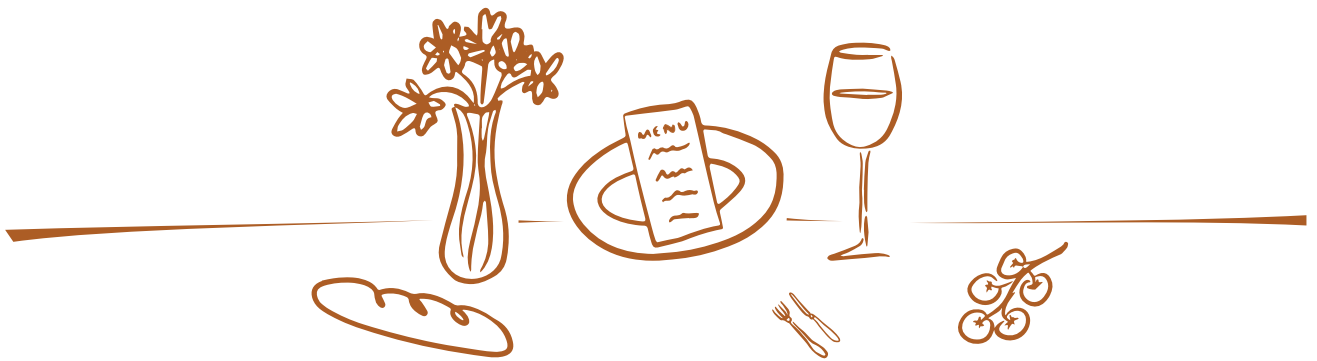


THE
KITCHEN HOUSE

CREATIVE CATERING



Wedding Menu
2025/2026

About Us

At The Kitchen House, we believe a wedding feast should be more than just a meal. It should be an experience. Since 2018, we've been crafting unforgettable wedding menus that bring people together over incredible flavours and beautifully presented buffets and tables. We take pride in every dish, not just in how it tastes but in how it looks on the buffet or table. We're not just caterers, we're creators, working closely with couples and planners to ensure every detail is just right. Whether you're celebrating with a buffet or an intimate gathering. We design menus that perfectly complement your dream destination wedding in Bali, making sure every bite is as special as the setting.

Your wedding is one of the most important days of your life, and we're honoured to be part of it. With a passion for flavour, presentation, and seamless service, The Kitchen House is here to make your wedding feast as unforgettable as the day itself.

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Canapé PACKAGES

Start your celebration in style with our beautifully curated canapé service. Running for 2 hours with professional waitstaff, it's the perfect way to set the tone for your wedding. Our menu features a unique selection of handcrafted bites, designed for effortless mingling and indulgence. Choose from two of our package options below:

Option 1 : Classic Selection

150,000 IDR per guest

3 canapé selections

Option 2 : Signature Selection

180,000 IDR per guest

5 canapé selections

*This service runs for 2 hrs.
Minimum 40 pax, minimum fee may apply.
All prices are net.*

International BUFFET MENU

Our buffet service includes everything you need to create a beautifully presented and delicious wedding feast. Once you've selected your menu from our international buffet options, we'll take care of the rest, providing all buffet styling, serving platters, chafing dishes, and professional wait staff to manage food service. We coordinate directly with your planner or venue to make sure everything flows smoothly on the day. From timing to setup and styling, we ensure the buffet blends seamlessly into your wedding aesthetic and schedule. All food is styled and served with care, and our team is on hand throughout to keep everything fresh, topped up, and looking stunning.

SILVER - 650.000 IDR

NIBBLE x1
SALADS x2
MAINS x3
SIDES x3
DESSERTS x1

GOLD - 750.000 IDR

NIBBLE x2
SALADS x2
MAINS x4
SIDES x4
DESSERTS x2

*This service runs for 2 hrs.
Minimum 40 pax, minimum fee may apply.
Shared plates are an additional 100K per pax.
All prices are net.*

Indonesian BUFFET MENU

Nothing says Bali like an Indonesian Buffet done right. We don't just bring the food, we bring the experience. Our setup blends tradition with style, creating a feast that feels as special as your big day. With thoughtful presentation and attention to detail, we ensure every dish is served in a way that enhances the overall wedding vibe.

