Croissants		Selection of Peppercorn Double Thick Bacon, Maple Pork Sausage, Chicken Tarragon, Lamb Cippolata or Smoked Back Bacon	
Sweet Butter & Fruit Presences		Golden hash brown potatoes or Baby Potatoes & Onions	
Freshly Brewed Anantara Coffee & Tea		Assorted Danish Pastries, Breakfast Muffins & Croissants	
		Sweet Butter & Preserves	
		Freshly Brewed Anantara Coffee & Tea	

## Refreshment Coffee Breaks

Capacity: min 4 - 50 persons

The Sunrise USD 20 / person	The Sunset USD 24 / person
Mini pastries	Croissants
Assorted Balinese cakes	Fruit & Raisin Danish
Banana Bread	Muffins
Sliced exotic fruit	Brownies
Soft Drinks	Cookies
Tea or Coffee	Fresh fruits
	Soft Drinks
	Tea or Coffee



All prices are subject to 11% government tax and 10% service charge.



# Anantara Canapé Menu Selection







## Price

Choice of 4 **USD 20** / person / hour

Choice of 6 **USD 22** / person / hour

Choice of 8 **USD 24** / person / hour

## Cold Canapés

- Roast Duck Summer Roll, Tamarind Glaze
- Lemongrass Chicken in Lettuce Cup
-  Air Dried Ham Grissini
-  Mango Gazpacho Shooter
-  Spanish Potato & Egg Tortilla
-  Tomato & Olive Tapenade on Crostini
-  Tomato Basil Bruschetta
- Smoked Salmon, Red Onion Confit, Cashew & Rosella Bread
- Tuna Tartar, Curry Lime Dressing, Cucumber
- Baby Potato, Caper Creme fraiche, Lumpfish Caviar
-  Feta, tomato & kalamata Skewer
- California Roll, Wasabi Aioli
- Salmon Ceviche Cornets

## Hot Canapés

- Thai Fish Cake, Sweet Chili Sauce
- Chicken Satay, Peanut Sauce
- Balinese Fish Cake in Banana Leaf
- Crab Cakes with Avocado & Lime
-  Smoked Ham & Chicken Croquette
- Minced Seafood Satay
-  Vegetable Risoles
-  Potato & Pea Somosa, Cucumber Raita

## More than a bite additional USD 2

- Mini Burger, Lettuce, Tomato, Onion
-  Golden Pork Belly Bun, Green Mango Salad
-  BBQ Baby Back Ribs
- Crispy Fish Tacos, Cabbage, Avocado
- Char Siew Chicken Bao
-  Garlic Rosemary Fries
- Mini Smoked Hot Dog
- Chilled Seafood Ceviche Martini, Plantain Chips

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# Design Your Own

## Anantara Dinner

*Please select a first course of appetizer and a second course of soup or salad, main course & dessert*

**Three Course USD 54    Four Course USD 66**

🍴 Spinach & Ricotta Tortellini, Wild Rocket, Pine Nuts, Brown Butter  
Angus Beef Carpaccio, Garlic Anchovy Aioli, Croutons, Watercress  
Salmon Tartar, Avocado, Apple, Crispy Shallots, Horseradish Creme Fraiche  
🍴 Roast Cauliflower Cappuccino, Truffle Essence, Parmesan Tuile  
Phyllo Wrapped Escargot, Garlic & Wild Rocket Butter  
Lump Crab Cake, Mango Gazpacho, Salsa Fresca (**add USD 4**)  
Seared Sea Scallop, Capsicum Relish, White Wine Butter (**add USD 4**)  
Butter Poached Jumbo Prawn, Mascarpone Rissoni, Shellfish Emulsion (**add USD 8**)  
Foie Gras Ravioli, Black Truffle Broth (**add USD 8**)

### Soups

🍲 Corn & Crab Chowder, Crispy Bacon, Red Pepper Mousse  
🍴 Smoked Tomato & Basil Soup, Creme Fraiche  
🍴 Roast Pumpkin Soup, Coconut Cream, Palm Sugar Glaze  
Shellfish Bisque, Lobster Ravioli (**add USD 4**)

