



CULINARY

A F F A I R E

The Grand
FESTIVE
Affaire



BY Chef Arjun Chadha

An Ex Taj Chef, Featured in Vogue Magazine

W.E.F. SEPT 2026

CATEGORY	CLASSIC AFFAIRE	SIGNATURE AFFAIRE	ELITE AFFAIRE
 PAX	(MIN 30 + PAX)	(MIN 30 + PAX)	(MIN 30 + PAX)
 PRICE (PP)	₹2,500 (PER PERSON)	₹2,800 (PER PERSON)	₹3,500 (PER PERSON)
OFFERING			
 TABLE MUNCHIES	2	2	3
 GRAZING PLATTER	1	2	3
 APPETIZERS	4 VEG + 4 NON-VEG	5 VEG + 5 NON-VEG	6 VEG + 6 NON-VEG
 MAIN COURSE	3 VEG + 1 NON-VEG	3 VEG + 2 NON-VEG	4 VEG + 2 NON-VEG
 ACCOMPANIMENTS (APC)	✓	✓	✓
 RICE / BREADS	✓	✓	✓
 SALADS / RAITA	1 SALAD + 1 RAITA	2 SALAD + 1 RAITA	3 SALAD + 1 RAITA
 SWEET ENDINGS	1 DESSERT	2 DESSERTS	3 DESSERTS
 MINI WATER BOTTLES	✓	✓	✓
 BEVERAGE PACKAGE	EXTRA ADD ON @ ₹300 PP	INCLUDED WITH BARTENDER	INCLUDED WITH BARTENDER
 PACKAGE INCLUSIONS	BONE CHINA CROCKERY TABLE DISPLAY WAITER STAFF CLEARANCE STAFF KITCHEN TEAM	BONE CHINA CROCKERY BEVERAGE PACKAGE TABLE DISPLAY WAITER STAFF CLEARANCE STAFF KITCHEN TEAM	BONE CHINA CROCKERY BEVERAGE PACKAGE TABLE DISPLAY WAITER STAFF CLEARANCE STAFF KITCHEN TEAM

NOTE



- If a vegetarian menu is selected, all non-vegetarian items will be replaced with suitable vegetarian alternatives.
- Transportation charges: extra, applicable as per venue location from our base kitchen.
- Late-night extension: service beyond 2:00 am will attract an additional surcharge of ₹10,000 per hour, over and above the final bill. Kindly acknowledge the same and inform us in advance, especially for Diwali celebrations, if you anticipate your party extending beyond 2:00 am.



EXTRA ADD-ONS OPTION



APPETIZERS		RATE PP	MAIN COURSE		RATE PP
VEG		₹75	DAL / VEG		₹75
PANEER		₹100	PANEER		₹120
CHICKEN		₹120	CHICKEN		₹150
FISH		₹150	FISH		₹170
MUTTON		₹175	MUTTON		₹200

LIVE STATIONS		RATE PP
LIVE PIZZA / PASTA COUNTER		₹200
LIVE DANCING WOK COUNTER		₹200
LIVE SUSHI / DIM SUM COUNTER		₹30000 UPTO 50 PAX
LIVE CHAAT COUNTER (UPTO 03 CHAAT)		₹200
DESSERTS		₹150

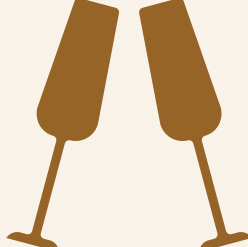
OTHER EXTRA ADD-ONS OPTION



BARTENDER
₹ 4000



BAR HELPER
₹ 2000



**PREMIUM
GLASSWARE**
₹ 4000



**BEVERAGE
PACKAGE**
₹ 300 / HEAD

BEVERAGE PACKAGE INCLUDES

PREMIUM BAR SERVICE – UP TO 40 PAX

PROFESSIONAL BARTENDER • PREMIUM GLASSWARE • MINERAL WATER
PREMIUM MIXERS & SOFT BEVERAGES • ASSORTED JUICES • FRESH LIME
MONIN SYRUPS • BAR GARNISHES • COCKTAIL ICE CUBES & CHILLING ICE

