

THE

Aphrodite

GROUP

theaphroditegroup.com

**Aphrodite**

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**FEZ Kinara - Dungeon Pool Lounge**

Jl. Kemang Raya No. 78B, Jakarta 12730  
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**Silk Road Banquet & Catering  
Package 2018**



# ROOM RENTAL PRICE AT FEZ KINARA - KEMANG

FOR WORKSHOP, MEETING, SEMINAR, PRODUCT LAUNCHING

ROOM	RATE
SRBR	Rp. 1.500.000,- nett / hour
VIP Room FEZ Kinara 1	Rp. 700.000,- nett / hour
VIP Room FEZ Kinara 2	Rp. 700.000,- nett / hour
VIP Room FEZ Kinara 3	Rp. 700.000,- nett / hour
VIP Room FEZ Kinara 2 & 3	Rp. 700.000,- nett / hour

## Price does not include

Catering, Corkage, Ijin Keramaian , Overtime Charge, Audio Visual equipment

## Note :

Overtime will be charged as follow:

- Between 1-3 hours = 50% additional of room rental price
- Between 3-5 hours = 75% additional of room rental price
- Over 5 hours = 100% add of room rental price

## ROOM CAPACITY

ROOM	CLASS ROOM	THEATRE	U- SHAPED ROOM	BOARD ROOM	RESTAURANT STYLE	COCKTAIL STYE
SRBR	-	-	-	-	100	200
VIP FEZ Kinara 1	-	-	-	-	8	-
VIP FEZ Kinara 2	-	-	-	-	8	-
VIP FEZ Kinara 3	-	-	-	-	8	-
VIP FEZ Kinara 2 & 3	15	25	-	-	20	30

# BANQUET AUDIO VISUAL EQUIPMENT

## AUDIO VISUAL EQUIPMENT (1 day rental)

ITEM	PRICE
MULTI SYSTEM TV PLASMA Monitor 42 Inch (AP)	Rp. 300.000,- nett
DVD Player with (Karaoke function) (AP)	Rp. 400.000,- nett
Projector	Rp. 500.000,- nett
Projector Screen	complimentary
Sound System (iPod, iPad, phone, laptop plugging)	complimentary
Sound System (acoustic, full band)	Based on requirements
Wired & wireless Microphone (2 units)	

## DECORATION FOR EVERY FUNCTION

DESCRIPTION	PRICE
Standard Decoration	Rp.700.000,- nett
Customized Decoration (upon request)	Min. Rp.1.200.000,- nett

# COFFEE BREAK MENU

## Coffee Break Prices

(Minimum 25 pax)

DESCRIPTION	ITEM	PRICE
Coffee & Tea	Non snack	Rp. 65'000.- ++/person
Coffee & Tea	2 items of snacks	Rp. 80'000.- ++/person
Coffee & Tea	3 items of snacks	Rp. 90'000.- ++/person
Coffee & Tea	4 items of snacks	Rp. 100'000.- ++/person

## Coffee Break - Snack Items

Savories	Sweets
<p>International :</p> <ul style="list-style-type: none"> <li>• Assorted canapés</li> <li>• Chicken wing honey BBQ</li> <li>• Chicken croquette</li> <li>• Chicken drum stick</li> <li>• Fish finger with tartar sauce</li> <li>• Mini pizza</li> <li>• Mini burger</li> <li>• Mini hot dog</li> <li>• Macaroni schotel</li> <li>• Olives &amp; Smoked beef cake</li> <li>• Mozzarella Cheese Sticks</li> <li>• Chicken/ Mushroom Quesadilla</li> <li>• Deep Fried Chicken Enchiladas</li> <li>• Deep Fried Spring Rolls (Veg/ Meat)</li> <li>• Battered Fish Fillets</li> <li>• Beef Croquettes</li> <li>• Beef Sausages on a stick</li> <li>• Chicken Sausage Rolls</li> <li>• Escargots in a pillow</li> <li>• Assorted Veggie/Chicken/Lamb Skewers</li> <li>• Deep Fried Raviolis</li> </ul>	<p>International :</p> <ul style="list-style-type: none"> <li>• Apple Strudel</li> <li>• Banana Cake</li> <li>• Black Forest Roll</li> <li>• Brownies</li> <li>• Danish</li> <li>• Assorted Éclairs</li> <li>• Fruits Tartlet</li> <li>• Mini Croissant</li> <li>• Marble Cake</li> <li>• Muffin Chocolate</li> <li>• Long John's</li> <li>• Capsicum Muffins</li> <li>• Assorted French Pastries</li> <li>• Chocolate Mousse</li> <li>• Flavored Fruit Parfait</li> <li>• Berliner</li> <li>• Homemade Brownies with Chocolate Frosting</li> <li>• Mini Pumpkin Pies with Homemade Whipped Cream</li> <li>• Apple Pie with Homemade Whipped Cream</li> <li>• Waffle Potato Provencal</li> </ul>