### Salad

Caesar Salad with Shaved Reggiano & Herb Croutons  
🍴 Mixed baby Lettuces, Candied Walnuts, Goat Cheese, Beetroot, Shaved Apple, Red Onion Vinaigrette  
Nicoise Salad of Seared Ahi Tuna, Green beans, Olives, Tomatoes & Baby Potatoes, Sherry Vinaigrette  
🍴 Organic Quinoa Salad, Asian Pear, Spinach & Arugula, Papaya Relish, Toasted Almonds, Curry Vinaigrette  
Grilled Beef Salad, Strawberries, Blue Cheese, Candied Walnuts & Mixed Greens (**add USD 4**)  
🍲 Cobb Salad of Crab & Prawns, Avocado, Tomato, Bacon & Feta Cheese (**add USD 4**)

### Main Course

Walnut Crusted Salmon, Beetroot Risotto, Grilled Asparagus, Lumpfish Roe Cream  
Coffee Wood Smoked Organic Spring Chicken, Creamy Polenta, Green Beans, Roast, Capsicum & Almond Romesco  
Grilled Ahi Tuna, Roast Potatoes, Zucchini, Eggplant & Asparagus, Tomato Capers Butter  
Pan Seared Barramundi, Organic Saffron & Fennel Quinoa, Black Olive Vinaigrette  
🍴 Wild Mushroom Risotto, Oven Dried Tomato & Green Peas, Parmesan & Truffle Essence  
Braised Lamb Shank Osso Bucco, Saffron Barley, Mint Gremolata  
🍲 Braised Pork Belly, Pan Seared Scallop, Creamed Sweet Corn, Sautéed Shimeji Escabeche (**add USD 5**)  
Lobster Ravioli, Roast Tomato Cream, Wild Rocket (**add USD 8**)  
🍲 Roast Tenderloin of Beef, Potato Puree, Glazed Root Vegetables, Bacon, Crispy Seafood, Bearnaise Sauce (**add USD 8**)  
Herb Crusted rack of Lamb, Eggplant Puree, Mediterranean Vegetables Rosemary Demi-Glace (**add USD 10**)

### Dessert

Warm Chocolate Fondant, Coconut Ice Cream, Caramelized Banana, Tamarillo Coulis  
Vanilla Bean Cheese Cake, Red Wine Braised Strawberries, Toasted Pistachios  
Caramelized Lemon Tart, Citrus Sorbet  
Bali Coffee Flan, Dulce De Leche, Cocoa Nibs  
Strawberry & Passion Fruit Pavlova, Mixed Berry Coulis  
Warm Brownie Sundae, bruleed bananas, candied walnuts, vanilla bean ice cream