APPETIZERS SELECTION



VEG

Makhmali Paneer Tikka
Tangy Paneer Tikka
Hara Bhara Kebab
Hung Curd Kebab
Edamame & Jackfruit
Gilawat Ke Kebab
Khumbh Galouti Kebab
Peshawari Bharwan Khumb
Tandoori Broccoli
Dal Aur Anjeer Ke Kebab
Spiced Baby Potatoes
(Tandoori)
Veg Hakka Nest
Veg Tempura
Kung Pao Tofu
Crispy Lotus Stem Honey Chilli
Thai Basil Cottage Cheese
Thai Corn Cakes
Stir-Fried Asian Greens
Thai Popia Rolls
Atf Veg Dragon Rolls
Veg Wontons Fried
Veg Crystal Dumplings
Chilli Garlic Tofu
Salt & Pepper Tofu

NON-VEG

Murgh Nawabi Tikka
Tangy Pickled Murgh Tikka
Murgh Seekh Kebab
Murgh Pahadi Tikka
Murgh Lasooni Tikka
Mutton Seekh Kebab
Mutton Shami Kebab
Murgh Tangdi Kebab
Fish Amritsari Fry
Mutton Shikampuri Kebab
Tandoori Jhinga*
Chilli Basil Chicken
Lemongrass Chicken Skewers
Chilli Chicken Dry
Chicken Salt And Pepper
Drums Of Heaven
Chicken Satay With Peanut
Sauce
Chicken Dim Sums
Chicken Wontons Fried
Chicken Tempura
Fish Salt And Pepper
Chilli Garlic Fish
Szechuan Fish Dry



APPETIZERS SELECTION



VEG

Honey Chilli Paneer
Schezwan Paneer Bites
Crispy Baby Corn
Salt & Pepper Baby Corn
Sesame Honey Lotus Stem
Salt & Pepper Mushrooms
Asian Paneer Skewers
Veg Sushi Rolls
Bruschetta Assorted
Zucchini Rolls With Herbed Ricotta
Grilled Vegetable Skewers
Cheese & Spinach Stuffed Puff Shells
Oven Baked Potato Wedges with Herb Dip
Herb Roasted Baby Potatoes
Veg Canapés
Veg Stuffed Ravioli Skewers
Cheesy Jalapeño Poppers
Mini Vegetable Empanadas

NON-VEG

Crispy Fish With Sweet Chilli
Fish Tempura
Chilli Garlic Prawns*
Prawn Tempura*
Szechuan Prawns Dry*
Honey Chilli Prawns*
Prawn Dishes Subject To Package
Chicken Sliders
Grilled Chicken Bites
Chicken & Cheese Poppers
Herb Crusted Chicken Strips
Chicken Sausage Bites
Chicken Tartlets
Chicken & Olive Skewers
Chicken Pesto Skewers
Chicken Mushroom Vol-Au-Vent
Crispy Chicken Tenders with Herb Dip
Chicken Bruschetta
Fish Fingers With Tartar Sauce
Grilled Fish With Lemon Butter
Crispy Fish & Chips Bites
Prawn Tempura*
Calamari Fritters*
Garlic Butter Prawns*
Panko Crusted Prawns*



MAIN COURSE



SALAD	PAN ASIAN VEG
Greek Salad Mediterranean Quinoa Salad Watermelon & Feta Salad Avocado & Corn Salad Green Garden Salad	Stir-Fried Pokchoy And Greens With Garlic Vegetables In Black Bean Sauce Veg Kung Pao Style Chilli Paneer Gravy Vegetables In Hot Garlic Sauce Thai Green/Red Curry With Vegetables Stir-Fry Thai Basil Vegetables Veg Hakka Noodles Schezwan Fried Rice Veg Schezwan Noodles Veg Fried Rice
RAITA	
Boondi Raita Pineapple Raita Mint & Cucumber Raita Beetroot Raita Mix Veg Raita	
INDIAN VEG	CONTINENTAL VEG
Kashmiri Dum Aloo Navratan Korma Subz Diwani Handi Methi Malai Matar Crispy Bhindi Kurkuri Bhindi Do Pyaza Gobhi Musallam Jackfruit Masala (Kathal Curry) Dal Makhani Dal Tadka Paneer Lababdar Paneer Butter Masala Kadhai Paneer	Vegetable Ratatouille Vegetable Au Gratin Stuffed Bell Peppers Classic Mushroom Stroganoff Vegetable Moussaka Spinach & Ricotta Cannelloni Roasted Vegetables With Herb Sauce
	INDIAN NON-VEG
	Butter Chicken (Murgh Makhani) Chicken Lababdar Murgh Dum Biryani Chicken Tikka Masala Palak Chicken Methi Malai Chicken Mutton Rogan Josh Mutton Dum Biryani Mutton Rarha Mutton Saagwala Goan Fish Curry Amritsari Fish Masala