Savories	Sweets
<ul style="list-style-type: none"> <li>• Open Faced Sandwiches</li> <li>• Shrimp Cocktail</li> <li>• Stuffed Cucumber with Tuna</li> </ul> <p style="text-align: center;">Asian :</p> <ul style="list-style-type: none"> <li>• Deep Fried Spring Rolls (Veg/ Meat)</li> <li>• Lamb/ Veg Samosa</li> <li>• Martabak Telur</li> <li>• Pangsit Isi Goreng</li> <li>• Pastel</li> <li>• Rissolle</li> <li>• Roti isi</li> <li>• Sosis solo</li> <li>• Chicken / Lamb / Beef Satay</li> <li>• Chicken Kozhi</li> <li>• Corn Fritter</li> <li>• Shrimp Spring Rolls</li> <li>• Assorted Asian Tapas</li> <li>• Fresh Vietnamese Rolls with Duck</li> <li>• Gado-Gado Roll</li> <li>• Indonesian Lemper</li> <li>• Thai Beef Wraps</li> </ul>	<p style="text-align: center;">Asian :</p> <ul style="list-style-type: none"> <li>• Brownies Kukus</li> <li>• Bolu Kukus</li> <li>• Bolu Ketan</li> <li>• Colena</li> <li>• Dadar Gulung</li> <li>• Pisang Chocolate</li> <li>• Pisang Molen</li> <li>• Serabi</li> <li>• Pisang Goreng with Vanilla Sauce</li> <li>• Fruit Platter</li> <li>• Pudding with Fla</li> </ul>

# COCKTAIL MENU INTERNATIONAL

(Minimum 25 pax) Starting Rp 200.000++/ person

COCKTAIL MENU 1	COCKTAIL MENU 2	COCKTAIL MENU 3
<p>COLD Assorted Canapés Fresh Vietnamese Rolls</p>	<p>COLD Exotic mini canapés Fresh Thai Beef Wraps Stuffed cucumber with tuna Tomato Bruschetta</p>	<p>COLD Asian Tapas of The Day Gado-gado Rolls Mini Smoked Beef Quiche Roasted Mixed Nuts/ Potato Chips Stuffed Olives with Blue Cheese</p>
<p>HOT Chicken Drumsticks Vegetable Tempura Breaded Fish finger Deep Fried Wonton</p>	<p>HOT Deep Fried Shrimps Spring Rolls Beef Croquette Spicy Chicken Wings Mini pizza</p>	<p>HOT Homemade lamb samosa Mini burger Assorted Chicken/ Lamb/ Beef Satay Deep Fried Mushrooms Pork/ Chicken Sausage Rolls Cheese Cigars</p>
<p>CONDIMENT Tartar Sauce Peanuts Sauce Chili Sauce</p>	<p>CONDIMENT Tartar Sauce Peanut Sauce Hot Chili Sauce Spicy Soya Sauce</p>	<p>CONDIMENT Curry Mayonnaise Sauce Cocktail Sauce Peanut Sauce Chilli Sauce Spicy Soya Sauce</p>
<p>PASTRY Assorted Eclairs Sliced Fruits</p>	<p>PASTRY Assorted Mini Muffins Exotic fruits skewers PisangGoreng</p>	<p>PASTRY Selection of French Pastries Assorted Mousse Shooters Exotic Fruits Skewers</p>
<p>Mineral Water</p>	<p>Mineral Water</p>	<p>Mineral Water</p>



# INDIAN

(Minimum 30 pax) Starting Rp 215.000++/ person

## INDIAN BUFFET MENU 1

### STARTER (BUTLER PASSED)

#### VEGETABLE COCKTAIL SAMOSA

*The ever popular pyramids, made with spices potatoes stuffed in flaky pastry and deep fried*

### MAIN COURSE (BUTLER PASSED)

#### PANEER MAKHANI

*Cubes of cottage cheese in a tomato gravy enriched with butter & cream*

#### KARHAI SUBZHI

*Assorted vegetable and red onions, tempered with roast whole spices, Blended with tomato sauce*

#### DAL KINARA

*Black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire enriched with cream*

#### GREEN PEAS PULAO

*Pulao rice with green peas*

#### ASSORTED BREAD

*Garlic, plain & butter naan, Tandoori Roti, and Tandoori Paratha*

#### CONDIMENT

#### GREEN SALAD

*Garden fresh crunchy vegetables*

#### CUCUMBER RAITHA

*The traditional yogurt mix with cucumber*

#### PAPADUM

#### AACHAR

#### CHUTNEYS

#### DESSERT

#### FRESH FRUITS

*Slices of seasonal fresh fruit*

#### BEVERAGE

#### MINERAL WATER

## INDIAN BUFFET MENU 2

### STARTER (BUTLER PASSED)

#### MUTTON SHAMI KEBAB

*The traditional kebabs made of lamb mince and cooked with the Bengal gram and deep fry*

### MAIN COURSE (BUTLER PASSED)

#### MURGH DHANIYA BUTTER MASALA (with bone)

*Whole chicken simmered a rich Onion & Tomato sauce made heady with fresh coriander and butter*

#### PALAK KORMA

*Mild Northern Indian dish, Grate cottage cheese simmered in a fresh spinach smooth paste with onion, garlic.*

#### DAL TARKA

*Yellow lentil flavored with garlic and cumin seed*

#### ZEERA RICE

*Fluffy basmati rice cooked with a hint of cumin seed*

#### ASSORTED BREAD

*Garlic, plain & butter naan, Tandoori Roti, and Tandoori Paratha*

#### CONDIMENT

#### GREEN SALAD

*Garden fresh crunchy vegetables*

#### CUCUMBER RAITHA

*The traditional yogurt mix with cucumber*

#### PAPADUM

#### AACHAR

#### CHUTNEYS

#### DESSERT

#### ZAFFRANI PHIRNEE

*Indian soufflé of milk and rice flour garnished with raisins and nuts and served cold*

