

VILLA VEDAS PREMIUM CATERING MENU



OUR PHILOSOPHY AND APPROACH

Villa Vedas Catering ("VVC") is committed to creating a tailor made and unforgettable experience for you on your big day. Please take a tour of our menus and share with us your thoughts on the type of food and service you would like, and our friendly and capable team will be pleased to assist you in making your event special.

An outside caterer must bring its own kitchen, bar, glassware, crockery, cutlery, serving dishes etc to the villa, which not only gives rise to unnecessary cost for you, our guest, but it also takes up valuable space at the villa that might be better used for something else.

Furthermore, if you are having your wedding at Villa Vedas, and you have already paid a deposit for your accommodation, VVC will commit to do your catering with just a 10% deposit until a month before the event, whereas outside caterers will want a 50% deposit.

As we are cooking "at home", VVC offers a well priced set of menus that are prepared in our well equipped commercial kitchen at Villa Vedas. As a result, we can normally be responsive to late changes in menus and numbers because the food is prepared at the villa. We also have no problem with you "mixing and matching" between our menus if you wish.

VVC offers both food and beverage packages, the latter being prepared and served in our stylish and well appointed bar. In order to streamline the process, and to ensure the quality of your overall experience, VVC's preference is to cater both the food and beverages.

Furthermore, although our beverage package contemplates soft drinks, we allow you to bring your own alcohol free of charge that our in house mixologists will turn into our signature classic cocktails. If you would like a list of alcohol suppliers & prices, we would be pleased to assist you.

We offer a selection of five menus, plus a soft drinks package and some optional additional items to which a suite of classic alcoholic cocktails can be added at no additional charge if you supply the alcohol, as follows:

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BALINESE BUFFET
IDR 375,000 NET PER PERSON

SALAD – SELECT ANY 2

- Sayur Urab – Mixed vegetables, spinach, green beans, cabbage and bean sprouts with grated coconut
- Kacang Mekalas – Green beans served with coconut milk and Balinese spices
- Lawar Gedang – Young papaya salad mixed with minced pork or chicken, pork or chicken skin with Balinese spices (choice of chicken or pork)
- Lawar Nangka – Young jackfruit mixed with minced pork or chicken in balinese herbs and spices (choice of chicken or pork)
- Lawar Kelungah – Young coconut shell mixed with minced pork or chicken in Balinese herbs and spices (choice of chicken or pork)

🔪 Please advise whether you prefer mild, normal or spicy

SOUP – SELECT ANY 1

- Kuah Ares – Clear soup with young banana stem with Balinese herbs and spices (choice of chicken or pork)
- Soto Babi – Clear soup served with pork, turnips and sprinkled with celery
- Soup Ayam – Chicken soup with potato cubes and carrots in Balinese herb and spices
- Kuah Nangka – Young jackfruit soup with pork or chicken in Balinese herbs and spices (choice of chicken or pork)

MAIN DISHES – SELECT ANY 3

- Ayam / Bebek Betutu – Seasoned and spiced chicken or duck in rich bumbu betutu
- Pepes Ikan – Fish cooked in banana leaf
- Babi / Chicken Kecap – Sauteed pork or chicken with sweet soya sauce, herbs and spices
- Sate Ayam – Grilled chicken satay served with peanut sauce
- Sate Babi – Grilled pork satay served with Balinese tomato & peanut sauce

CARVING

- Babi Guling – Whole roasted suckling pig
Additional charge of IDR 150,000 per person

ACCOMPANIMENT – SELECT ANY 3

- Steamed Balinese white rice
- Steamed Balinese red rice
- Steamed Balinese yellow rice
- Tipat - Steamed rice in young coconut leaves
- Nasi Goreng Bali - Fried rice Balinese style
- Plecing Kangkung - Water spinach with Balinese sambal
- Urab Sayur Pakis dan Kacang - Steamed fern with beans and grated young coconut (seasonal vegetable)
- Sayur Gado-Gado – Mixed steamed vegetables in peanut sauce

Balinese sambal, sambal ulek and Balinese sambal tomat are included with the main dishes

ADDITIONAL CONDIMENTS

- Sambal Bongkot
- Sambal Kecicang
- Sambal Sera (very spicy)

DESSERT – SELECT ANY 2

- Dadar Gulung - traditional Balinese rolled coconut pancake/crepes.
- Nagasari - traditional steamed cake made from rice flour, coconut milk and sugar, filled with slices of banana wrapped in banana leaves.
- Klepon - traditional green-coloured balls of rice cake filled with liquid palm sugar and coated in grated coconut
- Laklak - Indonesian pancake made from rice flour with coconut milk served with shredded coconut. In Indonesia called Surabi.
- Pisang Goreng – fried banana
- Pisang Rai - traditional Balinese snack or dessert, which is made from banana coated in a homemade rice flour, steamed and then topped with fresh grated coconut.