# Anantara Lunch

## Set Menu Selections

Capacity: min 4 persons - max 50 persons

The Provencale	The Indonesian
<p><b>USD 36 / person</b></p> <p>Organic Tomato Salad, Feta Cheese, Balsamic Glaze &amp; Basil Essence</p> <p>Braised Lamb Shoulder, Goat Cheese Ravioli, Crispy Vegetables</p> <p>OR</p> <p>Grilled Mahi-Mahi, Roast Capsicum &amp; Olive Cous-Cous, Citrus-Oregano Vinaigrette</p> <p>Apple Tart Tartin, Vanila Ice Cream</p> <p>Tea or Coffee</p>	<p><b>USD 36 / person</b></p> <p>Balinese Chicken &amp; Lemon Grass Salad</p> <p>Nasi Goreng-Indonesian Chicken &amp; Shrimp Fried Rice, Prawn Cracker, Seafood Satay</p> <p>OR</p> <p>Balinese Spiced Spring Chicken, Long Bean Salad</p> <p>Braised Coconut &amp; Palm Sugar Crepe, Coconut Ice Cream</p> <p>Tea or Coffee</p>
The Mediterranean	The Thai
<p><b>USD 36 / person</b></p> <p>Angus Beef Carpaccio, Capers, Watercress &amp; Parmesan</p> <p>Pan Seared Barramundi, Saffron Quinoa &amp; Fennel, Black Olive Vinaigrette</p> <p>OR</p> <p>Dukkah Crusted Chicken Breast, Chickpea &amp; Eggplant Saute, Tomato- Basil relish</p> <p>Coffee Crème Caramel</p> <p>Tea or Coffee</p>	<p><b>USD 36 / person</b></p> <p>Spicy Young Papaya Salad</p> <p>Green Chicken Curry, Steamed Jasmine Rice</p> <p>OR</p> <p>Whole Fried Snapper, Three Flavoured Sauce</p> <p>Pandan &amp; Coconut Custard</p> <p>Tea or Coffee</p>
The Healthy Menu	The Raw Menu
<p><b>USD 36 / person</b></p> <p>Nutritional Dense, Low Calorie Foods, Moderate Levels of Protein &amp; Carbohydrates</p> <p>Spiced Rare Tuna, Enoki Mushroom &amp; Cabbage, Pomelo Gastrique</p> <p>Calorie: 261 Fat: 4gr Cholesterol: 0mg Carbohydrate: 16gr Protein: 22gr Vit A: 65% Vit C: 56% Calcium: 4% Iron: 10% Fiber: 0gr</p> <p>Poached Chicken Breast, Mediterranean Cous-Cous, Tomato Fennel Broth</p> <p>Calorie: 387 Fat: 1gr Cholesterol: 68mg Carbohydrate: 43gr Protein: 35gr Vit A: 59% Vit C: 200% Calcium: 12% Iron:19% Fiber: 7gr</p> <p>Almond Jelly, Grilled Pineapple Compote, Coconut Cream, Mango Puree</p> <p>Calorie: 285 Fat: 19gr Cholesterol: 0mg Carbohydrate: 31gr Protein: 7gr Vit A: 5% Vit C: 25% Calcium: 9% Iron:13% Fiber: 5gr</p> <p>Tea or Coffee</p>	<p><b>USD 36 / person</b></p> <p>Consists of Unprocessed Vegan Foods that have not been heated above 48c or 118F</p> <p>Golden Gazpacho, Sweet Tomato &amp; Cucumber Soup with Mango</p> <p>Calorie: 251 Fat: 18gr Cholesterol: 0mg Carbohydrate: 20gr Protein: 5gr Vit A: 56% Vit C: 118% Calcium: 8% Iron: 7% Fiber: 5gr</p> <p>Coconut Phad Thai, Young Coconut Noodles, Cabbage, Mung Bean Sprouts, Spicy Almond Sauce</p> <p>Calorie: 538 Fat: 24gr Cholesterol: 0mg Carbohydrate: 49gr Protein: 14gr Vit A: 85% Vit C: 121% Calcium: 5% Iron: 23% Fiber: 10gr</p> <p>Tropical Fruit Plate</p> <p>Calorie: 216 Fat: 0gr Cholesterol: 0mg Carbohydrate: 56gr Protein: 2gr Vit A: 31% Vit C: 159% Calcium: 9% Iron:9% Fiber: 8gr</p> <p>Tea or Coffee</p>

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# Anantara International Buffet


## Menu Selections


Capacity: min 25 persons

### The Indonesian Buffet USD 48 / person

#### Salad

Lawar Ayam  
*Long Bean & Chicken*

 Gado-Gado  
*Vegetable Salad with Peanut Sauce*


 Serobotan  
*Balinese Mixed Vegetables Salad*


Ayam Sambal Matah  
*Shredded Chicken with Shallot & Lemongrass*


#### Main courses

Satay Station  
*Grilled Chicken Satay with Peanut Sauce*


Hasil Laut Bumbu Kuning  
*Assorted Seafood in Yellow Curry*

 Babi Kecap  
*Stir Fried Pork with Sweet Soy Sauce*

 Sayur Mesantan  
*Braised Vegetables in Coconut Milk*

 Mie Goreng  
*Vegetable Fried Egg Noodles*

 Nasi Goreng  
*Vegetable Fried Rice*

 Nasi Putih  
*Steamed White Rice*

#### Dessert

Jajan Bali dan Buah-buahan  
*Selection of Balinese Cakes  
Seasonal Sliced Fruits*

### The Thai Buffet USD 60 / person

#### Salad

Som Tum  
*Spicy Green Papaya Salad*

Yam Neua  
*Grilled Beef Salad with Tomato,  
Cucumber & Chili*


Laab Gai  
*Minced Chicken Salad with Fish Sauce  
& Lime*


 Yam Plaa  
*Spicy Green Mango Salad*

#### Main courses

Gaeng Kiaw Waan Gai  
*Green Chicken Curry with Eggplant, Kaffir  
Lime Leaf, Red Chili & Thai Basil*

