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✉ Waslam@aagrah.com

Make Your Event Unforgettable!

Premium Catering Services for Weddings,
Birthdays, Corporate Events & More



AAGRAH®
restaurants | event catering

**For more details, please contact:
Wasim Aslam**

☎ 01132876606 | 07362447525

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Our event catering

Weddings • Corporate Events • Festive Occasions •
Ceremonial Events • Public Event Catering

We truly believe that qualitative, personalised service and satisfied customers are the key ingredients to the success of a perfect event,

Our responsibility is not limited with providing you food for your event. We feel honoured in organising and executing a complete event management service, from limousine services, venue décor, wedding cakes, accompanied by the finest food and beverages. We will ensure that your evening is a resounding success from start to finish without any of the dilemmas!

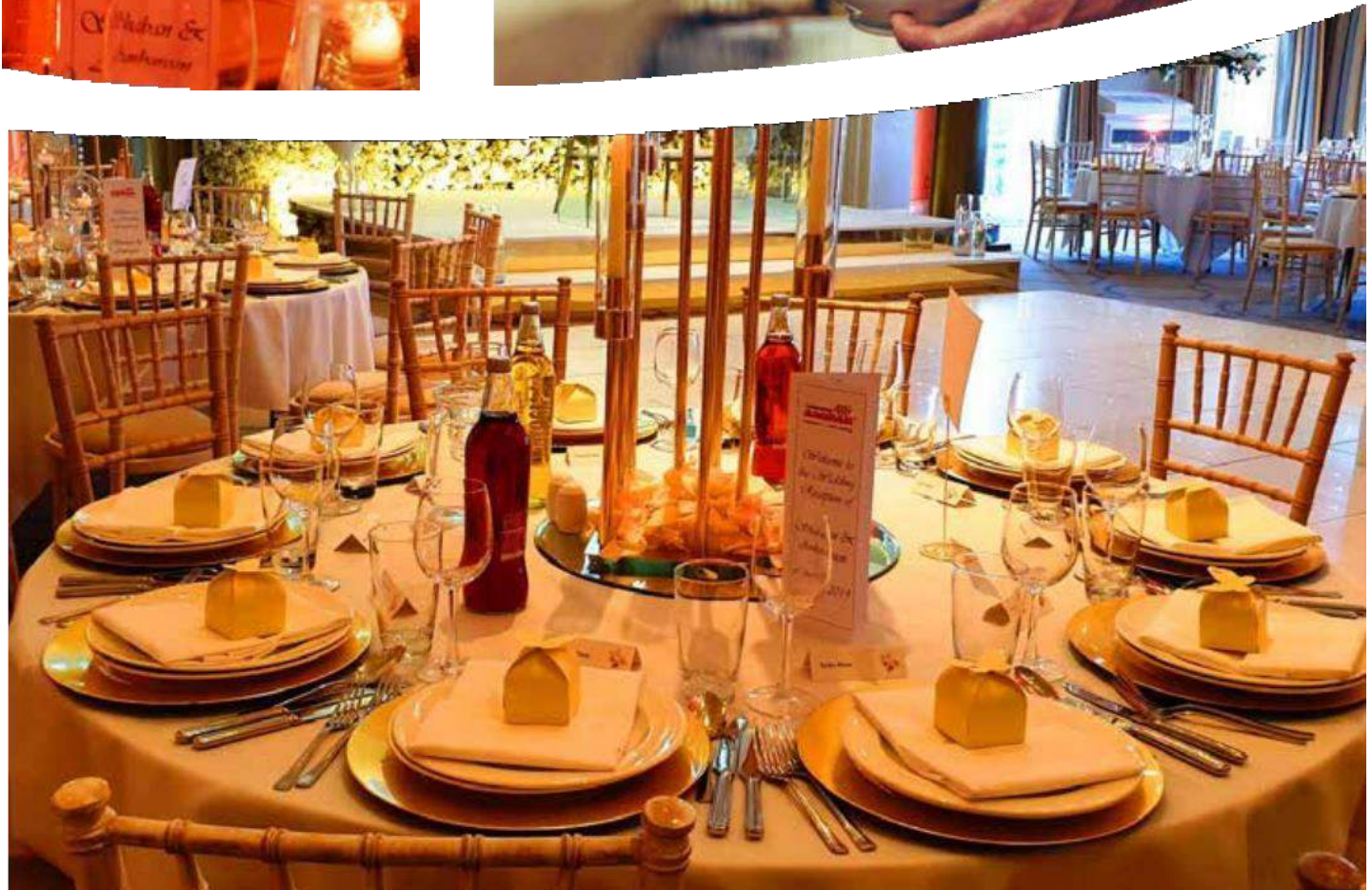
Whatever the occasion, whatever your party size, whatever your 'hospitality dream' we will make it happen.

