



INDIAN PACKAGES

Indian Wedding Packages						
	 THE ESSENTIAL BITES	 THE ELEGANT ENTRE	 THE GRAND GOURMET EXPERIENCE	 THE ESSENTIAL BITES	 THE ELEGANT ENTRE	 THE GRAND GOURMET EXPERIENCE
Mehndi	Pass Apps (choose 3) Beverage	Pass Apps (choose 4) Beverage	Pass Apps (choose 5) Beverage	Pass Apps (choose 3) Beverage	Pass Apps (choose 4) Beverage	Pass Apps (choose 5) Beverage
Haldi	Pass Apps (choose 3) Pass Sweets (choose 2) Chai	Pass Apps (choose 4) Pass Sweets (choose 2) Chai	Pass Apps (choose 5) Pass Sweets (choose 3) Chai	Pass Apps (choose 3) Pass Sweets (choose 2) Chai	Pass Apps (choose 4) Pass Sweets (choose 2) Chai	Pass Apps (choose 5) Pass Sweets (choose 3) Chai
Baraat Bhoj	Mains (choose 5) Rice (choose 2) Breads (choose 3) Soup & Salad (choose 3) Live Station (choose 3) Dessert Station (choose 2)	Mains (choose 6) Rice (choose 3) Breads (choose 4) Soup & Salad (choose 3) Live Station (choose 5) Dessert Station (choose 3)	Mains (choose 7) Rice (choose 3) Breads (choose 4) Soup & Salad (choose 3) Live Station (choose 6) Dessert Station (choose 4)	Mains (choose 5) Rice (choose 2) Breads (choose 3) Soup & Salad (choose 3) Live Station (choose 3) Dessert Station (choose 2)	Mains (choose 6) Rice (choose 3) Breads (choose 4) Soup & Salad (choose 3) Live Station (choose 5) Dessert Station (choose 3)	Mains (choose 7) Rice (choose 3) Breads (choose 4) Soup & Salad (choose 3) Live Station (choose 6) Dessert Station (choose 4)
Sangeet	Pass Apps (choose 3) Beverage	Pass Apps (choose 4) Beverage	Pass Apps (choose 5) Beverage	Pass Apps (choose 3) Beverage	Pass Apps (choose 4) Beverage	Pass Apps (choose 5) Beverage
Baraat Swagat	Mains (choose 5) Rice (choose 2) Breads (choose 3) Soup & Salads (choose 3) Live Station (choose 3) Dessert Station (choose 2)	Mains (choose 6) Rice (choose 3) Breads (choose 4) Soup & Salads (choose 3) Live Station (choose 5) Dessert Station (choose 3)	Mains (choose 7) Rice (choose 3) Breads (choose 4) Soup & Salads (choose 3) Live Station (choose 6) Dessert Station (choose 4)	Mains (choose 5) Rice (choose 2) Breads (choose 3) Soup & Salads (choose 3) Live Station (choose 3) Dessert Station (choose 2)	Mains (choose 6) Rice (choose 3) Breads (choose 4) Soup & Salads (choose 3) Live Station (choose 5) Dessert Station (choose 3)	Mains (choose 7) Rice (choose 3) Breads (choose 4) Soup & Salads (choose 3) Live Station (choose 6) Dessert Station (choose 4)
Fera	Pass Apps (choose 3) Tea & Coffee	Pass Apps (choose 4) Tea & Coffee	Pass Apps (choose 5) Tea & Coffee	Pass Apps (choose 3) Tea & Coffee	Pass Apps (choose 4) Tea & Coffee	Pass Apps (choose 5) Tea & Coffee
Baraat Bidaai	Sweets Light Snacks Tea & Coffee Dry Fruits Pan (Betel Leaf)	Sweets Light Snacks Tea & Coffee Dry Fruits Pan (Betel Leaf)	Sweets Light Snacks Tea & Coffee Dry Fruits Pan (Betel Leaf)	Sweets Light Snacks Tea & Coffee Dry Fruits Pan (Betel Leaf)	Sweets Light Snacks Tea & Coffee Dry Fruits Pan (Betel Leaf)	Sweets Light Snacks Tea & Coffee Dry Fruits Pan (Betel Leaf)