Massaman Neau  
*Fragrant Spiced Beef & Potato Curry*

 Phad Hed Horm  
*Wak Tossed Broccoli &  
Mushrooms in Garlic Sauce*

 Tom Jeud Hed Horm  
*Tofu & Mixed Vegetables  
with Glass Noodles*

Pineapple Fried Rice

#### Dessert


Kao Niaw Ma-Muang  
*Sweet Sticky Rice with Ripe Mango &  
Coconut Syrup*


Assorted Petit Fours  
Seasonal Sliced Fruits

### The Western Buffet USD 72 / person

#### Salad

Caesar Salad with Shaved Reggiano  
& Herb Croutons

 Mixed Baby Lettuces with Toasted  
Walnuts, Goat Cheese, Roasted Red  
Onion Vinaigrette

 Roasted Beetroot & Arugula Salad  
with Oranges, Candied Walnut &  
Sherry Vinaigrette

 Tuscan White Bean Salad, Red Wine  
Vinaigrette


#### Main courses


Pomegranate Glazed Salmon Filet  
with Sweet Potatoes, Shiitake  
Mushroom & Snow Peas

Herb Roasted Chicken Thighs,  
Baby Potatoes & Sauteed Capsicum

Grilled Medallion of Beef, Risotto  
Cakes, Green Beans, Crispy Onions

Assorted Seasonal Vegetables

 Parmesan Potato Gratin

 Penne Pasta, Roasted eggplant,  
Zucchini, Kalamata Olives, Shallots  
& Spiced Tomato Sauce

#### Dessert

Fresh Fruit Tarts

Cakes

Miniature Pastries

Seasonal Sliced Fruits



# Anantara Asian

## Set Menu Selections

Capacity: max 60 persons

### Asian Set Menu 1 The Thai USD 54 / person

Each Menu is Prepared per Table

#### Appetizer

Laab Gai  
*Minced Chicken Salad*

Yum Nuea  
*Spicy Beef Salad*

Roast Duck Summer Roll  
*Tamarind Glaze*

#### Soup

Tom Yum Goong  
*Signature Thai Sour & Spicy Prawn Soup*

#### Main

Gaeng Garee Goong  
*Seafood Yellow Curry, Kaffir Lime Leaf, Red Chili & Basil*

Gaeng Kiaw Waan Gai  
*Green Chicken Curry with Thai eggplant*

Plam Sam Rot  
*Whole Fried Snapper with 3 Flavor Sauce*

Phad Broccoli Gub  
*Stir Fried Broccoli & Shiitake Mushrooms with Oyster Sauce*

 Phad Phuk Priaw Waan  
*Seasonal Vegetables with Sweet & Sour Sauce*

#### Dessert

Kao Niaw Ma-Muang  
*Sweet Sticky Rice with Ripe Mango & Coconut Ice Cream*

### Asian Set Menu 2 The Indonesian USD 54 / person

Each Menu is Prepared per Table

#### Appetizer

Lawar Ayam  
*Green Bean Salad with Chicken*

Sambel Be Tongkol  
*Tuna Salad with Shallot & Lemon Grass*

Sate Campur  
*Mixed Satay with Chicken Beef & Fish*

#### Soup

Soto Ayam  
*Indonesian Chicken Noodle Soup*

#### Main

Ayam Kecap Manis  
*Chicken in Sweet Soy Sauce*

Gulai Ikan  
*Mixed Fish & Seafood in Yellow curry*

Rendang Sapi  
*Beef Stewed in Coconut Milk*

 Jukut Urab  
*Mixed Vegetables in Coconut Curry*

Plecing Kangkung  
*Stir Fried Water Spinach in Chili Sauce*

#### Dessert

Jajan Bali dan Buah-buahan  
*Selection of Balinese Cakes Seasonal Sliced Fruits*

### Asian Set Menu 3 The Indonesian USD 54 / person

Each Menu is Prepared per Table

#### Appetizer

Sate Lilit  
*Minced Seafood Satay on Lemongrass*

Sambal Be Tongkol  
*Tuna Salad with Shallot & Lemongrass*

Lontong  
*Rice Cake*

#### Soup

Sop Ikan  
*Indonesian Fish Soup*

#### Main

Hasil Laut  
*Assorted Seafood in Coconut Yellow Sauce*

Pepes Ikan  
*Steamed Fish in Banana Leaf*

Ikan Bakar  
*Grilled Fish Filet*

Udang Panggang  
*Grilled Prawn*

 Plecing Kangkung  
*Water Spinach in Chili Sauce*

#### Dessert

Jajan Bali dan Buah-buahan  
*Selection of Balinese Cakes Seasonal Sliced Fruits*