MAIN COURSE



CONTINENTAL NON VEG	RICE
Grilled Chicken With Rosemary Sauce Chicken Stroganoff Herbed Chicken Bites Alfredo Sauce Grilled Fish With Lemon Butter Sauce Fish & Chips Butter Garlic Prawns**	Subz Pulao Jeera Rice Kathal Biryani Fried Rice Thais Basil Fried Rice
ORIENTAL NON-VEG	DESSERTS
Chilly Chicken Gravy Kung Pao Chicken Diced Chicken In Hot Garlic Sauce Sliced Fish In Black Bean Sauce Thai Basil Chicken Thai Green/Red Chicken Curry Thai Steamed Fish With Lemon & Chili	Rabri Rose Halves Kesari Phirni Nawabi Shahi Tukda Kesar Kulfi Falooda Tiley Wali Kulfi Chocolate Lava Cake & Ice Cream Baked Gulab Jamun Salted Caramel Cheesecake Tiramisu

CULINARY

A F F A I R E

All prices are in Indian National Rupee and are subject to applicable government taxes.

Feel free to reach out for any further assistance.

CULINARY AFFAIRE FOODS

GR 118, 126 PARAS TRADE CENTRE GWAL PAHARI, GURGAON
FARIDABAD HIGHWAY GURGAON - 122002

91- 92707-74946 , +91- 96250-74946
GST NO: - 06AENPC8688K1ZT



CLIENT TESTIMONIALS

REAL EXPERIENCES. HAPPY CELEBRATIONS.

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Prasanto Roy

7 reviews · 3 photos



Excellent experience, my first time with Culinary Affaire. Hosted a lunch on my Gurgaon terrace for a Stephanian alumni meetup. I'm fussy about food: I insisted on going deep into ONE cuisine, and Chef Arjun did a great job with a largely Italian/continental menu, apart from full service - crockery, bartender, everything. The guests loved it. Highly recommended.



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Manan Talwar

4 reviews · 4 photos



Had Culinary Affaire cater a recent gathering at a farmhouse and honestly had such a great experience. The food was delicious, fresh and beautifully presented, with a great variety for everyone. Everything was managed so smoothly and the entire setup really elevated the evening. The team was professional and attentive throughout. Would definitely recommend them for anyone looking for great food and a hassle free catering experience!



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chanpreet kaur sethi

17 reviews · 1 photo



Highly recommend Culinary Affaire for their exceptional service and quality. We placed a last-minute order for New Year's, and Arjun went above and beyond to accommodate us despite the holiday rush. The food was delivered on time, beautifully packed, and tasted incredible.

As a new parent hosting for the first time, I deeply appreciated how seamless the process was. Arjun stayed in constant communication regarding the dispatch, and the staff on-site provided top-tier hospitality. Our guests couldn't stop raving about how delicious everything was!

I was actually able to relax and enjoy the New Year's celebration while the team took care of every detail. Truly a five-star experience!



