

Masala

KITCHEN

Refreshingly

INDIAN

CATERING PACKAGES



WWW.MASALAKITCHEN.COM.AU

   @masalakitchenaus

DELIVERY / SELF SERVING BUFFET PACKAGES

ALL PRICES ARE EXCLUSIVE OF GST

PACKAGE 1

\$30 + GST PER PERSON | MINIMUM 35 ADULTS

Entree - Choice of 3 (Veg options only)

Mains - Choice of 3 (Veg options only)

Bread - Butter Naans, Tandoori Roti

Rice - Cumin Pea Rice

Salad - Garden Salad

Raita - Masala Raita

Dessert - Gulab Jamun

PACKAGE 2

\$35 + GST PER PERSON | MINIMUM 35 ADULTS

Entree - Choice of 3 (2 Veg & 1 Non Veg) *Excluding Seafood*

Mains - Choice of 3 (2 Veg & 1 Non Veg) *Excluding Seafood*

Bread - Any Two

Rice - Cumin Pea Rice

Salad - Garden Salad

Raita - Masala Raita

Dessert - Gulab Jamun

PACKAGE 3

\$45 + GST PER PERSON | MINIMUM 35 ADULTS

Entree - Choice of 3 (2 Veg & 1 Non Veg or 1 Seafood)

Mains - Choice of 4 (2 Veg & 2 Non Veg) *Excluding Seafood*

Bread - Any Two

Rice - Cumin Pea Rice

Salad - Garden Salad

Raita - Masala Raita

Side - Papad

Dessert - Choice of one + Ice Cream

PACKAGE 4

\$50 + GST PER PERSON | MINIMUM 35 ADULTS

Entree - Choice of any 4 (including 1 Seafood)

Mains - Choice of any 5 (including 1 Seafood)

Bread - Any Two

Rice - Cumin Pea Rice

Salad - Garden Salad

Raita - Masala Raita

Side - Papad

Dessert - Choice of two

- **Delivery Areas:** Within 10kms of a Masala Kitchen location is free | **Extended Delivery:** A \$50 delivery fee applies for locations beyond 10 km
- **Parking :** Clients must provide a parking space for unloading at the delivery location.
- **Hot Pot Delivery:** Food is delivered in insulated hot pots to maintain freshness and temperature. **Deposit Required:** A small refundable deposit applies for the hot pots.
- **Return Policy:** Hot pots and any provided utensils must be returned clean to the nearest Masala Kitchen branch for a full deposit refund.
- **Setup Responsibility:** The client is responsible for arranging the setup. Masala Kitchen does not provide table setup unless arranged in advance.
- **Additional Services:** Masala Kitchen can provide tables and serving equipment at an extra cost upon request.
- **Timing & Logistics:** Clients must ensure someone is available to receive the delivery at the agreed time. Any delays may result in additional charges.
- **Setup Process :** The Masala Kitchen team will arrive 1 to 2 hours before your event, depending on the order size and setup needs. We bring all necessary equipment and require only a small prep area, access to power outlets, and a microwave if available. For outdoor events, we will arrange a suitable setup to ensure smooth service.

ENTREE

VEG ENTREE

Samosas | Kale Chaat (d) | Samosa Chaat (d) | Aloo Tikki Chaat (d) | Papadi Chaat | Gobi 65 | Paneer 65 | Paneer Pakora (d) | Chilli Paneer (d) | Pepper Fry Panner | Malai Soya Chaap (d) | Hara Bhara Kebabs 🌱 | Veg Manchurian | Mix Pakora 🌱

NON-VEG ENTREE

Lamb Sheek Kebab | Chilli Chicken (d) | Chilli Chicken Momo | Hariyali Chicken Tikka (d) | Chicken Tikka (d) | Chicken 65 (d) | Tandoori Chicken Momos (d) | Lamb Keema Samosa (gf) | Chicken Manchurian | Amritsari Fish Pakora | Pepper Fry Chicken | Achari Lamb Sheek Kebabs

