

*celebrate with taste*

# CORPORATE MENU



# *about us*

DEAR ESTEEMED CLIENTS,

SINCE 1990, WE BRING PEOPLE TOGETHER THROUGH GREAT FOOD AND EXCEPTIONAL SERVICE. WITH 34 YEARS CATERING EXPERIENCE, WE ARE TRULY HONORED TO BE PART OF YOUR SPECIAL MOMENTS AND CELEBRATIONS ALWAYS TOGETHER.

WARM REGARDS,

*Saeed Chohan*





*The*  
**Office Lunch**

**Main Course**

PEAS PULAO  
CHICKEN QORMA  
SEASONAL MIXED VEGETABLE

**Sides**

KHEER  
FRESH GARDEN SALAD  
PLAIN NAAN  
RAITA

**Beverages**

MINERAL WATER  
CHILLED SOFT DRINK  
TEA / GREEN TEA



*The*  
**Business Lunch**

**Main Course**

CHICKEN BIRYANI  
CHICKEN KARAHI  
PALAK PANEER

**Sides**

GULAB JAMUN  
FRESH GARDEN SALAD  
ROGHNI NAAN  
RAITA

**Beverages**

MINERAL WATER  
CHILLED SOFT DRINK  
TEA / GREEN TEA



*The*  
**Executive Choice**

**Main Course**

CHICKEN YAKHNI PULAO  
CHICKEN BONELESS HANDI  
CHICKEN BOTI  
CHICKEN GOLA KEBAB  
SAUTEED SEASONAL VEGETABLE

**Sides**

FRUIT TRIFLE CUPS  
FRESH SALAD BAR  
ASSORTED NAAN  
RAITA

**Beverages**

MINERAL WATER  
CHILLED SOFT DRINK  
TEA / COFFEE / GREEN TEA



*The*  
**Corporate Selection**

**Main Course**

SINGAPOREAN RICE  
CHICKEN SHASHLIK  
BEEF CHILLI DRY  
CHICKEN CHOWMEIN  
SWEET & SOUR CHICKEN

**Sides**

FRUIT TRIFLE CUPS  
CONTINENTAL SALAD BAR  
ASSORTED NAAN  
RAITA

**Beverages**

MINERAL WATER  
CHILLED SOFT DRINK  
TEA / COFFEE / GREEN TEA



*The*  
**Executive Banquet**

**Main Course**

CHICKEN FRIED RICE  
GRILLED CHICKEN WITH MUSHROOM SAUCE  
HERB BEEF STEAK  
BUTTER FRIED CHICKEN  
SAUTEED SEASONAL VEGETABLES

**Sides**

CHOCOLATE BOWNIE  
CAESAR SALAD  
GARLIC BREAD  
RAITA

**Beverages**

MINERAL WATER  
FRESH LIME  
TEA / COFFEE / GREEN TEA



*The*  
**Corporate Signature**

**Main Course**

KABULI PULAO  
MUTTON KUNNA  
CHICKEN MALAI BOTI  
CHICKEN SHASHLIK  
HERB-GRILLED FISH FILLET

**Sides**

PREMIUM DESSERT SELECTION  
CREAMY ALFREDO PASTA  
CONTINENTAL SALAD BAR  
ASSORTED NAAN

**Beverages**

MINERAL WATER  
CHILLED SOFT DRINK  
FRESH MINT MARGARITA  
ESPRESSO COFFEE

# TERMS & CONDITIONS

Please review the following Terms & Conditions, which outline the policies and guidelines applicable to all bookings and event services.

## 1. Bookings & Confirmation

All bookings are confirmed only upon receipt of the required advance payment.

## 2. Menu & Guest Count

Final menu selection and guest count must be confirmed before the agreed deadline. Additional guests may incur extra charges.

## 3. Payment Terms

Remaining payment must be cleared as per the agreed payment schedule before or on the event date.

## 4. Event Changes

Any changes to menu, guest count, venue, or event requirements after confirmation may result in additional charges.

## 5. Venue Requirements

Client must ensure venue access, electricity, water, and all required permissions.

## 6. Setup & Timing

The client must ensure timely access to the venue for setup and preparation. Delays may affect service delivery.

## 7. Food Safety & Quality

Food is prepared hygienically and served as agreed. After delivery/serving, the company is not responsible for storage or handling by client or venue.

## 8. Force Majeure

The company is not liable for delays or cancellations due to unforeseen events like natural disasters, emergencies, or restrictions.

## 9. Photography & Portfolio Use

The company reserves the right to use event photos/videos for portfolio, marketing, and promotional purposes unless the client requests otherwise in writing.

## 10. Damages & Losses

Any loss or damage to crockery, equipment, furniture, or décor items provided by Capital Caterers & Decorators may be charged accordingly.

## 11. Cancellation & Postponement Policy

All bookings are confirmed upon receipt of the required advance payment, which is non-refundable unless otherwise stated.

If a client wishes to cancel the event, the following terms will apply:

- Cancellation before 15–30 days of event: Partial refund may be issued after deducting administrative and booking costs.
- Cancellation within 7–14 days of event: 50% of the total advance/payment may be forfeited due to preparation, scheduling, and resource allocation.
- Cancellation within 0–7 days of event: 100% of the advance/payment may be non-refundable as arrangements are already in progress or completed.

Postponement requests must be made 7–10 days in advance. New dates depend on availability; otherwise, standard charges apply.

**Plan Your Event**  
**GET IN TOUCH**

We'd love to hear from you



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