



THE
MIDPOINT
SUITE

&

Event Catering

brought to you by

AAGRAS®

catering | event management

Welcome to the Midpoint Suite

Our Promise

Thank you for considering The Aagrah Group for your event. The group is composed of restaurants across Yorkshire. We have our own dedicated events suite, The Midpoint Suite, Pudsey and specialise in outdoor catering services throughout the UK.

We are about so much more than delivering the quality taste of Asia on the plate. The Aagrah experience is designed to overwhelm you with a complete sensory journey, encompassing the rich cultural ambience & truly remarkable culinary sensation of authentic Kashmiri cuisine time and time again. We ensure that our ethos is consistently delivered, along with a streamlined & customised service.

Once again we would like to thank you for considering the Aagrah Group and promise to honour our commitment through our dedicated events team and to deliver your dream event.

Mohammed Sabir
Founder & Group Chairman

Mohammed Aslam
Managing Director



The Midpoint Suite

A purpose built venue, The Midpoint Suite is a truly beautiful venue to host your event. Lush flowers covering the ceiling walkway, lead to a opulently decorated stage with glistening lights, faux bird cages and crystals. Make your entrance to the suite via our unique reveal doors and smoke effects; welcome onto the stage with magnificent fireworks which will truly leave your guests in awe.

We also have a bridal room which the bridal party can use during the course of your event. We have created a wonderful space with plenty of lighting, mirrors and a chaise area decorated with flowers perfect for those pre event photographs.

Venue Facilities

- Capacity up to 450 guests
- On-site and Overflow car park
- Large hotel within five minutes walk
- Smoke machine & indoor fireworks
- Entrance lobby with seating and photograph area
- Bespoke drinks & canapés counter
- Desserts Counter & Fruit Displays
- Entrance lobby with seating & photography area
- Lift

Types of cuisine

- Our speciality is Kashmiri and South Asian Cuisines
- We can also provide continental, Chinese, Arabian, Sri Lankan, South Indian and English food on request

Types of Dining Services

- Sit Down Dinners ■ Table Service
- Formal Platter Service ■ Pre Plated Service
- Buffet Service ■ Canapés

Additional Services

- Limousine Hire ■ Lighting ■ Entertainment
- Videography ■ Photography ■ Cakes
- Candy Cart Hire ■ Magicians







Our event catering

Weddings • Corporate Events • Festive Occasions •
Ceremonial Events • Public Event Catering

We truly believe that qualitative, personalised service and satisfied customers are the key ingredients to the success of a perfect event,

Our responsibility is not limited with providing you food for your event. We feel honoured in organising and executing a complete event management service, from limousine services, venue décor, wedding cakes, accompanied by the finest food and beverages. We will ensure that your evening is a resounding success from start to finish without any of the dilemmas!

Whatever the occasion, whatever your party size, whatever your 'hospitality dream' we will make it happen.

At Aagrah we have a dedicated team to cater for external events anywhere across the country. We can cater for up to 5000 guests; all you need to decide is the menu. We can advise you on all aspects of your menu and banqueting set up to ensure that your day is perfect.

For further information regarding event catering please contact the team:

■ *Pushing the boundaries in event catering*





Aagrah event catering menu selector

Please see the description of the dishes for allergens.

This menu is designed for large events & weddings. If you like anything which is not mentioned below please feel free to discuss your requirement with our manager who will tailor make a menu for you from the various Asian sub – continent including Chinese, Thai and Middle Eastern Food.

CANAPÉS

Starting price of £8.00 per person
Choose any four canapés

CHICKEN

Resham Kebab
Chicken Tikka on skewers
Chicken Rolls (Mini)
Murgh Malai Tikka contains yoghurt (milk)
Chicken Mini Kofta on skewers

FISH

Balochi Machli
Fish Pakora
Fish Kebab in canapes savoury

MEAT

Seekh Kebabs (Mini)
Shami Kebabs (Mini)
Meat Samosa (Mini) (mustard seeds)
Mini Meat Kofta on skewers

