



ROYAL NAWAAB
PERIVALE

The Signature Wedding Experience

SKILL. ART. LEGACY.

www.royalnawaab.com

WELCOME TO ROYAL NAWAAB

Indulge in an Exquisite Dining Experience



Our Story

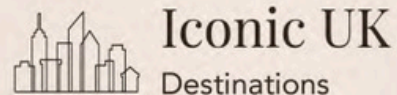
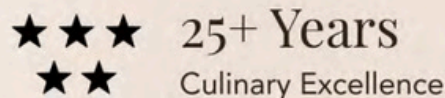
For over 25 years, Royal Nawaab has been at the forefront of South Asian cuisine, inviting guests on an unforgettable journey through the rich and vibrant flavours of India and Pakistan.

Our founder, Mahboob Hussain, envisioned a place where tradition, authenticity and hospitality meet — creating a unique banquet dining experience that celebrates our culinary heritage.

Building upon the success of our founding restaurant, we have expanded into landmark locations across London and Greater Manchester, earning the title of the UK's "Curry Kings."

Alongside our reputation for world-class dining, Royal Nawaab has become synonymous with unforgettable weddings and events. From intimate gatherings to grand celebrations, we have welcomed thousands of couples and families, helping turn their dreams into reality.

Every wedding and event hosted at Royal Nawaab is more than a celebration — it is an invitation to experience elegance, tradition, and lasting memories. Our dedication to detail, atmosphere and service ensures that each occasion is truly one of a kind.





Why choose Royal Nawaab Perivale?

An Iconic, Historic Setting

Situated within the world-famous Hoover Building, Royal Nawaab Perivale offers more than just dining - it offers a landmark experience. Celebrated as one of Britain's finest examples of Art Deco architecture, the Hoover Building was awarded Grade II listed status in October 1980, recognising its exceptional architectural and historic significance.

An Art Deco Setting

Housed in a stunning, historic Art Deco building, Royal Nawaab Perivale offers a truly grand and elegant dining atmosphere. The impressive architecture and luxurious interiors create a memorable experience from the moment you arrive.

Prime Location

Conveniently located with direct access from the A40, it's an ideal destination for both local diners and travellers. Its accessibility makes it a perfect meeting spot for weddings and events.

Elegant Décor & Spacious Dining

The beautifully designed interiors combine sophistication with comfort, providing a refined yet welcoming environment suitable for special occasions and relaxed dining.

Dedicated Parking

With 200 on-site parking, guests can enjoy a hassle-free visit without worrying about finding a space.



Our Packages

Experience our award-winning menus, brought to life by our exceptional chefs.
We cater for 50 to 600 guests.

The Pavilion

2 Starters*
Soft Drinks
2 Mains*
Rice
(choice of any rice)
Salads
Naan/Roti
1 Dessert

£25 per head

The Atrium

Reception Drinks
3 Canapés
3 Starters*
Soft Drinks
3 Mains*
Rice
(choice of any rice)
Salads
Naan/Roti
2 Dessert
Tea/Coffee

£32 per head

The Grand Hall

Reception Drinks
3 Canapés
Mango Lassi Wall
4 Starters*
Soft Drinks
4 Mains*
Rice
(choice of any rice)
Salads
Naan/Roti
2 Desserts
Tea/Coffee

£37 per head

Complimentary

(with all the packages)

200 Car Park
Designated Parking for Bride & Groom

Mood Lighting
Bridal Rooms

Event Manager
Service Staff
Lazy Susan

Crockery & Cutlery
Serveware
Glassware

Table Linen
Printed Table Menus
Linen Napkins

Hygiene Wipes
PA System
Cake Table

Our Venue Hire Packages

Imperial Suite

130 - 280 guests

Monday - Thursday
£1800

Friday
£2300

Saturday/Sunday or Public Holidays
£2800

Lunchtime or Evening time

Royal Suite

300 - 500 guests

Monday - Thursday
£2500

Friday
£3500

Saturday/Sunday or Public Holidays
£4500

Lunchtime or Evening time

VIP Suite

40 - 80 guests

Monday - Sunday
£2000

Lunchtime or Evening time

Time Slots

Lunch Hire Session
12.00pm - 5.00pm

Evening Hire Session
7.00pm - 11.30pm

Our Decor Packages

Imperial Suite

Standard Stage
£700.00

LED Colour changing lighting
£225.00

Standard Centre Piece
£12.00 per table

Chiavari Chairs
£1.50 P/H

Walkway
£200.00

Sound System
£120.00

Linen Napkins
£0.50 P/H

Top Table
(Maximum 6 Covers)
£150.00

Royal Suite

Standard Stage
£1,600.00

LED Colour changing lighting
£375.00

Standard Centre Piece
£12.00 per table

Chiavari Chairs
£1.50 P/H

Walkway
£250.00

Sound System
£120.00

Linen Napkins
£0.50 P/H

Top Table
(Maximum 6 Covers)
£150.00

Menu

CANAPÉS

FISH

Fish Pakora
Prawn Pakora
Sindhi Fish
King Prawn Butterfly
Garlic King Prawn

CHICKEN

Cocktail - Skewers - Chicken Boti
Cocktail - Chicken Samosa
Cocktail - Chicken Chapli Kebab
Cocktail - Chicken Spring Roll
Cocktail - Seekh Kebab
Cocktail - Kashmiri Kebab
Chicken Sliders

