



aamcha

EASTERN KITCHEN

**Your Celebration.
Our Kitchen.
One Memorable Evening.**

Private Dining, Parties & Exclusive Hire

Aamcha Eastern Kitchen

Radlett, Hertfordshire

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Welcome to Aamcha

"Aamcha" is a Marathi word meaning "ours." It speaks to belonging, shared food and personal hospitality. These are values that shape everything we do.

Aamcha Eastern Kitchen is an independent, founder-led Indian restaurant in the heart of Radlett. Our kitchen explores the regional food traditions of the Indian subcontinent, from the coconut-rich curries of Kerala to the bold spice of Kolhapur, the street food of Mumbai to the refined cooking of Lucknow. Every dish is prepared fresh, built around seasonal ingredients, and served with genuine warmth.

When you hire the restaurant for your celebration, you are not booking a function room. You are stepping into a fully formed, atmospheric space with its own character: a kitchen that takes real pride in its craft, a curated bar designed to complement the food, and a team that treats your event as personally as you do.

Led by Ajay Gupta, with more than twenty years of experience across hospitality, restaurants and large-scale catering, Aamcha brings together distinctive food, professional service and the kind of attention that only comes from a founder who is genuinely present and personally involved.

Why Choose Aamcha for Your Event

Distinctive Regional Indian Food. Our menus draw on the traditions of specific regions, communities and home kitchens across the Indian subcontinent. This is not a standard curry-house menu. Every dish has a story, a place and a purpose.

Unlimited Food & Full Open Bar. Every private hire package includes a generous sharing menu and a full open bar including cocktails, wines, spirits, beers and soft drinks for the duration of your event. No drink tokens, no limits, no awkward conversations at the bar.

Exclusive Use of the Entire Restaurant. Your event. Your guests. No shared tables, no other diners. The full restaurant is yours, with a private entrance and a team dedicated entirely to your occasion.

A Curated Drinks Experience. Our cocktail list is designed specifically to complement Eastern food. The drinks are part of the experience, not an afterthought. Your cocktail selection is curated around your event.

Menus Tailored to You. Work with us to shape a menu that fits your occasion, your tastes and your guests' dietary needs. Our sample menus are a starting point; the final menu is built around your brief.

Dedicated Event Coordination. One point of contact from first enquiry through to the event itself. Menu design, timings, layout and supplier introductions are all handled for you, with no handoffs.

Trusted Supplier Network. We work with reliable local DJs, photographers, florists, cake makers and decorators, and can coordinate introductions on your behalf.

Convenient Radlett Location. Street parking directly outside, with additional options at nearby side roads, Radlett Station car park and Tesco Radlett. A portable ramp is available for wheelchair access.



Every Kind of Occasion

If the occasion matters, the venue should match it.

Family & Social Celebrations. Milestone birthdays, anniversaries, engagement celebrations, baby showers, family gatherings, reunion dinners.

Weddings & Pre-Wedding Events. Wedding receptions, engagement parties, pre-wedding dinners, mehndi, sangeet celebrations.

Corporate & Business. Client dinners, team celebrations, Christmas parties, product launches, board dinners, networking events.

Festive & Cultural. Diwali, Eid, Christmas, New Year, community events, charity dinners.

University & Community. Student society dinners, alumni gatherings, club celebrations, community functions.

Private Dining. Intimate hosted dinners, bespoke tasting menus, special occasions that call for personal attention.

Your Venue

Aamcha is not a blank-canvas function room. It is a fully formed, atmospheric restaurant with its own identity and personality, and that is precisely what makes hiring it different from anywhere else in the area.

When your guests arrive, they know immediately they are somewhere considered. The design, the light, the smell of the kitchen, the quality of what is in their glass. It all tells a story. You do not need to dress this room. It arrives dressed.



Capacity & Layout

Format	Guests	Ideal For
Seated lunch or dinner	25 to 50	Birthdays, corporate dinners, wedding receptions, private dining
Standing reception	Up to 80	Drinks receptions, networking, social events
Hybrid: seated + standing	Up to 70	Seated meal followed by standing reception, our most popular format
Boardroom / corporate	25 to 30	Client entertainment, board dinners, leadership team events

Layouts are designed around your event. We will discuss the best configuration for your guest numbers, service style and occasion.

What Is Included

- Exclusive use of the full restaurant
- Private entrance access
- Full professional kitchen and front of house team
- Event coordination and service management
- Premium drinks service
- Bluetooth music connectivity
- Full crockery, cutlery, glassware and service setup
- Decorator access prior to guest arrival (typically 30 minutes before)

Entertainment & Late Licence

Clients may arrange their own DJ or entertainment, subject to venue approval and practical setup requirements. A late licence is typically available until 1:30 AM, subject to council confirmation. There is no additional cost for the late licence application.