At Aagrah we have a dedicated team to cater for external events anywhere across the country. We can cater for up to 5000 guests; all you need to decide is the menu. We can advise you on all aspects of your menu and banqueting set up to ensure that your day is perfect.

For further information regarding event catering please contact the team:

■ *Pushing the boundaries in event catering*





Aagrah event catering menu selector

Asian sub Eastern Food.– continent including Chinese, Thai and Middle

Whole Stuffed Lamb

£325

Whole lamb marinated in vinegar, yoghurt (**milk**), garam masala, bay leaves, fresh ginger & garlic. Stuffed with rice, boiled eggs, new potatoes, mushrooms & oven baked. Then garnished with fried onions, fried green chillies and fresh coriander on a bed of salad.

Ran Special

£69.99 Per Ran

Lamb Legs marinated in the juices of onion, garlic, black pepper, lime, and a combination of steam & roast cooking. Served with onion & tomato salad.

Murgh Masalam (Balochistan) (gluten)

£35.00

Whole chicken, skin on, marinated in yoghurt (**milk**) and selected balochi spices then cooked over charcoal, served on a bed of vegetable biryani garnished with lime and fresh coriander with chicken nimak mandi and nan, served on a tawa (metal plate)

STARTERS

Meat

(off the bone extra £1.50 per head)

Bihari Tikka (on or off bone)

Specially selected meat marinated in ginger, garlic, green chillies, onions, pickled spices (**mustard seeds**) and cooked over charcoal.

Seekh Kebab

Minced meat mixed with Aagrah's special kebab masala, **eggs** and cooked on grill.

Chapli Kebab

Mutton minced with onions, green chillies, herbs & spices, scrambled **egg** then shallow fried.

Meat Samosa

Spiced meat, potatoes and peas filling cooked in delicate spices & roasted coriander seeds, folded in crispy triangles and deep fried. (**wheat, gluten, mustard seeds**).

Punjabi Samosa

Traditional Punjabi style samosa made with spiced meat, potatoes and peas, cooked in delicate spices and roasted coriander seeds, filled into a home-made style pastry shell. (**wheat, gluten, mustard seeds**).

CANAPÉS

Starting price of £8.00 per person Choose any four canapés

CHICKEN

Resham Kebab Chicken Tikka on skewers **Chicken Rolls** (Mini) **Murgh Malai Tikka** contains yoghurt (**milk**) **Chicken Mini Kofta on skewers**

FISH

Balochi Machli Fish Pakora **Fish Kebab in canapes** **savoury**

MEAT

Seekh Kebabs (Mini) **Shami Kebabs** (Mini) **Meat Samosa** (Mini) (**mustard seeds**) **Mini Meat Kofta on skewers**

VEGETABLE

Vegetable Samosa (Mini) (**mustard seeds**) **Paneer Rolls** (Mini) (**mustard seeds**) **Vegetable Rolls** (Mini) (**mustard seeds**) **Vegetable Pakora** **Paneer Tikka** **Hara Bhara Kebab** **Grilled Garlic Mushroom**

Gol Gappay (Stationed only)
Fresh Fruit Chat **Papri Chat**



Please see the description of the dishes for allergens.

This menu is designed for large events &

SPECIALITIES

Balochi Chops (extra £2 per head)

Meat chops marinated in garlic, lime. black pepper highlyflavoured with green cardamom, coriander, hing then

weddings. If you like anything which is not mentioned below please feel free to discuss your requirement with our manager who will (Choice of Breast: £0.50 per person extra) tailor make a menu for you from the various shallow fried.