OR

#### FRESH FRUITS

*Slices of seasonal fresh fruits*

#### BEVERAGE

#### MINERAL WATER

# INDIAN

## INDIAN BUFFET MENU 3

### STARTER (BUTLER PASSED)

#### MURGH RESHMI KEBAB

*Tender rolls of succulent chicken mince, skewered and grilled over charcoal fire*

#### ONION BHAJIA

*Gram flour batter mix with slice onions deep fried served with green chutney*

### MAIN COURSE (BUFFET SPREAD)

#### MURGH HANDI- With bone

*Tandoori chicken skewered with tomatoes, onions & peppers, cooked in roasted cumin seed*

#### MATER MUSHROOM CURRY

*Button mushrooms and green peas cooked in onion and tomato gravy, tempered with cumin*

#### JEERA ALOO

*Cumin infused diced potatoes, spiced with chili and dry mango powder*

#### DAL TARKA

*Yellow lentil flavored with garlic and cumin seed*

#### SUBZ BIRYANI

*Pulao rice with seasonal fresh vegetables*

#### ASSORTED INDIAN BREAD

*Garlic, plain & butter naan, Tandoori Roti, and Tandoori Paratha*

#### CONDIMENT

#### GREEN SALAD

*Garden fresh crunchy vegetables*

#### MINT RAITHA

#### PAPADUM

#### AACHAR

#### CHUTNEYS

#### DESSERT

#### SHAHI TUKRA

*Saffron flavored reduced milk spread on a slice of syrup soaked homemade bread with nuts*

#### BEVERAGE

#### MINERAL WATER

## INDIAN BUFFET MENU 4

### STARTER (PASSED AROUND)

#### KOZHI '65

*South Indian specialty, spicy chicken flavored with curry leaves and mustard seeds*

#### HARA KEBAB

*Spinach, cheese and potatoes patties, spiced and deep fried*

### MAIN COURSE (BUFFET)

#### MURGH MAKHANI (with bone)

*Tandoori chicken in velvety tomato gravy, enriched with butter & cream*

#### PALEK PANEER

*Spinach & Home Made cheese cooked with a hint of garlic*

#### TANDOORI CHAT

*A combination of green apple, pineapple, capsicum and cottage cheese mixed together in a tangy dressing cooked in tandoor*

#### ACHARI VEGETABLE KORMA

*Garden fresh vegetables enriched in piquant yogurt gravy.*

#### DAL KINARA

*Black lentils, tomatoes, ginger and garlic simmered over charcoal fire, enriched with butter*

#### NARANGA CHORU

*Lemon scented rice tastefully blended with peanuts and curry leaves*

#### ASSORTED BREAD

*Garlic, plain & butter naan, Tandoori Roti, and Tandoori Paratha*

#### CONDIMENT

#### GREEN SALAD

*Garden fresh crunchy vegetables*

#### CUCUMBER RAITHA

*The traditional yogurt mix with cucumber*

#### PAPADUM

#### AACHAR

#### CHUTNEYS

#### DESSERT

#### ZAFFRANI PHIRNEE

*Indian soufflé of milk and rice flour garnished with raisins and nuts and served cold*

#### FRESH FRUITS

*Slices of seasonal fresh fruits*

#### BEVERAGE

#### MINERAL WATER



# INDIAN

## INDIAN BUFFET MENU 5

### STARTER (PASSED AROUND)

#### VEGETABLE SAMOSA

*The ever popular deep fried pastry pyramids, stuffed with spiced potatoes*

#### Or (choice of one vegetable starter)

#### ALOO PONDA

*Deep fried potato balls coated with gram flour batter*

#### MURGH TIKKA

*Kebab of chicken blended with garam masala and chili powder, roasted in the 'clay oven'*

### SOUP

#### VEGETABLE CLEAR SOUP

### MAIN COURSE (BUFFET)

#### Choice of one lamb dishes

#### LAMB ROGAN E KASHMIRI

*A specialty of the house. Tender morsels of lamb simmered in curd with Kashmiri herbs & spices*

#### OR

#### RARA GOSHT

*Shanks of mutton cooked with lamb mince, gentle heat with whole garam masala and finish with fresh coriander*

#### TANDOORI MURGH

*The 'Kings of Kebabs' – well-known Indian delicacy is the tastiest way to this hot barbeque chicken*

#### MATER PANEER

*Cottage cheese cooked with green peas in masala a delicate dish of the mughals*

#### ALOO GOBHI

*Vegetable combination made of cauliflower and potatoes cooked with ginger infused curry sauce*

#### DAL KINARA

*Black lentils, tomatoes, ginger and garlic simmered over charcoal fire, enriched with butter*

#### COCONUT PULAO

*Baby potatoes and long grain basmati cooked on dum with fresh coconut*

#### ASSORTED BREAD

*Garlic, plain & butter naan, Tandoori Roti, and Tandoori Paratha*

### CONDIMENT

#### GREEN SALAD

*Garden fresh crunchy vegetables*

#### PLAIN DAHI

*Set whole milk Yoghurt*

#### PAPADUM

#### AACHAR

#### CHUTNEYS

### DESSERT

#### GAJER KA HALWA

*An exotic preparation of carrot with milk, garnished with dry nuts*

#### FRESH FRUITS

*Slices of seasonal fresh fruits*

### BEVERAGE

#### MINERAL WATER

# INDIAN

## INDIAN BUFFET MENU 6

### STARTER (PASSED AROUND)

#### MURGH TIKKA

*Kebabs of chicken blended with garam masala and yogurt, roasted in the clay oven.*