	 THE ESSENTIAL BITES	 THE ELEGANT ENTRE	 THE GRAND GOURMET EXPERIENCE	 THE ESSENTIAL BITES	 THE ELEGANT ENTRE	 THE GRAND GOURMET EXPERIENCE
Villa Catering Package	Mains (choose 5)	Mains (choose 6)	Mains (choose 7)	Mains (choose 5)	Mains (choose 6)	Mains (choose 7)
	Rice (choose 2)	Rice (choose 3)	Rice (choose 3)	Rice (choose 2)	Rice (choose 3)	Rice (choose 3)
	Breads (choose 3)	Breads (choose 4)	Breads (choose 4)	Breads (choose 3)	Breads (choose 4)	Breads (choose 4)
	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)
	Live Station (choose 3)	Live Station (choose 5)	Live Station (choose 6)	Live Station (choose 3)	Live Station (choose 5)	Live Station (choose 6)
	Dessert Station (choose 2)	Dessert Station (choose 3)	Dessert Station (choose 4)	Dessert Station (choose 2)	Dessert Station (choose 3)	Dessert Station (choose 4)
Corporate or Other Events	Mains (choose 5)	Mains (choose 6)	Mains (choose 7)	Mains (choose 5)	Mains (choose 6)	Mains (choose 7)
	Rice (choose 2)	Rice (choose 3)	Rice (choose 3)	Rice (choose 2)	Rice (choose 3)	Rice (choose 3)
	Breads (choose 3)	Breads (choose 4)	Breads (choose 4)	Breads (choose 3)	Breads (choose 4)	Breads (choose 4)
	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)	Soup & Salads (choose 3)
	Live Station (choose 3)	Live Station (choose 5)	Live Station (choose 6)	Live Station (choose 3)	Live Station (choose 5)	Live Station (choose 6)
	Dessert Station (choose 2)	Dessert Station (choose 3)	Dessert Station (choose 4)	Dessert Station (choose 2)	Dessert Station (choose 3)	Dessert Station (choose 4)





VEGETARIAN CANAPES & PASS APPS

Panipuri (Goodness Golgappa)
A classic served like never before, crisp bite-size puries packed with potato, sprouts, tamarind chutney and jaljeera flavoured water.

Dahi Puri Chaat
All time favourite to fresh-up the mood.

Dahi Bhalla
Most popular Indian street food, deep fried lentil fritters dunked in creamy yogurt, topped with chef's secret chutneys and garnished with spice powders.

Papdi Chaat Nachos
Fully loaded, crisp bite-size crispy papdi (deep-fried flour crackers).

Dehradun Ki Aloo Tikki Chaat
North Indian traditional street snack.

Punjabi Mini Samosa
Rajasthani chutney, sweet curd, tamarind chutney. Hangcurd mint.

Chutney Vada
A humble and unifying bombay street staple, hot potato vada, crunchy titbits, and chutneys.

Lucknow Ke Dahi Kebab
A creamy hung curd patty.

Hara Bhara Kebab
Full of aromatic spices, made from spinach, green peas and potatoes.

Mix Veg Pakoda / Paneer Pakoda
All time favourite, deep fried sliced onion / vegetables / cottage cheese.

Crispy Fries Okra
Queen's favorite bhindi fries.

Cheese & Corn Arancini
Fusion version of arancini.

Tandoori Mushroom
Wild mushrooms, spiced marinade, perfection in a tandoor.

Tandoori Malai Broccoli
Farm fresh broccoli marinated in cream, cheese & spices.



NON VEG CANAPES & PASS APPS

Tandoori Chicken Pops
Chicken bites, crisp fried to juicy perfection, marinated with authentic tandoori sauce.