Guests are kindly requested to leave respectfully at the end of the event in consideration of neighbouring residents.

Accessibility

A portable ramp is available for wheelchair access. Please let us know of any accessibility requirements when enquiring.



Straightforward Pricing. No Hidden Costs.

Every package includes exclusive venue hire, unlimited food from a curated sharing menu, and a full open bar throughout for four hours. Private hire is available for both lunch and dinner.

Package	Starting From	Notes
Saturday Dinner	£3,000 + VAT	Our premium slot: 4 hours, exclusive hire, unlimited food & full bar
Friday Dinner	£2,500 + VAT	Full evening package for up to 50 guests
Sunday Lunch or Dinner	£2,500 + VAT	Ideal for family celebrations, cultural events and relaxed gatherings
Saturday Lunch	£2,500 + VAT	Perfect for afternoon celebrations, baby showers and family lunches
Weekday Lunch or Dinner (Mon to Thu)	£2,000 + VAT	The most flexible option, ideal for corporate events and team dinners

What Every Package Includes

- Exclusive private hire of the full restaurant
- 4-hour hosted food and drinks service
- Unlimited food from a curated sharing menu (circulating starters, buffet mains, accompaniments and desserts)
- Full open bar including cocktails, wines, spirits, beers and soft drinks
- Full professional kitchen and front of house team
- Event coordination, service management and Bluetooth music connectivity
- Full crockery, cutlery, glassware and service setup

Illustrative Price Summary

To help you plan, here is what a typical Saturday dinner event looks like:

Package price (from)	£3,000.00
VAT (20%)	£600.00
Total including VAT	£3,600.00

A discretionary service charge is not included in the above. We kindly ask that you consider adding a gratuity of at least 10% for our team, who work hard to make your event special. This is entirely at your discretion and is shared directly among our staff.



How Your Menu Works

Every private hire menu follows a generous, sociable format designed to keep your guests relaxed and well fed throughout the event.

Course 1: Circulating Starters

Up to six selections, served individually to guests by our front of house team as they arrive and mingle. This creates a dynamic, social start and no one needs to sit down straight away.

Course 2: Mains, Served on Buffet

Up to six main dishes, presented on a generous buffet. Guests serve themselves or are served by our team, returning as often as they like. The buffet format keeps the event warm, relaxed and sociable.

Accompaniments

Rice, breads, dal and chutneys, served alongside the mains.

Desserts

Up to two selections, served plated or as a shared dessert table.

How We Build Your Menu

Your menu is tailored to your event. We start with our sample menus and menu library, then adjust based on your occasion and preferences, dietary requirements across your guest list, seasonal availability, and whether you want familiar favourites, regional specialities or a mix.

We are happy to swap dishes in and out until the menu feels right. The sample menus on the following pages show genuine dishes from our kitchen and previous private hire events.

Important: Whilst we accommodate all dietary requirements with care, our kitchen handles a wide range of ingredients including nuts, dairy, gluten and shellfish. We cannot guarantee an entirely allergen-free environment. Please provide complete dietary and allergy information for all guests at least 7 days before the event.



Sample Menu: Celebration

Representative menu showing the style and quality included in all private hire packages. Your menu will be tailored to your event.

Starters (Circulating Service)

- Street Style Grilled Chicken Thigh Skewers
- Rice Crusted Prawns with Green & Red Dips
- Cranberry & Burnt Garlic Chilli Paneer
- Chilli & Garlic Mogo with Wasabi Mayo
- Mumbai Style Pani Puri

Mains (Buffet Service)

- Keralan Fish Moilee, coconut fish curry with fresh greens
- Jaffna Style Lamb Curry, black pepper, fennel, curry leaf
- Butter Chicken, tomato, fenugreek
- Five Spiced Aubergine, aromatic, satisfying, vegetarian

Accompaniments

- Steamed Basmati Rice
- Garlic Naan & Plain Naan
- Dal Tadka

Sides & Desserts

- Pomegranate & Fresh Mint Raita
- Seasonal Fresh Salad
- Gulab Jamun with Saffron Syrup
- Mango Kulfi with Pistachio

Sample menu only. Dishes may change according to season, availability, dietary requirements and the package selected.



Sample Menu: Party

A lively, generous format with a wider selection, suited to birthdays, social celebrations and larger groups.

