



# ROYAL DHABA

EVENTS & CATERING

'Exquisite taste, elegant and truly majestic'

CATERING MENU  
&  
PACKAGE GUIDE



BRITISH BANGLADESH  
FASHION & LIFESTYLE  
**AWARDS 2019**

WEDDING CATERER OF THE YEAR



## **ROYAL DHABA.... A NEW PARADIGM**

A warm welcome to Royal Dhaba.

With over 20 years of combined experience amongst our partners in all areas of the events and wedding industry, we set out in 2016 developing new products and services with the aim of transforming the guest experience at our events. We wanted to launch a new paradigm that encompasses all areas of a wedding, from client consultation, catering and decor services to the way we manage weddings.

Our desire was to create a new vision for the wedding industry that enhances customer experience like never before. We therefore, scrutinised each and every facet that makes a wedding enjoyable, memorable and an experience that clients will cherish.

With an average Asian wedding drawing in 600 plus guests we had to re-think and re-design a new wedding paradigm that accounted for the large number of guests attending the wedding, ensuring everyone is well looked after and catered for.

In addition, with a surge of sophisticated, professional brides and groom that desire the best wedding experience for their guests, we introduced an array of new services to ensure a seamless, well organised wedding day experience.

### **WHY CHOOSE ROYAL DHABA?**

We specialise in making your experience that much more personal with our unique services intrinsically built into our brand ethos.

In our experience, everyone will promise you the world! At Royal Dhaba we only promise on what we can deliver, but we don't want you to just take our word for it, come and see us today and hear all about our new wedding vision along with the passion and genuine care we have to make your wedding day something extraordinary.



LET US CREATE YOUR PERFECT DAY.  
CREATING DREAMS & MAGICAL MOMENTS TAKES  
PASSION, DETERMINATION, SPECIAL CARE & EXPERTISE.

## CANAPÉS - VEGETARIAN

Mini Samosa  
Mini Spring Rolls  
Mini Onion Bhaji  
Tandoori Paneer Tikka  
Paneer Pakora  
Achari Paneer Tikka  
(Indian cheese marinated in pickle & spices)  
Crispy Coated Mushrooms  
(Deepfried in breadcrumbs)  
Mini Aloo Tikki  
Mixed Veg Skewers  
Olives & Feta Cheese Skewers  
Mini Masala Popadom  
Kurkuri Bhindi  
Pani Puri Shots

## CANAPÉS - NON VEGETARIAN

Chicken Tikka Bites  
**Mini Samosa** - Chicken / Lamb  
Chicken Masala Fry  
Sheek Kebab Bites  
Chicken Balls  
Chicken Skewers  
Chicken Pakora  
Chicken Goujon  
Mini Gourmet Burger

## CANAPÉS - SEAFOOD

Prawn Butterfly  
Fish Tikka  
Salmon Tikka  
Masala Fried Fish  
Tandoori King Prawns  
Fish & Chips Cone  
Prawn Puri / King Prawn Puri

Please note some menu items may incur an additional charge

## STARTERS - VEGETARIAN

Samosa  
Spring Roll  
Shingara  
Pakora  
Tandoori Paneer Tikka  
Paneer Pakora  
Achari Paneer Tikka  
Aloo Tikki  
Aloo Papri Chaat  
Samosa Chaat  
Chilli Paneer  
Daal Bhajia

## STARTERS - NON VEGETARIAN

**Samosa** - Chicken / Lamb  
Chapli Kebab - Shami Kebab - Chicken Reshmi Kebab  
Chicken Tikka - Malai Tikka - Hariyali Tikka\*  
Chicken Masala Fry  
**Sheek Kebab** - Chicken / Lamb  
**Tandoori** - Chicken / Drumsticks  
Roast Chicken  
Lamb Chops  
**Wings** - Grill / Peri Peri / Naga  
Chicken Shashlik  
Sweet Chilli Kofte  
Leg of Lamb  
Whole Chicken

## STARTERS - SEAFOOD

Fish Cake  
Fish Tikka  
Salmon Tikka  
Masala Fried Fish  
Hariyali Machli\*  
Tandoori King Prawns  
Prawn Spring Rolls

(Hariyali - Marinated in coriander, green chillies, green pepper, mint and fresh spices)\*

Please note some menu items may incur an additional charge

## MAIN COURSE - VEGETARIAN

Mix Vegetables  
Vegetable Stir Fry  
Saag Paneer  
Mattar Paneer  
Bhindi Bhajia  
Mushroom Bhajia  
Saag Bhajia  
Baingan Bhajia  
Saag Aloo  
Aloo Gobi  
Aloo Methi  
Bombay Aloo  
Channa Masala  
Tarka Daal  
Daal Makhani  
Aloo Mattar

### TRADITIONAL MAIN COURSE

Vegetable, Chicken, Meat, Prawns & King Prawns

#### Choose your flavour (5 to pick from)

Original, Green Chilli, Naga (Hot), Achari (Pickle), Shatkora (Citrus)

**Jalfrezi** - Cooked with fresh green chillis, onions and capsicum

**Dopiaza** - Cooked in a chunky onion based sauce

**Karahi** - Cooked with tomatoes and onions

**Bhuna** - Cooked in a traditional thick sauce

**Balti** - Cooked with a mixture of ground spices

**Rogan Josh** - Cooked in a medium sauce with lots of tomatoes

**Saag** - Cooked with fresh spinach and spices

**Dhansak** - A sweet & sour persian dish with thick lentil sauce

**Kofte Curry** - Meatballs cooked in a flavoursome curry sauce

**Desi Korma** - Cooked in a creamy and mild thick sauce

**Tikka Masala** - Cooked in a mild and creamy tandoori red sauce

**Makhani (Butter)** - Cooked in a mild gravy enriched with butter and cream

**Fish dishes available upon request**

Please note some menu items may incur an additional charge

## RICE & BREAD

Lamb Kacchi Biryani  
Chicken Kacchi Biryani  
Chicken Tikka Kacchi Biryani  
Chicken Pilau  
Meat Pilau  
Vegetable Pilau (v)  
Basmati Rice (v)  
Jeera Rice (v)  
Chana Pilau (v)  
Aromatic Pilau Rice (v)  
Tandoori Naan Bread (v)  
Tandoori Roti (v)  
Deep Fried Bhatoora (v)  
Puri (v)  
Paratha (v)

## SALADS & CONDIMENTS

Royal Green Salad  
Dhaba Salad  
Toorie Gajjar Salad  
(Indian Coleslaw)  
Jaanwali Salad  
(Beans, baby spinach, cucumber & yogurt)  
  
Cucumber Raita  
Dhaba Sweet Chilli Sauce  
Mint Sauce  
Mango Chutney  
Mix Pickles  
Kachumber Raita  
Chilli Sauce  
Deshi Tomato Salad

## DESSERT & AFTERS

**Kulfi** - Various flavours  
Ras Malai  
**Ice Cream** - Various flavours  
Fresh Fruit Platter  
Kheer  
Fruit Phirni  
Gajar Ka Halwa with Ice Cream  
Gulab Jamun with Ice Cream  
Royal Trio Dessert  
Chocolate Fudge Cake  
**Strawberry Cheesecake** - Slice / Individual  
**Toffee Cheesecake** - Slice / Individual

Tea, Coffee & Biscuits  
Masala Chai  
Assorted Teas  
Hot Chocolate  
Milkshakes  
Smoothies

Please note some menu items may incur an additional charge



## ★ Standard ★

### Welcome Drinks

Canapé

Starters

Main Dish 1

Main Dish 2

Side Dish 1

Side Dish 2

Rice

Sundries

Dessert

Table Drinks

Afters

Head Table Thall

### Mix Fruit Juices

Chicken Balls, Veg Bites (v)

Chicken Tikka, Premium Sheek Kebab & Veg Samosa (v)

Chicken Jalfrezi

Meat Bhuna

Dry Vegetables (v)

Tarka Dhall (v)

White Basmati Rice & Aromatic Pilau Rice (v)

Royal Green Salad & Mint Sauce (v)

Fruit Forni / Gajar Halwa or Gulab Jamun & Ice Cream (v)

Coca Cola & Mineral Water

Tea & Coffee Service

Decorated Chicken Thall

Table Cloth

White

Napkin

Cloth Napkin

Table Numbers

Yes

Table Menu

Yes

Reserved Table

Reserved Cards For Both Families

Service Set

Full Ceramic Set

Waiters

Uniformed Mixed Waiters

Event Managers

Minimum 2 Event Managers + 1 Company Director

Kitchen Staff

1 Kitchen Manager, Prep & Serving Staff

**Packages are for guidance use only and based on minimum 500 guests in local venues.**

We understand that one size does not fit all, so please discuss your individual requirements to tailor a package that suits you.





## ★★ Premium Lite ★★

### Welcome Drinks

Mojito

Mix Fruit Juices In Champagne Glass

Strawberry Flavour

### Canapé

Chicken Balls, Prawn Butterfly, Veg Bites (v)

### Starters

Roast Drumstick, Premium Sheek Kebab, Aloo Papri Chaat (v) Veg Shingara (v)

### Main Dish 1

Chicken Jalfrezi (Soft Boiler)

### Main Dish 2

Meat Bhuna

### Side Dish 1

Saag Aloo or Dhaba Aloo (v)

### Side Dish 2

Masala / Tarka Dhall (v)

### Rice

White Basmati Rice & Aromatic Pilau Rice (v)

### Sundries

Royal Green Salad, Sweet Chilli Chutney & Mint Sauce (v)

### Dessert

Gulab Jamun & Ice Cream / Cheese Cake with Fruit Garnish (v)