Shahi Lamb Sliders
Melt-in-mouth spicy lamb kebabs encased in mini burgers.

Nawab Ke Kebab
Melt-in-mouth delicacy. Lucknowi famous street food.

Amritsar Ki Tawa Fish
Fresh water fish pieces coated in a spicy masala and then deep fried.

Butter Pepper Garlic Prawns
Grilled jumbo prawns in butter, pepper and garlic sauce.

Chicken Tikka
Spiced boneless chicken morsels, tandoori marinade, cooked in clay oven.

Dhaniya Hari Mirch Chicken Tikka
Fresh coriander and green chili marinated chicken roasted in a tandoor.

Murgh Malai Kebab
Cardamom flavoured chicken, marinated with cream and cheese.

Lamb Seekh Kebab
Skewered lamb mince, flavoured with mint, cooked in the indian clay oven.

Tandoori Machhi Tikka
Mustard marinated, char-grilled barramundi fish.

Dhaniya Hari Mirch Fish Tikka
Char-grilled fresh coriander and green chilli based fish tikka.

Bhatti Ka Jheenga
Tandoor grilled, spiced prawns.



SOUPS & SALADS



Dhaniya Tamatar Ka Shorba

Tomato and fresh green coriander soup.

Lemon Coriander Rasam

Traditional South Indian soup.

Manchow Soup Veg / Chicken

Delightful Indo-Chinese thick soup, crunch with a garnish of fried crispy noodles the mood.



Broccoli Aur Badam Soup Veg / Chicken

Farm fresh broccoli and almond soup.



Hot & Sour Soup Veg / Chicken

All time favorite Indo-Chinese soup.



Pahadi Shorba Veg / Chicken

Pahadi style spiced lentil and spinach soup.



Tender Sprout Salad

Crunchy and delicate tender bean sprout tossed with pickled amchur dressing.

Subz Hariyali Salad

Lettuce dressed with a mustard vinaigrette, accompanied with seasonal salad vegetables.

Indian Green Salad

A combination of onion, tomato, carrots, green chili, and lime.

Cucumber Salad & Tomato Salad

A combination of cucumber, tomato.



Vegetarian



Non-Vegetarian



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| MAINS



Dal

Dal Fry / Bhagarwali Dal / Lasooni Dal Palak / Dhaba Dal.

Rajma Dal

All-time favorite kidney bean curry.

Smokey Dal Makhani

Buttery, creamy & flavourful, over night slow-cooked black lentil on a tandoor.

Chana Masala

A popular North Indian chickpea curry.

Methi Matar Malai

Smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews.

Makhmal Malai Ke Kofte

Potato, homemade cottage cheese balls served with a flavorful, creamy delicious curry.

Pahadi Bharwa Mirch Ka Salan

Stuffed jalapeno chili, spinach, cheddar cheese and dill sauce.

Pahadi Aloo Palak Ka Chhonk

Spiced spinach and potato, cooked in pahadi style.

Spicy Mushroom

Himalaya's wild button mushrooms cooked with himalayan herbs.

Bhindi Masala

North Indian okra dish, cooked in an onion tomato tangy and spicy gravy.

Deshi Dahi Kadhi

Yogurt based curry with veg dumpling.

Malai Palak

A rich, creamy spinach sauce.

Palak Mushroom

Delicious combination of mushroom and spinach.



Vegetable Kofta Curry

North Indian style vegetable balls served with a flavorful, punjabi delicious curry.

Vegetable Kadai

A mixture of veggies in cooked in a gravy flavored with a special kadai masala.

Vegetable Kolhapuri

Mixed vegetable cooked in spicy kolhapuri masala.

Vegetable Madras

Vegetable cooked in coconut and tamarind, tempered with madras masala.

Mumbai Roast Potatoes

Ghee tossed potatoes, cumin, spices & cilantro.

