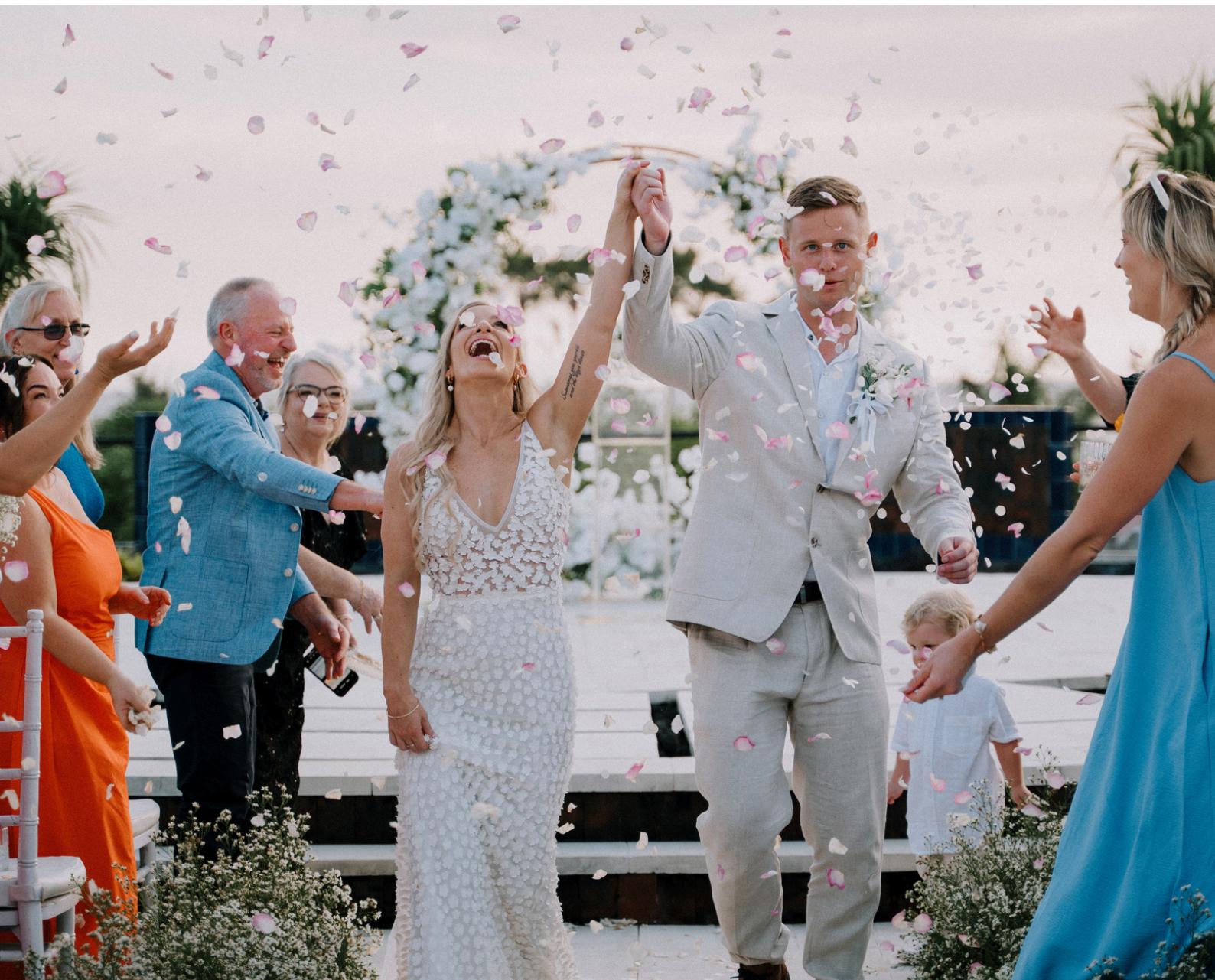


THE ATAS
ROOFTOP

shoreamora
DISTINCTIVE LIFESTYLE RESORT

EVENT PACKAGE 2026

WEDDING | PARTY | GATHERING | SPACE



PROPERTY OVERVIEW

Shore Amora Canggu is an edgy lifestyle resort that boldly reinterprets traditional Balinese hospitality design by taking local creativity to the next level. It is essentially a fusion of different aesthetic elements intended to inject fresh energy into a popular tourism area where verdant rice terraces meet the sea. The resort is all about bringing like-minded people together who share the same values and enthusiasm for life.



