



ABDUL ISLAM

EST. 1980

Events Guide and Menu





Welcome to Abdul Islam.

Our premium catering and events service delivers traditional and contemporary cuisine of exceptional quality.

For over four decades, we have provided our clients with incredible experiences of food and entertainment that have surprised and delighted their guests, and helped to create magical moments that live on as cherished memories.

We would be honoured to be given the chance to serve you and those you hold dear as you celebrate each of life's special moments.

Sincerely,

The Abdul Islam Team



HOW IT WORKS



Planning an event with Abdul Islam is seamless and highly customisable, letting you create an unforgettable experience in just six simple steps.

Step One: Exploration

With your guest count in mind, explore our diverse menu and exciting event options, including those offered by trusted partners and associates.

Step Two: Contact

After familiarising yourself with our services, you are invited to contact us by phone, email, or via our online form.

Step Three: Planning

We will discuss and plan every detail of your event, including any personalisation options you have in mind, while answering any questions you may have, making sure all factors are considered and all needs are accounted for.

Step Four: Finalisation

With everything planned out, we will invite you to an optional tasting session to ascertain your choices, answer any additional queries, and begin the process of delivering your booking confirmation.



PACKAGES



Essentials Collection

Starters

A choice of two starters.

Mains

A selection of two mains.

Sides

Two side dishes, with fresh salad, raita, and one chutney.

Desserts

One dessert to complete your meal.

Signature Feast

Starters

Three starters (one vegetarian, two non-vegetarian).

Mains

Three mains (one vegetarian, two non-vegetarian).

Sides

Two side dishes, with fresh salad, raita, and two chutneys.

Desserts

A selection of two desserts.

If you wish to customise any of our packages, such as adding premium starters, sides, or mains, we would be delighted to discuss your preferences and tailor the menu to suit your event.



Luxury Dining

Canapés

One elegant canapé to start.

Starters

One premium starter, plus three additional starters.

Mains

Selection of four mains.

Sides

Two side dishes, with fresh salad, raita, and three chutneys

Desserts

Choice of three desserts.

Grand Banquet

Canapés

Two exquisite canapés to begin.

Starters

Two premium starters, plus Three additional starters.

Mains

Two premium mains, plus two additional mains.

Sides

Two side dishes, with fresh salad, raita, and three chutneys.

Desserts

Three desserts plus an indulgent dessert table.

If you wish to customise any of our packages, such as adding premium starters, sides, or mains, we would be delighted to discuss your preferences and tailor the menu to suit your event.



MENU



Canapés

Gol Gappe (V)

Crisp puris filled with tangy tamarind water, spiced potatoes, and chickpeas.

Mini Spring Rolls (V)

Crispy filo pastry filled with seasoned vegetable masala.

Peshawari Buns

Mini chapli kebab burgers with mint chutney and cheese.

Lahori Fish Bites

Tender fish pieces in a light, crispy batter.

Mini Grilled Seekh Kebabs

Spiced minced chicken or meat kebabs with aromatic herbs.

Chicken Lollipops

Crispy chicken drumettes marinated in mild spices.



Vegetarian Starters

Vegetable Pakoras (V)

A blend of onion, spinach, and potato with coriander and chilli.

Aloo Papri Chaat (V)

Potatoes and crispy papri in aromatic chaat masala.

Samosa Chaat (V)

Spicy chickpeas topped with vegetable samosas and tamarind chutney.

Traditional Vegetable Samosas (V)

Golden pastry filled with peas, carrots, potatoes, and spices.

Masala Chips (V)

Crispy fries tossed in zesty masala spices.

Salt 'n' Pepper Chips (V)

Fries tossed in salt, pepper, and spices.

Spring Rolls (V)

Crispy rolls filled with seasoned vegetables.

Golden Spiced Aloo Tikki (V)

Spiced mashed potatoes, breadcrumb-coated and fried.

Masala Roast Potatoes (V)

Golden roast potatoes with a spicy sauce.



Non-Vegetarian Starters

Lahori Fish

Spicy fish pieces with ginger, coriander, and garlic.

Chicken Pakora

Bite-sized chicken fritters with chilli and black pepper.

Tandoori Roast Chicken

Spiced chicken drumsticks and thighs roasted to perfection.

Chicken Tikka

Yogurt and spice-marinated chicken, grilled to a char

Malai Boti

Creamy, mildly spiced tender chicken tikka.

Lamb Tikka

Spice-marinated lamb grilled to perfection.

BBQ Wings

Smoky, chargrilled chicken wings in BBQ sauce.

Peri Peri Wings

Juicy wings in spicy peri-peri sauce, grilled to a char.

Peshawari Chapli Kebab

Spiced minced meat patties, shallow-fried for a crispy finish.

Chicken Seekh

Grilled minced chicken kebabs with traditional spices.

Mutton Seekh

Juicy minced meat kebabs with South Asian seasoning.



Premium Starters

Chargrilled Mutton Chops

Tender chops marinated and grilled to perfection.

Peri-Peri

Succulent peri-peri chicken, grilled to a perfect char.