# Theme

## Buffet



## Jimbaran Seafood Barbeque

USD 54 / person

Three (3) Hours

### From the Grill

Whole Snapper  
Butterfish Filet  
Jimbaran Clams  
Prawn Skewers  
Grilled Seafood Cake  
Chicken Satay  
Lombok Crab (*add USD 20*)  
Rock Lobster (*add USD 30*)

### Krupuk & Sambal Station

Assorted crackers and homemade chili sauces

### Indonesian Salad Station

 Gado - Gado  
*Vegetable Salad, Peanut Sauce*  
 Plecing Kangkung  
*Water Spinach Salad with Sambal*  
 Tempe Manis  
*Sweet Soy tossed Soy bean cake & Peanuts*  
Urab Ikan  
*Flaked Fish & Chili Salad*

### Hot Dishes

Ikan Segar  
*Indonesian Fish & Seafood Soup*  
 Nasi Goreng  
*Traditional Indonesian Fried Rice*  
 Mie Goreng  
*Traditional Indonesian Fried Noodles*  
 Jagung Bakar  
*Grilled Corn with Sambal Lime Butter*

### Dessert Station




Seasonal Sliced Fruits  
Balinese Cakes

## Supper Club Barbeque

USD 60 / person

Three (3) Hours

### Salad Station

Caesar Salad  
 Potato Salad  
 Cole Slaw  
 Mixed Green Lettuces

### Sides

Mashed Potato  
Baked Beans  
Grilled Corn on the Cob  
French Onion Soup, Cheese Crouton  
Assorted Rolls

### From the Grill

 Chorizo Sausage  
Marinated Butterfish, Rosemary Pork Chop, Smoked  
Chicken Wings, Beef & Vegetable Kebab, Prawn Satay  
 US BBQ Pork Ribs (*add USD 10*)  
Import Beef Tenderloin (*add USD 15*)  
Lobster (*add USD 30*)

### Desserts

Selection of Tarts  
Cakes & Miniature Pastries  
Seasonal Sliced Fruits

**Taste of Asia**  
**USD 54** / person  
Min 25 pax

### Curry Corner

Green Chicken Curry  
Yellow Seafood Curry

### Asian Tempura

Chinese Style Wontons  
Chicken Spring Rolls  
Vegetable Tempura

### Soup & Salad Station

Tom Yum Talay  
Thai Hot & Sour Soup with Prawns

Thai Papaya Salad

Spicy Mushroom & Rice Noodle Salad

Gado Gado

Indonesian Vegetable Salad with Peanut Sauce

Rujak

Indonesian Fruit Salad with Tamarind Dressing

### Balinese Cuisine

Krupuk & Sambal

Indonesian Crackers & Homemade Chili Sauces

Ayam Betutu

Slow Roasted Chicken in Balinese Spices

Ikan Sambal merah

Grilled Fish Filet with Local Chili Sauce

Nasi Kuning

Turmeric Scented Yellow Rice

🐷 Babi Guling (add USD 395)

Balinese Suckling Pig

### Dessert

Assorted Balinese Cakes & Sliced Fruits

**Asian Buffet**  
**USD 33.6** / person  
Min 25 pax

### Soup & Salad

Hot & Sour Chicken & Corn Soup  
Assorted Indonesian Crackers &  
Homemade Chili Sauces

