A TASTE OF INDIA

AT

EAST WINTERGARDEN
AT DAWAT WE UNDERSTAND WHAT IT TAKES TO CATER FOR THE WEDDING OF YOUR DREAMS. LED AND INSPIRED BY YOU, WE WILL CREATE IMAGINATIVE, PERSONALISED MENUS AND OUTSTANDING FOOD, DELIVERED WITH PASSION, EXPERTISE AND UNFLINCHING ATTENTION TO DETAIL.

WE WILL NEVER FORGET THAT IT IS YOUR DAY. OUR ROLE IS TO CREATE A MEMORABLE FEAST FOR THE SENSES THAT WILL TRULY ASTOUND YOU AND YOUR GUESTS, REFLECTING THE GRANDEUR OF YOUR SURROUNDINGS, AND SURPASSING YOUR HOPES AND DREAMS FOR THE PERFECT WEDDING.

Our bespoke packages (BASED ON MINIMUM NUMBERS OF 300 GUESTS):

**Cardamom Package**
£79+VAT PER PERSON
- Venue hire of East Wintergarden for seven hours
- Authentic two course buffet Wedding Breakfast (from original menu)
  - Tea, coffee & Indian inspired petit fours
  - Signature soft drinks

**Cinnamon Package**
£87.50+VAT PER PERSON
- Venue hire of East Wintergarden for seven hours
- Three canapés per guest
- Authentic three course Indian buffet (from original menu)
  - Tea, coffee & Indian inspired petit fours
  - Signature soft drinks

**Saffron Package**
£115+VAT PER PERSON
- Venue hire of East Wintergarden for seven hours
- Three canapés per guest
- Authentic three course Indian buffet
- Fine dining signature Dawat Wedding Breakfast (three course plated or family style)
  - Tea, coffee & Indian inspired petit fours
  - Signature soft drinks
  - Dedicated Wedding Planner
  - Bespoke table design service including beautiful linen, glassware & canapé decking*
  *Does not include flowers or table centre pieces

ALL PACKAGES ALSO INCLUDE THE FOLLOWING:
- Complimentary tasting of your wedding menu for two
- Dedicated Event & Catering Manager & service staff
- Tables & chairs with crisp white linen & napkins
- Elegant cake stand & knife
- Attended cloakroom & venue staffing
**Starters**

- Chicken tikka
- Prawn puree
- Chicken chaat
- Onion bhaji
- Vegetable samosa
- Spiced sweet potato cake
- Noorani kebab

**Mains**

PLEASE SELECT TWO MEAT OR FISH CURRIES AND ONE VEGETARIAN CURRY THEN ONE BREAD, ONE RICE AND ONE SALAD OPTION

**MEAT CURRY**
- Lamb bhuna masala
- Delhi style chicken tikka masala
- Lamb rogan josh
- Chicken nilgiri korma
- Chicken do pyaza

**FISH CURRY**
- Mangalorean fish curry
- Kerelan fish moilly curry

**VEGETARIAN CURRY**
- Dum aloo (v)
- Mix vegetable jalfrezi (v)

**RICE**
- Mumbaiya veg pulav (v)
- Jeera rice (v)
- Plain rice (v)

**BREADS**
- Plain naan / Garlic naan (v)
- Plain paratha / Garlic paratha (v)

**SIDES**
- Dal fry (v)
- Black lentil dal (v)

**SALAD**
- Mix herb salad, lime dressing (v)
- Carrot and peanut salad (v)
- Spiced cucumber and cherry tomato salad (v)

**Desserts**

- Kala gulab jamun & vanilla ice cream
- Dawat cardamom rice kheer & sorbet
- Mango cheesecake
- Exotic fruit pavolas
- Passion fruit tartlets
- Exotic fruit platter
Canapes
INCLUDED IN THE CINNAMON OR SAFFRON PACKAGE

