

SHARED-TABLE FORMAT

Eastern European

A shared table of Eastern European classics — cold & hot starters, salads and two hot mains, finished with cake & fruit.

SPECIAL RATES FOR GROUPS OF 80+ GUESTS — ASK US FOR A QUOTE



IDR 1,400,000 / guest

all-inclusive · ≈ 1,020 g · shared-table service

Best for russian & eastern european celebrations, special dinners

WhatsApp +62 878 6100 4246

bprimecatering@gmail.com

The Menu

A generous spread brought to the centre of the table for everyone, plus two hot mains of your choice — styled & served, service & tax included.

ON THE SHARED TABLE *brought for everyone*

- Marinated Wild Mushrooms
- Artisan Cheese Platter, Jam & Walnuts
- Crab Stick Salad
- Olivier Salad with Roast Beef
- Russian Crepes with Chicken & Mushrooms
- Homemade Pickled Cucumbers
- Meat Platter, Cured Meats & Confit Tomato
- Herring under a Fur Coat
- Cabbage & Egg Pie
- Russian Blini with Minced Beef & Sour Cream

TWO HOT MAINS *choose any two — served alternately, one per guest*

- Butterfish, Asparagus & Lemon Sauce
- Soft-Boiled Octopus, Creamy Risotto & Green Remoulade
- Duck Leg Confit, Sweet Potato Gnocchi & Charred Spices
- 12-Hour Braised Beef Rib, Creamy Polenta & Basil
- Roasted Cabbage Steak, Truffle Cream Cheese & Demi-Glace
- Trout Steak, Vegetables & Potato Cream
- Chicken Breast, Mashed Potatoes & Mushroom Sauce
- Filet Mignon, Potato Gratin & Demi-Glace Sauce
- 8-Hour Braised Beef Rendang, Truffle Mash & Daikon
- Braised Tofu in Curry, Water Spinach & Mushrooms
- Green-Curry Prawns & Rice in a Young Coconut
- Duck Breast, Bell Pepper Ragù & Citrus Sauce
- Tender Beef Cheek, Bell Pepper Sauce & Sesame
- Slow-Cooked Pork Belly, Water Spinach & Shiitake
- Jackstroganoff, Vegan Mashed Potatoes & Mushroom Sauce

SIDES Mashed Potatoes & Steamed Rice · DESSERT Honey Cake & Seasonal Fruit Plate



FROM THE CELLAR

Wine & Champagne

By the bottle (750 ml), all-inclusive. A curated cellar across Italy, France & Spain — ask for the full list, vintages & magnums.

SPARKLING & CHAMPAGNE

Freixenet Cordón Negro Brut Cava <small>Spain</small>	IDR 710,000
Casa Canevel Prosecco DOC Extra Dry <small>Italy</small>	IDR 935,000
Crémant d'Alsace Prestige Brut NV <small>France</small>	IDR 920,000
Nicolas Feuillatte Réserve Exclusive Brut <small>Champagne, France</small>	IDR 2,125,000

WHITE

Protos Verdejo 2024 <small>Rueda, Spain</small>	IDR 645,000
Talò Chardonnay Puglia IGP <small>Italy</small>	IDR 690,000
Masi Modello Pinot Grigio IGT <small>Italy</small>	IDR 800,000
Masi Levarie Soave Classico DOC <small>Italy</small>	IDR 800,000
Dagobert Alsace Grand Cru Riesling <small>Alsace, France</small>	IDR 1,470,000

RED

Masi Frescaripa Bardolino Classico DOC <small>Italy</small>	IDR 785,000
Talò Primitivo di Manduria DOP <small>Italy</small>	IDR 875,000
Masi Bonacosta Valpolicella Classico DOC <small>Italy</small>	IDR 935,000
Protos Crianza Ribera del Duero <small>Spain</small>	IDR 1,085,000
Saint-Émilion de Quintus 2020 <small>Bordeaux, France</small>	IDR 1,505,000
Le Dragon de Quintus St-Émilion Grand Cru <small>Bordeaux, France</small>	IDR 2,330,000

ROSÉ

Palm 2024 <small>Provence, France</small>	IDR 660,000
Château l'Escarelle 2023 <small>Provence, France</small>	IDR 800,000

RAISE A GLASS

Cocktails & Bar

Add a full bar to your celebration — signature cocktails, mocktails, wine & more, priced per guest for 6 hours.



Pink Lemon Spritz

Pomelo gin · limoncello · lemon · bitter soda, topped with prosecco

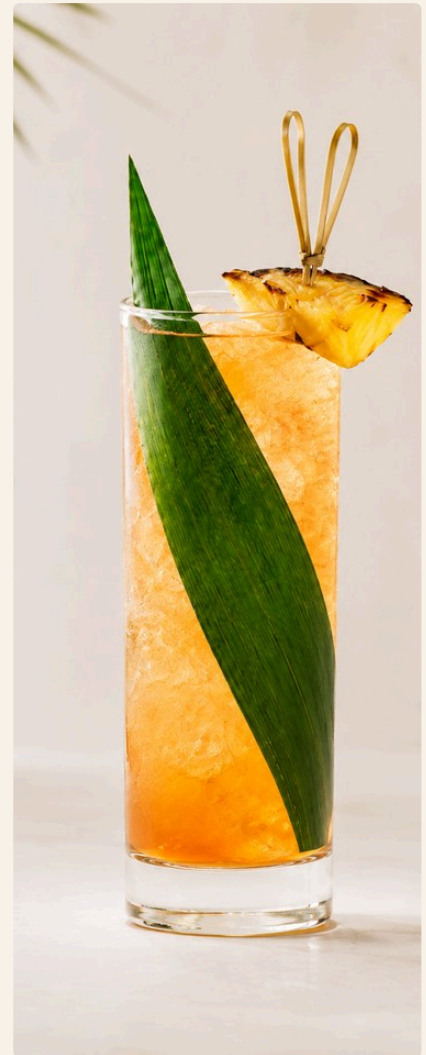
ABV 11%



Cucumber & Melon Gimlet

Dry gin · melon cordial · cucumber essence · white wine · green olive

ABV 14%



Lost in Palms

White rum · pineapple juice · peach liqueur · passion fruit

ABV 13%

BAR PACKAGES *per guest · 6 hours*

Essential

IDR 1,120,000

4 cocktails, 2 mocktails, beer, soft drinks, standard spirits

Signature

IDR 1,330,000

5 cocktails & classics, 2 mocktails, premium spirits, beer & wine

Premium

IDR 1,680,000

signature cocktails, premium spirits, craft beer, wine & champagne

Gather the table

Tell us your date & guest count — we'll handle the rest.

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Email bprimecatering@gmail.com

Instagram @baliprimecatering

MINIMUM ORDER IDR 8,000,000 PER EVENT · ALL PRICES INCLUDE SERVICE & TAX