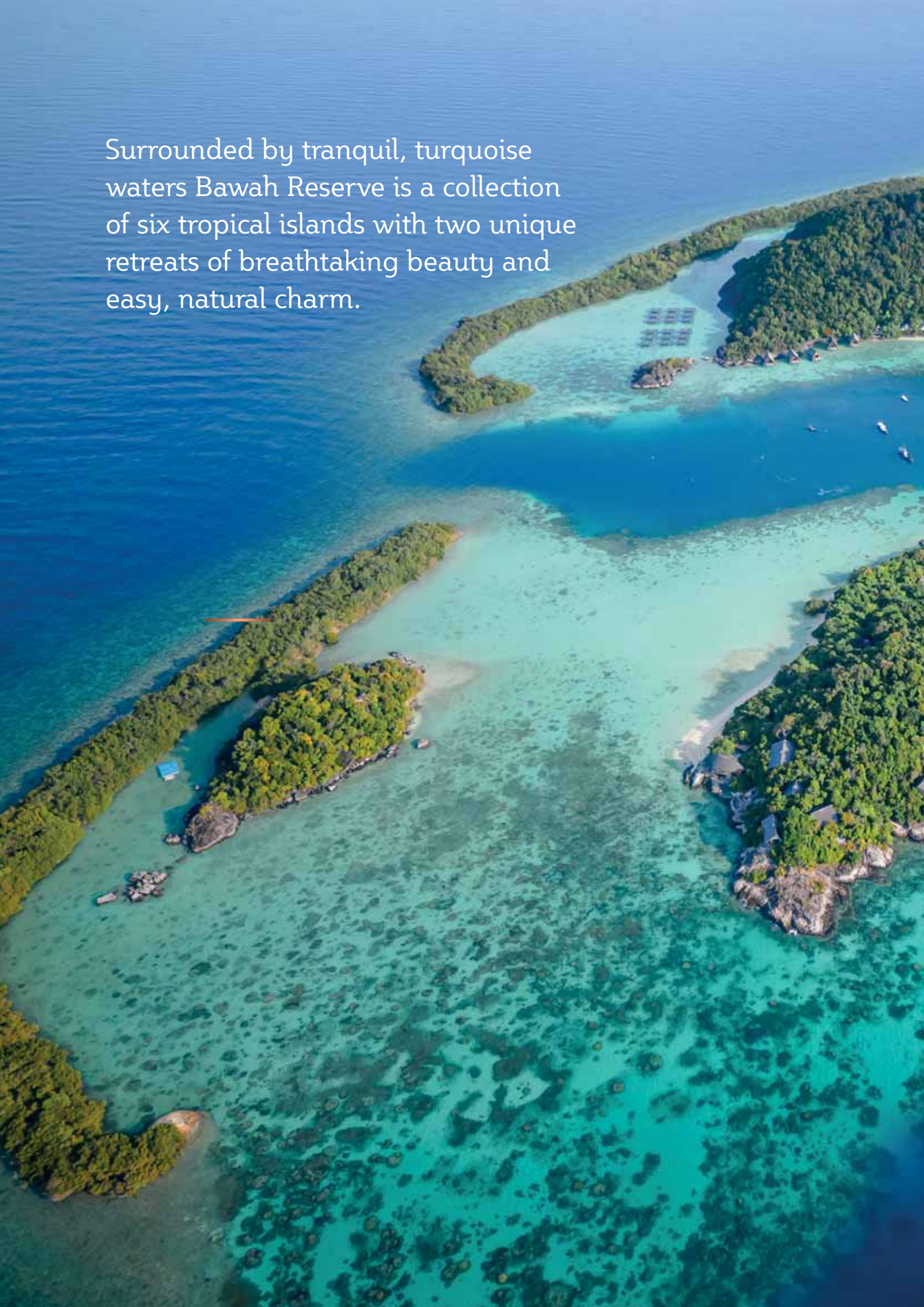


# WEDDINGS & VOW RENEWALS

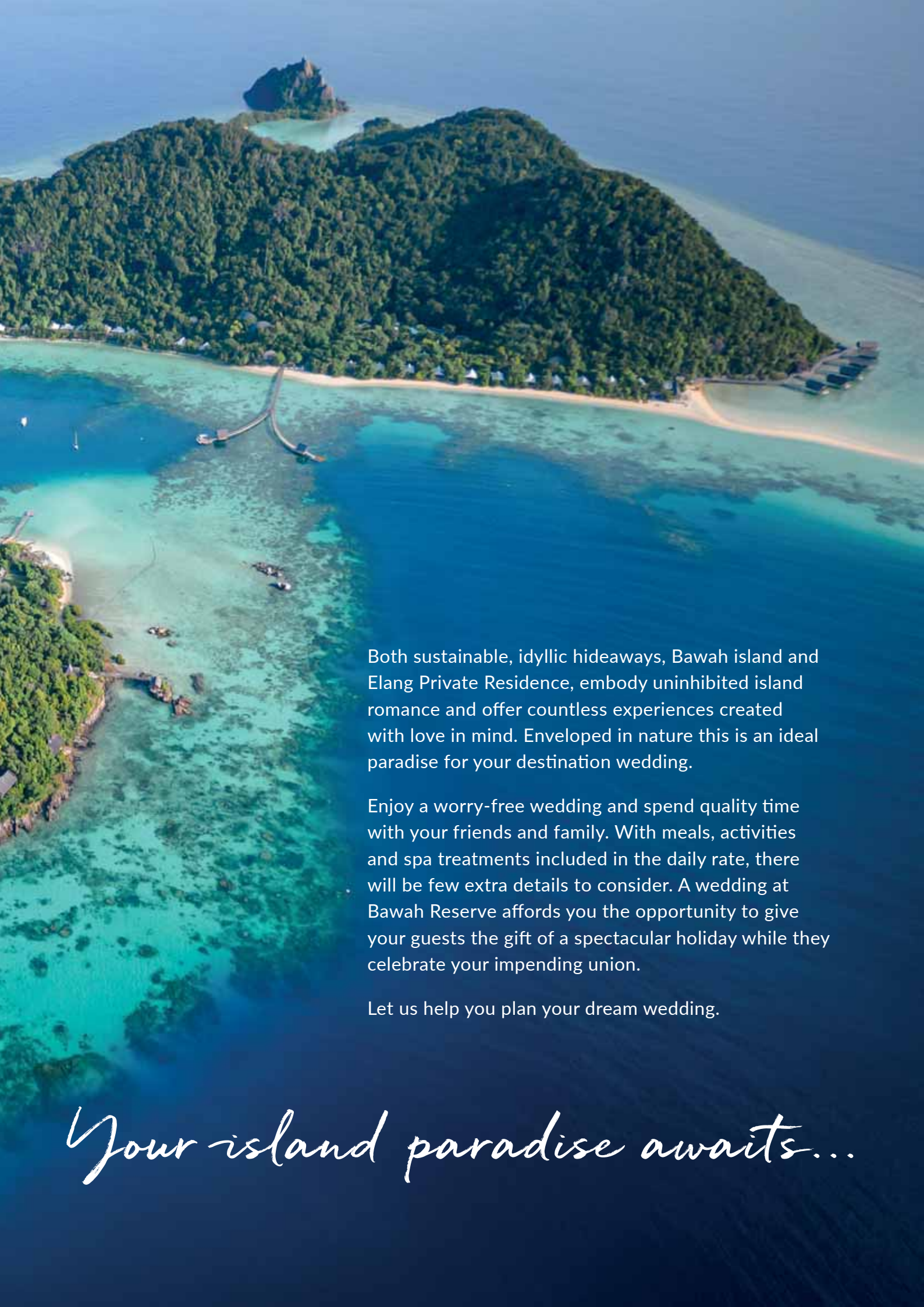




Surrounded by tranquil, turquoise waters Bawah Reserve is a collection of six tropical islands with two unique retreats of breathtaking beauty and easy, natural charm.







Both sustainable, idyllic hideaways, Bawah island and Elang Private Residence, embody uninhibited island romance and offer countless experiences created with love in mind. Enveloped in nature this is an ideal paradise for your destination wedding.

