



BEVERAGE PACKAGES

BASIC PACKAGES	SILVER PACKAGES	GOLD PACKAGES	PLATINUM PACKAGES
2 Non-Alcoholic Beverages	2 Non-Alcoholic Beverages	Vodka / Rum / Whiskey / Gin	Red Wine
Soft Drink	Beer	3 Cocktails	White Wine
Juice	Soft Drink	2 Non-Alcoholic Beverages	Vodka / Rum / Whiskey / Gin
Hot / Iced Tea	Juice	Beer	3 Cocktails
Water	Hot / Iced Tea	Soft Drink	2 Non-Alcoholic Beverages
	Water	Juice	Beer
		Hot / Iced Tea	Soft Drink
		Water	Juice
			Hot / Iced Tea
			Water



LASSI

Classic Sweet Lassi

Yogurt, milk, sugar and cardamom.

Mango Lassi

Yogurt, ripe mango, milk and saffron.

Salted Masala Lassi

Yogurt, water, roasted cumin, black salt and mint.

Banana Cardamom Lassi

Yogurt, banana, milk and cardamom.

Strawberry Lassi

Yogurt, fresh strawberries and lime.

Mint Lassi

Yogurt, fresh mint leaves and ginger.

Avocado Honey Lassi

Yogurt, avocado, milk and honey.



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FRESH SIGNATURE JUICE

Mango Mantra

Ripe mango, lime and ginger.

Carrot Ginger Zing

Carrot, ginger, apple and orange.

Citrus Zest

Fresh orange, grapefruit and mint.

Papaya Sunrise

Papaya, orange and honey.

Green Goddess

Cucumber, spinach, green apple and lemon.

Strawberry Basil Bliss

Strawberry, basil and apple juice.

Watermelon Cooler

Watermelon, lime and fresh basil.

Apple Ginger Burst

Apple, ginger and lemon.

Beet & Berry Boost

Beetroot, mixed berries (strawberries & raspberries) and ginger.

FRESH JUICE

Orange Juice

Lime Juice

Watermelon Juice

Apple Juice

Pineapple Juice

Mango Juice



MOCKTAIL

Pink Blossom Spritz
Lychee puree, rose syrup, soda water and lime juice.

Spicy Mint Refresher
Fresh mint, ginger, lime juice, soda water and brown sugar.

Berry Bramble
Mixed berries, lemon juice, simple syrup and soda water.

Passionfruit Cooler
Passion fruit puree, lime juice, soda water and grenadine.

Pineapple Ginger Swizzle
Pineapple juice, ginger ale, lime juice and mint.

Watermelon Basil Spritzer
Watermelon juice, fresh basil, lime juice and sparkling water.

Strawberry Mint Lemonade
Strawberry puree, fresh mint leaves, lemon juice and soda water.

Cranberry Orange Sparkler
Cranberry juice, orange juice, sparkling cider and cinnamon stick.

Kiwi Cucumber Cooler
Kiwi puree, cucumber slices, lime juice and soda water.



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HOT CHAI

Classic Masala Chai

Black tea, milk, ginger, cardamom, cinnamon, cloves and sugar.

Ginger Chai

Black tea, milk, fresh ginger and sugar.

Cardamom Chai

Black tea, milk, cardamom and sugar.

Cinnamon Chai

Black tea, milk, cinnamon and sugar.

Tulsi Chai

Black tea, milk, tulsi (holy basil) leaves and sugar.

Lemon Grass Chai

Black tea, milk, lemongrass, ginger and sugar.

Mint Chai

Black tea, milk, mint leaves and sugar.

Spiced Chocolate Chai

Black tea, milk, cocoa powder, cinnamon, cardamom and sugar.



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COLD CHAI

Masala Chai

Chilled black tea, milk, ginger, cardamom, cinnamon, cloves and sugar.

Ginger Chai

Chilled black tea, milk, fresh ginger and sugar.

Cardamom Chai

Chilled black tea, milk, cardamom and sugar.

Saffron Chai

Chilled Black Tea, Milk, Saffron and Sugar.