SILVER - 550.000 IDR

NIBBLE x1
MAINS x3
VEGGIES x3
SIDES x2
SAMBALS x3
DESSERTS x1

GOLD - 650.000 IDR

NIBBLE x2
MAINS x4
VEGGIES x4
SIDES x2
SAMBALS x3
DESSERTS x2

*This service runs for 2 hrs.
Minimum 40 pax, minimum fee may apply.
Shared plates are an additional 100K per pax.
All prices are net.*

Set - Menu **PACKAGE**

WEDDING SET MENU - 700.000 IDR

For a timeless and elegant wedding dining experience, our set menus offer the perfect balance of sophistication and indulgence. Your guests can relax and enjoy the moment as we bring beautifully plated dishes straight to their table with seamless service, exceptional flavours, and a true celebration of love

Select two sets for a 50 / 50 drop

APPETIZER x1
SALAD x1
MAIN x1
SIDE x1
DESSERT x1

*This service runs for 2 hrs
Minimum 40 pax, minimum fee may apply.
All prices are net.*

ADD - ON

Looking to bring some interactive flair to your wedding feast? Our food stalls offer a vibrant, market-style experience that's full of flavour and fun. Designed for mingling and movement, each stall serves up freshly prepared dishes right in front of your guests. Adding theatre, energy, and delicious aromas to your celebration. We offer a range of stall options for you to choose from, think everything from traditional Indonesian favourites to modern fusion creations. You can mix and match to suit your guest list and vibe.

Stalls run for 2 hours and include professional staff. For full stall options, inclusions, and recommendations, head to page 27 for more details.

FOOD STALLS

200.000 IDR / pax per stall

Minimum 20 pax.

BBQ

TACO

SALAD

INDONESIAN NASI CAMPUR

SOTO / RAWON

CHICKEN SATAY

FRIED RICE & NOODLE

SAMSAM GULING (BABI GULING)

REBELLE CARTS

For more information go to page 30

ICE CREAM CART

FROZEN YOGURT

UNICORN SOFT SERVE

All prices are net.

KIDS MENU

We know kids rarely finish a full adult meal, so we've done what we do best & got creative! Choose from three delicious kid-friendly meal packages, each designed to keep the little ones happy.

Plus, you get to pick one of three dessert options to sweeten the deal!

KIDS - 200.000 IDR

PACKAGE 1 - Chicken tender with aioli sauce served with mashed potato and broccol

PACKAGE 2 - Cheese beef/chicken burger with fries and cauliflower nugget

PACKAGE 3 - Spaghetti bolognese with roasted carrot

Each package comes with one dessert

Vanilla ice cream with a macaroon

Chocolate mousse

Strawberry cheesecake

All prices are net.

Canape INTERNATIONAL

EAST

VIETNAMESE ROLLS

Red vermicelli, tofu, and vegetables with Vietnamese sauce.

VEGETABLE SPRING ROLLS

Crispy rolls filled with vegetable.

AVOCADO NORI ROLLS

Avocado, cucumber, and mayo. Choose from naturally dyed sushi rice (blue or pink).

INDIAN SAMOSAS

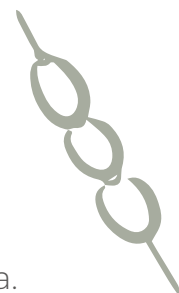
Spiced potato and cashew filling, served with mango chutney

BEEF LETTUCE CUPS

Spicy beef, vermicelli noodles, coriander, and hoisin sauce.

FISH SATAY

Minced tuna on a lemongrass skewer. Served with Balinese salsa.



CHICKEN SATAY OR TEMPE AND TOFU SATAY

Seasoned chicken, tempe, or tofu skewers, served with ground peanut sauce.

SWEET CORN FRITTERS

Corn fritters served with raw Balinese salsa.

GYOZA (VEGETABLE OR CHICKEN)

Japanese dumplings filled with tofu & Vegetables served with soy ginger sauce.

FRIED WONTON

Dumpling filled with ground chicken or vegetables and served with chili oil.

FRIED CASSAVA

Crispy fried cassava served with butterscotch sauce.



Canape INTERNATIONAL

WEST

ANTI PASTO

Fresh mozzarella, salami, olives, fresh tomato, and basil.

CROSTINI

APPLE & RICOTTA OR PESTO & FETA

Crostini with ricotta, thin apple slices, and candied walnuts. Or with pesto & Feta

GARLIC PARMESAN CAULIFLOWER NUGGETS

Breaded cauliflower florets served with sriracha mayo.

CHILLED MINESTRONE OR PUMPKIN SOUP

Chilled tomato broth or pumpkin soup, served in a petite vessel.

SMOKE SALMON BLINI

Smoked salmon, creme fraiche, dill and cracked pepper.

