



My Royal Samabe Wedding

Tie the knot in style. Royal Samabe Wedding is a combination of a chapel and an outdoor venue. Set against the backdrop of a stunning 180-degree Indian Ocean view, glassy Pearl Chapel is an irresistible location for anyone who dreams of celebrating romance in Paradise.

After exchanging vows, host your guests for a reception on the lawn area of the Royal Samabe Residence and make your dream wedding a unique once in a lifetime celebration.

At the end of the evening retire to the Royal Samabe Residence and spend your wedding night in total luxury. Maximum capacity at Royal Samabe Residence's lawn area is up to 100 people.

USD 9,900 ++

2 hours exclusive use of wedding ceremony up to 30 guests at Pearl Chapel

One night Stay at the Royal Samabe Residence inclusive of "Limited Privileges (standard benefits) valid for up to 5 adult

English-speaking celebrant or Christian priest (non-legal) & personal Romance Coordinator

Samabe signature fresh flower chapel decoration, including 8 standing fresh flowers, an altar table with flower arrangement, flower shower, flower aisle and wedding signage

Bridal bouquet for Bride and a boutonniere for Groom & Samabe signature dry ice

Double layer Wedding Cake & 2 Bottle of Sparkling wine with Champagne Glass Pyramid

Samabe wedding toast Mocktail and cold towels for up to 30 guests upon arrival

Music accompaniment by a keyboardist and a singer in the wedding ceremony

Standard sound system, & 2 microphones and a CD/DVD player

Samabe wedding stationery, including wedding programs for up to 30 guests and commemorative certificate for couple

Fragrant aroma burner & Samabe signature fan for wedding couple
30 colored Balloon

Private Dinner Reception at the Residence Court Yard

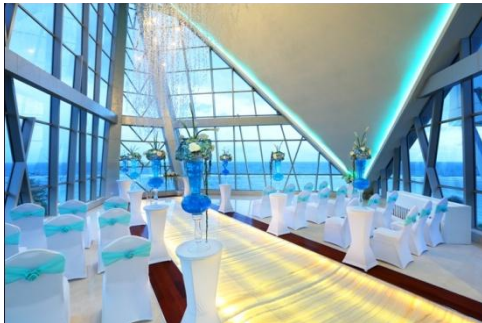
Semi buffet dinner reception for 30 guest, inclusive of Samabe signature romance table and area decoration, overhead lampion including free flow of soft drink, tea, coffee and ice water, special Bride and Groom table, noise maker for the grand entry



Term and Condition

Wedding can be perform any time 10.00 a.m. till 18.00 hours
Weddings are not performed on 30 December to 01 January and Nyepi Day including day
before and day after. Surcharge of USD 1.000 for Valentine's Day
Additional Guest USD 110.00 ++ per person
All prices are subject to 11% government tax and 10% service charges

The Chapel



My Pearl Chapel Wedding



My Pearl Chapel Wedding Blue & Green



My Pearl Chapel Wedding Orange, Purple or Pink



My Pearl Chapel Wedding



The Dinner Reception Set up



The Dinner Reception Set up : Groom & Bride table



Entrance display



The Dinner Reception: Noisemaker for grand entry



6 set of Floating Candle



Entrance Decoration



Champagne Pyramid





Semi Buffet Dinner Menu Selections

Amount of menu items from options listed below:

- Starter – **one** choice only from below options
- Soup – **one** choice only from below options
- Main course – your choice of **six** options
- Side dishes – your choices of **two** options
- Dessert selection – your choice of **five** options

Starter

Sushi & Sashimi, market fish selection, pickled ginger, wasabi and soya sauce

Smoked Smoked Salmon, sourdough toast, mayonnaise, wild rocket salad

Tiger Prawns cocktail beluga caviar strawberry salsa, avocado, mixed leaves, mango dressing Garlic bread

Ayam Pelalah, grilled shredded chicken salad mixed with sambal bajak and sambal matah

Bay-Smoked Mahi Mahi, Asparagus, Cherry tomato, Kalamata Olive

Assorted Bruschetta

Poached Lobster Cocktail, Lettuce, Mango and Strawberry Salsa, Avacado

Caesar Salad (Action) baby gem lettuce, smoked bacon, parmesan, qual egg anchovies, crouton

Vietnamese Spring Rolls filled with lobster& prawn, sesame soy dip

Guacamole (Action) served with Nachos

Larb Gai spiced minced chicken and romaine lettuce salad

Green Papaya, Mango, Chilli, Coconut, Palm Sugar Dressing

Thai Beef Salad, Chilli, Coriander, Green Papaya

Mixed Wild Beans, Feta, Coriander, Sundried Tomato, Olive Oil, Lime Juice

Dressed Crab chives & Smoked Salmon, sourdough toast, mayonnaise, wild rocket salad