**ASIAN FUSION BUFFET
IDR 450,000 NET PER PERSON**

SALAD – SELECT ANY 3

- Chicken and pomelo salad served with thai dressing
- Gado-Gado served with tofu, beans, bean sprouts, cucumber, tomato and peanut sauce
- Thai beef salad served with thai dressing
- Mixed seafood salad with lemongrass dressing
- Gado-Gado fusion with mixed fruit salad, apple, pineapple, yam, fried tofu, red turnip and walnuts served with a zesty seafood dressing
- Green papaya salad served with thai dressing
- Tempura chicken salad served with japanese dressing
- Mixed fruit salad served with tamarind and palm sugar dressing
- Mixed salad and tofu served with lemon soya dressing
- Young mango salad served with chilli honey dressing

SOUP – SELECT ANY 1

- Soto Ayam – Indonesian chicken soup with cabbage, tomato , glass noodles, shredded chicken and boiled egg. Sprinkled with celery and fried onion.
- Oxtail Soup – oxtail soup with red beans, carrot and potato
- Seafood Soup – clear soup with young papaya
- Wonton Soup – clear soup with pork or chicken wonton and bok choy
- Meat Bowl Soup – chicken, beef or pork soup served with cabbage and glass noodle
- Chicken and noodle soup
- Mixed vegetables soup with chicken
- Tom Yam Goong – prawn tom yam soup
- Cold Soup – chilled crab gazpacho soup
- Corn and crab soup
- Hot and sour pork soup

MAIN DISHES –SELECY ANY 4

- Indonesian chicken and vegetable curry
- Thai prawn curry with eggplant, zucchini and coconut cream
- Beef rendang
- Grilled chicken satay with peanut sauce
- Grilled pork satay with peanut sauce
- Grilled beef satay with peanut sauce
- Fish satay grilled in lemongrass with Indonesian sambal
- Roasted chicken with tomato sauce and honey
- Vegetable curry with bean cake and bean curd
- Ayam Rica Rica – chicken in a spicy bumbu sauce
- Roast pork belly served with chilli sauce
- Meat rolled with cabbage chinese style
- Sauteed prawns with chilli sauce
- Sauteed chicken with vegetables with peanuts, chinese style
- Grilled fish fillet with sambal matah
- Grilled chicken breast with mushroom sauce
- Sweet and sour chicken with pineapple, peanut and sweet corn sauce
- Sweet and sour fish with pineapple, peanut and sweet corn sauce
- Fried bee hoon with chicken
- Fried kway teow with beef or chicken

ACCOMPANIMENT – SELECT ANY 3

- Steamed white rice
- Vegetable fried rice
- Stir fried vegetables
- Sauteed potato
- Grilled sweet corn

DESSERT – SELECT ANY 2

- Ice cendol with palm sugar
- Black rice pudding with coconut cream
- Fresh fruit kebab
- Banana steamed in coconut milk
- Layered cake with chocolate sauce

**WESTERN BUFFET
IDR 600,000 NET PER PERSON**

SALAD – SELECT ANY 3

- Mixed green salad with balsamic vinaigrette
- Greek salad with feta cheese and greek dressing
- Classic Caesar salad
- Cous-Cous salad with zesty lemon dressing
- Shrimp tempura rocket salad with balsamic vinaigrette dressing
- Quinoa salad with sweet potato, pumpkin and special dressing
- Chicken tempura salad with mango and sesame seed
- Fresh tomato and mozzarella with balsamic vinaigrette and virgin olive oil
- Mixed seafood salad with avocado and cocktail dressing
- Classic potato salad