MUSHROOM ARANCINI

Crumbed rice ball with mushrooms and mozzarella, served with tomato relish.

MELON PROSCIUTO

Cantaloupe, prosciutto, fresh mozzarella

WATERMELON FETA SKEWER

Watermelon & feta, with reduce balsamic.



PRAWN COCKTAILS

Cooked prawns in cocktail sauce.

CHOISE OF TORTELLINI

Pasta filled with spinach and ricotta, served with tomato or creamed truffled

CHICKEN OR SHRIMP TOSTADAS

Crispy corn tortillas topped with seasoned shredded chicken or shrimp, refried beans, fresh toppings, and a drizzle of sauce.



Nibbles INTERNATIONAL

GUACAMOLE & TOMATO SALSA

Served with crackers.

HUMMUS

Silky chickpeas purée, tahini, and olive oil - served with vegetable crudites.

TZATZIKI

Greek style yogurt dip with cucumber and mint - Served with pita bread.

PESTO WITH GRISSINI

Fresh basil pesto - served with Italian breadsticks.

CHICKEN OR MUSHROOM SAN CHOY BAO

Stir fried minced chicken / mushroom serve in crisp romaine lettuce.

SWEET CORN FRITTER

Corn fritters served with raw balinese salsa.

VEGETABLE SPRING ROLLS

Seasonal local vegetable wrapped in delicate pastry

CHICKEN CROQUETTE

Crispy, golden-fried bites of seasoned shredded chicken and creamy filling, coated in breadcrumbs. Served with a dipping sauce.



BRUSCHETTA

TOMATO OR CAPSICUM

Tomatoes or capsicum, basil, and red onion on grilled bread.

ASSORTED VEGETABLE TEMPURA

Lightly battered & crispy fried seasonal vegetables.

Salads INTERNATIONAL

EAST

GLASS NOODLE SALAD

Shrimp, carrots, peppers, coriander, edamame, and cashews, dressed in a zingy Thai sesame garlic dressing.

POMELO SALAD (V)

Pomelo (Indonesian grapefruit), coriander, chili, red onion, nuts, and a chilli lime dressing.

SAYUR URAP (VG)

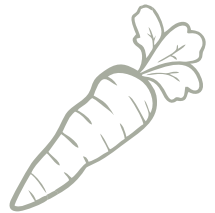
Steamed greens dressed with spiced grated coconuts

GADO-GADO (V)

Indonesian salad of mixed vegetables, tofu, tempeh, and egg - served with a peanut sauce.

GREEN PAPAYA SALAD

Shredded young papaya and carrots with a spicy Asian dressing.



ASIAN CUCUMBER CARROT SLAW

Shredded cabbage, carrot, and cucumber with honey lemon dressing.

QUINOA EDAMAME SALAD

Shredded cabbage, carrot, edamame, quinoa, and cashews with miso or honey lemon dressing.



SOBA NOODLE SALAD

Soba noodles, red peppers, cucumbers, carrots, coriander, and peanuts with a peanut lime dressing.

KIMCHI SLAW

Fermented cabbage and radish, seasoned with chili pepper, garlic, ginger.

SEAWEED SALAD

Japanese seaweed (wakame) dish with a tangy sesame-soy dressing.

Salads INTERNATIONAL

WEST

GREEK SALAD

Marinated feta, cucumber, cherry tomatoes, red onion, and olives.

GARDEN GREENS

Assorted greens dressed with coriander lemon vinaigrettes.

HALOUMI ORANGE

Grilled haloumi, orange segments, mint, leafy greens, and nuts, with a orange dressing.

APPLE & WALNUT SALAD

Apple slices, rucola, and parmesan with toasted walnuts and a Dijon mustard dressing.

FENNEL AND QUINOA

Orange segments, carrots, spinach, and fennel seeds.

MEDITERRANEAN COUSCOUS

Couscous, currants, mint, cucumber, tomato, feta cheese, and a lemon dressing.

BEETROOT & FETA

Beetroot, crumbled feta, rucola, toasted sunflower seeds, and dill.

STRAWBERRY WALNUT

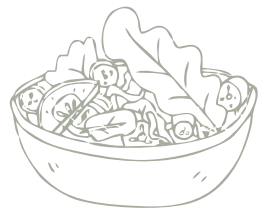
Strawberry with baby spinach and candied walnut with balsamic vinaigrette.

LEMON POTATO SALAD

Baby potatoes, parsley, green onions, and yogurt.

ROASTED CAULIFLOWER

Roasted cauliflower florets with rucola, pomegranate with edamame puree and coconut dressing.