🥗 Gado-Gado

Indonesian Vegetables Salad with Peanut  
Sauce

🥗 Thai Spicy Vermicelli Salad, with  
Mushrooms, Tomatoes & Spring  
Onions

### Hot Dishes

🥗 Nasi Goreng

Indonesian fried Rice

🥗 Mie Goreng

Indonesian fried egg Noodles

Ayam Kicap

Sweet Soy Glazed Chicken

Hasil Laut Bumbu Kuning

Yellow Seafood Curry

🥗 Cap Cay

Wok Fired Seasonal Vegetables in Garlic  
and Oyster Sauce

### Dessert

Assorted Sliced Fruit  
and Balinese Cakes

**East Meets West**  
**USD 42** / person  
Min 25 pax

### Soup & Salad Station

French onion Soup, Garlic Croutons  
Assorted Rolls with Breadsticks Butter

🥗 Mixed Green Salad

with Condiments & Dressings

🥗 Potato Salad, Boiled Egg,  
Green Beans & Bacon

🥗 Tomato Salad with Feta & Balsamic  
Dressing

### Hot Items

Seasonal Vegetable & Tomato Ragout  
Penne Pasta

Green Bean & Mushroom Casserole,  
Crispy Onions

Roast Chicken with Onions & Peppers

Spiced Mahi-Mahi Filet, Pineapple &  
Mango Chutney

🥗 Potato Puree

### Dessert

Assorted mini cakes and tartlettes  
Seasonal Sliced fruit



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# Afterthoughts

*Minimum 25pax when combined with Theme Buffet*

Ice Cream Trolley <i>Unlimited ice cream with free flow of toppings</i>	USD 6 / person
Es Cendol <i>Shaved Ice treats with unlimited condiments</i>	USD 3 / person
Smoked Salmon Platter with traditional condiments	USD 12 / person
Mixed Sushi Rolls & Nigiri	USD 10 / person
Live Satay Station-Chicken & Beef Satay with Peanut Sauce	USD 5 / person
Mini Burger and Fries Live Station	USD 9 / person
Carved Smoked Ham Station	USD 5 / person
Assorted Dim Sum Cart	USD 8 / person
Whole Turkey <i>Roasted US Turkey with stuffing and condiments</i>	USD 150 / piece (20 - 25 pax)
Babi Guling <i>Balinese Sucking Pig</i>	USD 414 / piece (25 - 30 pax)
Beef Wellington with potato puree & wild mushroom sauce	USD 540 (20 - 25 pax)
Kambing Guling <i>Whole Roast Lamb</i>	USD 1.074 / piece (45 - 50 pax)

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# Beverage



Anantara Seminyak Resort & Spa, Bali provides a wide range of beverage services to choose from. Let our team take care of your refreshments throughout the evening by selecting from our free flow beverage package: beer, wine or spirits inclusions.

For a more personalized option, you may also build your own beverage menu. Bottle corkage is another option for those who would like to bring their favourite bottles of wine or spirits.



# Banquet Beverage Package Selection

## Beverage Package 1

First Hour **USD 10**  
Next Hour **USD 8**

- Soft drinks (4 types, selection of soft drink)
- Juices (4 types, selection of juices)
- Aqua still water

## Beverage Package 2

First Hour **USD 12**  
Next Hour **USD 10**

- Soft drinks (4 types, selection softdrink)
- Juices (4 types, selection juices)
- Aqua still water and Equil Sparkling
- Non Alcoholic (6 types, selection of non alcoholic)

## Beverage Package 3

First Hour **USD 19**  
Next Hour **USD 15**

- Soft drink (4 types, selection of soft drink)
- Juices (4 types, selection of juices)
- Aqua still water and Equil Sparkling
- Non Alcoholic (6 types, selection of non alcoholic)
- Beer bintang

## Beverage Package 4

First Hour **USD 25**  
Next Hour **USD 20**

- Soft drink (4 types, selection of soft drink)
- Juices (4 types, selection of juices)
- Aqua still water and Equil Sparkling
- Non Alcoholic (6 types, selection of non alcoholic)
- Beer bintang
- Basic spirits (5 types, Smirnoff red, Gordon Gin, Bacardi, Tequila, JW Red Label)

## Beverage Package 5

First Hour **USD 30**  
Next Hour **USD 24**

- Soft drinks (4 types, selection of soft drink)
- Juices (4 types, selection of juices)
- Aqua still water and Equil Sparkling
- Non alcoholic (6 types, selection of non alcoholic)
- Beers (2 types, selection of beers)
- Basic spirits (5 types, Smirnoff red, Gordon Gin, Bacardi, Tequila, JW Red Label)
- Cocktail (4 types, selection of cocktails)

