



UMA GARDEN

WEDDING BROCHURE



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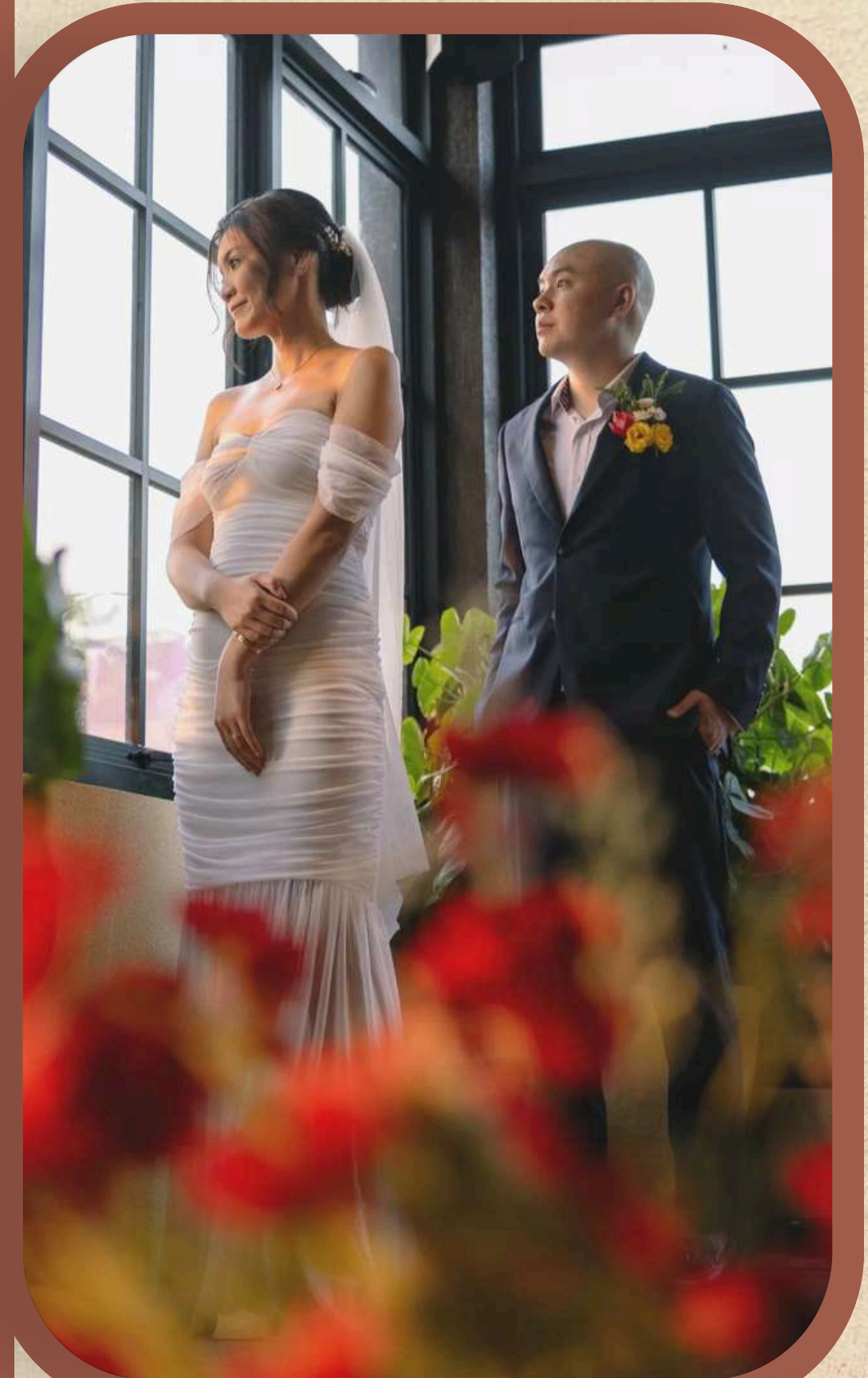
Your Dream Wedding at Uma Garden

Celebrate love in the heart of Bali at Uma Garden, a hidden gem in vibrant Seminyak. Just minutes from the beach, our venue combines rustic charm with a humble elegance, perfect for a wedding that feels both natural and relaxed.

Our specialty? Fire-cooked dining made with finest ingredients, creating an unforgettable culinary experience for you and your guests.

Whether you're planning an intimate gathering or a lively celebration, Uma Garden offers both indoor and outdoor spaces surrounded by Bali's natural beauty, designed to make your special day truly magical.