VEGETABLE

Vegetable Samosa (Mini) (mustard seeds)
Paneer Rolls (Mini) (mustard seeds)
Vegetable Rolls (Mini) (mustard seeds)
Vegetable Pakora
Paneer Tikka
Hara Bhara Kebab
Grilled Garlic Mushroom
Gol Gappay (Stationed only)
Fresh Fruit Chat
Papri Chat



SPECIALITIES

Whole Stuffed Lamb £325

Whole lamb marinated in vinegar, yoghurt (milk), garam masala, bay leaves, fresh ginger & garlic. Stuffed with rice, boiled eggs, new potatoes, mushrooms & oven baked. Then garnished with fried onions, fried green chillies and fresh coriander on a bed of salad.

Ran Special £69.99 Per Ran

Lamb Legs marinated in the juices of onion, garlic, black pepper, lime, and a combination of steam & roast cooking. Served with onion & tomato salad.

Murgh Masalam (Balochistan) (gluten) £35.00

Whole chicken, skin on, marinated in yoghurt (milk) and selected balochi spices then cooked over charcoal, served on a bed of vegetable biryani garnished with lime and fresh coriander with chicken nimak mandi and nan, served on a tawa (metal plate)

STARTERS

Meat

(off the bone extra £1.50 per head)

Bihari Tikka (on or off bone)

Specially selected meat marinated in ginger, garlic, green chillies, onions, pickled spices (mustard seeds) and cooked over charcoal.

Seekh Kebab

Minced meat mixed with Aagrah's special kebab masala, eggs and cooked on grill.

Chapli Kebab

Mutton minced with onions, green chillies, herbs & spices, scrambled egg then shallow fried.

Meat Samosa

Spiced meat, potatoes and peas filling cooked in delicate spices & roasted coriander seeds, folded in crispy triangles and deep fried. (wheat, gluten, mustard seeds).

Punjabi Samosa

Traditional Punjabi style samosa made with spiced meat, potatoes and peas, cooked in delicate spices and roasted coriander seeds, filled into a home-made style pastry shell. (wheat, gluten, mustard seeds).

Balochi Chops (extra £2 per head)

Meat chops marinated in garlic, lime, black pepper highly-flavoured with green cardamom, coriander, hing then shallow fried.

CHICKEN

(Choice of Breast: £0.50 per person extra)

Chicken Tikka (on or off bone- thigh or breast)

Juicy boneless cubes of chicken marinated in spiced yoghurt (**milk**) and barbecued on charcoal.

Tandoori Murgh Legs (Drumsticks) Sri Lankan or Kashmiri or Rajasthani Style

Leg of chicken marinated in selection of tandoori spices, yoghurt (**milk**) and grilled.

Murgh Lahorie Charga (on or off the bone)

Legs of chicken marinated in selected lahorie spices and grilled and sautéed in a sauce of tomatoes, onions, fresh coriander, green chilli, and julienne cut ginger and olives.

Resham Kebab

Minced chicken mixed with onions, green chillies, selected herbs, **eggs**, spice and cooked over charcoal.

Murgh Bihari Tikka (on or off bone- thigh or breast)

Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (**mustard seeds**) and cooked over charcoal.

Afghani Tikka (thigh off the bone)

Chicken marinated with lime, black pepper ginger and selected Afghani spices.

Murgh Malai Tikka (off bone- thigh or breast)

Chicken cubes marinated in cream (**milk**), grated cheese (**milk**), **egg**, green chillies, and herbs/spices, sesame seeds and grilled.

Gowala Mandi Kebab

Minced steam chicken mixed with potatoes, onions, green chillies, selected herbs, spice and shallow fried.

Fish

Lahorie Machli

Fish marinated in traditional Pakistani spices, sliced green chillies, ginger, fresh coriander and deep fried.

Machli Masala

Fish marinated with selected spices and deep fried

Balochi Machli

Fish marinated in garlic, lime, black pepper green chilli, flavoured with green cardamom, coriander, hing and oven baked.

Fish Kebab

Minced Fish mixed with garlic, ginger, red chillies, mashed potatoes and raisins. Coated authentic Asian spices, **eggs** and deep fried. (**gluten**)

Vegetarian

Papri/Fruit/Chana/Samosa Chaat

Vegetable Samosa

Spicy vegetable filling folded into triangles, and deep-fried. (**wheat, gluten, mustard seeds**).

