

Jeera CATERING

WEDDING CATERER OF THE YEAR AWARD 2026

EXTRAORDINARY FOOD,
TIMELESS TRADITIONS,
UNFORGETTABLE MOMENTS.

AUSTRALIA'S PREMIER INDIAN
CATERING COMPANY

2026 Hostplus Awards Finalist

Excellence in Wedding Catering | Restaurant & Catering VIC / TAS

Jeeta

Your event, your way · Build it in 3 simple steps

STEP 1 CHOOSE YOUR PACKAGE — *Food price per person*

CLASSIC PACKAGE
3 STARTERS
3 MAINS
1 DESSERT
Rice, Naan, Raita & Salad
$38 /PP
Min 25 guests

GRAND PACKAGE
4 STARTERS
4 MAINS
1 DESSERT
Rice, Naan, Raita & Salad
$44 /PP
Min 30 guests

MOST POPULAR

ROYAL PACKAGE
5 STARTERS
4 MAINS
2 DESSERTS
Rice, Naan, Raita & Salad
$52 /PP
Min 35 guests

SHAHI DINING PACKAGE
6 STARTERS
6 MAINS
3 DESSERTS
Rice, Naan, Raita & Salad
$62 /pp
Min 50 guests

CUSTOMISE YOUR PACKAGE: EXTRA STARTER **+$6/PP** | MAIN **+$5/PP** | DESSERT **+$4/PP**

STEP 2 CHOOSE YOUR SETUP — *Setup prices are per event*

CLASSIC
$200
- Classic steel chafing dishes
- Trestle tables with black or white tablecloths

GRAND
$250
- Golden chafing dishes
- Trestle tables with black or white tablecloths

ROYAL
$450
- Golden chafing dishes
- Premium gold buffet tables with decorative accents

SHAHI
$600
- Golden chafing dishes
- Premium gold buffet tables with decorative accents
- Premium dessert counter

Travel charges apply to all catering orders, based on distance.

STEP 3 ADD STAFF AND ALL YOUR EVENT NEEDS

PROFESSIONAL CATERING STAFF	Buffet setup, food replenishment and buffet management.	**$250** PER STAFF
UNLIMITED DISPOSABLES	Plates, bowls, cutlery, cups & napkins, as many as your guests need.	**+$3/PP**
DRINKS PACKAGE	Coke, Fanta/Sunkist, plus mini water bottles or a water dispenser.	**+$3/PP**
VIP CERAMIC SET	Unlimited ceramic plates with golden or silver cutlery.	**+$7/PP**
GLASSWARE	Real glasses for drinks and water, in place of disposable cups.	**+$3/PP**
BAR GLASSWARE	Whisky, wine and champagne glasses.	**+$3/PP**
COMPLETE EVENT CARE SERVICE	Table clearing, water/tea/coffee service, waste bag changeover & area upkeep.	**ASK US**

READY TO BOOK?

0406 553 448
enquiry@jeetacatering.com.au



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WELCOME DRINKS / DRINK DISPENSER PACK

5 Litre — $90 | 10 Litre — $150 *self-serve, no staff required*

Aam Panna | Cucumber Mint Cooler | Elaichi Sharbat | Fruit Punch | Jal Jeera | Kokum Sharbat | Lemon Lime Bitter | Lemonade | Lychee Sharbat | Rooh Afza | Shikanji | Virgin Mojito | Watermelon Cooler

5 litre serves approx. 15–20 guests



PREMIUM BOTTLED DRINKS & ICE

Bottles 300 ml

Goli Soda..... $5 each

Lemon Lime | Jeera | Mojito | Orange

Mango Lassi ..... $5 each

Sparkling Apple Juice..... $5 each

Ice Bag ..... $10 each



CANAPÉ — WELCOME SERVICE (30 MINUTES)

Choose any 2 items – $3.50/PP | Choose any 4 items – $6/PP (min 50 guests)

VEG

Arancini Balls | Bhel Puri | Chilli Paneer Bites | Corn Cheese Balls | Dahi Puri Shots | Fruit Chaat | Hara Bhara Kebab | Mini Aloo Tikki with Chutney | Mini Samosa | Pani Puri Shots | Paneer Tikka Skewers | Veg Spring Rolls | Veg Bullets



NON-VEG

Chicken Malai Tikka Bites | Chicken Seekh Skewers | Chilli Chicken | Fish Amritsari Bites | Lamb Seekh Kebab Bites | Mini Chicken Tikka



Each stall includes 1 dedicated staff member/chef and all disposables.

