

Classic



Events & Caterers

Call us @ 7057054652 | 8987433737 | 7673850555 | 8092201666



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

Classic

APPETIZERS

BUTLER PASS

Veg Hara Bhara Kebabs

Fried patty made with spinach, peas & potatoes. Served with coriander chutney

Sesame Paneer

Paneer cubes coated with white sesame seeds & bread crumbs fried till brown. Served with hot garlic sauce

Cheese Corn Balls

Mozzarella cheese, paneer & chopped sweetcorn kernels blended with mild spices & coated with white bread crumbs fried deep. Served with tomato sauce

WELCOME DRINKS

BUTLER PASS

Soft Drinks

Pepsi, 7up, Mirinda, Sodas

Masala Kulhad Chai

Indian Milk Chai made with boiling, cinnamon, ginger, cardamom & tea leaves

Hot Coffee

Cappuccino

Mint Lemonade

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

200 ml Water Bottles

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



Suggested Menu

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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

Veg Manchurian

Fried vegetables balls cooked with Chinese sauces, ginger, garlic, capsicum & spices

Veg Hakka Noodles

Mix of mild spices & sauces with boiled noodles cooked live

Corn Bhel

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

Moong Dal Chilla

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

SALAD COUNTER

Freshly Cut Green Salad

Cucumber | Tomato | Onion | Carrot | Beetroot | Lemon | Green Chili

Onion Rings | Mustard Potato | Fried Papad | Fryums

Pickles

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

Chutneys

Coriander & Mint Chutney



Suggested Menu

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CURDS

Mixed Raita

Finely chopped vegetables blended with curd, mild spices & sugar

Dahi Bhalla

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

MAIN COURSE

BUFFET

Paneer Kadhai

A signature recipe of The Waves Restaurant with a fine aroma of carom seeds blended with strong spices in onion & cashewnut gravy

Palak Corn

Corn kernels prepared in thick gravy of spinach with mild spices, cream & butter

Nargis Kofta

A vegetarian Mughalai recipe made with fried paneer-potato-vegetable balls in a gravy of onion & tomato

Veg Navratan Korma

Sweet cashewnut gravy with added desi ghee & malai with added vegetables

Pindi Chole Masala

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

Dal Makhni

Overnight soaked black urad dal, cooked with desi ghee, cream, onion, tomato & spices

RICE DELIGHTS

BUFFET

Zeera Onion Fried Rice

A hint of cumin seeds mixed with onions in basmati rice with light touch salt

Vegetable Pulav

Boiled vegetables cooked with mild spices mixed with basmati rice

BREADS

LIVE BUFFET

Butter Tandoori Roti | Butter Nan | Rajasthani Kachori



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DESSERTS

Kesariya Jalebi Rabri

Crisp fried round jalebis topped with rabdi

Zaafрани Rasgulla

Traditional Bengali Rasgullas made with stuffed kesar & pistachios

Moong Dal Ka Halwa

Moong dal cooked with desi ghee, dried fruits & sugar

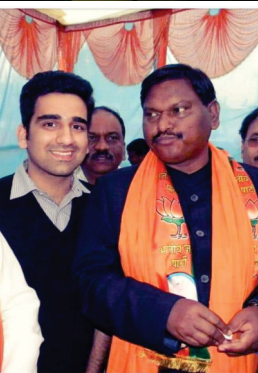
Vanilla Ice Cream

Served in cones

MOUTH FRESHENERS

Flavoured Saunf







Thank You