

R I V A J

o f I N D I A



WELCOME TO OUR
PRIVATE DINING EXPERIENCE



COCKTAIL LOUNGE



PRIVATE EVENTS

RIVAJ OF INDIA PRIVATE DINING EXPERIENCE

Our two private dining rooms can accommodate 30 and 40 people, for lunch or dinner, and up to 60 for cocktail parties. Both rooms are elegant and self-contained, with a 'wash' of MODERN INDIA.

Tables can be dressed for a celebration, or laid smart for more formal events. Whichever way you choose to use our stylish and exclusive venue, our Private Dining Area is very adaptable and (if needed) table arrangements can be made for fewer guests. You have use of our Media System and we can also offer Karaoke or DJ if you so wish.

For larger functions, the entire restaurant can be customised for example, a sumptuous wedding where we will take the guests on a gourmet ride through the Best of India... Making this the most intimate Private Dining Rooms available today.

CELEBRATIONS

A FASCINATING VENUE FOR CELEBRATING

From Birthdays to Anniversaries, the ambiance is perfect for all your special occasions.

All Rivaj Private Dining tables are candlelit with mood lighting, and the occasional chandelier provides the perfect ambiance. The lounge is bursting with atmosphere, a place where you can enjoy our fabulous cocktails and champagnes.



BUSINESS

PRIVATE CONFERENCE ROOM FOR BUSINESS PEOPLE

Our dedicated Conference Room can accommodate up to 30 people.

Our Private VIP Room offers a stylish, intimate setting which is ideal for smaller events. Equipped with a large screen TV, complimentary Wi-Fi and Air Conditioning.

COCKTAIL BAR

A COSY COCKTAIL LOUNGE WHERE YOU CAN ENJOY EXOTIC COCKTAILS

Our cocktail list features a range of exotic and classic cocktails, blended to exacting standards, including flavoursome mojitos and martinis, using seasonal fruit, as well as festive bellinis.

WINES

WINES – BY COLOUR AND CREED

The range of wines available at Rivaj have been cherry-picked to be ultimately compatible with our cuisine. All our wines are of exceptional quality, which can be served by the glass, or bottle – whichever you prefer.

Our knowledgeable staff are always happy to guide you through our wine list..

AMAZING FOOD OF THE HIGHEST QUALITY



**A RANGE OF
SOPHISTICATED
SALADS**



**A WIDE RANGE OF
SEAFOOD AND FISH
DISHES**



**SMOKED CHILLI
LAMB CHOPS**



**WILD VENISON
SEEKH KEBABS
AND MORE**



We have a personal butler service bell in your private dining room for your very own personal service.
The room is discreet and has your own climate control

PRIVATE DINING SET MENU

SET MENU 1

APPETISERS

Pappadum Traditional thin Indian crisp served with RIVAJ finely selected pickle tray.

STARTERS

Murghi Bhaji Strips of chicken breast pan fried tossed slowly with sweet peppers fried onions and selected with the best spices.

Sheek Kebab Marinated in tandoori style, skewered mince lamb barbecued in clay oven.

Onion Bhaji Finely sliced onions mixed with Rivaj's spices of ground curry powder and cumin seeds. Favourite Indian snack.

Prawn Puri Fresh water prawn peeled and cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat masala.

Hoppers Crisp rice spring roll pancakes filled with finely diced chicken with selective mild spices.

MAIN COURSE

Exotic Shaslik Tender cubes and pieces of Chicken, Capsicum, Onions and tomatoes marinated in spices and skewered on a fiery grill, sprinkled with coriander and fresh chillies (optional).

Lamb Nepali Slow cooked tender lamb, prepared with variation of spices then adding onions and peppers slowly cooked with soya sauce to bring out a mouth-watering palate.

Akbari Cham Cham Selected Chicken fillets cooked with curry leaf mustard seed and aromatic herbs and spices garnished with pepper and fresh coriander.

Chicken Tikka Masala Very favourite of Indian dish - Pre-marinated and barbecued chicken cubes added with a delicious blend of fresh cream, almond and coconut mixture which brings the richness of this dish.

SUNDRIES (a combination of the following will be served)

Rices Khumbi Rice or Pilau Rice.

Naan Garlic / Peswari / Naan.

DESSERT

Gulabgonj Jamun Indian doughnuts in a warm cardamon infused syrup.

£24.95
PER PERSON

PRIVATE DINING SET MENU

SET MENU 2

APPETISERS

Pappadum Traditional thin Indian crisp served with RIVAJ finely selected pickle tray.

STARTERS

Sheek Kebab Marinated in tandoori style, skewered mince lamb barbecued in clay oven.

Onion Bhaji Finely sliced onions mixed with Rivaj's spices of grounded curry powder and cumin seeds. Favourite Indian snack.

Prawn Puri Fresh water prawn peeled and cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat masala.

Hoppers Crisp rice spring roll pancakes filled with finely diced chicken with selective mild spices.

MAIN COURSE

Lamb Nepali Slow cooked tender lamb, prepared with variation of spices then adding onions and peppers slowly cooked with soya sauce to bring out a mouth-watering palate.

Akbari Cham Cham Selected Chicken fillets cooked with curry leaf mustard seed and aromatic herbs and spices garnished with pepper and fresh coriander.

Chicken Tikka Masala Very favourite of Indian dish - Pre- marinated and barbecued chicken cubes added with a delicious blend of fresh cream, almond and coconut mixture which brings the richness of this dish.

SUNDRIES (a combination of the following will be served)

Rices Khumbi Rice or Pilau Rice.

Naan Garlic / Peswari / Naan.

£21.95

PER PERSON

COCKTAIL BAR

A COSY COCKTAIL LOUNGE WHERE YOU CAN ENJOY EXOTIC COCKTAILS

Our cocktail list features a range of exotic and classic cocktails, blended to exacting standards, including flavoursome mojitos and martinis, using seasonal fruit, as well as festive bellinis.

OUR 3 TOP COCKTAILS ARE

Porn Star Martini - £8.50

Long Island Tea - £8.50

Bellini Fizz - £10.00

VESPER MARTINI

Gordon Gin, Vodka and Lillet Blanc, stirred with ice and serve straight up in a Martini Glass.

(Also available: Dirty Gin Martini; Dirty Vodka Martini)

£8.50

CLASSIC MOJITO

White Rum with Crushed Lime, a Mint Leaf and Simple Syrup, topped with a splash of Soda.

Stirred and served over crushed ice.

£8.50

BALTIMORE ZOO

Vodka Light Rum, Gin, Triple Sec, Southern Comfort, Amaretto, Grenadine Syrup, Sweet & Sour mix shook over ice, then strained into a high ball glass and topped with a dash of

Champagne or Beer.

£10.00

ZOMBIE

Dark Rum, Gold Rum, White Rum, Apricot Brandy, Lime Juice, Pineapple Juice, Orange Juice,

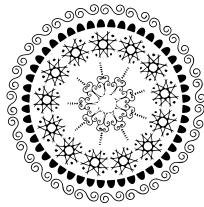
Grenadine, Simple Syrup, and a dash of Bitter. Mix all ingredients in a shaker with ice,

poured in a glass and with Over The Roof Rum.

£14.00



CONTACT US



R I V A J
o f I N D I A

278 Mossy Lea Road
Wrightington - Nr Wigan
WN6 9RN

info@rivajonline.co.uk
bookings@rivaj-online.co.uk
feedback@rivaj-online.co.uk

www.rivaj-online.co.uk

Phone No: 01257 426 648