Enjoy a worry-free wedding and spend quality time with your friends and family. With meals, activities and spa treatments included in the daily rate, there will be few extra details to consider. A wedding at Bawah Reserve affords you the opportunity to give your guests the gift of a spectacular holiday while they celebrate your impending union.

Let us help you plan your dream wedding.

*Your island paradise awaits...*

# PLANNING YOUR BIG DAY

## Weddings at Bawah Reserve are magical

The natural beauty of our setting creates a sublime backdrop to say your vows to the one you love. With pared back rustic touches, fresh island cuisine and the murmurings of nature providing an ethereal soundtrack, your wedding will awaken your every sense to create memories that will last a lifetime.

### BAWAH ISLAND

78 people

### ELANG PRIVATE RESIDENCE

14 people

---

*\*we can accommodate more if required*

## Your Guests

The islands of Bawah Reserve are the perfect location for a celebration – whether you are hosting an intimate gathering of your closest friends and family or opting for a larger group with dozens of revelers. Your guests will be well taken care of by our friendly Indonesian staff and can enjoy the numerous activities on offer – everything from castaway picnics to guided snorkelling with our marine biologists to an enlightening meditation class.

## Included in your room rate:

- Breakfast, lunch and dinner
- All non-alcoholic drinks
- One daily spa treatment (per person, per night)
- Wellbeing classes – Yoga, Pilates, Meditation
- Over 50 land and water activities
- Island-wide WiFi
- Laundry service









## WEDDING COLLECTIONS

### Signature wedding and vow renewal experiences

Simplify your planning with our wedding collections. Invite your wedding party to celebrate your special day and experience the spectacular natural atmosphere that provides these secluded islands with their charm. Our experienced and trusted staff are on hand to ensure you and your guests enjoy a wonderful stress-free holiday while celebrating your love.

Our wedding collection options can be a starting point to create a bespoke wedding to suit you and your partner's wishes. Are you thinking of an intimate ceremony with just the two of you? Or a larger fête bringing together your closest family and friends? Let us help you create the wedding of your dreams.

### INCLUSIONS FOR ALL WEDDING COLLECTIONS

#### Wedding Set-up

*Hand-crafted palm arbour, floral décor, ceremony signs and lanterns, table setting for head table for wedding dinner*

#### Bouquet and Boutonniere

#### Wedding Blessing Officiant

#### Guest Book and Token Box

#### Personalised Wedding Gift

*for the wedding couple*

#### Post Ceremony Reception *with prosecco toast and canapés*

#### Wedding Favours for Guests

#### Romantic Wedding Night Turndown Gift *for the wedding couple*

## CORAL

\$10,250 USD

Wedding couple.

-

3 Nights in Tented Beach Suite

Wedding couple

Aura Spa Explorer Experience

Private Island Dinner

with personal chef and server

Bottle of Wine

Single-tier Wedding Cake

## AZURE

\$11,250 USD

Wedding couple and 8 guests.

Each additional guest \$140 (excluding accommodation)

-

3 Nights in Overwater Bungalow

Wedding couple only

Three-course Rehearsal Dinner\*

Tree Tops restaurant

Javanese Rijsttafel

Wedding Dinner\*

The Boat House

Single-tier Wedding Cake

## COPPER

\$16,700 USD

Wedding couple and 18 guests.

Each additional guest \$220 (excluding accommodation)

-

3 Nights in Overwater Bungalow

Wedding couple only

Four-course Rehearsal Dinner\*

Tree Tops restaurant

Seafood & Meat Cuts BBQ

Wedding Dinner\*

The Boat House

Two-tier Wedding Cake

Premium Beverage Package\*\*

10 bottles of wine

20 cocktails

10 bottles of beers

## EMERALD

\$44,250 USD

Wedding couple and 48 guests.

