

SWAGATH CATERING

CATERING MENU

Authentic Indian catering across Sydney, Newcastle & Canberra

| Package | Price (per person, incl. GST) | Minimum guests |
|---------------------|-------------------------------|----------------|
| Breakfast Package | \$24 | 30 |
| Silver Package | \$26 | 30 |
| Gold Package | \$29 | 30 |
| Platinum Package | \$35 | 40 |
| Cocktail Package | \$34 | 30 |
| Basic Pooja Menu | \$26 | 30 |
| Platinum Pooja Menu | \$35 | 40 |

Good to know

- All prices are per person and inclusive of GST.
- Smaller events welcome — orders below the package minimum carry a 10% surcharge.
- We don't do split packages.
- Same-day orders welcome — our team is ready anytime. Order online or call us.
- General Event menus offer the full menu; Pooja menus are 100% vegetarian.
- Delivery available across Sydney (Newcastle & Canberra: 15% regional pricing, 50+ guests).

Order online: browse packages, customise your menu and book in minutes — or call us and we'll take care of everything.

Our Packages

BREAKFAST PACKAGE

\$24 per person

Minimum 30 guests. Smaller events welcome with a 10% under-minimum surcharge.

Traditional South Indian breakfast spread

You can select...

- Select 5 Breakfast Items
- Select 1 Dessert

Always included: Coconut Chutney, Ginger Chutney, Sambhar, Tea or Coffee

SILVER PACKAGE

\$26 per person

Minimum 30 guests. Smaller events welcome with a 10% under-minimum surcharge.

Perfect for casual gatherings and office events

You can select...

- Select 3 Entrees
- Select 3 Main Curries
- Select 1 Biryani
- Select 1 Dessert

Always included: Naan, Mirchi ka Salan, Raita

GOLD PACKAGE

\$29 per person

Minimum 30 guests. Smaller events welcome with a 10% under-minimum surcharge.

Ideal for weddings, corporate events, and celebrations

You can select...

- Select 2 Veg Entrees
- Select 2 Non-Veg Entrees
- Select 2 Veg Mains
- Select 2 Non-Veg Mains
- Select 1 Biryani
- Select 1 Dessert

Always included: Naan, Mirchi ka Salan, Raita

Seafood option: swap 1 non-veg dish for a seafood dish.

PLATINUM PACKAGE

\$35 per person

Minimum 40 guests. Smaller events welcome with a 10% under-minimum surcharge.

Premium experience with maximum variety and flexibility

You can select...

- Select 5 Entrees
- Select 5 Mains
- Select 1 Biryani
- Select 2 Desserts

Always included: Naan, Papad, Mirchi ka Salan, Raita

Seafood option: swap 1 entree + 1 main for seafood dishes.

COCKTAIL PACKAGE

\$34 per person

Minimum 30 guests. Smaller events welcome with a 10% under-minimum surcharge.

Elegant starters and biryanis for cocktail receptions

You can select...

- Select 4 Veg Starters
- Select 3 Non-Veg Starters
- Select 2 Biryanis
- Select 2 Desserts

Seafood option: add up to 2 seafood dishes.

BASIC POOJA MENU

\$26 per person

Minimum 30 guests. Smaller events welcome with a 10% under-minimum surcharge. • 100% Vegetarian

Traditional vegetarian menu for religious ceremonies

You can select...

- Select 1 Starter
- Select 1 Fry Dish
- Select 1 Gravy Dish
- Select 1 Dessert

Always included: Vada, Pulihora, Sambhar, Phulka, Veg Biryani

PLATINUM POOJA MENU

\$35 per person

Minimum 40 guests. Smaller events welcome with a 10% under-minimum surcharge. • 100% Vegetarian

Elaborate vegetarian menu for special religious occasions

You can select...

- Select 2 Starters
- Select 1 Dal
- Select 1 Fry Dish
- Select 1 Semi-Dry Dish
- Select 1 Gravy Dish
- Select 1 Dessert

Always included: Vada or Masala Vada, Pulihora, Poornalu, Sambhar or Rasam, Veg Biryani, Roti Pachadi, Phulka

Entrees

| Veg Entrees | Non-Veg Entrees |
|----------------------|----------------------|
| Vegetable Samosa | Chicken Tikka |
| Paneer Tikka | Tandoori Chicken |
| Chilli Bhaji | Chicken Lollypop |
| Masala Vada | Chicken Puff |
| Urid Vada | Seekh Kebab |
| Aloo Bonda | Keema Samosa |
| Veg Puff | Keema Puff |
| Aloo-65 | Chicken 65 |
| Onion Pakoda | Chicken Malai Tikka |
| Veg Manchurian | Chilli Chicken |
| Beetroot Bonda | Chicken Cutlet |
| Baby Corn Fry | Chicken Samosa |
| Chilli Paneer | Keema Vada |
| Gobi Manchurian | Shami Kebab |
| Spring Roll | Mutton Finger |
| Veg Cutlet | Chicken Majestic |
| Veg Bullet | Chicken Kebab |
| Malai Mushroom | Chicken Manchurian |
| Darbar Chat | Chicken Pakoda |
| Garlic Paneer | Chicken Spring Roll |
| Paneer Pakoda | Lamb 65 |
| Chilli Mushroom | Chilli Lamb |
| Baby Corn Manchurian | Boti Kebab |
| Veg Kebab | Meat Ball Manchurian |
| Masala Dosa | Lamb Spring Roll |
| Pesarattu Upma | Keema Fry |
| Gold Coin | Lamb Cutlet |
| Vada Pav | Prawn Starter |
| Gobi 65 | Fish Starter |
| Paneer 65 | Lamb Chops |
| Hara Bhara Kebab | |
| Loose Veg | |