Grade*AAA*Tuna Tartare cocktail pickled cucumber, mango, avocado, wasabi Garlic bread on Ice

Tomato, Bocconcini, Pine Nuts, Green Pesto

Native Live Oysters, Shallots, Lime, Tabasco **(surcharge IDR 112,000)**

Soup

Tom Yam Goong, hot and sour, prawn, mushrooms, coriander

Roasted Pumpkin and Ginger coriander, honey, cinnamon

Sop Buntut, Indonesian Oxtail soup

Ham and Split Pea oregano, yogurt, mint

Minestrone with Pasta, Bacon and Root Vegetable Brunoise

Cream of Chicken and Sweetcorn with Roasted Garlic Crisps

Beef Consomme with Root Vegetable Pearls,

Mushroom Cappuccino, truffle oil

Chinese Style Crab, Sweetcorn, Asparagus, Egg

Lobster Bisque, Rouille, Croutons

Szechuan Hot and sour soup

Main course

Fillet of BBQ Barrimundi, served with tomato, asparagus fettucine, truffle butter

Mixed Sate, Wagyu Beef, Chicken and Pork spicy peanut sauce, acar, rice cake

Mixed Kebabs chicken shish, lamb kofte and seafood, harrissa cous cous, grilled pitta bread, raw vegetable salad, tzatziki

'Babi Guling' Whole Roasted Suckling Pig Balinese Style, Traditional Spices

Rack of Vietnamese BBQ Pork or beef Ribs, Crispy Belly, Green Mango, Papaya and RedChilli Salad, Tamarind Dressing

BBQ Pork or Beef Rib

Beef Sausages on Roast potato with 3 different mustard

Lamb cutlets with mint sauce

Free Range BBQ Chicken drum stick with red wine sauce

Whole Black Angus Sirloin Carving station with 3 different sauce

Tasmanian Salmon BBQ Banana Leaf

Mixed Seafood Brochette With lemon butter sauce
BBQ Prawns with garlic
300 gr Grilled Lobster Madras, Garlic Naan, Massala Sauce (**Surcharge IDR 140,000**)
Roasted Pecking Duck with Orange sauce (**Carving**)
Traditional Chicken Filet Tikka
Marinated Jumbo Scallop Skewer (with or without bacon)
6 spice BBQ Tuna Fillet with Tomato salsa
Traditional Beef Wellington, Star Anise Jus and Green Peppercorn Sauce
BBQ Ayam Padang, Braised Leg in Local Aromatic Spices , Green Sambal
Roasted Pork Loin, and Pear Stuffing, Red Wine and Rosemary Jus
Crispy Chinese style Belly of Pork, Crackling, Pulled Ribs, Hoisin Sauce,, Hand made Egg Noodles
Steamed Fillet of Mahi-Mahi in Banana Leaf 'En Papillotte', Asparagus, Kalamata Olives
Section of Dim Sum with sesame Oil, Fermented Black Beans and Soy Sauce
Seafood Tempura prawn, squid, white fish, vegetables, ginger soy, dashi mirin dip

Side dishes

Sweet Corn Baked Potato Vegetable Skewer
BBQ Seafood NASI GORENG
Sambal Bajak, Samble Matah , Sambel Hijau ,Nam Jim , Mushroom
Mango Samble , Corn and Mango Salsa , Sour Cream, Salsa Verde, Pepper& BBQ Sauce , Herb Garlic Butter
Chargrilled Asparagus with hollandaise
Noodle Station Selection of Chinese Style Noodles with Condiments

Dessert

Hickory Nut Pie pistachio, walnuts, pecans, mascarpone cream
Chocolate Mousse Cake vanilla pod Ice Cream
Passion Fruit Pannacota hazlenut sponge green tea ice cream
Chilled Cheese Cake infused with kaffir lime, sweet and sour coulis
Tiramisu lady finger trifle, coffe cream, kalua jelly
Mixed Fruit
Samabe Three Ways Coconut Delight served with ice Cream
Basil Creme Brulee balsamic strawberries, shortbread ,
Selection of Indonesian Sweet
Es Cendol with Pandan Jelly, Palm sugar, jack fruit
Pisang Goreng- Banana Fritters, Coconut Ice Cream
Bubur Injin- Sticky Black Rice Pudding, Coconut cream
Samabe Three Ways Coconut Delight
Home-made Ice Cream and sorbet with assorted toppings
Bread Butter Pudding with Chocolate and Vanilla ice Cream
Coconut Mango Bavarois
Frangipani Pineapple Tart
Carrot Cake with Vanilla cream

Set Menu available at a surcharge of USD 20 ++ per person