SOUP – SELECT ANY 1

- Sweet corn and crab soup
- Asparagus soup served with fresh cream
- Chilled twist gazpacho soup
- Mushroom soup served with garlic bread
- Cream of pumpkin soup
- Potato and leek soup served with garlic bread
- Potato soup with sweet corn and fresh cream
- Tomato soup
- Chicken and vegetable clear soup
- Green pea soup

MAIN DISHES – SELECT ANY 4

- Grilled Australian beef served with black pepper sauce
 - Roasted chicken with mushroom cream sauce
 - Grilled chicken breast served with mustard cream sauce
 - Pan fried mahi – mahi served with garlic butter sauce
 - Grilled prawns (medium size) served with garlic chilli sauce
 - Roast beef served with black pepper sauce
 - Stir fried beef with vegetables
 - Snapper fillet with lemongrass sauce
 - Lamb chops with gravy
 - Sirloin steak (150 grams per portion) served with black pepper sauce
 - Sauteed calamari served with sweet chilli sauce
- Lobster (average 200gr) served with garlic butter sauce
Additional charge of IDR 150,000 per person

ACCOMPANIMENT – SELECT ANY 3

- Sauteed mixed vegetables with garlic butter
- Sauteed potato
- Baked potato
- Potato gratin
- Cauliflower gratin
- French fries
- Mashed potato
- Spaghetti with alfredo sauce
- Grilled vegetables

DESSERT – SELECT ANY 2

- Dark chocolate mousse
- Panna Cotta
- Mixed fruit kebab
- Vanilla crème brûlée
- Caramel custard
- Mixed fruit crêpe
- Apple tart

SEAFOOD BBQ
IDR 700,000 NET PER PERSON

SALADS – SELECT ANY 3

- Mixed green salad with balsamic vinaigrette dressing
- Greek salad with feta cheese and greek dressing
- Chicken and pomelo salad with thai dressing
- Classic Caesar salad
- Cous-Cous salad with zesty lemon dressing
- Shrimp tempura rocket salad with balsamic vinaigrette dressing
- Quinoa salad with sweet potato, pumpkin and special dressing
- Fresh tomato and mozzarella with balsamic vinaigrette and virgin olive oil
- Mixed seafood salad with avocado and cocktail dressing
- Classic potato salad
- Gado-Gado served with tofu, beans, bean sprouts, cucumber, tomato and peanut sauce
- Mixed seafood salad with lemongrass dressing
- Gado-Gado fusion with mixed fruit salad, apple, pineapple, yam, fried tofu, red turnip and walnuts served with a zesty seafood dressing
- Green papaya salad with thai dressing
- Mixed fruit salad with tamarind and palm sugar dressing
- Mixed salad and tofu served with lemon soya dressing
- Young mango salad with chilli honey dressing

SOUP – ADDITIONAL IDR 75,000 PER PERSON

- Clear seafood soup with young papaya

MAIN GRILL – SELECT ANY 3

- Prawns with garlic butter sauce
- Fillet of fish - mahi mahi or snapper with mushroom cream sauce
- Squid with special tomato sauce
- Clams with garlic butter sauce
- Green mussels with garlic butter sauce
- Tuna steak with tomato ragout sauce
- Seafood kebab with lemongrass dressing

- Lobster (average 200gr) served with garlic butter sauce
Additional charge of IDR 150,000 per person

**ACCOMPANIMENT – SELECT ANY 3
SERVED ON CHAFING DISH**

- Sauteed mixed vegetables with garlic butter
- Sauteed potato
- Grilled sweet corn
- Deep fried potato wedges
- Baked potato
- Potato gratin
- Steamed white rice
- French fries
- Mashed potato
- Grill vegetables with pesto sauce
- Grilled mushrooms with fresh herbs

DESSERT – SELECT ANY 3

- Ice cendol with palm sugar
- Black rice pudding with coconut cream
- Fresh fruit kebab
- Steamed banana in coconut milk
- Layer cake with chocolate sauce
- Dark chocolate mousse
- Panna Cotta
- Vanilla crème brûlée
- Caramel custard
- Mixed fruit crêpe
- Apple tart