Palak Paneer Samosa

Paneer cheese (**milk**) and spicy spinach filling folded into triangle, and deep-fried. (**wheat, gluten, mustard seeds**)

Paneer Rolls

Spiced grated Indian cheese (**milk**) wrapped in flaky pastry & deep-fried. (**wheat, gluten, mustard seeds**)

Vegetable Rolls

Spiced mashed vegetables wrapped in flaky pastry & deep-fried. (**wheat, gluten, mustard seeds**).

Vegetable Pakora

Assorted sliced fresh vegetables and mushrooms, dipped in a spicy batter of mixed herbs and green chillies, then deep fried.

Dahi Bhale

Flour of dal mash shaped like balls, fried and served with yoghurt (**milk**) and garnished with chopped green chillies, onions, tomatoes, fresh coriander and tamarind sauce. Served cold.

Chilli Paneer Tikka

Paneer (cured cheese, (**milk**) marinated in ginger, garlic, selection of spices and chilli sauce and cooked on charcoal.

Aloo Tikki (with Channa)

Mashed potato with pomegranate, encased in rich gram flour and shallow fried.

Hara Bara Kebab

Squash, fresh garden mint, peas, potatoes spinach green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried.

Grilled Garlic Mushrooms

Mushrooms garnished with green chillies, peppers, salt and cooked on charcoal



MAIN DISHES

Meat (off the bone extra £1.50 per head)

Gosht Masala (on or off the bone)

Masala dishes are known as specialities and are equally popular in India & Pakistan. Masala is delectable gravy made of onion, tomatoes, ginger, garlic, yoghurt (**milk**) and selected herbs & spices. Cooked to perfection on a low heat.

Kuna Gosht

Meat cooked with cream, yoghurt (**milk**) tomatoes, onion and desi ghee and steam cooked on low heat.

Kofta – Mutton

Mutton mince mixed with green chillies, coriander and selected spices and made into kofta (meat balls) and cooked together in the gravy made with onions, garlic, ginger, tomatoes, bay leaves, cinnamon, fresh coriander, yoghurt (**milk**) and then garnished with lime and sliced boiled **eggs**. Topped with garam masala.

Karahi Gosht (on or off the bone)

Meat specially cooked with onions, fresh garlic, ginger, tomatoes, green chillies, yoghurt (**milk**) & coriander.

Gosht Achar (on or off the bone)

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, (**mustard seeds**), ginger and yoghurt (**milk**). Gently simmered in bay leaf juices.

Balti Gosht (on or off the bone)

Balti chilli dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Nihari Gosht (on or off the bone)

Meat cooked with garlic, ginger, yoghurt (**milk**), onions, tomatoes, flour (**wheat**) and selected herbs & spices. It is a typical Lahorie dish.

Lal Maas Rajhastani(on or off the bone)

Diced Meat cooked with whole red chillies, garlic, onion, black cardamom, cinnamon, yoghurt (**milk**), coriander, turmeric and fresh coriander.

Namak Mandi Gosht (on the bone, shoulder)

Diced and salted meat cooked with tomatoes, green chillies and black pepper, dressed in lime juice.

Aab Goosht (Aloo Gosht)

Abgoosht is a one-pot comfort food that is a rustic dish with wholesome ingredients. Abgoosht is traditionally prepared with Lamb, chickpeas, new baby potatoes and tomatoes.

Bindi Gosht(on or off the bone)

Tender Meat & fresh bindi (okra) cooked with fresh onions, garlic, ginger, coriander, green chillies, tomatoes, bay leaf & cinnamon juice.

Palak Gosht (on or off the bone)

Meat and spring leaf spinach cooked gently with onions, fresh garlic, ginger, coriander, bay leaf, green chillies & cardamom juice, with a selection of spices. (**soya**)

Chicken

Murgh Masala (Fine pieces boneless mix chicken)

Masala dishes are known as specialities and are equally popular in India & Pakistan. Masala is delectable gravy made of onion, tomatoes, ginger, garlic, yoghurt (**milk**) and selected herbs & spices. Cooked to perfection on a low heat.

