

Harris
CURRY HOUSE

FUNCTION PACKAGE



WELCOME TO HARIS

At Haris, We Know How To Celebrate. Our Function Hall Is A Vibrant, Flexible Space Made For Everything From Intimate Dinners To Big Occasions. With Authentic Indian Catering, Customisable Layouts, And An In-Built DJ Setup, We Make It Easy To Host Birthdays, Weddings, Baby Showers, And More All Under One Roof. Whether You're Planning Something Simple Or Going All Out, We're Here To Help You Celebrate In Style.



HOW TO BOOK YOUR FUNCTION



STEP 1

CHOOSE YOUR PACKAGE

Select from our flexible function packages designed to suit birthdays, weddings, family gatherings and more. Whether it's a lowkey friends & family gathering or a vibrant celebration, we've got an option that fits.



STEP 2

PLAN YOUR MENU

Craft a menu full of bold, authentic Indian flavors. From sizzling entrées to delicious mouthwatering curries, work with our team to build a menu your guests will remember.



STEP 3

ADD EXTRAS

Pick the fun stuff like hall decorations, additional menu items and our in-house DJ.



STEP 4

CONFIRM & CELEBRATE

Lock it all in with your deposit and leave the rest to us. All that's left is to show up, enjoy the food, and celebrate with the people you love.



OUR PACKAGES

PACKAGES

From sizzling feasts to full-on party mode, our packages make planning simple. Start with the basics or go all out food, music, décor, and more, all under one roof.

Basic Price Offerings

ESSENTIAL

\$40 Per Person

Hall Hire

3 Entrée Items

3 Mains Items

One Sweet Dish
(Glub Jamun)

Butter Naan

Sides
(Rice & Salad Only)

Soft Drinks

Buffet Staff

Tables
(White Tablecloths)

Chairs

Cleaning

Stage Decoration
(White Drapes)

Most Popular

PREMIUM

\$45 Per Person

Hall Hire

4 Entrée Items

4 Mains Items

One Sweet Dish
(Glub Jamun Or Gajar Ka Halwa)

Butter Naan or Garlic Naan

Sides
(Raita, Salad, Rice)

Soft Drinks & Soda

Cake Serving & Knife

Buffet Staff

Tables
(White Tablecloths)

Chairs

Cleaning

Stage Decoration
(White Drapes)

The All Inclusive

LUX

\$50 Per Person

Hall Hire

5 Entrée Items

5 Mains Items

Two Sweet Dish
(Glub Jamun, Gajar Ka Halwa, Ice Cream)

Butter Naan, Garlic Naan, Roti

Sides
(Raita, Salad, Rice)

Soft Drinks, Soda & Ice

Cake Serving & Knife

Buffet Staff

Tables
(White Tablecloths)

Chairs

Cleaning

Stage Decoration
(White Drapes)





OUR MENU

MENU

VEG ENTRÉE

Mix Veg Pakora

Spiced Mixed Veggie Fritters, Deep-Fried And Crispy.

Bread Pakora

Bread Slices Stuffed, Dipped In Batter, And Deep-Fried. A Perfect Pairing With Chai!!!

Mushroom Pakora

Button Mushrooms Coated In Gram Flour Batter And Fried.

Gobhi Pakora

Florets Of Cauliflower Spiced, Battered, And Fried Crisp.

Moong Dal Pakora

Light, Crispy Fritters Made From Spiced Moong Dal.

Mushroom 65

South Indian-Style Fried Mushrooms Tossed In Spicy Sauce.

Gobhi 65

Crispy Cauliflower Bites In A Bold, Tangy Chilli Mix.

Honey Chilli Cauliflower

Cauliflower Tossed In Sweet And Spicy Honey Chilli Glaze.

Paneer Chilli

Fried Paneer Tossed With Capsicum, Onion, And Spicy Indo-Chinese Sauce.

Veg Noodles

Stir-Fried Noodles With Veggies And Indo-Chinese Flavour.

Veg Manchurian

Fried Veggie Balls In A Tangy Garlic-Soy Gravy.

Soya Malai Tikka

Creamy, Marinated Soya Chunks Grilled To Perfection.

Samosa

Crisp Pastry Filled With Spiced Potato And Peas.

