

**U N I O N**  
**C A T E R I N G**





## UNION CATERING

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Union Catering service is enchanted by the opportunity to assist and cater your special and memorable event. Union Catering offers wide range of menus from our scrumptious canapés, Asian and Western cuisines, with a devotion to satisfy your event needs. Here at Union Catering, we also combine menu selections with our sister brands UNION Brasserie, Bakery and UNION Deli.

Whether it is a private party, corporate, birthdays or wedding, our catering service is also able to do an open bar party. We bring paradise to your door step.

## CONTACT

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For catering service, contact our catering coordinator at

**+62 8787 0777 138**

or

**[catering@uniongroupjakarta.com](mailto:catering@uniongroupjakarta.com)**

## TERMS & CONDITION

Minimum payment for outside catering is Rp 10.000.000,- excluding 21% tax and service charge.

Handing fee of Rp. 2.500.000 will be automatically charged for every types of events.

Require maximum of 10 days confirmation prior to the day of the event.

Service team and equipment (chafing dish, chinaware, cutlery, display tables & glassware) are provided by Union Group Catering.

Additional requests for staffing or extra hours beyond Union Group Catering standard guidelines will be charged.

## TERMS OF PAYMENT

The price invoiced to the client by Union Group Catering is the price noted on the contract. Any last minute changes requested by the client will require written confirmation by Union Group Catering.

Down Payment: A non-refundable 50% from the total price of the function is due at latest 7 (seven) days before the function date.

Union Group Catering will consider the booking as a tentative / non-confirmed basis if we have not received the down payment and has all rights to decline service under such conditions.

Final Bill Settlement: The remaining balance of the final agreed total price for the function is required to be received 7 (seven) days after the event date. If the remaining balance has not been received on the due date, a late payment penalty fee of 5% per day, of the remaining balance will charged thereafter.

Proposed prices are subject to change. Deposit is required to secure existing price, otherwise price changes are applicable.

Union Group Catering is not responsible for any charges incurred by the bank. It is compulsory to include bank charges when you wire transfer the money. Please also include full name and date of event when making a transfer.

Bank Transfer:

**PT. MITRA SELERA BERSAMA**

**BANK MANDIRI - CABANG PERMATA HIJAU  
102 0000 700 507**

## CANCELLATION CLAUSE

*In case of cancellation of the event, cancellation fees imposed after signing the confirmation letter:*

50% Down Payment is non-refundable.

Client will be charged 50% from the total price of the function, should the cancellation happen within 72 hours prior to the function date.

Client will be charged 100% from the total price of the function, should the cancellation happen within 24 hours prior to the function date.

## DAMAGE & LIABILITY

The person organizing and/or paying for the event shall be liable to pay for any damage, loss or breakage to any part of the Union Group Catering properties, including all equipment, furniture, fixtures and fittings, chinaware, utensils or glassware that has been either intentionally or unintentionally damaged by any guest associated at the event.

## ADDITIONAL

### **Transportation Fee**

Transportation fee is mandatory to every event, depending on the total cost. We try to cater to every location but if the location is deemed far and access is difficult, a surcharge is applicable. This covers additional costs involved such as labor, transport and additional equipment. Such area include: Bogor, Depok, Tangerang and Bekasi there will be an automatic transportation fee of Rp 1.000.000.

### **Bar Policy**

Our bar packages include 1 designated fully set up bar table and well trained Union Group Catering bartender. If the client wish to use our bartender for the event without ordering Union Group bar package there will be additional cost of Rp 1.000.000.

### **Additional Hour**

Every function we cater for 2 hours. Additional hour will be charge 30% from the total cost estimation per hour.

## ➔ CANAPÉ SELECTIONS ↔

### SAVORY

SMOKED SALMON BRUSCHETTA  
SPICY CHICKEN TARTLET  
TUNA SAMBAL MATAH  
MUSHROOM MINI PUFF  
SWEET SOUR BEEF TARTLET  
TOMATO, MOZZARELLA BRUSCHETTA  
THAI BEEF SPRING ROLL  
CHEESE, TOMATO ON WHITE TOAST  
CRAB TARTLET

### SWEET

RED VELVET  
CRUNCHY CHOCOLATE TART  
CABANA CAKE  
BERRIES TARTLET  
CHOCOLATE SALTY BROWNIE  
LEMON MERINGUE PIE  
UNION CHEESE CAKE  
CHOCOLATE ÉCLAIR  
MACARON (*Seasonal Flavor*)

