



AKI's INDIAN
1/6 Cowper Wharf Road
Woolloomooloo
NSW 2011

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Functions Package

AKI's can be the venue for your next function. We cater to functions of all sizes from a small group of 10 to 180 Guests covering the entire restaurant. You may have exclusive use of the following sections for the number of guests mentioned:

Mezzanine Floor:

Seats: 40 Guests Stand Up: 55 Guests

Main Dining Hall:

Seats: 45 Guests Stand Up: 80 Guests

Outdoor Area:

Seats: 80 Guests Stand Up: 110 Guests

Please use this function pack for deciding the details for your function. The following are attached below:

- Booking Form
- \$68 Banquet Menu
- **\$78** Banquet Menu
- Drinks Packages

Please fill out the Booking Form and either fax or e-mail it back to us and we will contact you to finalise the details of your function.

Please feel free to contact us on 02 9332 4600 or by e-mail on info@akisindian.com.au should you require any further information. Customised menus are available on request.



AKI's Indian

Functions Booking Form

T: 02 9332 4600 F: 02 9332 4022 E: info@akisindian.com.au

Function Name:

No of Guests:

Comments:

Date: (dd/mm/yy)

Time: PM

Function Type:

Contact Person:

Tel (H)

Tel (W)

Mobile:

e-mail:

Set Menu Options: Banquet \$68 \$78 Custom \$

Beverage Options: Standard Package - \$35 Add \$5 for Mineral Water
Premium Package - \$45 Add \$5 for Mineral Water **On Consumption**

Note:

1. A **20% booking fee** will be charged in order to secure the booking. This amount will be deducted from your account on the night of the function
2. Tentative numbers to be reconfirm **5 days** before the function and final numbers to be confirmed **3 days before** the function. **CHANGES AFTER THIS DATE ONLY ALLOWED IF AVAILABILITY EXISTS**
3. Please inform us of any special dietary requirements in advance.
4. Modes of Payments: VISA, MASTERCARD OR AMEX.
5. A **Cancellation** made less than **3 DAYS BEFORE** the function will attract a 10 per cent **Cancellation Charge** (Half of the booking fee)

Booking Fee Deposit Details

Name on Card:

Card Type: Amex VISA Mastercard

Card Number:

Expiry Date: (MM/YY) **Amount:** \$

Signature:

Bhojan Menu - \$68 per person

[All dishes served, min. 4 guests]



Entrée

Aki's salt and pepper squid, dusted with spiced tapioca flour and lightly fried. Tamarind and ginger dipping sauce

Lamb Cutlets marinated with ginger, *garam masala*, lime and cardamom

Chicken thigh fillets marinated in pickled lime, ground Kashmiri chilli paste and yoghurt

'Chaat' of spinach leaves in a crispy lentil batter, on a bed of steamed potatoes and chickpeas, topped with yoghurt, date and tamarind, chilli and mint sauces [v]

Mains

King prawns with snake beans, green raw mango, curry leaves in a mild, delicate coconut and turmeric broth

Tender, spicy beef with tomatoes, browned coconut, curry leaves, crushed coriander seeds and dried red chillies. A dish created by Syrian Christians in Kerala

Tandoor-roasted chicken thigh fillets pan-finished in a mild sauce of subtly spiced tomatoes, honey, cream and dry fenugreek leaves - Aki's Butter Chicken

English spinach puréed and pan-finished with soft cottage cheese cubes, fresh tomatoes, garlic, chilli and fenugreek - *Saag Paneer*

Accompaniments: Rice, Naan Breads, Side Dish Platter and Pappadums

Dessert

Indian 'Kulfi' ice cream laced with cardamom and pistachios



'Chaandi Thali' - \$78 per person

Chef Kumar's signature menu served in traditional Indian silver 'thali's'.

Entrée Platter

A southern delicacy of Western Australian blue swimmer crab meat tossed with black mustard seeds, fresh tomatoes and ginger. Brown rice string hoppars '*iddiappam*'

Chicken thigh fillets marinated in pickled lime, ground Kashmiri chilli paste and yoghurt

Crispy beetroot and lentil patties with fennel, ginger, and curry leaves. Onion and tomato chutney

Mains – 'Thali'

King prawns with snake beans, green raw mango, curry leaves in a mild, delicate coconut and turmeric broth

Slow-cooked goat with browned onions, ginger, garlic, black cardamom and cassia bark - *Aki's classic Railway Goat Curry*

South Indian Chicken '*khorma*' with coconut, white poppy seed and ginger

English spinach puréed and pan-finished with soft cottage cheese cubes, fresh tomatoes, garlic, chilli and fenugreek - Saag Paneer [v]

Crushed baby Chat potatoes spiced with tomatoes, mustard seeds and lentils [p] [v]

Biryani: A traditional Hyderabadi dish of chicken and basmati rice cooked in '*dum*' [sealed in the pot] with saffron, green chillies, mint, ginger and yoghurt

Accompaniments: 'Flaky' Parantha, Raita, Pickle, Pappadums

Dessert Platter

Pistachio Kulfi: Indian 'Kulfi' ice cream laced with cardamom and pistachios

Chocolate Ganache: Dark chocolate ganache topped with candied chilli and chocolate soil



Drinks Packages*



Standard Package 2 Hour

\$35.00 per person

Extended @ \$15 per person/ per hour

Inclusions:

Beers (Select One)		Estrella Damm Lager	Spain
		James Boags Lager	Australia
	✓	Coopers Light	Australia
White Wine (Select One)		Chardonnay, Oakridge 'LVS' Willowlake	Yarra Valley Victoria
		Sauvignon Blanc, Scorpius	Marlborough NZ
Red Wine (Select One)		Pinot Noir, Denton Shed	Yarra Valley Victoria
		Malbec, Altosur	Mendoza Argentina
Soft Drinks	✓	Unlimited soft drinks and orange juice	

Add-ons:

Sparkling Wine (Select One)		NV Prosecco Superiore Valdobbiadene DOCG, Adriano Adami	+ \$10 per person
		Courabyra "1 of 11" Brut, NSW	
Mineral Water		San Pellegrino Sparkling & Acqua Panna Still	+ \$5 per person



Premium Package 2 Hour

\$45.00 per person

Extended @ \$15 per person/ per hour

Inclusions:

Beers (Select One)		Kingfisher Lager	India
		Little Creatures Pale Ale	Australia
	✓	Coopers Light	Australia
White Wine (Select One)		Gruner Veltliner, Brundlmayer	Kamptal Austria
		Bernard Defaix	Burgundy France
Red Wine (Select One)		Pinot Noir, Two Paddocks	Central Otago NZ
		Shiraz, Head Wines 'The Contrarian'	Barossa Valley SA
Soft Drinks	✓	Unlimited soft drinks and orange juice	

Add-ons:

Sparkling Wine (Select One)		NV Prosecco Superiore Valdobbiadene DOCG, Adriano Adami	+ \$10 per person
		Champagne (Price on request, per bottle)	\$_____
Mineral Water		San Pellegrino Sparkling & Acqua Panna Still	+ \$5 per person

*Wines subject availability and may change after discussion with guest