



Events & Caterers



Introduction

The Waves Events and Caterers is a wedding catering company that provides exquisite food, superior service for weddings and other celebrations. The Waves Events and Caterers is a favorite wedding catering company for beautiful, memorable and succulent wedding celebrations. We have been providing sensational wedding catering services for over **20 years** and our expertise and creativity shine through at every event. Last but not least, we best attribute is our consistently friendly and helpful staff, who are always willing to provide answers and solutions to any questions or concerns. All in all, we have the perfect package for a wedding celebration that is sure to leave a lasting impression for years to come.

Services offered by The Waves Events And Caterers

The Waves Events and Caterers specialize in providing a one-of-a-kind wedding catering experience by customizing the catering needs and requests of our customers. We hand pick the freshest, local ingredients and offer creative cuisine options to give the couples and their guests an experience they'll never forget. We can serve 150 to 1500 guests.

Cuisines at The Waves Events And Caterers

The Waves Events And Caterers offer various cuisine options like North Indian, South Indian, Chinese, Italian, Desserts, Bengali, Gujarati, and Rajasthani.

Service areas of The Waves Events And Caterers

The Waves Events And Caterers is a catering company serving all over Ramgarh, Ranchi, Hazaribagh.

Client's Name	
Contact Details	
Date & Venue Of The Event	
Minimum Guarantee	
Other Information	



About The Waves

Located in the beautiful town of Ramgarh, The Waves Restaurant is a culinary gem founded by the visionary Mulk Raj Chadha. With a passion for hospitality and a commitment to providing an exceptional dining experience, The Waves has become synonymous with outstanding food, warm ambiance, and unparalleled service. Mulk Raj Chadha, the esteemed founder of The Waves, is a renowned figure in the city of Ramgarh. Not only was he a successful entrepreneur, but he has also been recognized for his contributions to education.

Mulk Raj Chadha was honored with the prestigious President Award for Best Teacher by Giani Zail Singh, a testament to his dedication.

The Waves Restaurant is a delightful blend of exquisite cuisine and captivating surroundings. The restaurant offers a diverse menu inspired by both local and international flavors, carefully crafted to tantalize your taste buds and leave you craving for more. From sumptuous Indian delicacies to mouth watering continental dishes, each dish at The Waves is prepared with the finest ingredients and utmost attention to detail.

Step into The Waves and be embraced by a welcoming atmosphere that exudes elegance and comfort. The restaurant's tastefully designed interiors, soothing music, and attentive staff create an inviting ambiance that makes every visit memorable. Whether you're seeking a romantic dinner for two, a family celebration, or a business gathering, The Waves provides the perfect setting for any occasion.

At The Waves, customer satisfaction is of paramount importance. The dedicated team of culinary experts and hospitality professionals strive to ensure that every guest receives personalized attention and enjoys a flawless dining experience. Whether it's recommending the perfect wine pairing, accommodating dietary preferences, or simply going the extra mile to exceed expectations, the team at The Waves goes above and beyond to create unforgettable memories. With its commitment to culinary excellence, impeccable service, and a touch of elegance, The Waves Restaurant stands out as a premier dining destination in Ramgarh. Indulge your senses, immerse yourself in the flavors of exceptional cuisine, and savor moments of pure delight at The Waves. Come and experience the extraordinary at The Waves Restaurant, Ramgarh.



LATE MULK RAJ CHADHA



PRESIDENT OF INDIA, GIANI ZAIL SINGH AWARDED FOR HIS CONTRIBUTION IN THE FIELD OF EDUCATION



Suggested Menu

Elite

APPETIZERS

BUTLER PASS

Mushroom 65

South Indian Appetizer crispy & spicy Mushrooms served with lemon

Club Samosa

Potato and spices stuffed in Miniature pockets, deep fried. Served with Coriander Chutney

Veg Spring Roll

Traditional Chinese Savory snack. Pastry sheet filled with fresh vegetables & spices, deep fried