MEAT BBQ
IDR 700,000 NET PER PERSON

SALAD – SELECT ANY 3

- Mixed green salad with balsamic vinaigrette dressing
- Greek salad with feta cheese and greek dressing
- Chicken and pomelo salad with thai dressing
- Classic Caesar salad
- Cous-Cous salad with zesty lemon dressing
- Shrimp tempura rocket salad with balsamic vinaigrette dressing
- Quinoa salad with sweet potato, pumpkin and special dressing
- Fresh tomato and mozzarella with balsamic vinaigrette and virgin olive oil
- Mixed seafood salad with avocado and cocktail dressing
- Classic potato salad
- Gado-Gado served with tofu, beans, bean sprouts, cucumber, tomato and peanut sauce
- Mixed seafood salad with lemongrass dressing
- Gado-Gado fusion with mixed fruit salad, apple, pineapple, yam, fried tofu, red turnip and walnuts served with a zesty seafood dressing
- Green papaya salad with thai dressing
- Mixed fruit salad with tamarind and palm sugar dressing
- Mixed salad and tofu served with lemon soya dressing
- Young mango salad with chilli honey dressing

SOUP – SELECT ANY 1

- Sweet corn and crab soup
- Asparagus soup with fresh cream
- Chilled gazpacho soup
- Mushroom soup with garlic bread
- Cream of pumpkin soup
- Potato and leek soup with garlic bread
- Potato soup with corn and fresh cream
- Tomato soup
- Chicken and vegetable clear soup

MAIN GRILL – SELECT ANY 3

- Lamb chops with black pepper sauce
- Imported beef tenderloin (average 120 grams per portion)
- Pork ribs (average 150 grams per portion)
- Chicken breast with mushroom sauce
- Chicken leg with BBQ sauce
- Grilled sausages (chicken, beef or pork)
- Sirloin steak (average 150 grams per portion) with BBQ Sauce

**ACCOMPANIMENT – SELECT ANY 3
SERVED ON CHAFING DISH**

- Sauteed mixed vegetables with garlic butter
- Sauteed potato
- Grilled sweet corn
- Deep fried potato wedges
- Baked potato
- Potato gratin
- Steamed white rice
- French fries
- Mashed potato
- Grilled vegetables with pesto sauce
- Grilled mushrooms with fresh herbs

DESSERT – SELECT ANY 3

- Ice cendol with palm sugar
- Black rice pudding with coconut cream
- Fresh fruit kebab
- Steamed banana in coconut milk
- Layer cake with chocolate sauce
- Dark chocolate mousse
- Panna Cotta
- Vanilla crème brûlée
- Caramel custard
- Mixed fruit crêpe
- Apple tart

CANAPES
IDR 100,000 NET PER PERSON
SERVED FOR 60 MINUTES

SELECT ANY 5

- Mini chicken satay with peanut sauce
- Fried pork wonton with chilli honey sauce
- Fried vegetables spring rolls with chilli sauce
- Mini seafood kebab with sambal matah
- Rolled vegetable gado – gado with peanut sauce
- Pandan chicken with curry sauce
- Stuffed tofu with chilli dipping sauce
- Pork dumpling with coriander and soya sauce
- Potato samosa with chilli honey sauce
- Mini grilled tuna with mango salsa
- Vietnamese spring rolls with thai dressing
- Shredded chicken with lemongrass
- Mini seafood salad with lemongrass
- Chicken bruschetta
- Corn cake
- Avocado shrimp cocktail
- Chicken quesadillas with tomato salsa
- Calamari rings with tartar sauce
- French baguette with mozzarella and tomato
- Salmon sandwich with wasabi mayonnaise
- Tuna sandwich
- Mushroom cheese ragout tartlet
- Tomato bruschetta
- Spinach ball with parmesan cheese and chilli sauce
- Honey melon with Parma ham and black pepper

LIVE STATION ADD ONS (MINIMUM 40 PEOPLE)

QUESADILLA STATION @ IDR 85,000 NET PER PERSON

- Tortilla sheets
- Chicken, beef and cheese
- Condiments: guacamole, tomato salsa and cheese sauce

SATAY STATION @ IDR 95,000 NET PER PERSON

- Satay station cart with display
- Chicken, fish, and beef
- Condiments: peanut sauce, sambal terasi, sambal matah and rice cake cooked in coconut leaves

BABI GULING STATION @ IDR 150,000 NET PER PERSON

- Renowned Balinese suckling pig

SUSHI STATION @ IDR 160,000 NET PER PERSON

- Nigiri : Salmon, tuna
- Maki: California roll, chicken teriyaki, sunset roll (fresh salmon with vegetables)

