

OPTION 1 – AED160*

STARTERS

1. SRIRACHA PRAWNS DRIZZLED WITH TOGARASHI & CRISPY NORI
2. PEKING DUCK ROLLED IN HANDMADE PANCAKES
3. SPICY TUNA ON CRISPY RICE NIGIRI
4. CHICKEN DUMPLINGS IN A TOM YAM SPICED CRÈME
5. STUFFED CHILLI MUSHROOMS
6. THAI CORN FRITTERS DRIZZLED WITH ASIAN SPICES

SALADS

1. ROYAL DUCK SALAD
2. MANDARIN CHICKEN SALAD
3. SOM TAM
4. COLD SEAWEED SALAD DRIZZLED WITH SESAME
5. GLASS NOODLE SALAD WITH VEGETABLES
6. KIMCHI & PICKLED CUCUMBER

INTERACTIVE STATIONS

1. GRILLED TIGER PRAWNS BASTED WITH LEMON, GARLIC & CHILLI
2. WOK TOSSED PAD THAI

MAIN COURSE

1. FILLET OF FISH IN A TANGY THAI SAUCE TOPPED WITH CRISPY BASIL LEAVES
2. DICED CHICEN IN BLACK PEPPER SAUCE
3. SLICED LAMB WITH GINGER & SPRING ONION
4. LONG BEANS AND BAMBOO SHOOTS WITH ROASTED ALMONDS
5. EXOTIC THAI GREEN CURRY WITH VEGETABLES
6. VEGETABLE DUMPLINGS IN A CREAMY CORIANDER SAUCE
7. FRAGRANT STEAMED RICE

DESSERTS

1. EXOTIC FRUIT PLATTER WITH A ROYAL SPICED MIXTURE
2. TRIO OF CHOCOLATE MOUSSE IN SHOT GLASSES
3. TAB TIM GROB
4. CHOCOLATE WANTONS WITH STRAWBERRY COULIS
5. THAI STICKY RICE WITH MANGO IN BANANA LEAF BOWLS

OPTION 2 – AED140*

STARTERS

1. CRISPY PRAWN TEMPURA MAKKI
2. SICHUAN CHICKEN GYOZA
3. RICE & MUSHROOM DIM SUM
4. TOFU SATEY WITH GOMA SAUCE

SALADS

1. THAI RAW MANGO SALAD
2. MINCED CHICKEN SALAD WITH BASIL AND THAI LEMON DRESSING
3. CRISPY AVACADO SALAD WITH MISO & APPLE COMPOTE
4. KIMCHI & PICKLED CUCUMBER

INTERACTIVE STATIONS

1. SAUTEE COUNTER: A CHOICE OF FISH OR VEGETABLES SAUTEED IN BLACK BEAN SAUCE OR HOT GARLIC SAUCE

MAIN COURSE

1. DICED CHICKEN WITH BASIL & CASHEWNUTS
2. SLICED LAMB WITH ASSORTED PEPPERS
3. THAI RED CURRY WITH EXOTIC VEGETABLES
4. TAO CHI TOFU
5. SCHEZUAN GARLIC FRIED RICE
6. VEGETABLE HAKKA NOODLES

DESSERTS

1. MANGO MOUSSE WITH SAGO IN SHOT GLASSES
2. EXOTIC FRUIT PLATTER WITH A SPECIAL SPICED MIXTURE
3. ASSORTMENT OF MINI CHEESE CAKES
4. DATE PANCAKES WITH NUTTY CHOCOLATE SAUCE

OPTION 3 – AED130*

STARTERS

1. CRISPY CALIFORNIA MAKKI
2. MINI CHICKEN SATEY WITH PEANUT SAUCE
3. SPINACH & MUSHROOM DIM SUM

SALADS

1. BARBEQUE CHICKEN SALAD WITH LYCHEES & PINEAPPLE
2. GLASS NOODLE SALAD WITH EXOTIC VEGETABLES
3. ASSORTED MUSHROOMS WITH LIME AND CORIANDER
4. KIMCHI & PICKLED CUCUMBER