Starters (Served in Rotation)

- Sev Puri Chaat
- Salmon Tikka Canapes
- Oriental Chilli Chicken or Paneer
- Kastoori Chicken Kebab
- Lamb Kebabs on Stick
- Rosemary & Truffle Kulcha Breads

Mains (Buffet Service)

- Spring Lamb Dum Biryani
- Chicken Tikka with Butter Sauce (served separately)
- Champaran Goat Curry
- Saag Aloo
- 2x Seasonal Salads
- Popadum & Chutneys

Desserts

- Fresh Fruit Platter with Chocolate Dipping

Sample menu only. Dishes may change according to season, availability, dietary requirements and the package selected.



Sample Menu: Vegetarian Celebration

A fully vegetarian menu demonstrating the depth and variety our kitchen offers for plant-based events.

Starters (Circulating Service)

- Smoked Jalapeno Paneer Tikka
- Cranberry & Burnt Garlic Chilli Paneer
- Guacamole Sev Puri with Mexican Salsa
- Chilli & Garlic Mogo with Wasabi Mayo
- Golgappas, crispy pastry, spiced potatoes, zesty mint water

Mains (Buffet Service)

- Paneer Kofta, paneer and potato dumplings in saffron and cashew gravy
- Five Spiced Aubergine, aromatic with five warming spices
- Amritsari Chole, dark, rich chickpea curry with fresh ginger
- Saag Aloo, creamy spinach and potato

Accompaniments

- Steamed Basmati Rice
- Garlic Naan & Plain Naan
- Dal Bukhara, slow-cooked black lentils with tomatoes and butter

Sides & Desserts

- Pomegranate & Fresh Mint Raita
- Seasonal Fresh Salad
- Gulab Jamun with Saffron Syrup
- Mango Kulfi with Pistachio

Sample menu only. Vegan adaptations are available. Please discuss when planning your event.



Menu Library: Swap & Choose

The following dishes are drawn from the Aamcha kitchen and have been served at previous private hire events. Use them to swap items in or out of any sample menu, or to build a bespoke menu from scratch.

Vegetarian Starters

- Aamcha Style Chilli Paneer with Burnt Butter Garlic Cashews
- Black Olives & Togarashi Paneer Tikka
- Guacamole Sev Puri with Mexican Salsa
- Beetroot Galouti Kebab
- Dahi Ke Kebab
- Wasabi Infused Dahi Masala Puri
- Crispy Bhindi (Okra) Jaipur Style
- Soya Keema Cigar Rolls

Non-Vegetarian Starters

- Grilled Achari Chicken Wings
- Deghi Oregano Chicken Tikka
- Butter Garlic Lamb Seekh Kebab
- Tilapia Fish Tikka
- Kastoori Chicken Kebab
- Salmon Tikka Canapes

Main Course Options

- Truffle Malai Kofta
- Smoked Paneer Tikka in Oregano Makhani Sauce
- Methi Malai Muttar
- Dal Makhani
- Amritsari Chole
- Old Delhi Style Butter Chicken
- Chicken Chettinad
- Lamb Chettinad
- Saag Lamb
- Prawn Saffron Malai Curry
- Keralan Fish Moilee
- Chicken Hyderabad Biryani
- Lamb Hyderabad Biryani
- Spring Lamb Dum Biryani
- Champaran Goat Curry
- Vegetable Korma

Premium Options

- Konkan Spiced Prawns, Rawa Crust, Curry Leaf
- Grilled British Lamb Chops with Cucumber & Dill Salad
- Grilled Sea Bass on Bamboo Leaf, marinated in coastal spices
- Lamb Laal Maas, fiery Rajasthani curry with red chilli
- King Prawn Saffron Malai Curry
- Saag Burrata, burrata cheese with spiced spinach



Desserts

- Gulab Jamun with Saffron Syrup
- Mango Kulfi with Pistachio
- Rasmalai Tres Leches
- Mango Mousse
- Indrayani
- Fresh Fruit Platter with Chocolate Dipping

All dishes are subject to seasonal availability. Premium options may affect package pricing. Your event coordinator will confirm which options are available for your date.



The Full Bar Is Yours

Every private hire package includes unlimited service from the Aamcha bar for the duration of your event. Your cocktail selection is curated around your occasion (typically 4 to 5 per event).