Babycorn Fritters

Fried babycorns with spices & chinese sauces

Gulab Jamun Shots

Miniature Gulab Jamuns Dipped in Thick Rabdi, Kesar, Pista and Fresh Fruit Syrup

Paneer Tikka Wasabi

Paneer Cubes marinated with Curd, spices and Wasabi Green Chili, grilled over charcoal

Corn & Nuts Cones

Sweetcorns & Assorted nuts blended with spices. Served in Paper Cones

WELCOME DRINKS

BUTLER PASS

Soft Drinks

Pepsi, 7up, Mirinda, Sodas

Kesar Kulhad Chai

Traditional Indian Chai blended with saffron strings, served in *kulhad*

Hot Coffee

Cappuccino

Mango & Rose Lassi

Mango & Rose Syrup mixed with curd & sugar. Served in *kulhad*

Strawberry & Kesar Badam Shake

Milkshake prepared with strawberry crush | Kesar strings and Chopped Almonds

Mint Lemonade

Freshly squeezed lemons blended with mint leaves, sugar syrup, spices & chilled water

200 ml Water Bottles



Suggested Menu

Elite

MOCKTAILS COUNTER

Watermelon Mint Mojito

Watermelon infused in a mixture of mint, lemon & sugar syrup with added soda

Blue Lagoon

Blue Curacao syrup mixed with mint & lemon with added soda

Virgin Pina Colada

Coconut milk blended with chopped pineapple & pineapple juice

Fresh Fruits Juice In Shell

Freshly extracted juice of fruits filled in their shells with ice

Aam Panna

Traditional Indian summer drink prepared with raw mangoes, mint leaves, sugar & zeera

Pan Shots

Milkshake of betel leaves, gulkand & fennel seeds. Aids digestion

Fresh Lime Soda

Aerated soda infused with lemon & salt

Fresh Lime Water

Lemon, salt, sugar & light spices mixed in chilled water

Soft Drinks

FRUITS BAR

Banana | Himalayan Apple

Kiwi | Guava

Muskmelon | Watermelon

Papaya | Pears

Chiku | Sweet Tamarind

(Fruits May Vary As Per The Season)



Suggested Menu

Elite

LIVE STATIONS

Golgappa Station

Golgappa Balls, Potato Masala, Spicy Tamarind Water, Sweet Tamarind Water, Mint Tamarind Water

Stuffed Tikki Chaat

Potatoes stuffed with paneer, sweetcorn & spices. Shallow fried in desi ghee. Topped with chutneys & curd

Bhalla Papdi Chaat

Fried Papdis, bhallas, fruits mixed with curd, chutneys & spices

Litti Chokha Chutney

Traditional Bihari cuisine with balls of wheat floor stuffed with sattu & spices grilled over charcoal. Served with tomato chutney & aloo baigan chokha

Paneer Chilli

Chindian recipe with marinated cottage cheese cubes fried and sauteed in yok with onion, capsicum, ginger, garlic, spices & sauces

Veg Hakka Noodles

Mix of mild spices & sauces with boiled noodles cooked live

Corn Bhel

Boiled sweetcorn kernels coated and fried, topped with squeezed lemon and chaat masala

Moong Dal Chilla

Grinded moong dal batter prepared on tawa stuffed with paneer. Served with garlic & coriander chutney

Farm Pizza Station

Thin crust pizza topped with exotic vegetables, mushrooms, bellpeppers, paneer with spices, sauces & rain of cheese. Baked in oven

Cheese Garlic Breads

Garlic bread slices topped with cheese and veggies baked in oven

Pan Fried Momos

Fried Momos with schezwan & Makhni Sauce

Liva Pasta Station

Fussili & Peene Pasta prepared in Alfredo and Marinara Sauce

Live Tandoori Station

Paneer & soya chaaps marinated with curd and spices. Grilled over charcoal with capsicum, onion & tomatoes



Suggested Menu

Elite

SOUPS

Veg Manchow Soup

Vegan & spicy soup, with a thick broth, yummy fried noodles and a bunch of different stir fried vegetables

