

**Roz Ana Premium Catering**  
**Birthday Party**

Title: Ash and Minal Garden Party Catering

Location: Kingston Hill Home

Number of Guests: 40

Menu Style – Gourmet Canapés with and small bowls

Staffing: 2 x Chefs, 2 x wait staff, 1 x Bar staff

Approx. Costs: Staff - £1000, Food - £4000, Total: £5000 (£100ph)

Service: Prep done day before and the morning of the event. Loaded van with food and equipment around 2:00pm. Unloaded and organised at client kitchen. Bar setup with drinks supplied by client. During event from around 6:00pm drinks served at the bar area, chefs prepare and finish dishes and arrange on serving trays. Waiting staff serve guests as they mingle and drink. Around 9:00pm after all food served, chefs clean and reload van ready to leave with equipment and any waste. Bar staff and wait staff continue with drinks till 11:30 pm when most guests have departed.



**Ash's Birthday Celebrations, Saturday, 5<sup>th</sup> July 2025**

**Paani Poori**  
spiced mango water

**Beetroot Chaap**  
coriander chutney

**Shitake and Oyster Mushroom Kabab**  
tomato and methi chutney

**Kerala Fish**  
'Desi' tartare

**Wild Boar Tikka/Achaari Paneer**  
Brambly apple chutney

**Tiger Prawn Recheado**  
Kashmiri chillies, mustard, garlic,

**Coconut Soft Shell Crab**  
pickled tomato and shrimp chutney

**Adraki Lamb Chops**  
Wesh lamb cutlets mint chutney

**Chicken Tikka**  
Kaffir lime marinade, mint chutney

**Sikandari Raan Kathi Roll/Jackfruit**  
Chutney, salad, wrap

**Butter Pepper Lobster/Gobhi 65**  
mini idli, coconut chutney

**Dakshin Prawn Biryani/Vegetable**  
pomegranate raita

**Kesar mango Trifle**  
jelly, rabri, custard, cake, cream  
All dishes may contain traces of nuts  
Roz Ana, 4-8 Kingston Hill, KT2 7NH

**Roz Ana Premium Catering**  
**Wedding Reception**

Title: Wedding Reception (Mehndi Ceremony)

Location: Oatlands Park Hotel

Number of Guests: 200

Menu Style: Buffet Style Food @ £25ph,

Other Services: Full bar with wine, spirits, cocktails

Staffing: 4 x Chefs, 6 x wait staff, 2 x Bar staff

Approx. Costs: Staff - £3,000, Food - £5000, Drinks: £2,000, Total: £10,000 (£50ph)

Service: A number of meetings and calls with venue managers to organise logistics for kitchen use, bar use and layout of room. Chef team preps food for 2 days before event. Team travels to Weybridge location with van and cars loaded with food, drinks, and serving equipment. Room furniture laid out as requested by client including liaising with decorators for ceremonial area and DJ setup.



**Serena and Rahul's Mehndi**

**APPETISERS – On tables**

**Amritsari Fish** - Carom seed infused crispy fried fish fillets accompanied with 'Desi' Tartare

**Caramel Pepper Prawns** - Tiger prawns tossed in a special sauce

**Chicken 65** - Crispy chicken flavoured with garlic, black pepper and curry leaves

**Malai Tikki** - Soft spiced cream cheese cutlet with ginger, chillies and raisins

**Mini Punjabi Samosa** - Spiced crushed potato and peas samosas served with tamarind chutney

**MAINS – Buffet style**

**Chicken Tikka Laphroaig Masala** - Once the Nation's favourite dish rejuvenated, flambéed with Laphroaig whiskey

**Lamb Keema Mattar** - Lamb mince braised with onion tomatoes, ginger, spices and green peas

**Karahi Paneer** - Soft paneer tossed in thick tomato sauce with fenugreek, ginger, onion and peppers

**Bagar e Baingan** - Aubergine in a tangy peanut, sesame and coconut sauce

**Dal Makhani** - Black lentils simmered overnight and finished with tomatoes, ginger and cream

**Saffron Pulao, Assorted Breads, Salad, Mint and Cucumber Raita, Pickle, Papad**

**DESSERTS – Buffet style**

**Rabadi Kheer** - Thickened milk and rice pudding with nuts  
**Stuffed Gulab Jamun**

**Roz Ana Private Party  
Wedding Reception**

**Title: Wedding Reception**

**Location: Roz Ana (bar and bank areas)**

**Number of Guests: 60-70**

**Menu Style: Canapé @ £35ph, (Children - £10ph)**

**Other Services: Full bar with wine, spirits, selected cocktails**

**Approx. Costs: Food - £2,500, Drinks - £1,500 (Client budget)**

**Service: Client wedding ceremony at Chelsea Town Hall for 40 people. Guests hire private double decker bus with mulled wine and party music, to Roz Ana Kingston. Bar area and private room decorated with balloons, banners and flowers prior to arrival of guests.**

**Guest music playlist loaded and projector with client photos of couple and family.**

**Welcome drink as guests arrive at 5:00pm. Area for guests to self-serve wines and water; other drinks ordered at bar with client tab. Food served from 7:00pm – 9:00pm. Guest cake cut and served at 9:00. Party continues till 11:00.**



**Ben and Rachel Reception**

Sunday, 15<sup>th</sup> December 2024

**Live Chaat Corner**

Paani Poori, Samosa Chaat

**Kerala Fish Fry**

Coconut and Cashew nut chutney

**Caramel Pepper Prawns**

**Fish Shu Mai**

Chilli Oil

**Chilli Paneer**

**Chicken 65**

Ghee tossed Idli

**Chilli Chicken Chicken / Gobhi Manchurian**

Hakka Noodles

**Mini Lamb Shami Kabab/Vegetable Burgers**

Brioche buns, mint relish

**Goat/Vegetable Biryani**

Pomegranate raita

**Chocolate and almond Samosas**

Malibu Creme

All dishes may contain nuts