Phaing INTERNATIONAL

EAST

JACKFRUIT RENDANG

Tender jackfruit cooked with traditional rendang spices and coconut milk.

BEEF RENDANG

Slow cooked beef in coconut milk, aromatic spices & toasted coconut.

AYAM RICA

Chicken in a fragrant chili, basil, and lemongrass sauce.

PEPES IKAN

Marinated snapper in fragrant Indonesian spices - wrapped in banana leaves with.

CRISPY TAMARIND FISH

Whole crispy fish glazed with a tangy tamarind sauce.

IKAN BAKAR JIMBARAN

Balinese grilled fish with a Jimbaran style.

SWEET SESAME CHICKEN

Crispy chicken glazed in honey sesame sauce.

PORK BELLY BAO BUN

Pork belly in a soft bao bun with hoisin sauce.

PAD THAI

Stir-fried flat rice noodles with vegetables and soy sauce.

VIETNAMESE STEAM FISH

Steam fish with garlic, ginger & herbs with tangy fish sauce dressing.



Phaiang INTERNATIONAL WEST

LEMON CHICKEN

Grilled chicken marinated in creamy garlic, lemon, and capers.

LAMB KOFTAS

Spiced minced lamb skewers - served with tzatziki.

BARRAMUNDI FILLET

Pan-grilled barramundi with lemon capers sauce or mango salsa.

BEEF RAGU

Slow-braised beef in a rich tomato sauce with herbs and red wine - served with rigatoni pasta.

TACOS

PORK, CHICKEN OR FISH

Soft tortillas with tangy cabbage slaw and homemade sauce.

HALLOUMI SLIDERS

Grilled halloumi cheese on a bun with tomato relish.

BEEF SLIDERS

Beef patty in a bun with secret sauce, shredded lettuce, smoked cheese, caramelized onion, and pickles.

VEGETARIAN MOUSSAKA

Layers of eggplant, zucchini, lentils, cheese, and tomatoes with béchamel sauce.

BEEF STROGANOFF

Sautéed beef in a creamy mushroom gravy.

CHICKEN SOUVLAKI

Grilled marinated chicken breast in a pita wrap.



BEEF SHORT RIBS

Slow-cooked, tender beef short ribs glazed with smoky barbecue sauce.

Sides INTERNATIONAL

PUMPKIN AND SWEET POTATO MASH

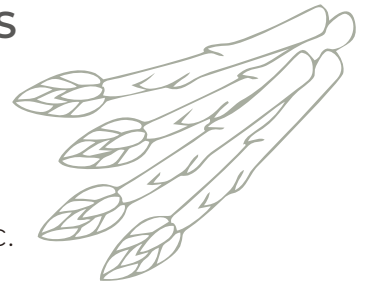
Creamy, buttery mashed pumpkin and sweet potatoes with garlic parmesan.

COLESLAW

Crisp shredded cabbage and carrots tossed in a creamy, tangy dressing.

GARLIC GREEN BEANS OR ASPARAGUS

Crunchy green beans sautéed with garlic.



BABY CARROTS

Caramelized runchy carrots sautéed with garlic.

PAN-FRY MUSHROOM

Sautéed mixed mushrooms with garlic, herbs, and a touch of butter

POTATO GRATIN

Potatoes layered with cheese and cream.



CORN ON THE COB

Grilled corn with chili butter.

CAJUN FRIES

Crispy potatoes with Cajun seasoning.

SWEET POTATO WEDGES

Crispy wedges of local or orange sweet potato.

Sides INTERNATIONAL

RICE

NASI MERAH / PUTIH

Plain steamed red rice or white rice.

NASI UDUK

Fragrant coconut rice.

NASI KUNING

Rice cooked in yellow turmeric coconut sauce.

HERBED RICE

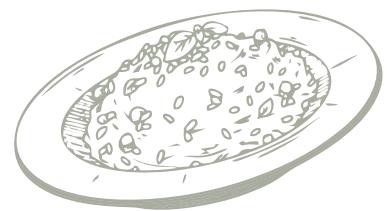
Rice cooked in garlic butter sauce with fresh herbs.

CORIANDER RICE

Rice cooked with green salsa.

TOMATO RICE

Rice cooked with homemade tomato paste.



Desserts INTERNATIONAL

CHOCOLATE MOUSSE

Signature chocolate lovers desserts.

MANGO CHIA MOUSSE

Thick and creamy layers of coconut cream and mango puree.

STRAWBERRY CHEESECAKE

Layers of biscuit base, creamy filling, whipped cream and strawberries.



