

BABAJIS EVENTS

2025-27

*Catering to keep bellies full,
culture honoured
and ammas & aunties happy.*





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CATERING OPTIONS



HAVE AN EVENT AT BABAJIS WARBURTON

- ~ Perfect for groups up to 100px
- ~ Picturesque location on the Birrarung | Yarra River with mountain views, a beer garden & open fires in winter
- ~ Sit down meals or canape service
- ~ Projector, screen and audio equipment available



HAVE BABAJIS CATER AT YOUR VENUE

- ~ Can cater for large groups up to 500px, both inside and outside spaces
- ~ Suitable for canape service, buffet, table service, live dosa & street food stations, chai cart
- ~ Self sufficient if required with our own mobile kitchen



SELF CATERING

- ~ Head online to our Take Away ordering
- ~ Order 48 hrs in advance
- ~ Pick up at Babajis Belgrave or Warburton at your requested time.
- ~ Delivery available with prior arrangement
- ~ Chafing dishes available for hire

WHY CHOOSE BABAJIS TO CATER FOR YOU?



You're looking for a caterer that cares.

Catering for your special event is personal to us.
We love meeting you, hearing your story and weaving this into your day.
Every event and story is unique.



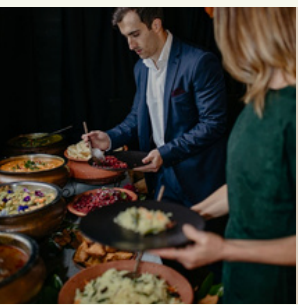
You're wanting authentic South Indian Kerala cuisine.

We're unapologetically traditionalists when it comes to cooking our curries. We grind our own masalas, use hard to find traditional vegetables and cook everything by hand in our kitchen. This is the taste of 'home'.



You're bringing two (or more) very different cultures together.

Now you're talking Babajis love language and when we shine the brightest!
From our founders, Billy & Max's, own cross cultural relationship – managing the expectations of two cultures / religions is our speciality.



You want everything to look beautiful.

Rustic brass pots, fresh flowers on the table, tablecloths,
fresh banana leaf plates.
We'll work with you to see your idea come alive.



You're looking for warm, friendly service.

Come and meet us and you'll see what a friendly team we are.

DIETARIES CATERED FOR.

CAN CATER FOR LARGE GROUPS.

HAPPY TO TRAVEL ACROSS VICTORIA

EVENTS AT BABAJIS WARBURTON

VENUE HIRE AVAILABLE



Suitable for groups of 100 px.
Beer garden overlooking the river.
Picturesque location.
Licensed for 400 px



KERALA BANQUETS

PACKAGES

Prices exclude gst. Minimum spends apply.

Includes full service with two chefs / staff serving, buffet & live stations set up, menus & styling.

All banquets are served with unlimited curries, rice, raita, pickle & pappadams.

'The most authentic South Indian food we've had in Victoria.'

Staff were lovely, the whole experience was happy & bright.'

Elizabeth June '25

VILLAGE BANQUET

Your choice of 4 vegetarian dishes

Add two vegetarian starters +\$12

Add another vegetarian dish + \$5 p.p

Add another paneer curry + \$6 p.p

\$25 at Babajis
\$30 p.p at your venue

KERALA FEAST

Your choice of 3 vegetarian dishes & 2 meat (chicken | beef) dishes

Prefer lamb / goat / fish as non-veg options + \$2p.p

Add two non veg starters + \$14 p.p

Additional vegetarian dish + \$5 p.p

Add another chicken / beef dish + \$7 p.p

\$45 at Babajis
\$55 p.p at your venue

MALABARI BANQUET

Your choice of 3 canape starters from our canape menu & our Kerala Feast.

\$60 at Babajis
\$73 p.p at your venue

KERALA SADYA

See our separate Sadya menu for more information.

Served traditionally on fresh banana leaf with unlimited Sadya dishes

**'LIVE STATIONS' | DESSERTS
CHAI CART AVAILABLE**



CANAPES & STARTERS

CANAPE SERVICE ONLY

2 pieces	\$15	Per Person
3 pieces	\$21	
4 pieces	\$27	
5 pieces	\$33	
6 pieces	\$39	

TRADITIONAL - VEG

Samosas - vegetarian served with date & tamarind chutney.

Mini Samosa Chaat - Smashed vegetarian samosa with chickpea daal | fresh tomato | red onion | Babaji's chutneys | yoghurt crunchy noodles | coriander | pomegranate.