Mains

| Veg Mains | Non-Veg Mains |
|---------------------------|----------------------|
| Mixed Veg Korma | Butter Chicken |
| Veg Maharani | Chicken Tikka Masala |
| Veg Chat Pat | Andhra Chicken Curry |
| Aloo Fry | Chicken Vindaloo |
| Aloo Korma | Lamb Curry |
| Aloo Gobi | Rogan Josh |
| Gutti Vankai | Chicken Shenshah |
| Beans Fry | Methi Chicken |
| Tomato Dal | Chicken Chat Pat |
| Channa Masala | Chicken Korma |
| Aloo Palak | Chicken Sagwala |
| Palak Dal | Kadai Chicken |
| Paneer Butter Masala | Nizami Gosht |
| Shahi Paneer | Lamb Korma |
| Kadai Veg | Lamb Saagwala |
| Methi Vegetables | Lamb Shenshah |
| Bendakai Fry | Gongura Mutton |
| Aloo Mutter | Chilli Chicken Gravy |
| Aloo Baingan Curry | Chettinad Chicken |
| Capsicum Masala | Goan Fish Curry |
| Dal Bukhara | Chicken Chukka |
| Gongura Dal | Goat Curry |
| Mango Dal | Goat Fry |
| Tadka Dal | Mutton Curry |
| Paneer Tikka Masala | Lamb Shanks |
| Palak Paneer | Prawn Labbaddar |
| Mushroom Paneer Korma | Prawn Vindaloo |
| Paneer Bhurji | Chilli Lamb |
| Navratan Korma | Achari Prawns |
| Aloo Masala | Natu Kadi Kurra |
| Aloo Pachi Mirchi & Onion | Nilgairi Prawn Curry |
| Bitter Guard Fry | Goan Prawn Curry |
| Yam Fry | Nellori Fish Curry |
| Yam Masala | Crab Curry |
| Bendakai Masala | Mutton Fry |
| Manchurian Gravy Veg | Pepper Lamb |
| Drumstick Curry | Chilli Prawns |
| Ullacharu with Cream | Andhra Prawn Curry |
| | Fish Makhani |

| Veg Mains | Non-Veg Mains |
|-----------|----------------|
| | Chepala Pulusu |
| | Crab Fry |

Biryani

| Biryani Selection | |
|--------------------|-------------------------|
| Chicken Biryani | Saffron Basmati Rice |
| Mutton Biryani | Special Chicken Biryani |
| Fish Biryani | Special Mutton Biryani |
| Keema Biryani | Special Fish Biryani |
| Veg Biryani | Puliyogara |
| Egg Biryani | Bagara Rice |
| Veg Fried Rice | Pulao Rice |
| Chicken Fried Rice | Biryani Rice |
| Jeera Rice | |

Breads & Sides

| Breads | Sides |
|--------|-----------------|
| Naan | Raita |
| Roti | Mirchi ka Salan |
| Phulka | Coconut Chutney |
| | Ginger Chutney |
| | Sambhar |
| | Rasam |
| | Roti Pachadi |
| | Pickle Mix |

Seafood (Gold, Platinum & Cocktail options)

| Seafood Selection | |
|-------------------|-----------------|
| Apollo Fish | Chilli Prawn |
| Fish Tikka | Tandoori Jhinga |
| Fish Varuval | Prawn 65 |
| Ocean Trout | Prawn Fry |
| Prawn Vepadu | |

Desserts

| Dessert Selection | |
|-------------------|----------------|
| Gulab Jamun | Laddu |
| Gajjar Halwa | Rasmalai |
| Kala Jamun | Basundi |
| Mango Kulfi | Poornalu |
| Pista Kulfi | Palithalikalu |
| Kheer | Kaza |
| Rava Kesari | Sorakaya Halwa |
| Pineapple Kesari | Sweet Rabidi |
| Payasam | Babatlu |

Breakfast Items (Breakfast Package)

| Breakfast Selection | |
|---------------------|----------------------|
| Idly | Hot Poha |
| Vada | Uttapam |
| Mysore Bonda | Puri with Aloo Curry |
| Upma | Punugulu |
| Tomato Baath | Masala Vada |
| Pongal | |

Live Counter

| Live Counter (min 50 guests) | |
|------------------------------|----------------|
| Dosa | Pesarattu Upma |