VANILLA COFFEE PUDDING

Rich and creamy pudding for coffee lovers.

BERRY & CHIA YOGURT PARFAIT

Smashed berries, crunchy granola and yogurt chia mix.

BANOFEE CHEESECAKE

Cheesecake with butterscotch sauce on the top.

BLUEBERRY CRUMBLE

Grilled corn with chili butter.

APPLE PIE

Fresh apple and cinnamon pastry.



CHOCOLATE GANACHE TORTE

A rich and decadent dessert featuring a dense chocolate base topped with a smooth, velvety ganache and finished with a glossy glaze.

NIBBLES *Indonesian*

SATAY TEMPEH

Grilled Satay tempeh with peanut sauce.

SATAY TOFU

Cubed crispy tofu with peanut sauce.

VEGETABLE SPRINGROLL

Indonesian crispy springrolls with mixed vegetables and chilli dipping sauce (VG).

CHICKEN SPRINGROLL

Indonesian crispy springrolls with chicken mixed vegetables and chilli dipping sauce.

TAHU ISI (STUFFED TOFU)

Crispy Battered tofu stuffed with carrot, beans, and spring onion.

RISOLES

Crumbed, thick springroll pastry filled with carrot, chicken and creamy sauce.

SATE TELUR PUYUH

Skewered quail egg cooked in sweet spices.



BAKWAN JAGUNG

Crispy Indonesian corn fritter, with Balinese salsa .

BEE HUN GORENG CONES

Vegetarian fried rice noodles served in banana leaves cones (VG).

BAKWAN SAYUR

Mixed Vegetable fritters with bean sprouts, spring onion and carrot.

VEGGIES *Indonesian*

SAYUR URAP

A warm Indonesian salad of bean sprouts (VG, GF).

TOFU SALAD

Coconut nectar and soy-marinated tofu, spring onions, leafy greens, and cucumber (VG).

GADO-GADO

Indonesian salad of mixed vegetables, tofu, and tempeh with peanut butter sauce dressing (VG).

KAREDOK

Raw Indonesian salad of cucumbers, bean sprouts, cabbage, local basil, tossed in peanut sauce dressing (VG, GF).

CAH OR PLECEK KANGKUNG

Garlic stir-fried Indonesian watercress in chili sauce (GF, VG).

SINGKONG GULAI

Curried cassava leaves (GF, VG).

PAKIS GULAI

Slow cooked fern tip coconut curry (GF, VG).

GULAI JANTUNG PISANG

Banana blossom curry (GF, VG).

TERONG BALADO

Eggplant in a spicy chili sauce (GF, VG).

SAYUR NANGKA

Spicy jackfruit and snake bean coconut curry (GF, VG).

OPOR TEMPEH TAHU

Light turmeric coconut curry of tempeh and/or tofu (GF, VG).



MAINS *Indonesian*

IKAN BAKAR JIMBARAN

Famous Balinese grilled fish from Jimbaran, with rich spices and sambal.

PEPES IKAN

Fish and herbs wrapped in banana leaves and steamed.

AYAM RICA

Chicken in a fragrant chili, basil, and lemongrass tomato sauce.

BEEF RENDANG

Traditional Indonesian spicy beef stew.

CUMI HITAM

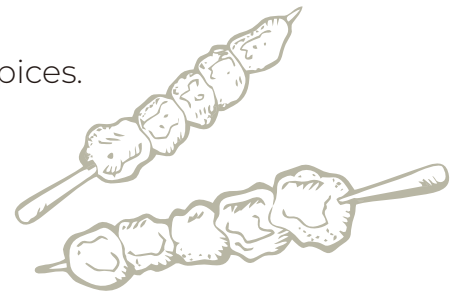
Squid stewed in its own black ink with aromatic spices and rich savory flavor.

AYAM SERE LEMO

Poached shredded chicken in a balineses spices.

AYAM GORENG KUNING

Fried chicken marinated in turmeric.



SAMBAL GORENG ATI

Cubed potatoes and chicken liver sautéed in a fragrant chili sauce.

SATE AYAM

Traditional Indonesian grilled chicken skewers served with peanut sauce.

AYAM BAKAR MADU

Grilled chicken with a sweet soy marinade.

AYAM WOKU

Spicy Manado-style chicken cooked with fragrant herbs, chili, and lemongrass.

SIDES *Indonesian*

TEMPEH MANIS

Small chunks of crispy fried tempeh and peanuts in a sweet-ish spicy sauce (VG).