Pani Puri Balls - Crispy balls filled with spiced potato | chickpeas red onion | Babajis chutneys | crunchy noodles| Pomegranate

Onion Bhajis with mint raita - Crispy lightly spiced red onion fritters served with a yoghurt dipping sauce.

Mini Papdi Chaat - Spiced potato | chickpeas | red onion | crunchy noodles coriander | date & mint chutneys on papdi crackers. .

Bel Puri Cone - Light & refreshing puffed rice snack with cucumber | tomato | red onion crunchy noodles | papdi & chutneys

Mini Pau Bhaji - Smashed & spiced potato | eggplant | cauliflower | red capsicum. Served with a slider.

Mini Paneer Skewer - Marinated in mint & coriander | red onion | cherry tomato

KERALA INSPIRED - VEG

Ulli Vada - Spiced onion fritters with spiced chilli tomato chutney

Rasam Gazpacho shots - Tangy tamarind, black pepper and tomato South Indian gazpacho

Peanut Masala Cones - Crunchy fried peanuts tossed in spices with curry leaves, shallots, chopped tomato & lime

Bruschetta with tamarind glaze

Mini dosa balls - With coconut dipping chutney

Kerala veg 'cutlets' - Smashed potato, carrot & beetroot croquette. Served with tamarind chutney.

TRADITIONAL - NON VEG

Pan Rolls with spicy tomato chutney - South Indian 'Chiko' style rolls. Lamb / Beef / Fish

Nepalese Momos - Chicken or vegetable dumplings with home-made tomato chutney

Mini chicken tikka skewers with mint raita - Marinated in ginger | garlic | yoghurt | red onion | red pepper.

Mini butter chicken bowl

KERALA INSPIRED - NON VEG

Chicken 65 - Fried boneless chicken with a South Indian twist

Prawn Coconut Fry - Marinated prawns, shallow fried with curry leaves & coconut

Beef Fry 'tarts'- Dry 'fried' spicy beef curry with fresh coconut.

Pulled coconut chicken taco with cheese & mango sauce

Kerala beef 'cutlets' - Smashed potato & beef croquette. Served with tamarind chutney.

Thattakuda Beef Roast Slider - With Indian style pica de gallo and cucumber raita.



MAINS - VEG DISHES

Potato Masala - Creamy potato & peas with coconut | tomato | red onion | curry leaves | mustard seeds

Avial - The Queen of Kerala dishes. Taro | plantain | wintermelon | beans | eggplant | carrot | coconut | mustard seeds | curry leaves. Vegetables may vary due to availability.

Vegetable Korma - Potato | Carrot | Beans | Peas in a mild cashew coconut gravy.

Kootu - Plantain | pumpkin | black chickpeas | taro with roasted coconut

Pumpkin Ereserry - Creamy pumpkin | cow beans | shallots | garlic in a roasted coconut sauce

DAALS

Sambar Daal - A hearty, wholesome, home-style daal. Toor dahl with carrot | okra | wintermelon | eggplant | snakebeans. Vegetables may vary due to availability.

Perripu Daal - A simple but subtle mild creamy cashew lentil daal with coconut | cashews.

Channa Masala - A hearty daal with tomato | red onion | ginger, garlic | coriander | cumin

Daal Makhani - Luxurious black lentils & kidney beans in a creamy tomato masala

PANEER DISHES

Palak Paneer - Indian cottage cheese with tomato | red onion | ginger | garlic | cashews | cream

Paneer Butter Masala - Indian cottage cheese with spinach | tomato | red onion | cream

ADD SIDES + \$2 p.p

Beetroot Pachadi - Yoghurt with beetroot | ground coconut | mustard seeds | curry leaves

Moru - Buttermilk with ginger | green chilli | shallots | curry leaves

Rasam - Tomato tamarind spicy broth

Beans Thoran - Finely chopped green beans with coconut | turmeric | curry leaves

Cabbage Thoran - Stir fry with ground coconut | garlic | cumin | mustard seeds | curry leaves

Inji - Grated ginger | jaggery | tamarind



MAINS - NON VEG

Chicken Chettinad - Juicy chicken thighs with fragrant spices | mustard seeds | red onion | curry leaves | coconut.

