


BELMOND
JIMBARAN PURI
BALI



Tie the Knot in Paradise

*White sands, lofty palms and sweeping sea views:
The Island of The Gods offers a heavenly location
for your special day.*

Peace and privacy are a luxury, and both can be found in abundance at **Belmond Jimbaran Puri** – famous as one of Bali’s most serene hotels. Set among lush bougainvillea and delicately scented hibiscus, this beachside island retreat is a truly unspoilt piece of paradise where every moment promises endless memories.





Indulge in a Spectacular Celebration on the Island of the Gods

Indonesian mythology permeates every inch of Bali's lush landscape, making Belmond Jimbaran Puri a magical spot for your wedding. Pristine sands, tall palms and sweeping sea views create a sublime backdrop for unforgettable celebrations. For ocean lovers, feel the sand between your toes during an authentic Balinese ceremony on our tranquil beach. Or enter our Puri Bamboo Pavilion — adorned with fragrant frangipani — as the lulling soundtrack of waves accompanies your “I do”.

An enviable location between jungle and beach spirits guests into a tropical paradise, while tailor-made occasions are crafted to your liking. We offer everything you need for an unforgettable celebration: catering service with customized menu, open bar, wedding cake, flower arrangements, photographer and videographer, as well as live entertainment. Let our team of experts bring the beach wedding of your dreams to life.



A Hidden Paradise among Manicured Gardens and Serene Lotus Pond

Perfect for a romantic honeymoon in Bali, villas at Belmond Jimbaran Puri provide an idyllic Balinese beach escape, while each luxury cottage reveals an interior of cool marble floors, sumptuous teak woods and high-beamed ceilings. Breathtaking sea and garden views invite you to step outside amid your own lush sanctuary.

From the sumptuous accents of our luxury cottages to the gentle lap of waves on our golden beach, every detail will take your breath away.

For the comfort of you and your guests, Belmond Jimbaran Puri offers 38 Cottage Suites, 2 One-Bedroom Pool Villas, 2 Garden View Two-Bedroom Pool Villas, 20 One-Bedroom Deluxe Pool Villas, and 2 Two-Bedroom Deluxe Pool Villas.







Wedding Ceremony Packages

Jimbaran Bay Wedding

- A two-night stay in Deluxe Pool Villa
- Four-hour use of selected venue: Bamboo Pavilion, Tunjung Beach, or Tunjung Garden
- Celebrant to conduct ceremony
- Pre-wedding planning meeting
- On-site coordinator to assist the celebration
- Welcome board
- Two traditional Balinese umbrellas
- Six torches and Balinese flags (Beach Wedding)
- White cotton curtain (Bamboo Pavilion Wedding)
- Altar with centerpiece
- Fresh flowers for wedding aisle
- Ring pillow
- Basket of flower petals for petal shower
- Two standing flower arrangements beside altar
- For up to 20 guests

Puri Wedding

Inclusions of Jimbaran Bay wedding package with the following additional inclusions:

- A three-night stay in Deluxe Pool Villa (instead of two nights)
- Assistance with legal arrangements (excluding consulate fee)
- Celebrant and religious Certificate of Marriage
- Civil Registrar and Civil Certificate of Marriage
- Hand bouquet for the bride
- Boutonniere for the groom
- Flower gate or flower pergola
- Six medium-size standing flower arrangements along the aisle
- Two baskets of flower petals for petal shower
- Champagne toast for bride and groom post-ceremony
- For up to 40 guests

Venues

Beach Wedding at Tunjung Beach

Step onto our secluded beach and pledge your love with the sand between your toes — a sunset over the sea making for perfect wedding photographs.

Ceremony Capacity: up to 150 people

Reception Capacity: up to 250 people

Bamboo Pavilion Wedding

Adorned with bright tropical flowers, a ceremony beneath our beachfront bamboo pavilion perfectly frames the gorgeous ocean views.

Ceremony Capacity: 20 people

Bamboo Pavilion Reception Capacity: 10 people

Beach Reception Capacity: 30 people

Garden Wedding at Tunjung Garden

Ceremony Capacity: up to 100 people

Reception Capacity: up to 100 people

Tunjung Restaurant

Overlooking lush lily ponds and the sweeping shore, Tunjung Restaurant could not have a more idyllic setting.

