

Catering Menu

2018-2019



CONTACT

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About

Who, what and how



Oma Thia's Catering can cater for small or big wedding parties, private function and birthday party catering.

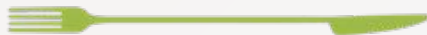
We are able to provide a variety of option from canapés, fingerfood, buffet and barbecue catering.

We work closely with client to provide a menu suitable to the occasion and requirement.

Oma Thia's Catering provides professional staff and good equipment.

Oma Thia's Catering also provides Bar equipment and the Bartender.

OMA THIA'S



CONCEPT CATERING





The Canapes

min 50 pcs



12,500 IDR

- Spring roll
- Bitter Ballen
- Bruschetta
- Vietnam rice paper roll
- Mini crab cake with coriander paste
- Mini Pies
- Money Bag
- Crumble chicken ball
- Chicken San Coy Bao
- Sesame and wasabi crusted tuna cubes
- Chicken in Pandan leaf
- Tartlet (mushroom or Asian flavor)
- Caramelized red onion and feta tartlet
- Lemon grass fish skewer
- Olive and potato ball with pesto
- Dress up baby potato
- Cheese choux puff
- Indonesian corn fritters with guacamole
- Samosa

20,000 IDR

- Grilled prawn with tequila mayo
- Beef satay and rice cake
- Mini Burger
- Arancini with blue cheese sauce
- Salmon avocado sushi
- Beef yakitori with eggplant
- Chiken dumpling with chilli sauce
- Roast duck vegetable rolls with lemon soy dipping sauce

Sweet



12,500 IDR

Mini mud cakes

Mini éclair

Blueberry cakes

Green tea cakes

Mini muffins

Mandarin tartlet

Strawberry tartlet

Coffee jelly

Mango Puddings

Red velvet cake

Carrot cakes



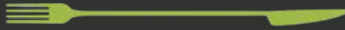
OMA THIA'S



CONCEPT CATERING



OMA THIA'S



CONCEPT CATERING

The Buffet



Chinese Menu

200,000 idr/Pax

Minimum 200 pax
(choose 1 item from each group)

Minced pork noodle salad

Chicken noodle salad

Asian tofu salad

Fruits salad

Prawn salad with cucumber and mint leaves

Stir-fried tofu with cabbage and bean sprout

Chop Choy

Snow-peas and mushroom stir fry with ginger and spring onion

Eggplant braised in fragrance rice

Chicken Wonton soup

Chicken and sweet corn soup

Hot and sour soup

Noodle soup

Vegetable fried rice

Chicken fried rice

Shrimp fried rice

Steam rice

(choose 1 item from each group)

Stir fry beef with veggie

Chinese beef and green bean with oyster sauce

Pork with plum sauce choy sum

Sesame beef with capsicum and baby corn

Scrimp omelet with sour and sweet sauces

Crab omelet

Chicken omelet

Chicken fried noodle

Singaporean noodle

Glass noodle with prawn

Kwe Tiaw noodle with chicken and veggie

Lemon Chicken

Stir fried chicken with broccoli and capsicum

Chicken Thai red curry

Stir fried chicken with garlic and spring onion and five spice powder

DESSERT

Assorted of puddings

Assorted of fruit

Indonesian Menu 1

200,000 idr/Pax

Minimum 100 pax
(choose 1 item from each group)

Bakwan sayur	Ayam cah paprika
Tempe mendoan	Ayam kuluyuk
Tempe goreng tepung	Ayam teriyaki
Tahu isi	Opor ayam
Tempe bacem	Ayam goreng cabe hijau
Pepes tahu	Gulai ayam dengan kentang
Nasi goreng	Telur balado
Nasi uduk	Telur mata sapi saus tiram
Nasi kuning	Telur dadar vegetable
Nasi putih	Telur asin
Sayur lodeh	Semur telur puyuh dan kentang
Sayur asam	Phu yung hai
Sup ayam	Gulai daging Padang
Rawon	Semur daging
Sup baso	Daging garo rica
Sup kimlo	Serundeng daging
Gulai sayur	Cah daging cabe jagung muda dan
Sayur daun singkong dengan teri medan dan santan	cabe hijau

(choose 1 item from each group)

Tumis buncis
Cah tauge
Cayur acar kuning
Oseng oseng kacang panjang
Semur tahu
Oseng oseng tempe cabang hijau
Cah kangkung
Plecing kangkung

Ikan pindang cabe hijau
Ikan pindang rica
Ikan pindang saos Padang
Ikan pindang balado
Pepes Ikan

ANEKA SAMBAL (choose 3)

Sambal cabai hijau
Sambal bawang
Sambal terasi
Sambal tomat
Sambal Tumpang
Sambal kecap

ANEKA KERUPUK (choose 2)

Kerupuk Udang
Kerupuk bawang
Kerupuk kampung

DESSERT

Aneka buah tropical
Chocolates pudding

Indonesian Menu 2

250,000 idr/Pax

STARTER (choose 2 dishes)

Potato Cake
Corn Fritter
Asinan Bogor
Rujak Pengantin
Gado-Gado

SOUP (choose 1 dishes)

Clear Fish Soup With Indonesian Basil
Soto Ayam
Soto Bandung
Soto Betawi
Soto Mie Jakarta
Meatball Soup

DESSERT (choose 2 dishes)

Assorted Indonesian Cakes (Jajanan Pasar)
Assorted Of Local Fruit
Es Puter

MAIN COURSE

(choose 7 dishes, 1 items from each group)

Ayam Kecap (Chicken Sweet Soy)

Chicken Rica

Chicken "Bumbu Rujak" (Spicy)

Ayam Hijau (Green Chicken)

Tuna Rica

Tuna Sambal Matah

Grilled Tuna Ala Jimbaran

Tuna Indonesian Curry

Vegetable Curry

Vegetable Saute

Sauté Eggplant With Padang Style

Jackfruit Curry (Sayur Nangka)

Green Bean Sauté With Baby Corn

Beef Rendang

Sichuan Beef Stew

Javanese Beef Stew With Baby Potato

Beef With Green Chilly

Beef Jerky Padang Style (Dendeng Balado)

Steam Rice

Fried Rice

Vegetable Fried Noodle

Vegetable Fried Glass Noodle

Prawn Crackers And Assorted Of Chili

Asian Menu

265,000 idr/Pax

STARTER (choose 2 dishes)

Spring Roll
Thai Fish Cakes
Steam Fish Curry In Banana Leaf
Thai Corn Pancakes
Siew Mai

SOUP (choose 1 dishes)

Spicy Lemon Grass Soup With Chicken And Mushroom
Shrimp Soup With Coconut And Ginger
Pho Bo (Vietnamese Beef Soup)
Tom Yam Soup

DESSERT (choose 3 items)

Sweet Cassava With Coconut Milk
Black Rice Pudding With Coconut Milk
Banana With Coconut Milk
Mango Pudding
Coconut Pudding
Assorted Of Local Fruit

HOT DISHES

(choose 7 dishes, 1 items from each group)

Pineapple Fried
Rice Steamed Rice

Pomelo Salad
Green Papaya Salad
Mango Salad
Shredded Chicken & Cabbage Salad

Chicken With Thai Basil
Stewed Chicken And Quail Egg

Stir Fried Shrimp In Garlic Sauce
Stir Fried Chicken And Cashew Nut

Spiced Fish In Banana Leaf
Fragrant Mahi Mahi in Coconut Gravy

Green Curry Vegetable
Yellow Curry Vegetable

Kwetiaw Noodle With Prawn/Chicken
Fried Glass Noodle With Prawn/Chicken
Noodles With Beef and Vegetable

Western Menu

300,000 idr/Pax

SALAD (choose 2 dishes)

- Caesar Salad
- Mandarin Salad
- Potato Salad
- Capresse (Tomato Salad With Feta Cheese)

SOUP (choose 1 dishes)

- Creamy Mushroom
- Pumpkin Soup
- Chicken And Corn Soup
- Tomato Soup

MAIN COURSE

(choose 5 dishes, 1 items from each group)

Butter Rice

Tomato Rice

Beef Meatball Fettuccine with Pomodoro Sauce

Aglio Olio With Prawn Pasta

Pesto Bacon

Butterfish With Ratatouille Mediterranean Sauce

Mahi mahi With Creamy Sauce

Potato Gratin

Beef Lasagna

Macaroni And Cheese

Grilled Chicken With Rosemary Sauce

Chicken Creamy Mushroom

Pesto Chicken

DESSERT

Assorted Cake

Assorted Of Local Fruit

OMATHIA'S



CONCEPT CATERING

The Barbeque



Balinese Barbeque

275,000 idr/Pax

SALAD (choose 2 dishes)

- Pecel (Boiled Vegetables With Peanut Sauce)
- Balinese Green Bean Salad (With Roasted Peanut)
- Urap (Balinese salad with Grated coconut)
- Plecing Kangkung (Water Spinach With Chili)

HOT DISHES (choose 2 dishes)

- Steam Rice
- Yellow Rice
- Garlic Vegetable Sauté
- Long Bean Sauté

FROM THE GRILL

- Beef or Pork Loin
- Balinese Fish Satay
- Beef or Chicken Satay
- Pork Satay

SAUCE

- Chili Relies
- Chili And Soya Sauce
- Peanut Sauce
- Chili Sauce

DESSERT

- Assorted Balinese Cake
- Assorted Of Local Fruit

Seafood Barbeque

325,000 idr/Pax

SALAD (choose 2 dishes)

Vegetable Seafood Salad
Mix Green Salad
Tomato Salad And Feta Cheese
Baby Potato Salad

DRESSING

Thousand Island
Balsamic Dressing
Garlic And Virgin Olive Oil

HOT DISHES (choose 2 dishes)

Fried Rice
Steam Rice
Sauté Vegetable
Potato Wedges
Baked Potato
Potato Gratin
Western BBQ

FROM THE GRILL

Vegetable Kebab
Grilled Young Corn
Grilled Prawn Skewer
Grilled Snapper (Fillet)
Tuna Satay
Marinated Squid Grilled

SAUCE

BBQ Sauce
Chili Sauce
Peanut Sauce
Lemon Butter

DESSERT

Assorted Mini Cakes
Assorted Of Local Fruit

Western Barbeque

350,000 idr/Pax

SALAD (choose 2 dishes)

Mix Salad
Tomato And Onion Salad
Potato And Bacon Salad
Green Salad

DRESSING

Thousand Island
Balsamic Dressing
Garlic And Virgin Olive Oil

HOT DISHES (choose 2 dishes)

Fried Rice
Steam Rice
Sauté Vegetable
Potato Wedges
Baked Potato
Potato Gratin
Western BBQ

FROM THE GRILL

Vegetable Kebab
Grilled Corn
Beef or Pork Spare Ribs
Chicken, Beef or Pork Satay
Medallion Steak
Grilled Beef or Chicken Sausage

SAUCE

BBQ Sauce
Chili Sauce
Peanut Sauce
Lemon Butter

DESSERT

Assorted Mini Cakes
Assorted Of Local Fruit



The Stalls

min 100pax



Appetizer Stalls

CHINESE BUN Rp. 45.000.- / portion

Bun filling with shredded Balinese spices chicken or beef rendang

DIM SUM Rp. 45.000.-/ portion

Siew Mai, Hakau, Bakpao

TACO Rp. 55.000 -/ portion

Flat taco or crispy taco fill with beef rendang or Mahi Mahi Balinese spices or shredded Balinese spicy chicken. With condiment Guacamole and Salsa

SOUP STALL Rp. 40.000 .-/ portion

Mushroom / Pumpkin/ Tomato Soup served with cream milk and garlic bread

SALAD BAR Rp 40.000,-/portions

Mix lettuce, Corn, potato, boiled egg, tomato cerry, cucumber, onion, pineapple, cruton

Main Course Stalls

Minimum 100 portion

BEEF RIBS Rp. 70.000 - /portion

with salad and mashed potato

BEEF KOREAN BBQ. Rp. 60.000 .- /portion

with jasmine rice and korean salad

ROAST CHICKEN Rp. 55.000 .- / portion

with salad and mashed potato

PASTA'S (Penne, Fettuccine or Spaghetti) Rp. 55.000 - / portion

chicken creamy mushroom or prawn alio olio or meat balls with pomodoro sauce.

BEEF TERIYAKI Rp. 60.000 .- / portion

tenderloin beef with teriyaki sauce served with japanese rice and seaweed flakes

NASI JINGGO Rp. 40.000.- / portion

nasi putih, ayam suir, serundeng, telur rebus, mie goreng, tempe goreng dan sambal goreng.