Chicken Mappas - Chicken thigh (on bone) with roasted coconut | tomato | turmeric | ginger | garlic

Butter Chicken - Creamy chicken with tomato | cashew | cream & butter

Kerala Chicken 'Roast' - Tender chicken slow cooked and caramelised in a richly spiced onion | tomato roast coconut reduction

Kerala Beef - Super tender & hearty. Slow cooked with ginger | garlic | tomato | home ground garam masala with coriander | black pepper | star anise | cloves

Beef Vindaloo - Spicy tangy beef with chillis | mustard seeds | warm spices & a hint of jaggery

South Indian Lamb - Slow cooked leg of lamb, simmered in cashew cream | tomato | red onion | ginger | garlic | spices

Traditional goat - Tender goat on the bone. Cooked over many hours in ginger | garlic | onion | spices

Village Style Kudambali Fish - Fresh fish with chillis | smoky Kudambali tamarind | tomato

Prawn Mango Curry - Light, creamy, tangy with green mango | green chilli | grated coconut

'We were very fortunate to have Babajis cater Sadya for our wedding reception at an external venue recently.

Billy spent months patiently planning the catering aspect of the event with us, and guiding us with great practical ideas!

During the event, the team were professional, organised and incredibly passionate about their work.

Adi gave our guests a beautiful introduction to the meal and the team ensured everyone received generous helpings.

The food was delicious, filling and grounding!