Ceremony / Reception Capacity: up to 100 people

Tunjung Pond

Reception Capacity: 20 people







Fusion of Flavours in an Island Paradise

Belmond Jimbaran Puri weaves together Indonesian and Western elements for a truly sumptuous dining experience. You and your beloved will enjoy an exquisite evening beside a moonlit ocean as chefs cook fresh seafood in aromatic Asian herbs and spices.

Our culinary team can also help you plan a custom menu perfectly tailored for your tastes and dietary requirements.

Set Menu

3 courses USD 40 per person
1 Appetizer or Soup • 1 Main • 1 Dessert

Appetizers

Lumpia Bebek

Homemade fresh roasted honey duck and vegetable rolled in rice paper and served with ginger hoisin dipping sauce

Cumi Cumi Bakar Salad

Grilled marinated baby squid, lettuce and pomelo salad with Bali tamarind dressing

Gado Gado

Indonesian-style steamed vegetables, carrot, long bean, bean sprout, tofu and potato rolled in rice paper and served with melinjo crackers and peanut sauce

King Tiger Prawn Salad

Confit of king tiger prawn, avocado tapenade, exotic fruit salad, passion fruit gel

Lemongrass Yellowfin Tuna Tartar

Citrus preserve, aged parmesan, wasabi mousse and olive salsa

Soups

Soto Ayam Koya

Famous Indonesian soup with lemongrass-infused chicken broth, shredded chicken breast, boiled egg, glass noodle, bean sprout, potato and crispy shallot

Sup Kepiting

Balinese-style premium crab claw chowder with local herbs, spices and coconut milk, served with minced seafood satay

4 courses USD 60 per person
1 Appetizer • 1 Soup • 1 Main • 1 Dessert

Asian Aromatic Infused Lobster Bisque

Poached sweet river prawn, enoki mushroom, coconut milk espuma

Vegetable Soup

Garden vegetable, lentils, pesto sauce, grated parmesan cheese

Signatures Mains

Char-Grilled Mahi-Mahi "Jimbaran Style"

Baby bok choy, bean sprout, baby potatoes in a light curry sauce. Balinese sambal and steamed rice

Grilled Combo Fillet of Fish

Butterfish and king tiger prawn, star anise-spiced carrot escaviche potato confit, tapenade salsa

Grilled Black Cod

Charcoal grilled ocean black cod fillet with mirin and soy reduction, ginger red rice risotto, nori sheets and seasonal baby vegetables

Oven-Baked Barramundi Fillet

Olive tapenade crust, mint and green pea puree, truffle-infused beurre blanc sauce

Bebek Crispy

Marinated crispy fried duck leg with Balinese herbs and spices, lawar salad, Balinese sambal condiments and tropical fruit salsa

5 courses USD 75 per person
1 Appetizer • 1 Soup • 2 Mains • 1 Dessert

Rendang Sapi

Sumatran-style braised Australian Angus beef topside curried in rendang paste and served with potato, carrot, cherry tomato, white radish and free-range duck egg

Pot & Wok Mains

Bebek Betutu

A traditional Balinese dish of slow-roasted duck leg marinated with 16 local spices and wrapped in banana leaves, served with lawar salad and sambal condiments

Ongseng Sapi Muda Pedas

Medium spicy stir-fried Black Angus veal sirloin with bean sprouts, eggplant, bell pepper, ginger, onion, garlic, kafir lime and sweet chili sauce, served with steamed rice and sambal condiments

Nasi Goreng Seafood or Chicken

Indonesian-style stir-fried rice with vegetables and sunny-side up egg, served with minced satay and sambal condiments

Mie Goreng Seafood or Chicken

Indonesian-style stir-fried egg noodles with vegetables and sunny-side up egg, served with minced satay and sambal condiments

Oseng-Oseng Sayur

Indonesian-style stir-fried mixed seasonal vegetables with tofu, ginger, onion, garlic and local seasoning

Grill Mains

Pepes Ikan

Balinese-style grilled marinated mahi-mahi fillet wrapped in banana leaves and served with lawar salad and sambal condiments