#### MUTTON SEEKH KEBAB

*Tender rolls of succulent lamb mince, skewered and grilled over charcoal fire*

#### MIX ONION BHAJIA

*Gram flour batter mix with slice onions & fresh vegetable deep fried served with green chutney*

### SOUP (CHOOSE ONE)

#### VEGETARIAN : TOMATO DHANIYA SHORBA, OR VEGETABLE CLEAR SOUP

### MAIN COURSE (BUFFET)

#### KARHAI PRAWN

*Medium size of prawn, green pepper, red onion, tampered with roast black pepper & coriander seed*

#### MUTTON ROGANJOSH

*A specialty of the house. Tender lamb morsels, simmered in curd with Kashmiri herbs & spices*

#### PALEK PANEER

*Spinach & Home Made cottage cheese cooked with hint of garlic*

#### METHI ALOO

*Baby potatoes cooked with fuf greek leave, onions, Tomato and spices*

#### VEGETABLE VINDALOO

*Seasonal vegetable cooked with freshly ground spices .*

#### DAL KINARA

*Black lentils, tomatoes, ginger and garlic simmered over charcoal fire, enriched with butter*

#### GATTA CURRY

*Cheese and nuts filled gram flour dumplings in yogurt based gravy flavored with Hing (Asafoetida)*

#### SUBZ BIRYANI

*Pulao rice form coastal India cooked with seasonal fresh vegetables*

#### ASSORTED BREAD

*Garlic, plain & butter naan, Tandoori Roti, and Tandoori Paratha*

### CONDIMENT

#### Choice of one yogurt

#### HARE MASALEY KA RAITHA

*Traditional yogurt mix from the North West with cucumber and onions*

#### GREEN SALAD

*Garden fresh crunchy vegetables*

#### PAPADUM

#### AACHAR

#### CHUTNEYS

### DESSERT

#### GULAB JAMUN

*Sugar syrup dipped fried dumplings of milk solids*

#### FRESH FRUITS

*Slices of seasonal fresh fruits*

### BEVERAGE

#### MASALA TEA

#### MINERAL WATER

GROUP

# INDIAN

## INDIAN BUFFET MENU 7

### STARTER (PASSED AROUND)

#### MUGLAI MURGH TIKKA

*Creamy kebabs of chicken blended with cream cheese and lemon juice, from the mystical tandoor*

#### MURGH NURANI SEEK

*Roll of chicken mince with fresh coriander and paprika skewered and grilled over charcoal*

#### VEG COCKTAIL SAMOSA

*The ever popular pyramids, made with spices potatoes stuffed in flaky pastry and deep fried*

### SOUP (CHOOSE ONE)

#### VEGETARIAN: TOMATO SOUP or TOMATO SHORBA

#### NON VEGETARIAN: YAKHANI SHORBA (Lamb) OR NAR-GISI SHORBA (Chicken)

### MAIN COURSE (BUFFET)

#### PEPPER PRAWN

*Prawn slow cooked with aromatic curry leaves, brown onions and coconut milk flavored with freshly ground black pepper*

#### MUTTON ROGANJOSH

*A specialty of the house Tender lamb morsels, simmered in curd with Kashmiri herbs & spices*

#### TANDOORI JEERA MURGH

*Indian delicacy is the tastiest way to this hot barbeque cumin flavored chicken*

#### KAHRAI PANEER

*Cheese, green peppers and red onions, tempered with roast whole spices, blended with tomato puree*

#### VEGETABLE MAKHANI

*Cubes of fresh Green vegetables in a tomato gravy enriched with butter & cream*

#### ALOO GOBHI

*Vegetable combination made of cauliflower and potatoes cooked with ginger infused curry sauce*

#### DAL KINARA

*Black lentils, tomatoes, ginger and garlic simmered over charcoal fire, enriched with butter*

#### MURGH BIRYANI

*Pulao rice from coastal India cooked with Pieces of chicken*

#### ASSORTED INDIAN BREAD

*Garlic, plain & butter naan, Tandoori Roti, and Tandoori Paratha*

### CONDIMENT

#### KUCHUMBER RAITHA

*Traditional yogurt mix from the North West with cucumber and onions*

#### GREEN SALAD

*Garden fresh crunchy vegetables*

#### PAPADUM

#### ACHAR

#### CHUTNEYS

### DESSERT

#### RASGULLA

*Sugar syrup dipped soft and spongy cottage cheese dumplings, scented with rose water*

#### MOONG DAL HALWA

*It is a quite rich traditional dessert made from Moong Dal (yellow lentils), finessed with Dry nuts.*

#### FRESH FRUITS

*Slices of seasonal fresh fruits*

### BEVERAGES

#### MASALA TEA

#### MINERAL WATER

# SPICE CARAVAN

(Minimum 30 pax) Starting Rp 235.000++/ person

## SPICE CARAVAN MENU BUFFET 1

### APPETIZER

#### Tabouleh

*A refreshing healthy salad made with fresh parsley, tomatoes and burghoul (crushed wheat), drizzled with extra virgin olive oil and topped with feta cheese*