LAMB

Cocktail - Cheese Seekh Kebab
Cocktail - Kashmiri Kebab
Cocktail - Seekh Kebab
Lamb Spring Roll
Shami Kebab

VEGETARIAN

Aloo Tikki
Bhel Puri
Chilli Mogo Chips
Cocktail Vegetable Samosa
Dahi Bhallay
Dahi Phulki
Gol Gappay
Mix Vegetable Pakora
Chicken Pakora
Paneer Tikka Bites
Paneer Cocktail Roll
Papri Chaat
Samosa Chaat
Spicy Roasted Baby Potatoes
Vegetable Cocktail Roll
Vegetable Kebab

SALADS

Mixed Bean Salad
Kachumber Salad
Gajar Pickle Salad
Greek Feta Salad
Fattoush Salad
Pasta Salad
Potato Salad
Russian Salad
Tabbouleh Salad
Beetroot & Red Onion Salad
Cous Cous Salad
Apple & Cabbage Coleslaw

Menu

STARTERS

CHICKEN

Tandoori Chicken
Chicken Seekh Kebab
Chicken Tikka Boti
Chicken Malai Boti
Chicken Reshmi Kebab
Desi Chicken Steam Roast
Chicken Chargah (Whole Chicken)

Chicken Pakora
Chicken Samosa
Chicken Sesame Wings
Chicken Shami Kebab
Bihari Chicken Boti
Chicken Cheese Kebab
Chicken Kastori Kebab

Chicken Achari Boti
Chicken Chapli Kebab
Chicken Chilli
Chicken Spring Roll
Chicken Tandoori Wings
Peri Peri Chicken
Chicken Afghani Boti

FISH

Masala Fried Fish
Garlic King Prawn
Tandoori King Prawn
Lahori Fish
Amritsari Fish
Chilli Prawns
Tawa Fish

LAMB

Reshmi Kebab
Lamb Seekh Kebab
Roasted Gola Kebab
Peshawari Chapli Kebab
Shami Kebab
Lamb Roast (On The Bone) [Price on Request]
Lamb Steak with Roasted Potatoes [Price on Request]
Lamb Leg
Lamb Samosa

VEGETARIAN

Aloo Tikki
Aubergine Pakora
Chilli Mogo (Sweet and Sour)
Chilli Pakora
Chilli Paneer
Paneer Shashlik
Paneer Tikka
Roast Potatoes
Vegetable Cutlets
Vegetable Roll
Vegetable Seekh Kebab
Chilli Gobi (Cauliflower)
Achari Roast Potatoes
Aloo Pakora
Hara Bhara Kebab
Masala Mogo Chips
Mix Vegetable Pakora
Paneer Malai Tikka
Paneer Pakora
Potato Masala Wedges
Aloo Papri Channa Chaat



Menu

MAINS

CHICKEN

Karahi Chicken
Karahi Chicken (On The Bone)
Desi Chicken Korma
Chicken Safaid Korma
Chicken Jalfrezi
Chicken Haandi
Chicken Achari
Butter Chicken
Chicken Seekh Kebab Masala

Peshwari Chicken Karahi (On The Bone)
Chicken Chilli
Chicken Makhni
Chicken Malai Kofta
Chicken Methi
Chicken Tikka Masala
Chicken Haleem
Chicken Hareesa
Chicken Nihari

LAMB

Karahi Lamb
Lamb Balti (Boneless)
Khunna Lamb (On The Bone)
Achari Gosht
Lamb Nihari
Shahi Haleem
Peshawari Lamb Karahi
Mutton Paya (Lamb Trotters)
Desi Lamb Korma
Lamb Palak (Spinach)
Shahi Lamb Korma

Lamb Jalfrezi
Dhum Seekh Kebab Masala
Kashmiri Daal Gosht
Lamb Daal
Lamb Chops Masala
Lamb Keema Aloo
Lamb Keema Palak
Lamb Kofta Masala (With Eggs)
Lamb Makhani
Matka Gosht (Served in Clay Pot) [Price on Request]
Taka Tak (Street-Style Sizzling Meat) [Price on Request]

VEGETARIAN

Aloo Mushroom
Gobi Methi
Vegetable Kofta
Bhangun Aloo
Karahi Mix Vegetable
Aloo Gobi
Achari Paneer
Palak Paneer
Aloo Palak
Dhum Aloo
Rajmah
Zeera Paneer
Achari Aloo
Mix Vegetable Masala
Kashmiri Mix Vegetable

