

Wedding Special Offer

It is time to celebrate the once in a lifetime moment with all luxuries you deserves at The Hermitage Jakarta



Jalan Cilacap 1, Menteng - Jakarta Pusat 10310 Indonesia T: 62 (21) 3192 6888 F: 62 (21) 3192 6999 E:hermitage.jakarta@tributeportfolio.com www.marriott.com/jkttx

Intimate Wedding Package



PACKAGE INCLUSION :

All-day Grand Ballroom venue usage

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

One night stay in 2 (two) Deluxe Rooms for family or friends, inclusive breakfast for two people per room

10 (Ten) portions meal box for the wedding committee or organizer on the day of event

15 (Fifteen) portions of refreshment during blessing or Tea Pai ceremony

Complimentary 8 (Eight) valet parking tickets

1 (One) day use in the room as a secretariat room

Food tasting of the wedding set menu items for 4 (Four) guests for minimum 100 pax

2 (Two) reception books

Minimum Revenue at IDR 125,000,000++

*) Terms and Conditions

Complimentary room upgrade to Presidential Suite for minimum IDR 275,000,000,-nett spent
All package are fixed and cannot be combined with any other packages
Package is valid until 31 December 2021

Holy Matrimony Package



VENUE	MINIMUM REVENUE	МАХ САРАСІТҮ		
L'Avenue Restaurant	IDR 45,000,000++	46 pax		
Courtyard Café	IDR 35,000,000++	30 pax		
LaVueRooftopLounge	IDR 30,000,000++	20 pax		
One section of ballroom	IDR 30,000,000++	24 pax		

INCLUSIONS

- Set menu packages
- Free flow mineral water and ice tea
- Complimentary five parking valet
- Free shooting at Hotel's public area on the day of event
- Day use changing room
- Food tasting for 2 persons
- Special rate for Deluxe by booking minimum 5 rooms at IDR 1,500,000nett/room/night including breakfast for 2 persons

Wedding Set Menus

WESTERN

MENU A IDR 810.000

Chicken Galantine Hazelnuts, Truffles, Papuan's Vanilla Poachead Pears

Double Boiled Beef Consommé Ossobuco Tortellini and Vegetables Brunoise

Norwegian Salmon Fillet Organic Vegetables, Basil Mash, Shellfish Reduction

Modern Lapis Legit Chocolate Mousse, Javanese Spices, Cinnamon Ice Cream

MENU B IDR 875.000

Norwegian Smoked Salmon Crab Salad and Japanese Kyuri

Cream of Mushrooms Seasonal Mushrooms, Chestnuts, Alba Truffle Oil

Wagyu Beef Gratin Viennoise, Potato Puff, Demi-glace Sauce

Exotic fruits Baba' Vanilla Cream, Raspberries Sorbet

MENU C IDR 925.000

Seafood Terrine Rock Lobster, Hokkaido Scallops, Seabass, and Citrus Salad

Chicken and Truffle Soup Winter Black Truffles, Foie Gras, Crusted in Puff Pastry

Australian Beef Fillet Potato Dauphinoise, Spinach Flan, Chianti Wine Sauce

Framboisine Pistachio Crème, Raspberries, Yoghurt Gelato

MENU D IDR 1.105.000

Foie Gras and Truffle Pate' Consommé Jelly and Apples Batonettes Salad

Lobster Bisque Ravioli, Garlic Tuile and Piment D'espelette

Seabass Mediterranean Vegetables, Taggiasche Olives, Saffron Broth

Wagyu Beef Gratin Viennoise, Potato Puff, Demi-glace Sauce

Chocolate Temptation Javanese Dark Chocolate Texture, Creamy Ice Cream

INDONESIAN

MENU A IDR 810.000

Modern Gado Gado Steamed Vegetables, Tempeh, Peanut Sauce

Soto Betawi Hermitage Wagyu Beef in Curried Coconut Stew

Oven-baked Pepes Salmon Marinated in Herbs and Baked in Banana Leaf, Sambal Dabu-dabu