Murgh Karahi (on or off the bone, thigh or breast)

Chicken cooked with onions, fresh garlic, ginger, tomatoes, green chillies, yoghurt (**milk**) & coriander.

Handi Murgh (on or off the bone, thigh or breast)

Marinated chicken with ginger, garlic, tomatoes, yoghurt (**milk**) and fenugreek leaves. This is a traditional Punjabi dish.

Murgh Achar (on or off the bone, thigh or breast)

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, (**mustard seeds**), ginger, and yoghurt (**milk**) & gently simmered in bay leaf juices.

Murgh Khara Masala (on or off the bone, thigh or breast)

Diced chicken marinated in yoghurt (**milk**), garlic, red chillies, salt and turmeric powder then cooked with onion, tomatoes, (**mustard seeds**) and green chillies and selection of whole spices then garnished with fried onions.

Afghani Murgh (on or off the bone, thigh or breast)

Diced and salted chicken cooked with tomatoes, green chillies and black pepper, dressed in lime juice.

Murgh Balti (on or off the bone, thigh or breast)

Balti chilli dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Murgh Hyderabad (on or off the bone, thigh or breast)

A distinctly rich dish cooked with tangy spices, green coriander, fresh cream (**milk**), yoghurt (**milk**), tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. It is full of distinctive flavours.

Murgh Palak (on or off the bone, thigh or breast)

Chicken and spring leaf spinach tenderly cooked with spring onions, garlic, and ginger, coriander, bay leaf and cinnamon juice. (**soya**)

Note: in addition to above halal quails and pheasant can be sourced on request.



Vegetarian or side dishes (v)

Gobi Piaz (Vegan)

Fresh cauliflower cooked with spring onions, curry leaves, tomatoes, fresh coriander, green chillies and selected herbs & spices.

Aloo Gobi (Vegan)

New potatoes and cauliflower cooked with spring onions & garlic, whole **(mustard seeds)**, cumin seeds and sliced ginger in a mix of traditional spices.

Aloo Chana (Vegan)

Potatoes and chickpeas cooked with whole onion seeds, curry leaves, onions, tomatoes, and fresh coriander.

Palak Aloo (Vegan)

New baby potatoes and spring leaf spinach cooked with onions, tomatoes, fresh coriander and selected herbs & spices. **(soya)**

Aloo Bhaji (Vegan)

New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Bhindi Aloo(Vegan)

Fresh bhindi (okra) and new potatoes cooked with onions, tomatoes, fresh coriander, green chillies, lime and selected herbs & spices.

Palak Paneer

Spring leaf spinach and cured cheese **(milk)** cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices. **(soya)**

Shahi Paneer Tikka

Paneer cheese **(milk)** cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Mutter Paneer

Fresh garden beans cooked with garlic, **(mustard seeds)**, fresh curry leaves, tomatoes, onions and paneer cured cheese **(milk)**.

Balti Vegetable

Balti chili dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Vegetable Achari

Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, **(mustard seeds)**, ginger & yoghurt **(milk)**. Gently simmered in bay leaf juices.

Bhindi Bhaji

Fresh bhindi (okra) cooked with onions, tomatoes, fresh coriander, green chillies, lime and selected herbs & spices



Dall Dishes (v)

Daal Tarka (Vegan)

Pink lentils cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Masoor Daal (Vegan)

Masoor Dal is a popular lentil-based dish from the North Indian Cuisine & is often made in Indian homes. The dish is made with pink lentils which are known as Masoor Dal.

Daal Piaza (Chana) (Vegan)

Chana dal (yellow split lentils) cooked with spring onions, tomatoes, and fresh coriander, green chillies and selected herbs & spices.

Daal Makhni

Mash dal traditionally cooked with garlic tomatoes, cream **(milk)**, butter and garnished with fried onions.

Mix Daal Achar

Mixed dal cooked with tomatoes, pickles spices **(mustard seeds)**, yoghurt **(milk)** green chillies and fresh coriander.