Udang Bakar

Grilled marinated king tiger prawns with Balinese sambal oelek served with lawar salad and sambal condiments

Ayam Bakar

Grilled marinated half-organic baby chicken with local herbs and spices served with leaves salad and Asian dressing

Desserts

Kintamani Apple Tarte Tatin

Hazelnut crumble, apple compote, mascarpone cream, vanilla bean ice cream

Chocolate Lover Dome

80% Balinese dark chocolate mousse and cake double-coated with ganache and dark icing sugar, strawberry filling, nougat and coulis

Espresso Tiramisu

Italian mascarpone cream infused with Kahlua, espresso sponge, passion fruit dip with biscuit, house made macaroon, cacao and chocolate drop

Coconut Panna Cotta

Fresh young coconut panna cotta, raspberry ginger sorbet and passion fruit sauce

Dadar Gulung

Traditional Balinese pandan crepes stuffed with coconut, palm sugar, ripe jackfruit and served with vanilla sauce and coconut and pandan ice cream

Bubur Injin

Sticky black glutinous rice pudding, fresh mango, sweet coconut milk sauce and mango sorbet

Tropical Fresh Fruit Platter

Sliced fresh tropical fruit with mixed fruit coulis and coconut dip

Belmond Jimbaran Puri Sampler of Dessert

Mini tiramisu, spice cake, milk chocolate mousse, poached Asian pear and grated coconut



Buffet Menu

Asian BBQ

USD 48 per person; 35 guests minimum

Starter

Assortment of Indonesian crackers and sauces

Hot & Spicy

Tiger prawn and snapper lemongrass soup with coriander, galangal, lime leaves and chili oil

Charcoal Grilled

King tiger prawn, yellow fin tuna fillet, beef brochettes, pork chops, marinated chicken breast

Sides

- Fragrant turmeric rice, chili eggplant
- Long beans and coconut urab
- Seasonal vegetable curry in coconut milk

Desserts

- Chocolate and pumpkin tart, jackfruit and coconut crepes
- Orange and passion fruit meringue pie
- Milk chocolate mousse
- Balinese sweets

Jimbaran Food Bazaar

USD 52 per person; 40 guests minimum

Starters

- Lumpia Sayur, deep-fried vegetable spring roll
- Perkedel Jagung, Balinese-style sweet corn fritters
- Martabak Telor, traditional pan-fried filo pastry with egg and vegetable
- Soto Ayam, Indonesian-style chicken and lemongrass broth
- Work-Fried Seasonal Vegetable (water spinach, bok choy, long bean, carrot, baby corn, cauliflower, broccoli, leek, and Chinese cabbage)

Hot Dishes

- Nasi Goreng and Mie Goreng
- Balinese-style Satay (chicken, lamb, pork, minced fish)
- Nasi Putih (steamed white rice)
- Nasi Kuning (fragrant turmeric rice)
- Potato and Eggplant Curry

Chef's Special Grill

- Discover Chef's special grilled delights
- Babi Guling (roasted suckling pig) and Balinese Lawar

Desserts

- Balinese cake and sweets
- Dadar gulung, Balinese panda crepes stuffed with grated coconut and palm sugar
- Homemade coconut ice cream on a bun with takir (banana leaf)

Big Moon Beach BBQ (1)

USD 55 per person; 40 guests minimum

Starters

- JPB organic leaf salad with condiments
- Grilled spicy tuna and bean sprout salad
- Mediterranean grilled vegetables, peso and feta cheese
- Thai seafood and papaya salad
- Prawn and papaya summer roll with sweet chili sauce
- Homemade bread selection and assorted Balinese crackers

Soup

Hot and sour seafood soup with glass noodle, celery leaves and crispy fried shallot

Main Courses

- Grilled marinated pork chops
- Jimbaran-style grilled catch of the day
- Assorted Balinese satay: chicken, minced fish, and beef
- Chicken curry in Balinese spices
- Sweet chili butter-basted corn on the cob
- Steamed white rice

Desserts

- Selection of sliced tropical special fruits
- Kintamani apple tarte tatin
- Traditional chilled sago soup
- Lime cheesecake
- Chocolate and pistachio brownie
- Assorted Balinese sweets

Big Moon Beach BBQ (2)