#### Spinach Fatayer

*Oven baked puff pastry stuffed with spinach, spring onions and garlic*

### MAIN COURSE

#### Ful Medames

*A hearty stew made from fava beans and chickpeas, stirred with tomatoes, lemon and extra virgin olive oil. Served with warm bread on the side*

#### Mugalgal Chicken

*A delicacy in saudi arabia, spice caravan brings our rendition of chicken mugalg. Marinated in special spices, then sautéed with tomatoes, onions and green bell peppers. Served with your choice of warm bread or white rice*

#### Lamb Shawarma

*Slowly marinated then grilled to perfection on a large rotating skewer. This juicy shawarma is served with salad and french fries*

#### White Rice

### CONDIMENT

#### Marocco Chili Sauce

#### Mixed Pickles

### DESSERT

#### Fresh Fruits

### BEVERAGE

#### Mineral water

## SPICE CARAVAN MENU BUFFET 2

### APPETIZER

#### Hommous

*Freshly boiled chickpeas puree with tahini, extra virgin olive oil, lemon juice and a hint of garlic. Served with warm bread on the side*

#### Falafel

*A blend of grounded chickpeas, parsley, garlic and spices. Deep fried and served with white sauce*

### MAIN COURSE

#### Chicken Tajin

*Braised chicken with saffron, turmeric and white pepper. Served with olives and home made preserved lemons*

#### Lamb Shawarma

*Slowly marinated then grilled to perfection on a large rotating skewer. This juicy shawarma is served with salad and french fries*

#### Batata Harra

*Spicy and fresh potato dish, boiled then sauteed with red peppers, coriander, chili, garlic and extra virgin olive oil*

#### Mandi Rice

### CONDIMENT

#### Marocco Chili Sauce

#### Cucumber Yogurt

#### Mixed Pickles

### DESSERT

#### Umm Ali

*Delightfully delicious Egyptian Bread Pudding made from puff pastry mixed with nuts, topped with sweetened hot milk and broiled to perfection*

### BEVERAGE

#### Mineral Water

# SPICE CARAVAN

## SPICE CARAVAN MENU BUFFET 3

### APPETIZER

#### Vegetable Spring Roll

#### Moutabel

Charcoal grilled and roasted eggplants dip, blended with yogurt, garlic and tahini sauce. Served with warm bread on the side

#### Baba Ghanouj

Charcoal grilled eggplants puree mixed with onion, garlic and zesty lemon. Topped with extra virgin olive oil. Served with warm bread on the side

### MAIN COURSE

#### Chicken Mandi Rice

Traditional Yemeni Dish, prepared with basmati rice with chicken slow cooked to perfection, fragrant and moist. Served with red Shatta Harra (hot chili sauce)

#### Vegetable Green Olive Tajin

Authentic to the "Berbers" of The Maghreb Region, Tajin is a slow braised stew cooked in clay pot at a low temperature making it tender and tasty. This dish is served with warm bread

#### Chicken Mugalgal

A delicacy in Saudi Arabia, Spice Caravan brings our rendition of chicken mugalgal. Marinated in special spices, then sautéed with tomatoes, onions and green bell peppers. Served with your choice of warm bread or white rice

#### Lamb Shawarma

Slowly marinated then grilled to perfection on a large rotating skewer. This juicy shawarma is served with salad and french fries

### CONDIMENT

#### Cucumber Yogurt

#### Mixed Pickles

#### Green Salad

#### Salada Harra Sauce

### DESSERT

#### Umm Ali

Delightfully delicious Egyptian Bread Pudding made from puff pastry mixed with nuts, topped with sweetened hot milk and broiled to perfection

#### Fresh Fruits

### BEVERAGE

#### Moroccan Mint Tea

#### Mineral Water

## SPICE CARAVAN MENU BUFFET 4

### APPETIZER

#### Chicken Springroll

#### Spinach Fatayer

Oven baked puff pastry stuffed with spinach, spring onions and garlic

### SOUP

#### Lentil Soup

A delicious creamy & hearty soup made from red lentils, carrots, potatoes, celery and onions. Served with warm bread on the side

### MAIN COURSE

#### Lamb Couscous

A stew of lamb served with seasonal mixed vegetables

#### Lamb Tajin

The finest lamb braised for 4 hours in ginger, white pepper and garlic

#### Chicken Mandi

Traditional Yemeni Dish, prepared with basmati rice with chicken slow cooked to perfection, fragrant and moist. Served with red Shatta Harra (hot chili sauce)

#### Ful Medames

A hearty stew made from fava beans and chickpeas, stirred with tomatoes, lemon and extra virgin olive oil. Served with warm bread on the side

### DESSERT

#### Fresh Fruit

#### Umm Ali

Delightfully delicious Egyptian Bread Pudding made from puff pastry mixed with nuts, topped with sweetened hot milk and broiled to perfection

### BEVERAGE

#### Mineral Water

#### Ice Lemon Tea

# SPICE CARAVAN

## SPICE CARAVAN MENU BUFFET 5

### APPETIZER

#### Lamb Fatayer

*Oven baked puff pastry stuffed with minced lamb, spring onions, parsley, cheese, green olives with a hint of garlic*

#### Tuna Springroll

#### Falafel

*The hot mezzah falafel wrapped in warm bread. Served with french fries*

#### Spinach Fatayer

*Oven baked puff pastry stuffed with spinach, spring onions and garlic*

### SOUP ( CHOICE )

#### Lentil Soup

*A delicious creamy & hearty soup made from red lentils, carrots, potatoes, celery and onions. Served with warm bread on the side*