Veg Sweetcorn Soup

Creamy soup made with corn kernels, vegetables and Indo Chinese spices

SALAD STATION

Live Salad Bar

Live preparation of dressings & different varieties of green salad

Corn Salad

Gluten free salad made with sweet corn, cucumber, onion and spices + herbs

Tzatziki

salad of peeled, sliced cucumbers, yogurt, salt and pepper

Black Bean Salad

Black bean, fresh red bell peppers, jalapeños, and corns

Olivers Salad

Boiled potatoes, carrots and cucumber together with vegetables & onions mixed with salt, pepper and mustard and dressed with mayonnaise.

Onion Rings | Vinegar Onion | Mustard Potato | Papad

Pickles

Garlic | Mango | Sweet Red Chili | Green Chili | Stuffed Red Chili | Hot & Sweet Lemon Pickle

Chutneys

Coriander & Mint Chutney

CURDS

Fruit Raita

Assorted fruits mixed with curd, mild spices & sugar

Dahi Bhalla

Balls of overnight soaked dal. Fried & dipped in curd topped with spices & chutney



Suggested Menu

Elite

GRAVIES

Paneer Tikka Butter Masala

Grilled Marinated paneer, onion & capsicum prepared in thick onion & cashewnut gravy with spices butter & cream

Malai Shahi Kofta

Small dumplings of potato & cottage cheese with mild spices, kesar, dried fruits, tastes sweet

Palak Banjara

Gravy of spinach prepared with spices, mushroom, paneer, babycorn & sweetcorn

Mutter Makhana Korma

Rich and tasty korma recipe made with green peas, fox nuts, mawa, onions, tomatoes and spices

Soya Chaap Kadhai

Soya chaap prepared with onion, capsicum, tomatoes, with a flavour hit of Ajwain

Pindi Chole Masala

Freshly grounded chole masala with lots of spices, ginger, chilies prepared in overnight soaked kabuli chana

Dal Darbari

Overnight soaked kali urad dal prepared in desi ghee, butter, onion, tomato, spices & topped with cream

RICE DELIGHTS

Vegetable Mewa Pulav

Basmati rice prepared with lots of vegetables, dried fruits & mild spices

Vegetable Dum Biryani

Freshly grounded spices, desi ghee, vegetables, basmati rice layered & cooked in a vessel. Served with Mirch salan

BREADS

Butter Tandoori Roti | Butter Nan | Methi Kulcha | Missi Roti
Rajasthani Kachori | Rumali Roti



Suggested Menu

Elite

DESSERTS

Kesar Gulab Jal Jalebi

Crisp fried round jalebis with a flavour of kesar and rosewater

Kesar Pista Rabdi

Topped over jalebi this recipe enhances the flavour of the jalebi prepared with thickened milk, kesar, pista & sugar

Kesari Rajbhog

Cousin of traditional bengali cuisine rasgulla, filled with kesar & pistachios

Shahi Gulab Jamun

Traditional Indian sweet with fried balls of mawa, pistachios & other ingredients dipped in sugar syrup flavoured with kesar

Moong Dal Ka Halwa

Moong dal cooked in desi ghee with dried fruits & sugar

Gulab-e-Khas Phirnee

Traditional Punjabi cuisine prepared with grounded rice flour cooked in milk with rose water dryfruits, gud, rose petals & kesar

Vanilla & Butterscotch Ice Cream

Chocolate & Strawberry Pastries

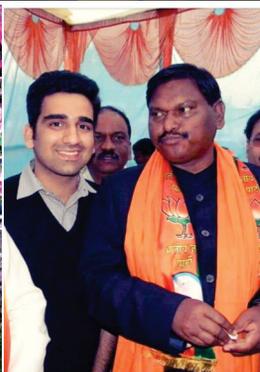
MOUTH FRESHENERS

Mukhwaas Ka Khazaana

Different flavours of mouth fresheners

Sweet Paan

Traditional Indian sweet pan with different ingredients mixed and wrapped in betel leaves







Thank You