



GRAND SAPPHIRE

HOTEL & BANQUETING



Catering Menu





Catering Menu



“Creating a bespoke and unique event with our professional wedding & events team making your event unforgettable. We ensure you have a peace of mind and enjoy every moment of your special event and have a remarkable experience”

Welcome Drinks

Mocktails (choose three)	Standard Package (choose three)
<ul style="list-style-type: none">• Pina Colada• Classic Mojito• Blueberry Mojito• Strawberry Daiquiri• Cherry Daiquiri• Tropical Delight• Lychee Martini• Rooh Afza• Mango Lassi• Wildcat Cooler <p>(Additional £3 per person for any three)</p>	<ul style="list-style-type: none">• Mango Juice• Guava Juice• Lychee Juice• Passion Fruit Juice• Pomegranate Juice• Pineapple Juice• Coconut Juice• Tropical Juice• Sholer <p>On Table: (Water, Coke, Jug of Juice) Diet soft drinks available on request</p>

Canapes (In case of 4 course meal only)

Vegetarian (choose one)	Non-Vegetarian (choose one)
<ul style="list-style-type: none">• Aloo Tikki• Veg Money Bags• Veg Spring Rolls• Veg Cocktail Samosa• Veg Mini Burgers• Papri Chat• Chilli Mogo• Chili Paneer• Pani Puri• Paneer Tikka• Mexican Potato Bites• Kasava• Labneh <p>(Additional £3 per person for any three)</p>	<ul style="list-style-type: none">• Fish & Chips• Malai Chicken Tikka• Haryali Chicken Tikka• Mini Chapli Kebabs• Tempura Prawn• Mini Burger• Meat Samosa• Chili Kofta• Chicken Pakora• Shrimps• Tortilla Cones• Vol Au Vent• Sesame Prawn Toast



Catering Menu

Starters

Vegetarian (choose one)

- Aloo Papri Chaat
- Vegetable Samosa
- Chilli Mogo
- Paneer Tikka
- Chili Paneer
- Dahi Bhalley
- Daal Pakora
- Onion Bhajia
- Aloo Tikki
- Spring Rolls
- Falafel
- Hummus
- Manchurian Noodles

Non-Vegetarian (choose two)

CHICKEN DISHES

- Chicken Roast
- Malai Chicken Tikka
- Chicken Seekh Kebab
- Chicken Pop Corn
- Chicken Lollipop
- Chicken Shashlik
- Chicken Tikka

LAMB DISHES

- Chapli Kebab
- Shami Kebab
- Chilli Lamb
- Chilli Kofta
- Reshmi Kebab
- Lamb Seekh Kebab
- Lamb Strips (Additional £2.50 per person)
- Lamb Chops (Additional £2 per person)

FISH

- (Additional £2 charge for any below)
- Masala Fish
 - Prawns



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Mains

Vegetarian (choose one)

- Aloo Chana
- Aloo Gobhi
- Aloo Palak
- Aloo Matar
- Achari Mix Vegetable
- Bombay Aloo
- Baingan Ka Bharta
- Chana Masala
- Daal Makahani
- Mix Veg Jalfrezi
- Malai Kofta
- Shahi Paneer Masala
- Saag Paneer
- Bhindi Masala
- Tarka Chana Daal
- Tarka Dal (Masoor)
- Paneer Kofta Curry

Non-Vegetarian

CHICKEN DISHES (CHOOSE ONE)

- Afghani Chicken Karahi
- Chilli Chicken
- Achari Chicken
- Chicken Korma
- Chicken Karahi
- Chicken Tikka Karahi
- Chicken Jalfrezi
- Ginger Chicken
- Makhni Chicken
- Chicken Kofta Curry
- Palak Chicken

LAMB DISHES (CHOOSE ONE)

- Lamb Korma
- Lamb Karahi
- Afghani Lamb Karahi
- Lamb Bhuna
- Lamb Jalfrezi
- Achari Lamb
- Palak Gosht
- Kunna Gosht
- Lamb Pasanda
- Lamb Kofta Curry
- Ginger Lamb Curry
- Shahi Haleem