UMA GARDEN





At Uma Garden, we believe love story is unique, your wedding should be too. That's why we give you the freedom to design your special day exactly as you've imagined it. From a romantic ceremony under the stars to lively dinner reception in our lush garden, the possibilities are endless.

With exclusive use of our venue, you'll have the full attention of our dedicated team. Our warm hosts, talented chefs, and experienced planners will take care of every details, so you can relax, celebrate, and create unforgettable memories with the people you love most.

Your Love, Your Celebration





Floor Plan

1. Reception Area

This is where we welcome our guests.

2. Pre Function Area

This area is perfect for serving pre-drinks and canapés whilst guests mingle.

3. Main Dining Area

Our main dining area has a maximum capacity of 60 guests, where they can enjoy a complete dining experience with Uma Garden.

4. Garden Area (Left)

This will be designated as the smoking area.

5. Garden Area (Right)

This space can be set up as ceremonies area if requested by the guests.

6. Toilet

7. Bar

8. Kitchen

9. Parking Area

Pricing

Our venue hire has a minimum spend of IDR 130,000,000, which will be fully used for your food and beverage during the event. We will connect directly with you to plan every detail with our wedding coordinators. At Uma Garden, every wedding is customized to your style, preferences, and budget. Whether you want an intimate celebration or a gathering of 60 guests, our team offers flexible and creative catering options to make your day unforgettable.