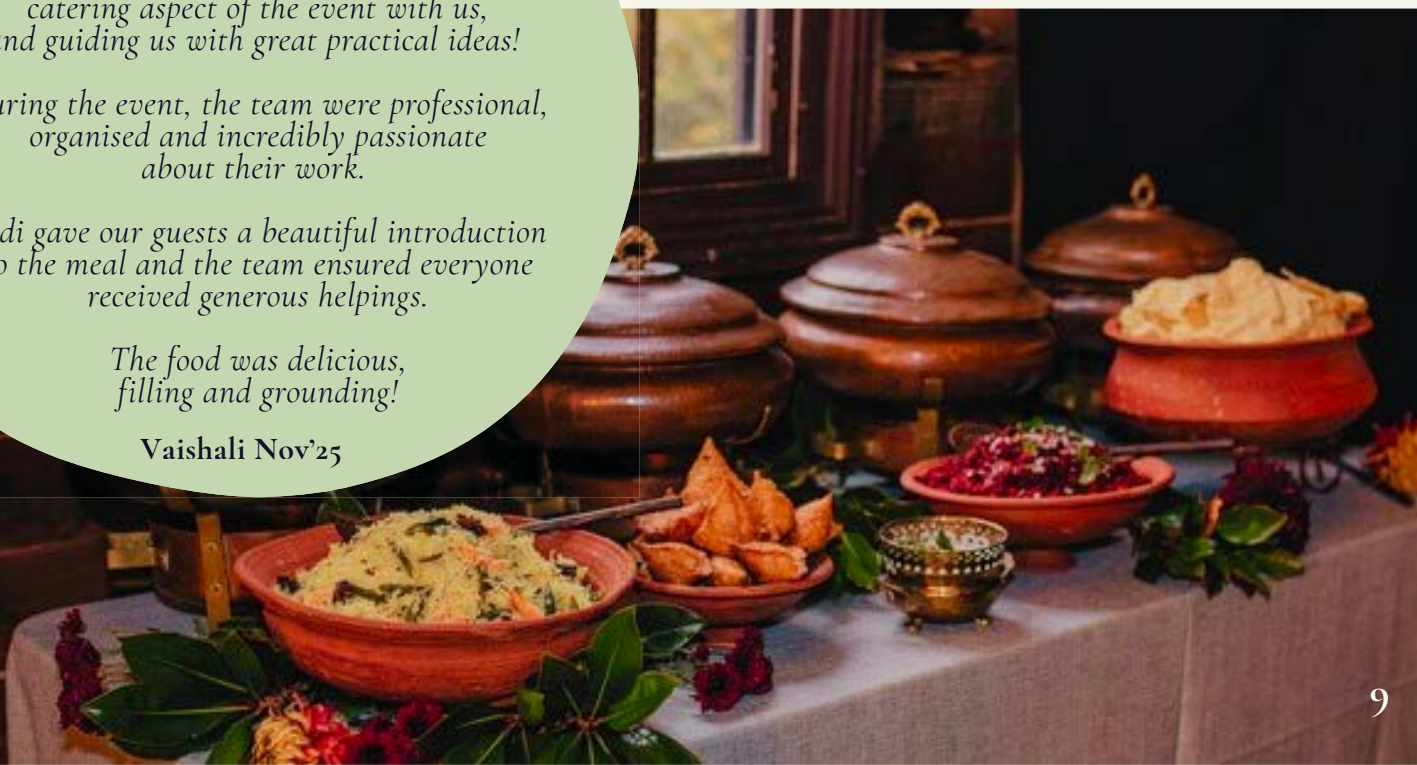
Vaishali Nov'25

TO ENJOY WITH CURRY

Malabar Parotta - Kerala style flaky bread +\$5

Idli - Steamed rice cakes +\$2

Chapati - Homestyle +\$3



WEDDING SADYA

QUOTES ON REQUEST.

Traditional wedding sadya available.

Rooted in centuries of tradition, our Kerala wedding Sadya honours the rituals, symbolism and spirit of families coming together.

Served on fresh banana leaf, service is 'by hand' at your table, each item dished out in sequence, refills flowing.

A Kerala sadya wedding feast is more than food ~ it's a sacred performance of love, generosity, respect and cultural pride, carried on through generations.



On our Sadya:

Cabbage Thoran - Stir fry with ground coconut | garlic | cumin | mustard seeds | curry leaves

Avial - Taro | plantain | wintermelon | beans | coconut | mustard seeds | curry leaves

Olan - White gourd | red beans | coconut milk

Beetroot Pachadi - Yoghurt with beetroot | ground coconut | mustard seeds | curry leaves

Kootu - Plantain | pumpkin | black chickpeas | taro with roasted coconut

Pumpkin Ereserry - Creamy pumpkin | cow beans | shallots | garlic in a roasted coconut sauce

Mezhukku - Stir fry with okra | plantain | potato | carrot

Perripu Daal - Cashew lentil daal | coconut | cashews

Sambar Daal - Toor dahl with carrot | okra | wintermelon | eggplant | snakebeans

Moru - Buttermilk ginger | green chilli | shallots | curry leaves

Rasam - Tomato tamarind spicy broth

Mulagu Varuthathu - Fried chilli

Inji Puli - Tangy-sweet ginger-tamarind chutney

Papad - Crispy wafer

Upperi - Banana chips

Shakari Upperi - Jaggery banana chips.

Pickle - Tangy mixed vegetable or lime pickle.

Matta - Kerala red rice

Banana

Ghee

Payasam - Sweet dessert



DOSA | APPAM | UPMA



PERFECT FOR LUNCHES OR SOUTH INDIAN BREAKFASTS

Our dosas are unlimited, large & filling and all served with sambar vegetable daal & coconut chutney.

DOSA PACKAGES

CLASSIC DOSA

Includes all the classic fillings - masala, mysore, ghee, onion, cheese.

\$25 p.p at Babajis
\$32 p.p at your venue

FUSION DOSA

Includes all the classic fillings + your choice of two 'fusion' fillings.

\$30 p.p at Babajis
\$36 p.p at your venue

DOSA FEAST

Includes all the classic fillings + your choice of three 'fusion' fillings idli, vada & two salads.

\$45 p.p at Babajis
\$52 p.p at your venue

APPAM PACKAGE

Unlimited. Choose 3 dishes to pair

\$32 p.p at Babajis
\$40 p.p at your venue

UPMA PACKAGE

With two sides.

Kadala Curry - Black chickpeas | roasted coconut | ginger | garlic | tomato

\$25p.p at Babajis
\$30 p.p at your venue

Green pea masala - onion | ginger | garlic | tomato

CHAI & SOUTH INDIAN FILTER COFFEE AVAILABLE

'There's something so magical when watching a dosa cook.'

The tap of the tava, the steam of the batter hitting, the roll of the crispy 'lentil crepe' packed full of goodness. Delicious!

DOSA FILLINGS & SIDES

VEGETARIAN FILLINGS

Potato Masala - Creamy potato & peas with coconut | tomato | red onion | curry leaves | mustard seeds

Mysore Masala - Babajis made chilli paste | creamy potato & peas with coconut | tomato | red onion | curry leaves | mustard seeds

Spiced Pumpkin - South Indian style pumpkin | channa daal | coconut

'Israeli' - Falafel | South Indian coconut slaw | turmeric tahini sauce

Ratatouille - Red capsicum | eggplant | zucchini | tomato | tamarind masala

MEAT FILLINGS

Kerala Beef - Super tender & hearty. Slow cooked with coriander | black pepper | star anise | cloves | ginger | red onion | garlic

Chicken Chettinad - Juicy chicken thigh with peppercorns | fragrant spices | mustard seeds | red onion | curry leaves | coconut

APPAM FILLINGS

Egg Roast - Free range egg curry with ginger | red onion | garlic | tomato | coconut

Chicken Stew - Chicken | coconut milk | red onion | garlic | house made garam masala | cashews

Beef Roast - Slow cooked rich beef curry with ginger | garlic | tomato | house blend garam masala and a touch of fresh coconut

Mutton Stew - Tender goat | coconut milk | red onion | house made garam masala | cashews



SALADS

Kerala Kachumber - Crunchy fresh cucumber | tomato | carrot | red onion | coriander with cumin | mint | lemon

South Indian Coconut Slaw - Crunchy tangy slaw with carrot | red cabbage | red onion | fresh coconut | yoghurt | lime | crunchy noodles

South Indian Cous Cous (Upma) - With green beans | carrot | pineapple | cashews | mustard seeds | curry leaves | green chilli & lime

Spinach with lentils & roast cauliflower with radish | shallots | tamarind | ginger | pistachios

STREET FOOD FEASTS

Great for a relaxed festival vibe.
Serving is directly from our mobile
festival kitchen - just as it would be at
your favourite street food stall.

STREET FOOD PACKAGES

(Choose 3 items from our menu)

CLASSIC

\$18 p.p at Babajis
\$22 p.p at your venue

UNLIMITED

\$36 p.p at Babajis
\$45 p.p at your venue

Samosa Chaat - Smashed vegetarian samosas with chickpea daal | fresh tomato | red onion | Babaji's chutneys | yoghurt crunchy noodles | coriander | pomegranate.

Papdi Chaat - Spiced potato | chickpeas | red onion | crunchy noodles coriander | date & mint chutneys on papdi crackers. .

Pani Puri - Crispy balls filled with spiced potato | chickpeas | red onion | Babajis chutneys | crunchy noodles| Pomegranate. Best set up as a self serve station.

Masala Vada - Four savoury lentil doughnuts with sambar & coconut chutney to 'dip'

Pau Bhaji - Smashed & spiced potato | eggplant | cauliflower | red capsicum. Served with a slider.

Nepalese Momos - Chicken or vegetable dumplings with home-made tomato chutney

Chicken tikka skewers with mint raita - Marinated in ginger | garlic | yoghurt | red onion | red pepper.

Butter chicken bowls - Served with rice & crispy fried onion.

Kerala beef bowls - Served with rice | raita & poppodam crush



DRINKS & DESSERT

CHAI / PANI PURI / COCONUT CART AVAILABLE

DRINKS

Fresh drinking coconuts \$9p.p

Lassi - Mango | Cardamom | Salt | Locally grown Yarra Valley Strawberry \$5 p.p

Nimbu Pani - House - made lemonade, freshly squeezed limes | mint | sugar | salt

Indian soft drinks - Thums Up | Limca \$4

Goli soda - Jeera | Orange | Lemon lime \$7

Juices | standard soft drinks available - please request

CHAI / SOUTH INDIAN FILTER COFFEE STATION

Freshly brewed chai or South Indian Coffee \$5 p.p

Vintage Cart set up fee \$200

DESSERTS

Indian Kulfi pops Pistachio Almond | Mawa Malai | Mango \$5

Banana Fry with tender coconut icecream \$10

Payasam - Kerala style 'rice pudding with vermicelli noodles | cashews | cardamom & raisins. (Ada payasam also available). \$9

Gulab Jamen - Cardamom infused sweet Indian doughnuts. \$9 (2 piece). With vanilla ice cream \$4)

Halwa - Slow cooked carrot pudding with cardamom | sultanas | milk \$8 With vanilla ice cream +\$4

Chocolate Brownie \$5. With vanilla ice cream \$10



FREQUENTLY ASKED QUESTIONS

WHAT IS THE MINIMUM SPEND?

If your event is at Babajis Warburton:

(Exclusive Venue Hire - 4 hours). Fee is deducted from your spend.

Mon, Thurs, Fri day - \$2000 Fri PM - \$3000 Sat & Sun - \$5000

If your event is at your own venue:

Mon-Thurs, Fri day - \$2000 (Peak - Sep-April), \$1500 (Off peak - May-Aug)

Fri PM, Sat - Sun - \$3000 (Peak - Sep-April), \$2000 (Off peak - May-Aug)

WHAT IS INCLUDED?

