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THE
HERMITAGE
JAKARTA

A Tribute Portfolio Hotel



Wedding Packages

COMPLEMENTARIES

One night stay in Junior Suite for the Bride and Groom, inclusive breakfast for two person

One night stay in two Deluxe Room for family or friends, inclusive breakfast for two person per room

Complementary bespoke wedding cake of three tiers

Complementary eight valet parking tickets

Complementary tasting of the wedding buffet menu items for eight guests for minimum 200 pax

Complementary two reception books

Fresh flower arrangement for the buffet

Marriott
INTERNATIONAL

spg.
Starwood
Preferred
Guest



A Tribute Portfolio Hotel

Wedding Menu

Minimum 200 pax

INDONESIAN BUFFET

IDR 598,000

Canapes

The Hermitage Singkong Goreng Skewer (V)

Grilled Prawns with Papaya-Tomato Salsa

Balinese Chicken Salad with Coriander

Appetizer

Tiger Prawn and Corn Potato Cake,

Spiced Chicken and Pomelo Salad with Kaffir Leaves

Selada Pengantin, Crispy Bean Curd (V)

Sambal Mbe with Tuna and Lemongrass

Soup

Rawon Short Ribs in Kemangi Flavored Soup

Food Stall

Rujak Buah/ Gado-gado/ Pecel Madiun

Main Dish

Pandan Wangi Steamed Rice, Salty Jambal Roti Fried Rice with Scallions,

Wok Fried Seafood Kwetiau, Sautéed French Bean with Galangal and Shallots,

Oven Roasted Chicken Herb Kecombrang, Seared John Dory Masak Gulai,

Fried Spicy Beef Balado Bukit Tinggi

Dessert

Coconut Milk Es Doger with Condiments, Mix Carabikang Melt Palm Sauce,

Rolled Bolu Gulung Stuffed with Raspberry Jam, Seasonal Sliced Mix Fruit



Prices are in Thousand of Indonesian Rupiah
and are subject 21% Government Tax and Service Charge

Wedding Menu

Minimum 200 pax

INTERNATIONAL BUFFET

IDR 598,000

Canapes

Creamy Mushroom Vol au Vent (V)

Spicy Tekka Maki Sushi Skewer, Tuna and Spring Onions

Beef Rendang Pizza

Freshly Baked Bread

Appetizer

Spicy Thai Beef Salad with Fresh Coriander

Waldorf Salad, Cos Lettuce, Apples, Celery and Walnuts (V)

Salmon Gravlox with Condiments

Soup

Cream of Pumpkin, Truffle and Croutons

Food Stall

Chicken Caesar Salad/ Garden Salad Bar

Main Dish

Pandan Wangi Steamed Rice, Lasagna with Parmesan Cheese, Basil Pesto and Béchamel Sauce (V)

Szechuan Style Prawns, Lamb Tongsenng with White Cabbage, Roasted Beef with Mushroom Sauce,

Seared John Dory with Mediterranean Tomatoes and Olive Concassé, Baby Pak Choi in Garlic Sauce

Dessert

Assortment of French Pastries

Dark Chocolate Mousse

Mimosa Cake

Macedonian Fruit Salad



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Wedding Menu

Minimum 200 pax

WESTERN BUFFET

IDR 638,000

Canapes

Cream Cheese, Tomato Confit, Fine Herbs Mousse Tartlet (V)