TEMPEH MENDOAN

Deep-fried tempeh squares coated in flour and spring onions, served with a sweet soy sambal (VG).

PERKEDEL KENTANG

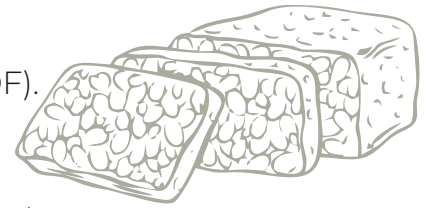
Potato fritters.

TERI KACANG

Spicy crispy anchovies and peanuts (GF, DF).

ACAR

Sweet pickled carrot and cucumber (GF, VG).



PERKEDEL JAGUNG

Sweet corn fritters (GF option available).

SAMBAL GORENG KENTANG PETAI

Cubed potato and bitter beans sautéed in a fragrant chili sauce (GF, VG).

BIHUN GORENG

Fried vermicelli noodles with egg and vegetables (VG option available).

PEPES TAHU

Tofu and herbs wrapped in banana leaves and steamed (VG, GF).

TELUR BALADO

Whole eggs in a spicy chili sauce.

RICES *Indonesian*

NASI KUNING

Fragrant Indonesian yellow rice cooked with coconut milk and turmeric.

NASI KECOMBRANG

A unique Indonesian rice dish infused with the distinct aroma and flavor of kecombrang (torch ginger flower).

NASI LIWET

A unique Indonesian rice dish infused with the distinct aroma and flavor of kecombrang (torch ginger flower).

NASI GORENG

Fried rice dish stir-fried with a variety of fresh vegetables.

NASI UDUK

A fragrant Indonesian rice dish cooked in coconut milk.

NASI MERAH

A nutritious and hearty rice dish made from red rice.



NASI PUTIH

Fluffy, perfectly cooked white rice prepared by steaming.

NASI JERUK

Fragrant citrus-infused rice cooked with kaffir lime leaves and aromatic herbs.

SAMBALS *Indonesian*

SAMBAL IJO

Green chili salsa (GF, VG).

SAMBAL TOMAT

Red chili and tomato salsa (GF, VG).

SAMBAL KECOMBRANG

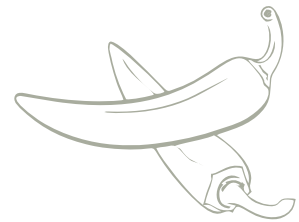
Raw torch ginger flower chili.

SAMBAL MATAH

Sliced chili salsa with lemongrass, shallots,
and fragrant torch ginger (GF, VG).

SAMBAL BAWANG GORENG

Spicy chili oil with fried onions (GF, VG).



DESSERTS *Indonesian*

DADAR GULUNG

Pandan-infused green crepes, rolled and stuffed with fresh grated coconut and coconut sugar (GF).

KOLAK

A sweet stew of coconut sugar, pandan leaf, and coconut milk with jackfruit and banana (GF, VG).

KLEPON

Sticky rice flour balls stuffed with caramelized coconut sugar, dusted with fresh shredded coconut (GF, VG).

BUBUR INJIN

Fragrant black rice pudding with coconut sugar and coconut milk (VG, GF).

BUBUR KACANG HIJAU

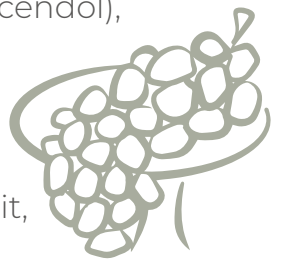
Mung bean pudding with coconut sugar and coconut milk (VG, GF).

DAWET (ES CENDOL)

A traditional Indonesian iced drink made with green rice flour jelly (cendol), sweet coconut milk, and palm sugar syrup.

ES TELER

A sweet and creamy Indonesian dessert with coconut, jackfruit, avocado, and condensed milk, served over shaved ice.



RUJAK

A combination of local fresh and seasonal tropical fruits with sweet peanut sauce.

Food Stalls

BBQ GRILL

SALAD x1

Choose 1 from our salad menu.

MAINS x3

Meat (Pork or beef)
Chicken (Satay and BBQ wings)
Seafood (Fish or squid or Prawn)

SIDES x2

Choose 2 from our side menu.

SAUCES x2

BBQ
Jimbaran Spices
Chimichurri
Gravy

TACO STALLS

SALAD x1

Snappeas And Corn Salad.