Aloo Gobi / Dum Aloo

A combination of potatoes and cauliflower/ kashmiri aloo curry and spices.

Aloo Matar

A combination of potatoes and peas curry.

Paneer Tikka Masala

A rich, creamy onion and tomato-based cottage cheese spiced sauce.

Paneer Kadai

Home made cottage cheese stir-fry, onion.

Paneer Lababdar

Popular north indian gravy recipe made with cottage cheese.

Paneer Butter Masala

Home made paneer cooked in smooth creamy gravy.

Paneer Makhani

Cottage cheese, buttery tomato gravy.

Palak Paneer

Spinach, homemade cottage cheese curry.



Vegetarian



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Bengali Dimer Jhol

A simple and comforting potato and egg curry in Bengali style, lightly spiced onion and tomato-based gravy.

Dhaniya Hari Mirch Ka Murgh

Fresh coriander and green chili based sami dry chicken curry.

Chicken Tikka Masala

A traditional Indian dish made up of Chicken that's been marinated in yogurt, charred, and simmered in a rich, creamy onion and tomato-based spiced sauce.

Smoked Butter Chicken

Chicken tikka, buttery tomato gravy.

Chicken Madras

Free-range chicken cooked in coconut and tamarind, tempered with madras masala.

Chicken Bhuna

Boneless chicken cubes cooked in a spicy thick gravy.

Chichen Kadai

Chicken cubes cooked with kadai masala.

Chicken Korma

A delicious and indulgent dish of spiced chicken cubes in mughlai style simmered with saffron.

Lamb Rogan Josh

A delicately spiced, traditional kashmiri stew, slow cooked with Australian lamb.

Dhaniya Hari Mirch Ka Gosht

Fresh coriander and green chili based semi dry lamb curry.



Mutton Pepper Fry

The finest mutton is marinated in red chili, ginger, and garlic paste, then cooked with black peppercorn and whole spices, robust, spicy and tender.

Bhuna Gosht

Australian lamb cooked in a spicy thick gravy.

Rara Gosht

Spicy North Indian braised mutton curry.

Lamb Vindaloo

Lamb & potato cooked in tangy and spicy gravy.

Lamb Chop Masala

Lamb chops marinated twice in different spices and cooked in a tandoor.

Hari Mirch Dhaniya Fish Curry

Fresh coriander and green chili based semi dry fish curry.

Meen Moilee

A delicious traditional kerala fish curry.

Goan Fish Curry

All time favourite, a warm, spicy & tangy goan fish curry.

Kadai ka Masaledar Jheenga

Prawns, black peppercorn chillies, onion, tomatoes.

Prawn Caldin

Goan prawn curry, infused with spices, tamarind & coconut milk.



PASS SWEETS

Jamun Bon Bon

An over-the-top combination of gulab jamun, deep brown milk dumpling in a rabdi, and delectable chocolate brownies & vanilla ice cream.

Gajar Badam Ka Halwa

A sweet confection made with farm fresh carrots.

Gulab Jamun

Deep fried dumpling soaked in rose syrup.

Barfi

Dense, sweet confectionery made with milk, sugar, and Ghee.

Rasgulla

Syrupy, dumpling-like dessert made from chhena.



Vegetarian



Non-Vegetarian



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DESSERTS

Jamun Bon Bon

An over-the-top combination of gulab jamun, deep brown milk dumpling in a rabdi, and delectable chocolate brownies & vanilla ice cream.

Rabdi Lancha Jamun

Khoya dumpling served with rabdi.

Tilleywali Malai Kulfi

Traditional Indian Ice-cream flavored with cardamom, saffron, or nuts.

Gajar Badam Ka Halwa

A sweet confection made with farm fresh carrots.

Chickoo Ensemble

Fresh chickoo stuffed with white chocolate rabri & covered with sweetened cashew paste.

Ras Malai

Creamy paneer dessert soaked in sweetened milk.