Chicken Tikka (on or off bone- thigh or breast)

Juicy boneless cubes of chicken marinated in spiced yoghurt (milk) and barbecued on charcoal.

Tandoori Murgh Legs (Drumsticks) Sri Lankan or Kashmiri or Rajasthani Style

Leg of chicken marinated in selection of tandoori spices, yoghurt (milk) and grilled.

Murgh Lahorie Charga (on or off the bone)

Legs of chicken marinated in selected lahorie spices and grilled and sautéed in a sauce of tomatoes, onions, fresh coriander, green chilli, and julienne cut ginger and olives.

Resham Kebab

Minced chicken mixed with onions, green chillies, selected herbs, eggs, spice and cooked over charcoal.

Murgh Bihari Tikka(on or off bone- thigh or breast)

Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (mustard seeds)and cooked over charcoal.

Afghani Tikka (thigh off the bone)

Chicken marinated with lime, black pepper ginger and selected Afghani spices.

Murgh Malai Tikka (off bone- thigh or breast)

Chicken cubes marinated in cream (milk), grated cheese (milk), egg, green chillies, and herbs/spices, sesame seeds and grilled.

Gowala Mandi Kebab

Minced steam chicken mixed with potatoes, onions, green chillies, selected herbs, spice and shallow fried.

Fish

Lahorie Machli

Fish marinated in traditional Pakistani spices, sliced green chillies, ginger, fresh coriander and deep fried.

Machli Masala

Fish marinated with selected spices and deep fried

Balochi Machli

Fish marinated in garlic, lime, black pepper green chilli, flavoured with green cardamom, coriander, hing and oven

CHICKEN

baked.

Fish Kebab

Minced Fish mixed with garlic, ginger, red chillies, mashed potatoes and raisins. Coated authentic Asian spices, eggs and deep fried. (gluten)

Vegetarian

Papri/Fruit/Chana/Samosa Chaat

Vegetable Samosa

Spicy vegetable filling folded into triangles, and deep-fried. (wheat, gluten, mustard seeds).

Palak Paneer Samosa

Paneer cheese (milk) and spicy spinach filling folded into triangle, and deep-fried. (wheat, gluten, mustard seeds)

Paneer Rolls

Spiced grated Indian cheese (milk) wrapped in flaky pastry & deepfried. (wheat, gluten, mustard seeds)

Vegetable Rolls

Spiced mashed vegetables wrapped in flaky pastry & deep-fried. (wheat, gluten, mustard seeds).

Vegetable Pakora

Assorted sliced fresh vegetables and mushrooms, dipped in a spicy batter of mixed herbs and green chillies, then deep fried.

Dahi Bhale

Flour of dal mash shaped like balls, fried and served with yoghurt (milk) and garnished with chopped green chillies, onions, tomatoes, fresh coriander and tamarind sauce. Served cold.

Chilli Paneer Tikka

Paneer (cured cheese, (milk) marinated in ginger, garlic, selection of spices and chilli sauce and cooked on charcoal.

Aloo Tikki (with Channa)

Mashed potato with pomegranate, encased in rich gram flour and shallow fried.

Hara Bara Kebab

Squash, fresh garden mint, peas, potatoes spinach green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried.

Grilled Garlic Mushrooms

Mushrooms garnished with green chillies, peppers, salt and cooked on charcoal



MAIN DISHES

Meat (off the bone extra £1.50 per head)

Gosht Masala (on or off the bone)

Masala dishes are known as specialities and are equally popular in India & Pakistan. Masala is delectable gravy made of onion, tomatoes, ginger, garlic, yoghurt (**milk**) and selected herbs & spices. Cooked to perfection on a low heat.

Kuna Gosht

Meat cooked with cream, yoghurt (**milk**) tomatoes, onion and desi ghee and steam cooked on low heat.

Kofta – Mutton

Mutton mince mixed with green chillies, coriander and selected spices and made into kofta (meat balls) and cooked together in the gravy made with onions, garlic, ginger, tomatoes, bay leaves, cinnamon, fresh coriander, yoghurt (**milk**) and then garnished with lime and sliced boiled **eggs**. Topped with garam masala.

