

BALE





MEET THE BANJAR

The philosophy of meeting in Bali is gathering in a place called “Bale Banjar”. Neighbours bound to assist one another in any field of work. Traditionally it is called “Gotong Royong”, a strong social commitment that helps people connecting and participating in the activities within their local community.

Banjar is a basic unit society in Bali with a spirit of communal and democracy. All decisions concerning social welfare and the future of its people are made based on discussion and agreement among them. Architecturally, Bale Banjar comprises of four sections: Meeting Pavilion where the discussion and field of work take place; Kitchen where meals are prepared; Tower where lies the ‘Bale Kukul’ a traditional bell made of wood that is used as the village communication tool, and Communal Temple where the community place daily offerings to worship their Gods.

At The Ritz-Carlton, Bali we embody this local traditions and let those inspire our meeting offerings. We designed our meeting experience to capture the Balinese heritage and spirit and to surprise and inspire each delegate. By providing the balance between business and leisure, extensive meeting facilities and the latest audio visual technologies The Ritz-Carlton, Bali is committed to bring to life one of a kind events and enrich the life of each attendee. Every meeting is organized by dedicated, creative and expert Ladies and Gentlemen, who will be staging a tailor-made event and deliver excellent service enhanced by the genuine Balinese hospitality.

BALI

THE RITZ-CARLTON, BALI

LUXURY DINING AT THE OCEAN EDGE

Bali is blessed with lava enriched soil, a perfect land to grow vegetables, tropical fruits and rare spices. The majestic sea life governs their exotic equatorial cuisines. Balinese culinary traditions demonstrate the indigenous and rich heritage as well as the influence of other countries such as India or China.

Each ingredient in the Balinese cuisine is beneficial for the human body. Basic components consist of fragrant seeds (a combination of eight Balinese spices: white pepper, black pepper, coriander, cumin, clove, nutmeg, sesame seed, and candlenut), fragrant roots (shallot, garlic, galangals, turmeric, and ginger), chili, palm sugar, and shrimp paste. Those main ingredients are well-known as “Bumbu Bali” which can be mixed with other ingredients in a wide range of flavorful recipes.

Our catering team has crafted Balinese inspired coffee breaks that will enhance your culinary adventure through local sweets, savory snacks, and drinks.

The Fruit Market Break presents the island’s freshest harvest from the garden to your table, uniquely prepared to delight your appetite. **The Balinese Sweet Break** introduces famous traditional refreshment from different parts of the island, made of three main ingredients; rice flour, coconut, and palm sugar.

The Warung Lunch is set outdoor in a street-food market concept, providing the opportunity to sample various local dishes. Rich in flavor and spices it is served in individual traditional food carts, freshly made on the spot to amuse your culinary adventure.

For an impeccable closing of your meeting and to leave a memorable feeling of Bali, you can opt for an **Indian Ocean Dinner**, which will introduce your delegates to an evening of relaxed, shoeless, under-the-stars atmosphere created by Balinese inspired decorations, attractive entertainment, and distinctive menus. A truly festive and evocative native atmosphere.

NO MOMENT IS EVER ORDINARY

Let us bring magical spirit of Bali into your event. Enhance the evening by dining outdoor by the beach or at a green lawn, under the beautiful sky full of tinkling stars. Set to reflect Balinese fisherman village which is unique to the destination, our shoe concierge will help to make you stroll conveniently on a golden sandy beach. Twilight bonfires and Tiki torches illuminate elegant tables sculpted deep into the sands of our seaside location, offering intimate dining dens and a natural amphitheater, from which to feast on world class cultural and dining pleasures.

Bring Balinese heritage to your dinner reception. At the “Banjar”, Balinese people gather to craft offerings for their Gods and blessing decorations for their villages mainly made of palm leaves, tropical flowers, or bamboo. ‘Penjor’, bamboo poles made by intricate woven, Balinese arches of coconut leaves, or ‘umbul-umbul’ a long colorful flags displayed for an authentic tropical island ambience. These decorations are commonly used by the Balinese during their religious ceremony. Enjoy a visual journey of Balinese dance and music in the most spectacular setting.



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MEET THE BANJAR MEETING PACKAGE

Starting **USD185**

FRUIT MARKET COFFEE BREAK

MANGO

Dry Mango Chocolate stick
Mango Salad in Banana Leave
Mango Juice chia seed

WATERMELON

Slice Watermelon
Watermelon Juice
Watermelon Salad, Kintamani Lime in Banana Leave

PAPAYA

Papaya Juice
Dry Papaya
Rujak Papaya with Tamarind

COCONUT

Bali Young Coconut Water
Kue Putu Kelapa
Fresh Coconut Meat, passion fruit, Kemangi Leave

BANANA

Pisang Rai
Bali Palm Sugar Glazed Banana
Grilled Banana, shredded cheese

DRAGON FRUIT

Dragon Fruit Salad, Bali Honey
Coconut Coated Dragon Fruit
Dragon Fruit Dodol

BALINESE SWEET MARKET COFFEE BREAK

JAJAN PASAR

KLEPON

PALM SUGAR CAKE

KUE LUMPUR

COCONUT "MUD" CAKE

NAGASARI

BANANA STEAM CAKE

WAJIK

STICKY RICE CAKE

KUE MANGKOK

FERMENTED CASSAVA CAKE

ONDE ONDE

SESAME SEEDS CAKE

BALINESE WARUNG LUNCH

ASINAN BOGOR

Bogor Fruit Pickles, Papaya, Pineapple Jicama, Nut,
Chili Vinegar Sauce

GADO GADO

Sundanese Salad, Mixed Vegetable Bean Curd, Bean Cake,
Boiled Egg, Spiced Peanut Sauce

SOTO AYAM

Clear Chicken Soup, Shredded Chicken, Glass Noodle,
Boiled Egg, Chinese Celedri, Fried Shallot

LONTONG SAYUR

Pressed Rice, Boiled Egg, Chayote, Fried shallot,
Coconut Gravy

SIOMAY

Steamed Siomay, Fish Stuffed Bean Curd, Boiled Egg,
Boiled Potato, Peanut Sauce

NASI GORENG

Wok-seared Fried Rice, Seafood

MIE GORENG

Fried Egg Noodle, Chicken, and Beaten Egg

MIE AYAM

Braised Noodle, Mushroom, Spiced Chicken,
Cai Sim, Broth

NASI UDUK

Javanese Coconut Milk Rice, Assorted Condiments

SATE CAMPUR

Beef, Chicken, Pork, Lamb Satay

BAKSO

Mix Meat Ball, Glass Noodle, Cabbage, Fried Tofu,
Fired Wonton

SWEETS

ES KACANG MERAH + RUMPUT LAUT

Mixed Fruit, Fresh Seaweed, Syrup, Red Bean

ES DAWET

Rice Flour Jelly, Coconut Milk, Palm Sugar Syrup

GODOH CAMPUR

Banana, Apple, Jackfruit and Fermented Cassava Fritters

ES LILIN

Indonesian Flavor Popsicle

JAJAN BALI

Assorted Balinese Sweet, Coconut Grated,
Palm Sugar Syrup

Terms & Conditions: Price is per person and applicable for a minimum of 100 persons and above; price is exclusive of 21% government tax and service charge; price is exclusive of decoration, additional decoration fee will be based on client's need



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