- ~ Unlimited mains because no one wants to worry that their guests are still hungry
- ~ Styling of the buffet with tablecloths, flowers, signage
- ~ Two hours service time (can be extended on request), with 2-3 kitchen staff included. At times, dependent on your menu choice - additional kitchen staff may be required.
- ~ Rubbish removal (if required)
- ~ At Babajis - Crockery & cutlery
- ~ At your venue (if required)- Environmentally friendly disposable plates, cutlery & napkins. Palm leaf plates available at an additional cost.
- ~ Site inspections to make sure we are fully prepared.

WHAT IS NOT INCLUDED?

At your venue:

- ~ Setting up / packing down of guest tables
- ~ Clearing of tables & washing of hired crockery / utensils can be arranged on request.
- ~ Travel to your venue outside of 50km. Quotes can be provided on request.
- ~ Service staff (this can be provided on request). In most cases, kitchen staff are included.

ARE THERE OTHER CHARGES?

- ~ Our advertised prices do not include GST.
- ~ Public holiday bookings attract a 15% surcharge to cover public holiday wages.

CAN WE TASTE THE DISHES?

Of course! Many of our dishes are served at our restaurants in Belgrave & Warburton. For those that are not, please make an appointment with our catering manager to organise.

WILL THERE BE ENOUGH FOOD?

Most definitely! We're used to cooking for 'the village', expect the food to flow and everyone to leave satisfied.

CAN YOU CATER FOR DIETARY REQUIREMENTS?

We can cater for most dietary and religious requirements with notification. A large proportion of our menus are gluten free and vegan. Although we have strict processes in place to prevent allergen contamination - we cannot guarantee our dishes are free from allergens to the possibility of cross contamination in our kitchen and suppliers.

CAN YOU TAILOR THE CHILLI LEVEL?

Prior to your event, we can tailor dishes to your preferred spice level (including mild). As our dishes are slow cooked - we are unable to vary this on the day of your event. You may wish to consider an additional catering offering for those who cannot tolerate any spice. We are happy to advise you on some options.

FAQ CONTINUED...

WHAT DO YOU NEED TO COOK AT OUR VENUE?

We are happy to use the kitchen at your venue and have all the necessary insurances and permits to allow us to do this. And just like an Indian mum, we'll leave the place spotless when we're done! Alternatively, we can set up our mobile kitchen - which can, if needed be fully self sufficient. For this we need a flat space of 4m x 4m, with close access (no more than 10 metres) to our van.

HOW DO YOU SERVE?

This really depends on your event and the atmosphere you are going for. We can:

- Set up a self serve buffet and 'live stations' (perfect for dosa / pani puri / chai carts)
- Serve directly to your tables.
- Serve directly from our mobile kitchen which brings the theatre and magic of Indian food to your event.

CAN YOU PROVIDE SERVICE STAFF?

We are happy to provide additional wait staff as needed. This will be \$45 p.h (weekdays), \$50 p.h (weekends), \$70 p.h (public holidays) for a minimum of four hours, Our chefs are not available as wait staff.

HOW MANY PEOPLE CAN YOU COOK FOR?

We are experienced at cooking for thousands at large Aussie music festivals but equally love cooking for smaller intimate events. Have a chat with us about your requirements.

ARE WE ABLE TO CATER FOR KIDS?

Happy kids = happy guests, so we always make sure our little friends are looked after. Children under 3 are free. Children's meals are available at \$20 each.

WHERE DO YOU TRAVEL TO?

We are based in Melbourne's Dandenong Ranges and Yarra Valley but are happy to travel. If your venue is further than a 50km radius of either Babajis, then a travel fee will be applicable. Quotes are provided upon request.

WHAT HAPPENS IN EXTREME WEATHER EVENTS?

If a Government directive or natural disaster prevents your event from going ahead, we will do our best to amend your booking to your rescheduled day. We have permits which allow us to cook during 'total fire ban' days. We are unable to cater for your event on days declared by the CFA as 'catastrophic'.

HOW DO WE BOOK?

We require a 30% deposit upon booking. This deposit is fully refundable up to 6 weeks prior to your event. After this time the deposit is non refundable. The balance of payment, confirmation of total guest numbers and dietary requirements is required 10 days before your event. Minimum charges will be applied if guest numbers drop below this amount.



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