Daal Mash in tomato sauce (Vegan)

Mash Dal cooked with onions, garlic, ginger, coriander, cumin. Flavoured with nutmeg & fresh coriander.

Lahorie Cholay (Vegan)

Whole chickpeas and masoor dal cooked together with garlic, tomatoes and a selection of Lahorie spices.

RICE DISHES

Biryani (all of the bone meat extra £1.50 per head)

Meat Sindhi Biryani (On/Off Bone Meat)

Highest quality aromatic rice with meat, yoghurt **(milk)** cooked with selected biryani masala flavoured with saffron & mixed together.

Chicken Sindhi Biryani

Highest quality aromatic rice with chicken, yoghurt **(milk)** cooked with selected biryani masala, flavoured with saffron & mixed together.

Nauratan Biryani (V)

Selection of vegetables marinated in special biryani masala then slightly steamed with rice and saffron.

Traditional Meat or Chicken Biryani

Highest quality aromatic rice with meat, yoghurt **(milk)** cooked with selected biryani masala flavoured with saffron & steamed together.

Punjabi Biryani

Punjabi traditional biryani full of flavor and aroma. Cooked with selected spices, yoghurt **(milk)** & masala to give the best taste of Punjab.

Kashmiri Biryani

A very traditional chicken / meat biryani cooked with traditional Kashmiri masala and yoghurt **(milk)**.

Hyderabadi Biryani

An Indian subcontinent popular dish, which was royals favourite. Chicken or meat cooked with yoghurt **(milk)**, hyderabadi royal spices and steamed together.

Pilau (all off the bone meat extra £1.50 per head)

Plain Pilau (V)

Rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and coriander & cumin seeds.

Zeera Rice (V)

Rice cooked with cumin seeds, curry leaves, salt and selected spices.

Matar Pilau (V)

Aromatic rice cooked with green peas, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander & cumin seeds.

Afghani Pilau

Kabuli pulao is an Afghan dish, a variety of pilaf, consisting of steamed rice mixed with raisins, carrots, and whole potatoes.

Chicken Pilau (Thigh or breast, on or off The Bone)

Aromatic rice cooked with boneless chicken, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves and coriander & cumin seeds.

Meat Pilau (On Or Off The Bone)

Aromatic rice cooked with meat, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander seeds & cumin seeds

Chana Pilau (V)

Aromatic rice cooked with chana, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander seeds & cumin seeds.

BREAD

Nan (gluten)

Traditional nan made from (yeast), flour and (milk), with a touch of onion seeds.

Rogni Nan (gluten)

Roghni nan is made from flour mixed with yoghurt (milk), (yeast), onion seeds, ghee and glazed with (sesame seeds).

Tandoori Roti (gluten)

Roti is made from normal (wheat) flour and cooked in a clay oven (Tandoor).



SALADS

Mediterranean Salad (cheese (milk))

Pasta Salad (gluten)

Italian penne pasta with red kidney beans, colourful peppers with a touch of sweet and sour tomato sauce

Kachoomer Salad

Cucumber, tomatoes, red onions, carrots, fresh green coriander, garden fresh mint, sprinkled with lime juice and a touch of finely sliced green chillies.

Fresh Leaves Salad

An assortment of fresh baby leaf salads.

Russian Salad

Carrot, peas, potatoes and apples mixed with mayonnaise (egg). A world known Russian speciality.

Channa Piaz Chat Salad

Hawaiian Fruit Salad

Assorted fresh fruit and bite size slices of pineapples with black pepper and sprinkled with lime juice.