Plan Your Wedding

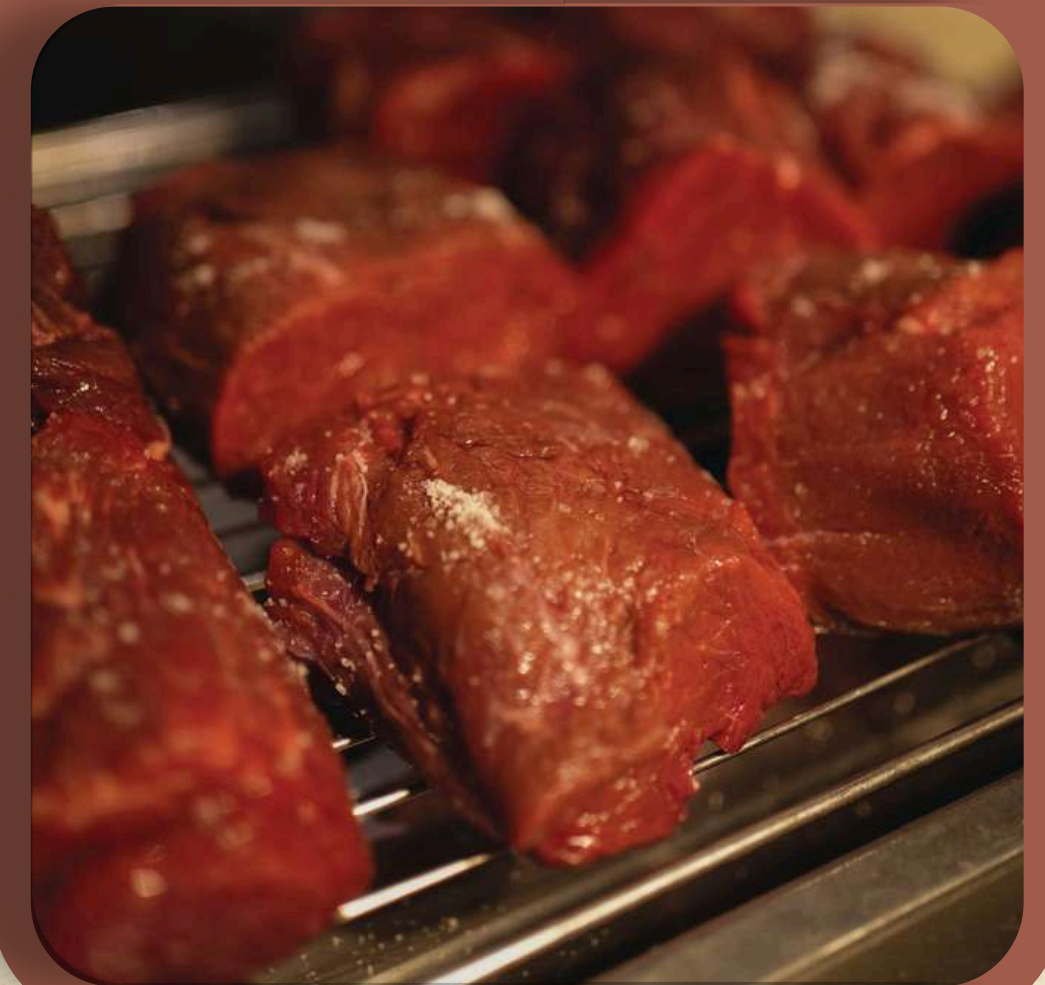
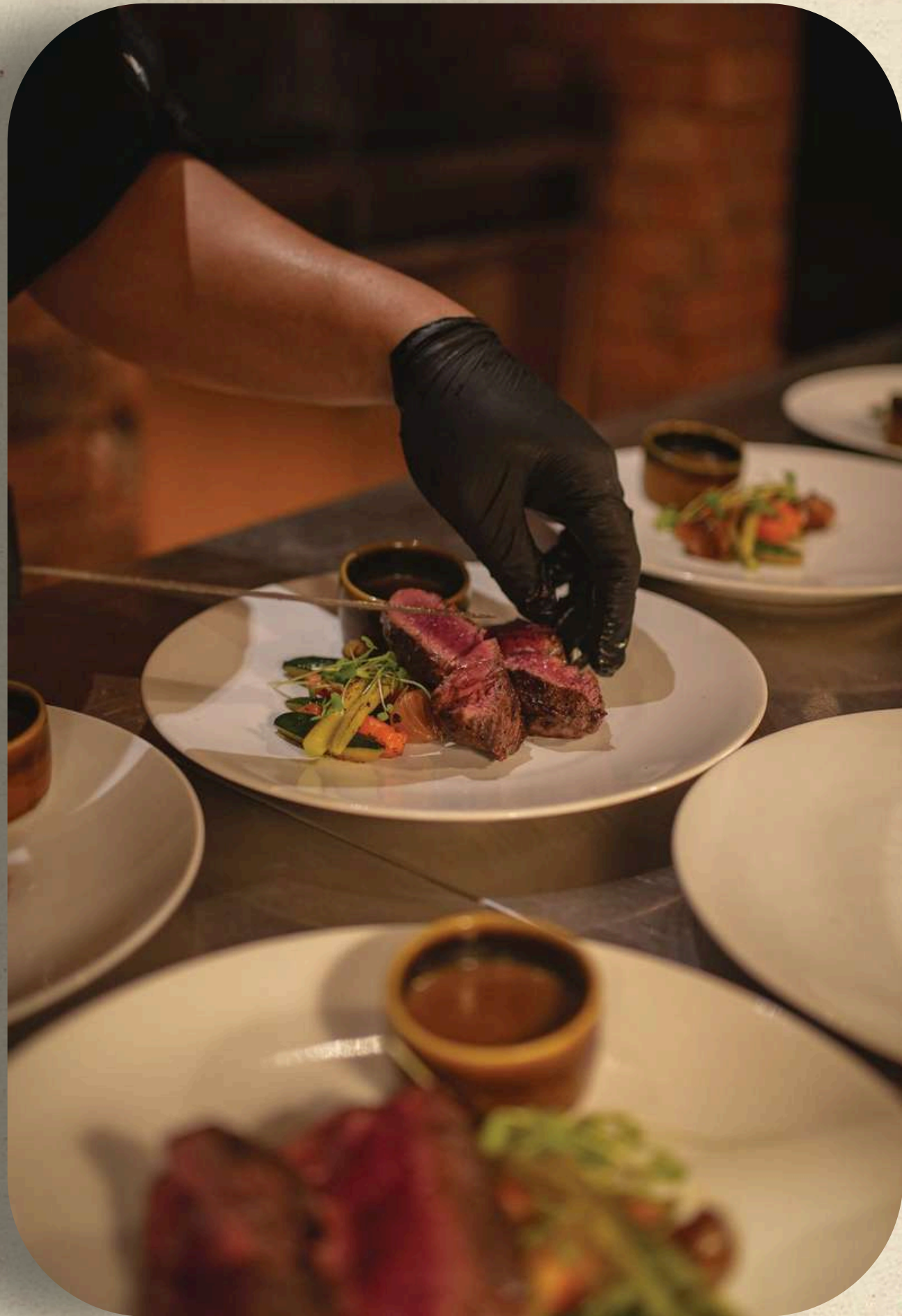
Once you've chosen Uma Garden as your wedding venue, we'll offer you a complimentary dining experience to sample our cuisine and meet our wedding team. During your visit, you'll be able to tour the venue, explore different ceremony and reception layouts, and finalise all the details to ensure your wedding is planned to perfection.