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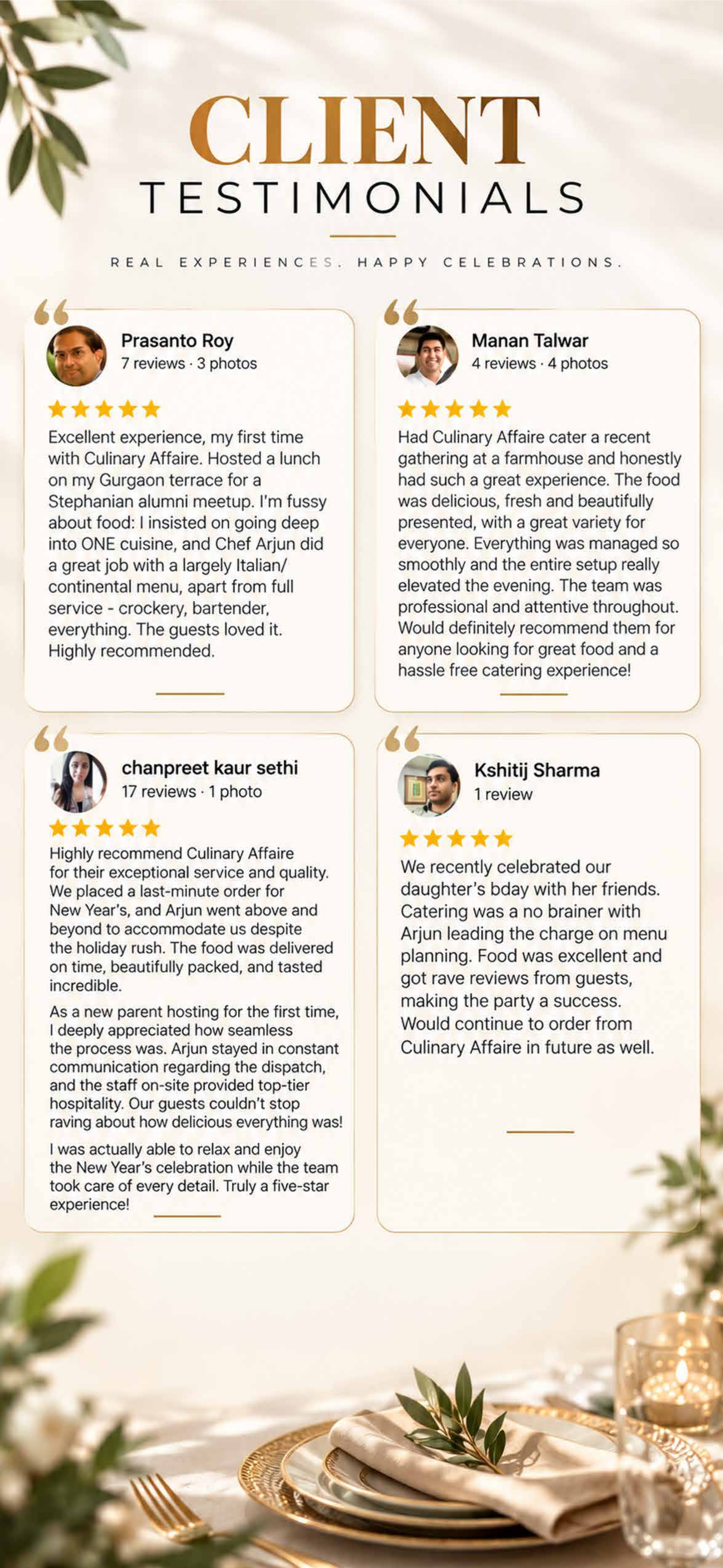


Kshitij Sharma

1 review



We recently celebrated our daughter's bday with her friends. Catering was a no brainer with Arjun leading the charge on menu planning. Food was excellent and got rave reviews from guests, making the party a success. Would continue to order from Culinary Affaire in future as well.



TERMS & CONDITIONS



Payment Terms: 70% Advance & 30% At The Venue After The Setup Is Completed, But Before Commencing The Starters.

Guest Count: We Charge On A Per-Head Basis, Not Per Plate. If There Is Any Increase In The Number Of Guests, Inform Us One Day Prior So That It Doesn't Affect The Quality Of Work On The Event Day.

Extra Food: We Are Prepared For 10% Extra Food Than The Given Mg, So Please Decide The Minimum Number Of Pax Accordingly.

Starters Serving: Starters Serving Duration Is Four Hours. Post That, Additional Charges Will Be Levied.

Cancellation: In Case Of Cancellation, The Advance Is Not Refundable But Can Be Adjusted Against Your Next Event.

Client Arrangements: Tables & Counters, Water Supply, Kitchen Tables, And Electricity Points Are To Be Provided By The Client. Decor And Furniture Are Not Part Of The Catering Scope.

Additional Charges: We Charge Extra For Maids, Home Staff, Drivers, Photographers, And Singers If They Consume Food From The Buffet.

Beverages: Soft Beverages And Ice Cubes Are Not Included In The Package.