

3 Course Meal

STARTERS	MAIN COURSE	DESSERT
Three Vegetarian Dishes Mint Sauce Chilli Sauce	Three Vegetarian Dishes (Two Sabji and One Daal) Choice of 1 Rice One Type of Tandoori Naan Mixed Salad Choice of Raita	One Indian Dessert

PRICING

3 Course Meal	£ 14.00	Additional Vegetarian Starter Dish	£ 2.00
Starters Only	£ 11.00	Additional Vegetarian Mains Dish	£ 2.50
Mains & Dessert Only	£ 12.00	Additional Premium Dessert	£ 1.50

NOTE: All prices listed are **prices per head**

POPULAR EXTRAS

Chef's Onsite Package = £18.00 per head

- 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 £300 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
- Price based on 6 hour catering event. Additional hour will be charged at £250 per hour (+ VAT)

Waiting Staff = £80.00 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 = £200.00

- 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 = £2.50 per head
- Less than 100 guests = £3.50 per head
- Waiting staff must also be hired when selecting this extra

Please note all rates are including VAT

www.masalacreations.com