

IDR 275,000,000 NET FOR 300 PERSONS

Prior to your wedding day:

- Food Tasting up to 6 persons
- · Light bites for 10 persons during the technical meeting

On your wedding:

- Grand Stall menu options for 300 pax
- 9 Stalls (Indochine Market, Noodle Station, Dim Sum, Soup, Beef, Poultry, Fish, Rice Station, Sweets, Chilled Juices (1 round only)
- Additional Menu starts from IDR 800.000 net per person, with minimum order 10 persons
- 2 night stay in our Junior Suite for the Bride & the Groom, inclusive breakfast for 2 persons
- 2 nights stay at 2 Hilton Deluxe rooms for family, inclusive of breakfast for 2 persons
- 300 glasses of soft drinks or Ice flavored tea
- 20 portions coffee & tea and free flow mineral water for the ceremony event
- 1 bottle of house wine for wedding toast ceremony
- 3 small meeting rooms on your wedding day
- 2 Hilton Bandung exclusive guest books
- 2 projection screens and 2 LCD projector
- Electricity for up to 10.000 watt
- 10 parking vouchers on your wedding day
- 5% discount from published rate for family and friends on the day of the event including 2 breakfasts, terms and conditions apply

For Your First Anniversary:

Romantic Dinner for couples at our Restaurant



Stall 1

Salad or Indochine Market (Choose 1)

Caesar Salad (romaine lettuce, fried crisp breaded chicken breast, crisp beef bacon anchovy fillet, Foccacia crouton, caesar dressing, extra virgin oil, grana Padano cheese) served with bread rolls, garlic bread, and cheese twist puff

Thai Salad (Assorted lettuces, romaine lettuce, curly iceberg, red chili, green papaya, green mango, pineapple, cucumber, carrot, jicama, glass noodle, fried tofu, sliced shallot, garlic - grilled tender beef loin, marinated chicken leg skewer, herbs prawn, soya marinated cuttlefish, lemongrass and red chili marinated fish snapper fillet - fresh herbs, mint and coriander leaves, spring onion, kaffir lime leaves, Thai lime garlic vinaigrette, toasted peanut, chile flakes, palm sugar)

Indochine - Green curly, red frisee, Lala Rosso, romaine lettuce cherry tomato, sun-ripened tomato, carrot, red radish, olives, sweet corn, beans, peas, sliced thin shallot, baby beans, soya bean, baked beetroot, roasted baby potato, grilled pumpkin, red beans, green papaya, pomelo orange, jicama, green mango, pineapple, red cabbage, cucumber, white cabbage, rose apple, pickles cabbage, pomelo, green papaya, green mango

Fresh garden herbs coriander, mint, sweet basil, parsley, spring onion, ginger flower, lemongrass, lesser galangal

Asian condiments & sauces toasted rice, chili flakes, caster sugar, garlic flakes, toasted peanut, dried shrimp

sesame seeds, palm sugar, raisin, spring onion, pickled garlic



House dressing

Thai peanut chili dip, spicy lime coriander dip fish sauce, tamarind juice, soya sauce, Thai tangy lime dip, rice vinegar, sesame oil, tamarind dressing

Stall 2

Noodle Station (all served)

Flat rice noodle, vermicelli rice noodle, glass noodle, egg noodle fresh button, black ear, white oyster, fresh straw, and enoki mushrooms assorted homemade fish ball, squid ball, prawn chicken roll, sausages Bandung tofu, soft egg tofu, fried tofu, beancurd skin

Hainan's ginger poached chicken, stew beef shank in soya, sliced beef short ribs, honey glazed BBQ chicken leg, roasted spices aromatic duck, stew Chinese chicken feet in black bean sauce

Lorenzo spinach, kangkong water spinach, romaine lettuce, green curly, Chinese cabbage, iceberg lettuce, green cabbage claim, green spinach, organic baby bok choy

House dipping

sesame paste, chili oil, black vinegar, soy sauce, sweet soy sauce, sesame oil

tom yum chili paste, laksa gravy, fish sauce, tamarind sauce, rice vinegar

Toasted peanut, sesame seed, dried seaweed, chili flakes, wanton skin spring onion, coriander leaves, pickles, garlic in vinegar, pickle chili

Superior chicken soup, beef spices soup, vegetarian mushroom soup



Stall 3
Dim sum (All items served)
(Siomay, Wonton, Chicken Char Siew Pau, Bakpao Tausa)

Stall 4

Soup (Choose 1)

Cream of chicken soup (With sweet corn and minced chicken) served with shredded Chilli Bird in Salty Soy Sauce and fried garlic

Chinese sweet corn and crab soup served with shredded Chilli Bird in Salty Soy Sauce and fried garlic

Hot and Sour Soup served with condiments

Dumpling Soup served with condiments

Fish maw, fish ball, Chinese cabbage 'baicai', and spring onion served with condiments