Max 2.5 hours.

Minimum 50 guests

Long queues possible (1 staff/stall) — additional staff/counter available on request.

NOTE: *These prices apply only when added alongside our main catering food package. If booked as standalone live stalls (without other catering), pricing will differ as more food quantity is required.*

NAAN, ROTI , KULCHAY

Live Naan & Roti PARTY FAVOURITE — Butter, Plain, Garlic Naan, Missi, Butter Roti	**$550 flat**
Live Amritsari Kulcha Counter — Amritsari Kulcha, Chollay, Pickle, Onion, Butter	**$975** +$8.5/pp after 50
Live Makki Di Roti & Sarson Da Saag — Makki Roti, Saag, Mooli, Gur, Pickle, Raita, Makhan & Desi Ghee	**$975** +$8.5/pp after 50
Live Tawa kulchay Chollay CHEF'S PICK — Kulchay, Chollay, Mixed Pickle and Sirka Onion	$675 +$6.5/pp after 50
Live Bharvay Kulchay Chollay — Chickpeas, potato, tomato, spices, onion, coriander	**$525** +$3.5/pp after 50

CHAAT , STREET FOOD AND DOSA

Live Chaat Counter CROWD FAVOURITE — Paani Poori, Dahi Bhallay, Chaat Papdi	**$725** +$6.5/pp after 50
Tikki and Samosa Chollay Counter MOST FAMOUS -Crispy Aloo Tikki, Samosa, Spiced Chollay, Onion, Yogurt, Tamarind & Green Chutneys, Sev	**$775** +$8.5/pp after 50
Live Chollay Bhature — Chollay, Bhature, Sirka Onion, Pickle, Green Chutney	**$975** +$8.5/pp after 50
Live Pav Bhaji — Pav Bhaji, Extra Butter, Chopped Onion, Lemon, Green Chutney	**$675** +$6.5/pp after 50
Live Dosa Counter — Masala Dosa, Plain Dosa, Paneer Dosa	**$925** +$8.5/pp after 50

GRILL & FUSION

Live Charcoal Grill Experience — any 3 items from menu, extra at add-on rate	**$975** +$9.5/pp after 50
Live Tawa Noodles & Tawa Veg Manchurian CHEF'S PICK — Live on the Tawa	**$825** +$8.5/pp after 50
Live Pasta Station — Veg Creamy, Red Sauce, Spicy, Chicken Creamy	**$725** +$6.5/pp after 50
Live Grill Sandwiches — Paneer, Aloo Masala, Mixed Veg, Chicken, Cheese, Tomato	**$675** +$6.5/pp after 50

TEA, COFFEE, DRINKS AND DESSERT

Live Jalebi Counter SWEET FAVOURITE — Jalebi in shuddh desi ghee, served with Rabri	**$750** +$3.5/pp after 50
Live Paan Counter	**$650** +$3.5/pp after 50
Live Cold-Pressed Orange Juice	**$550** +$4/pp after 50
Lassi Counter — Mango, Plain, Rose, Salted, Sweet	**$525** +$3.5/pp after 50
Live Sugarcane Juice	**$525** +$3/pp after 50
Indian Coffee Machine CROWD FAVOURITE	**$500** +$3/pp after 50
Tea Kettle — 10 litre $150, 15 litre $200, 20 litre $250	

FUN ADD-ONS *(self-serve, no staff)*

Cotton Candy Machine	**$250 flat**
Popcorn Machine	**$250 flat**



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STARTERS & SOUPS

STARTERS — VEGETARIAN

CHAAT

Paani Poori | Papdi Chaat | Dahi Bhalla | Papdi Bhalla Chaat | Samosa Chaat | Tikki Chaat | Aloo Chana Chaat | Viah Wali Mixed Fruit Chaat

FRYING

Aloo Finger | Bread Pakora | French Fries | Masala Fries | Gobhi Pakora | Hara Bhara Kebab | Mixed Veg Pakora | Paneer Finger | Paneer Pakora | Veg Samosa

INDOCHINESE

Chilli Paneer | Gobhi Manchurian | Paneer Manchurian | Veg Manchurian | Noodle Spring Rolls

TANDOORI

Paneer Tikka | Achari Paneer Tikka | Garlic Paneer Tikka | Malai Soya Chaap | Achari Soya Chaap | Masala Soya Chaap