Each additional guest \$260 (excluding accommodation)

-

4 Nights in Two-bedroom Infinity Pool Villa

Wedding party, 4 guests

Aura Spa Explorer Experience

Wedding couple

Private Sunset Experience on Sanggah Kecil

with cocktails & canapés for up to 15 guests

Indonesian BBQ & Cultural Show Rehearsal Dinner

The Boat House\*

Five-Course Wedding Reception Dinner\*

Tree Tops restaurant

Four-tier Wedding Cake

Premium Beverage Package\*\*

25 bottles of wine

30 cocktails

30 bottles of beers

## ELANG PRIVATE RESIDENCE

\$85,800 USD

Wedding couple and 12 guests.

Each additional guest \$220

-

3 Nights on Elang for 14 guests

Kayu Spa Explorer Experience

Wedding couple

Wedding Party Drinks & Canapés

on a secluded private beach

Seafood BBQ Rehearsal Dinner\*

at The Beach House restaurant

Bespoke Four-Course Wedding Dinner\*

at The Club House

Two-tier Wedding Cake

Premium Beverage Package\*\*

20 bottles of wine

20 cocktails

10 bottles of beers

\*Menus may be customised accordingly to dietary / taste preferences. Additional requests may be subject to charges.

\*\*Alcohol packages may be consumed over multiple days. Additional alcoholic drinks will be charged on consumption basis.





# FOUR DISTINCT DESTINATIONS

One spectacular day at Bawah Reserve

## Bawah Island



With powdery sand underfoot and a handcrafted tropical palm arbour framing the scene, you and your partner will be married as the sound of gentle waves lap the shore. Following the ceremony, guests will congregate at the Boat House for a drinks and canapés reception.



Nestled high in the verdant tree canopy overlooking the lagoon, you can say your 'I dos' at our Jules Verne Bar, before moving downstairs to our Tree Tops restaurant for delectable canapés and drinks.

## Elang Private Residence



Embrace the breathtaking views of the azure sea and nearby Lidi island as you say your vows on a pristine private beach surrounded by loved ones. Grilled snacks with fresh flavours and bubbly will follow.



For the most exclusive setting in our island complex, The Club House offers an unforgettable backdrop of seemingly endless expanse of ocean for a wedding forged in paradise. Your guest will enjoy epicurean hors d'oeuvres and champagne as they toast to your union.







# THE BOAT HOUSE

## Enjoy a relaxed barefoot, beachside wedding

The Boat House is located in a prime oceanfront setting directly on the beach. Sip a glass of bubbly and celebrate with your guests with the sand beneath your feet and the turquoise lagoon providing a picture-perfect backdrop to the reception. Enjoy local seafood prepared to showcase the fresh flavours of the Anambas Islands, and relax into an effortless vibe that will see you and your guests well into the night.

### COCKTAIL CAPACITY

90 people

### SEATED CAPACITY

36 people inside  
42 people beachside

\$20++ USD per person

## Canapés

### BEEF

*Balinese style beef "sate sampi" with mortar ground spice paste, palm sugar and red chilli – coconut sauce*

### TUNA

*Local-caught bonito tuna tataki with pickled root slaw and passion fruit ponzu*

### ARANCINI

*Nasi goreng "arancini" rice balls with prawn, scallion and peanut – coconut cream*

### SPRING ROLL ●●

*Rice flour "popiah" spring roll stuffed with cabbage, peanuts, tofu, bean sprouts, shredded carrots and jicama*

### DUCK

*Minced duck gyoza dumpling stuffed with eggplant and spinach in hoisin – chilli dip*

### WATERMELON ●●

*Watermelon "ootoro" with soy – tosa-zu dressing and chuka wakame slaw*

-

vegetarian item ● / vegan item ●●

We offer a variety of dining options and beverage packages to make your special day just right.

Please refer to page 28.





## Three-Course Sample Wedding Dinner

Select a menu that reflects your tastes as a couple. Together with our chefs, you can select a three-course meal composed of your favourite dishes that use regional spices, locally sourced ingredients, and fresh grown produce from our permaculture garden.