Tandoori Roasted Baby Chicken

Whole baby chicken flavoured with herbs and spices.

Crispy Cod

Golden-fried cod fillets with traditional spices.

Chef's Special Leg of Lamb

Whole leg of lamb marinated and slow-roasted until tender.

Lamb Shanks

Slow-cooked lamb shanks in rich, spiced gravy.



Meat Curry Section

Punjabi Ghosht Bhuna

Tender meat is slow-cooked in a rich, thick, and flavourful gravy made with caramelised onions, tomatoes, and aromatic spices.

Lamb Karahi

Meat-on-bone pieces cooked with tomatoes, green chillies, ginger, fresh herbs, and traditional spices, served in a sizzling karahi.

Lamb Korma

Succulent lamb pieces cooked in a creamy, mildly spiced yoghurt-based sauce, enriched with nuts and fragrant spices

Mutton Keema

Minced meat cooked with onions, tomatoes, green chillies, and a blend of aromatic spices for a hearty, flavourful dish.

Personalise Your Dish With:

Potatoes
Palak (Spinach)
Achari (Pickling Spices)
Boneless Option



Signature Chicken Curries

Signature Murgh Karahi

Succulent bone-in chicken cooked in a sizzling karahi with ripe tomatoes, green chillies, ginger, and a fragrant blend of spices for a timeless, bold flavour.

Charsi Chicken (On the Bone)

Chicken in a light sauce, slow-cooked, with black pepper and green chillies.

Chicken Jalfrezi

Juicy chicken stir-fried with crunchy bell peppers, onions, and tomatoes, finished with a punchy blend of spices for a vibrant and zesty dish.

Murgh Keema

Minced chicken cooked with onions, tomatoes, and warming spices, offers a hearty, comforting dish with rustic charm.

Personalise Your Dish With:

Potatoes
Palak (Spinach)
Achari (Pickling Spices)
Boneless Option



Signature Vegetable Curries

Tarka Daal (V)

A slow-cooked lentil stew infused with garlic, cumin, and aromatic spices for a comforting and flavourful dish.

Available with:

Chana (Chickpeas)
Mash Poti (Creamy Lentils)
Lahori Chana (Spiced Chickpeas in a tangy gravy)

Aloo Palak (V)

Tender potatoes and fresh spinach simmered together in a delicately spiced, fragrant gravy, offering a perfect balance of flavour and texture.

Mixed Sabzi (V)

A colourful medley of seasonal vegetables cooked in a lightly spiced, savoury curry sauce for a wholesome and hearty dish.



Premium Curries

Paya

Slow-cooked lamb trotters in a rich, spiced broth.

Lahori Nihari

A slow-cooked, spiced meat stew with a rich, flavourful gravy, inspired by the culinary traditions of Lahore.

Mughlai Kofta

Succulent spiced meatballs cooked in a fragrant, tomato-based curry, with boiled eggs for a royal touch.

Available With:

Chicken
Mutton

Shahi Haleem

A hearty stew of tender meat, wheat, and lentils, slow-cooked with spices.



Rice and Sides

Pilau Rice

Mutton Pilau

Aromatic basmati rice cooked with tender spiced meat and fragrant herbs.

Spiced Chicken Pilau

Basmati rice cooked with spiced chicken and fragrant seasonings.

Vegetable Pilau (V)

Basmati rice cooked with a medley of vegetables and aromatic spices.

Chana Pilau (V)

Fragrant rice cooked with spiced chickpeas, complemented by mild spices.

Classic Plain Pilau (V)

Lightly spiced basmati rice cooked with subtle aromatic herbs.

Additional Rice

Golden Chinese Rice

Stir-fried rice with vegetables, chicken, soy sauce, and a hint of spice.

Simple Boiled Rice (V)

Simple, steamed basmati rice, perfect for pairing with rich curries.

Classic Flatbreads

Roti (V)

A soft, wholewheat flatbread, perfect for scooping up curries.

Naan (V)

A fluffy, oven-baked bread with gentle charring, ideal for dipping.



Rice and Sides

Salads

Russian Salad (V)

A creamy mix of potato, grapes, pomegranate, and apples, tossed in a rich, creamy dressing.

Mediterranean Salad (V)

Fresh cucumber, tomato, sweetcorn, lettuce, onion, olives, and feta cheese, dressed in a zesty vinaigrette.

Pasta Salad (V)

Al dente pasta, tossed with fresh vegetables and dressed in a tangy vinaigrette.

Biryani & Pilau

Sindhi Biryani

Aromatic basmati rice layered with spiced meat, cooked to perfection.

Available with:

Chicken
Meat

Kabli Pilau

Fragrant pilau rice with tender meat pieces, sultanas, carrots, and a rich masala sauce.

Jangli Pilau

A bold, spicy rice and meat dish, cooked to tender perfection, with a rich, deep flavour.



Desserts

Gajrela (V)

A rich, warm carrot dessert cooked with milk, sugar, and aromatic cardamom, a signature dish loved by all.

Kashmiri Kheer (V)

A traditional rice pudding flavoured with cardamom and topped with crunchy nuts.