Catering

At Uma Garden, food is at the heart of your celebration. Our chefs specialize in fire cooking, using fresh local ingredients to create delicious, unforgettable dishes. From fire-grilled feasts to elegant courses, we design a wedding menu to match your taste and style, leaving your guests talking long after the event.



Love in Every Course

UMA GARDEN
FINE DINING • BACKING OPERATIONS

Wood Set Menu

• • • • IDR 1,600,000** / Person • • • •



TO START

Indulge in delightful amuse bouche crafted by our chef

FIRST

Charred Sea Bass

Coriander & cacao sauce, ginger, preserved lemon, olive oil, sourdough

SECOND

100 Layers of Lasagna

Tomato, spinach, bechamel, parmesan

THIRD

AUS Sirloin

Potato truffle emulsion, charred veggies, served with black pepper jus

or

Pork Belly

Carrot purée, charred carrots, pickled carrots, cardamom, dill labneh

DESSERT

Orange Blossom

Orange curd, blood orange sorbet, pomele, crispy meringue

Prices are subject to 10% government tax and 7% service charge

UMA GARDEN
FINE DINING • BACKING OPERATIONS

Rustic Set Menu

• • • • IDR 1,800,000** / Person • • • •



TO START

Indulge in delightful amuse bouche crafted by our chef

FIRST

Beef Tartare

Classic French condiment, hazelnut, tomato & tobasco granita, quail egg, sourdough

SECOND

Black Charcoal Gnocchi

Mushroom truffle sauce, shimeji, king mushroom, parsley

THIRD

AUS Rib Eye

Potato truffle emulsion, charred veggies, served with mushroom sauce

or

Charcoal Black Cod

Pea's purée, cucumber, yogurt, mint, cayenne pepper

DESSERT

Cocoa Bliss

Chocolate sponge & baileys, mascarpone mousse, cocoa tuile

or

Pistachio & Cherry

Pistachio cremoux, cherry gel, pistachio ice cream

Prices are subject to 10% government tax and 7% service charge

UMA GARDEN
FINE DINING • BACKING OPERATIONS

Fire Set Menu

• • • • IDR 2,000,000** / Person • • • •



TO START

Indulge in delightful amuse bouche crafted by our chef

FIRST

Beef Carpaccio

Spring onion, pickled shallots, truffle cream, parmesan, crostini

SECOND

Duck Tortelloni

Duck, ricotta, mascarpone, duck jus, parmesan foam, pistachio

THIRD

AUS Wagyu Sirloin M3 6/7

Potato truffle emulsion, charred veggies, served with mushroom sauce

or

Grilled Lobster

Garlic butter, cherry tomato confit, pickled onion, rucola, mixed green salad, served with bearnaise sauce

DESSERT

Golden Spice Pear

Puff pastry port wine, cinnamon ice cream, walnuts

or

Catalan Citrus

Mandarin, burnt butter ice cream, oxalis

Prices are subject to 10% government tax and 7% service charge

UMA GARDEN
FINE DINING • BACKING OPERATIONS

Kids Set Menu

• • • • IDR 700,000** / Person
(Under the age of 10 years old) • • • •

TO START

Indulge in delightful amuse bouche crafted by our chef

FIRST

Homemade Beef Croquette

On a burnt eggplant amulsion, aioli, parmesan tuiles

MAIN

Spaghetti Beef Ragù

Wagyu beef Ragù, pomodoro, fried basil and parmesan

or

Charred Chicken

Marinated chicken, sesame glazed, pickled onion, coriander

DESSERT

Gelato

Vanilla or chocolate gelato

Prices are subject to 10% government tax and 7% service charge

Wine & Drinks

Our sommelier will guide you in selecting the perfect wines to complement your menu, creating a truly memorable dining experience. We also offer custom cocktail services to add a unique touch to your celebration. Whether it's a wine tasting experience or a signature cocktail bar in the tropical garden, our team will ensure every detail is flawless.



UMA GARDEN
FIRE COOKING + BACKYARD CONVERSATIONS

Beverage Packages



STANDARD PACKAGE

Cocktail
(3 x classic cocktail options)

Beer
San Miguel Light & Pilsner

Juice
(3 x fruit juice options)

Soft Drinks
Coffee
Tea

2 HOURS IDR 600.000** / Person
3 HOURS IDR 800.000** / Person
4 HOURS IDR 1.000.000** / Person

PREMIUM PACKAGE

Cocktail
(3 x signature cocktail options)

Red Wine
I Muri Negroamaro, Puglia, Italy

White Wine
Fantinel, Borgo Tesis, Pinot Grigio, Italy

Beer
San Miguel Light & Pilsner

Juice
(3 x fruit juice options)

Soft Drinks
Coffee
Tea

2 HOURS IDR 1.600.000** / Person
3 HOURS IDR 1.800.000** / Person
4 HOURS IDR 2.000.000** / Person

NON-ALCOHOLIC

Mocktail
(3 x signature mocktail options)

Juice
(3 x fruit juice options)

Soft Drinks
Coffee
Tea

2 HOURS IDR 450.000** / Person
3 HOURS IDR 550.000** / Person
4 HOURS IDR 650.000** / Person

Prices are subject to 10% government tax and 7% service charge

Terms & Conditions

BUYOUT

The price for a private event (restaurant buy-out) requires a minimum spend of IDR 130.000.000. This is for 6 hours and has the capacity for 60 guests. Minimum spend excludes tax and service.

FOOD & BEVERAGE PACKAGES

- All menus outlined above are subject to 10% government tax and 7% service charge
- Agents receive 10% of the NETT food and beverage packages
- Guests are not allowed to bring external food and beverage into the venue. This is strictly prohibited.
- We use local and imported produce, therefore all menus are subject to change due to seasonal and local availability. We use the very best ingredients and provide only the best to our clients. To avoid any disappointment, feel free to chat with us if you need to adjust any menu items.
- We are able to cater to dietary restrictions and allergies. Please inform us of any dietary restrictions in advance of the event.
- All prices are valid until October 1st, 2026
- Service times are as below:

Lunch: 12:00pm until 3:00pm (group lunch – minimum 30 pax) - Dinner: 6:00pm until 11:00pm

DEPOSIT

- A 30% deposit of the total invoice value is required upfront to secure your date.
- The deposit is non refundable.
- Deposit towards full payments leading up to the event are made one month prior to the event.

VENDORS

- Uma Garden must be notified of any external vendors in advance, and approved by our venue.
- Vendors are allowed to drop in and out but are not allowed to linger in our premises.
- External vendors that are present during the event must follow proper hygiene and conduct procedures.
- As long as we are provided with acceptable notice, their food & beverage will be provided complimentary.

DECORATORS & FLORISTS

- At Uma Garden, we don't provide decorations directly, but we work closely with some of the best vendors and can recommend trusted partners to help bring your vision to life. If you choose to bring in your own decorator, please let us know in advance to ensure the setup doesn't interfere with Uma Garden's operations.
- Please note, we don't allow plastic, confetti, glitter, or artificial petals. We encourage sustainable, plastic-free florals, and decorators are required to clean up after the event.

FIRE SAFETY

Due to fire hazard and safety risks, we will only allow sparklers or fire dancers with exclusive insured vendors, that have permits and adhere to fire safety laws.

ENTERTAINMENT

Uma Garden does not provide additional entertainment, such as live music, DJs, or an additional sound system. If required, we can suggest a roster of entertainers. Please note that pricing negotiations will be handled directly between the client and the vendor.

- There is no surcharge for bringing external entertainment to the venue unless you require us to provide a sound system.
- All entertainment inquiries will be subject to management's approval and inspected on a case by case basis.
- Due to the surrounding villages near the venue, we require that all music be kept at a lower volume after 10 PM.

CHILDREN

- Children must be always accompanied by an adult at all times.
- Our team does not look after unaccompanied children.
- Uma Garden is not responsible for any falls and/or accidents at the venue.

CANCELATION POLICY

- Our venue strongly advise that you obtain wedding or event insurance in advance of planning your wedding or event, which can offer cover in the event of a cancellation, failure of suppliers, loss, theft or damage, personal liability and so on.
- The lock in deposit is nonrefundable.
- Cancellations must be in writing and confirmed latest one month prior to the event. We do not provide refunds. You may, however, postpone your event - once only, and up to one year from your original event date, after which, we do not accept any postponements and your payments and rights are forfeited.

WET WEATHER BACKUP

In the event of rain, our garden side seating plan is not applicable.

WAIVER RESPONSIBILITY

Theft, damage or loss of any goods brought onto our Premises.

You are responsible for all loss and damage to the property (including the Premises and any fixtures, furnishings or goods on or off our venue) caused by or arising from any act or omission by you, your guests or any other persons attending your event.



UMA GARDEN

FIRE COOKING + BACKYARD CONVERSATIONS

We look forward to making your wedding day unforgettable at Uma Garden Bali.

For further information please contact,

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