This menu options is included in your room rate at no additional cost

### SAMPLE MENU

#### Appetiser

**BENGKOANG SALAD**

*Local jicama salad with cherry tomato, shallot, lettuce, green mango, Chuka wakame poached chicken and green apple-sesame dressing*

#### Main Course

**KAKAP MERAH BAKAR**

*Pan-seared red snapper fish served with parsley shimeji mushroom, garlic bok choy, orange polenta cake and salsa verde*

#### Dessert

**PINEAPPLE TART**

*Caramelised pineapple, almond crumble, apple gel, vanilla ice cream*





## Javanese Rijsttafel Wedding Dinner

A traditional Indonesian meal that translates to “rice table.” You and your guests are served a celebration of local dishes served family style. This is a memorable, social style wedding feast of local flavours that highlights seasonal bounty of the land. You will work together with our chefs to curate a selection of dishes for your dinner.

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\$50-\$60++ USD per person

### SAMPLE MENU

-

#### Appetiser

##### POPIAH MEDAN

*Vegetable spring roll with julienne carrot, shredded cabbage, white onion, leek, string beans and sweet and sour sauce*

##### BEEF LOK LAK

*Angus striploin beef with oyster sauce, garlic, soy, Kampot pepper, eggs and “teuk beul marek” pepper – lime dipping sauce*

##### KERABU TIMUN

*Cucumber and pineapple salad with shallot, mint, basil, lime leaf and tamarind*

#### Main Course

##### IKAN PEPES

*Marinated red grouper in banana leaves with lime juice, white pepper, Java salt and chopped garlic*

##### CHARRED LOCAL SQUID

*Marinated squid with yellow spice paste, turmeric, galangal, ginger, garlic and shallot*

##### BBQ PRAWNS

*with red chilli sauce, lime juice, garlic, salt and sambal*

##### Accompanied by

*Perkedel potato cake sambal ulek, sambal dabu-dabu, sambal colo colo*

-

##### SATE MARANGGI

*Black Onyx striploin beef cubes with yellow paste, tamarind, palm sugar and kaffir lime*

##### LAMB RACK

*Australian lamb rack chops marinated in white pepper with colo colo sambal*

##### AYAM BETUTU

*Braised chicken with aromatic spices, chilli, lemongrass, turmeric, galangal and shallot*

##### Accompanied by

*“Orak arik sayur” - local sautéed vegetables with mashed egg and chopped garlic*

#### Dessert

##### SURABI

*Thin Indonesian crepes with banana, raisins and salty caramel*

##### KELAPA PUDDING

*Coconut espuma pudding topped with fresh mango*

##### DADAR GULUNG

*Pandan crepes filled with coconut and palm sugar*

# Barbecue Wedding Dinner

The casual tone that characterises a beach wedding can be paired with a fun and festive wedding barbecue. With your guidance on the menu, our chefs will fill the grill with fresh, delicious seafood and meats served alongside salads and sides. You and your guests can enjoy special moments feasting at the water's edge while a beautiful sunset ensures a romantic evening for all.

\$60-\$75++ USD per person

## SAMPLE MENU

-

### Appetiser

**KETOPRAK**

*Rice vermicelli noodles with fried tofu, hard boiled egg, cucumber and peanut sauce*

**INDONESIAN LUMPIA**

*Acar pickled vegetable spring roll in pastry wrap with house sweet chilli – plum sauce*

**GOHU IKAN**

*Local bonito tuna with palm sugar dressing, fried shallot, red chilli, peanut, coriander leaf and toasted coconut*

### From the grill

**RIBEYE**

*Black Onyx with palm sugar, kecap manis, star anise, nutmeg and cinnamon*

**CHICKEN**

*Locally-raised charcoal-broiled chicken served with coconut – tamarind, chilli rendang sauce*

**Accompanied by**

*“Orak arik sayur” - local sautéed vegetables with mashed egg and chopped garlic*

**RED SNAPPER**

*Hot and sour “sasam pedas” sauce with chilli paste, lime, lemongrass and tamarind*

**CHARRED SQUID**

*Marinated local squid with yellow spice paste, turmeric, galangal, ginger, garlic and shallot*