Butta Kebab

Corn And Spice Patties Grilled With A Smoky Finish.

Bread Roll

Spiced Mashed Potato Rolled In Bread And Fried Golden.

Aloo Tikki Chaat

Spiced Potato Patties Topped With Chutneys, Yogurt, And Crunchy Bits

Aloo Tikki

Spiced Potato Patties Topped With Chutneys, Yogurt, And Crunchy Bits

Papdi Chaat

Crunchy Wafers Topped With Yogurt, Chutneys, And Spice.

Dahi Bhalle

Soft Lentil Dumplings In Chilled Yogurt With Chutneys.

Pani Puri

Crispy Puris Filled With Spicy Water And Tangy Fillings.

NON-VEG ENTRÉE

Fish Jaipuri

Crispy Fried Fish Tossed In Bold Masala With That Proper Punjabi Kick.

Tandoori Chicken Tikka

Chicken Pieces Marinated In Spices And Grilled In A Tandoor.

Chicken Malai Tikka

Tender Chicken Marinated In A Creamy, Mildly Spiced Mix And Grilled.

Chilli Chicken

Indo-Chinese Style Chicken Stir-Fried In A Spicy Garlic Sauce.

Chicken Noodle

Stir-Fried Noodles With Chicken And Indo-Chinese Spices.

Desi Fried Chicken

Crispy Fried Chicken With Bold Indian Spices And A Street-Style Twist.



MENU

VEG MAINS

Baingan Bharta

Roasted Eggplant Mashed And Cooked WithPunjabi Spices For That True Homemade Flavour.

Punjabi Kadhi Pakora

Tangy Yogurt-Based Curry With Crispy Pakoras, Just Like Dadi Used To Make.

Rajma

Slow-Cooked Red Kidney Beans In A Rich, Spiced, Pure Comfort Food.

Sarson Ka Saag

Creamy Mustard Greens Simmered With Desi Spices, Perfect With Makki Roti.

Navratan Korma

A Royal Mix Of Veggies In A Creamy, Mildly Spiced Gravy With A Hint Of Sweetness.

Chole Masala

Bold And Spicy Chickpeas Cooked The Classic Punjabi Way.

Bhindi Masala

Stir-Fried Okra With Onions, Tomatoes, And Home-Style Masala.

Aloo Gobhi

A Dry Mix Of Potatoes And Cauliflower Tossed In Turmeric And Spices.

Mix Veg Curry

Seasonal Vegetables Cooked Together In A Rich, Flavourful Gravy.

Mushroom Masala

Button Mushrooms In A Spicy Onion-Tomato Gravy With A Desi Twist.

Baingan Bharta

Roasted Eggplant Mashed And Cooked WithPunjabi Spices For That True Homemade Flavour.

Soya Chaap

Chunky Soya Sticks Marinated In Masala And Cooked In A Curry.

Nargis Malai Kofta

Rich And Creamy Dumplings Stuffed And Simmered In A Buttery Gravy.

Methi Matar Malai

Creamy Curry With Fenugreek Leaves, Peas, And A Touch Of Sweetness.

Sang-E-Savera

Spinach-Paneer Koftas In A Creamy Tomato Gravy. A Showstopper Dish.

Kaju Masala

Cashews Simmered In A Buttery, Mildly Spiced Curry.

Mushroom Do Pyaza

Mushrooms Cooked With Double Onions In A Spicy Masala.

Mushroom Mattar

Mushrooms And Peas Tossed In A Tomato-Based Curry.

Dum Aloo

Baby Potatoes Simmered In A Rich, Spicy Gravy.

Dal Makhni

Slow-Cooked Black Lentils In A Creamy, Buttery Finish.

Dal Tadka

Yellow Lentils Tempered With Garlic, Cumin, And Red Chilli For That Bold Tadka Flavour.

VEG MAINS - PANEER

Mattar Paneer

Cottage Cheese And Peas In A Mildly Spiced Tomato-Onion Curry.

Paneer Butter Masala

Rich And Creamy Tomato Gravy With Soft Cubes Of Paneer.

Paneer Makhani

Smooth Buttery Makhani Sauce With Tender Paneer Pieces.

Paneer Lababdar

Paneer In A Thick, Luscious Gravy Loaded With Spices And Cream.