## Beverage Package 6

First Hour **USD 38**  
Next Hour **USD 30**

- Soft drink (4 types, selection of soft drink)
- Juices (4 types, selection of juices)
- Aqua still water and Equil Sparkling
- Non Alcoholic (6 types, selection of non alcoholic)
- Beers (2 types, selection of beers)
- Basic Spirits (5 types, Smirnoff red, Gordon Gin, Bacardi, Tequila, JW Red Label)
- Cocktails (4 types, selection of cocktails)
- Wines (2 types, selection of white wines and red wines)
- Sparkling wine (additional USD 2)

## Corkage fee

### Wines

- **USD 30++** ( 750 ml )
- Champagne **USD 35++** ( 750 ml )

### Spirit/Liqueur

- **USD 45++** ( 750 ml )
- **USD 55++** ( 1000 ml )

# Banquet Beverages Selection



## Soft Drinks

- Coca cola, Diet Coke, Sprite, Tonic water, Ginger ale, Ginger beer, Soda water

## Selection of Non Alcoholic Beverages

- Lemon lime bitter, Shirley Temple, Lime squash, Orange Squash, Ice lemon tea, Ice tea, Lychee Ice tea, Peach Ice tea, Ice Coffee, Ice cappuccino, Vanilla milkshake, Chocolate milk shake, Strawberry milkshake, Orange smoothie, Banana Smoothie, Mango Smoothie

## Selection of Beers

- Bintang, Bali hai, San Miguel, San Miguel light

## Basic Spirits

- Smirnoff Vodka
- Bacardi
- Gordon Gin
- Jose Cuervo
- JW Red Label

## Selection of Cocktails

### Tall

- Mojito  
*White rum, sweet&sour, mint leaf, fresh lime, white sugar*
- Moscow mule  
*Vodka, lime juice, fresh ginger, ginger beer and lime*
- Tequila sunrise  
*Tequila, orange juice, grenadine*
- Blue lagoon  
*Vodka, blue curacao, lemonade, lime*
- Planters Punch  
*Dark rum, pineapple juice, orange juice, grenadine, angostura bitter*
- Lynchburg Lemonade  
*Whiskey, triple sec, sweet&sour, lemonade*
- Zombie  
*White rum, dark rum, apricot brandy, apricot brandy, pineapple juice, orange juice, grenadine*
- Illusion  
*Vodka, melon liqueur, blue curacao, pineapple juice, lime juice*
- Sex on the beach  
*Vodka, peach liqueur, cranberry juice, pineapple juice*
- Vodka LLB  
*Vodka, lemon, lime cordial, bitter, lemonade*
- Blue Hawaii  
*Vodka, White rum, blue curacao, pineapple juice, sweet and sour*
- Long beach Ice tea  
*Vodka, gin, white rum, tequila, triple sec, sweet and sour, cranberry juice*

## Short

- Caipiroska  
*Vodka, fresh lime and brown sugar*
- Lycheeroska  
*Vodka, fresh lime, lychee juice, fresh lychee and sugar*
- Caipirinha  
*White rum, fresh lime and white sugar*
- Screwdriver  
*Vodka, orange juice*
- Whiskey sour  
*Whiskey, lime, sugar*
- Cuba libre  
*White rum, fresh lime, top up with cola*
- Mai Tai  
*White, rum, dark rum, orange curacao, orgeat and peach liqueur, pineapple juice*
- Zombie  
*White rum, dark rum, apricot brandy, pineapple juice, sweet and sour*
- Bramble  
*Gin, lime juice, and sugar, mixed berry and berry liqueur*
- Old fashioned  
*Whiskey, brown sugar, angostura bitter and orange zest*

## Martini

- Lychee Martini  
*Vodka, lychee liqueur, lychee fruit and lychee juice*
- Cosmopolitan  
*Vodka, cranberry juice, triple sec, lime juice*
- Espresso Martini  
*Vanilla vodka, espresso coffee, coffee liqueur, caramel syrup and sugar*
- Apple Martini  
*Green apple vodka, apple juice, apple syrup and lime*
- Mango and lemon Martini  
*Vodka, mango puree, lemon juice, sweet and sour*