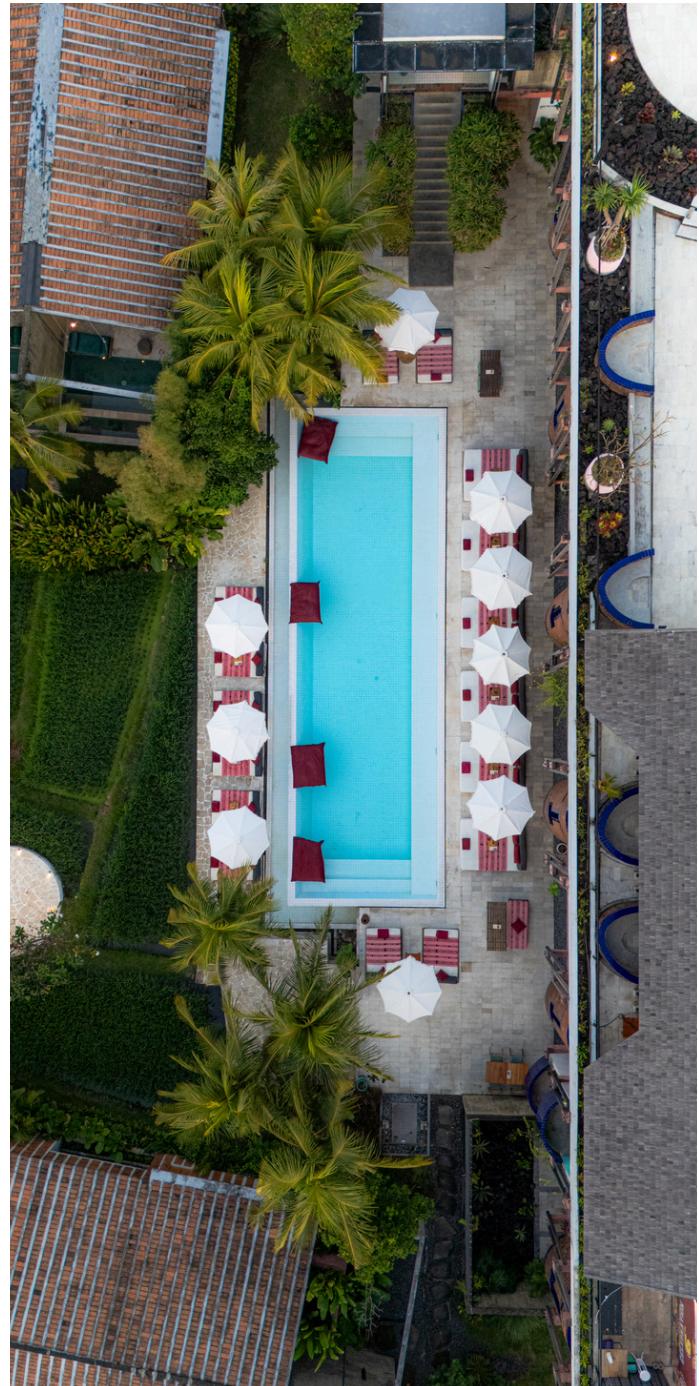
Designed to encompass its own in-house rice field, Shore Amora Canggu covers a prime piece of landscape that is within easy walking distance to Prerenan Beach.

Accommodation extends to a collection of contemporary rooms and villas supported by high-end facilities.

It is a place to unwind and recharge without having to disconnect from the technology that drives today's modern world.

At **Shore Amora**, each space is designed with intention, offering more than a setting, each is an experience.

BOHEME CANGGU RESTAURANT
THE ATAS ROOFTOP
NOMAD CO-WORKING SPACE



BOHEME CANGGU

Boheme Restaurant & Bar in Pererenan, Canggu, is open all day and serves fresh and flavorful Mediterranean cuisine with a distinctive healthy twist. Serves a delectable selection of comfort, progressive, and superfood combined with well-executed cocktails and mocktails.



Sustainable flavors, Rooted in Bali.



This contemporary Canggu eatery offers a well-curated menu influenced by locally and sustainably produced foods. The main idea is to help Bali's farming community while also appreciating seasonal foods.



Boheme Restaurant is more than just another dining venue. It is a social hub where people can connect over good food, creative drinks and flowing conversation. Featuring a mismatch of table settings, hanging sofas, high-back rattan chairs and poolside cabanas, the restaurant is a carefree spot to kick back and relax.