### CLASSIC PACKAGE

3 SAVORY & 2 SWEET

**60.** / *pax*

### COCKTAIL PARTY PACKAGE

5 SAVORY & 2 SWEET

**75.** / *pax*

*With a minimum requirement of 50 pax*

## ➔ SIGNATURE UNION DELI SANDWICHES ↔

**80.** / *pax*

*Choose a minimum of 2 items from our sandwich selection below*

### CLASSIC PASTRAMI

*Pepper-Crusted Smoked Beef Brisket, Whole Wheat*

### PHILLY CHEESESTEAK

*Thinly Sliced Steak, Cheese, Caramelized Onions, Soft Baguette*

### CUBANO

*Mojo Marinated Pork Shoulder, Pickles, Cheese, Mustard, Soft Baguette*

### BALINESE SPICY TUNA

*Tuna Salad, Balinese Sambal Matah, Soft Baguette*

## ➔ ASIAN BUFFET ←

*A selection of our special Asian menu*

**185.** / pax

CRAB CORN SOUP

STEAMED FISH w/ SUPERIOR SAUCE

ROAST CHICKEN w/ HOISIN SAUCE

STIR-FRIED BLACK PEPPER BEEF OR BULGOGI SHORT RIBS

SEAFOOD OR BEEF FRIED KWETIAU

STEAMED VEGETABLES w/ OYSTER SAUCE

FRIED RICE

JASMINE RICE

### **SALAD BAR**

ORIENTAL SALAD, ORANGE, BABY TOMATOES, ASIAN DRESSING

## ➔ INTERNATIONAL BUFFET ←

*A selection of our signature dishes*

**185.** / pax

CRISPY SKIN SALMON, ORANGE & GINGER SOY

ROAST BABY CHICKEN, BUTTERED SEASONAL VEGETABLES w/ AU JUS

LAMB OR BEEF STEW

MUSHROOM OR CREAMED CORN SOUP

*Choices of:*

MASHED POTATOES OR ROAST BABY POTATOES

### **SALAD BAR**

ROMAINE SALAD, PARMESAN CHICKEN, BOILED EGG,  
POTATO CHIPS & BEEF OR PORK BACON

OR

GARDEN SALAD w/ RED BALSAMIC

*All buffet comes with complimentary assorted pastries or seasonal fresh fruits*

*With a minimum requirement of 30 pax*

⇒ **FROM THE CARVING STATION** ⇐

**3,500.** / *whole*

ROAST AUS ANGUS STRIPLOIN

ROAST AUS ANGUS PRIME RIB

*All meat carving items are served with*  
BUTTERED VEGETABLE, MASHED POTATOES  
& CHOICE OF: AU JUS OR MUSHROOM SAUCE OR BLACK PEPPER SAUCE

**1,000.** / *whole*

SALMON EN CROÛTE

*Served with*  
BUTTERED VEGETABLE, MASHED POTATOES & HORSERADISH SAUCE

⇒ **GOURMET STATION** ⇐

**85.** / *pax*

*Choose 2 items from the selection below*

CREAMLESS CARBONARA, SPAGHETTI,  
BEEF OR PORK BACON, PARMESAN

SEARED SCALLOP AGLIO OLIO, SPAGHETTI, GARLIC CONFIT, CHILI

ROASTED MUSHROOMS, SPAGHETTI, WHITE TRUFFLE CREAM

MEATBALL SPAGHETTI, SAN MARZANO TOMATOES

CHILI CRAB SPAGHETTI

BAKMIE AYAM w/ FOIE GRAS

*With a minimum requirement of 20 pax*

⇒ **CHEESE PLATTER** ⇐

*Served with Crackers, Grapes & Fig Jam*

ASSORTED CHEESE

**125.**

⇒ **CURED HAM PLATTER** ⇐

*Served with Pickles, Olives & Baguette*

ASSORTED HAM

**125.**



# BUNKIE ORNY

## WE ACCOMODATE WHOLE CAKE ORDERS

RED VELVET PIE

**450.**

CARROT BANANA

**500.**

CRUNCHY CHOCOLATE TART

**560.**

RED VELVET CAKE

**575.**

RED VELVET CHEESE CAKE

**575.**

UNION CHEESECAKE

**525.**

OLD FASHIONED CHOCOLATE CAKE

**550.**

CLASSIC BIRTHDAY CAKE

**525.**

SPECULAAS

**600.**

PRALINE ROYALE

**650.**

PB & J

**675.**

BLACK FOREST

**700.**

## ➔ NON-ALCOHOLIC BEVERAGES ←

### MINERAL WATERS

EQUIL NATURAL 380ML/760ML	<b>35./50.</b>
EQUIL SPARKLING 380ML/760ML	<b>35./50.</b>

### SOFT DRINKS

COCA COLA	<b>30.</b>
COKE ZERO	<b>30.</b>
SPRITE	<b>30.</b>
TONIC WATER	<b>30.</b>
GINGER ALE	<b>30.</b>
SODA WATER	<b>30.</b>
POKKA GREEN TEA	<b>30.</b>