## Selection of Wines

### White Wine

- Two island Chardonay
- Plaga Sauvignon blanc

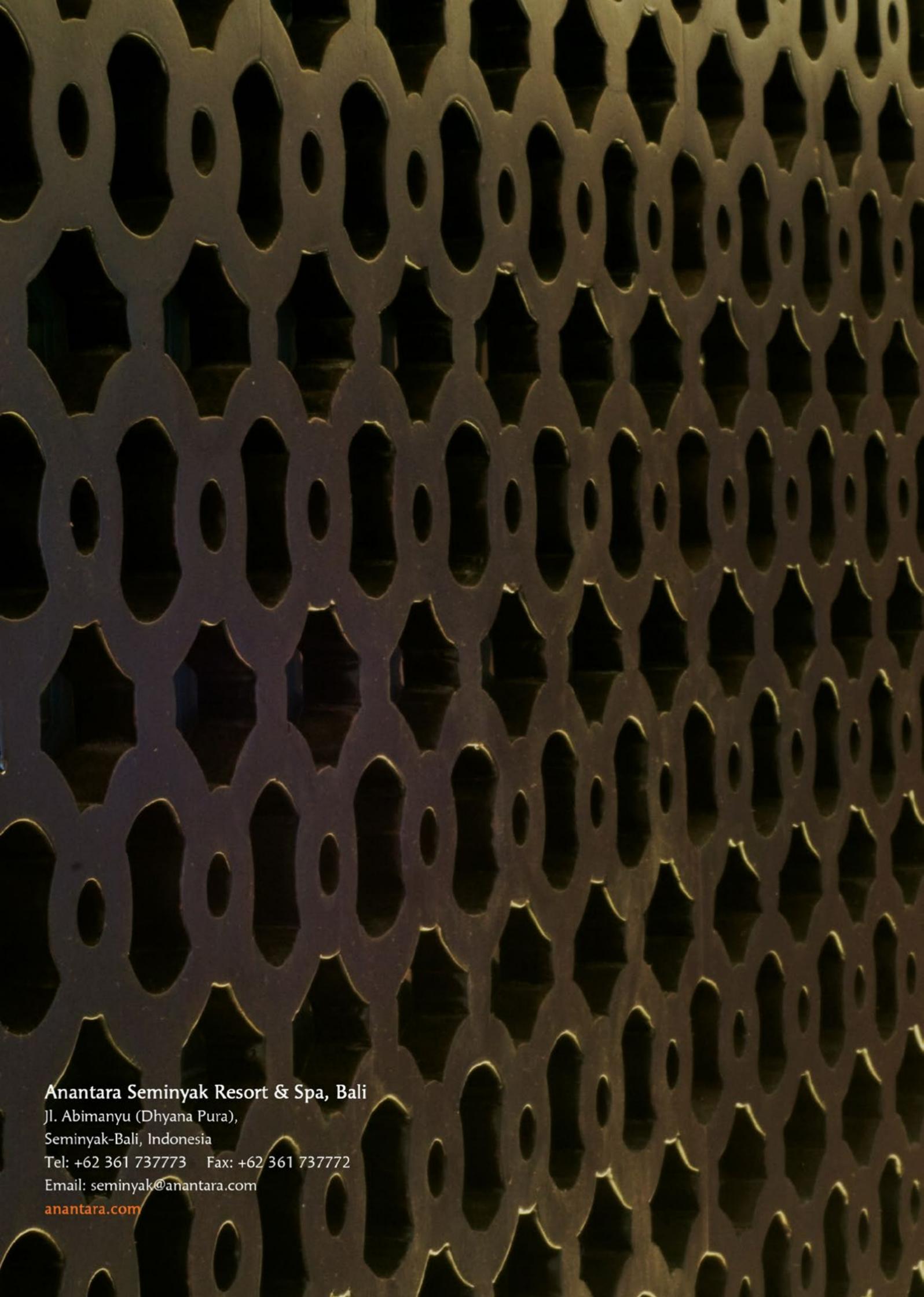
### Red Wine

- Plaga Cabernet Sauvignon
- Two Island Shiraz

### Sparkling Wine

- Italian Prosecco
- Sparkling wine Tunjung

Wine brands and grapes are subject to change, base on availability



**Anantara Seminyak Resort & Spa, Bali**

Jl. Abimanyu (Dhyana Pura),  
Seminyak-Bali, Indonesia

Tel: +62 361 737773 Fax: +62 361 737772

Email: [seminyak@anantara.com](mailto:seminyak@anantara.com)

[anantara.com](http://anantara.com)