CO-WORKING SPACE

Discover a space where creativity meets productivity. Nomad Space Canggu is a hub for nomads and freelancers to work, collaborate, and grow. We aim to create diverse vibes for a vibrant community to connect in Pererenan

PRIVATE MEETING UP TO 15 PAX |
SEATED DINNING UP TO 30 PAX |
COCKTAIL & CANAPE UP TO 50 PAX |



Co-working Space is also a great place in Pererenan, Canggu, to accommodate up to 30 people for community or corporate gatherings, training sessions, product presentations, or any other events. This space is supported by natural lighting, ergonomic furnishings, well-maintained electricity, and many other amenities.

THE ATAS ROOFTOP

The Atas Rooftop, located at the top of Shore Amora in Pererenan, Canggu, offers breathtaking sky-high views and expansive green landscapes making it an exceptional venue for special events in Bali, such as weddings, birthdays, community gatherings, and parties.

With its romantic ambiance and a dedicated chapel, The Atas Rooftop provides the perfect setting for weddings, where couples can exchange vows against the breathtaking backdrop of Bali's sky and greenery.

For birthdays and parties, the venue offers a vibrant atmosphere and mesmerizing night views, ensuring every celebration is stylish and unforgettable.

Available for :

- Seated dining up to 60 pax
- Cocktail + canape up to 150 pax

**VENUE ONLY | WEDDING | BIRTHDAY
PARTY | ROMANTIC DINNER**

www.shoreamora.com

VENUE ONLY

Start From IDR 8.000.000/net

INCLUDE:

- Usage venue with a maximum of 8 hours
- Welcome drinks for maximum 20 pax
- Includes standard sound system
- Include Banjar fee
- Special rates for full-day rental
- Free venue for minimum 30 pax

BUFFET PACKAGE NUSANTARA MENU

IDR. 250.000++/PAX

NASI UDUK

Wok stir-fry rice, garlic and butter, with basil on top.

TENGGIRI GORENG RICA-RICA

Fried mackerel with tomato and chili sambal

TAHU ISI UDANG

Fried bean curd with shrimp vegetables dumpling.

GULAI NANGKA

Young jack fruit curry cooked in coconut milk with turmeric.

SAMBAL

Indonesian spicy sambal.

ACAR

Indonesian vegetables pickle.

TENGGIRI CRACKERS

Fish rice flour crackers.

CENDOL

A sweet dessert made from rice flour, served in coconut milk with palm syrup, and green jelly.

INFUSED WATER

ICE TEA

BUFFET PACKAGE ORIENTAL MENU

IDR. 250.000++/PAX

TASTY RICE

Steamed jasmine rice with fried shallot on top.

SWEET SOUR CHICKEN

Breaded of chicken in sweet sour sauce.

TEMPEH SKEWER

Braised teriyaki sauce grilled bean cake, tomato, paprika.

CAP CAY

Stir-fried vegetables Chinese style.

SAMBAL

ACAR

Indonesian vegetables pickle.

SHRIMP CRACKERS

LONGAN PUDDING

Longan pudding with soy milk sauce.

INFUSED WATER

ICE TEA

BUFFET PACKAGE WESTERN MENU

IDR. 250.000++/PAX

GARLIC BUTTER RICE

Wok stir-fry rice, garlic and butter, with basil on top.

ASSORTED SELECTION GREEN SALAD

Kale, baby Romana, cucumber, corn, edamame, carrot with balsamic vinaigrette.

SEAFOOD MACARONI

Maccaroni, tossed with shrimp, fish, clams, and light white wine sauce.

ROAST CHICKEN

Chicken leg boneless with spicy lemon butter sauce.

VEGETABLES STIR-FRY

Assorted seasonal vegetables sauteed with garlic.

SPICY TOMATO RELISH

SHRIMP CRACKERS

DULCE de LECHE FLAN

Creamy caramel flan with a rich Dulce de Leche flavor.

INFUSED WATER

ICE TEA

BUFFET PACKAGE NUSANTARA MENU

IDR. 350.000++/PAX

NASI UDUK

A fragrant rice dish cooked with coconut milk, lemongrass, and pandan leaves.

SOTO AYAM

Clear chicken soup, shredded chicken, cabbage, bihun, egg.

PEPES IKAN

Steamed or grilled mackerel marinated in spices, wrapped in banana leaves.

