

KANVAZ

Resort Seminyak

BANQUETS
& EVENTS

Cherish Moments, Create Memories:
Celebrate at Kanvaz Resort





KANVAZ RESORT SEMINYAK BALI

YOUR HOME FAR AWAY FROM YOUR HOME

Kanvaz Resort Seminyak, is situated in the vibrant heart of Seminyak, Bali, providing a tranquil escape with a rich history.

Established in 2019, our colonial-style hotel has been a welcoming haven for all. We believe that true luxury lies in simplicity and well-being, which is reflected in our interior design inspired by the concept of 'home' and the splendor of nature. But beyond aesthetics, the essence of our destination lies in our dedicated team, embodying the values of Asian hospitality. We take pride to welcome travelers from across the globe!

Furthermore, Kanvaz Resort is undeniably a gourmet destination! Our establishment is proudly led by two exceptional chefs: the talented Indonesian chef Gunawan and the French pastry chef, Vincent Nigita, unite their talents under our roof to offer a wide range of culinary delights from around the world! They also provide exclusive banquet menus tailored to your events, and we can create a personalized culinary experience to meet your specific preferences.

RESTAURANTS & BAR

THE TERRACE

A unique place with a distinctive and cozy spirit, The Terrace restaurant is where all-day dining begins with poolside breakfast. Designed with a blend of modern and antique Indonesian elements, it's the hub of Kanvaz Resort.

TEA ROOM

Under the bluish glass roof, discover the Tea Room restaurant. The menu changes throughout the day, from breakfast to the tea-time experience. Prepare to immerse yourself in a culinary experience that is both exquisite and colorful crafted by Chef Vincent Nigita.

SKY REFLECTION ROOFTOP

Kanvaz' rooftop invites you to unwind and rejuvenate in style. Relax on our sunbeds, serenaded by the gentle melodies carried by the breeze. Immerse yourself in breathtaking Seminyak panoramas.

KANVAZ PATISSERIE BY VINCENT NIGITA

Steps from main entrance, find Kanvaz Pâtisserie by Vincent Nigita. Savor French-inspired 'haute-couture' sweets with Indonesian flair. Chef Vincent Nigita's creations are a must-try island-wide.

SPA

ELEMENTAL SPA

Experience a profound connection with nature as you make your way to our Elemental Spa. Our expert therapists offer personalized massages using natural, locally-sourced ingredients, creating an authentic, nature-inspired wellness retreat.

ROOMS & SUITES

Discover our 147 rooms including 8 suites with scenic lagoon pool views. Elegant décor, natural elements, and private terraces and balconies with sunbeds await.