Karahi Gosht (on or off the bone)

Meat specially cooked with onions, fresh garlic, ginger, tomatoes, green chillies, yoghurt (**milk**) & coriander.

Gosht Achar (on or off the bone)

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, (**mustard seeds**), ginger and yoghurt (**milk**). Gently simmered in bay leaf juices.

Balti Gosht (on or off the bone)

Balti chilli dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Nihari Gosht (on or off the bone)

Meat cooked with garlic, ginger, yoghurt (**milk**), onions, tomatoes, flour (**wheat**) and selected herbs & spices. It is a typical Lahorie dish.

Lal Maas Rajhastani(on or off the bone)

Diced Meat cooked with whole red chillies, garlic, onion, black cardamom, cinnamon, yoghurt (**milk**), coriander, turmeric and fresh coriander.

Namak Mandi Gosht (on the bone, shoulder)

Diced and salted meat cooked with tomatoes, green chillies and black pepper, dressed in lime juice.

Aab Goosht (Aloo Gosht)

Abgoosht is a one-pot comfort food that is a rustic dish with wholesome ingredients. Abgoosht is traditionally prepared with Lamb, chickpeas, new baby potatoes and tomatoes.

Bindi Gosht(on or off the bone)

Tender Meat & fresh bindi (okra) cooked with fresh onions, garlic, ginger, coriander, green chillies, tomatoes, bay leaf & cinnamon juice.

Palak Gosht (on or off the bone)

Meat and spring leaf spinach cooked gently with onions, fresh garlic, ginger, coriander, bay leaf, green chillies & cardamom juice, with a selection of spices. (**soya**)

Chicken

Murgh Masala (Fine pieces boneless mix chicken)

Masala dishes are known as specialities and are equally popular in India & Pakistan. Masala is delectable gravy made of onion, tomatoes, ginger, garlic, yoghurt (**milk**) and selected herbs & spices. Cooked to perfection on a low heat.

Murgh Karahi (on or off the bone, thigh or breast)

Chicken cooked with onions, fresh garlic, ginger, tomatoes, green chillies, yoghurt (**milk**) & coriander.

Handi Murgh (on or off the bone, thigh or breast)

Marinated chicken with ginger, garlic, tomatoes, yoghurt (**milk**) and fenugreek leaves. This is a traditional Punjabi dish.

Murgh Achar (on or off the bone, thigh or breast)

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, (**mustard seeds**), ginger, and yoghurt (**milk**) & gently simmered in bay leaf juices.

Murgh Khara Masala (on or off the bone, thigh or breast)

Diced chicken marinated in yoghurt (**milk**), garlic, red chillies, salt and turmeric powder then cooked with onion, tomatoes, (**mustard seeds**) and green chillies and selection of whole spices then garnished with fried onions.

Afghani Murgh (on or off the bone, thigh or breast)

Diced and salted chicken cooked with tomatoes, green chillies and black pepper, dressed in lime juice.

Murgh Balti (on or off the bone, thigh or breast)

Balti chilli dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Murgh Hyderabad (on or off the bone, thigh or breast)

A distinctly rich dish cooked with tangy spices, green coriander, fresh cream **(milk)**, yoghurt **(milk)**, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. It is full of distinctive flavours.

Murgh Palak (on or off the bone, thigh or breast)

Chicken and spring leaf spinach tenderly cooked with spring onions, garlic, and ginger, coriander, bay leaf and cinnamon juice. **(soya)**

Note: in addition to above halal quails and pheasant can be sourced on request.



Vegetarian or side dishes (v)

Gobi Piaze (Vegan)

Fresh cauliflower cooked with spring onions, curry leaves, tomatoes, fresh coriander, green chillies and selected herbs & spices.

Aloo Gobi (Vegan)

New potatoes and cauliflower cooked with spring onions & garlic, whole **(mustard seeds)**, cumin seeds and sliced ginger in a mix of traditional spices.

Aloo Chana (Vegan)

Potatoes and chickpeas cooked with whole onion seeds, curry leaves, onions, tomatoes, and fresh coriander.