AYAM WOKU

Manadonese chicken dish cooked with Woku paste style.

GULAI NANGKA

Young jack fruit curry cooked in coconut milk with turmeric.

OSENG TEMPE

Stir-fried tempeh with vegetables and spices.

SAMBAL

Indonesian spicy sambal.

ACAR

Indonesian vegetables pickle.

TENGGIRI CRACKERS

Fish rice flour crackers.

CENDOL

A sweet dessert made from rice flour, served in coconut milk with palm syrup, and green jelly.

ASSORTED SLICED FRUITS

sliced of seasonal sliced fruits

INFUSED WATER

ICE TEA

BUFFET PACKAGE ORIENTAL MENU

IDR. 350.000++/PAX

TASTY RICE

Steamed jasmine rice with fried shallot on top.

PAD THAI

Creamy corn soup with shredded chicken.

PAD THAI

Stir-fried rice noodles with shrimp, tofu, beansprouts, and peanuts, garnished with lime and cilantro.

PRAWN TEMPURA

A lightly battered and fried prawn.

BASIL CHICKEN

Stir-fried chicken with Thai basil, bell peppers, and garlic.

TEMPEH SINGAPOREAN CHILI

Roast braised bean cake and tomato.

SPICY SOY SAUCE

Sour and sweet soy wit slice green chili.

SAMBAL

PRAWN CRACKERS

Fried shrimp crackers.

MATCHA PUDDING

Creamy matcha-flavoured pudding served in small cups, garnished with whipped cream.

ASSORTED SLICED FRUITS

sliced of seasonal sliced fruits

INFUSED WATER

ICE TEA

BUFFET PACKAGE WESTERN MENU

IDR. 350.000++/PAX

GARLIC BUTTER RICE

Wok stir-fry rice, garlic and butter, with basil on top.

MOROCCAN CHICKEN SOUP

Dice of chicken, carrot, chickpeas in Moroccan soup.

ASSORTED SELECTION GREEN SALAD

Kale, baby Romana, cucumber, corn, edamame, carrot with balsamic vinaigrette.

SEAFOOD MACARONI

Maccaroni, tossed with shrimp, fish, clams, and light white wine sauce.

ROAST CHICKEN

Chicken leg boneless with spicy lemon butter sauce.

VEGETABLES STIR-FRY

Assorted seasonal vegetables sauteed with garlic.

SPICY TOMATO RELISH

GHERKIN AND JALAPENO PICKLE

EMPING MELINJO

Bitter seed crackers.

DULCE de LECHE FLAN

Creamy caramel flan with a rich Dulce de Leche flavor.

ASSORTED SLICED FRUITS

sliced of seasonal sliced fruits

INFUSED WATER

ICE TEA

CANAPE PACKAGE MENU

IDR. 1.500.000++ for 150 pcs Canape

NUSANTARA MENU

TUNA TARTARE

Bitter crackers, tuna with raw sambal.

BETUTU TOASTIE

Minced chicken marinade in Balinese flavour, kale.

GOLDEN TEMPE

Dice tempeh Java seasoning with shrimp paste sambal.

INDONESIAN CREPES

Mini Indonesian crepes with sweet grated coconut and ripe jack fruit.

TAPE SINGKONG CAKE

Mini fermented cassava cake Indonesian flavour.

ORIENTAL MENU

CRISPY TOFU

Crispy tofu with minced eggplant on top.

SUMMER ROLL

Fresh rice paper roll filled with mixed vegetables and peanut dipping sauce.

SPICY KOREN CHICKEN

Marinated breaded chicken in bulgogi in cup.

CHOUX PASTRY

Indonesian Kue sus with Bedugul chocolate fla, icing sugar on top.

MOCHI

Mini mochi with sweet minced soy bean.

WESTERN MENU

POLENTA

Fried polenta squares with roasted cherry tomatoes and basil pesto.

CHICKEN LIVER PARFAIT

Creamy chicken liver, toastie with onion jam.

CHICKEN SLIDER

Mini chicken burger, pickle, tomato and green.

MINI E'CLAIR

Eclair with chocolate on top.

LEMON BAR

Mini lemon tart.

CANAPE PACKAGE MENU

IDR. 2.500.000++ for 250 pcs Canape

NUSANTARA MENU

LUMPIA KENUS

Calamary spring roll in chili tomato sauce.

TUNA TARTARE

Bitter crackers, tuna with raw sambal.