ICE CREAM OR GELATO STATION @ 95,000 NET PER PERSON

- A popular assortment of ice creams or gelatos

BEVERAGE PACKAGE

**8 HOURS OF FREE FLOW SOFT DRINKS
IDR 300,000 NET PER PERSON**

UPON ARRIVAL FREE FLOW MOCKTAILS – SELECT ANY 3

- Shirley Temple – Grenadine, Sprite and Ice
- Pineapple Lemonade – Orange & Pineapple Juice, Simple Syrup, Soda Water
- Violet – Dragon Fruit, Orange Juice and Ice
- Small Young Coconut
- Virgin Colada – Pineapple Juice, Coconut Milk
- Fruit Punch – Orange & Pineapple Juice, Lime Juice, Angostura Bitters and Grenadine
- Pineapple Delight – Pineapple Juice, Grenadine
- Chapman – Lime Juice, Angostura Bitters topped with Ginger Ale
- Sun Kissed – Pineapple & Orange Juice, Grenadine and Coconut Milk

AFTER CEREMONY FREE FLOW JUICES & SOFT DRINKS

Juices by Bottle

- Orange, Pineapple, Lemon, Apple, Cranberry, Mango

Soft Drink

- Coke Light, Coke Regular, Sprite, Tonic Water, Soda Water, Ginger Ale, Mineral Water

Additional charge IDR 50.000 per person per hour for additional hours of free flow

SIGNATURE VILLA VEDAS COCKTAILS – SELECT ANY 3

The client will provide the alcohol (VVC will assist with the purchase of alcohol upon request)

- Chi Chi : Vodka , Pineapple Juice, Coconut Milk
- Mudslide : Vodka, Baileys, Kahlua, Milk
- Caipirinha : White Rum, Fresh Lime and Brown Sugar
- Caipiroska : Vodka, Lime and Sugar
- Mojito : White Rum, Triple Sec, Lime Juice, Mint Leaf Garnish with Soda
- Daiquiri : White Rum, Triple Sec, Lime Juice (Strawberry or Mango)
- Margarita : Tequila, Triple Sec, Lime Juice (Normal or Frozen)
- Cosmopolitan : Vodka, Triple Sec, Lime Juice, Cranberry Juice
- Pina Colada : White Rum, Pineapple Juice, Coconut Milk
- Tequila Sunset : Tequila, Orange Juice
- Lychee Martini : Vodka or Gin, Lychee Liqueur, Lemon Juice, Lychee Juice
- Black Russian : Vodka, Kahlua
- Long Island Tea : Gin, Tequila, Vodka, Rum, Triple Sec, Lime Juice, Coke
- Sea Breeze : Vodka, Cranberry juice, Grapefruit Juice
- Whiskey Sour : Bourbon Whiskey, Lime Juice, Simple Syrup

Other cocktails are possible with an advance request. The client is welcome to supply wine or champagne free of charge for his / her guests, which will be chilled and poured by VVC staff. Small Bintang beers are available from VVC at IDR 25,000 each or on a free flow basis for 8 hours at an additional IDR 150,000 per person.

VILLA VEDAS CATERING TERMS AND CONDITIONS

1. The minimum number of people for an event at the quoted price depends on the package chosen, but is normally 40 people. If VVC is catering for less than 40 people, a higher price per person might apply, to be negotiated between the client and VVC.
2. Food and beverage products and pricing are based upon price and availability at the time of writing. However, due to unforeseen circumstances there may be price or availability issues. In such a case, VVC will offer suitable alternatives for your approval.
3. VVC does not serve food provided by the guest or other vendors at an event, other than by prior agreement between the guest and VVC.
4. The final number of guests must be confirmed by the client to VVC no later than 14 days prior to the event.
5. The final selection of a menu and beverages for the event has to be submitted to VVC no later than 14 days prior to the event. Changes will only be allowed after that time through negotiation with VVC.
6. VVC caters and charges based on the number of people on the invoice. VVC does not provide food and beverage for vendors other than by prior agreement.
7. There will be an extra charge for food and beverages served beyond the stipulated time set out in the invoice, which is typically a maximum of 8 hours.
8. The client is responsible for weather protection for tables, buffet, and service pathway from the kitchen area to dinner reception area.
9. Standard tables and tiffany chairs are included in the prices for up to 100 guests, however other types of tables and chairs can be arranged at an additional cost. For more than 100 guests VVC will need to hire additional furniture, and an additional cost equivalent to the cost of hire will apply.

