KITCHEN HOUSE

CREATIVE CATERING

WEDDING CATERING 2024

CANAPES • STANDING COCKTAILS • GRAZING PLATTERS • BUFFETFOOD STALLS • BBQ GRILL • SHARED PLATES • DESSERTSBAR AND DRINKS • TABLE SETTING • FOOD LABELS • ICE CREAM



about us

The Kitchen House is a unique and flexible catering company, servicing all areas across Bali. We look after a range of hungry people, from corporate clients in nice hotels to kids at birthday parties. We cater for weddings, events at private villas, film sets and to entrepreneurs at co working spaces. There are not many requests we won't say yes to nurturing. Our cuisine is fusion. We use the best locally sourced ingredients and are always adapting to seasonal availability and specific requirements. Our head chefs are local to Bali and bring to their dishes a sense of curiosity. We specialise in Indonesian food with a healthy twist but we get creative with other cultures too.





Our fresh canapes are the perfect teaser to begin a night of indulgence. We love to highlight our fusion creations with rich presentation combined with mouth-watering flavors. Our menu is as diverse as it is colorful; select anything from pink beetroot meringue kisses to our blue butterfly pea flower sushi.









Standing cocktails are a perfect option for continuous mingling and nibbling throughout the day and night. We can take you on a culinary journey from light, refreshing starters, to more substantial savory bites, finishing with delicious desserts. Indulge.





Grazing Platters

During retreats participants may get hungry between meals, or between activities. We will set up a grazing table with the food of your choice, for your participants during this time so that there is always healthy, delicious food for you to snack on.









Wedding Buffet

What sets The Kitchen House apart from the rest is that we love to customize our buffets and grazing tables to suit the theme, mood, and character of your wedding. Our spreads are always customised, stylish and exciting. No celebration is complete without amazing food, and we want this to be one of the highlights of your day.







aco

Food Stalls

Food stalls are a fun way to add a different point of interest to your wedding. Think taco stand, Indonesian corner, or ice-cream stall – let us know what you're envisioning, and we'll do our best to bring it to life for you.











Imagine this!

A table adorned with all the flavours of a traditional barbecue; platters of grilled meats & seafood, bowls brimming with colorful salads, roast vegetables, relishes, sauces and more!



Wedding Shared Plates

Our wedding share plates offer a family-style, intimate option. Our share plate service includes a delicious variety of nibbles and wholesome dishes for a sit-down meal with an emphasis on high quality table service.











S



It's fun to offer your guests a super-sweet finish to their menu, plus what better way to give your guests the grand finale they were hoping for than serving them yummy goodness on a platter!









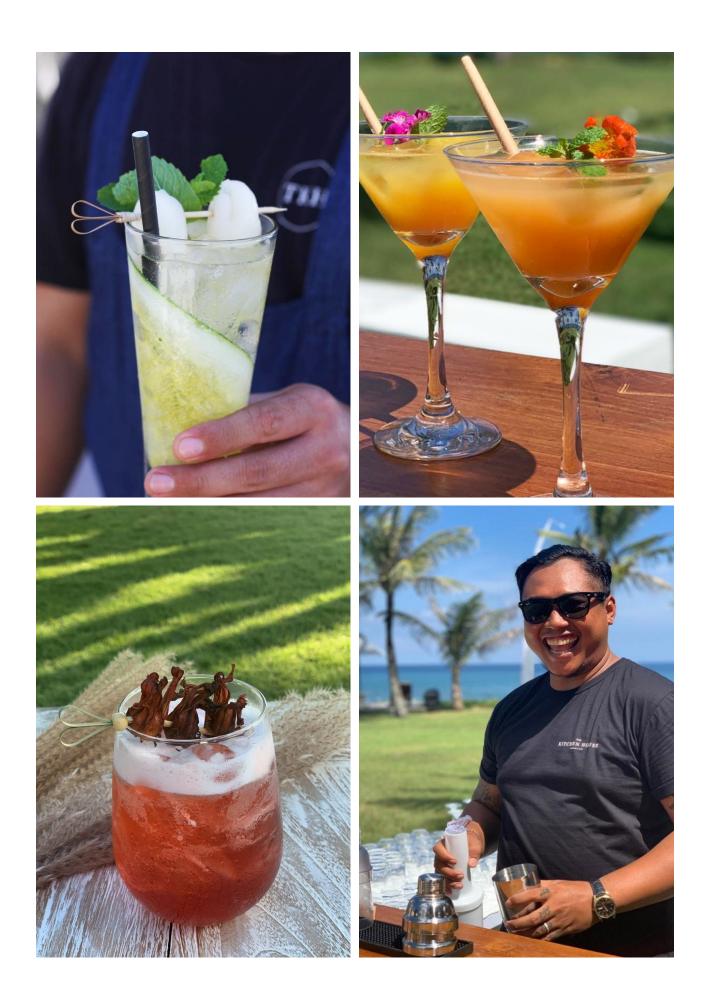


Bar & Prinks

Our bar service can provide welcome drinks, signature cocktails and mocktails, mixed drinks (using imported spirits), bottle service, and more. Again, we can design this aspect of our service to reflect whatever vibe you're looking for.







Jable Settings

We offer plates, cutlery and linen napkins. We can also personalise your table menu, by request. Our team of dedicated waitstaff are on site to assist setup and clear up from start to finish.











Food labels don't just have to be functional. Teamed up with fresh flowers or greenery, they can be one-of-a-kind gorgeous too.









Ice Cream Cart

Just when you thought your wedding couldn't get any sweeter, Rebelle's adorable full serviced ice cream cart is a delicious add on to your dessert menu. Just imagine the amazing photo's you'll get too!











WWW.THEKITCHENHOUSEBALI.COM

🖂 info@thekitchenhousebali.com 💿 thekitchenhouse_bali