NASI WOKU Rp. 55.000.- / portion

nasi kuning, ayam woku, acar kuning, tumis daun pepaya, perkedel jagung, sambal dabu dabu.

BASO Double Six. Rp 40.000.- / portion

mie or bihun, bakso sapi, bawang goreng, seledri, kerupuk pangsit

PEMPEK PALEMBANG Rp 47.000.- / portion

pempek kapal selam dan pempek telur

MIE KANGKUNG Rp. 45.000.- / portion

mie, kangkung, telur puyuh, ayam cincang

LONTONG CAP GOMEH Rp. 55.000.- / portion

lontong, opor ayam, telur pindang, sayur labu, sambal goreng daging, kerupuk

KAMBING GULING Rp. 4.500.000.- / whole (for 50 pax)

kambing guling and lontong

SUCKLING PIG Rp. 4.500.000.- / whole (for 50 pax)

NASI TUMPENG Rp. 1.500.000.- / 30 person

nasi putih atau kuning, urapan, ayam goreng, sambal goreng hati dan kentang, perkedel, telur balado, sate lilit, kering tempe.

CHICKEN SATAY OR BEEF SATAY Rp.45.000.- / portion

including peanut sauce and sambal and acar

NASI BAKAR Rp. 45.000.- / portion

nasi bakar ikan pindang cabai hijau or ayam rica rica

SEAFOOD STATION Rp. 65.000.- / portion

prawn skewer, squid skewer, tuna satay, garlic baby potato

FRIED RICE / NOODLES Rp. 45.000. - /portion

with prawn, chicken, or vegetarian rice or noodle, with crackers and sambal or chilli sauce

BUBUR AYAM RADIO DALAM Rp.40.000.- . / portion

including shredded chicken, cakwe, coriander leave, bawang goreng and sambal kacang

NASI BALI Rp. 55.000 .- / portion

yellow rice or jasmine rice, lawar, serundeng daging, sate lilit, ayam suir, telur pindang, kering tempe, sambal matah dan kerupuk

NASI LIWET KOMPLIT Rp. 55.000.- /Portion

nasi liwet, opor ayam, tahu, tempe bacem, kering tempe, telur pindang, sayur labu, kerupuk kulit

Dessert Stalls

Rp. 85.000.- / portion (choose 5 items)

Assorted of mini éclair

Mini cheese cakes

Mini green tea cakes

Coffee jelly

Chocolate puddings

Mango puddings

Strawberry puddings

Mini muffins

Mini lapis legit

Mini mud cakes and Mini cheese cakes

CHURROS Rp.35.000.- / portion

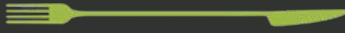
With chocolate sauce or white sauce

COFFEE & TEA Rp.35.000.- / cups

with coffee machine

assorted of tea (green tea, english breakfast, earl grey, camomile)

OMATHIA'S



CONCEPT CATERING

Exclusive Buffet Menu





EXOTIC

@ IDR 600,000 net / pax

4 CANAPÉ + 3 APPETIZER + 1 SOUP

4 MAIN COURSE + 5 GRILLED STATION 4 DESSERT + 6 HOURS
BEVERAGES

FABULOUS

@ IDR 535,000 net / pax

3 CANAPÉ + 2 APPETIZER + 1 SOUP

3 MAIN COURSE + 3 GRILLED STATION

3 DESSERT + 4 HOURS BEVERAGES (NO WELCOME DRINK)

OUR SERVICE INCLUDING

Buffet table with standard flower, Guest Round table with white table cloth, Placemats, Cutleries, Napkin, Goblet glass, Waiters/Waitress, Transport and Loading

CANAPÉ

NON VEGETARIAN

1. Crab cakes
2. Beef and avocado
bruschetta
3. Fish skewer
3. Chicken wrap with zucchini
4. Grilled prawn with mayo
5. Chicken San Chao Bao

APPETIZER

1. Seafood salad
2. Gado gado - boiled
vegetable with peanut
sauce
3. Asinan Bogor
4. Rujak Pengantin
5. Urap (Balinese salad with
grated coconut and herbs)
6. Mango or Papaya Salad thai
style
7. Tofu fill with veggie
8. Potato cakes
9. Crispy corn fritters

VEGETARIAN

1. Vegetable spring roll
2. Samosa (veggie)
3. Mushroom San Chao Bao
4. Grilled tempeh skewer
marinated with soy and
sesame oil