MAINS x3

Chicken Mexican Flavour
Pulled Pork Or Beef with BBQ Sauce
Battered Fish
BBQ Jackfruits (VG)
Tempeh Spiced Cajun



CONDIMENTS

All Tacos Come With Soft and Hard Tacos, Marinated Cabbages, Corriander, Lemon Slice, Cheddar, Pico Del Galo, Red Beans, Onion, And Mango Salsa.

SAUCES x2

Sriracha Mayo
Cilantro Sauce

Food Stalls

SALAD STOP

A selection of 5 recommended salads, served with a bread basket, or choose from our menu.

POMELO SALAD (V)

Pomelo (Indonesian grapefruit), coriander, chili, red onion, nuts, and a chilled lime dressing.

BROWN RICE & BROCCOLI PILAF SALAD (VG, GF)

Garlicky broccoli, brown rice, toasted cashews, and currants.

HALLOUMI, ORANGE, AND MINT (V)

Grilled halloumi, orange segments, mint, leafy greens, and nuts, with an orange dressing.

ROASTED CAULIFLOWER

Roasted cauliflower florets with arugula, pomegranate, edamame puree, and coconut dressing.

MEDITERRANEAN COUSCOUS

Couscous, currants, mint, cucumber, tomato, feta cheese, and a lemon dressing.

INDONESIAN NASI CAMPUR

AYAM SISIT (*Shredded chicken*)

SAYUR URAP (*steamed beans with coconut*)

PERKEDEL JAGUNG/KENTANG (*corn or potato fritters*)

TELUR BALADO (*eggs with chili sauce*)

TEMPEH MANIS (*sweet tempeh*)

SAMBALS (*chili sauces*)

NASI PUTIH (*white rice*)



Food Stalls

SOTO AYAM

A flavorful Indonesian chicken soup with spiced broth, and vermicelli, eggs, lime, and fried shallots as a toppings.

RAWON

A rich and savory Indonesian black beef soup made with keluak nuts, aromatic spices, and served with rice, tempeh, and salted egg.

CHICKEN SATAY

Indonesian grilled chicken skewers marinated in spices, served with rich peanut sauce, rice cake, acar and shallot slices.

FRIED RICE & NOODLE

Live cooking with authentic Indonesian-style fried rice (Nasi Goreng) and stir-fried noodles (Mie Goreng) cooked fresh with rich flavors and savory spices.

SAMSAM GULING (PORK BELLY)

Crispy Balinese-style roasted pork belly with perfectly crunchy skin and tender, flavorful meat. Served with rice, lawar (spiced veggies), sambal, and rich Balinese spices.





*Looking to add something sweet, fun, and a little unexpected to your big day?
Our Rebelle carts are here to bring the party. We offer a range of stylish treat carts to choose from. each one designed to add personality, flavour, and a touch of cheeky charm to your celebration.*

Every package is fully customisable to suit your style, guest list, and sweet tooth. Take a look through the options below and get in touch. We'll send you our full Rebelle Cart Catalogue so you can pick the perfect setup for your day.

ICE CREAM SCOOP

Create a classic, feel-good dessert moment with our ice cream scoop station. Choose up to six flavours from our menu to serve on the day. Scoops are served in cups or cones, and guests can customise their treat with a variety of toppings, including sauces, fresh fruit, cheeky sweets, and crunchy extras.

I'M NOT BROKEN - Hokey Pokey

WANNA DATE - Strawberry Sorbet

CHOCOLATE ROCKS - Chocolate, fudge brownies, cashew

COOKIE MONSTER - Oreo & Cookie Dough

WHIPPED - Vanilla

ANTI GRAVITY - Chocolate Chips Cookie

SUN OUT BUNS OUT - Cinnamon Bun

CARAMEL SEASALT - Salted Caramel

PINEAPPLE DAY - Pinacolada

ICE LAVA - Chocolate Mint

COCO BUM - Coconut

ONYX Black - Charcoal & Honey

COSMIX LOVE - Bubble Gum

MIDNIGHT MISCHIEF - Chocolate Plain

TARO - Taro

BLUSH CRUSH - Raspberry

TROPICAL FLING - Mango

NUTS ABOUT YOU - Pistachio





FROZEN YOGURT

Add a refreshing and interactive dessert station to your wedding! Our frozen yoghurt bar is always a crowd favourite, served with a wide selection of toppings. Guests can build their own creations using fresh fruit, crunchy bites, and sweet drizzles, making it a fun and customisable treat for all ages.

UNICORN SOFT SERVE

A fun and elegant treat for your special day! Guests can enjoy creamy, swirled soft serve and customise their own toppings for a delightful.