Rasmalai (V)

Delicate cheese dumplings soaked in sweet, fragrant milk, inspired by royal Mughlai traditions.

Gulab Jamun (V)

Deep-fried dough balls soaked in a fragrant, sweet syrup, for a melt-in-your-mouth experience.

Firni (V)

Creamy ground rice dessert, infused with cardamom and garnished with roasted nuts.

Zarda (V)

Sweet yellow rice flavoured with cardamom, sugar, and mixed nuts, a classic treat from the subcontinent.

Rose Falooda (V)

A refreshing dessert drink made with vermicelli, rose syrup, and ice cream, perfect for a cooling indulgence.

Tropical Fruit Salad (V)

A medley of fresh, sweet seasonal fruits, bursting with natural flavours.

Shahi Halwa (V)

Warm, buttery semolina and carrot dessert, lightly spiced and sweetened, fit for royalty.

Suji Halwa (V)

A warm, buttery semolina treat, delicately spiced and sweetened for a comforting finish.

Victoria Sponge with Vanilla Custard (V)

Soft cake served with a rich and creamy vanilla custard, a timeless classic.

For detailed allergen information, please visit our website or speak to a member of our team before ordering.



ADDITIONAL SERVICES



At Abdul Islam, our additional services are designed to elevate your event, ensuring a refined and memorable experience.

Food & Beverage Enhancements

We offer a range of beverage and treat options, including Pink/Karak Tea, a Mocktail Bar, Reception Drinks, a Tea and Coffee Station, Candy Carts, Ice Cream Bars, and a Chocolate Fountain to elevate your event.

Dining & Tableware

Enhance your dining experience with our premium Crockery and Cutlery, Glasses and Jugs, Ceramic Bowls, Platters, and Spoons, along with Branded Tissue, Printed Menus for tables, and complete Tableware solutions.

Event Decor & Styling

Transform your venue with our custom Stage designs, elegant Centrepieces, fresh Flowers, ambient Lighting, bespoke Theming, and stunning Walkway setups.

Event Coordination & Staffing

Our professional team includes Kitchen Staff, Waiters, and a dedicated Manager, with options for Buffet Service or Table Service to suit your event.

Entertainment

Keep your guests entertained with a professional DJ, Master of Ceremony, interactive Photobooth, 360 Camera, and Live Entertainment options.

Photography & Videography

Capture every moment with our expert Photography and Cinematography services.

Wedding & Event Essentials

Complete your event with a custom Wedding Cake, personalised Wedding Favours, expert Venue coordination, and even Car Hire for your special day.

TERMS AND CONDITIONS

1. Deposit and Payment Terms

- 1.1 A minimum deposit of 50% is required to secure your booking, unless otherwise specified below.
- 1.2 For events with fewer than 50 guests, full payment must be made at the time of booking.
- 1.3 For events with 50 or more guests, a 50% deposit is required at the time of booking.
- 1.4 The final balance must be settled 7 days before the event date.
- 1.5 All payments must be made at our office before the event. Overdue payments will incur a 20% late fee.

2. Order Confirmation and Modifications

- 2.1 Orders are only confirmed once the deposit or full payment (for events under 50 guests) has been received.
- 2.2 Final guest numbers must be confirmed at least 48 hours prior to the event.
- 2.3 The confirmed number can be adjusted up to 24 hours before the event. You will be charged based on either the final number provided or the actual number attending—whichever is greater.

3. Late Orders and Fees

- 3.1 Orders confirmed or placed within 48 hours of the event will incur a 20% late fee, except for funerals.
- 3.2 For last-minute orders placed within 48 hours, a minimum of 20 guests applies, and payment must be settled immediately to confirm the booking.

4. Minimum Guest Count

- 4.1 A minimum of 20 guests is required for all orders. For smaller gatherings, clients may contact the nearest A.I Takeaway branch to discuss alternative options.

5. Pricing and Adjustments

- 5.1 All quoted prices include VAT.
- 5.2 Quotations are based on the guest numbers initially provided. Adjustments may be made if additional equipment is needed due to venue limitations or inadequate kitchen facilities.

6. Packaging and Returns

- 6.1 Clients are responsible for returning any used containers (e.g., handis). If collection is required, a collection fee will apply. Outstanding returns will be tracked, and clients will be reminded accordingly.

7. Food Tasting

- 7.1 We offer a complimentary food tasting as part of our service, allowing you to experience our menu firsthand and ensure it's perfect for your event.

8. Unpaid Orders

- 8.1 Orders with outstanding payments will not be processed until full payment is received. Automated reminders will be sent for any unpaid balances, and such orders will remain flagged in our system.

9. Cancellations

- 9.1 Cancellations made less than 48 hours before the event date will result in the loss of the deposit or full payment, depending on the amount paid at the time of cancellation.



ABDUL ISLAM

— EST. 1980 —

Contact us to discuss how these tailored services can help
bring your vision to life with elegance and ease.

Tel: 0161 652 5525
Email: sales@abdulislam.co.uk

269 Park Road,
Oldham,
OL4 1RT



[@abdulislam.uk](https://www.instagram.com/abdulislam.uk)

www.abdulislam.co.uk