Cocktails (Curated Per Event)

Cocktail	Description
Grapefruit & Elderflower Sling	Light, citrus-forward, refreshing
Passion & Vanilla Martini	Rich, tropical, crowd-pleasing
Bengal Kaffir Lime Margarita	Sharp, aromatic with a kick
Jaipur Bubbles	Lychee, rose, prosecco
Pistelero	Bombay Gin, passion fruit, vanilla, lime
Rum Old Fashioned	Jamaican rum, caramel, banana liquor, clove
Espresso Martini	Vodka, Kahlua, espresso
Tequila Sunrise	Triple Sec, tequila, orange, bitters

Mocktails: Masala Jal Jeera, Kala Khatta, Fresh Lime Soda, Spiced Mango Punch

Wines

Wine	Origin	Style
Sauvignon / Verdejo	Spain	Fresh, concentrated dry white, grassy, gooseberry
Primitivo 'Il Pumo'	Puglia, Italy	Warm red with plum, cherry and spice
Cintila Rosé	Portugal	Light, fruity rosé, strawberries and cream
Prosecco Brut	Veneto, Italy	Fresh, appealing, apple, pear, crisp finish

Wine selections may vary. Premium upgrades including Champagne available on request.

Beer & Spirits

Beer: Cobra Draft

Category	Included
Vodka	Ciroc, Ciroc Mango, Absolut Blue
Gin	Tanqueray, Bombay Sapphire, Hendrick's
Rum	Bacardi Superior, Captain Morgan Black, Captain Morgan Spiced
Tequila	Jose Cuervo Especial Reposado
Scotch Whisky	JW Double Black, JW Black Label 12, Chivas Regal 12
American / Irish	Jack Daniel's Old No.7, Jack Daniel's Honey, Jameson
Single Malt	Glenmorangie 10, Glenfiddich 12
Cognac	Courvoisier VS

Soft Drinks: Coca Cola, Diet Coke, Sprite, Fanta, tonics, mixers and fruit juices.

After Your Package Concludes

Option 1: Additional Hosted Bar. £330 + VAT per additional hour. The full bar continues on the same unlimited basis.

Option 2: Open Cash Bar. Guests continue ordering drinks directly from the bar on an individual payment basis. No additional charge to the host.



Tailor Your Event

All upgrades are discussed and priced as part of your personalised proposal.

Food Enhancements

- **Bespoke menu design** for themed, cultural or premium events
- **Additional dishes** beyond the standard menu structure
- **Premium seafood** including grilled sea bass, king prawns and salmon tikka
- **Masala Chai & South Indian Filter Coffee**, freshly prepared and served alongside desserts at £1.50 + VAT per person

Drinks Upgrades

- **Welcome drink on arrival** such as Prosecco, a signature cocktail or a bespoke welcome drink
- **Premium drinks upgrade** including Champagne (Moët, Veuve Clicquot, Laurent-Perrier Rosé), premium single malts or curated wine pairings
- **Corkage** available on request, priced per bottle and confirmed at enquiry

Event Enhancements

- **Extended hire** for additional hours beyond the 4-hour package
- **Celebration cake**: we can refrigerate and serve your cake alongside desserts, space permitting
- **Decorator access** available prior to guest arrival; decorator details to be confirmed in advance
- **DJ & entertainment coordination**: clients arrange their own DJ and we coordinate setup and timing
- **Bespoke printed menu cards**

Supplier Referrals

We work with a trusted network of local suppliers including DJs, photographers, florists, cake makers, decorators and entertainment. We can coordinate introductions or make direct referrals, which is one less thing for you to manage. Supplier services are arranged and paid for directly between you and the supplier.



How It Comes Together

Three examples showing how real events work at Aamcha.

Example 1: 40th Birthday, Saturday Dinner

The Event: A milestone birthday for 45 guests. Seated dinner with circulating starters, followed by dancing and drinks.

Package: Saturday Dinner | **Menu:** Celebration Menu with 5 starters, 4 mains, accompaniments, 2 desserts | **Extras:** Masala Chai & Coffee, 1 additional bar hour, client's own DJ from 9pm

Saturday Dinner Package (from)	£3,000.00
Masala Chai & Coffee (45 x £1.50)	£67.50
Additional Bar Hour (1 x £330)	£330.00
Subtotal	£3,397.50
VAT (20%)	£679.50
Estimated Total incl. VAT	£4,077.00

A discretionary service charge of at least 10% for our team is kindly recommended.

Example 2: Corporate Christmas Party, Friday Dinner

The Event: An office Christmas dinner for 35 guests. Canapes on arrival, seated buffet, speeches, full bar.

Package: Friday Dinner | **Extras:** None

Friday Dinner Package (from)	£2,500.00
VAT (20%)	£500.00
Estimated Total incl. VAT	£3,000.00

A discretionary service charge of at least 10% for our team is kindly recommended.

Example 3: University Society Dinner, Thursday

The Event: A Thursday evening for 45 students and alumni. Buffet dinner, speeches, group photos, cash bar after 10pm.