Gulab Jamun

Deep fried dumpling soaked in rose syrup.

Jalebi

Crunchy, spiral-shaped fried batter coated in syrup.

Malai Kheer

A comforting dessert made with stale bread, milk, eggs, and spices.

Mango Fhirni

Mango pudding is made with ripe sweet mangoes, milk, rice, sugar, nuts, and cardamom.

Barfi

Dense, sweet confectionery made with milk, sugar, and Ghee.

Keshari Halwa

Rich, semolina-based pudding flavored with cardamom and nuts.

Srikhand

Sweetened yogurt dessert flavored with cardamom, saffron, or fruit.

Malpua

Thin, crispy pancakes soaked in syrup and served with rabdi.

Rabdi

Rich, creamy dessert made by reducing milk and adding sugar, nuts, and cardamom.

Rasgulla

Syrupy, dumpling-like dessert made from chhena.

Payasam

Sweet, creamy dessert made with milk sugar, and vermicelli or rice.



Vegetarian



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LIVE STATIONS

CHAATS & CHUTNEYS CORNER



Samosa Chat

Crisp spicy samosas in delhi style, smashed and topped with yogurt, mint chutney, tamarind chutney, rajasthani chutney and himalayan sev.

Sweet Potato Tikki Chaat

North Indian traditional street snack.

Papdi Chaat

Fully loaded, crisp Bite-size crispy papdi.

Panipuri

A classic served like never before, crisp bite-size puries packed with potato, sprouts, tamarind chutney and jaljeera flavoured water.

DOSA CORNER



Dosa / Plain / Masala

Crispy Indian Traditional pancake served with coconut chutney sambar and tomato chutney.

Uttapam Onion / Tomato / Masala

Soft Indian pancake served with coconut chutney, sambar and tomato chutney.

PUNJABA DHABA CORNER



Sarso Ka Saag, Makki di Roti

Traditional North Indian seasonal aahar.

Chole Bhature

Hot and puffed-up bhaturas with a tangy and spicy chickpea curry.

HYDERABADI BIRYANI CORNER



Chicken Dum Biryani

Hyderabadi style, long grain basmati rice, spices and saffron.

Mutton Dum Biryani

Hyderabadi style, long grain basmati rice, spices and saffron.

TAVA CORNER



Kheema Pav

Spiced minced lamb, peas and soft buns.

Rara Gosht

A rich and flavorful North Indian lamb curry cooked with minced lamb, aromatic spices, and a creamy tomato-based gravy.

Chicken Keema Pav

Spiced minced chicken, peas and soft buns.

Bhurji Pav

Egg burji and soft buns.

Pav Bhaji

Mashed vegetables with hot, buttered, homemade buns, chowpatty style.



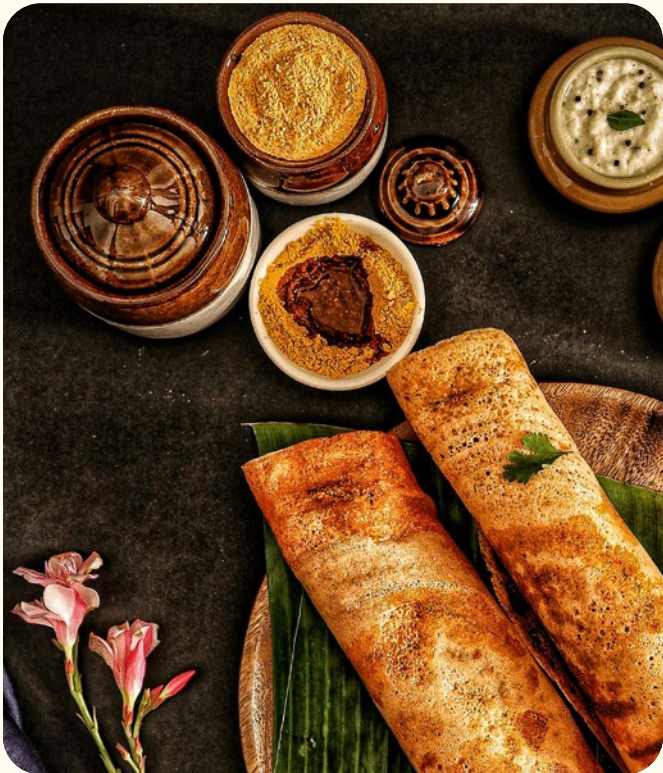
TANDOORI NIGHTS

Variety of Breads

North Indian traditional breads.