SOUP

1. Bruine bonen soup with
sausage and beef (sup
kacang merah)
2. Sup Ikan wangi
3. Soto Ayam
4. Soto Betawi (beef)
5. SotoMie(beef)
6. Chicken corn soup
7. Mushroom soup
8. Pumpkin Soup

MAIN COURSE

1. Steam Rice in banana cone

2. RICE :
Vegetable fried rice
Fragrance lime rice in banana cone
Butter Rice

3. FISH :
Sweet and sour fish Chinese style
Tuna sambal matah
Mahi mahi with ratatouille

4. BEEF :
Black pepper beef
Sichuan beef
Beef stew with cream sauce

5. VEGGIE :
Stir fried vegetable
Vegetable curry
Stir fry baby corn and green bean

6. NOODLE :
Fried noodle with veggie
Fried glass noodle
Fettuccine aglio olio

7. CHICKEN :
Ayam Betutu
Chicken Rica- rica
Roast Chicken with rosemary

GRILLED STATION

1. BBQ prawn Jimbaran style
2. BBQ prawn garlic and butter
3. BBQ squid skewer
4. Grilled snapper
5. Grilled vegetable kebab
6. Grilled chicken with pesto
7. Fish satay (tuna)
8. Pork sweet satay or chicken satay with peanut sauce

Free : Assorted of Crackers and Assorted of chili

DESSERT

1. Mini Chocolate mud
2. Mini Red Velvet
3. Mini Green tea
4. Mini carrot cake
5. Coffee jelly
6. Mango pudding
7. Coconut pudding

BEVERAGE

1. Welcome drink
2. Mineral water (during dinner)
3. Assorted juices
4. Assorted soft drink



Set Menu





3 COURSE MENU

@ IDR 475,000 / pax

4 COURSE MENU

@ IDR 600,000 / pax

OUR SERVICE INCLUDING

Placemats, Cutleries, Napkin, Goblet glass, Menu Card,
Waiters/Waitress

APPETISER

1. Mandarin and prawn in paper roll with mandarin and hoisin sauce
2. Chicken salad Thai style
3. Mango salad
4. Balinese fish skewer with long bean salad and grated coconut
5. Grilled salmon with puff pastry and cream cheese
6. Spinach pastry with creamy sauce
7. Gazpacho with crispy prawn
8. Tomato and feta cheese salad
9. Fresh pumpkin soup
10. Sop buntut
11. Seafood minestrone
12. Soto ayam kampung
13. Mushroom cappucinno soup
14. Cream asparagus soup
15. Chiken almond cream soup
16. Ayam pelalah
17. Steam fish java style in banana leaf with indonesian curry sauce
18. Wood roast corn, leek, chilli butter and light indonesian curry

MAIN COURSE

1. Grilled mahi-mahi with mandarin and wild rucolla salad
2. Roast beef with home made sauce and potato gratin
3. Steam fish with Indonesian curry sauce
4. Roast chicken and home made sauce with fragrance rice and sauté veggie
5. Crispy chicken with lemon sauce with fragrance rice and sauté veggie
6. Roast beef with home made sauce and potato gratin
7. Red snapper sautéed with carrot and curry broth
8. Sauteed veal medallion with thyme and sweet potato
9. Caramelized duck breast with garlic spinach and lemon confit
10. Roast duck, orange jelly mandarin with butter and red wine sauce
11. Babi guling with lime rice and green chili
12. Balinese rice with shredded spicy chicken and fresh Balinese salad
13. Grilled mahi-mahi with creamy sauce with mashed potatoes and sauté veggie
14. Grilled chicken Moroccan sauce with mashed potatoes, sautéed shitake mushroom, Carrot and asparagus
15. Beef ribs marinated with our special recipe, crispy potatoes and pomelo salad with Asian dressing

DESSERT

1. Mango pudding and chocolate pudding
2. Mud cake
3. Red velvet
4. Green tea cakes
5. Carrot cake
6. Assorted 3 mini cakes
7. Assorted 3 Indonesian traditional mini cakes

