

# Asian Weddings



**RAMADA**<sup>®</sup>  
WOLVERHAMPTON

[www.ramadaparkhall.co.uk](http://www.ramadaparkhall.co.uk)



# *Our Commitment to you*

## **We are happy to include the following in your package**

(not applicable with room hire only functions)

- Complimentary Bridal Suite on your wedding night and Breakfast
- Bottle of chilled Sparkling Wine in the Suite
- Red Carpet welcome
- Free car parking
- Special accommodation rates for your guests
- Complimentary Spa package voucher for the Bride at Ramada Park Hall Hotel & Spa
- Spa discounts for the Bridesmaids at Ramada Park Hall Hotel & Spa
- First Anniversary dinner at any of our Restaurants
- Engraved champagne glasses with your names and wedding date with our compliments

The Management of Ramada Park Hall want to make sure that you enjoy your big day, so if you have any questions or requests before and during the reception, please let us know.



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# Kavi Indian Restaurant

*The latest luxury of new generation fusion restaurants*

One of the most exciting restaurants to hit the Midlands in recent times, Kavi combines understated style and excellent service.

The menu is modern Indian fusion with an emphasis on quality ingredients.

There was a time when Indian eateries had a limited selection of dishes but now, you're spoiled for choice with the rise of new generation fusion restaurants. At Ramada Hotels, residents and non-residents are equally welcome to take advantage of our restaurant and bar catering services – all part of our pledge to make your visit as memorable as possible. Enjoy the luxurious bar areas each hotel has to offer whilst browsing through the menu, before dining in Kavi with its unique ambient experience.

These beautifully crafted, contemporary restaurants are bursting with design features.

Ramada Warwick and Ramada Newcastle-under-Lyme have something different to offer, before you taste the food, feast your eyes on the furnishings imported especially from India, China and Italy. The piece de resistance being the theatre-style kitchen in the centre of the

room, allowing diners to see unique culinary skills in action. Stunning marble floors and quality service it is definitely not your average Indian Restaurant.

Created by Kavi's award winning chef, the menu tantalises your taste buds as you decide what to order, and what you'll save for your next visit. Starters include Punjabi Jhinga, (King prawns in a Greek yoghurt with aromatic spices, grilled over charcoal), Shakarkandi Chaat (Sweet potato chaat and pomegranate seeds) and Kalmi Kebab (on bone chicken thigh in cream cheese and cashew nuts). Favourite dishes include the Amiritsari Talli Macchi, (pan seared fillets of sea bass on a bed of sautéed red cabbage with a korma sauce) and Lamb Shank (leg of baby lamb simmered in Kashmiri masala sauce served with steamed basmati rice), and for dessert; Gulab Jamun, (an irresistible warm treacle pudding with vanilla ice cream). Kavi is already creating a stir, and has built on its success by opening three more restaurants across the Midlands. Once you've sampled this delicious food in unrivalled surroundings you'll understand why.

**Kavi**  
indian restaurant



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## Wedding Drinks

### Arrival Reception

Bucks Fizz, House Wine, Sherry or Fruit Punch	£3.95pp
Pimms and Lemonade	£4.50pp
Moet and Chandon Champagne	£7.50pp

### During the Meal

Bottle of our House Wine – serves 4 people	£12.95 per bottle
Or choose from our wine menu starting at	£14.95 per bottle
Bottle of Shloer	£6.45

### For the Toast

A glass of Sparkling Wine	£3.95pp
A glass of Jean Moutardier Champagne	£5.95pp
A glass of Moet and Chandon Champagne	£7.50pp

## The Dinner

Select four starters including two vegetarian, four main dishes including two vegetarian, one lentil dish and one dessert

Select one from plain naan, butter naan, roti or prantha

Select one rice dish from pilau, steamed, mushroom or basmati

We are happy to cater for vegetarian and special dietary requirements

Please note some meals may contain traces of nuts.

<b>Bronze Service</b>	£16.50
Served Buffet Style	
<b>Silver Service</b>	£20.95
Starter, main course and dessert served at your table	
<b>Gold Service</b>	£24.50
Sit down three course meal with Karahi stand service	



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# Starters

Select four dishes including two vegetarian from the list below:

**Cocktail samosas and spring rolls (v)**

**Assorted vegetables in filo pastry**

**Mixed vegetable potli (v)**

**Assorted vegetables in filo pastry  
deep fried**

**Chilli paneer (v)**

Diced cottage cheese in chinese style  
chilli sauce

**Chilli chicken**

Diced chicken in chinese style  
chilli sauce

**Tandoori chicken**

Chicken on the bone marinated in  
tandoori spices

**Hara bhara kebab (v)**

Spinach paneer and potato discs

**Kalmi kebab**

Chicken thigh chargrilled

**Achari chicken tikka**

Diced chicken breast in a pickle flavour

**Aloo tikka chaat (v)**

Potato discs served with channa

**Amritsari fried fish**

Crispy fried hake fish

**Tangri kebab**

Chicken drumsticks chargrilled

**Galafi lamb kebab**

Minced lamb barrels chargrilled

**Golmol lamb kebab**

Minced lamb balls

**Deep fried calamari**

Fresh and crispy calamari

**Paneer tikka (green achari) (v)**

Diced cottage cheese chargrilled

**Achari lamb chops**

add £2.00pp

**Tandoori king prawns**

add £2.00pp

**Chilli prawns**

add £2.00pp

**Tandoori tiger prawns**

add £2.00pp



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## Main Course

Select four dishes including two vegetarian from the list below:

