



**Bespoke Modern
Indian Catering**



Experience the sublime in Indian cuisine

Experience the sublime when it comes to VIP & full service modern Indian catering partner for your special event.

We are proud of our Indian heritage and our modern approach to traditional Indian cuisine has set a new standard in the bespoke catering. We have the most qualified personnel to deliver the best!

Our menus portfolio consists of many innovative dishes specifically for each event keeping in mind the event theme & profile of guests.



We strive to make your event extra special

If you are looking for a catering service that can guarantee outstanding food presentation, creative menu, and a wide range of service styles, look no further than De Baga Gourmet Catering – Modern Indian Catering.

The company is known for its expertise in wedding catering, corporate events, destination weddings, and private catering - we have a menu for every budget.

What sets De Baga Gourmet Catering apart from other catering services is our usp, which is our ability to offer exceptional presentation, creative dishes, and latest food trends. With De Baga, you can be sure that all your guests will be impressed by the quality of the food and the way it is presented.

In addition to the above, De Baga also offers a variety of service styles to choose from. Whether you want a sit-down dinner, a buffet, or live counters, stylish cutlery, the catering service can cater to your needs. The variety of service styles ensures that you can choose the one that best suits your event.

In conclusion, if you want to ensure that your next event is a success, choose de baga gourmet catering.

From delicious canapés to live counters, you can now make your event the talk of the town with our lavish catering services.



What Makes Us Special

De Baga Gourmet Catering is a professional catering service provider specializing in creating unique and delicious food experiences. Our commitment to excellence is what sets us apart from other catering companies and makes us special.

One of the key aspects of our catering service is our attention to detail. We understand that every event is special and requires a personalized approach. We work closely with our clients to create a customized menu that perfectly suits their specific needs and preferences.

Our team of experienced chefs pride themselves on using only the freshest, highest quality ingredients to create the most delectable dishes.

Our impeccable service is another factor that makes De Baga Gourmet Catering special. We provide a professional and courteous service, leaving our clients free to mingle and enjoy their event. Our experienced staff are always on hand to ensure that everything runs smoothly, leaving our clients with a memorable and stress-free event.

Overall, our commitment to providing our clients with delicious food, exceptional service, and a personalized experience is what makes De Baga Gourmet Catering special. We take pride in creating unforgettable culinary experiences that leave a lasting impression and make any event a memorable occasion.

Sample Menus

Wedding reception

Canapés

Sev puri and pomegranate
Veg & non vegetarian sliders
Cornetto bites

Starters

Malai chicken tikka
Shakar kandi chaat
Tandoori paneer tikka
Served with chutneys

Mains

Chicken makhani
Daal bukhara
Lamb xacuti
Served with butter naan,
basmati rice

Desserts

Gulab jamun & coconut/
vanilla ice cream
Sticky toffee pudding /
chocolate brownie

Asian wedding

Canapés & starters

Chicken tikka
Seekh kebab
Masala fish fry
Chilli paneer
Sev puri
Chilli prawns

Mains courses

Served with butter naan
and basmati rice
Daal tadka
Butter chicken
Lamb xacuti
Paneer butter masala
Lamb/chicken biryani

Desserts

Rasmalai on bed of
strawberries
Garam gulab jamun with
coconut/vanilla ice cream

Vegetarian wedding reception

Canapés

Vegetable gyozas
Cornetto bites
Sev puri/pani puri
Paneer bhurji on bruschetta

Starters

Aloo tikki chaat
Chilli paneer
Hara bhara kebab
Served with chutneys

Mains

Aloo gobi
Malai kofta/paneer makhani
Daal tadka

Desserts

Rasmalai on bed of
strawberries
Garam gulab jamun with
coconut ice cream

Kind words

Here's what some of our clients are saying about us.

Unbelievable restaurant, food and service. I liked it so much I booked them for our wedding food at our mixed wedding. Flavours are fantastic and both sides of our family enjoyed the meal - the presentation is also fantastic.

Scott & Jenna Myers (venue: Wharfedale Grange, Leeds)

We had an amazing day and the food was epic. Everyone thoroughly enjoyed it. De Baga and team were absolutely awesome and catered to everyone's needs. Please thank them again from Polly and myself. They contributed massively to an awesome day. All the De Baga team have advertised themselves superbly and done themselves proud. We missed you. We thank you personally and all of the team.

Richard & Polly Johnson (venue: Wharfedale Grange, Leeds)

I don't think anyone has ever raved about the food at a wedding quite so much. We have had friends messaging us today to say they woke up thinking about the food! Expect an influx at the restaurant over the coming weeks! You guys could not have done a more amazing job and we are so grateful for everything - your professionalism, exceptional organisation and of course your delicious dishes.

Sarah & Michael (venue: Wharfedale Grange, Leeds)

Thank you everyone at De Baga for letting us celebrate our wedding at your amazing Chapel Allerton restaurant. Food, service, coordination, and venue was just perfect. We had the best day and we have already recommended you to our family and friends for future events.

Darrell & Mellissa (venue: De Baga Chapel Allerton, Leeds)

De Baga catering services catered to a gathering of more than 200 people for my son's wedding. They were very co-operative and understanding of my choices. Everyone of all ages, cultures and backgrounds were extremely impressed with the food provided and the presentation was just mind blowing. The venue was very thankful of having De Baga as they ensured all the kitchen was left cleaned after the use and they ensured the venue staff had food too. Excellent people and organisation.

Mahender & Sonia (venue: Wharfedale Grange, Leeds)



For more information about our services or to make a booking, get in touch with us today.

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De Baga will help make your dream become a reality.