Or

#### Harira Soup

*Traditional moroccan comfort soup cooked with lamb, chickpeas, brown lentils and vermicelli in tomato juice. Served with warm bread on the side*

### MAIN COURSE

#### Lamb Prune Tajin

*Slowly cooked with honey, topped with roasted almonds and sesame seeds*

#### Chicken Mugalgal

*A delicacy in saudi arabia, spice caravan brings our rendition of chicken mugalgal. Marinated in special spices, then sautéed with tomatoes, onions and green bell peppers. Served with your choice of warm bread or white rice*

#### Chicken Couscous

*A stew of chicken served with seasonal mixed vegetables*

#### Kebsa Rice

#### Dawood Basha ( Lebanese Meat Ball )

### CONDIMENT

Salasa Harra Sauce

Mixed Pickles

Cucumber Yogurt

Green Salad

### DESSERT

Mixed Fruits

Umm Ali

*Delightfully delicious Egyptian Bread Pudding made from puff pastry mixed with nuts, topped with sweetened hot milk and broiled to perfection*

### BEVERAGE

Morocco Mint tea

Mineral Water

Orange Juice



# SPICE CARAVAN

## SPICE CARAVAN MENU BUFFET 6

### APPETIZER

#### Cheese Fatayer

*Oven baked puff pastry stuffed with feta cheese and fresh thyme*

#### Tuna Spring Roll

#### Vegetable Spring Roll

#### Lamb Fatayer

*Oven baked puff pastry stuffed with minced lamb, spring onions, parsley, cheese, green olives with a hint of garlic*

### SOUP ( CHOICE )

#### Mixed Vegetable Soup

Or

#### Lentils Soup

*A delicious creamy & hearty soup made from red lentils, carrots, potatoes, celery and onions. Served with warm bread on the side*

### MAIN COURSE

#### MeatBall Tajin

*Freshly ground lamb meatball with seven spices, cooked in tomato sauce, finished with a poached egg and green olives*

#### Lamb Couscous

*A stew of lamb served with seasonal mixed vegetables*

#### Chicken Mandi

*Traditional Yemeni Dish, prepared with basmati rice with chicken slow cooked to perfection, fragrant and moist. Served with red Shatta Harra (hot chili sauce)*

#### Fish Tajin

*Fresh white fish fillet spiced with garlic, cilantro, cumin and paprika. Served with seasonal mixed vegetables*

#### Ful Medames

*A hearty stew made from fava beans and chickpeas, stirred with tomatoes, lemon and extra virgin olive oil. Served with warm bread on the side*

### CONDIMENT

Salada Harra Sauce

Marocco Chili Sauce

Cucumber Yogurt

Mix Pickle

Green Salad

### DESSERT

Mix Fresh Fruits

Umm Ali

*Delightfully delicious Egyptian Bread Pudding made from puff pastry mixed with nuts, topped with sweetened hot milk and broiled to perfection*

Or

Marocco Orange Carrot

### BEVERAGE

Mineral Water

Ice Lemon Tea

Orange Juice

# INTERNATIONAL

(Minimum 30 pax) Starting Rp 200.000++/ person

## INTERNATIONAL BUFFET I

### APPETIZER

Assorted Mini Canapés

Mini Enchiladas

### SALAD

House Salad with Assorted of Dressing

### SOUP

Chicken and Mushroom Cream Soup

### MAIN COURSE

Minute Steak with Black Pepper Sauce

Stuffed Chicken Leg with Mushroom Sauce

Stir Fried Assorted Vegetables

Lynonnaise Potatoes

Steamed Rice

### DESSERTS

Fruits Cocktail

Assorted Muffins

### BEVERAGE

Mineral Water

## INTERNATIONAL BUFFET II

### APPETIZER

Coconut Chicken Crunch

Vegetable Samosa

### SALAD

Caesar Salad

### SOUP

Tomato Basil Soup

### MAIN COURSE

Chicken Émincé Zurichoise

Fish Piccata

Beef Lasagna

Seasonal Vegetables

Sautéed Potatoes with Herbs

Steamed Rice

### DESSERTS

Assorted French pastries

Fruit skewers

### BEVERAGE

Mineral Water

# INTERNATIONAL

## INTERNATIONAL MIXED BUFFET III

### APPETIZER

Assorted Mini Party Pie  
Lemongrass Chicken Wings  
Deep fried mushrooms

### SALAD

German Potato Salad with Smoked Beef

### SOUP

Potato Leek Soup

### MAIN COURSE

Pan Fry Mahi-mahi with Lemon Butter  
Roast Beef with Mushrooms Sauce  
Creamy Penne Pasta with Chicken  
Sautéed Garden Vegetables with Garlic Sauce  
Croquette Potatoes  
Stuffed Chicken Leg  
Butter Rice

### DESSERTS

Sliced topical fruits  
Chocolate mousse  
Assorted cakes

### BEVERAGE

Mineral Water

## INTERNATIONAL BUFFET IV

### APPETIZER

Homemade Chicken Sausage Rolls  
Panzerotti  
Assorted Mini Quiche

### SALAD

Greek salad

### SOUP

Cheesy Broccoli Soup

### MAIN COURSE

Beef Goulash  
Deep Fried Breaded Snapper with Tartar Sauce  
Roasted Chicken Provencal  
Spinach Au Gratin  
Buttered Vegetables with Herbs  
Fettuccine Carbonara  
Lyonnaisse Potatoes  
Minute Steak with Black Pepper Sauce  
Beer Battered Fish and Chips  
Steamed Rice