Palak Aloo (Vegan)

New baby potatoes and spring leaf spinach cooked with onions, tomatoes, fresh coriander and selected herbs & spices. **(soya)**

Aloo Bhaji (Vegan)

New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Bhindi Aloo (Vegan)

Fresh bhindi (okra) and new potatoes cooked with onions, tomatoes, fresh coriander, green chillies, lime and selected herbs & spices.

Palak Paneer

Spring leaf spinach and cured cheese **(milk)** cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices. **(soya)**

Shahi Paneer Tikka

Paneer cheese **(milk)** cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Mutter Paneer

Fresh garden beans cooked with garlic, **(mustard seeds)**, fresh curry leaves, tomatoes, onions and paneer cured cheese **(milk)**.

Balti Vegetable

Balti chili dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Vegetable Achari

Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, **(mustard seeds)**, ginger & yoghurt **(milk)**. Gently simmered in bay leaf juices.

Bhindi Bhaji

Fresh bhindi (okra) cooked with onions, tomatoes, fresh coriander, green chillies, lime and selected herbs & spices



Dal Dishes (v)

Daal Tarka (Vegan)

Pink lentils cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Masoor Daal (Vegan)

Masoor Dal is a popular lentil-based dish from the North Indian Cuisine & is often made in Indian homes. The dish is made with pink lentils which are known as Masoor Dal.

Daal Piaze (Chana) (Vegan)

Chana dal (yellow split lentils) cooked with spring onions, tomatoes, and fresh coriander, green chillies and selected herbs & spices.

Daal Makhni

Mash dal traditionally cooked with garlic tomatoes, cream **(milk)**, butter and garnished with fried onions.

Mix Daal Achar

Mixed dal cooked with tomatoes, pickles spices **(mustard seeds)**, yoghurt **(milk)** green chillies and fresh coriander.

Daal Mash in tomato sauce (Vegan)

Mash Dal cooked with onions, garlic, ginger, coriander, cumin. Flavoured with nutmeg & fresh coriander.

Lahorie Choley (Vegan)

Whole chickpeas and masoor dal cooked together with garlic, tomatoes and a selection of Lahorie spices.

RICE DISHES

Biryani (all of the bone meat extra £1.50 per head)

Meat Sindhi Biryani (On/Off Bone Meat)

Highest quality aromatic rice with meat, yoghurt (**milk**) cooked with selected biryani masala flavoured with saffron & mixed together.

Chicken Sindhi Biryani

Highest quality aromatic rice with chicken, yoghurt (**milk**) cooked with selected biryani masala, flavoured with saffron & mixed together.

Nauratan Biryani (V)

Selection of vegetables marinated in special biryani masala then slightly steamed with rice and saffron.

Traditional Meat or Chicken Biryani

Highest quality aromatic rice with meat, yoghurt (**milk**) cooked with selected biryani masala flavoured with saffron & steamed together.

Punjabi Biryani

Punjabi traditional biryani full of flavor and aroma. Cooked with selected spices, yoghurt (**milk**) & masala to give the best taste of Punjab.

Kashmiri Biryani

A very traditional chicken / meat biryani cooked with traditional Kashmiri masala and yoghurt (**milk**).

Hyderabadi Biryani

An Indian subcontinent popular dish, which was royals favourite. Chicken or meat cooked with yoghurt (**milk**), hyderabadi royal spices and steamed together.

Pilau (all off the bone meat extra £1.50 per head)

Plain Pilau (V)

Rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and coriander & cumin seeds.

Zeera Rice (V)

Rice cooked with cumin seeds, curry leaves, salt and selected spices.

Matar Pilau (V)

Aromatic rice cooked with green peas, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander & cumin seeds.

Afghani Pilau

Kabuli pulao is an Afghan dish, a variety of pilaf, consisting of steamed rice mixed with raisins, carrots, and whole potatoes.

Chicken Pilau (Thigh or breast, on or off The Bone)

Aromatic rice cooked with boneless chicken, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves and coriander & cumin seeds.

Meat Pilau (On Or Off The Bone)

Aromatic rice cooked with meat, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander seeds & cumin seeds

Chana Pilau (V)

Aromatic rice cooked with chana, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander seeds & cumin seeds.