### Table Drinks

Coca Cola & Glass Bottle Mineral Water

### After

Tea & Coffee Served With Complimentary Biscuit Platter

### Head Table Thall

Decorated Chicken Thall

### Table Cloth

White

### Napkin

Cloth Napkin

### Table Numbers with Stand

Yes

### Table Menu

Yes

### Reserved Tables

Reserved Cards For Both Families

### Service Set

Full Ceramic Set

### PWP

Dedicated Personal Wedding Planner to liaise with you throughout the process

### Waiters

Royal Dhaba Branded Uniformed Mixed Waiters

### Kitchen Staff

1 Kitchen Manager, Prep & Serving Staff

### Event Managers

3 Event Managers (Minimum 2 Company Directors)

### Bride & Groom Service

Dedicated Staff Serving Bride & Groom's Head Table

### Itinerary

We will provide you with our itinerary planning service

### Royal Dhaba Guarantee

We guarantee that we will only take on YOUR wedding on your event time

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★ ★ ★ Premium ★ ★ ★

<b>Welcome Drinks</b>	Decorated Fruit Pieces in Champagne Glass (4-6 types of Juices)
<b>Mojito</b>	2 Flavours
<b>Canapé</b>	Chilli Paneer (v) Fish & Chips, Mini Gourmet Burger, Veg Bites (v)
<b>Starters with Extras</b>	Masala Fried Fish, Grilled Wings, Sweet Chilli Kofta, Veg Samosa Chaat (v)
<b>Main Dish 1</b>	Chicken Korai (Boneless)
<b>Main Dish 2</b>	Meat Bhuna
<b>Side Dish 1</b>	Saag Prawn or Saag Paneer (v)
<b>Side Dish 2</b>	Dhaba Aloo (v)
<b>Rice</b>	White Basmati Rice & Aromatic Pilau Rice (v)
<b>Sundries</b>	Choice of Salad, Sweet Chilli Chutney & Mint Sauce (v)
<b>Dessert</b>	Royal Trio Dessert / Individual Cheesecake
<b>Table Drinks</b>	Glass Jug with Tropical Juice, Coca Cola & Glass Bottle Mineral Water
<b>Afters</b>	Tea & Coffee Served with Assorted Biscuit Platters
<b>Head Table Thall</b>	Decorated Lamb Thall
<b>Table Cloth</b>	White
<b>Napkin</b>	Cloth Napkin
<b>Table Numbers with Stand</b>	Yes
<b>Table Menu</b>	Yes
<b>Reserved Tables</b>	Reserved Cards For Both Families
<b>Service Set</b>	Full Ceramic Set (Including 2 Table Glasses)
<b>PWP</b>	Dedicated Personal Wedding Planner to liaise with you throughout the process
<b>Venue Assessment</b>	PWP site inspection with you at the venue to draw a floor plan and assessment
<b>Waiters</b>	Royal Dhaba Branded Uniformed Mixed Waiters
<b>Kitchen Staff</b>	2 Kitchen Manager, Prep & Serving Staff
<b>Event Managers</b>	4 Event Managers (Minimum 3-4 Company Directors)
<b>Bride &amp; Groom Service</b>	Dedicated Manager Serving Bride & Groom's Head Table
<b>Itinerary</b>	We will provide you with our itinerary planning service
<b>Hostess</b>	2 Reception Drinks Hostess
<b>Service Runners</b>	2-4 Service Runners
<b>Royal Dhaba Guarantee</b>	We guarantee that we will only take on YOUR wedding on your event day

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BRITISH BANGLADESH  
FASHION & LIFESTYLE  
**AWARDS 2019**

WEDDING CATERER OF THE YEAR

**ROYAL DHABA CATERING**  
(FORMERLY MARIA LONDON)

RUNNERS-UP

PRIDE OF ASIA

BRITISH ASIAN CATERING

MINT CATERERS

### **Top gongs given out at the British Bangladesh Fashion & Lifestyle Awards 2019**

Harry Potter actress Afshan Azad and EastEnders & Bend it Like Beckham actor Ameet Chana hosted a lavish award ceremony at the Hilton Hotel in Canary Wharf, celebrating the achievements of the British Bangladeshi community in the Fashion & Lifestyle Industry.

The British Bangladeshi Fashion & Lifestyle Awards 2019 saw 21 awards being handed out to individuals and companies that have transcended barriers and achieved the pinnacle of their given trade & professions and in the process have brought colour, joy and happiness to all our lives.

Organised by the British Bangladesh Fashion Council, the awards was a celebration and promotion of British Bangladeshi fashion, arts, culture and businesses that help contribute to the unique multicultural lifestyle of British Bangladeshis and to the wider British society. It was a celebration that showcased the best of British Bangladeshis and celebrated the fantastic achievements throughout the fashion & lifestyle industry.

Awards were also given out in a range of other categories in the lifestyle industry – TV/Radio Personality of the Year went to Nadia Ali, Music Artist of the Year went to Nish, Restaurant of the Year went to Newham based Elvet Steakhouse, Social Venue of the Year went to The Banc, Wedding Caterer of the Year going to Royal Dhaba Catering (Formerly Maria London), amongst other awards.

OUR BRANDS



EXCLUSIVE VENUES CATERED



Food allergy notice



Please be advised that our food & drink may contain ingredients that may not be suitable for those who suffer from allergy. Please contact us if you require any help and advice.

BARKING

6A RIVER ROAD, LONDON IG11 0EY  
**TEL: 07412 524887**  
WWW.ROYALDHABA.CO.UK



ANGEL, ISLINGTON

21 CHAPEL MARKET, LONDON N1 9EZ  
**TEL: 07393 348191**  
INFO@ROYALDHABA.CO.UK