SOFT SERVE FLAVOURS

Vanilla

Chocolate



Wedding Packages

TERM AND CONDITIONS

PRICING

- All prices are **net**.
- Public holiday rates apply and will be quoted upon enquiry.

DEPOSITS & PAYMENTS

- A **50% deposit** is required to secure your event date. No event is considered confirmed until the deposit has been received.
- **All deposits are non-refundable.** If the event is cancelled, the deposit will not be returned but may be applied toward a future booking within **12 months**, subject to availability.
- **Full payment must be made at least 2 weeks prior to the wedding, unless prior arrangements have been made.**
- Any additional charges incurred during the event will be invoiced afterward.

CONFIRMATION OF DETAILS

- Final guest count, menu selections, dietary requirements, and staffing details must be confirmed **2 weeks prior to the event**.
- If guest numbers decrease after confirmation, the originally confirmed number will still be charged.

GUEST COUNT & MINIMUM SPEND

- Events must meet a **minimum of 40 guests**. If guest numbers fall below this, a flat fee of IDR 5,000,000 will be applied for kitchen rental equipment.
- A **children's menu** is available, strictly for children under the age of 12.

DELIVERY & SETUP

- A **transport fee** will be charged based on the venue's location and accessibility from our kitchen in Kerobokan.
- Buffet packages include **decor/greenery, light installations, and food warmers** but do not include tables and chairs.
- The buffet service runs for a maximum of 2 hours, finishing no later than 9 PM. Dessert stations run until 10 PM.

DISHWARE & KITCHEN EQUIPMENT RENTAL

- The Kitchen House can arrange additional kitchen equipment rentals as needed. Items included will be itemised in the quote.
- The Kitchen House is not liable for damages or breakages of rental equipment from outside vendors.

CANCELLATIONS & POSTPONEMENTS

- **Cancellations within 48 hours of the event** will be charged 100% of the final invoice.
- In case of **force majeure**, The Kitchen House offers one free date change within 12 months of the original booking, subject to availability.
- **Pandemic & Public Health Restrictions:** If the event cannot proceed due to government-imposed restrictions related to a pandemic or public health emergency, no refunds will be issued. Instead, The Kitchen House will offer **one free date change within 12 months** of the original booking, subject to availability.

PROPERTY SECURITY

- A **security charge of IDR 2,000,000** will be included in your invoice.
- Any damage or loss of hire equipment caused by the client, guests, or venue staff will be deducted from this fee. If no damage occurs, the fee will be fully refunded within **7 days after the event**.

LIABILITY

- By booking with **The Kitchen House**, you acknowledge and assume all risks associated with activities, events, and functions. This includes, but is not limited to, risks related to **fire, flood, accidents, injuries, fatalities, alcohol consumption, and legal actions**.
- You agree to **indemnify and hold The Kitchen House harmless** from any third-party actions, suits, claims, demands, or compensation, whether caused directly or indirectly by the services we provide.
- TKH **encourages responsible drinking** and will **not be liable** for any incidents, damages, injuries, or legal consequences arising from alcohol consumption, drug use, or any other substances. Clients are responsible for ensuring their guests behave in accordance with local laws and event regulations.

INSURANCE

- We strongly recommend that all travellers take out **travel and/or wedding insurance**.
- It is your **personal responsibility** to purchase insurance to cover any liability that may be incurred with us.
- The Kitchen House can provide **documents and invoices** to assist with any insurance claims.

FOOD TASTINGS

- Food tastings are available for a **minimum of 2 guests**. The cost is based on the **published menu price per person**.
- Additional tasting items are charged at **IDR 30,000 per menu item per person**.
- Tastings are by **appointment only** on weekdays. A **weekend tasting incurs an additional IDR 500,000 fee**. Payments can be made on location via cash, card, or bank transfer.

SPECIALISED & CUSTOM MENUS

- The Kitchen House can create a **customised menu** tailored to your guests' preferences. Custom menus will be itemised in the quote.

DIETARY REQUIREMENTS & ALLERGIES

- While The Kitchen House takes great care in food preparation and handling, our menu items may contain or come into contact with common allergens such as nuts, eggs, dairy, and gluten. If you have severe allergies, please notify us in advance so we can discuss your options. However, as we operate in a shared kitchen environment, we cannot guarantee complete allergen-free meals.

VENDOR QUALITY CONTROL

- The Kitchen House **does not allow outside food** (including cakes and desserts) at events without prior approval. If you plan to provide food from an outside vendor, please inform your **TKH booking representative during the quoting stage**.