### DESSERTS

Assorted Mousse  
French Pastries  
Assorted Fruits

### BEVERAGE

Mineral Water

# INTERNATIONAL

## SINGAPORE MIXED BUFFET I

### APPETIZER

Vegetable Spring Rolls

Minced Beef

Potato Patties

### MAIN COURSE

Sayur Lodeh

Beef Rendang

Telur Balado

Ayam Bakar

Tahu & Tempe Goreng

Ketupat

Nasi Putih

Serundeng

Sambal

### DESSERTS

Aneka Irisan Buah Segar

### BEVERAGE

Mineral Water

## SINGAPORE MIXED BUFFET II

### APPETIZER

Corn Beef Cutlets

Spring Rolls

### SOUP

Tom Yam Soup

### MAIN COURSE

Chili Beef

Chicken with Oyster Sauce

Sweet Sour Pork

Cap Cay

Steamed rice

### DESSERTS

Sate Buah Segar

French Pastries

### BEVERAGE

Mineral Water

# INTERNATIONAL

## ASIAN MIXED BUFFET I

### APPETIZER

**Vegetable Spring Rolls**  
*Rolled vegetable spring roll skin*

**Thai Beef Salad**  
*Spicy salad with sliced beef*

### SOUP

**Tom Yam Soup**  
*Sweet & Sour soup with seafood*

### MAIN COURSE

**Sauté Beef Black Pepper**  
*Stir Fried beef in black pepper*

**Ayam Goreng Mentega**  
*Chicken fried butter*

**Ikan Gindara Bakar**  
*Grilled fish gindara*

**Cap Cai Goreng**  
*Stir fried fresh vegetables*

**Singapore Noodles**  
*Stir fried glass noodles with vegetables and meat*

**Nasi Putih**  
*Steamed rice*

### DESSERTS

**Aneka Irisan Buah Segar**  
*Sliced fresh seasonal fruits*

**Brownies Kukus**  
*Steamed brownies*

### BEVERAGE

**Air mineral**  
*Mineral water*

## ASIAN MIXED BUFFET II

### APPETIZER

**Asian Lime Chicken Salad**  
*Fried Shrimp Wontons*

### SOUP

**Sop Buntut**  
*Traditional oxtail soup*

### MAIN COURSE

**Sate Campur**  
*Traditional mixed meat satay*

**Ayam Bumbu Bali**  
*Marinated grilled chicken Balinese style*

**Pepes Ikan Bumbu Kuning**  
*Steamed fish wrapped in banana leaves with turmeric sauce*

**Tumis Sayuran Oyster Sauce**  
*stir fried mixed vegetables with oyster sauce*

**Nasi Uduk**  
*white rice cooked in coconut milk*

### DESSERTS

**Sate Buah Segar**  
*Fresh seasonal fruits skewers*

**Puding Kelapa**  
*Coconut pudding*

**Lapis Surabaya**

### BEVERAGE

**Air mineral**  
*Mineral water*

# INTERNATIONAL

## MIXED INDO – WESTERN BUFFET I

### APPETIZER

Thai Beef Salad  
Vegetable Spring Rolls  
Fried Shrimp Wontons

### SOUP

Tom Yam Soup

### MAIN COURSE

Steamed Rice  
Traditional Indonesian Fried Rice  
Ayam Bakar Rica-rica  
Bihun Goreng  
Grilled Gindara with Lemon Butter  
Sliced Roast Beef with Mushrooms Sauce  
Lyonnaisse Potatoes  
Buttered Vegetables with Herbs

### DESSERTS

Assorted Fresh Fruits  
Banana Cake  
Brownies with Frosting

### BEVERAGE

Mineral Water

## MIXED INDO – WESTERN BUFFET II

### APPETIZER

Vegetable Samosa  
Asian Lime Chicken Salad  
Assorted Mini Satay

### SOUP

Oxtail Soup

### MAIN COURSE

Steamed rice  
Traditional Beef Rendang  
Mie Goreng  
Ayam Panggang BumbuRujak  
Pan Fried Dori with Leek Sauce  
Beef Lasagna  
Roasted Chicken Provencal  
Potato Gratin

### DESSERTS

Assorted Eclairs  
Assorted French Pastries  
Assorted Fresh Fruits  
Assorted Pudding

### BEVERAGE

Mineral Water



# INTERNATIONAL

## INDONESIAN BUFFET I

### APPETIZER

#### Gado-gado

Assorted cooked vegetables with spicy peanut sauce

### SOUP

#### Kimlo

Glass noodle with fish ball served with mix vegetables

### MAIN COURSE

#### Ayam Goreng Cabe Hijau

(Marinated fried chicken with spicy green chilli sauce)