Cream of potato and leek
Served with bread rolls & garlic bread

Stall 5 Beef (Choose 1)

Barbecue Beef Brisket served with potato wedges

Coffee wood smoked beef shank in bone Glazed organic carrot, honey, cumin, fresh parsley Ciwidey organic baby green bean Green peppercorn gravy



Smoked BBQ U.S. beef brisket Mashed potato, gherkin pickle, sautéed baby green beans BBQ sauce

Slow-roasted Australian-aged beef short ribs Mashed potato, organic baby carrot, gherkin Honey soy BBQ sauce

Stall 6

Poultry (Choose 1)
Roasted Chinese aromatic duck served with
Mantau, cucumber pickle,
chili in oil, hoisin sauce, soy sauce

Bebek betutu
Balinese style roasted duck with spices
Steamed rice, 'sambal matah' red chili salsa
Lawar kacang panjang, long green bean with coconut seasoning

Rotisserie chicken slow-roasted whole spring chicken with lemon, thyme, and celery leaves roasted new potato, sautéed seasonal vegetables mushrooms brown sauce

Katsu & Gravy fried crisp breaded chicken curry gravy, katsu sauce, teriyaki sauce Japanese rice, sesame seed, pickle, dried seaweed Lorenzo spinach salad, sesame and shoyu vinaigrette



Stall 7

Fish (Choose 1)

Baked Tasmanian salmon en croute served with mashed potatoes and lemon capers sauce

Cured Tasmanian salmon 'gravlax'

Dark rye bread, honey grain mustard, pickle gherkin

Avocado, lettuces, lemon, sliced sun-ripened red tomato

Baked fish black cod with miso glaze
Japanese rice, sesame seed, pickle, dried seaweed
Lorenzo spinach salad, sesame and shoyu vinaigrette
Shoyu sauce

Fish & chips Lemon, tartar sauce, and potato chips

Stall 8

Rice Station (Choose 1)
Hilton Bandung hawker rice bowl I

- a. Steamed White Rice
- b. Stir-fried Salted Egg Prawn
- c. Wok-fried Black Pepper Beef
- d. Sapo Tofu with Stew Mushroom
- e. Fried Egg Sunny Side Up

Hilton Bandung hawker rice bowl II

- a. Steamed White Rice
- b. Stir-fried Prawn Salt & Pepper
- c. Wok-fried Chicken Leg with Kungpao Sauce
- d. Sauteed Brocolli in Oyster Sauce
- e. Fried Egg Sunny Side Up



Hainan Chicken - rice double-boiled superior clear chicken broth A braised chicken egg in star anise, tea leaves, soya sauce Sautéed baby pok choy with oyster sauce pandan fragrant rice sambal red chili paste

Nasi Hijau pandan Wangi - steamed rice with fragrant pandan leave empal suwir, shredded fried sweet beef in spices udang balado, sautéed shrimp in red chili paste, kaffir lime leave serundeng kelapa, seasoned toast coconut flake with cucumber seed ayam goreng kemiri, fried marinated chicken with spices sautéed organic baby green bean, shallot, salted fish stir-fried tempeh bean cake, garlic, galangal, red chili, soy sauce kerupuk udang, shrimp cracker

Nasi Gurih daun jeruk - seasoned steam white rice with kaffir lime leaves sate bumbu, grilled chicken leg satay in spices kering kentang pedas, crisp potato stick with chili paste, salted fish and peanut

daging balado, sautéed beef with red chili balado paste, lemongrass ayam suwir, shredded chicken in chili paste, coconut milk ayam bakar cabai hijau, grilled chicken with green chili paste tumis kacang panjang, sautéed long green bean with shallot peyek kacang, peanut cracker

Nasi bakar purnawarman - grilled steamed rice in banana leaves stuffed with salted fish, galangal, basil leaves, shallot, lemongrass iga bakar pindang, roasted beef stew in tamarind and spices fried Bandung tofu and tempeh beancake lalapan segar, crudites vegetables sambal terasi, red chili with shrimp paste



Stall 9

Sweets (All items served)
Seasonal cut fresh fruits and chilled juices

Selection of ice cream - live station

Mango sorbet, calamansi cream, strawberry, dark chocolate, vanilla

Baked 70% dark chocolate molten lava cake - live station Chantilly cream, forest berries coulis

Condiments: chocolate sprinkle, toasted cashew nut, granola, soft marshmallow, chocolate rice, strawberry, merengue, raisin, dark chocolate sauce, salted caramel

Cakes
Red Velvet Rolls, cream cheese
Forest Berries Cheesecake
Green Tea Rolls
Tiramisu

Les verrines
Triffle berries, chantily, vanilla pannacota, berries coulis
Assorted puddings (mango, strawberry, vanilla)