

i SALUD!

BAR CATERING



¡SALUD!

¡SALUD!

¡SALUD!

COCKTAILS

PASSION PUNCH
 Vodka, Cointreau, Passion Fruit,
 Pineapple, Tamarind, Lime, Basil

BASIL SMASH
 Gin, Basil, Lemongrass, Sugar,
 Orange Juice

ELDERFLOWER GAT
 Gin, Elderflower,
 Tonic, Water, Pomelo

MEDITERRANEAN GAT
 Gin, Lemonade, Tonic, Water,
 Rosemary, Lemon

MOJITO
 Citrus / Cointreau / Passion Fruit

ESPRESSO MARTINI
 Vodka, Coffee, Espresso,
 Sugar, Orange

DAIQUI
 Rum / Agave
 Lime

SPIRITS

HOUSE
 Smirnoff Vodka
 Gilbey's Gin
 Bacardi Rum
 El Jimador Blanco Tequila
 Johnnie Walker Red Label Whiskey

PREMIUM
 Bolsvodka Vodka
 Tanqueray Gin
 Brugal Rum
 Herold's Plata Tequila
 Monkey Shoulder Scotch Whisky

BEERS

Brewery
 San Miguel Light / Pilsner
 Island Brewing Pilsner

WINES

LOCAL
 Sparkling Wine
 Sauvignon Blanc
 Cabernet Merlot

IMPORT
 Pinot Noir
 Chardonnay
 Sauvignon Blanc
 Negroni
 Shiraz
 Pinot Noir

**NATURAL WINES
 AVAILABLE ON REQUEST**

WORLD CLASS BAR SERVICE
AND VIBRANT HOSPITALITY

¡SALUD! Bar Catering is a fun and professional company offering world class bar service and vibrant hospitality.

We cater for weddings, pre-wedding parties, corporate and private events. Our mission is to deliver a memorable and complete bar service experience for any occasion in any location in Bali. With 15 years of international experience in bartending, bar competitions, bartending master classes, flair shows, corporate events, bar consultancies and successfully managing bars in Bali, we are able to deliver an exceptional and attentive bar service for your event. We use only high quality products and fresh ingredients. Our drinks menu is fun and relatable, and the packages are easily customizable. If you are looking for a professional and complete bar service for your special day, get in touch with us.

We are excited to elevate your event!

¡SALUD!



¡SALUD!

PACKAGES

PLATA

800,000/PAX
7 hours free flow service

NON-ALCOHOLIC
coconut water, lemonades, still water

BEERS
Bintang / Heineken

COCKTAILS
choose up to 3 from the cocktail menu

HOUSE SPIRITS
Smirnoff Vodka, Gibson's Gin
Nusa Cana Rum, El Jimador Blanco Tequila
Johnnie Walker Red Label Whisky
upgrade to premium spirits for 150,000

ORO

950,000/PAX
7 hours free flow service

NON-ALCOHOLIC
coconut water, lemonades, still water

SPARKLING WINE
a round for each guest

BEERS
Bintang / Heineken

COCKTAILS
choose up to 3 from the cocktail menu

HOUSE SPIRITS
Smirnoff Vodka, Gibson's Gin
Nusa Cana Rum, El Jimador Blanco Tequila
Johnnie Walker Red Label Whisky
upgrade to premium spirits for 150,000

LOCAL WINES
sauvignon blanc, cabernet merlot
upgrade to imported wines for 150,000

DIAMANTE

1,250,000/PAX
7 hours free flow service

NON-ALCOHOLIC
coconut water, lemonades, still water

PROSECCO
a round for each guest

BEERS
local / craft

COCKTAILS
choose up to 4 from the cocktail menu

PREMIUM SPIRITS
Belvedere Vodka, Tanqueray Gin
Brugal Rum, Herradura Plata Tequila
Monkey Shoulder Scotch Whisky

IMPORTED WINES
choose up to 2 from the wine menu

CHAMPAGNE TOWER

made with sparkling wine & frozen popsicles

4 TIERS (30 GLASSES) 4,000,000
5 TIERS (55 GLASSES) 6,000,000

***CUSTOMISED
PACKAGES AND COCKTAIL TASTING
AVAILABLE ON REQUEST**



COCKTAILS

ESPRESSO MARTINI
Cognac / Espresso / Orange
Liquor / Orange / Cognac

WALL STREET
Vodka / Orange / Lime
Cranberry Juice

REVEREND DM
Gin / Orange / Lime
Cranberry Juice

MEDUSA MASH ALL DAY
Gin / Orange / Lime
Cranberry Juice

MANGO
Cognac / Orange / Lime
Cranberry Juice

ESPRESSO MARTINI
Cognac / Espresso / Orange
Liquor / Orange / Cognac

ESPRESSO MARTINI
Cognac / Espresso / Orange
Liquor / Orange / Cognac

ESPRESSO MARTINI
Cognac / Espresso / Orange
Liquor / Orange / Cognac

MENU

COCKTAILS

PASSION PUNCH

vodka, coconut, passion fruit,
pineapple, falernum, lime, bitters

BASIL SMASH

gin, basil, lemon, sugar, orange bitters

ELDERFLOWER G&T

gin, elderflower, tonic water, pomelo

MEDITERRANEAN G&T

gin, limoncello, tonic water,
rosemary, lemon

MOJITO

classic / coconut / passion fruit

ESPRESSO MARTINI

vodka, coffee liqueur, espresso, caramel

MARGARITA

classic / frozen / spicy

MOSCOW MULE

vodka, pressed ginger, lime, mint, soda

MAI TAI

spiced rum, pineapple,
orgeat, lime, bitters

APEROL SPRITZ

Aperol, sparkling wine, soda, orange

STAR MARTINI

vanilla vodka, passion fruit,
amarena cherry, sparkling wine

SPIRITS

HOUSE

Smirnoff Vodka
Gibson's Gin
Nusa Cana Rum
El Jimador Blanco Tequila
Johnnie Walker Red Label Whisky

PREMIUM

Belvedere Vodka
Tanqueray Gin
Brugal Rum
Herradura Plata Tequila
Monkey Shoulder Scotch Whisky

BEERS

LOCAL

Bintang
Heineken

CRAFT

Island Brewing Pilsner
Kura Kura Easy Ale

WINES

LOCAL

Australian grapes vinified in Bali
sauvignon blanc, cabernet merlot

IMPORT

prosecco
sauvignon blanc, pinot grigio, chardonnay

***NATURAL
wINES
AVAILABLE ON
REQUEST**



¡SALUD!



LS
ENCH
Passion Fruit,
um, Lime, Bitters
SMASH
all, Lemon, Sugar,
Orange Bitters
VERFLOWER O&T
Gin, Elderflower,
Tonic Water, Pomelo
MEDITERRANEAN O&T
Gin, Limoncello, Tonic Water,
Rosemary, Lemon
MOJITO
Classic / Coconut / Passion Fruit
ESPRESSO MARTINI
Vodka, Coffee Liqueur,
Espresso, Caramel
MARGARITA
Classic / Frozen / Spicy
MOSCOW MULE
Vodka, Pressed Ginger,
Lime, Mint, Soda
MAY TAI
Rum, Pineapple,
Lime, Bitters
SITZ

TERMS & CONDITIONS

Packages are subject to a minimum order of 50 pax. For orders below this, additional fee applies.

Fees per extra hour(s) has to be paid prior to the event date.

All prices are inclusive of 21% government tax and service charge.

Event dates are not added to our calendar or reserved until a non-refundable deposit of 50% is received.

The outstanding balance of 50% is due 30 days prior to the event date.

The amount to be paid is net.

Client is responsible for bank fees. We accept bank transfer. We do not accept credit card payment.

Cancellations made 30 days or more before the event date will have no further charges.

Cancellations made within 30 days of the event date will be charged in full.

In the unlikely event of a Force Majeure ¡SALUD! Bar Catering will not be able to refund you but will give stored credit for a new event date within the following 12 months.

¡SALUD!

CONTACT US

WA: +62 812-3991-9583

IG: @SALUDBALI

