

(SEE)

Crafting Memorable Moments with Every Meal

At Kitchen Stories, we believe every occasion deserves to be enriched with a tapestry of flavors and the joy of shared stories. Our commitment is to create experiences that linger long after the meal is over. With us, embark on a culinary adventure where every dish is a narrative woven with tradition and innovation. Whether you're celebrating a wedding, sangeet, reception, or hosting a corporate event, we tailor each menu to reflect the unique

spirit of your gathering.
Our chefs are storytellers, blending fresh, farm-sourced ingredients with culinary traditions, from long-lost recipes to contemporary trends. With a focus on both comfort food and gourmet explorations, our offerings are designed to captivate the palate and

Presentation is an art we take seriously—our creative displays and live counters elevate the dining experience, turning each meal into a feast for the senses. Whether it's a sit-down dinner, a lavish buffet, or interactive cooking stations, our service is dedicated to providing

elegance and joy. Explore our signature packages, or let us craft a bespoke menu that reflects the unique narrative of your event. At Kitchen Stories, every meal is a chapter waiting to be told, and

we invite you to be part of our flavourful journey.





Package 2 (1100/-)

Juice / Mocktail	2
Soup Station	2
Soup Accompaniments	2
Snacks- Floating / Counter Service	ć
Chat Counter	2
1 Speciality Live Counter of 3 Dishes (Mexican/ Italian/ Lebanese/ Pizza Bar/ Pan Asian/ Amritso Rajashthani/ Gujarati/ Mughlai/ Hyderabadi/ South Indian	
Salads	ć
Main Course	0
Dal / Kadhi	1
Rice Preparation	1
Assorted Indian Breads	ć

Sweet (Regular)

Dessert (Ice Cream/ Kulfi)

Mukhwas

200ml Water Bottle

Papad / Pickel / Chutney









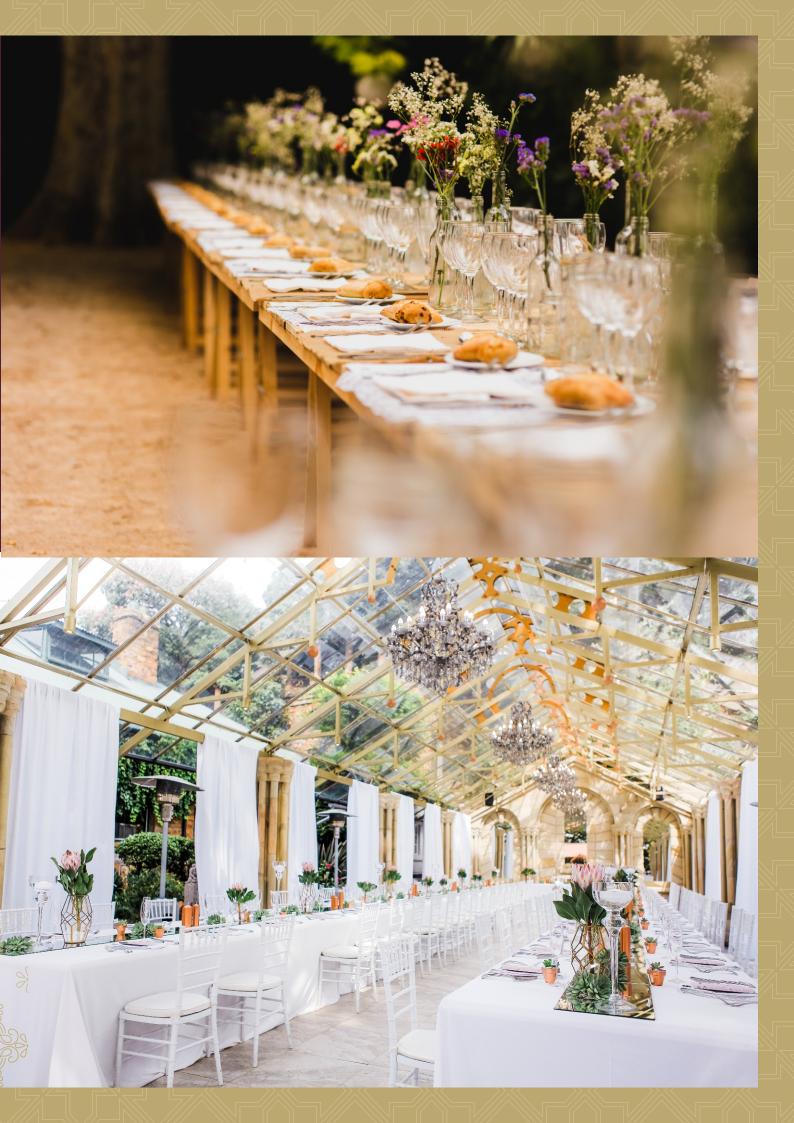
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Package 4 (1800/-)