Lasooni Palak Paneer

Spinach And Paneer Cooked With A Garlicky Punch.

Saag Paneer

Creamy Mustard Greens With Cubes Of Soft Paneer.

Kadhai Paneer

Spicy And Smoky Paneer Cooked With Capsicum And Onions.

Shahi Paneer

Royal-Style Paneer Dish In A Rich, Nutty Gravy.

Methi Paneer

Paneer Cooked With Fresh Fenugreek And Mild Spices.



MENU

NON - VEG MAINS

CHICKEN

Chicken Vindaloo (Hot)

Tender Chicken In A Fiery, Tangy Gravy Packed With Bold, Spicy Flavour.

Butter Chicken

Creamy Tomato-Based Curry With Smoky Tandoori Chicken.

Lahori Chicken (CHEF SPECIAL)

Spicy, Street-Style Chicken Curry With Bold Lahori Flavours And Rich Gravy. An Absolute Punjabi Classic!!

Kadhi Chicken

Juicy Chicken Simmered In A Tangy Yogurt-Based Curry With A Desi Twist.

Chicken Handi (With Bones)

Bone-In Chicken Slow-Cooked In A Rich, Rustic Handi-Style Masala.

Black Pepper Chicken (CHEF SPECIAL)

Chicken Tossed In Cracked Black Pepper And Desi Spices For That Extra Kick.

Chicken Malai

Creamy, Mildly Spiced Chicken Marinated In Malai And Grilled To Tender Perfection.

MUTTON

Mutton Curry

Hearty, Slow-Cooked Mutton In A Traditional Punjabi-Style Onion Masala Gravy.

Mutton Vindaloo

Hot And Tangy Mutton Curry With Bold Vinegar Notes And Fiery Masala.

Mutton Saag Wala

Mutton Cooked With Spinach In A Rich, Earthy Punjabi Saag Gravy.

LAMB

Lamb Rogan Josh

Aromatic Kashmiri-Inspired Lamb Curry With A Rich Red Masala Base.

Lamb Bhuna Gosht

Tender Lamb Cooked Down In Thick, Spiced Gravy For Bold, Deep Flavours.

Lamb (Vindaloo, Korma)

Lamb Served Either In A Rich, Creamy Korma Or A Fiery, Tangy Vindaloo. Your Choice Of Flavour, Punch Or Mellow Comfort.





EXTRAS

EXTRAS

FOOD ADD-ONS

ONE ITEM: \$200 TWO ITEMS: \$300

- Aloo Tikki Chaat
- Gol Gappe
- Dahi Bhala Chaat
- Dahi Papdhi Chaat
- Bhel Puri
- Pav Bhaji



SWEETS

EXTRA SWEET DISH: \$200

KIDS ADD-ONS

\$10 PER BOWL

- Fries
- Potato Smiley
- Chips

\$20 PER BOWL

- Chicken Nuggets

CHAKNA

\$25 PER BOWL

- Salad
- Traditional Chakna
- Channa Chaat



DRINKS ADD-ONS

- Chai \$100

\$25 PER JUG

- Mango Lassi
- Salted Lassi
- Sweet Lassi
- Lemon Lime Bitter
- Mojito Mocktail

DJ

5 HRS : \$300

(6:00 PM TO 10:30 PM)

6 HRS : \$400

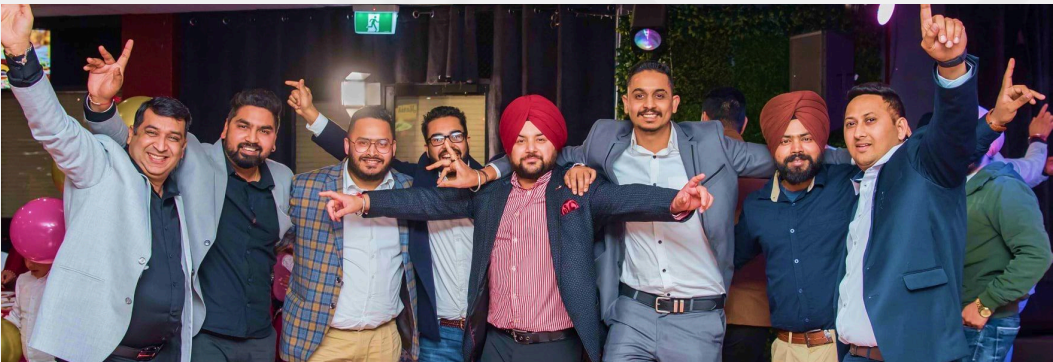
(6:00 PM TO 11:00 PM)