Variety of Kebabs

North Indian traditional street snack.



Vegetarian



Non-Vegetarian



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LIVE STATIONS

INDO-CHINESE



Chicken Noodle

Savory noodles tossed with tender pieces of chicken and crisp vegetables in a flavorful broth or sauce.

Egg Noodle

Soft and chewy noodles stir-fried or served in a rich broth, often with vegetables and a light seasoning.

Vegetable Noodle

A vibrant and flavorful dish featuring noodles stir-fried with a colorful medley of fresh seasonal vegetables in a light sauce.

Chicken Chili

Tender pieces of chicken stir-fried with green chilies, onions, bell peppers, and a fiery, savory chili sauce.

Paneer Chili

Cubes of fresh Indian cheese (paneer) cooked in a spicy and tangy chili sauce with onions, peppers, and aromatic spices.

Chicken Manchurian

Succulent pieces of chicken, deep-fried and then coated in a classic Manchurian sauce, a flavorful blend of sweet, sour, and savory notes with ginger and garlic.

Vegetable Manchurian

Deep-fried vegetable balls tossed in a rich, savory, and slightly sweet and tangy Manchurian sauce with ginger, garlic, and green onions.



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LIVE STATIONS

DESSERTS

Jalebi

spiral shaped crisp & juicy sweet, soaked in syrup.

Fruit Chaat Station

Indulge in a colorful array of ripe tropical fruits, prepared fresh and ready for your personal touch. Add a sprinkle of our signature chaat spice blend and a burst of citrus for a truly invigorating treat.

Ice Gola

a classic Indian summer ice ball that is very famous with the kids.

Variety of Fruits Platters

A selection of fresh, seasonal fruits, beautifully arranged for a light and refreshing treat.



PAAN

A traditional after-meal delight. Fresh betel leaf filled with areca nut, slaked lime, and a hint of refreshing flavor.



BEVERAGE CORNER

Lassi

Refreshing yogurt-based drinks.

Jaljeera

Mood refreshing Indian drink.

Masala Chai & Coffee

Hot beverage.

Cocktail Bar

Signature cocktails, mocktails, and other beverage.



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LIVE STATIONS

BREADS

Roti Plain / Butter / Garlic
Whole wheat Indian bread.

Roomali Roti
Thin refined flour bread.

Missi Roti
A Savory, Nutty Flatbread made with whole wheat, gram flour, onion, green chillies, carom seed.

Kulcha Hara Pyaz / Aloo Dhaniya / Paneer / Cauliflower
Refined flour bread, plain or stuffed with potato and spring onion, or Potato and fresh coriander leaves or cottage cheese.

Naan Plain / Butter / Garlic / Chilli / Cheese Naan / Cheese & Garlic Naan / Chilli Olive Naan
Soft Indian, refined flour bread.

Paratha Aloo / Paneer / Laccha - Chili / Mint
Wheat bread, mint leaves or chillies.

Puri
Deep-fried, puffed bread.

Bhatura
Deep-fried, puffed bread.

Chapati
Thin, unleavened whole wheat flatbread.



LIVE STATIONS

RICE

Chicken Biryani

Hyderabadi style, long grain basmati rice, chicken, spices and saffron.

Mutton Biryani

Hyderabadi style, long grain basmati rice, mutton, spices and saffron.