**Accompanied by**

*Sambal matah, sambal mangga, sambal colo colo*

### Dessert

**ALMOND CAKE**

*Almonds, dark chocolate ganache and mango coulis*

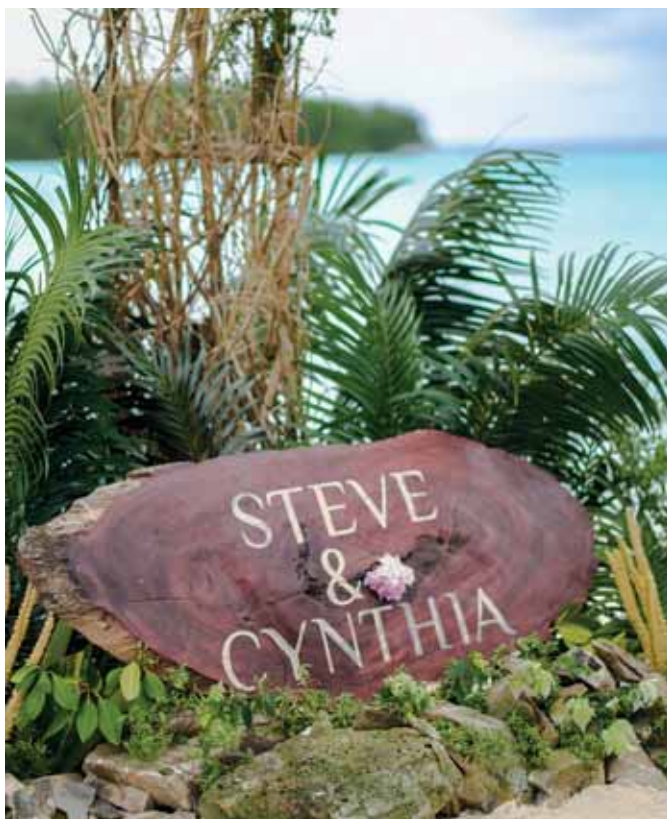
**PANDAN CAKE**

*Pandan sponge and coconut mousse*

**SURABI**

*Thin Indonesian crepes with banana, raisins and salty caramel*











# TREE TOPS

Spectacular views of the verdant tropical landscape and the lagoons below make Tree Tops an alluring venue for the festivities after your ceremony.

Tree Tops celebrates the flavours of Indonesia and the Mediterranean with dining experiences that can be as casual or refined as you like. Once you book your wedding with us a member of our team will contact you to craft a menu of your choosing.

Celebrate your nuptials with cocktails and canapés as servers pass around trays of mouth-watering morsels. With twinkling lights illuminating the open-air bamboo structure built into the canopy of our rainforest, you can luxuriate in your new status as spouses.

Tree Tops Capacity		Jules Verne Capacity	
COCKTAILS	SEATED	COCKTAILS	SEATED
90	74	30	14

\$20++ USD per person

## Canapés

### TUNA

*Local bonito tuna confit with tomato concasse - roasted red pepper relish, toasted charcoal crostini and candied black olive*

### DUCK

*Honeydew melon barrel with house-cured duck prosciutto and pineapple - mango, fennel mostarda*

### POLENTA ●

*Toasted polenta cubes with truffled gorgonzola cream sauce and crushed walnuts*

### CRAB

*Blue crab, potato and pea samosas in pastry crust with coconut - tamarind chutney*

### BEEF

*Wagyu beef striploin tataki rolls with roasted mushroom - herb pesto, scallions, puffed rice and saikyō miso*

-

vegetarian item ● / vegan item ●●

We offer a variety of dining options and beverage packages to make your special day just right.

Please refer to page 28.





## Three-Course Western Wedding Dinner



Enjoy a delectable three-course meal as you commemorate this special day with your guests. Work with our chefs to choose your favourite dishes that will include ingredients grown on-island or sourced nearby, giving your meal a local, authentic, flair.

This menu option is included in your room rate at no additional cost

### SAMPLE MENU

#### Appetiser

**QUINOA**  
*Poached sea prawn, squid and scallop with three colour quinoa - herb salad and garden passion fruit dressing*

#### Main Course

**DUCK**  
*Pan seared duck breast serve with purple sweet potato emulsion, grilled eggplant, roasted king mushroom, carrot and tomato - edamame salsa*

#### Dessert

**NOISETTES AU CHOCOLATE**  
*Hazelnut praline mousse, chocolate bavaois, génoise sponge, dark chocolate crèmeux, strawberry gel, passion fruit sorbet*



## Four-Course Western Wedding Dinner

Offering authentic tastes and flavours this dinner allows you to explore the culinary skills of our chefs a bit further.