RAITA

Cucumber Raita (yoghurt, (milk))

Tamatar (Tomato) Ki Bhujia

Cucumber and Tomato Raita (yoghurt (milk))

Banagan Wala Raita (yoghurt (milk))

Zeera Raita (yoghurt (milk))

Pakoorian Wala Raita (yoghurt (milk))

CHUTNEYS

Green Mint Chutney (yoghurt (milk))

Tamarind Chutney

Garlic & Corriander

Apple Chutney

Red Chilli Sauce

Mango Chutney

Tomato Onion chatni

Gajer Halwa (nuts)

Dal Halwa (nuts)

Kulfi Falooda (nuts)

DESSERTS

Shahi Tukra (C, G, N)

Phirni (choice of flavour) (C, N)

Ras Malai (C, M, N) (extra £1 per head)

Gajar Kheer (C, M, N)

Suji Ka Halwa (N)

Shahi Halwa (Carrot & Suji) (N)

Zarda Sweet Rice (N)

Gulab Jamon (G,N)

Kulfi (C, M, N)

Rubberie Kheer (C, M, N)

Fruit Trifle (C, M, N, G)

Falooda (C, M, N)

Cheesecake (C, M, N, G) (extra £1 per head)

Gajerela (C, M, N)

Fresh Fruit Platter

Strawberry, Mango or Choco Mousse (C, M, N)

Allergens Key:

C = Cream, M = Milk, G = Gluten, N = Nuts



Food Tasting Policy

As part of our service, we will offer you a complimentary tasting of your tailor-made menu.

In order to receive a complimentary food tasting, the following terms apply:

Sample tasting will be offered to you upon confirmation of your event by a deposit payment and will be based on your menu choice as discussed with event manager. Quantity of each dish served will be for sampling purpose only and not a full meal. Additional dishes can be requested and will be charged at normal a la carte prices

Sample tasting is complimentary for 2 guests. Should you require more than 2 guests then this will be chargeable at £12 per additional person. Any drinks will be chargeable and must be paid on the day of the food sampling. The dishes will be taken from our events selector menu which is in this brochure and not the Aagrah a la carte menu. All tasting sessions are to be held at Aagrah Midpoint

Food tasting only available Mon - Weds subject to availability

If you require a further tasting, this will be chargeable at normal a la carte menu prices.

If you require a food tasting prior to deposit payment, this can be arranged and will be charged at normal a la carte menu prices.



Aagrah Events Terms & Conditions:

PAYMENT OF A DEPOSIT WILL BE TAKEN AS CONFIRMATION THAT YOU AGREE TO THE FOLLOWING TERMS & CONDITIONS

DEFINITION

'In the following terms and conditions the words 'we', 'us' and 'the midpoint suite' shall mean Aagrah Group, whose Head Office Address is Aagrah House, 4 Saltaire Rd, Shipley BD18 3HN. The 'client' and you' shall mean the person or the company responsible for commissioning, signing these terms & conditions and payment of the event. The 'event booking contract' means the agreement between the 'event catering team/the midpoint suite' and 'the client' for a specific booking. These terms & conditions will form part of the 'Event Booking Contract'.

1.0 BOOKING CONFIRMATION

Upon receiving a provisional booking, we shall hold a date for you for 14 days subject to availability. We shall issue the client with the event booking contract which shall contain the last date upon which the client is obliged to return the event booking contract alongside the required deposit. Once both You and We sign the Event Contract, all provisions reserved on your behalf will be confirmed and therefore subject to the terms & conditions of the Event booking Contract. We reserve the right to release the provisional dates if the confirmation is not received by the date stated and hence deemed cancelled. No cancellation fee shall apply in these circumstances. If other enquiries are received for the same dates we may contact you earlier for confirmation.

2.0 PAYMENT

Below are the payment details for The Midpoint Suite and Event Catering.

- 25% of the full package payment is required as a deposit to secure your booking.

Your payment of a 25% deposit is confirmation that you agree and accept the terms and conditions outlined in this agreement and you are bound by these conditions.

- The remaining 75% is to be paid 7 prior to the event.

Should the client fail to pay to pay any such deposit or payment within 14 days of enquiry, we may treat the booking as cancelled by the client. The above terms may be negotiable but at the discretion of the Aagrah Group.

3.0 GUEST NUMBERS

The event booking contract shall specify the guaranteed numbers that you expect to attend the event. The final number of guests attending must be notified at least 3 days prior to the event and must not exceed a difference of 10%. Any increase further than 10% guest cannot be guaranteed, however we shall endeavour to meet your requirement.