LIQUOR & BYO CHARGE

\$150 FLAT CHARGE FOR BYO

- Soda + Ice: \$200
- Table Service: \$300
- Bar Tender: \$400





WELCOME TO
Monika & Ravinder's
BABY SHOWER



RECOMMENDED
SUPPLIERS

RECOMMENDED SUPPLIERS

DECORATORS



RIDHIKA

\$\$\$

+61 411 867 008

@Dream Decoratorz



Best Pick

JOSH

\$\$

+61 411 867 008

@Josh Events



BHARATH

\$

+61 411 867 008

-

PHOTOGRAPHERS



PARIKS

+61 404 621 710

@Pariks Photography



RAVI

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GAURAV

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@Gaurav Monga Photography

TERMS & CONDITIONS

Tentative Booking

Tentative bookings will be held for a period of 7 days

Deposit

The deposit is required within 7 days after the initial enquiry to secure the date.

Confirmation Of Booking

A function will be deemed to be confirmed only when a deposit has been processed. The restaurant reserves the right to cancel any bookings where this has not been done within 7 days.

Payment

The full payment for the event, catering, DJ, cleaning, and other services that the restaurant provided, must be paid before or on the same day of the event. Final numbers are required no later than 7 days prior to the function.

Cancellations

Cancellations of the function must be advised in writing. If the function is cancelled with more than 30 days' notice, the deposits may be refunded. If the function is cancelled with less than 20 days' notice, 50% of the deposit will be refunded. If less than 15 days' notice is given than the deposit will be retained.

Kitchen Times

Each course will last for 2 hours, after which the restaurant has no responsibility to provide that certain course. The kitchen will close at 10:30pm and food for those who haven't ate before 10:30pm will NOT be packaged. If the client requires the food to be packaged before 10pm, a container fee will apply.

Service Charges

The restaurant will provide buffet service however If the client wants table service then a fee of \$400 dollars will apply.

Damage

The client is financially responsible for any damage sustained to the restaurant's property. The damage fee deemed by the restaurant, is to be paid on the date of the damage occurrence.

Cleaning charges

General and normal cleaning is included in the cost of the event. Additional charges may be incurred by the client in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. This includes any vomiting or other unnecessary clearing requirements in the toilet facilities.

Sound system and DJ

The restaurant hosts its own sound system that can only be operated by a DJ. A sperate \$300 dollar charge will be required to be paid if the client chooses to use the restaurants sound system. The client can also opt to hire an external DJ; however, the restaurant will not provide its sound system for the external DJ.

Note that, the restaurants sound system cannot work without a DJ. The client and attendees are welcome to request any songs in an orderly manner. Any misconduct with the DJ and damage to the sound equipment including the microphone will NOT be tolerated and fees will apply deemed by the restaurant. The music will turn off at strictly 10:30 PM, after which a fee of \$200 per hour will be charged.

Decoration

The restaurant allows decorations to be done by an outside party but also the client. The restaurant DOES NOT allow the use of confetti and scatters. Decorations can only be positioned using sticky tape and nothing else. No attachments are to be used on the ceiling and walls, including balloons and pinata, without permission. Balloons with confetti are not to be used either. If the client wants to decorate, then they are responsible to clean up any decorations after the event, fees will apply if this not done. The client is also responsible for informing an outside decorations party about the terms outlined.

Ending Time

If the event continues after 10:30 PM, the client will be charged \$200 dollars per hour after 10:30 PM.

Client Responsibility

It is the client's responsibility to ensure that all attendees behave in an orderly manner during the event. LAW ENFORCEMENT will immediately be called if attendees do not behave in an orderly manner with the staff and other attendees.

Restaurants Responsibility

Should the restaurant be unable to provide facilities reserved due to circumstances beyond its control, no further claim other than the entitlement to a full refund of any deposits paid may be made. The restaurant will endeavour to provide you with reasonable notice.