Catering Menu

Rice (choose one)

Vegetarian

- Vegetable Biryani
- Vegetable Pulao
- Matar Pulao
- Badam & Cashew Rice
- Jeera Rice
- Saffron Rice
- Plain Rice
- Pulao Rice

Non-Vegetarian

- Chicken Biryani
- Chicken Pulao
- Lamb Biryani
- Lamb Pulao
- Kabli Pulao

Sundries (choose one)

- Naan
- Rooti
- (Additional £1 charge for any below)**
- Garlic Naan
- Coriander Naan
- Roghni Naan
- Poori



Catering Menu

Condiments

Raita (Choose any one)	Sauces & Dips (Choose any two)
<ul style="list-style-type: none">• Plain Raita• Cucumber Raita• Zeera Raita• Zeera & cucumber raita• Tomato & Cucumber Raita	<ul style="list-style-type: none">• Mint Sauce• Chilli sauce• Mango Chutney• Plum Chutney• Tomato Ketchup

Desserts

Asian Desserts (choose two)	English Dessert
<ul style="list-style-type: none">• Gajer ka Halwa• Malai Kulfi• Lahori Kulfi on Sticks• Kheer• Gulab Jamman• Mutanjan• Zarda• Sooji Halwa• Ras Malai**• Chocolate Samosa• Ice Cream• Lahori Faluda (Additional £3.5 per person) <p>**Only one dessert option if selected</p>	<ul style="list-style-type: none">• Fruit Trifle• Fresh Fruit with Ice Cream <p>Additional Cost @ £1.50 per item</p> <ul style="list-style-type: none">• Profiteroles• Cheesecake (different flavours)• Mini Cakes• Mousse• Shot Glasses <p>Additional Cost @ £2.50 per item</p> <ul style="list-style-type: none">• Haagen Daz



Mehndi/Party Catering Menu



Menu 1	Menu 2
<ul style="list-style-type: none">• Roast Chicken• Dahi Balley• Chicken Pulao• Lamb Korma• Chana Masala• Naan• Zarda• Soft drinks	<ul style="list-style-type: none">• Chicken Kebab• Sooji Halwa• Fresh Poori• Chana Masala• Achari Aloo• Chicken Korma• Naan• Soft drinks
Menu 3	Menu 4
<ul style="list-style-type: none">• Chapli Kebab• Papdi Chaat• Chicken Achari• Haleem• Roghni Naan• Mutanjan• Soft Drinks	<ul style="list-style-type: none">• Chow Mein Noodles• Spring Rolls• Egg Fried Rice• Lasagna• Chicken Manchurian• Apple Crumble• Naan• Soft Drinks

Suggested Catering Menu



Wedding Menu

Mariam



Mohammad

01/02/2019

Two hearts, two souls, one love for all time



GRAND SAPPHIRE
HOTEL & BANQUETING

Menu

Starters

CHICKEN SHASHUK

Roast chicken marinated in garlic, lemon and spices.

LAMB CHOPS

Spiced mince lamb cooked on skewers in a tandoor.

MASALA FISH

Fresh cod fish chunks marinated in a perfect blend of spices and lemon, coated with a light butter and crispy fried. (SV)(G)

VEGETABLE SAMOSA

Boiled potato cubes, chickpeas and chopped onion topped with fresh yoghurt seasoned with chaat masala and tangy tamarind sauce, garnished with fried crisps (papri), & fresh coriander Served cold. (D)(G)

MINT & CHILLI SAUCE

Main Course

LAMB KORMA

Tender lamb pieces slow-cooked to gentle tenderness in an onion, tomato, ginger and garlic masala in a light curry sauce. (D)

CHICKEN KARAHI

Chicken curry cooked with spices with a thick tomato sauce. (D)

HALEEM

Traditional Lahori dish cooked with lamb lentils and spices.