Smoked Salmon, Crème Fraiche, Roe on Soft White Toast

Foie Gras Confit on Soft Brioche, Onion Marmalade Purée

Freshly Baked Bread

Appetizer

Tuna Nicoise Salad,

Mediterranean Style Grilled Vegetables (V),

Crab Croquettes

Soup

Classic Lobster Bisque

Food Stall

Chicken Caesar Salad/ Garden Salad Bar

Main Dish

Penne Pasta with Seafood and Tomato Sauce,

Seared John Dori with Beurre Blanc Sauce,

Chicken Cacciatore with Kalamata Olives and Peppers,

Beef Medallion with Demi-Glace Sauce,

Slow Roasted Lamb Leg with Rosemary and Pearl Onions,

Sautéed Seasonal Vegetables,

Potato Dauphinoise

Dessert

Assortment of French Pastries,

Coffee Tiramisu,

Strawberry Pavlova,

Macedonian Fruit Salad



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Wedding Menu

Minimum 200 pax

CHINESE BUFFET MENU A

IDR 638,000

Canapes

Fried Vegetable Dumplings,

Pork Potstickers,

Seafood-sesame Salad

Appetizer

Prawns and Fruit Salad, Sweet Ngo Yong Mayo

Chicken Char Siew with Sesame Seed

Cucumber Salad with Lemon and Coriander (V)

Yu Xian Spicy Eggplant Szechuan Style

Soup

Beef Egg Drop and Spinach Soup

Food Stall

Wonton Noodle

Main Dish

XO Sauce Fried Rice with Black Mushrooms

Braised Ifu Mie with Vegetables and Fish Meatballs,

Baby Kailan and Silky Tofu Ang Ciu Sauce (V),

Oven Baked Chicken Oriental Sticky BBQ,

Wok Fried Beef with Black Pepper,

Steamed Market Fish with Ginger, Garlic, Coriander and Soy Sauce,

Roasted Crispy Pork Belly Sweet Kung Pao (P)

Dessert

Egg Tarts,

Saffron Mango Chia Pudding with Cashew Nut,

Onde-onde

Wedding Menu

Minimum 200 pax

CHINESE BUFFET MENU B

IDR 738,000

Canapes

Shrimp Spring Roll,

Peking Duck Tartlet with Plum Sauce

Vegetable Bao Bun

Appetizer

Mie Hoon with Red Cabbage, Mandarins and Crispy Wonton (V)

Beef Salad with Dark Soya and Capsicum, Duck Leg and Peach Compote Salad,

Crispy Snapper with Cucumber, Tomatoes and Cantonese Mayo

Soup

Hot and Sour Chicken Soup

Food Stall

Wonton Noodle

Main Dish

Hong Kong Style Seafood Fried Rice, Soun Pak Choi and Fishballs,

Comeo Mushrooms with Oyster Sauce (V), Roasted Duck with Plum Sauce,

Seared Fish with Black Beans and Lemongrass, Stir Fried Beef with White Fungus and Snow Peas

Dessert

Longan Pudding and Red Dragon Jelly,

Sweet Rice Pumpkin Pancake,

Almond Jelly with Mandarins



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Wedding Menu

Minimum 200 pax

SET MENUS

INDONESIAN

IDR 635,000

Urap Sayuran Chicken Suwir
Asam Ikan Belimbing Wuluh
Beef Short Ribs Rica-rica with Snake Beans
Kue Putu served with Coconut Sherbet

WESTERN

IDR 635,000

Freshly Baked Bread
Applewood Smoked Salmon
Crab Salad
Truffle Soup
Chestnut, Porcini Mushrooms and Alba White Truffle Oil
Wagyu Beef Fillet
Potato Dauphinoise, Spinach Flan and Classic Demi-Glace Sauce
Fondant
Hazelnut-Chocolate Cake, Strawberry Brunoise, Apricot Sherbet

CHINESE

IDR 735,000

Family Style
Appetizer
Jelly Fish Salad
Assorted Chinese Cold Platter
Soup
Fish Maw Soup
Mains
Chinese Fried Rice
Stir Fried Broccoli in Garlic Sauce
Steamed Fish with Ginger and Coriander
Stir Fried Chicken with Dried Chili and Cashew Nut
Wok Fried Beef in Cantonese Sauce
Dessert
Sago Melon
Peanut and Sesame Mochi
Seasonal Sliced Fruits



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