USD 60 per person; 40 guests minimum

Starter & Appetizer

- Organic leaves salad with dressing & condiments
- Grilled baby squid and vegetable salad with pesto & feta cheese
- Jimbaran bay fish sashimi, nigiri and maki rolls with pickled ginger wasabi and lite soya sauce
- Prawn and papaya summer roll with sweet chili dipping
- Caprese (tomato and mozzarella salad)

Bread & Soup

- Homemade bread selection and assorted Balinese cracker
- Balinese style crab meat and coconut milk chowder

Hot Dishes

- Roasted rosemary potato
- Nasi goreng
- Vegetable & tofu curry
- Vegetable spring roll
- Sweet chili eggplant

Barbecue Grill Station

King tiger prawn \ marinated garlic and basil tuna steak \ mahi-mahi fillet \ pork chops \ organic chicken breast

Balinese-Style Grilled Satay

Selection of chicken, minced fish and lamb satay served with Balinese peanut sauce and homemade pickles

Condiments

Sambal matah, tomato ketchup, sambal oelek and sambal kecap

Dessert

Coffee tiramisu, pumpkin tart, apple tart, saffron, walnut brownie, catalan cream / fruit tartlets, seasonal fresh fruit, assorted Balinese cake

Big Moon Beach BBQ (3)

USD 65 per person; 40 guests minimum

Starter & Appetizer

- JPB organic leaves salad with dressing & condiments
- Grilled baby squid and vegetable salad with pesto & feta cheese
- Jimbaran bay fish sashimi, nigiri and maki rolls with pickled ginger wasabi and lite soya sauce
- Prawn and papaya summer roll with sweet chili sauce
- Caprese (tomato and fresh mozzarella)
- Roasted Peking duck with fruit salad & hoisin sauce

Bread & Soup

- Homemade bread selection and assorted Balinese cracker
- Balinese style crab meat and coconut milk chowder

Hot Dishes

- Roasted rosemary potato
- Nasi Goreng
- Balinese vegetable and tofu curry
- Vegetables spring roll

Barbecue Grill Station

King tiger prawns \ marinated garlic and basil tuna steak \ mahi-mahi fillet \ pork chops \ corn fed chicken \ beef medallion \ baby squid skewer

Balinese-Style Grilled Satay

Selection of chicken, minced fish and lamb satay served with Balinese peanut sauce and homemade pickles

Condiments

Sambal matah, tomato ketchup, sambal oelek, sambal kecap

Dessert

Coffee tiramisu, chocolate and walnut pudding, apple tart with Anglaise sauce, fruit compote vanilla sabayon, mango panna cotta, walnut brownie, catalan cream, chocolate delicé, seasonal fresh fruit, assorted Balinese cake



Beverage Packages

Prices are per person; 20 guests minimum

PACKAGE	30 MIN.	1 HR	2 HR	3 HR	4 HR	5 HR
Chilled Juice Orange, guava, apple, and lemon juice, soft drinks, iced water	6	8	15	22	28	33
Fresh Juice Orange, watermelon, pineapple, papaya, and young coconut juice, soft drinks, iced water	8	12	21	28	38	42
Local Beer & Wine Beer, white wine, red wine, rose wine, chilled juice, soft drinks, iced water	20	28	40	52	62	70
Imported Beer & Wine Imported Beer, white wine, red wine, rose wine, fresh juice, soft drinks, iced water	28	38	55	65	80	90
Imported Spirits, Beer & Wine Cocktails, beer, spirits, white wine, red wine, rose wine, fresh juice, soft drinks, iced water	29	40	56	68	82	92
Champagne Champagne, cocktails, beer, spirits, white wine, red wine, rose wine, fresh juice, soft drinks, bottled water	30	50	90	130	170	205

Corkage fee is USD 25 per bottle of wine.
(only outside wine is allowed)

Canapés

15 guests minimum

Three for USD 10 per person

Five for USD 13 per person

Seven for USD 15 per person

Cold Canapés

- Vietnamese summer roll with crab meat and mango
- Home-smoked fish with sour cream and fish roe
- Yellow fin tuna tartar on toasted brioche
- Truffle and wild mushroom éclair
- Prawn tandoori wrap with dried fruit chutney
- Croque-monsieur
- Bresaola on green asparagus and chopped free-range egg

Hot Canapés

- Golden prawn on toast
- Spiced chicken and mushroom vol-au-vents
- Mini Angus beef burger
- Mini Balinese lawar spring roll
- Spices octopus on Balinese papadum
- Homemade Jimbaran fish and prawn cake
- Balinese satay with selection of chicken, pork, fish



Supplements

Video & Photography

	4hr	8hr
Photography	650	1,000
Videography	700	1,250

Wedding Cake

Tailor-made cake decoration is available on request
Additional charge will be applied.