Vegetable Biryani

Hyderabadi style, long grain basmati rice, seasonable vegetables, spices and saffron.

Biryani Rice

Hyderabadi style, long grain basmati rice, spices and saffron.

Khichdi

Rice & lentil / palak & rice simmered together and tempered with mild spices.

Tawa Pulao

Flavorful rice dish made with rice, vegetables, and spices, cooked on a tawa.

Pulao Rice

Long grain basmati rice punctuated with a delicately spiced medley of spices.

Summar Lemon Rice

Steamed basmati rice with a fresh flavoring of mustard seeds, coconut and zesty lemon/ saffron.

Saffron Rice

Long grain basmati rice cooked with green herbs, aromatic spices & saffron.

Jeera Rice

Steamed savoury basmati rice tempered with deshi ghee & popped cumin.

Steam Rice

Indian steamed basmati rice to serve as a perfect accompaniment to our many curated curries.



ACCOMPANIMENTS

Papad

Roasted/Fried (Plain/Masala).

Plain Curd

Homemade Creamy Yogurt.

Variety of Raita Delicate minty yogurt, cool as a cucumber

Garlic Raita / Boondi Raita / Kakadi Raita / Pudina Raita / Pineapple Raita.

Variety of Chutneys

Variety of Pickle

Seasoned vegetables with Indian achari spice & lime.

Variety of Salads



Vegetarian



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SERVICE TERMS & BOOKING POLICIES

It's our honour to be part of your upcoming occasion. At TABLED, we believe every detail matters : from the first conversation to the final plate. These service terms ensure a smooth, seamless planning experience for you and your guests.

1. Securing Your Table

- All bookings are confirmed via email, to ensure every detail is captured clearly in writing.
- Our curated menus and buffet selections are thoughtfully designed as complete experiences. As such, they may not be combined with other promotions or discounts.
- To give your event the care it deserves, we kindly ask for a minimum of 10 days notice when booking.
- Our calendar fills quickly. Early reservations are recommended to secure your preferred date.

2. Guest Count & Final Numbers

- Your final invoice will reflect the confirmed guest count or actual attendance, whichever is greater.
- Please provide your final headcount at least 48 hours prior to the event.
- In the event of a 25% or greater reduction from the original guest estimate, we may need to revise the per-person pricing. Should this occur, we will consult with you directly.

3. Payments, Your Way

- We accept the following payment methods:
 - **Credit Card (subject to a 3% processing fee)**
 - **Bank Transfer**
 - **Cash**
- Payment Schedule :
 - **25% deposit upon booking, to secure your date**
 - **25% due 30 days prior to your event**
 - **25% due 14 days prior**
 - **25% due 3 days prior**
- For bank transfers, we will provide details below :

Account Name	: To be provided by Tabled by Eatopia
Bank	: To be provided by Tabled by Eatopia
A/c	: To be provided by Tabled by Eatopia

Please ensure that any transaction fees are covered on your end, and kindly forward proof of payment to your TABLED representative for confirmation.

4. Confirmation & Deposit

- A non-refundable deposit of 25% is required to secure your booking.
- This deposit must be received by the date stated in your proposal.
- Once confirmed, your event is officially TABLED, and preparations will begin.
- Remaining payments will follow the above schedule.

5. Cancellations

We understand that plans may shift. Should you need to cancel, the following policies apply:

- 30 days or more prior to your event – deposit is retained.
- 7–30 days prior – 50–75% of the total booking cost is due.
- Less than 7 days prior – the full amount is payable.

6. No-Show Policy

Should your event not proceed as scheduled and we are not notified in advance, the full booking amount will still be due. Based on the final confirmed guest count or agreed contract value.

7. Final Notes

- These terms form the basis of our working agreement.
- Your proposal is valid for 60 days from the date of issue.
- To confirm your booking, simply sign and return the proposal provided.

We look forward to creating something extraordinary together.

If you have any questions or wish to discuss further details, your TABLED representative is always here to assist.