



Retreat/ Workshop/ Group Booking Information

We provide a private and special “space” in a clean & fresh environment. Your guests will be surrounded by nature, organic gardens and nurtured by our friendly local staff.

The lodge provides locally produced meals from our Organic gardens, with pure mountain drinking water and natural swimming pools.

We have 20 years’ experience in hosting & facilitating: Nature based Workshops, Educational Groups & Retreats at the lodge.



The feeling here

Our lodge is built on “Balinese Spiritual Land” and faces N/S with the mountain to the north (for those not familiar with Fung shui – this is a very good position for positive energy :)

We are far from the road with no traffic noise or air pollution.

The temperatures in the mountains are mild, so no air conditioners are needed.

Accommodation

We have 6 bungalows available for group bookings, a total of 9 Bedrooms, some bungalows have double beds and some have singles.

Please see our website: <https://www.baliecolodge.com/bungalows-1> for our bungalow floor plans.

	Bungalow name	No: of rooms	No: of Single beds	Queen sized bed	No: Extra/Day bed
1	Orchid Bungalow	1	0	1	1
2	Rumah Manis Bungalow	1	0	1	1
3	Tree House Bungalow	2	2	2	1
4	Jungle Bungalow	3	3	1	1
5	Monkey Bungalow	1	0	1	1
6	Cosy View bungalow	1	2	0	0
	Total	9	7	6	5

Prices

The price per night, includes exclusive use of the lodge with all 6 Bungalows, Restaurant & Yoga Bale

	1st Jan 2020 – 31st Dec 2020
Price Per Night (max 14 people)	IDR 9,000.000

Inclusions per bungalow:

- Daily Breakfast
- Yoga Bale & Natural swimming pool
- Mountain spring water
- Natural house cleaning
- 15% Tax & service
- Free Wi Fi (in restaurant)
- Edible Garden Tour



Meals

We know how important healthy, nourishing Meals are for your guests.

Our meals are what most guests talk about. We serve Organic produce from our gardens & surrounds, also delicious desserts and fresh Juices.



Meal Options

We serve any of these options:

- ❖ Raw food
- ❖ Traditional Balinese
- ❖ Western dishes
- ❖ Vegetarian
- ❖ Vegan /plant based
- ❖ Gluten free



Meal prices

Per person per day	Vegetarian Price	Vegetarian & some meat dishes
Breakfast	Included	Included
Lunch – Main Meal & 1 tropical juice	IDR 150.000	IDR 170.000
Dinner – Main Meal, 1 dessert & 1 tropical juice	IDR 200.000	IDR 250.000
Total per day	IDR 350.000	IDR 420.000

Breakfast Menu

Breakfast is included with your room price

We offer different breakfasts daily with fresh local tropical fruit & juices, our own home-grown organic coffee or organic herb teas.

- Eggs any style
- Pancakes
- Smoothie Bowl
- Flapjacks
- Fried bananas
- Oatmeal



We have a combination of large and small tables in the restaurant for group dining.

Please advise your dietary requirements, we are happy to work with you to create the perfect meal choices for your guests.

Please see below our 7-day sample menu.

Facilities



Perfect for: Group Discussion, Yoga, Teaching, Movement or Healing work.

The Bale is set in a lovely & private area of the Lodge. Suitable for up to 16 people. Also available for night time activities

Natural Swimming Pool & River pools

Our 8x 4m pool is centrally located by the restaurant. Also 3 natural river pools at the bottom of our garden for your guests to dip in clean Mountain water.

Spa

Massage & Healing Treatments

We offer a selection of 8 different massages & Healing body treatments
From 1 –2-hour duration.

Garden Bales & Ponds

There are several garden bales & ponds around our property to relax and find a quiet place.

Bamboo Bale (Yoga Shala)

Our beautiful 54 sq. /m meter round Bamboo Bale is elevated up into the treetops, handmade from, giant bamboo, locally harvested Champaka wood floor, oiled with natural Tung & Alang Alang (grass roof).



Activity Options

Activity	Duration	Price per person	Min people	Inclusions
Guided Rainforest Trek	3 hours	IDR 200.000	4	Water, Guide
Guided Rice paddy Trek to Batukaru Temple	5 hours	IDR 300.000	4	Water, Guide, Temple entry & Return car transport
Massage	1 hour	IDR 250.000		Pure coconut oil
Massage	1 ½ hour	IDR 300.000		Pure coconut oil
Day Tours	4 – 7 hours	Please inquire	2	Guide & Car
Workshops	1 hour	IDR 200.000	1	Choose from our 1 hour workshops
Workshops	2 -3 hours	IDR 200.000	2	Choose from our 2-hour workshops
Welcoming Ceremony	40 minutes	Free of charge		A blessing from our local Hindu priest
Last night celebration	2-3 hours	Please inquire		-Dance performance by local Children - Fire night - Traditional music performance

Note: Transfers depend on final numbers approx. IDR 300.000 per person (for 2 transfers sharing with other guests – up to 4 guests/car)

Arrival & Departure times

Check in time: 12 Noon

Check out time: 11 am

Your guests are welcome to stay on at the lodge once they have checked out of their Bungalow for lunch or activities.

Transfers to & from the Lodge

We can arrange your arrival to the Lodge from anywhere in Bali.

Guests can share cars – up to 4 people per car

Activity	Duration	Price per Car	Minimum no of people	Maximum No of people	Inclusions
Transfers	Up to 2 hrs.	IDR 550.000	1	4	Driver & Car

For longer trips to and from the lodge – please see our transport prices

<https://www.baliecolodge.com/transport-prices>

Weather

You are in the Southern hemisphere when you come to Bali. Please remember the weather in the mountains is cooler than on the coast (sometimes by a wonderful 4 – 5° °c).