Beverage Package

ALCOHOLIC BEVERAGE WITH HOUSE WINE

@ IDR 650,000 / PERSON

ALCOHOLIC BEVERAGE

@ IDR 600,000 / PERSON

NONALCOHOLIC BEVERAGE PLUS BEER

@ IDR 350,000 / PERSON

NONALCOHOLIC BEVERAGE

@ IDR 200,000 / PERSON

OUR SERVICE INCLUDING

Bartender, Glasses, Wooden bar table, Bar equipment,
Waiters/Waitress

ALCOHOLIC BEVERAGE WITH HOUSE WINE

1. Upon Guest Arrival
 - Non-alcoholic welcome drinks
2. After Ceremony
 - Free flow 5 signature cocktails, local beer, imported sprits, bottled juice, bottled softdrink, local mineral water
3. During Dinner
 - Bottled wine and all of the above
4. After Dinner
 - All of the above until 12.00 midnight
5. Free corkage for any bottled alcohol brought in by client

ALCOHOLIC BEVERAGE

1. Upon Guest Arrival
 - Non-alcoholic welcome drinks
2. After Ceremony
 - Free flow 5 signature cocktails, local beer, imported sprits, bottled juice, bottled softdrink, local mineral water
3. During Dinner & After Dinner
 - All of the above until 12.00 midnight
4. Free corkage for any bottled alcohol brought in by client

NON-ALCOHOLIC BEVERAGE PLUS BEER

1. Upon Guest Arrival
 - Non-alcoholic welcome drinks
2. After Ceremony
 - Free flow local beer, bottled juice, bottled soft drink, local mineral water
3. During Dinner & After Dinner
 - All of the above until 12.00 midnight
4. Free corkage for any bottled alcohol brought in by client

NON-ALCOHOLIC BEVERAGE

1. Upon Guest Arrival
 - Non-alcoholic welcome drinks
2. After Ceremony
 - Free flow bottled juice, bottled soft drink, local mineral water
3. During Dinner & After Dinner
 - All of the above until 12.00 midnight
4. Free corkage for any bottled alcohol brought in by client

Beverage

RENTAL BAR & EQUIPMENT

Rp. 9.000.000.- for max 100 pax

Rp. 12.500.000.- for 200 pax

2 bar tender, 3 waiters / 3 bar tender, 4 waiters Red and white wine glass

Old fashion glass

Cocktail glass

Wooden table bar

Ice cubes, sugar syrup, brown sugar, salt, lime, mint leaf Knives, chopping board, straw, tissues

For spirit, wine and others provide by the client.

Terms and Conditions

1. Staff buffet table, cloth, plates, cutleries, kitchen equipment and standard flowers on the buffet table is included. Not including round table for guest, chairs, decoration, etc
2. Rate is subject 11% of service
3. We provide our kitchen with a standard tent
4. Children between six and twelve years old are seated at dining tables provided by Oma Thia's Catering and charged 50% of adult price
5. Full estimate amount will be charge for a tasting should it be required before you confirm an event with Oma Thia's Catering. 100% of this amount will be credited against the total deposit once you agree to hire your catering with Oma Thia's Catering.
6. Stall menu we provide one person standby, no waiters
7. Buffet Menu minimum 100 pax, include waiters
8. Minimum order for the food only Rp. 15.000.000,-
9. For the food tasting price, depends on the requested menu
10. We may impose transportation charge based on location of the event
11. A minimum of IDR 1.500.000,- net will be kept as security deposit for loss and damage to our catering equipment. This will deduct 2 days after the event. The amount will be 100% refundable if there has been no loss or damage
12. We are not responsible for any loss of guests belonging before, during and after the event. Any items found by our staff at the venue, during/ after the event will be handed over to the wedding planner/ villa security's

Terms of Payments

1. Rp. 5.000.000,- booking the date and 50% down payment
2. Balance to be paid 30 days before the party or the event
3. Number of guest must be communicated within 14 working days prior to the event and confirmed by the latest days prior to the event
4. For bank transfer the amount we receive is net hence the guests responsible for all bank fees
5. Any cancellation less than 15 days before the event, Oma Thias Catering will charge 50% of the total amount
6. The person organizing or paying for the event shall be liable to pay for any damage, loss or breakage to any part of Oma Thia's Catering properties, include all equipment



ACCOUNT:
CYNTHIA CAMELIA BDN UD AMBOJA KRAMA
BCA - KCP RAYA KUTA
6130555622
SWIFT CODE : CENAIDJA