FUSION

Veg Pasta Creamy (Mild) | Veg Pasta Spicy | Veg Sandwich

STARTERS — NON-VEGETARIAN | SOUPS

TANDOORI — CHICKEN

Chicken Drumsticks | Garlic Chicken Tikka | Reshmi Malai Chicken | Tandoori Chicken Tikka

TANDOORI — LAMB

Lamb Seekh Kebab

FRYING — CHICKEN

Ziddi Murga Pakora (Chicken Pakora)

FRYING — FISH

Fish Amritsari

INDOCHINESE — CHICKEN

Chicken 65 | Chicken Manchurian | Chilli Chicken

SOUP (VEG)

Sweet Corn Soup | Tomato Soup | Veg Hot & Sour Soup | Veg Manchow Soup

SOUP (NON-VEG)

Chicken Hot & Sour Soup | Chicken Manchow Soup | Chicken Shorba or Chicken Clear Soup | Goat Paya Soup

PAIR YOUR STARTERS WITH TEA OR COFFEE

TEA KETTLE: 10L $150, 15L $200, 20L $250

LIVE COFFEE MACHINE $500 UP TO 50 PEOPLE THEN $3 PER PERSON



Dost Te Daaru Special

Perfect bites for your party with friends — gal te banni hi ae!

NON-VEG

SHARABI BAKRA $149
Goat curry in a semi-dry gravy · 4 litre container

MURGA MOTOR WALA $149
Home-style chicken in a semi-dry gravy · 4 litre container

AMRITSARI FISH TRAY $149
Crispy Amritsari fried fish · Serves 15–20

ZIDDI MURGA PAKORAY TRAY $149
Spiced chicken pakora · Serves 15–20

MASALA BOILED EGGS .....$25 per dozen

JUMBO CONTAINER .....$149 per 4 litre container | or $45 per kg
Any veg, chicken or goat item of your choice · 4 litre container

VEG

JHANGAR PAKORAY TRAY $110
Mixed veg, onion, paneer & aloo pakora · Serves 15–20

PANEER PEG WALA $135
Achari paneer tikka with mint chutney · 4 litre container

MASALA FRIES TRAY $90
Serves 15–20

GREEN SALAD $49
Cucumber, Onion, Carrot, Tomato, Lemon · 4 litre container

PEANUT MASALA $90
4 litre container · Contains peanuts

CHANA CHAAT SHARABI $90
4 litre container

MOOLI WITH PUDINA CHUTNEY $20
1 kg container

MASALA PAPAD .....$12 per dozen
Crispy papad topped with onion, tomato & our house masala · 12 pieces

...and much more — ask us for more items to suit your selection

MAIN COURSE

VEGETARIAN

Dal Makhani | Split Chana Dal | Rajma Masala | Viah Walay Chollay | Palak Chollay | Mixed Veg | Gobhi Darling | Veg Korma | **Malai Kofta** Jeeta Special
Methi Malai Matar Paneer | Palak Kofta | **Paneer PB-32** Jeeta Special
Matar Paneer | Palak Paneer | Kadai Paneer | Shahi Paneer | Paneer Makhani | Paneer Lababdar | Paneer Tikka Masala | Tawa Paneer | Saag Ghee Paake

NON-VEGETARIAN

Murga Motor Wala Jeeta Special Tawa Chicken | Chicken Korma | Chicken Curry | Butter Chicken (Mild) | Chicken Methi Malai | Kadai Chicken | Chicken Palak | Chicken Tikka Masala | Chicken Kali Mirchi | Punjabi Butter Chicken (Medium Spicy) | **Billu Bakra (Goat Curry)** Jeeta Special Tawa Goat | Lamb Rogan Josh | **Amritsari Fish Curry** Jeeta Special

PREMIUM SIDE ADD-ONS

Add extra sides on top of the rice, naan, raita and salad in your package

RICE any +$3/PP
Tadka | Vegetable | Coconut Lemon | Kashmiri | Kaju Badam

NAAN any +$2/PP
Garlic | Cheese | Garlic Cheese | Nutella

SALAD any +$2/PP
Sirka Onion | Lacha Onion | Greek | Macaroni | Pasta | Creamy Potato | Chickpea | Mix Fruit

BIRYANI +$4/PP
Veg | Chicken | Goat | Lamb

RAITA any +$2/PP
Potato Onion Tomato | Smoked Boondi | Strawberry | Pineapple | Kachumber

Package includes (no extra charge): Plain/Butter Naan, Plain/Jeera/Jeera Peas Pulao Rice, Garden Salad, Raita, Mint & Tamarind Sauce