SAVOURY CANAPÉS
Amristari fish fingers, cumin garlic chips
Tandoori salmon rillettes on croustade, coriander cream
Chicken tandoori bites
Bharwa keema aur matar ke poppadoms
Dahi vada, saali aloo (v)
Aloo papri chaat, pani puri jelly, crispy sev (v)
Manglorean egg puffs, curry leaf and mustard dip (v)
Spinach and corn katti kebab (v)
Tamatari shorba shots (v)

SWEET CANAPÉS
Aam, kesar, badam aur strawberry lassi shots
Burfella Trio of Kala khatta, aam ka panna & sikanji granite
**Starters**

**PLEASE SELECT TWO OPTIONS (ONE TO BE VEGETARIAN)**

**MEAT AND FISH**
- Lamb sheekh kebab
- Chicken malai kebab
- Nargisi kofta
- Chicken khurchan
- Goan mackerel cutlet
- Kerala tuna tikki
- Chicken pahadi kebab

**VEGETARIAN**
- Tandoori stuffed aloo (v)
- Aloo papri chaat (v)
- Vegetable pahari kebab (v)
- Tomato ka shorba (v)
- Aloo tikki, chatpate chole (v)
- Paneer aur broccoli pahari kebab (v)
- Paneer aur mixed pepper khurchan (v)

**Mains**

**PLEASE SELECT TWO MEAT OR FISH OPTIONS AND ONE VEGETARIAN**

**MEAT AND FISH**
- Leg of lamb rann on a bed of kadhai Jersey Royals, rann sauce
- Goan trout ressad, jeera pulav, coconut tamarind sauce
- Whole tandoori chicken tikka masala, laccha onions, tikka gravy
- Roasted pork belly vindaloo, cabbage foogath, vindaloo curry sauce
- Goan Portuguese roast beef, carrot kachumber salad, beef gravy
- Patrani cod, kerelan slaw, tomato ressa
- Butter chicken masala
- Lamb roganjosh

**VEGETARIAN**
- Tawa vegetables masala roesti potatoes (v)
- Shahi kofta, korma sauce, jeera rice, achari vegetables (v)
- Tandoori paneer and vegetables, rich korma gravy, kotimbir salad (v)
- Barwa green pepper, baigan, spinach moong dal kichdi, spicy tamarind coconut sauce (v)

**Side Dishes**

**PLEASE SELECT ONE OPTION**

- Dak makhani (v)
- Dal fry (v)
- Aloo jeera (v)
- Aloo methi (v)
- Rajma masala (v)
- Palak paneer (v)

**Salads**

**PLEASE SELECT ONE OPTION**

- Herb salad with laccha onion, lime dressing (v)
- Aloo anar salad with yoghurt dressing (v)
- Carrot koshimbir with peanut (v)
- Cucumber, radish, vine tomato kachumber (v)

**Rice Dishes**

**PLEASE SELECT ONE OPTION**

- Plain rice (v)
- Jeera rice (v)
- Mumbaiya vegetable pulav (v)
- Yakhani pulav (v)

**Breads**

**PLEASE SELECT ONE OPTION**

- Aloo parotha (v)
- Plain parotha (v)
- Garlic naan (v)
- Plain naan (v)
Desserts

PLEASE SELECT ONE OPTION

Kala gulab jamun, pistachio purée, vanilla ice cream

Raselli Jalebi and basundi, diced halwa

Dawat cardamom rice kheer, aam ka sorbet

Laganu custard, mango cardamom coulis

Heritage carrot, orange halwa, cinnamon custard

Orange shrikhand, orange jelly
All prices are exclusive of VAT. Based on venue hire for eight hours, last drinks served at 11:00pm. Please note a 5% capped inflation charge on food and beverage will apply to any event taking place from January 2016. This charge takes into account any rise in food and beverage costs and you will only be charged according to the price change at the time of your event since confirmation up to a maximum of 5%.

FOOD ALLERGY & INTOLERANCES

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. Our recipes do change from time to time. Should you have concerns about the ingredients in our dishes, please do not hesitate to ask a member of our catering team who will happily assist you.