INTERACTIVE STATIONS

1. WOK: CRISPY LAMB BEIJING STYLE

MAIN COURSE

1. FILLET OF FISH IN A SWEET & SOUR SAUCE TOPPED WITH POMOGANATE & PICKLED CUCUMBER
2. DICED CHICKEN IN CHILLI & BLACK BEAN SAUCE
3. THAI GREEN CURRY WITH VEGETABLES
4. STIR FRIED EXOTIC GREENS TOPPED WITH CRUSHED GARLIC
5. VEGETABLE FRIED RICE
6. SINGAPORE NOODLES WITH VEGETABLES

DESSERTS

1. ASSORTMENT OF STRAWBERRY & CHOCOLATE MOUSSE
2. SANGKAYA FOK THONG
3. TIRAMISU IN MINI JARS

New Sushi & Makki Selection

1. SAKE NIGIRI (SALMON)
2. MAGURO NIGIRI (TUNA)
3. KANI NIGIRI (CRAB)
4. CRISPY PRAWN TEMPURA MAKKI
5. CALIFORNIA MAKKI
6. PHILADELPHIA STRAWBERRY PRAWN MAKKI
7. CRISPY CALIFORNIA MAKKI
8. SPICY TUNA ON CRISPY RICE
9. RAINBOW MAKKI
10. SALMON & PHILADELPHIA MAKKI
11. UNAGI MANGO MAKKI
12. DAIKON ROLLS (PICKLED JAPANESE RADISH (V)
13. AVOCADO & SUN DRIED TOMATO MAKKI WITH WASABI CREME
14. CRISPY CRUDITE ROLLS WITH TRUFFLE SOY MAYO
15. ROASTED MUSHROOM MAKKI

TERMS AND CONDITIONS:

GENERAL TERMS:

- A 50% non-refundable deposit cheque is required to secure the booking along with a signed contract.
- Beverages such as mineral water, aerated drinks, juices, mixes etc... are to be provided by the host.
- Transportation cost of AED 750 will be charged. In the event that additional equipment or multiple trips are required and based on the location, transportation charges will vary.
- We provide the following hardware and NO EXTRA COST: buffet tables, buffet skirting, cutlery, crockery, food warmers (Chaffin dishes), service gear, basic lighting, round tables, banquet chairs, cocktail tables and basic centre pieces/props for round tables, cocktail tables and the buffet.
- Any additional or specific requirements besides those mentioned above will be chargeable.
- In the event of any set-up changes requested by the host on the day of the event, additional charges may be applicable if extra transportation is required.

STAFF CHARGES:

- Royal Orchid Hospitality offers you well trained Waiting Staff at the rate of AED200 per waiter
- Royal Orchid Hospitality offers on-site live cooking stations, which includes the entire set up, cooking equipment and one of our Master Chefs to create the Royal Orchid magic. The chef for a live station is priced at AED350.
- Royal Orchid Hospitality offers a full bar set up, including an Expert Barman, glassware and ice cubes at AED500. This includes 1 barman and each additional bar man will be charged at AED300.
- Royal Orchid Hospitality will not provide glassware, ice, bar setup and any bar accessories if the host hires their own bartender. In the event that the host's bartenders are hired in addition to the bartenders provided by Royal Orchid Hospitality, the host will rent then all glassware and breakages will be charged as per actuals to the host.

FOOD SAFETY:

- Royal Orchid Hospitality will accept this contract provided no other caterer is hired or outside food is served at the event, besides that provided by Royal Orchid Hospitality. In addition, Royal Orchid Hospitality will not accept responsibility for any food allergies or adverse reactions caused by the food item/s provided to or by the client through any other source.

BILLING POLICY:

- The exact number of guests attending the party should be confirmed in writing at least 2 days prior to the event.
- In case of no shows, the Host will be billed as per the minimum guaranteed guests.
- Should the number of guests attending the event be more than the minimum guarantee, the Host agrees to sign an authorization slip. The final bill will be supported by the authorization slip signed by the host.
- All payments should be made by Cheque only. Payments made by cheque should be written in favour of "Royal Orchid Hospitality JLT".

CONFIRMATION:

Upon signing this contract, both parties: The catering restaurant and the Host agrees to all the terms and conditions mentioned above and will adhere by the above terms and conditions.

We would appreciate if you could kindly acknowledge and sign this as a confirmation of your acceptance in order for us to formally book the date for your event.

Signature of Host & Royal Orchid Hospitality Representative:

Date:

Host:

Date:

Royal Orchid Hospitality: