


WEDDINGS & VOW RENEWALS



An aerial photograph of Bawah Reserve, showing several tropical islands with lush green vegetation and white sandy beaches. The water is a vibrant turquoise, revealing a complex coral reef system. A large island at the top right features a long pier and several small boats. A smaller island in the center has a few buildings and a small beach. The overall scene is serene and idyllic.

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 locaton for a celebraton – whether you are hostng an intmate gathering of your closest friends and family or optng 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-crafed 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

Package prices are inclusive of Service Charge & Government Tax

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 addional guest \$140 (excluding accommodation)

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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)

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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)

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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

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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

THE
BOAT HOUSE

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.

Tree
Tops

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

THE
BEACH
HOUSE

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.

THE
CLUB HOUSE
EST. | ELANG | 2022

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.

\$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 crémeux, 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.

\$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 crémeaux, 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.

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

SAMPLE MENU

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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;

GROUPER

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

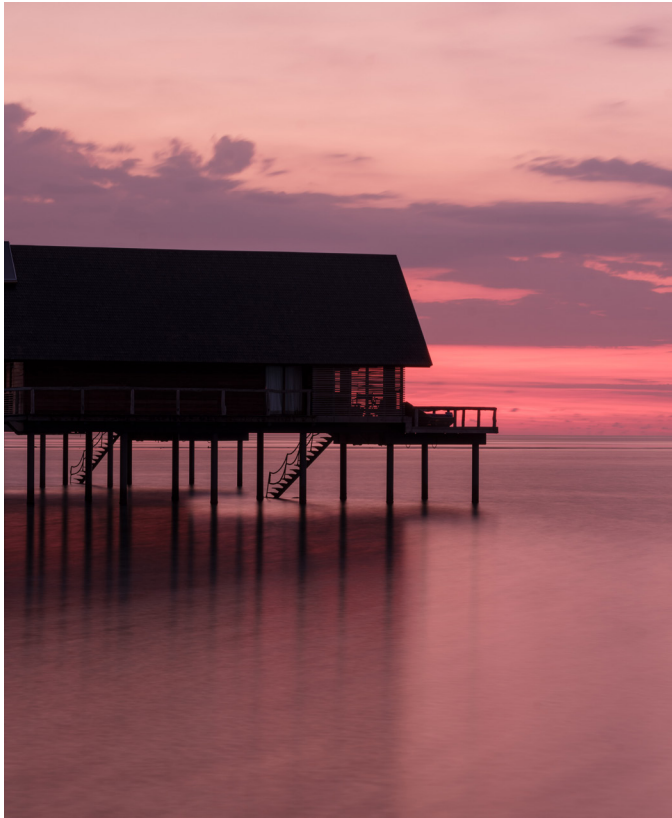
PREMIUM TIPPLE PACKAGE
\$1500 USD

- 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	Breakfast, lunch and dinner
Tented Beach Suite	\$2,200	All non-alcoholic drinks
Overwater Suite	\$2,620	A daily spa treatment per person (based on number of nights stay)
Treehouse Lodge (two-bedroom)	\$3,650	Wellbeing classes (Movement, Pilates/Yoga flow)
Two-bedroom Garden Pool Villa (private pool, outdoor living & dining area)	\$3,950	Air-conditioned gym
Two-bedroom Infinity Pool Villa (private pool, outdoor living & dining area)	\$4,750	Land and water Activities
Two-bedroom Deluxe Pool Villa (private pool, outdoor living & dining area)	\$4,980	WiFi
Three-bedroom Deluxe Pool Villa (private pool, outdoor living & dining area)	\$6,850	Laundry
Four-bedroom Infinity Pool Villa (2 private pools, 2 outdoor living & dining areas)	\$9,450	

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