BETUTU TOASTIE

Minced chicken marination in Balinese flavour, kale.

GOLDEN TEMPE

Dice tempeh Java seasoning with shrimp paste sambal.

INDONESIAN CREPES

Mini Indonesian crepes with sweet grated coconut and ripe jack fruit.

TAPE SINGKONG CAKE

Mini fermented cassava cake Indonesian flavour.

ORIENTAL MENU

CHICKEN BBQ

Sliced chicken, cabbage in mini wrap.

CRISPY TOFU

Crispy tofu with minced eggplant on top.

SUMMER ROLL

Fresh rice paper roll filled mixed vegetables and peanut dipping sauce.

SPICY KOREAN BEEF IN CUP

Marinated breaded in bulgogi sauce in cup.

MINI CHOUX

Kue sus with Bedugul chocolate fla, icing sugar on top.

MOCHI

Mini mochi with sweet minced soy bean.

WESTERN MENU

PRAWN AND AVO COCKTAIL

Shredded green, avocado, poach prawn, and cocktail sauce.

POLENTA

Fried polenta squares with roasted cherry tomatoes and basil pesto.

CHICKEN LIVER PARFAIT

Creamy chicken liver, toastie with onion jam.

CHICKEN SLIDER

Mini chicken burger, pickle, and green.

MINI E'CLAIR

Eclair with chocolate ganache.

LEMON BAR

Mini lemon tart.

CANAPE PACKAGE MENU

IDR. 3.000.000++ for 350 pcs Canape

NUSANTARA MENU

FISH SKEWER

Minced fish with spicy, and greens.

LUMPIA KENUS

Calamary spring roll in chili tomato sauce.

TUNA TARTARE

Bitter crackers, tuna with raw sambal.

BETUTU TOASTIE

Minced chicken marination in Balinese flavour, kale.

CRISPY TOFU

Fried mini tofu filled, carrots, beansprout, cabbage and shrimp.

CARAMEL TART

Tart, caramel, and cream.

INDONESIAN CREPES

Mini Indonesian crepes with sweet grated coconut and ripe jack fruit.

TAPE SINGKONG CAKE

Mini fermented cassava cake Indonesian flavour.

ORIENTAL MENU

ROAST MUSHROOM

Minced mushroom, cheesy, in small roasted mushroom.

TEMPURA PRAWN

Crispy prawn with greens and spicy mayo.

CHICKEN BBQ

Sliced chicken, cabbage in mini wrap.

SUMMER ROLL

Fresh rice paper roll filled mixed vegetables and peanut dipping sauce.

SPICY KOREAN BEEF IN CUP

Marinated breaded in bulgogi sauce in cup.

STRAWBERRY TART

Mini tart with strawberry jam, and cream.

MINI CHOUX

Kue sus with Bedugul chocolate fla, icing sugar on top.

MOCHI

Mini mochi with sweet minced soy bean.

WESTERN MENU

SMOKED SALMON AND DILL

creamy cheese with smoked salmon, and crackers.

BEEF HAM BLINIS

Potato blinis, cheesy, and beef ham.

PRawn AND AVO COCKTAIL

Fried polenta squares with roasted cherry tomatoes and basil pesto.

POLENTA

Fried polenta squares with roasted cherry tomatoes and basil pesto.

CHICKEN LIVER PARFAIT

Chicken toastie with onion jam.

CHEESE CAKE

Mini cheese cake with strawberry jelly on top.

MINI E'CLAIR

Eclair with chocolate ganache.

LEMON BAR

Mini lemon tart.

CORKAGE FEE



Guests may bring their own alcoholic beverages to the restaurant subject to the payment of a corkage fee. This fee covers service, glassware, and the privilege of consuming personal beverages on the premises.

Fee Structure

Beverage:

- Spirit and whisky: 35% per bottle
- Beer: 30% per bottle
- Wine: 25% per bottle
- Non-alcoholic: 10% per bottle