PAYMENTS

10. 50% of the total amount must normally be paid to VVC as a deposit to confirm a booking. However, if a client has already paid a deposit for a stay at Villa Vedas, VVC can, at its absolute discretion, reduce the deposit to 10% to confirm a booking.
11. The balance payment must be received by VVC no later than 14 days prior to the event date. If full payment is not received by the due date, VVC has the right to cancel the booking without refunding any deposit that has been paid.
12. Please remit the full amount shown in the invoice. The guest is responsible for his / her bank transfer fees, and the invoiced amount should be received by VVC.
13. For any events booked less than 14 days prior to the event date, the total amount is due and payable immediately.

14. VVC can fix and accept payment in USD, AUD, NZD, EUR, GBP, THB, MYR, SGD and CAD by prior agreement with the client. Please tell us what currency suits you best.

DAMAGE & LIABILITY

15. VVC is not responsible for loss by guests of their personal belongings before, during or after the event.
16. The client is liable to cover the cost of any damage or breakages, such as glassware, cutlery and crockery, and if red wine is spilled on tablecloths, at replacement value.

CANCELLATION POLICY

17. In the event of a cancellation with more than 60 days' notice prior to scheduled event, VVC has the right to retain or claim 20% of the invoiced amount as its service fee for work done to date, and any balance will be refunded to the client.
18. In the event of a cancellation less than 60 days prior to the scheduled event, VVC has the right to retain 50% of the invoiced amount, and any balance over and above 50% will be refunded to the client.
19. In the event of a cancellation less than 15 days prior to the scheduled event, VVC has the right to retain or claim 75% of the invoiced amount, and any balance will be refunded to the client.

POLICY ON CHILDREN

20. Children of less than 14 years of age will be charged 50% of the adult F&B package prices. Children more than 14 years of age will be treated as adults.

BAR POLICY

21. There is no corkage charge for any alcohol brought by the guest to the event with prior notification to VVC.
22. VVC will only take responsibility for alcohol received by it if a receipt is given for same to the client by the villa manager or the bar staff. For the avoidance of doubt, VVC accepts no responsibility for alcohol for which no receipt can be produced by the client.
23. Our beverage package commences from the time the welcome drink is served, and typically lasts for 8 hours.
24. For the safety of everyone, VVC has the right to refuse to serve alcohol to guests who are considered to be intoxicated. VVC will bring this to the client's attention if it happens. On the day of the event, we will consult with the client or wedding organizer for any cases of intoxicated guests, or large numbers of alcoholic drinks being requested.

25. Shots are not part of the bar package. Clients should discuss this with a VVC representative if they wish to include this in their package.
26. If clients would like to order some cocktails that are not on the VVC signature cocktail list, then all the ingredients needed to make the requested cocktails will be the client's responsibility, including the alcohol, juices, fruits, garnishes etc.

THE FOOD PACKAGE

27. A fully refundable food tasting is included if VVC is your chosen caterer. Otherwise food tastings are typically offered at Rupiah 500,000 per person.
28. Buffets will be served for a maximum of 150 minutes, and dessert buffets for maximum of 90 minutes.
29. VVC provides kitchen equipment, crockery and cutlery as per the menu package.
30. VVC will provide a menu card on plain white paper upon request.
31. VVC will use its best efforts to cater for special dietary requirements. The client is asked to advise VVC as early as possible of any special dietary requirements.

THE BEVERAGE PACKAGE

32. Use of Villa Vedas' stylish bar is included in VVC's beverage package. Clients who want no assistance from VVC will be asked to pay Rupiah 5,000,000 for use of the bar.
33. If the client wishes to bring its own alcohol, VVC asks the client to advise it as early as possible about his / her intentions so we can hire the necessary glasses if we do not have them. The cost of renting some cocktail glasses that we do not have may be for the account of the client.
34. VVC will handle, chill and serve any alcohol on behalf of the client for which the client has obtained a receipt from VVC.

CLIENT'S AGREEMENT DEEMED TO THESE TERMS AND CONDITIONS

35. Regardless of whether the client has signed the agreement, the client is deemed to have consented to these terms and conditions through his / her payment of a deposit.