- The payment for additional guests must be settled on the day of the event. Each extra guest will be charged the price per head agreed on the event booking contract.
- If the final numbers are lower than the guaranteed numbers, we shall invoice for the guaranteed numbers as stated on the event booking contract.
- If the actual numbers are higher than the guaranteed number we shall charge as per agreed price for actual numbers.
- If the number of guests at your event exceeds your confirmed number of guests by more than 20 people, we cannot guarantee that we will be able to provide sufficient food for your guests.
- The payment needs to be settled on the completion of the event with the banqueting manager in charge.

4.0 CANCELLATION OF EVENT

In the event that the client cancels the event, for whatsoever reason, we reserve the right to charge the following cancellation charges

Cancellation 3 months or more prior to the event - The full amount paid as deposit will be **non-refundable** but transferable to another date subject to availability within 6 months from the date of the event.

Cancellation within 3 months or less to the event - You shall be liable to pay the Aagrah Group 50% of the total amount of the event.

Any deposit paid shall be non-refundable.

Any invoice issued to you post cancellation should be settled within 7 days from the date of receipt of Invoice.

All cancellation must be confirmed in writing and will be effective from the date of receipt from the Aagrah Group.

We may cancel a booking if:

- If the venue is closed due to industrial dispute, nature, or any other public authority

- Due to any matters beyond our control i.e electric failure or any other matter which results in a compromise in our delivery of food. We will however endeavour to find alternative solutions to deliver the service.

- The client becomes insolvent, or enters into liquidation or receivership and we believe that the client will be unable to fulfil their full obligation as stated in these terms & conditions.

5.0 DRINKS

For The Midpoint suite the client may provide their own spirits & liquors which will be subject to corkage charge as agreed with the manager. All other beverages including beers, wines and any non - alcoholic drinks are to be purchased through the Midpoint Suite.

Corkage charge of £2.50 per person.

Note- we can create tailor made beverage package to suite your requirement. Please discuss with our events team for further information.

6.0 EVENT DETAILS

- Any amendments to the booking details for event catering or the Midpoint Suite is to be notified to the Aagrah Group at least 3 days prior to the event in writing. Any changes after this period may be accepted at discretion with us.
- The event shall start and finish at the times as indicated on the event booking contract, failing which the client shall be liable to additional charges.
- Any evening events running over 1am will be charged at £500 per hour.
- Any special dietary requirements should be notified to our events team at least 7 days prior to the event.
- Any external services for an event that are arranged directly by the client must be approved by the Aagrah Group at least 28 days prior to the event and these services also remain the sole responsibility of the client. We reserve the right to refuse admission to our premises of any external service providers that we feel may compromise the reputation of the Midpoint Suite & The Aagrah Group.

7.0 GENERAL

• The client shall at all times ensure that no damage is caused to the property, structure, grounds or equipment of the Aagrah Group, no matter how minimal. The client shall be liable for any costs of replacement/repair together with the costs of labour to any damage or breakage.

• **No fireworks are permitted for the duration of the event. Under no circumstances should the client of any of the guests cause fireworks to be set off or displayed on the Aagrah premises or the surrounding boundary. The client must ensure that their guests are made aware of this prohibition. It is an offence to set off fireworks in a street or a public place. Failure to comply shall result in a breach of our terms and conditions and your details shall be forwarded to the Leeds Environmental Health Department and the Police.**

• The client shall not bring onto the Midpoint premises any food or drink to use during any event unless agreed on the event booking contract. The exception to this term is that of a wedding/celebration cake. This will be the sole responsibility of the client and we shall hold no liability for loss or damage for any cake that is not supplied by us.

• Chair sachet and chair covers have to be from Aagrah, no external hire company will be allowed.

• Parking is subject to availability, the management cannot accept any responsibility for loss or damage of property or vehicle in this car park or any cark.

• The Clients shall confirm if there are any special dietary requirements for them or any of the guests. It is imperative that client provide this information a week before the event date and that the client fully understand that neither Aagrah, or Aagrahs' employee, or agents will be held responsible should you fail to provide this information.

8.0 GOVERNING LAW

These terms & conditions shall be governed by English Law and the parties hereto submit to the non-exclusive jurisdiction of the English Courts.





THE
MIDPOINT
SUITE

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