OUR
RECEPTION
VENUES





ATELIER

312m2

Theater seating 120

U-Shape 60

Boardroom 40

Classroom 80

Standing party 150





LOFT 1

140m2

Theater seating 55

U-Shape 25

Boardroom 16

Classroom 36

Standing party 65





LOFT 2

96m2

Theater seating 50

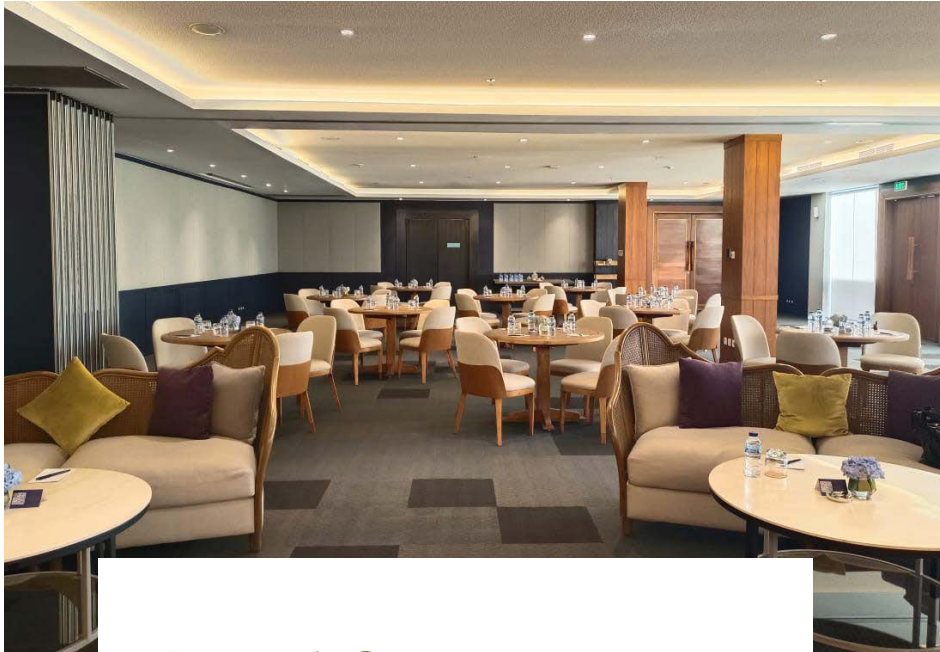
U-Shape 25

Boardroom 16

Classroom 36

Standing party 60





LOFT 1+2

246m2

Theater seating 100

U-Shape 45

Boardroom 30

Classroom 68

Standing party 150



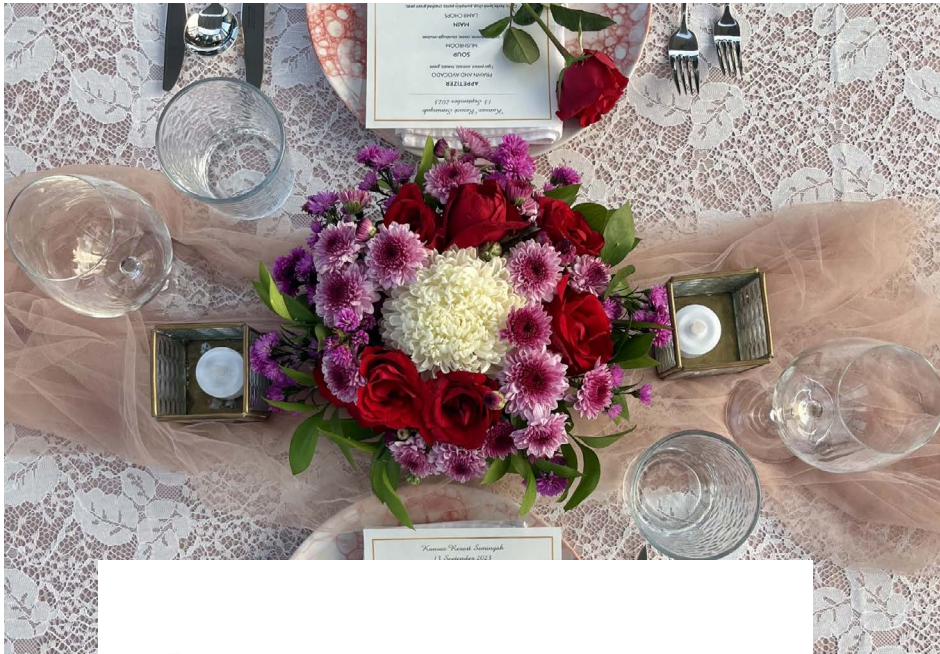


LOFT 3

66m2

Theater seating	25
U-Shape	x
Boardroom	12
Classroom	8
Standing party	25





ROOFTOP

700m2

Long table 30 pax

Round table 28 pax

Theatre seating 35 pax

Standing party 60 pax





TEA ROOM

86.4m2

Seating capacity

28 pax

Standing party

40 pax



OUR
CATERING
OFFERS





ABOUT THE CHEF

Chef Gunawan, hailing from Bali in the eastern region of Klungkung, is a versatile chef with an enduring passion for gastronomy. His culinary journey began at home, where he observed his parents cooking in their traditional Indonesian warung. In 2000, he set out on a culinary adventure, working on cruise lines around the world, where he adapted to diverse cuisines and cultures. Over a decade later, Chef Gunawan returned to Bali, climbing the ranks from a Demi chef at Kudeta in Kuta to the position of sous-chef at Merah Putih. It was at Merah Putih that he honed his skills, mastering the fusion of Western and Indonesian culinary techniques and fostering a deep appreciation for premium ingredients.