### Lamb Dishes

**Achari lamb on bone** On bone lamb with five spices of pickle

**Lamb rogan josh** Diced lamb simmered in smooth kashmiri spices

**Keema chop masala** Minced lamb and soft lamb chops in masala sauce

**Methi lamb** Boneless diced lamb with fresh fenugreek leaves

**Lamb saag** Lamb cooked in spinach and mustard paste

**Lamb jhalfrezi** Soft diced lamb tempered with peppers and onions

### Chicken Dishes

**Murg kalimirch** Fresh diced chicken with black pepper and coconut milk

**Murg nawabi** Rich gravy finished with nuts and cream

**Murg chettinad** Simmered in coconut paste tempered with curry leaves

**Kadhai chicken** Cooked with kadhai masala and green peppers

**Murg makhani** Chicken tikka simmered in rich tomato gravy

### Fish Dishes

**Kerala fish curry** Hake diced and simmered in coconut and tomato gravy

**Bengali macchi curry** Fish cooked with a hint of tamarind sauce

**Macchi ka salaam** Cubed fish in rich gravy hint of mustard and curry leaves



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# Main Course

Select four dishes including two vegetarian from the list below:

## Vegetarian Dishes

**Saag paneer (v)** Diced cottage cheese cooked in fresh spinach and mustard leaves

**Mattar paneer (v)** Diced cottage cheese and green peas in tomato onion gravy

**Shahi paneer (v)** Diced cottage cheese in rich gravy of nuts, cream and butter

**Mixed vegetable kofta (v)** Mixed vegetable dumplings in rich creamy sauce

**Malai kofta (v)** Cottage cheese dumplings in rich gravy of nuts and cream

**Tinda masala (v)** Traditional punjabi vegetable in onion and tomato Masala

**Khatte baingan (v)** Hot and sour eggplants

**Baingan mirch ka salan (v)** Eggplants in hyderabad style

**Mixed vegetable porial (v)** Burnaise of vegetables tempered with coconut, curry leaves and mustard seed

**Dum aloo kashmir (v)** Baby potatoes in kashmiri masala

**Bhindi do piiza (v)** Okra and diced onions

## Lentils

**Dal makhni (v)** Black lentils simmered with butter and cream

**Dal panchmail (v)** Combination of five spices tempered in onion and tomatoes

**Dal tadka (v)** Yellow moong dal with garlic and green chilli



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## Accompaniments

add £3.50 per basket per table

Poppadoms

## Special Dishes

add £2.00pp extra per dish

**Lamb shank** Leg of lamb simmered in kashmiri masala

**Quail hara masala** Fresh quails cooked in green chutney

**Seabass fish** Pan seared fillet of fresh sea bass served with a korma sauce

**Lobsters** Whole green lobster garlic flavoured

**Prawn kali mirch** King prawns cooked with coconut and crushed pepper corn

## Canapés

£3.00pp as an addition to a meal package for all of the below

Galafi lamb kebab

Aloo matar paneer tikki (v)

Chicken tikka haryali

Tandoori paneer tikka (v)

Tandoori salmon

add £1.00pp

Grade 1 achari lamb chops

add £2.00pp

Tandoori king prawns

add £2.00pp



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## Live Station

£2.00pp as an addition to the full menu. Please note there is only one choice of soup

Soup station

Shorba (dal) (v)

Hot and sour soup (v)

Chaat papdi and golgappa station (v)

## Desserts

**Warm gulab jamun** Reduced milk dumplings in sugar syrup

**Rasamali** Cottage cheese dumplings in reduced milk

**Gajar ka halwa** Carrots puddings

Chocolate fudge cake with fresh cream

## Breakfast Menu

£3.00pp as an addition to a meal package for all of the below

Indian tea

Fresh orange juice

Soft drinks

Vegetable spring rolls (v)

Vegetable samosas (v)

Aloo tikki chaat (v)

Puri bhaji (v)

add £1.00pp

Cholle bhature (v)

add £1.00pp



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## Room Hire

Only applicable with self-catered weddings

### **Ramada Wolverhampton**

Park & Dudley Suite	up to 120 guests	£1500
Ballroom	150 – 300 guests	£3995
	301 – 600 guests	£7995

### **Ramada Warwick**

Ballroom	up to 150 guests	£1500
	151 – 300 guests	£3995
	301 – 500 guests	£6995

### **Ramada Newcastle-under-Lyme**

Ballroom	up to 350 guests	£2995
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### **Ramada Birmingham Oldbury**

Ballroom	up to 130 guests	£1995
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For under 130 guests, we invite you to consider the cost saving option of having no room hire charge by selecting a meal package.

Full room hire will be charged, and kitchen rental of £250.00 charged when approved outside caterers are used.

There will be a 25% discount on room hire if you choose to use Kavi Indian Restaurant specialist in-house chefs to prepare your food.

## Optional Extras

Chair covers are available at £3.00 per cover

Corkage is applicable at £10.00 per bottle

Changing rooms are available

# The choice of locations to celebrate your special day



Ramada Wolverhampton Hotel & Conference Centre,  
Park Drive, Goldthorn Park, Wolverhampton WV4 5AJ

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**E:** [enquiries@ramadaparkhall.co.uk](mailto:enquiries@ramadaparkhall.co.uk) **www.ramadaparkhall.co.uk**



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Chesford Bridge, Kenilworth CV8 2LN

**T:** 01926 858331 **F:** 01926 858153

**E:** [enquiries@ramadawarwick.co.uk](mailto:enquiries@ramadawarwick.co.uk) **www.ramadawarwick.co.uk**



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Clayton Road, Clayton, Newcastle-under-Lyme, Staffordshire ST5 4AF

**T:** 01782 613093 **F:** 01782 711896

**E:** [enquiries@ramadanewcastleul.co.uk](mailto:enquiries@ramadanewcastleul.co.uk) **www.ramadaneewcastleul.co.uk**



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