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\$40-\$55++ USD per person

### SAMPLE MENU

-

#### MUSHROOM

*Creamed mushroom soup of oyster, shimeji, shiitake mushroom and black truffle with thyme, rosemary, parsley, marsala wine and focaccia crostini*

#### GNOCCHI

*Roasted pumpkin and housemade ricotta gnocchi with sage brown butter, candlenut "Parmigiano", toasted cracked black pepper and parsley pangrattato*

#### BEEF STRIPLOIN

*Java raised tokusen wagyu tenderloin with pommes anna, roasted beets, baby carrots and port wine – marrow demi*

#### BIANCA DOLCE

*72% Valrhona chocolate mousse, praline crèmeaux, 35% Valrhona white chocolate mousse, white chocolate soil, apple gel and salty caramel ice cream*





## Five-Course Wedding Dinner

Those who desire a more formal dining experience can choose this five-course celebratory dinner. After your ceremony, continue the evening's festivities over a sumptuous menu created especially for you.

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\$60-\$75++ USD per person

### SAMPLE MENU

-

#### BEETROOT

*Roulade with housemade ricotta "bleu", caramelised beet – ginger chutney, beet gel, lacto fermented beets, beet togarashi and beet chips*

#### PRAWN DUO

*Ceviche with coconut leche de tigre, pickled shallot, chilli and lime;  
Chawanmushi with soy – truffle gelée, prawn tempura and shimeji;*

#### GROUPE

*Spice rubbed local Anambas black grouper with grouper yellow "kroeung" curry  
and grouper cheek – corn "korokke"*

#### WAGYU

*Local Javanese raised Tokusen Wagyu beef striploin with bone marrow demi,  
beef rind crackling, tallow aioli and pommes anna*

#### APPLES

*Tarte tatin with caramelised apple, apple gel, apple foam, apple chips, almond crumble,  
honeycomb tuile and vanilla ice cream*



## ELANG PRIVATE RESIDENCE

Bawah Reserve's newest island offers a more intimate wedding destination with two venues to choose from – The Club House and The Beach House. A five-minute boat ride from Bawah Island, Elang Private Residence is the height of exclusivity and privacy.



### The Club House

Overlooking an endless expanse of ocean, the clamshell shaped open air Club House boasts spectacular bamboo and stone architecture inspired by the tribal communal houses of Indonesia.

### The Beach House

For a serene private beach vibe and breathtaking views of azure water and nearby Lidi island, The Beach House is the premiere locale for those who dream of a destination wedding with sand beneath their toes.

*We offer a variety of dining options and beverage packages to make your special day just right.*

*Please refer to page 28.*



## DINING BY DESIGN

### At Elang Private Residence

One of the many special features of Elang is our “dine by design” concept. In concert with our chefs, you can create a bespoke dining experience combining the foods and flavours you most enjoy to deliver an extraordinary wedding meal for you and your guests.

Our culinary team will use natural elements and inspiration from around the Reserve—local woods for smokiness, salty ocean water for boiling, island clay for plancha cooking—to imbue your meal with subtle yet resonant impressions from our islands.





# WEDDING CAKE

Our creative pastry chefs can create an enviable array of celebratory wedding cakes for your big day.



## CAKE FLAVOURS

- Vanilla
- Dark Chocolate
- Lemon
- Strawberry
- Red Velvet
- Salted Chocolate Caramel
- New York Cheesecake
- Black Forest Gateau

### SINGLE-TIER

Serves 14, 30 cm diameter

\$140 USD

### SINGLE-TIER

Serves 20, 41 cm diameter

\$200 USD

### TWO-TIERS

Serves 34, 30 cm + 41 cm

\$340 USD

Specially designed, requested cakes are also available and priced based on requested design.