Juice / Mocktail	5
Soup Station	2
Soup Accompaniments	4
Snacks- Floating / Counter Service	4
Chat Counter	3
1 Speciality Live Counter of 3 Dishes (Mexican/Italian/Lebanese/Pizza Bar/Pan Asian/Amritsari/Rajashthani/Gujarati/Mughlai/Hyderabadi/South Indian)	3
Salads	5
Main Course	3
Dal / $Kadhi$	2
Rice Preparation	2
Assorted Indian Breads	3
Papad / Pickel / Chutney	5
Sweet (Regular-2, Premium-1)	3
Dessert (Ice Cream/ Kulfi/ Pudding /Pastry)	3
Masala Kharek/ Pan	1
200ml Water Bottle	





Package 5 (2100/-)

Juice / Mocktail	5
Soup Station	3
Soup Accompaniments	5
Snacks- Floating / Counter Service	5
Chat Counter	4
1 Speciality Live Counter of 3 Dishes (Mexican/ Italian/ Lebanese/ Pizza Bar/ Pan Asian/ Amritsari/ Rajashthani/ Gujarati/ Mughlai/ Hyderabadi/ South Indian)	4
Salads	4
Main Course	4
Dal / Kadhi	2
Rice Preparation	2
Assorted Indian Breads	4
Pickel / Chutney	5
Papad Bar	5
Sweet (Regular-2, Premium-2)	4
Dessert (Ice Cream/ Kulfi/ Pudding /Pastry)	4
Pan Counter	1
200ml Water Bottle	







Baraat Welcome (Min 100 Pax.)

Mineral Water, Soft Drink Cans, Cologne Towels

Hi- Tea Services (Min 100 Pax.)

225/-

(Tea/ Coffee, Cookies- 2, Welcome Drink-1, Appetizers-2)

PRO (Hostess)

4000/- Per PRO

Late Night Services (Post 12:00 AM)

10000/- Per Hour





Terms & Conditions:

- -Rates mentioned are Per Person and Exclusive of Taxes.
- -Minimum 300 person are required for above packages, In case the numbers are less, the rate would be extra.
- -Invoice Will be made on the base of actual number of person or guaranteed number of persons, whichever is higher.
- -The said rates are for food only along with service staff in a buffet set up. Crockery Rental Charges will be as per actual.
- -Incase of monopoly by the decorater at any party plot, club or at any other venue, the charges of crockery and service gears will be borne by the party.
- -Only 10% extra quantity above guaranteed persons will be accommodate in case number of person is increased.
- -PRO [Public relation girl] & VIP Boys, if required, will be provided at an extra cost.
- -Separate plates would not be provided for live counter.
- -It is mandatory to give 50% advance against confirmation [non refundable in case of cancellation or postponement] and the remain 50% estimated amount is to be deposited 10 days prior to the event.
- -Rs-250/- per person would be charge extra for sit down dining/sajjankouth/panchola/silver service. It is advised to confirm
- the menu & no of person 10 days prior to the function to avoid any hassle.
- -Any extra items /items apart from those mentioned in the pacakage would be charged extra as per actual.
- -A cheque should be drawn in favour of "ORANGE DOOR REALTY PVT.LTD."
- -All the package rates are subject to change without any prior notice.
- -Taxes & surcharges extra
- -Pan card copy is required for invoice.







Kreate Brandz, B 318, Sun South Street, South Bopal, Ahmedabad-380058.
www.kreatebrandz.com.