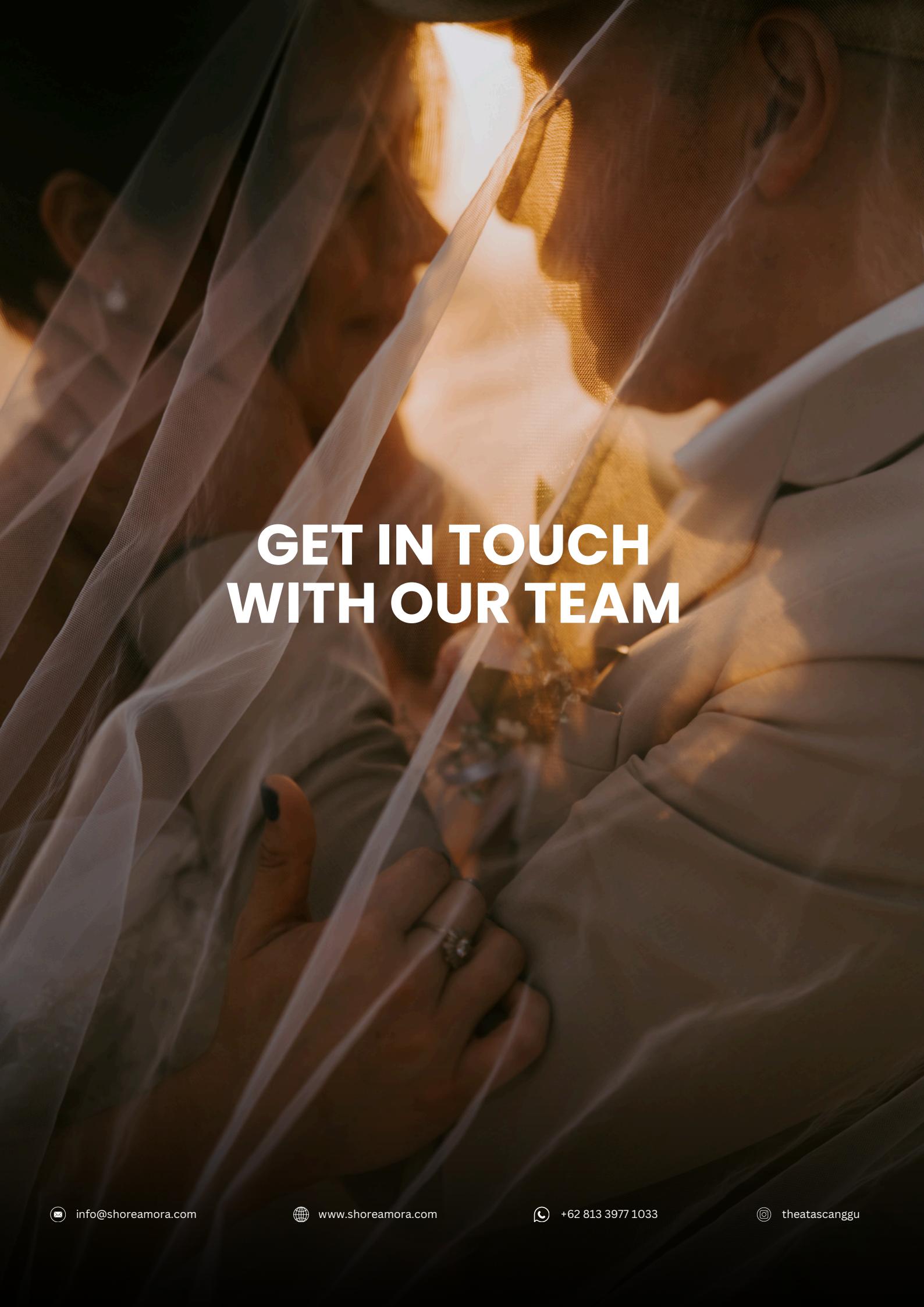
Food:

The corkage fee at IDR 35.000 per person

Note: The above charges are inclusive of service and tax.

TERMS AND CONDITIONS

- To secure your reservation, we kindly request an initial non-refundable deposit of 50% of the confirmed package.
- Following event confirmation, The Atas Rooftop will provide you with a formal agreement letter within 48 hours.
- The remaining balance for all the confirmed arrangements is due 30 days (or 1 month) prior to your event date.
- The mentioned packages are applicable for reservations made from now until December 31, 2026.
- An option for the wedding reception includes food and beverage arrangements, which must be arranged through the resort. Guests are not allowed to bring outside food into the hotel without the hotel's permission.
- The final guaranteed guest count for the reception dinner should be at least equal to the total number of attendees at the wedding ceremony. This count must be provided at least 30 days before the event. Even if the actual number of guests is fewer on the event day, you will still be billed based on the guaranteed count. Any additional guests attending your event will incur extra charges.



GET IN TOUCH WITH OUR TEAM