Since 2019, at Kanvaz Resort Seminyak, Chef Gunawan continues his culinary journey. He passionately explores new ingredients and flavors while maintaining a profound commitment to promoting Indonesia's rich culinary heritage. His greatest joy lies in introducing people to these unique and delectable local flavors.

Chef Gede Gunawan

OUR OFFERS BY CHEF GUNAWAN

TAILORED CULINARY EXCELLENCE

Chef Gunawan and his team are dedicated to crafting unforgettable moments for your events. Whatever the occasion, we offer a range of tailor-made culinary options. Whether you seek a friendly atmosphere, a touch of tradition, or a high gastronomic experience, our teams are here to provide the perfect formula:

BUFFET	A wealth of choices to satisfy every palate.
CHEF'S MENU	Discover exclusive creations from Chef Gunawan.
SHARING PLATES	An interactive and refined dining experience.
BARBECUE	Savory grills for a laid-back experience.
À LA CARTE	Customize your meal with our varied options.
COCKTAIL DINNER	An elegant evening with a carefully curated menu.

We also cater to your beverage needs, offering a variety of choices, from non-alcoholic refreshments to sophisticated cocktails:

OPEN BAR	A wide range of beverages, from non-alcoholic drinks to refined cocktails.
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Trust our team to elevate your event with impeccable flavors and top-notch service. We are committed to creating culinary memories that will be etched in your guests' memories.



OUR OFFERS BY CHEF GUNAWAN

SIGNATURE SELECTION

INDONESIAN

Tempe Mendoan

A wealth of choices to satisfy every palate.