1-Tier Wedding Cake	150
2-Tier Wedding Cake	300
3-Tier Wedding Cake	500

Wedding Services

Airport transfer	29 per car per way
Child care (min. 2 hours)	25 per hour per child
Bridal hair & makeup	300 per person
Guest hair & makeup	120 per person
Small bridesmaids' bouquet with local flower	70 per bouquet
Corsage	10 per piece
Extra guest chairs	15 per chair
Pergola	400
Legal arrangement for wedding couple	950

Entertainment

Legong Dance	300
Keroncong	300
Barong Dance	350
Ramayana Dance	350
Kecak Dance	350
Fire Dance	300
Acoustic Band	350
DJ (3 hours)	450
Fire Lantern Release <i>(weather permitting)</i>	5 per piece
Fireworks	On request

Audio-Visual Equipment

Projector and Screen 2x1 m	250
Projector and Screen 4x3 m	400
Sound system (2,000 watt)	300

Terms & Conditions

Non-Religious Ceremony

- Non-religious ceremonies are led by a professional wedding celebrant.

Religious Ceremony

- Religious ceremonies are led by a Minister of Religion from one of Indonesia's five recognized religions (Catholic, Christian, Moslem, Hindu, and Buddhist). The couple must have the same religion to perform this religious wedding ceremony. Additional documents may be needed depending on the religion.

Civil Marriage Registration

- The couple is required to obtain a Letter of No Impediment (LoNI) to certify the marriage with the Indonesian Government Civil Registrar. This letter can be obtained from the embassy or consulate representative in Indonesia. The couple's nationalities must be the same as stated in their passports.
- After the above has been completed, the couple will get two marriage certificates: A Religious Certificate of Marriage from the Minister of Religion and a Civil Certificate of Marriage from the Indonesian Civil Register Officer
- All rates are in US dollars and subject to 21% government tax and administrative fee.
- Guests' choice of wedding location may be subject to weather conditions.
- In the event of unfavorable weather, a marquee may be rented for an additional charge.
- Food & Beverage packages are inclusive of basic table setup, decorations, round or long tables, and menu cards for guests.
- Each table will have menu card free of charge – based on hotel standard
- Round and long tables can be set up in the venue as per request
- Food & Beverage items can change according to seasonality and availability.
- Menus or dishes tailored to specific diets are available on request.
- Children from 4 to 11 years old receive a 50% discount on food & beverage (F&B); kids menu is available.
- Food & Beverage must be given 30 days notification prior to the event.
- Minimum beverage spend applies to wedding packages and is determined by the number of guests.
- Sub-contracted services (hairdresser, photographer, etc.) and decorative elements that are part of the packages are chosen by the hotel.
- Special rates apply if the wedding couple wants to change any of the sub-contracted services or decorations.
- Flowers and other decorations may be tailored to your request and may vary subject to seasonality and elected wedding package.
- No contact is made from the hotel with third parties as long as the contract agreement between the hotel and the client, event organizer or agency has not been signed
- Entertainment should be in moderate volume in order not to disturb in-house guests and surrounding area
- Volume should be lowered down at 22:00. Entertainment are allowed until 22:30. Music style can be requested
- Main swimming pool is available for in-house guests only.



General Information

Event Suggestions

Wedding Ceremony • Wedding Reception •
Cocktail Reception • Beach BBQ Grill • Group Lunch and Dinner •
Business Lunch and Dinner • Brunch • Bridal Party • Bridal Shower

No. of Guests

10 – 250 guests

Transportation

Max. five buses of 35-seat can enter parking area

Group Booking

Group up to 25 guests can be accommodated in our restaurants
(Tanjung Restaurant or Nelayan Restaurant — normal operation)

Exclusive Group Booking

Group more than 25 guests need to have exclusive booking in Tanjung
Restaurant (indoor and outdoor venues available), with the following
conditions:

- Minimum food revenue is USD 1,500. Beverages will be charged as per consumption
- When beverages are included in the package, minimum revenue is USD 2,000
- Booking with minimum revenue of USD 3,000 will be offered free entertainment

Cancellation policy

Banquets, Meetings, Group and Private Dining

Cancellation

1. Following cancellation charges (on the confirmed reservation) apply for parties up to 10 guests
 - a. 21 days prior to the event: 20%
 - b. 14 days prior to the event: 50%
 - c. 7 days in advance: 100%
2. Following cancellation charges (on the confirmed reservation) apply for parties more than 10 guests
 - a. 45 days prior to the event: 20%
 - b. 30 days prior to the event: 50%
 - c. 21 days prior to the event: 100%
3. Equipment rental and entertainment bookings are subject to availability. 100% cancellation charges apply as soon as the third party contractor has been booked by the hotel.

Terms of Payment

1. For group bookings of 10 guests or more the reservation is guaranteed if a down payment/deposit of 50% of the total amount has been received at least 21 days prior to the event. The balance of the payment has to be received in full at least two weeks prior to the event.
2. For private dining reservations a credit card guarantee or down payment of 50% is required to confirm the booking.
3. A deposit/down payment can be paid by credit card, cash or bank transfer.
4. If third party contractors are involved in the event, the hotel (Belmond Jimbaran Puri) will advise if the down payment amount is increased and has to be done earlier.

Weddings

Cancellation

1. Following cancellation charges (on the confirmed reservation) apply for wedding parties:
 - a. 60 days prior to the event: 50%
 - b. 30 days prior to the event: 100%
2. Equipment rental and entertainment bookings are subject to availability. 100% cancellation charges apply as soon as the third party contractor has been booked by the hotel.
3. Belmond Jimbaran Puri, reserves the right to cancel a non-guaranteed reservation after having consulted with the contact person/company if contact person/company is not reachable within reasonable time (21 days) the cancellation will happen automatically.
4. In the case of unforeseen circumstances, Belmond Jimbaran Puri reserves the right to cancel the reservation and offer an alternative venue. The deposit will be paid back in full should the client decide to decline the offer for an alternative.

Terms of Payment

1. The reservation of weddings is guaranteed if a non-refundable down payment/deposit of 50% has been received at least 60 days prior to the event. The balance of the payment has to be received in full at least 30 days prior to the event.
2. If third party contractors are involved in the event the hotel (Belmond Jimbaran Puri) will advise if the down payment amount is increased and has to be done earlier.

Payment

Our bank account number is as below:

Beneficiary name: PT. BALI RESORT & LEISURE CO.LTD

Beneficiary bank: BNI CABANG LEGIAN

Bank address: Jl. Raya Legian no. 359 Kuta, Badung - BALI

RUPIAH (Rp) ACCOUNT NO: 0098916803

DOLLAR (\$) ACCOUNT NO: 0098916950

Bank swift code: BNINIDJARN

Payment in Indonesian Rupiah will refer to valid exchange rate on the day the invoice is made.

All bills settled in the hotel will be converted at hotel bookkeeping exchange rate on the day

Prepayment can be settled in USD or local currency via bank transfer only.

Credit cards will be charged in Indonesian Rupiah (IDR).

Contact Person

Hativani Kharmanjara - Weddings & Events Manager

+62 361 701605 | hativani.kharmanjara@belmond.com

Arif Jamal - Food & Beverage Manager

+62 361 701605 | arif.jamal@belmond.com

Richa Diliantari - Sales & Marketing Administrator

+62 361 701605 | richa.diliantari@belmond.com



Beach Wedding



Starry Night Wedding



Bamboo Pavilion Wedding



Sunset Wedding



Garden Wedding

BELMOND JIMBARAN PURI

Jalan Uluwatu, Jimbaran, Kuta Selatan, Badung, Bali 80361
T: +62 361 701605 E: info.jpjb@belmond.com

BELMOND.COM