Tulsi Chai

Chilled black tea, milk, tulsi (holy basil) leaves and sugar.

Lemongrass Chai

Chilled black tea, milk, lemongrass, ginger and sugar.

Mint Chai

Chilled black tea, milk, mint leaves and sugar.

Cinnamon Chai

Chilled black tea, milk, cinnamon and sugar.

Rose Chai

Chilled black tea, milk, rose petals, cardamom and sugar.

Chai Frappe

Chilled black tea, milk, ginger, cardamom, cinnamon, sugar and ice (blended until smooth).





ICED TEA

- Peach Ginger Iced Tea**
Black tea, peach puree, fresh ginger, lemon juice and simple syrup.
- Mango Mint Iced Tea**
Black tea, mango puree, fresh mint leaves, lime and simple syrup.
- Blackberry Sage Iced Tea**
Black tea, blackberry puree, fresh sage leaves, lemon and simple syrup.
- Watermelon Mint Iced Tea**
Green tea, watermelon juice, fresh mint, lime and simple syrup.
- Strawberry Basil Iced Tea**
Green tea, strawberry puree, fresh basil leaves, lime juice and simple syrup.
- Pineapple Coconut Iced Tea**
Green tea, pineapple juice, coconut milk, lime and simple syrup.

TEA

- Black Tea**
- Chamomile Tea**
- Green Tea**
- Peppermint Tea**
- Jasmine Tea**

SHERBET

Rose Sherbet

Rose syrup, water, lemon juice and ice.

Khus Sherbet

Khus (vetiver) syrup, water, lemon juice and ice.

Sandal Sherbet

Sandalwood syrup, water, lemon juice and ice.

Lemon Sherbet

Lemon juice, water, sugar and ice.

Orange Sherbet

Orange juice, water, sugar and ice.

Badam Sherbet

Almond paste, milk, sugar, cardamom and ice.

Pudina Sherbet

Mint leaves, lemon juice, water, sugar and ice.



OTHER INDIAN DRINK

Nimbu Pani (Indian Lemonade)

Classic blend of lemon, water, and spices.

Jaljeera

Tangy and spicy drink made with cumin, mint and tamarind.

Chaas (Buttermilk)

Savory yogurt drink, often spiced.

Fresh Lime Soda

Carbonated water with lime juice, often spiced with black salt.



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SOFT DRINK WATER

Coca Cola

Coca Cola Zero

Sprite

Fanta

Red Bull

Soda Water

Tonic Water

Sparkling water 330ml

Sparkling water 750ml

Natural Still Water 750ml

Natural Still Water 330ml



COFFEE

Espresso

Americano

Cappuccino

Latte

Mocha

Flat White

Mochaccino



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CLASSIC COCKTAIL

Mojito
Classic / Strawberry / Watermelon / Passion Fruit

Daiquiri
Classic / Mango / Strawberry

Margarita
Classic / Strawberry / Watermelon

Sex on the Beach

Whiskey Sour

Cosmopolitan

Long Island Ice Tea

Old Fashioned

Manhattan

Aperol Spritz

Negroni



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SIGNATURE COCKTAIL

Rum Selection

Funky Barracuda

Rum, blue curacao, pineapple juice, lemon juice, simple syrup and passion fruit foamee.

Pandan Paradise

Rum,coconut liquer, fresh coconut water,pandan syrup and foamee.

Sweet Retreat

Rum, triple sec, lychee juice, lemon juice and almond syrup.

You Drive Me Crazy

Rum, passion fruit puree, mint, energy drink and lemon juice.

Gin Selection

Naughty Coco

Gin, fresh coconut water, lemon juice and simple syrup.

French Kiss

Rum,coconut liquer, fresh coconut water,pandan syrup and foamee.

Blue Horizon

Gin, coconut liquer, triple sec, blue curacao and lemon juice.

Lassi Gin Smash

Gin, strawberry puree, yogurt, simple syrup and lemon juice.



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SIGNATURE COCKTAIL

Vodka Selection

Tangerine Crush

Vodka, aperol, lemon juice, orange juice and basil leaves.