Urab

Long bean, cabbage, bean sprout, spinach, shredded coconut

Tuturuga Ayam

Braised chicken, tuturuga sauce, coconut milk, kemangi

Lumpia

Vegetable spring rolls

Ayam Woku

Braised chicken, woku, kemangi

Sapi Lada Hitam

Stir fried beef, broccoli, onion, paprika, black pepper sauce

Sate Ayam

Chicken satay, peanut sauce, sweet soy

Tempe Tahu Bacem

Tempeh, tofu, galangal, salam leaf, soy

Plecing Kangkong

Water spinach, tomato, chili shrimp paste, peanut

Karedok Udang

Raw vegetables, prawn, peanut sauce

Ayam Rebung Kala

Braised chicken thigh, coconut milk, ginger torch

Ikan Asam Manis

Deep fried fish, pineapple, paprika, sweet and spicy sauce

Tongseng Kambing

Slow cooking lamb leg, cabbage, tomato, asam kandis, coconut milk

Urab Pakis

Fern dip, shredded coconut, sambal emba

Jejeruk Jamur

Oyster mushroom, bumbu bali, coconut milk

Cumi Goreng

Deep fried squids, smoked paprika, chipotle dipping

Ayam Menyatnyat

Braised chicken thigh, Balinese spices, salam leaf

BALINESE

Ayam sera lemo

Shredded chicken, chili, tomato, shrimp paste, kaffir lime

Singkong kalasan

Cassava leaf, bumbu genep, coconut milk

Sayur urab

Long bean, bean sprout, cabbage, sambal nyuh

Pepes ikan

Steam fish in banana leaf, turmeric, shallot, kemangi

Taluh pindang

Hardboiled egg, salam leaf

Kacang panjang kalasan

Long bean, turmeric, tofu, coconut milk

OUR OFFERS BY CHEF GUNAWAN

SIGNATURE SELECTION

WESTERN

Buffalo Mozzarella

Tomato, basil, mozzarella cheese, olive oil

Pesto and tuna fusilli

Tuna chunk, basil pesto, fusilli pasta

Beetroot

Roasted beetroot, honey mustard, feta cheese

Roast beef vermicelli

Vermicelli, broccoli, paprika, cucumber, roasted beef

Mix green

Mix lettuce, ranch and thousand island dressing

Creamy mushroom soup

Wild mushroom, cream, croutons

Minute steak

Grilled minute steak, onion, paprika, mushroom sauce

Prawn

Deep fried tiger prawn, mango chutney deeping

Lemon chicken

Baked chicken breast, creamy lemon butter sauce

Green bean bundles

Rolls green bean, sliced bacon, garlic butter

Garlic butter vegetables

Turnip, carrot, green bean, butter, garlic

Beef stroganoff

Braised beef, mushroom, onion, sour cream, pappardelle pasta

White fish

Deep fried fish, sweet and sour sauce

Hassel back potato

Roasted Hassel back potato, garlic butter, herbs, parsley

Lemon green bean

Sautéed baby green bean, fresh lemon juice

Yellow basmati rice

Turmeric basmati rice, green peas, black olive, raisin

Coconut breaded prawn

Tiger prawn, spice shredded coconut

VEGETARIAN

Potato salad

Baked potato, mayonnaise, mustard, spring onion

Beetroot salad

Roasted beetroot, honey mustard, spinach, walnuts

Buffalo mozzarella

Sliced tomato, basil pesto, olive oil, buffalo mozzarella cheese

Greek salad

Cucumber, capsicum, red onion, oregano, olive oil, feta cheese

Vegi roll up

Carrot, spinach, chick pea puree, green apple, walnuts, tortilla sheet

Vegetable skewer

Mushroom, capsicum, onion, zucchini, cherry tomato

Honey glazed baby carrots

Baked baby carrots, honey glazed, parsley

Zucchini pancake

Pan seared zucchini, feta cheese, dill, spring onion, cucumber yogurt

Peppers mushroom

Capsicum cups, herb button mushroom, red onion, mozzarella cheese

Cannelloni

Ricotta cheese, spinach, tomato sauce, cheddar cheese, basil

OUR OFFERS BY CHEF GUNAWAN

CANAPES

SAVORY CANAPÉS

Finger sandwich

Brown toast, smoked chicken ham, fried egg, tomato, lettuce

Ham and cheese potato roll

Mini potato roll, pork or beef ham, cheddar cheese, iceberg

Ham and cheese toastie

Our dough, béchamel spread, pork or beef ham, mozzarella cheese

Fish finger

Deep fried white fish, bread crumb, tartar deeping

Slide burger

mini beef burger, tomato, lettuce, cucumber, brioche buns

Cured Salmon

48 hours' homemade salmon, sour cream, dill

Roasted beef

Herbs roasted beef, cucumber, mustard, coriander

Smoked chicken ham

Smoked chicken ham, mayo, tomato, parsley

Mushroom tartlet

Button mushroom, goat cheese, pastry crush

Bruschetta

Tomato, basil, balsamic, charcoal sourdough

Coconut chicken

Coconut breaded chicken breast, smoked paprika, sweet and spicy deeping

Vegetables samosa

Potato, green peas, mango chutney deeping

Seafood deli

Fried seafood dumpling, sweet and sour deeping

Vegetables spring rolls

Mix vegetables, pastry sheet, chili soy sauce

Tahu isi

Deep fried tofu, vermicelli, carrot, bean sprout, peanut sauce

Tempe mendoan

Overnight marinated ban cake, green chili

Risoles

Chicken and spices, coated in bread crumb

SWEET CANAPÉS

Finger sandwich

Tropical fresh fruits, kemangi syrup, whipped cream

Raisin danish

Danish rolls, strawberry, pastry cream, icing sugar

Banana muffins

Banana mas, butter, sugar

Ensimada

Soft buttered bread, strawberry compote, icing sugar

Dadar gulung

Roll crapes, pandan leaf, coconut, palm sugar

Cantik manis

Traditional pearl sago cake, mung bean flour, coconut milk

Kue Tok

Red tortoise cake, mung beans, pandan leaf

Talam suji

Traditional suji leave cake

Talam ubi

Traditional jajanan pasar, purple sweet potato

Talam pandan

Traditional jajanan pasar, pandan leave

Talam Kuning

Traditional jajanan pasar, yellow sweet potato

Pisang goreng

Banana fritter, butterscotch, nut

ABOUT THE CHEF

Vincent Nigita's culinary journey began in Lyon, renowned as the gastronomic capital of the world. He discovered his passion for pastry during his childhood and quickly decided to turn it into his profession. His unwavering determination propelled him rapidly toward realizing his dream, twice, by working in three Michelin-starred establishments in both Paris and London.