CHICKEN PILAU

Traditional chicken and rice dish made with whole roasted spices, flavoured with star anise, cumin, black pepper & cinnamon sticks (D)

TANDOORI NAAN (G) (D)

SALAD

RAITA (D)

MANGO CHUTNEY

Dessert

GAJAR HALWA

A carrot sweet dish caramelised with butter, sugar and fresh cream - Served Hot. (D)(G)

MALAI KULFI

Traditional Indian cone shaped ice cream flavoured with rich milk and cardamom. (D)

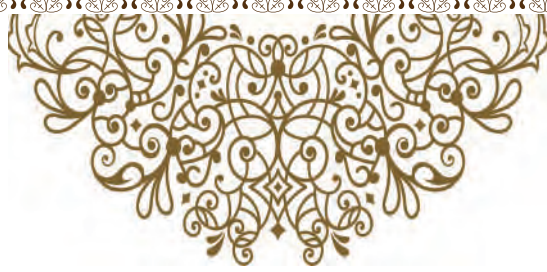
V Vegetarian G Gluten C Cereals F Fish M Milk/Dairy

Should you require more food and soft drinks during the service, please do not hesitate to ask your waiter

WARNING: FOOD ALLERGY & INTOLERANCE NOTICE

Please note that our food may contain the following allergens or traces of them: nuts, milk, lactose, gluten, soya, wheat. Food additives, preservatives and colour

NOTE: WE USE GENETICALLY MODIFIED OIL



Customised Catering Menu



Pick your wedding quote

“My love for you is a journey, starting at forever and ending at never.” - Anonymous

“I have found the one whom my soul loves.” - Song of Solomon 3:4

“True love is the joy of life.” - John Clarke

“Whatever our souls are made of, his and mine are the same.” - Emily Brontë

“Love is composed of a single soul inhabiting two bodies.” - Aristotle

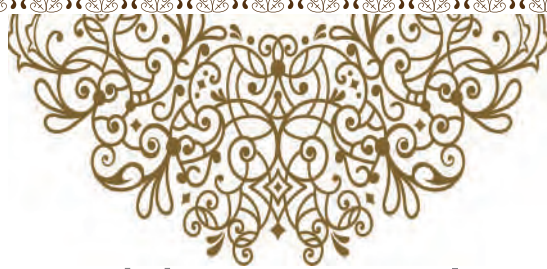
“When I saw you, I fell in love, and you smiled because you knew.” Arrigo Boito

“In all the world, there is no heart for me like yours. In all the world, there is no love for you like mine.” Maya Angelou

“The minute I heard my first love story I started looking for you, not knowing how blind that was. Lovers don't finally meet somewhere. They're in each other all along.” — Rumi

“I like myself better when I'm with you” – Mitch Albom

“True love stories never have endings.” Richard Bach



Wedding Suppliers



PHOTOGRAPHER/VIDEOGRAPHER:

Hum Tech Films
M: 0793 239 5481
E: info@humtechfilms.com

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W: signaturemedialtd.co.uk

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W: www.picturthat.com

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T: 647 708 4298
E: daisy_decor@outlook.com
W: www.instagram.com/_daisy_decor_

Wedding Adornments
Sameen Sajjad
T: 075 0642 7350
E: weddingadornments@hotmail.com

Aaryas Canvases
W: www.instagram.com/aaryas_canvases/

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T: 017 5364 4648
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E: info@ritzmusic.co.uk

Varsity Music
Dhruv
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M: 0779 988 4929
E: hiffayraja@calibar.co.uk

Fusion Fashionista
M: 0798 588 7784
E: fusionhenna@hotmail.co.uk

MAKEUP ARTIST:

Kanzah Beauty
Ghazala
M: 0788 613 2347
E: kanzabeauty@hotmail.com

Mahreen Alizhe Makeup Artist
M: 0752 541 7926

WEDDING CARS:

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CEP Entertainment
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Salman Malik – Comedian & Toast Master
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W: www.salmanmalikofficial.com

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