Big Daddy

Vodka, raspberry puree, peach syrup, lemon juice and orange juice.

Lemongrass Whisper

Vodka, lemongrass, lemon juice, ginger syrup, honey and simple syrup.

Slap & Tickle

Vodka, midori, cucumber, lemon juice, tonic and simple syrup.

Aperol Coconut

Vodka, aperol, coconut liqueur, coconut water, lemon juice, simple syrup and foamee.

Whiskey Selection

Raspberry Sour

Whiskey, raspberry puree and sweet sour.

Old Fashion

Whiskey, angostura bitter and simple syrup.

Black Jack

Whiskey, blackberry puree, lemon juice, simple syrup and tonic water.

Caramelo Caffeine

Whiskey, creamy coffee liqueur, sambucca liqueur, coffee and simple syrup.

Tequila Selection

Spicerita

Tequila, triple sec, lime juice, fresh cucumber, green chilli and simple syrup.

Tamarind Margarita

Tequila, triple sec, tamarind chutney and lemon juice, lime and salt.

Tequila Sunrise

Tequila, orange juice, cranberry juice and lemon juice.



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| WINE

RED WINE

Deakin Estate

Murray Darling, Australia | Pinot Noir

Clay Creek

Lodi, USA | Cabernet Sauvignon

Elderton Series S

Barossa Valley, S.Australia | Shiraz

Chateau Les Pins De Bosque

Bordeaux Supérieur, French | Merlot Blend

Alta Vista Vive

Mendoza, Argentina | Malbec

Piccini Chianti Docg

Chianti, Italy | Sangiovese

Heartland

Langhorne Creek, Australia | Cabernet Sauvignon

Barone Ricasoli Brolio Classico

Chianti Classico, Italy | Sangiovese

San Pedro 1865 Selected Vinyard

Maipo Valley, Chile | Carmenere

Cloudline

Willamette Valley, United States | Pinot Noir

Chateau Cissac

Haut-Médoc, French | Cabernet Blend

Domaine De Grand Ormeau

Lalande de Pomerol, French | Merlot Blend

Howard Park Flint Rock

Margaret River, Australia | Pinot Noir

Mas De Subirà

Priorat, Spain | Grenache

Von Siebenthal Carabentes

Aconcagua, Argentina | Shiraz

Valdubon Reserva

Ribera del Duero, Spain | Tempranillo

Mitolo “GAM”