However, his desire to explore new horizons led him to Asia, where he continued to excel. His love for Bali and the dream of opening a tea salon brought him to the Island of the Gods. At Kanvaz Patisserie, Vincent harmoniously blends French pastry traditions with local flavors, creating a unique and flourishing establishment.

Vincent's story is a testament to his passion, dedication, and an insatiable thirst for adventure that transcends the borders of Indonesia and Asia, making it a journey well worth closely following.

Chef Vincent Nigita

A stylized, handwritten signature in black ink, consisting of a series of loops and a final flourish that ends in a small 'VN' monogram.



OUR OFFERS BY CHEF NIGITA

COFFEE BREAK

Classic Coffee Break

Tea, coffee, juice
3 mini sweets delights (mini
croissant, mini pain au
chocolat, mini danish creme
brulee, plain madeleine,
macaron, financier)

Mini Tea Time

Tea, coffee, juice
3 mini sweets delights (mini
croissant, mini pain au
chocolat, mini danish creme
brulee, plain madeleine,
macaron, financier)

DAY DELEGATE PACKAGE

Welcome Coffee

Tea, coffee

Classic Coffee Break

Tea, coffee, juice
3 mini sweets delights

Three Courses Menu

Starter, main course, dessert
Water, tea, coffee

Mini Tea Time

Tea, coffee, juice
4 savory or sweet delights

HALF- DAY DELEGATE PACKAGE

Welcome Coffee

Tea, coffee

Classic Coffee Break

Tea, coffee, juice
3 mini sweets delights

Three Courses Menu

Starter, main course, dessert
Water, tea, coffee



OUR OFFERS BY CHEF NIGITA

MENU

STARTER

Mushroom Tart

Buckweat galette, black garlic paste, smoked Scarmoza cheese, roasted mushroom

Bumbu Rendang Focaccia

Beef carpaccio, truffles, stracciatella cheese, fried capers, parmesan cheese, enoki mushroom

MAIN

Roasted Pear and Gorgonzola Salad

Fresh marinated pear, walnut, honey & mustard vinaigrette, herbs and braised fennel

Croque Monsieur

Air dry cured duck, emmental cheese, salted hazelnut praline, toasted bread emulsion, served with mix greens leaves

Caesar Salad

Baby romaine lettuce, beef bacon, crispy bread, classic caesar dressing, parmesan sable, truffle

Seabass

Marinated seabass, kafir lime vinaigrette, fennel salad & puree, coconut emulsion

DESSERT

Saint honore

Paris-Brest

Pavlova



OUR OFFERS BY CHEF NIGITA

CANAPES

SAVORY CANAPÉS

Madeleine Black Truffle Madeleine
Tomato & Olive
Madeleine Parmesan & Beef bacon

Tartlet Salmon
Tartlet Caviar
Tartlet Green Pea

Macaron Chorizo & Corn
Macaron Black Truffle & Parmesan
Macaron Almond & Goat Cheese

SWEET CANAPÉS

Cheesecake tartlet style
Tiramisu tartlet style
Fruity tartlet

Traditional Madeleine
Milk chocolate Madelaine
Dark Chocolate Madeleine
Raspebbery Madeleine

Macarons

Banana & Chocolate • Blackcurrant • Cappuccino
Coconut & Yuzu • Dark Chocolate & Amed Sea Salt
Olive Oil & Lemon • Passion Fruit & Andaliman Pepper
Peanut & Caramel • Pistachio • Raspberry & Earl Grey
Tea Salted Caramel • Strawberry • Tahiti Vanilla