

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, 5th 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 (Mendhi 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, 15th 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