

Asian Celebrations



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WOLVERHAMPTON

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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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Arrival 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.

Bronze Service	£16.50
Served Buffet Style	
Silver Service	£20.95
Starter, main course and dessert served at your table	
Gold Service	£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 50% 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



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