\* Prices are subject to Government Tax & Service Charge





## AT YOUR SERVICE

Our dedicated team is here to help you create a day you'll never forget. You may choose to add the following options to your festivities and we can help connect you to our outsourced vendors:

Photographer & Videographer

Entertainment – live band, soloist or DJ

Special alcohol requests\*

Wedding flowers

Make-up artist & Hair stylist

Indonesian marriage certificate

Officiants for a religious service

\* Special alcohol requests must be ordered three months in advance via our government approved Indonesian suppliers.

## AND NOW, A TOAST...

### Beverage Packages

We offer three beverage packages which can be added to any wedding menu.

Want to forgo the meal and enjoy time with friends over canapés and cocktails?  
We have an option for that, let us whisk you all away to a secluded beach for a spectacular gathering for your group.

#### STANDARD TIPPLE PACKAGE

\$975 USD

- 
- 10 beers (Bintang/Heineken/Prost)
  - 10 cocktails (house pour)
  - 2 bottles each of the wines below:
    - Santa Margherita Prosecco, USA
    - Mount Horrock Semillon '15, AUS
    - Matua Marlborough Sauvignon Blanc '16, NZ
    - Penfolds Koonunga Hill Shiraz '17, AUS
    - Michael David Seven Deadly Zinfandel '15, USA

#### DRINKS & CANAPÉS

\$1450 USD

- 
- Assortment of passed canapés
  - 10 beers (Bintang/Heineken/Prost)
  - 10 cocktails (house pour)
  - 2 bottles each of the wines below:
    - Santa Margherita Prosecco, USA
    - Mount Horrock Semillon '15, AUS
    - Matua Marlborough Sauvignon Blanc '16, NZ
    - Penfolds Koonunga Hill Shiraz '17, AUS
    - Michael David Seven Deadly Zinfandel '15, USA

#### PREMIUM TIPPLE PACKAGE

\$1500 USD

- 
- 10 beers (Bintang/Heineken/Prost)
  - 10 cocktails (premium pour)
  - 2 bottles each of the wines below:
    - Jacquesson Cuvée Champagne 735, FRA
    - Henri Bourgeois Sancerre Blanc '16, FRA
    - Stag's Leap Napa Valley Chard '17, USA
    - Moss Wood Ribbon Vale Merlot '17, AUS
    - Carpineto Brunello De Montalcino '12, ITA

Beverage packages are recommended for 8-12 guests for a two hour period depending on consumption.  
Wines listed are indicative of the types we offer and are dependent on availability.

\*Prices are subject to Government Tax & Service Charge.







# ACCOMMODATION

You and your guests will fall in love with the natural beauty of Bawah Reserve. We offer a variety of suite types depending on your guests' requirements.

A three-night minimum stay applies to all suites.

## BAWAH ISLAND

Per Night

## What's included

Tented Garden Suite	\$1,900
Tented Beach Suite	\$2,200
Overwater Suite	\$2,620
Treehouse Lodge (two-bedroom)	\$3,650
Two-bedroom Garden Pool Villa (private pool, outdoor living & dining area)	\$3,950
Two-bedroom Infinity Pool Villa (private pool, outdoor living & dining area)	\$4,750
Two-bedroom Deluxe Pool Villa (private pool, outdoor living & dining area)	\$4,980
Three-bedroom Deluxe Pool Villa (private pool, outdoor living & dining area)	\$6,850
Four-bedroom Infinity Pool Villa (2 private pools, 2 outdoor living & dining areas)	\$9,450

Breakfast, lunch and dinner  
All non-alcoholic drinks  
A daily spa treatment per person  
(based on number of nights stay)  
Wellbeing classes  
(Movement, Pilates/Yoga flow)  
Air-conditioned gym  
Land and water Activities  
WiFi  
Laundry

## ELANG PRIVATE RESIDENCE

10 guests (across 5 bedrooms in 5 lodges)	\$18,000
14 guests (across 7 bedrooms in 6 lodges)	\$25,000

\*Additional beds upon request. Prices listed above are in USD and are inclusive of tax.





**reservations@bawahreserve.com**   **Whatsapp: +62 8131 297 2018**  
Bawah Reserve, Anambas, Indonesia