BREAD

Nan (gluten)

Traditional nan made from (**yeast**), flour and (**milk**), with a touch of onion seeds.

Rogni Nan (gluten)

Roghni nan is made from flour mixed with yoghurt (**milk**), (**yeast**), onion seeds, ghee and glazed with (**sesame seeds**).

Tandoori Roti (gluten)

Roti is made from normal (**wheat**) flour and cooked in a clay oven (Tandoor).



SALADS

Mediterranean Salad (cheese (milk))

Pasta Salad (gluten)

Italian penne pasta with red kidney beans, colourful peppers with a touch of sweet and sour tomato sauce

Kachoomer Salad

Cucumber, tomatoes, red onions, carrots, fresh green coriander, garden fresh mint, sprinkled with lime juice and a touch of finely sliced green chillies.

Fresh Leaves Salad

An assortment of fresh baby leaf salads.

Russian Salad

Carrot, peas, potatoes and apples mixed with mayonnaise (**egg**). A world known Russian speciality.

Channa Piaz Chat Salad

Hawaiian Fruit Salad

Assorted fresh fruit and bite size slices of pineapples with black pepper and sprinkled with lime juice.

RAITA

Cucumber Raita (yoghurt, (milk))

Tamatar (Tomato) **Ki Bhujia**

Cucumber and Tomato Raita (yoghurt (milk))

Banagan Wala Raita (yoghurt (milk))

Zeera Raita (yoghurt (milk))

Pakoorian Wala Raita (yoghurt (milk))

CHUTNEYS

Green Mint Chutney (yoghurt (milk))

Tamarind Chutney

Garlic & Corriander

Apple Chutney **Red Chilli**

Sauce

DESSERTS

Shahi Tukra (C, G, N)

Phirni (choice of flavour) (C, N)

Ras Malai (C, M, N) (extra £1 per head)

Gajar Kheer (C, M, N) **Suji Ka Halwa** (N)

Shahi Halwa (Carrot & Suji) (N)

Zarda Sweet Rice (N) **Gulab Jamon** (G,N)

Kulfi (C, M, N)

Rubberie Kheer (C, M, N) **Fruit Trifle** (C, M, N, G)

Falooda (C, M, N)

Cheesecake (C, M, N, G) (extra £1 per head)

Gajerela (C, M, N) **Fresh Fruit Platter**

Strawberry, Mango or Choco Mousse (C, M, N)

Allergens Key:

C = Cream, M = Milk, G = Gluten, N = Nuts **Mango Chutney**

Tomato Onion chatni **Gajer**

Halwa (nuts)

Dal Halwa (nuts)

Kulfi Falooda (nuts)



Event Catering Packages

All packages include Kitchen Staff, Serving Dishes and Buffet Units. For prawn dishes £2 additional charge and king prawn dishes £4 additional charge.

NB: There will be an additional charge for serving staff.

The dishes for your chosen menu can be found in the brochure, located in all restaurants, and www.aagrah.com.

Silver Package

Two starters, Two Main Dishes, Pilau Rice, Nan Raita, One Chutney & One Dessert From £16.95

Two Starters, Three Main Dishes, Pilau Rice, Nan, Raita, Two Chutneys & One Dessert From £17.95

Platinum Package

Three Starters, Four Main Dishes, Pilau Rice or Biryani, Nan, Raita, Two Chutneys & Two Desserts (plated).

From £20.95 per person Prices are based on 100 Guests.

NB: All meat shall be on the bone. Should you require off-the-bone meat, an additional charge of £1.50 per head will apply. These prices are within a 30 -mile radius of Shipley. Any additional mileage will be charged 7days in advance.

For Further Information Tel: 07362 447525 | 01132876606



Aagrah Events Terms & Conditions:

PAYMENT OF A DEPOSIT WILL BE TAKEN AS CONFIRMATION THAT YOU AGREE TO THE FOLLOWING TERMS & CONDITIONS

DEFINITION

'In the following terms and conditions the words 'we', 'us' shall mean Aagrah Group, whose Head Office Address is Aagrah House, 4 Saltaire Rd, Shipley BD18 3HN. The 'client' and you' shall mean the person or the company responsible for commissioning, signing these terms & conditions and payment of the event. The 'event booking contract' means the agreement between the 'event catering team/the midpoint suite' and 'the client' for a specific booking. These terms & conditions will form part of the 'Event Booking Contract.'