### CHILLED JUICES

ORANGE	<b>30.</b>
PINEAPPLE	<b>35.</b>
GUAVA	<b>40.</b>
LIME	<b>25.</b>
APPLE	<b>35.</b>

### NON-ALCOHOLIC FREE FLOW PACKAGES

*(2 hours duration /pax)*

SOFT DRINK, ORANGE JUICE & ICE TEA	<b>90.</b>
SOFT DRINK & ICE TEA	<b>60.</b>
ORANGE JUICE, GUAVA JUICE & ICE TEA	<b>100.</b>
TWO TYPES OF SOFT DRINK & TWO TYPES OF JUICE	<b>170.</b>
COFFEE BREAK PACKAGE <i>(Hot Coffee &amp; Tea)</i>	<b>55.</b>

## ⇒ **ALCOHOLIC BEVERAGES** ⇐

### **BEERS**

*(by Bottle)*

CARLSBERG	<b>50.</b>
CORONA	<b>80.</b>
HEINEKEN	<b>50.</b>
HOEGAARDEN	<b>100.</b>

### **CIDER**

*(by Bottle)*

ALBENS	<b>65.</b>
STRONGBOW	<b>85.</b>

### **COLD BEVERAGE**

*(by Glass)*

SOUTHERN ICE TEA	<b>40.</b>
CHERRY COKE	<b>40.</b>
NUTELLA MILKSHAKE	<b>55.</b>
TUTTI FRUTTI	<b>55.</b>

### **WINE & SPIRIT SELECTIONS**

*For more information, please contact our catering organizer*

## CLASSIC COCKTAILS

NEGRONI	<b>100.</b>
<i>The Italian version of the Americano. Named after Camillo Negroni. Gin replaced Soda Water for a stronger taste</i>	
GIN MULE	<b>95.</b>
<i>Lime-Infused Gin, Homemade Ginger Beer served w/ Kaffir Lime &amp; Rosemary Leaves</i>	
AMERICANO	<b>120.</b>
<i>Created by Gaspare Campari &amp; served at his namesake bar, the 1900s drink is dedicated to the American who then had a growing affinity for its original Italian version "Milano - Torino". A balanced combination between Campari &amp; Rosso</i>	
MARTINEZ	<b>100.</b>
<i>Dry Gin, Martini Rosso, Maraschino Liqueur, Orange Bitters</i>	
CLOVER CLUB	<b>90.</b>
<i>An early 1900s pre-prohibition creation &amp; named after Philadelphia men's club of the Bellevue-Stratford hotel. Gin, Lemon Juice &amp; Raspberry Syrup</i>	
SOUTHSIDE	<b>90.</b>
<i>A 1926 Chicago original &amp; a sister of Mojito. Gin, Sweet &amp; Sour, Mint leaves</i>	
COSMOPOLITAN	<b>95.</b>
<i>Vodka, Triple-Sec, Cranberry Juice, Lime Juice, Gomme Syrup</i>	
MAI TAI	<b>130.</b>
<i>Gold Rum, Pineapple Purée, Orgeat Syrup Angostura Bitters &amp; Lime Juice</i>	
HEMINGWAY DAIQUIRI	<b>95.</b>
<i>Light Rum, Maraschino Liqueur, Grapefruit, Lime Juice</i>	
BOULEVARDIER	<b>120.</b>
<i>Kentucky Bourbon Whiskey, Campari Bitters, Rosso Vermouth</i>	

## SIGNATURE COCKTAILS

PASSION FRUIT MARTINI <i>Passion Fruit Vodk̄a, Apricot Brandy, Lemon Juice, Passion Fruit Syrup</i>	<b>95.</b>
BLACKCURRANT SHRUB <i>Tequila, Blackcurrant Liqueur, Lime &amp; Beetroot Juice</i>	<b>110.</b>
RUB A DUB DUB <i>Orange Vodk̄a, Melon Liqueur, Lemon Juice, Gomme Syrup</i>	<b>135.</b>
HIGHLAND SWIZZLE <i>Scotch Whisky, Almond Liqueur, Lime Juice, Angostura Bitters</i>	<b>130.</b>
GINGER & CRANBERRY COOLER <i>Vodk̄a, Amaretto, Lime Juice, Homemade Ginger Beer w/ Fresh Ginger, Lime &amp; Cranberries</i>	<b>85.</b>
TRUFFLE POPCORN MARTINI <i>Candy Corn-Infused Ketel One, Caramel Syrup, Lemon Juice sprayed w/ Truffle Oil</i>	<b>85.</b>
MILANO DAIQUIRI <i>Light Rum, Campari &amp; Fresh Lime Juice</i>	<b>90.</b>
CHOCOLATE MOJITO <i>Light Bacardi, Chocolate Liqueur, Creme De Cacao Brown, Soda Water, Lime Wedge, Mint Leaf</i>	<b>105.</b>
BASIL CURTAZ <i>Mango Vodk̄a, Passion Fruit Syrup, Lemon Juice, Basil Leaf, Orange Wedges</i>	<b>120.</b>

UNION PRIVATE DINING

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## SEASONAL CANAPÉ

### SAVORY

WAGYU BEEF MINI BURGER

MUSHROOM PUFF, BLACK PEPPER AROMA

CLASSIC TUNA MELT SANDWICH

FRIED FRENCH CAMEMBERT CHEESE w/ CUMBERLAND SAUCE

HICKORY SMOKED SALMON w/ CRÈME FRAICHE

FRESH HOUSEMADE CHEESE BRUSCHETTA w/ HEIRLOOM TOMATO

DILL CRUSTED ORGANIC CHICKEN TENDERLOIN  
& SAN MARZANO TOMATO

### SWEET

PEANUT BUTTER & JELLY MACARON

VALRHONA 70% DARK CHOCOLATE COOKIES w/ MALDON SALT

PEANUT BUTTER & GRAPE JELLY CAKE

*With a minimum requirements of 10 pax*

## CANAPÉ PRESTIGE

### SAVORY

WHITE TRUFFLE PUFF, BLACK PEPPER AROMA

OSCIETRA CAVIAR & POTATO BLINI

FRIED FRENCH CEMBERT CHEESE w/ CUMBERLAND SAUCE

ASSORTED COLD CUTS  
(PARMA HAM, BEEF BRESAOLA, HOT SALAMI OR MORTADELLA)

HICKORY SMOKED SALMON w/ CRÈME FRAICHE

SANTA BARBARA SEA URCHIN w/ CHILLED ANGEL HAIR & SEAWEED

SHER WAGYU 12+, FENNEL POLLEN CRUST, POMME PURÉE

### SWEET

PEANUT BUTTER & JELLY MACARON

VALRHONA 70% DARK CHOCOLATE COOKIES w/ MALDON SALT

TAHITIAN VANILLA PANNA COTTA, WILD BERRY & CASSIS

NASTAR CRUMBLE

PEANUT BUTTER & GRAPE JELLY CAKE

*With a minimum requirements of 10 pax*



## SET MENU

### SEASONAL MENU

ARTISANAL BREAD & HAND CHURNED BUTTER

FRESH RIVER SHRIMP, SWEET CORN CHOWDER & WHITE ALBA TRUFFLE OIL

BLACKENED NORWEGIAN SALMON BELLY, CAPELLINI & WHITE SESAME

SHER WAGYU 6+ W/ FENNEL POLLEN, CRUST POMME PURÉE

FLOWER TEA PANNA COTTA & WILD BERRIES

### PRESTIGE MENU

ARTISANAL BREAD, PRETZEL ROLL & FRESH RICOTTA

SANTA BARBARA SEA URCHIN, CHILLED CAPELLINI & AGED SOY VINAIGRETTE

HOKKAIDO HAND-DIVED SCALLOP, FRESH RIVER SHRIMP, ORZO & PIMENTON

JAPANESE OTORO, BROWN BUTTER & SESAME

IBERICO PORK LOIN, GREEN APPLE & QUINCE VINO COTTO

SHER WAGYU 12+ W/ FENNEL POLLEN CRUST, POMME PURÉE

FLOWER TEA PANNA COTTA & WILD BERRIES

AMEDEI CHUAO CHOCOLATE TORTE

*With a minimum requirements of 10 pax*

PLEASE CONTACT OUR CATERING COORDINATOR FOR PRICING