The coolest months in Bali are July – Mid September.

Night time temperatures can go to 18° c.

To check the weather in Bali please follow this site:

<https://www.weather-forecast.com/topographic-maps/bali>

Booking & Payment details

- A 50% non- refundable deposit is required to secure your booking at the lodge Paid by bank transfer, Credit card or PayPal - 3 weeks after booking.
- The final 50% payment is due 30 days before arrival
- Our prices are based on IDR (Indonesian Rupiah) your currency will be converted to IDR

Payment by Bank Transfer/ Transferwise

\$ Australian Dollar account – please contact us for our account details

Payment by Credit card

Credit cards Payments by



* Please note a 2.5% bank fee is charged for credit card transactions.

Payment by PayPal

Payment must be received in Australian \$

*The sender will cover any PayPal transfer fees or currency conversion fees

Final Payment at the lodge

Cash Payments at the lodge

We prefer local currency – (IDR) Rupiah.

We also accept Euros, AUD, USD\$, \$sing or British pounds.

Credit cards Payments by



Cancellation Policy

Before arrival

- Your 50% deposit Payment will not be refunded if you cancel your booking prior to arrival.
- Your full Payment will not be refunded if you cancel your booking at any time prior to arrival.

After arrival

- Full payment will be charged if you wish to cancel any accommodation nights after arrival.



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Please note – email is the best form of communication

Vegetarian 7 Day Menu Sample

Meal times	Day 1	Day 2	Day 3
Breakfast 8.30 – 9.30 am	<p>Guests pay for any lunches or drinks</p> <p>Room Check in time 12 noon</p>	Coffee, Tea Mint or lemongrass tea Juice of the day or fruit plate Scrambled egg on toast or Porridge with palm sugar or Toast with local jam	Coffee, Tea Mint or lemongrass tea Juice of the day or fruit plate Omelet on toast or Banana Flapjacks with syrup or Toast with local jam
Lunch 12.00 – 1.00 pm		Raw veggie wraps For this raw creation we wrap up all the lovely ingredients from our garden and serve with a luscious & creamy local cashew nut cheese sauce.	Tofu Isi & salad Tofu parcels stuffed with vegetables & served with chili Tamari dipping sauce & salad
Dinner served 7.00 – 8.00pm	Jungle special dinner Vegetable lawar, Corn fritter, Sambal bongkot (ginger flower). Served with organic steamed rice & Krupuk malinjo. Dessert Raw cocoa no dairy Chocolate mousse	Sumatran Curry An aroma filled vegetable curry with star anise as the central flavor, with Tofu Served with organic red steamed rice Dessert Salak crumble. Local snake skin fruit with a fresh Coconut crumble topping	Lentil stew & homemade black rice bread A heart warming stew with brown lentils, potato & tomato Dessert Burbur Ijin Black rice pudding

Meal times	Day 4	Day 5	Day 6
Breakfast 8.30 – 9.30 am	Coffee, Tea Mint or lemongrass tea Juice of the day or fruit plate Scrambled egg on toast or Fried bananas with syrup or Toast with local jam	Coffee, Tea Mint or lemongrass tea Juice of the day or fruit plate Omelet on toast or French Toast with palm sugar syrup or Toast with local jam	Coffee, Tea Mint or lemongrass tea Juice of the day or fruit plate Scrambled egg on toast or Porridge with palm sugar or Toast with local jam
Lunch 12.00 – 1.00 pm	Forever Young Salad Fresh healing herbs & greens chopped & tossed with rice noodles and a lemongrass/ginger/citrus dressing, topped with fresh toasted cashews, Homemade rice bread	Fiddlehead fern tip salad A crispy fresh salad with wild harvested Fiddlehead fern tips, mixed with shredded coconut and Lombok chili (like a capsicum – not spicy.)	Asian Flair salad A colorful array of fresh garden goodies, & rice noodles tossed in a zesty sesame-tamari-ginger dressing and topped with fresh, local peanuts.
Dinner served 7.00 – 8.00pm	Thai Curry Green, coconut cream Thai curry. Served with rice Dessert No Dairy chocolate mousse	Pasta Penne – Homemade tomato sauce Served with garlic bread Dessert Cream Caramel, coconut & vanilla with palm sugar syrup	Balinese Curry with Tofu A delicious Balinese aromatic spiced creamy coconut sauced curry. Served with rice Dessert Homemade fruit ice cream or sorbet

Breakfast 8.30 – 9.30 am	Coffee, Tea Mint or lemongrass tea Juice of the day or fruit plate Scrambled egg on toast or Fried bananas with syrup or Toast with local jam	Coffee, Tea Mint or lemongrass tea Juice of the day or fruit plate Omelet on toast or Banana Flapjacks with syrup or Toast with local jam
Lunch 12.00 – 1.00 pm	Raw Coconut Soup & Salad Freshly picked young coconuts artfully blended with other fresh healing ingredients to create a creamy Inspired soup	<p>Guests pay for any lunches or drinks</p> <p>Room Check out time 11am</p> 
Dinner served 7.00 – 8.00pm	Nasi campur Delicious Balinese spiced tofu with coconut sauce, Sweet sauced tempeh, Banana stem, Vegetable lawar, Sambal bongkot. Served with steamed organic turmeric, coconut cream and Lemon grass rice. Dessert Salak Crumble	

We are happy to work with you to create an inspiring food experience for your guests.

Please contact us to discuss your menu.



Real chocolate mousse – no dairy

Organic spices from our gardens

No Dairy fruit ice creams