



# vaidwat

A TASTE OF INDIA

AT  
**BANQUETING HOUSE**



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:

## इटाटेड डिनर पैकेज

£116 PER PERSON

- Three pre-dinner canapé bites
- Two glasses of arrival house prosecco
- Signature mocktail alternative
- Three course seated dinner
  - Tea, coffee & petit fours
- Half a bottle of house wine
- Half bottle of mineral water



## बिलौयु इहारिंग पैकेज

£114 PER PERSON

- Three pre-dinner canapé bites
- Two glasses of arrival house prosecco
- Signature mocktail alternative
- Four starter options, four main course options, one rice option, one salad option, one bread option
  - Tea, coffee & petit fours
- Half a bottle of house wine
- Half bottle of mineral water



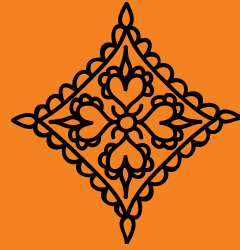
ALL PACKAGES ALSO INCLUDE THE FOLLOWING:

- Complimentary tasting of your wedding menu for two people
  - Dedicated Event Manager & service staff
  - Crisp white linen & napkins
- Elegant glassware, crockery & cutlery

All alcoholic drinks can be provided by the client for a charge of £10.50 per person.

Please note all of the above costs are exclusive of VAT and are based upon minimum numbers of 150 guests.





## Canapés



### SAVOURY CANAPÉS

- Amristari fish fingers, cumin garlic chips
- Tandoori salmon rillets 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





## इंटरमिड

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)

Tomatar ka shorba (v)

Aloo tikki, chatpate chole (v)

Paneeraur broccoli pahari kebab (v)

Paneer aur mixed pepper khurchan (v)



## लाइनर

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 rissad, 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)



## इंटे वीइटेड

PLEASE SELECT ONE OPTION

Dak makhani (v)

Dal fry (v)

Aloo jeera (v)

Aloo methi (v)

Rajma masala (v)

Palak paneer (v)

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## इंटे वीइटेड

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)

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## गटे वीइटेड

PLEASE SELECT ONE OPTION

Plain rice (v)

Jeera rice (v)

Mumbaiya vegetable pulav (v)

Yakhani pulav (v)

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## ब्रेड

PLEASE SELECT ONE OPTION

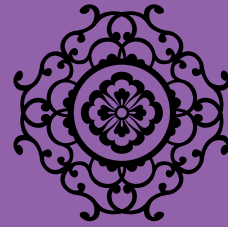
Aloo parotha (v)

Plain parotha (v)

Garlic naan (v)

Plain naan (v)





## वेडइइएरई

PLEASE SELECT ONE OPTION



Kala gulab jamun, pistachio purée, vanilla ice cream

Raselli Jalebi and basundi, dicedhalwa

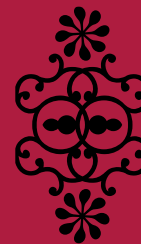
Dawat cardamom rice kheer, aam ka sorbet

Laganu custard, mango cardamom coulis

Heritage carrot, orange halwa, cinnamon custard

Orange shrikhand, orange jelly





dawat

BROUGHT TO YOU BY

Amper&and  
events



Units 18 & 19 Bermondsey Trading Estate Rotherhithe New Road Bermondsey London SE16 3LL  
T 020 3326 1220 sales@ampersandevents.co.uk ampersandevents.co.uk

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All prices are exclusive of VAT. Based on timings of 4pm – 11pm, last drinks served at 10.30pm. Please note a 5% capped inflation charge on food and beverage will apply to any event taking place from January 2018. 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.