MAINS

MAINS VEG

Daal Makhni (d) (gf) | Kadai Paneer (d) (gf) | Kadai Paneer (d) (gf) | Palak Paneer (d) (gf) 🌱 | Shahi Paneer (d) (gf) | Paneer Tikka Masala (d) (gf) | Paneer Lababdar (d) (gf) | Soya Tikka Masala (d) | Soya Lababdar (d) | Malai Kofta (d) (gf) | Methi Malai Matar | Matar Paneer

MAINS VEGAN (GF)

Daal Tadka (gf) | Mushroom Potato n Peas Masala (gf) | Kadai Vegetables (gf) | Chana Masala (gf) | Bhindi-do-piazza (gf) | Aloo Jeera (gf) | Matar Mushroom

MAINS NON-VEG (GF)

Goat Curry | Lal Maas (d) | Lamb Madras | Lamb Saagwala (d) | Lamb Rogan josh | Lamb Korma | Butter Chicken (sweet) | Delhi's Butter Chicken | Kadai Chicken | Chicken Tikka Masala | Chicken Saagwala | Chicken Korma | Fisherman's Curry | Goan Fish Curry | Masala Prawn | Mumbai Prawn Curry

TANDOORI BREADS

Plain Naan | Butter Naan | Garlic Naan | Vegan or Butter Roti

RAITA

Boondi | Masala Raita | Cucumber | Pineapple | Beetroot

RICE

Cumin n Peas | Jeera (Cumin) | Saffron

DESSERTS

Gulab Jamun | Gajar Halwa | Ras Malai | Moong Dal Halwa | Ice Cream Kulfi with Falooda

ADD ONS

- **Masala Chai :** \$2 Per Person (Served in an urn)
- **Extra Entree :** Veg \$3, Non Veg \$4 | **Extra Mains:** Veg \$4, Non Veg \$6, Seafood \$7
- **Extra Side -** \$2 Per Person | **Extra Dessert -** \$3 Per Person
- **Biryani :** Veg \$4 Per Person , Chicken \$6 Per Person
- **Disposable plates, cutlery & napkins :** \$2 Per Person
- **Disposable coffee cup :** 0.50 cents per person
- **Service Staff :** (for buffet refill & cleanup only – does not include venue cleaning)
: \$200 minimum charge for up to 4 hours. \$50 per hour after the first 4 hours.
- **Setup & Styling - Standard Setup :** \$100 - (Customer to provide tables)
Premium Setup : \$200 - Masala Kitchen to provide tables (1.8 meter) table cloths, premium chafing dishes

ADD ONS SERVICES

- Live Tandoor Counter : \$10 Per person
- Live Chaat Counters : \$5 Per Person (1.5hrs Only)
- Live Pani Puri Counter : \$3 Per Person (1.5hrs Only)
- Live Indo-Chinese Counter :

TERMS & CONDITIONS

• **Booking Confirmation**

- A 10% non-refundable deposit is required to block the event date. No dates or bookings are secured without this deposit.
- Once the booking is confirmed, 50% of the total event cost is required as a deposit.
- The deposit is refundable if the cancellation is made more than 7 days prior to the event.
- Cancellations made within 7 days of the event will result in the forfeiture of the deposit

• **Cancellation Policy**

- A 10% non-refundable deposit is required to block the event date. No dates or bookings are secured without this deposit.
- Once the booking is confirmed, 50% of the total event cost is required as a deposit.
- The deposit is refundable if the cancellation is made more than 7 days prior to the event.
- Cancellations made within 7 days of the event will result in the forfeiture of the deposit.

• **Guest Numbers**

- Final guest numbers must be confirmed at least 7 days prior to the event.
- Any reduction in guest numbers after confirmation will still be charged at the confirmed rate.
- Increases in guest numbers must be communicated as soon as possible and will be accommodated subject to availability.