1.0 BOOKING CONFIRMATION

Upon receiving a provisional booking, we shall hold a date for you for 14 days subject to availability. We shall issue the client with the event booking contract which shall contain the last date upon which the client is obliged to return the event booking contract alongside the required deposit. Once both You and We sign the Event Contract, all provisions reserved on your behalf will be confirmed and therefore subject to the terms & conditions of the Event booking Contract. We reserve the right to release the provisional dates if the confirmation is not received by the date stated and hence deemed cancelled. No cancellation fee shall apply in these circumstances. If other enquiries are received for the same dates we may contact you earlier for confirmation.

2.0 PAYMENT

25% of the full package payment is required as a deposit to secure your booking.

Your payment of a 25% deposit is confirmation that you agree and accept the terms and conditions outlined in this agreement and you are bound by these conditions.

- The remaining 75% is to be paid 7 prior to the event.

Should the client fail to pay to pay any such deposit or payment within 14 days of enquiry, we may treat the booking as cancelled by the client. The above terms may be negotiable but at the discretion of the Aagrah Group.

3.0 GUEST NUMBERS

The event booking contract shall specify the guaranteed numbers that you expect to attend the event. The final number of guests attending must be notified at least 3 days prior to the event and must not exceed a difference of 10%. Any increase further than 10% guest cannot be guaranteed; however, we shall endeavour to meet your requirement.

- The payment for additional guests must be settled on the day of the event. Each extra guest will be charged the price per head agreed on the event booking contract.
- If the final numbers are lower than the guaranteed numbers, we shall invoice for the guaranteed numbers as stated on the event booking contract.
- If the actual numbers are higher than the guaranteed number, we shall charge as per agreed price for actual numbers.
- If the number of guests at your event exceeds your confirmed number of guests by more than 20 people, we cannot guarantee that we will be able to provide sufficient food for your guests.
- The payment needs to be settled on the completion of the event with the banqueting manager in charge.

4.0 CANCELLATION OF EVENT

In the event that the client cancels the event, for whatsoever reason, we reserve the right to charge the following cancellation charges.

Cancellation 3 months or more prior to the event - The full amount paid as deposit will be **non-refundable** but transferable to another date subject to availability within 6 months from the date of the event.

Cancellation within 3 months or less to the event – You shall be liable to pay the Aagrah Group 50% of the total amount of the event.

Any deposit paid shall be non-refundable.

Any invoice issued to you post cancellation should be settled within 7 days from the date of receipt of Invoice.

All cancellation must be confirmed in writing and will be effective from the date of receipt from the Aagrah Group. We may cancel a booking if:

- If the venue is closed due to industrial dispute, nature, or any other public authority
- Due to any matters beyond our control i.e electric failure or any other matter which results in a compromise in our delivery of food. We will however endeavour to find alternative solutions to deliver the service.
- The client becomes insolvent or enters into liquidation or receivership and we believe that the client will be unable to fulfil their full obligation as stated in these terms & conditions.

6.0 EVENT DETAILS

- Any amendments to the booking details for event catering is to be notified to the Aagrah Group at least 3 days prior to the event in writing. Any changes after this period may be accepted at discretion with us.
- The event shall start and finish at the times as indicated on the event booking contract, failing which the client shall be liable to additional charges.
- Any evening events running over 1am will be charged at £500 per hour.
- Any special dietary requirements should be notified to our events team at least 7 days prior to the event.
- Any external services for an event that are arranged directly by the client must be approved by the Aagrah Group at least 28 days prior to the event and these services also remain the sole responsibility of the client. We reserve the right to refuse admission to our premises of any external service providers that we feel may compromise the reputation of the The Aagrah Group.

8.0 GOVERNING LAW

These terms & conditions shall be governed by English Law and the parties hereto submit to the non-exclusive jurisdiction of the English Courts.

