BANQUETING & LUXURY EVENTS

FOOD FOREST CATERER

ESTD. 1980 • WHERE TASTE MEETS ROYAL ELEGANCE

Banqueting Hub: Mumbai, Maharashtra
Direct Line: +91 9930608445
Official Portal: www.foodforestcaterer.com

The Royal Vegetarian Buffet Arena

10 Signature Interactive Live Kitchens • Grand Royal Buffet • Luxury Table Hospitality

PACKAGE RATE
₹1,500 / pax

MINIMUM BASIS
500 Guests

01. WELCOME REFRESHMENTS

Royal Watermelon Cooler
Freshly pressed seasonal watermelon finished with crushed mint & citrus zest.

Mint Lime Mojito
Muddled Persian lime wedges, garden mint sprigs and crisp effervescent soda.

02. HANDCRAFTED APPETIZERS

Dahi Ke Sholay: *Crisp golden bread rolls stuffed with seasoned spiced hung curd & herbs.*

Angara Paneer Tikka: *Charcoal-fired cottage cheese marinated in royal mathania spices.*

Crispy Corn Pepper Toss: *American sweet corn tossed with tri-color bell peppers.*

03. THE SIGNATURE LIVE STATIONS (STATIONS 01 TO 06)

STATION 01 — MUMBAI CHAAT

- Teen-Rang Pani Puri (3 Flavors)
- Dahi Papdi Chaat with Pomegranate
- Sev Puri & Crispy Ragda Puri

STATION 02 — ITALIAN ATELIER

- Penne in Creamy Alfredo Sauce
- Fusilli in Spicy Basil Arrabbiata
- Pink Rosé Sauce & Garden Olives

STATION 03 — ASIAN WOK THEATRE

- Burnt Garlic Hakka Noodles
- Chilli-Garlic Veg Fried Rice
- Wok Greens in Schezwan Glaze

STATION 04 — AMRITSARI KULCHA

- Stuffed Aloo-Paneer Kulchas (Tawa)
- Slow-simmered Pindi Chhole
- Sirka Onions & Imli Chutney

STATION 05 — CHARCOAL SIGREE

- Angara Malai Paneer Skewers
- Achari Veg Seekh Kebab
- Charred Tandoori Vegetables

STATION 06 — BOMBAY STREET

- Live Pav Bhaji on Jumbo Tawa
- Golden Butter-toasted Pav
- Finely Diced Onions & Fresh Lime

03. THE SIGNATURE LIVE STATIONS (STATIONS 07 TO 10)

STATION 07 — SOUTH INDIAN TAWA KITCHEN

- Crispy Live Masala Dosa & Plain Sada Dosa
- Spiced Potato Podimas, Coconut Chutney & Madras Sambar

STATION 08 — ROYAL INDIAN BREAD THEATRE

- Live Clay-Oven: Butter Naan, Garlic Naan
- Multi-layered Laccha Paratha & Crisp Tandoori Roti

STATION 09 — DUM BIRYANI & HANDI KITCHEN

- Subz Dum Pukht Biryani sealed in handis
- Tempered Jeera Rice, Cucumber Raita & Roasted Cumin Dip

STATION 10 — JALEBI & RABDI DESSERT THEATRE

- Live Crispy Golden Mini Jalebis fried hot in desi ghee
- Thick Chilled Royal Rabdi garnished with saffron & slivered pistachios

04. GRAND VEGETARIAN MAIN COURSE SPREAD

ROYAL GRAVIES

Paneer Lababdar-e-Khaas: *Rich tomato-cashew velvet gravy.*

Subz Diwani Handi: *Melange of farm veggies in brown masala.*

Nargisi Malai Kofta: *Stuffed dumplings in white saffron korma.*

DAL & RICE SPECIALITIES

Dal Bukhara / Makhani: *Black lentils simmered overnight with butter.*

Dum Pukht Biryani: *Fragrant aged basmati infused with saffron.*

Steamed Jeera Rice: *Long-grain basmati tempered with royal cumin.*

ACCOMPANIMENTS & SALADS

- Fresh Garden Salad & Sprouted Moong Chaat
- Boondi Raita & Roasted Papad Platter
- Mint-Coriander Chutney & Sweet Tamarind Sonth
- Assorted Traditional Spiced Pickles

05. FRUIT STATION & ROYAL DESSERT COLLECTION

LIVE FRUIT STATION — SEASONAL HARVEST BAR

Watermelon & Muskmelon Jewels, Fresh Pineapple Citrus Delight, Green & Black Grapes, and Exotic Seasonal Fruit Medley displayed over crushed ice.

DESSERT COLLECTION

Angoori Rasmalai (cottage cheese in saffron milk), **Hot Shahi Gulab Jamun** (gulkand-stuffed dumplings in fragrant syrup), and **Classic Vanilla Bean Ice Cream**.

GUARANTEED GUESTS	PACKAGE RATE PER HEAD	TOTAL EVENT BILLING
500 Pax	₹ 1,500 /-	₹ 7,50,000 /-

Hospitality Inclusions & Commercial Terms:

1. **Full Inclusions:** 10 Live Kitchen setups with burners/tawas/pans, luxury bone china dinnerware, heavy-gauge cutlery, glassware, uniformed captains & waitstaff, and sealed 200ml packaged drinking water per guest.
2. **Commercial Policy:** 90% advance required to confirm booking and lock raw material logistics; remaining 10% cleared before the event service concludes.
3. **Exclusions:** Hall rental, sound/electrical gensets, floral décor, and applicable GST charges. Additional pax beyond 500 will be billed at ₹1,500/head.

Authorized Signatory — Food Forest Caterer (Estd. 1980)
Banqueting & Culinary Operations, Mumbai

Client Acceptance & Event Booking Seal
Signature & Date Confirmation