Red Sweet Potato Dumpling Palm Sugar & Coconut Milk Sauce

MENU B IDR 875.000

Crab Urap "Martini" Kyuri-pandan Jelly & Rempeyek Cracker

Sop Buntut Grilled Oxtail, Vegetables, Green Chili Sambal

Nasi Goreng Babi SambalMatah Crispy Pork Belly Fried Rice with Sambal Matah

Kue Mata Roda Tanduk Steamed Banana Wrapped in Coconut & Cassava

CHINESE - INDIVIDUAL STYLE

MENU A IDR 988.000

Cold Appetizer Happiness Combination Platter Ginger Chicken Soya, Marinated Sesame Jelly Fish, Vegetables Spring Roll and Prawn and Fruit Salad

Soup

Double Boiled Herbal Soup Sea cucumber, Shitake Free Range Chicken, Tofu, Prawn Dumpling and Herbs

Main Dishes Roasted Duck Steam/fried Seabass Steam Pok choy

braised Mushroom and garlic Sauce Szechuan Beef Yang Chow Fried Rice

Desserts Mango Sago

MENU B IDR 1.088.000

ColdAppetizer Harmonious Combination PlatterRoasted Duck, Marinated Sesame Jelly Fish, Prawn toast Fried Dumpling Mango chili

Soup

Sea Treasure Soup Scallop, Sea Cucumber, slice Abalone And Chinese Herb

Main Dishes Jumbo Prawn Salted Egg Steam Baramundi Wok Fried Wagyu Beef Black Pepper Broccoli Trio Mushroom Crispy Pork Fried Rice

Desserts Onde Onde Coconut and Red Bean Pudding Seasonal Carved Fruits

Vegetarian Set Menu

Baby Spinach & Blue Cheese Salad

Fourme d'Ambert, Beet, Caramelized Walnuts,

Balsamic Dressing

Cream of Mushrooms

Seasonal Mushrooms, Chestnuts, Alba's Truffles

Fusion Set Menu IDR 875.000

Goose and Truffle Terrine

Crispy Salad, Sesame and Plum Sauce

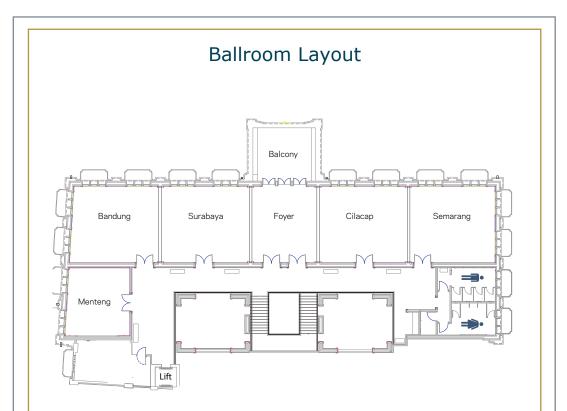
Double Boiled Fish Maw

Dry Scallops and Porcini MushroomsTortellini

Sweet and Sour Wagyu

Seared Beef Fillet, Steamed Taro, Xeres Vinegar Sour Sauce

Floating Island Green Tea and Raspberries Mousse



VENUE SIZE & CAPACITY	SIZE (m)		BOAR D ROOM	CLASS ROOM	ROUND TABLE	THEATER	RECEPTION
	W x D x H	SQM				l	
THE GRAND BALLROOM	43,2 x 7,8 x 3,8	350	-	150	200	200	300
FOYER & BALCONY	7,4 x 7,8 x 3,8	70	-	-	-	-	50
BANDUNG ROOM	9,4 x 7,8 x 3,8	70	25	36	40	56	70
SURABAYA ROOM	8,7 x 7,8 x 3,8	70	25	36	40	56	70
CILACAP ROOM	9 x 7,8 x 3,8	70	25	36	40	56	70
SEMARANG ROOM	8,7 x 7,8 x 3,8	70	25	36	40	56	70
MENTENG ROOM	6,7 x 6,2 x 3,8	40	10	-	-	-	-



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