Vegetable Masala
Mix Vegetable Jalfrezi
Bhindi Dopiaza
Makhni Masala
Daal Mash
Masala Daal
Daal Makhni
Tarka Mix Daal
Daal Lobia
Paneer Makhni
Punjabi Choley
Saag Paneer
Mutter Paneer
Tawa Subzi
Chikar Choley
Lahori Channa Masala

FISH

Karahi Fish
Fish Dopiaza
Fish Jalfrezi
Fish Masala

Menu

RICE, BREAD & CHUTNEYS

RICE SPECIALITIES

Lamb Yakhni Pilau
Chicken Yakhni Pilau
Chicken/Lamb Bombay Biryani
Chicken/Lamb Hyderabad Biryani
Chicken/Lamb Sindhi Biryani
Chinese Egg Fried Rice
Kabuli Pilau
Lamb Keema Pilau

CHUTNEY & CONDIMENTS

Hummus
Mixed Pickles
Mint Chutney
Tomato Chilli Chutney
Mango Chutney
Imlee Chutney
Plum Chutney
Coconut Chutney
Date Chutney

BREADS

Plain Naan
Garlic Naan
Roghni Naan
Kulcha Naan
Peshawari Naan
Tandoori Paratha
Missi Roti
Tandoori Roti
Plain Paratha
Plain Puri
Mikai Ki Roti

RAITA

Boondi Raita
Cucumber Raita
Zeera Raita
Aloo Raita

VEGETABLE RICE

Aloo Biryani
Mix Vegetable Biryani
Mutter Pilau
Zeera Pilau
Mix Vegetable Pilau
Kashmiri Pilau
Zafrani Pilau
Onion Pilau
Channa Pilau
Plain White Rice (Boiled)

Menu

DESSERTS

INDIAN

Khoya Kheer
Ras Malai
Gulab Jamun
Shahi Gajar Halwa
Kaddoo Halwa (Pumpkin)
Shahi Zarda
Shahi Kheer
Shahi Firni
Jaggery Sweet Rice
Mutanjan
Gajar Kheer
Sheer Khurma
Jalebi
Kulfi
Matka Kulfi
Kulfi Falooda
Sooji Halwa
Shahi Halwa
Daal Halwa
Egg Halwa

MINI DESSERTS (Prices on Request)

Caramelised Biscuit Cheesecake VE
Strawberry Cheesecake VE
Passion Fruit Cheesecake
Mini Classic Brownie GF
(A rich chocolate brownie bite with the glaze)
Chocolate Delice Squares
(Layers of chocolate sponge, chocolate mousse and finished with chocolate glaze)
Mini Red Velvet Slice
(Layers of Red Jaconde Sponge and a Cream Cheese Frosting Finished With Raspberry Pieces)
Mini Salted Caramel & Vanilla Tart
(Mini Sweet Pastry Shell Filled with Salted Caramel Cream and Topped with Whipped Vanilla Cream. Sprinkled with Vanilla and Chocolate Honeycomb)
Cream Horn
(A crisp puff pastry mini horn filled with jam and cream)
Royal Dome
(Daquoise Biscuit, Hazelnut Crunch and Chocolate Mousse)

CONTINENTAL

Exotic Fruit Platter
Apple Crumble
Carrot Cake
Chocolate Brownie
Egg Pudding
Caramel Pudding
Chocolate Gateau
Fruit Trifle
Strawberry Cheesecake
Sticky Toffee Pudding
Panna Cotta
Kanafeh

Menu

DRINKS

SOFT DRINKS

Pepsi (Regular)
Pepsi (Diet)
Lemonade
Fanta
Irn Bru
7UP
Cordial Water (Blackcurrant, Lime, Orange)

JUICES

Apple
Guava
Mango
Orange
Lychee

LASSI

Mango Lassi
Salty Lassi
Sweet Lassi

Menu

ADDITIONAL LIVE STATIONS

(Prices on Request)

Live Stations

Pani Puri/Gol Gappa
Bhel Puri
Samosa Chaat
Papri Channa Chaat
Chai/Coffee
Matcha
Dutch Pancakes
Waffle
Jalebi
Churros
Candy Floss & Popcorn
Thai Roll Ice-cream
Lassi Wall
Mocktail Wall
Kulfi Cart
Boba Bar
Pick n Mix

Displays

Dessert Table
Chocolate Fountain
Ice-cream Bar
Fresh Fruit Display
Desi Dessert Table
3D Face Chocolate Sticks
Grazing Platter

Special Effects & Entertainment

(Prices on Request)

Live Entertainment

- Dhol Players
- DJ
- Violinist
- Pianist
- Drum Players
- Flute Player
- Harp Player
- Dholak Player
- String Quartet
- Sitar Player
- Bollywood Dancers
- Caricaturist
- Live Band / Singers
- Scottish Bagpiper
- Bollywood Celebrities
- Influencers

Special Effects

- Mystical Fog
- Laser Light Show
- Dry Ice Effect
- LED Screens
- Live Water Fountain





Experience the Elegance

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