#### Ikan Asam Manis

Sweet and sour fish

#### Capcay Goreng

Stir fried fresh vegetables

#### Tumis Jagung Muda

Stir fried baby corn & vegetables

#### Nasi Putih

Steamed rice

#### Nasi Goreng Sapi Lada Hitam

Black peppered fried rice

### DESSERTS

#### Irisan Buah Segar

Sliced fruits

#### Es Cendol

### BEVERAGE

#### Air Mineral

Mineral water

## INDONESIAN BUFFET II

### APPETIZER

#### Tahu Isi

Tofu filled with minced beef and vegetables

#### Pangsit Goreng

Deep fried wonton served with peanut sauce

### SOUP

#### Sop Ayam Jamur

Clear soup with diced chicken, meatball & fresh mushroom

### MAIN COURSE

#### Ayam Bumbu Bali

Marinated grilled chicken Balinese style

#### Beef Roulade

Stuffed rolled beef with sweet & soy sauce

#### Tumis Kangkung

Stir fried water spinach

#### Pepes Ikan Bumbu Kuning

Steamed fish wrapped in banana leaves with turmeric sauce

#### Mie goreng

Fried noodles

#### Nasi Putih

Steamed rice

#### Nasi Goreng Spesial

Special fried rice

### DESSERTS

#### Irisan Buah Segar

Sliced fruits

#### Pisang Goreng with Vanilla Sauce

Fried banana with sauce

### BEVERAGE

#### Air mineral

Mineral water

# KIDS PARTY MENU

(Minimum 30 pax) Starting Rp 125.000++/ person

## Kids Party Menu A

Chicken Nuggets  
Beef Sausages on a stick  
Fish Fingers with tartar sauce  
French Fries  
Mini Long Johns  
Soft Drinks  
Mineral Water

## Kids Party Menu B

Mini Beef Hot Dogs  
Chicken Drum Sticks  
Fish Fingers w/tartar sauce  
Kids Mac & Cheese  
French Fries  
Chocolate Pudding in a cup  
Soft Drinks  
Mineral Water

## Kids Party Menu C

Chicken Nuggets  
Beef Sausages on a stick  
Fish Fingers with tartar sauce  
French Fries  
Mini Long Johns  
Soft Drinks  
Mineral Water

### We can also provide:

- **Kids Pasta Station** for any of Kids Party Menu package ordered with an extra charge of Rp. 34,000,- per kid  
Pasta Options : Penne/ Spaghetti/ Macaroni Noodles  
Sauces : Bolognese/ Neapolitan/ Carbonara/ Cheese - Same as Mac & Cheese)
- **Kids Snack Box** with a personalized contents and design

Please ask our crew for more details

# BEVERAGE PACKAGE

(Minimum 30 Kids)

REFILL FOR 2 HOURS, ALL YOU CAN DRINK...

<b>PACKAGE A</b> <b>Rp. 44'000++/person</b>	<b>PACKAGE B</b> <b>Rp. 54'000++/person</b>
Mineral water Coca cola Sprite Fanta Ice tea	Mineral water Coca cola Sprite Fanta Orange juice Pineapple juice

<b>PACKAGE C</b> <b>Rp. 59'000++/person</b>	<b>EXTRA BEER PACKAGE / BARREL</b> <b>1 BARREL = ~ 90 glasses</b>
Mineral water Coca cola Sprite Fanta Orange juice Pineapple juice Hot tea Coffee	BINTANG BEER <b>Rp. 2.400.000,-++ / Barrel</b> HEINEKEN BEER <b>Rp. 3.000.000,-++ / Barrel</b>

## CORKAGE FEE

Wine	: Rp. 175.000,-nett/ bottle
Regular Spirits	: Rp. 475.000,- nett/ bottle
Premium Spirits	: Rp. 575.000,- nett/ bottle

# INTRODUCTION

The management and staff of Aphrodite at Elite Club Epicentrum are dedicated to providing you the finest in food, beverage and service to assure the quality and success of your event.

Reservations and agreements are subject to the rules and regulations of Aphrodite, Jakarta

## TERMS AND CONDITIONS

### Booking, confirmation and payment

- Booking : 100% of the room charge and 30% of the menu arrangement 1 month in advance (non-refundable)
- Confirmation : 20% of the of the menu arrangement and 50% of other charges, upon signing of contract (at least one week before the event)
- Payment : Balance payment of the confirmed amount 1 day before the event.

### Guaranteed Number

In arranging a function, the attendance must be specified in writing at least 2 business days in advance. This number will be considered the minimum number guaranteed, not subject to reductions and charges will be made according to the final headcount.

### Outside Catering Fee

For all outside catering, a minimum fee will be charge and will depend on the equipment required.

### Cancellation

Cancellation procedures after signing contract are as follows :

1. Event-day cancellation, we will retain 100% according to contract term.
2. One-day cancellation before function, we will retain 75% according to contract term.
3. One-week cancellation before function, we will retain 50% according to contract term.
4. One-month cancellation before function, we will retain the booking fee.

### Damage and Loss

The customer agrees to be responsible for any damage to the function room, items or any other parts of the club

by customer conduct. We will not assume or accept any responsibility for damage or loss of any items left in the

club prior, during or after the customer's function.

### Additional Payment

All additional payments have to be made after the function in cash or credit card to our cashier. Additional food

and beverage will be charged directly to the organizer according to the number of person attending the function.

An additional 3% bank charge will be levied if the payment is made by credit card.

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*All Terms, conditions and prices are subject to change without prior notice.*

For further information and reservation please call :

Event & Banquet Sales Manager (021) 719 527 3307

or email:

[banquet.sales@theaphroditegroup.com](mailto:banquet.sales@theaphroditegroup.com)