



Colors of India

CATERING & FUNCTION
HIRE PACKAGES

TO SUBMIT AN INQUIRY, VISIT OUR WEBSITE TODAY

TAKEAWAY PACKAGES



BRONZE

\$35/per person

2 entrees
2 mains
rice
naan
raita
salad
dessert

Minimum 15 people



SILVER

\$30/per person

2 entrees
2 mains
rice
naan
raita
salad
dessert

Minimum 25 people



GOLD

\$35/per person

3 entrees
3 mains
rice
naan
raita
salad
dessert

Minimum 25 people



PLATINUM

\$30/per person

3 entrees
3 mains
rice
naan
raita
salad
dessert

Minimum 35 people



DIAMOND

\$35/per person

4 entrees
4 mains
rice
naan
raita
salad
dessert

Minimum 35 people



JADE

\$38/per person

5 entrees
4 mains
rice
naan
raita
salad
dessert

Minimum 35 people

*OPTIONAL ADD-ON: Casserole/Chaffing dishes
\$50 refundable deposit for each dish on pickup*

FUNCTION HIRE PACKAGES



SILVER

\$45/per person

- 3 entrees
- 3 mains
- rice
- naan
- raita
- salad
- dessert
- soft drink



GOLD

\$55/per person

- 4 entrees
- 4 mains
- rice
- naan
- raita
- salad
- dessert
- soft drink



PLATINUM

\$58/per person

- 5 entrees
- 4 mains
- rice
- naan
- raita
- salad
- dessert
- soft drink

*\$200 upstairs hire charge for groups under 30



ADD-ONS

WELCOME DRINKS

Selection from:

Mango Lassi

Jaljeera

Lemon Lime Bitters

Nimbu Pani

\$2.50
per
person

WELCOME CANOPIES

Selection from:

Hara Bhara Kebab

Bhelpuri

Aloo Channa Chaat

\$2.50
per
person

LIVE STATIONS

Experience the culinary magic of our Live Stations. Our expert attendants and station setups ensure a seamless and delightful experience for you and your guests. Explore our exquisite options, such as sizzling jalebi and aromatic chai, to elevate your event to the next level of indulgence.

LIVE STATIONS

Selection from:

Jalebi

Imarti

Tandoor

Chana Bhatura

Chaat

Chai

Drinks (Lassi/Soft Drink)

Price
quoted
case by
case



Stations can be provided as an addition to catering packages, or as a service on its own! Applicable to off-site/outdoor events.

ENTREES

VEGETARIAN

Snacks

Onion Bhaji

Spinach pakora

Paneer Pakoda

Chilli Paneer

Gobhi Manchurian

Soya Chaap Masala

Achari Paneer Tikka

Mix Pakora

Samosa

Kachori

Chaats

Chaat Papdi / Dahi Bhalla

Bhelpuri

NON-VEGETARIAN

Snacks

Chicken Tikka

Malai Chicken Tikka

Seekh kabab

Tandoori Chicken

Chingari Chicken (spicy)

Chicken Seekh Kabab

Lamb Seekh Kebab

MAINS

VEGETARIAN

Curries

Malai Kofta
Paneer Butter Masala
Palak Paneer
Kadahi Paneer
Chana Masala
Mutter Paneer
Kadai Paneer
Mix Veg
Navratan Korma

Mushroom Palak
Kadi Pakora
Veg Biryani
Mushroom Matar
Aloo Matar
Aloo Baingan
Veg Noodles
Veg Biryani

Daal

Daal Fry
Daal Tadka
Daal Makhani

NON-VEGETARIAN

Curries

Chicken Curry
Chicken Korma
Chicken Tikka Masala
Butter Chicken
Chicken Vindaloo
Lamb Rogan Josh
Lamb Vindaloo
Madras Lamb
Bhuna Ghosht
Delhi Style Goat Curry
Goan Prawn Curry
Prawn Masala
Chicken Biryani

BREADS AND ACCOMPANYMENTS

BREADS

Butter Naan
Butter Tandoori Roti
Garlic Naan

RICE

Saffron Basmati Rice
Jeera Rice

RAITA

Boondi Raita
Cucumber Raita

DESSERT

Rasmalai
Gulab Jamun
Gajar Halwa
Kheer
Fruit Cream
Kulfi
Moong Dal Halwa
Kulfi Falooda
Vanilla Ice Cream

SALAD

Garden Salad
Onion Salad

TERMS AND CONDITIONS

EARLY ACCESS AND DECORATION

Colors of India will make early access to the room available two hour prior to the commencement of the function for any decorations and other set up. If early access is required, Colors of India requires a minimum of 48 hours' notice to ensure that all necessary arrangements are in place for you to be able to have access to the room. All decorations are the responsibility of the customer.

The floors, walls or any other parts of the facility must not be broken or pierced by nails, screws or other contrivances, nor by any graffiti, writing or other decorations made on the walls. No proscenium, scenery, fittings, decorations, posters, is to be fixed, hung or displayed in or upon the hall without the prior consent of the manager of Colors of India.

OUTSIDE HIRING OF EQUIPMENT

Colors of India do not insure any goods or equipment that is brought into the hall or left in the hall by the Hirer or their invitees. Colors of India will not compensate the Hirer for any losses of any goods or equipment or consequential losses arising out of the damage or loss of the equipment. Hirers are advised that they should obtain insurance for their own equipment and goods.

DEPOSIT & CHARGES

A 30% deposit must be made to secure the booking and menu. The remaining balance must be paid 48 hours prior to the event or catering. Take away food is not allowed from the premises for the package options.

ATTENDANCE GUARANTEE:

Any changes to menu, guest numbers etc. must be notified at least 1 week prior to the date of event. We are unable to accommodate attendance deductions from the original number quoted.

TIMINGS

Room will be available for 4 hours. Extra room charges after 4 hours will incur a \$50 fee for every 30 minutes (with no staffing). All bookings held must cease as per restaurant closing hours.

CONSUMPTION

Smoking is not permitted into our premises.

DAMAGE OR LOSS

We will not be responsible for the loss or damage to any property belonging to the client or their guests. The customer is financially liable for any damage sustained, or loss incurred, to Colors of India property, fixtures or fittings, whether through their own or through actions of their guests.

REFUSAL OF ALCOHOL SERVICES & REMOVAL OF GUESTS FROM THE PREMISES

Management reserve the right to stop the service of alcohol to any function guest at any time in accordance with responsible serving of alcohol policies and licensing arrangements. Guests who display what is deemed to be inappropriate behaviour at any time may be asked to leave the premises. In case of vomiting due to excessive consumption of alcohol \$100 will be charged to get the premises cleaned.

TERMS AND CONDITIONS

MUSIC /ENTERTAINMENT/NOISE LEVEL

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents. Please note that no amplified music (ie: live bands or disc jockeys) can be undertaken in the restaurant due to noise level restrictions. Failure to comply with any official request to reduce noise will result in immediate cessation of the hire.

CLIENT RESPONSIBILITIES

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff.

CANCELLATION

All cancellations must be made in written form. In the event of the function being cancelled, the following condition will be applied:

Notice of over 60 days: Cancellation fees will not be incurred

Notice of over 30 days: Cancellation fee of \$300 will be incurred

Notice of over 48 hours: Cancellation fees of \$500 or the deposit will be retained.

Notice of less than 48 hours: No refund

BYO

BYO Wine only: \$3.00 pp (other alcoholic drinks can be purchased from the restaurant bar).

Cakeage Fee: \$1 pp