Mc Laren Valley, Australia | Shiraz

Chateau Haut Planty Grand Cru

St. Emilion, French | Merlot Blend

WHITE WINE

D’arenberg Stump

Mc. Laren, Australia | Riesling

Clay Creek

Lodi, USA | Chardonnay

Santa Ema Terroir Selection Reserva

Maipo, Chile | Sauvignon Blanc

Cantina Lavis Trentino

Trentino, Italy | Pinot Grigio

Piccini Delle Venesie

Alto Adige, Italy | Pinot Grigio

Cantina Negrar Soave Classico Doc

Veneto, Italy | Garganega Blend

Alta Vista

Mendoza, Argentina | Torrontes

Ashbrook

Margaret River, Australia | Semillon

Vasse Felix Filius

Margaret River, Australia | Chardonnay

Villa Maria Private Bin

Marlborough, New Zealand | Sauvignon Blanc

Elderton Eden Valley

Barossa Valley, Australia | Riesling

La Boheme Act Three

Yarra VIC, Australia | Pinot Gris

Domaines Schlumberger Grand Cru Saering

Alsace, French | Riesling

Pascal Jolivet Blanc Fume

Pouilly Fume, French | Sauvignon Blanc

Joseph Drouhin Chablis Bourgos Grand Cru

Chablis, French | Chardonnay



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CHAMPAGNE

D'bortoli Family Selection Sparkling Brut NV
Australia | Sparkling Wine

Piccini 1882 Spumante Extra Dry
Italy | Sparkling Wine

Piccini Prosecco Doc Extra Dry
Italy | Prosecco

Cava Segura Viudas Brut Reserva NV
Penedes Spain | Cava

Contadi Castaldi “Brut Race Ducati Corse”
Franciacorta, Italy | Sparkling Wine

Domaine Bauchet Cuvee Origine Brut
French | Champagne

Domaine Bauchet Seduction Rose Brut
French | Champagne

Taittinger Brut Reserve
French | Champagne

Taittinger Brut Prelude Grands Crus
French | Champagne

Dom Perignon
French | Champagne

ROSE WINE

Marius Rose
French | Languedoc | Roussillon

Vasse Felix Classic Dry Rose
Australia | Margaret River

Pascal Jolivet Attitude Rose
French | Loire Valley



BEERS

Bali Hai

Bintang

Corona

APERITIF

Campari

Ricard Pastis

Aperol



VERMOUTH

Martini Rosso

Martini Dry

Martini Bianco

SINGLE MALTS

Glenlivet 18 YO

Glenfiddich 15 YO

Glenlivet 12 YO

Singleton 12 YO

Glen Turner

Heritage Blended

Glen Turner 12 YO

Glen Grant

The Major's Reserva



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BOURBON

Jack Daniel

Jim Beam

Label 5 Classic

TEQUILA

Jose Cuervo

IRISH

Jameson John

SCOTCH

Chivas Regal 18 YO

Chivas Regal 12 YO

Johnnie Walker Blue Label

Johnny Walker Black Label

Johnny Walker Red Label

VODKA

Grey Goose

Belvedere

Ciroc

Absolut

Sky

Smirnoff



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RUM

Bacardi Gold

Bacardi Light

Myers Dark

Captain Morgan Spiced Rum

Ron Zacapa 23 YO



GIN

Hendricks

Bombay Sapphire

Tanqueray

Gordon Dry Gin

Gibson London Dry Gin



LIQUEUR

Baileys Irish Cream

Drambuie

Benedictine

Kahlua

Cointreau

Midori Melon

Sambucca

Galliano

Luxardo Maraschino Originale

Grappa Alexander

Grappa Bianca

Rum Malibu Coconut

Jagermeister

COGNAC & BRANDY

Martell VSOP

Hennessy XO



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BAR EXPERIENCE : SERVICE TERMS

We're here to help you host beautifully and responsibly. Below are a few essentials to keep everything seamless and enjoyable for you and your guests.

1. Booking & Planning

a. Rates & Currency

All bar packages are priced per guest in Indonesian Rupiah (IDR).

b. Lead Time

To give your event the attention it deserves, we require at least 48 hours notice for scheduling and planning.

c. Booking Confirmation

A 50% deposit is required to confirm your booking. The remaining balance is due either during the site consult or prior to the event day.

d. Site Visit

Where possible, our team will conduct a site consultation 2 days before your event to finalize logistics and ensure the venue is event-ready.

2. Guest Numbers & Service Timing

a. Guest Headcount

Packages are based on the number of guests invoiced. Any additional guests will be invoiced on the event day.

b. Punctuality Matters

We pride ourselves on being on time and prepared. Please be ready to start your event as scheduled so we can give you our best service.

c. Service Duration

Bar service is provided for up to 5 hours, ending no later than 12:00 AM (midnight).

d. Overtime Service

If bar service continues beyond the agreed timeframe:

+30% of the package rate applies for 1 extra hour

+50% of the package rate applies for 2 or more extra hours

3. Service Inclusions & Guidelines

a. À La Carte & Add-Ons

Beverages or items not included in your selected package will be charged individually based on our add-on pricing.

b. Champagne Toasts

Please note: Champagne toasts are not included in any bar package but can be arranged as an add-on.

c. Outside Alcohol & Shots

We are unable to serve shots using alcohol not provided by TABLED.

d. Ingredient Availability

Due to seasonal changes, certain ingredients may be substituted or may incur additional charges. We'll always communicate this clearly during your consultation.

4. Responsible & Respectful Service

a. Guest Safety

Our bartenders are trained to serve responsibly. We may withhold service from any guest who appears heavily intoxicated.

b. Legal Drinking Age

We are unable to serve alcohol to anyone under 18 years of age, in line with legal requirements.