• **Menu Selection**

- The final menu must be selected and confirmed at least 7 days prior to the event.
- Any special dietary requirements or allergies must be communicated at the time of menu finalisation.
- If you wish to make any changes to the menu, please discuss them with us. We will work closely with you to accommodate your requests and ensure your event is memorable.
- For buffet-style events, a minimum of 35 guests is required.
- Live food stations (e.g., chaat stations, tandoor setups) require suitable space and ventilation at the venue.

• **Payment Terms**

- A 10% non-refundable deposit is required to secure the event date.
- 50% payment of the total event cost is required 7 days before the event.
- The outstanding balance must be paid in full at least 1 day before the event.
- Payments can be made via credit card, bank transfer, or cash (Credit Card & EFTPOS surcharge 1.5%).
- Any additional charges incurred on the day of the event (e.g., extra food, additional guests, overtime for staff) must be settled on the day.

• **Service & Staffing**

- Our catering service includes delivery, setup, and service staff (if included in the package).
- Wait staff and chefs can be provided at an additional cost, depending on event duration and guest count.
- If the venue does not have a kitchen, we may require additional space for food preparation, which must be discussed in advance.
- We do not provide tables, chairs, cutlery, crockery, or glassware unless pre-arranged.

• **Setup & Equipment**

- The client is responsible for ensuring sufficient space, power supply, and ventilation at the venue for any cooking or heating requirements.
- If additional equipment (e.g., chafing dishes, portable burners) is required, additional charges may apply.
- If a live cooking station is requested, it must be pre-approved based on the event venue's facilities.
- Any venue-specific regulations or restrictions must be communicated to Masala Kitchen before the event.

• **Outdoor Events & Weather Conditions**

- For outdoor events, the client must provide adequate shelter for food service areas in case of adverse weather conditions.
- Masala Kitchen is not responsible for cancellations or service disruptions due to weather unless prior alternative arrangements have been made.

• **Food Safety & Liability**

- Masala Kitchen ensures that all food is prepared in compliance with food safety regulations and delivered at the appropriate temperature.
- We cannot be held responsible for food that is left out for extended periods beyond our service duration.
- Leftover food can be packed at the client's request, but Masala Kitchen is not liable for any issues arising from its consumption after the event.

• **Force Majeure**

- Masala Kitchen is not liable for any cancellation or disruption of the event due to circumstances beyond its control (e.g., natural disasters, government restrictions, power outages, etc.).
- In such cases, we will work with the client to reschedule the event or provide a refund if rescheduling is not possible.

• **Parking & Access**

- The client must ensure that sufficient parking and unloading access are available for catering staff and equipment.
- Any parking fees incurred for our staff or delivery vehicles must be covered by the client

• **Kids Policy**

- Children under 5 years old eat free (if a kids' meal option is included).
- Kids between 5-9 years are charged at 50% of the adult price.
- Children 9 years and above are charged at the full adult price.
- If a separate kids' menu is required, it must be pre-arranged and will be charged accordingly.

• **Event Duration & Additional Charges**

- Our catering service is provided for a standard duration of up to 4 hours from the time of food service commencement.
- Additional time for service staff will be charged at \$50 per staff member per hour beyond the agreed service period.
- Overtime for chefs or kitchen staff will incur additional charges, which must be discussed in advance.

• **Damage & Liability**

- The client is responsible for ensuring safe access to the venue and proper setup areas.
- Any damage to catering equipment caused by the client or guests will be charged at the replacement cost.
- Masala Kitchen is not responsible for any accidents, injuries, or damages caused by guests, venue conditions, or third-party vendors

• **Compliance with Laws**

- The client is responsible for ensuring safe access to the venue and proper setup areas.
- Any damage to catering equipment caused by the client or guests will be charged at the replacement cost.
- Masala Kitchen is not responsible for any accidents, injuries, or damages caused by guests, venue conditions, or third-party vendors

• **Agreement**

The client is responsible for ensuring safe access to the venue and proper setup areas.

Contact Information:

- For any inquiries or changes to your booking, please contact us at norwest@masalakitchen.com.au

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