

SPECIALISTS IN ONSITE CATERING

KEEP IT HOT

3 Course Meal

STARTERS

Two Vegetarian Dishes
Two Non-vegetarian Dishes
Mint Sauce
Chilli Sauce

MAIN COURSE

Two Vegetarian Dishes (One Vegetarian Dish and One Daal) 1x Non-Vegetarian Dish Choice of 1 Rice

One Type of Tandoori Naan Mixed Salad Choice of Raita

DESSERT

One Indian Dessert

PRICING

3 Course Meal	£ 12.00	Additional Vegetarian Starter Dish	£ 2.00
Starters Only	£ 7.00	Additional Non-Vegetarian Starter Dish	£ 2.50
Mains & Dessert Only	£ 10.00	Additional Vegetarian Mains Dish	£ 2.50
NOTE: All prices listed are prices per head		Additional Non-vegetarian Mains Dish	£ 3.00

POPULAR EXTRAS

Chef's Onsite Package = £ 14.00

- Minimum of 150 guests, less than 150 guests will incur a surcharge
- Includes: Chafing Dishes, Serving Utensils and Host/Hostess
- Cooking Marquee (6m x 3m) additional £100 unless client provides
- Access to water and electricity to be provided by client
- Maximum of 2 hours between each service or this will account to an additional charge

Waiting Staff = £ 70.00 per staff

- Staff come in pairs, working a minimum of 5 hours
- Any additional hours are charged at the hourly rate of £12.00
- Travel charges may apply once area is denoted

Waste Removal Service = £ 300.00

Maximum of 10 bin liners will be provided

Tandoor = £ 150.00

- Masala Creations will supply a tandoor for fresh naans / breads
- An additional Chef will also attend to man this station

Chafing Dishes (inc. Spoon & Gel) = £15.00 each

- Damaged dishes charged at £50.00 per dish
- Missing spoons charged at £5.00 each

Cutlery, Crockery & Glassware

- 100 plus guests = £ 2.00 per head
- Less than 100 guests = £ 3.00 per head
- Waiting staff must also be hired when selecting this extra

Please note all rates are including VAT

www.masalacreations.com