DESSERTS & KIDS SPECIAL

PACKAGE DESSERTS

Choose from these with your package

HOT Gulab Jamun | Gajar Halwa | Moong Dal Halwa

COLD Rasmalai | Angoori Rasgulla | Fruit Cream | Fruit Custard | Kaju Badam Kheer

ICE CREAM Chocolate | Vanilla | Strawberry

ROOM TEMPERATURE Roasted Barfi

PREMIUM DESSERT ADD-ONS

Add these on top of your package desserts

FUSION DESSERTS any +$5/PP

Cheesecake | Gulab Jamun Rabri | Gulab Jamun with Ice Cream | Jalebi Rabri | Motichoor Laddu Cheesecake | Moong Dal Halwa Tarts | Rabri Tarts

KULFI +$4 each

Mango | Punjabi | Pista | Rabri

MATKA KULFI CHEF'S SPECIAL **$6 each**

small line: Rich, creamy matka-style kulfi

KIDS SPECIAL || ANY 2 FOR $7 OR ANY 3 FOR $9

SNACKS

Croissant | Fries | Chicken Nuggets (Non-Veg) | Garlic Bread | Mini Burger/Slider | Potato Bites | Veg Spring Rolls | Veg Mini Pizza

MAINS

Creamy Pasta | Mac & Cheese | Mild Noodles | Veg Pasta

SANDWICHES

Tomato Cheese Sandwich | Veg Sandwich

SWEETS & DRINKS

Chocolate Brownie | Chocolate Milkshake | Vanilla Ice Cream Cup | Kids Pop-Top Juice | Strawberries with Nutella

Kids' meals are served individually, not on the buffet, and prepared according to the confirmed number
Kids on the main buffet: 0–4 yrs free | 5–9 yrs half price | 10+ yrs full price

Fun Add-ons: Cotton Candy Machine $250 flat | Popcorn Machine $250 flat



HOW TO BOOK

CONFIRM YOUR BOOKING — WhatsApp 0406 553 448 enquiry@jeetacatering.com.au

Simply share the following details and we'll take care of the rest:

- Event date & time
- Number of guests (adults & children)
- Package, service tier, live stalls & add-ons
- Pickup, delivery or full-service catering
- Setup, disposables & drinks
- Any special requests

BOOKING SUMMARY

BOOKING & PAYMENTS

- To book: pay a 50% deposit to secure your date.
- Final payment: the remaining 50% is due 3 days before your event.
- As your deposit reserves your date and our team, deposits and instalments are non-refundable.

GUEST NUMBERS & MENU

- Please confirm your final menu and guest count 7 days before your event. Numbers may be increased, but not reduced, after confirmation.
- Kindly include vendors and crew (photographers, decorators, musicians) in your count.
- Additional guests on the day are welcome at the package rate plus 10%. We suggest allowing a 5–10% buffer so everyone is well looked after.

CHILDREN'S PRICING

- Under 5 years: complimentary
- 5–9 years: half the adult package price
- 10 years and over: adult package price
- Our dedicated Kids Menu is also available, priced according to the items selected.

BUFFET & FOOD SERVICE

- All food is freshly prepared for your confirmed headcount. Buffet service runs for approximately 4 hours.
- With buffet drop-off (no staff), all dishes arrive together, ready for the host to serve starters followed by mains. Some dishes may need gentle reheating.
- Leftovers may be packed at our discretion. Once handed over, storage and food safety are in the host's care.

SERVICE STAFF

Professional service staff from $250 per staff (5 hours). We recommend 1 staff per 60 guests; additional staff and hours are available on request.

OUTDOOR EVENTS

Please arrange a marquee or covered area for the buffet, food and our team, so everything stays fresh and safe in any weather. Weather-related delays are outside our control.

ALLERGIES & DIETARY NEEDS

We're happy to cater for dietary needs. Simply let us know when booking. As our kitchen also prepares dishes with nuts, dairy and gluten, trace amounts may be present.

SAFETY & RESPECT

For everyone's safety, please keep guests, especially children, clear of hot buffet equipment. We appreciate the courtesy shown to our team as they look after your guests.

THANK YOU FOR CHOOSING JEETA INDIAN RESTAURANT & CATERING.
WE LOOK FORWARD TO MAKING YOUR EVENT EXTRAORDINARY.

This is a summary only. Our full Terms & Conditions are included with your booking contract, and payment of your deposit confirms your acceptance of them.

Jeeta



Royal & Shahi Setup



Grand Setup



Classic Setup



AUSTRALIA'S LARGEST INDIAN CATERING COMPANY

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