Package: Weekday (Thursday) | **Extras:** None. Cash bar after 10pm at no extra cost to the host

Weekday Package (from)	£2,000.00
VAT (20%)	£400.00
Estimated Total incl. VAT	£2,400.00

A discretionary service charge of at least 10% for our team is kindly recommended.



What Our Hosts Say

"We hired Aamcha for my husband's 50th and it was absolutely perfect. The food was exceptional and our guests kept commenting on it. The team made everything completely effortless from our side. We didn't have to worry about a single thing."

50th Birthday Celebration, Saturday Evening, 45 Guests

"Our company Christmas party at Aamcha was the best one we've done in years. The food was genuinely outstanding, the bar was well stocked and the atmosphere was exactly right. Colleagues who never agree on anything were unanimous: we're going back."

Corporate Christmas Party, Friday Evening, 38 Guests

"We got engaged at Aamcha and came back for a private dinner to celebrate with close family. Ajay and the team went above and beyond. The room was beautifully set, the menu was tailored to us and the evening felt genuinely personal rather than like a hired function."

Engagement Celebration, Sunday Evening, 22 Guests

"I rarely felt the blend of fresh spices come out this well. Probably the best Indian experience I've had in years."

Guest review, aamcha.co.uk

All testimonials sourced from aamcha.co.uk. Used with permission.



Booking Your Event

Step 1: Tell Us About Your Event

Get in touch with the occasion, preferred date, approximate guest numbers and any initial thoughts. We respond within 24 hours.

Step 2: Receive Your Personalised Proposal

We send a tailored proposal with our recommended package, a suggested menu, your drinks selection and a transparent price breakdown.

Step 3: Shape Your Menu

Review the proposal, swap dishes, flag dietary requirements and agree any upgrades. We adjust until the menu feels right for you.

Step 4: Secure Your Date

Pay a 25% non-refundable deposit to confirm your booking. Your date is held exclusively.

Step 5: Confirm Final Details

At least 14 days before the event: confirm final guest numbers, dietary details, decorator arrangements and any entertainment. The remaining balance is due at this point.

Step 6: Enjoy Your Event

Arrive, relax, and let us handle everything.

Frequently Asked Questions

How many guests can you accommodate?

25 to 50 guests for a seated meal, or up to 80 for a standing reception. The minimum for private hire is 25 guests.

Is the restaurant exclusively ours?

Yes. All packages include exclusive use of the full restaurant. No other guests will be dining during your event.

Are children welcome?

Yes. Aamcha is family-friendly and we regularly host celebrations with children present.

Can the menu be personalised?

Absolutely. The sample menus are a starting point. We work with you to design a menu that suits your occasion, dietary needs and preferences.

Are vegetarian and vegan menus available?

Yes. We can create fully vegetarian or fully vegan private hire menus with the same care and variety as our standard menus.

How do you handle allergies?

We take allergies seriously. Please provide complete dietary and allergy information for all guests at least 7 days before the event. We cannot guarantee an entirely allergen-free environment, but we take every reasonable precaution.

What deposit is required?

A 25% non-refundable deposit secures your booking. The remaining balance is due 14 days before the event.

Is there a service charge?

There is no mandatory service charge. We kindly ask that you consider adding a discretionary gratuity of at least 10% for our team. This is shared directly among our staff.

What happens after the 4-hour package ends?

You can extend the hosted bar at £330 + VAT per additional hour, or switch to a cash bar where guests pay individually.

Is music or a DJ allowed?



Yes. Clients may arrange their own DJ or entertainment, subject to venue approval. Bluetooth music connectivity is included as standard. A late licence is typically available until 1:30 AM.

Is parking available?

Yes. Street parking outside the restaurant, plus nearby options at Radlett Station car park, local side roads and Tesco Radlett.



Payment & Terms

Deposit	25% of the total package price (non-refundable)
Balance	Due 14 days before the event
VAT	20%, applied to all charges
Cancellation (>28 days)	Deposit forfeited
Cancellation (<28 days)	Full hire fee applies
Additional bar hours	£330 + VAT per hour
Service charge	Discretionary. We kindly recommend at least 10% for our team

Alcohol is served only to guests aged 18 and over. Valid ID may be requested. Responsible drinking policies apply. Management reserves the right to refuse service if necessary. All guests must adhere to venue regulations.

Late licence approval is subject to council confirmation and cannot be guaranteed until approved. Any additional hours, entertainment requirements or special production needs must be agreed in advance.

Full terms and conditions are available at aamcha.co.uk/terms-conditions.



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Let's Talk About Your Event

Whether you have a date, a brief, or just an idea, the best first step is a conversation. We respond within 24 hours.

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