



-: INSTRUCTIONS FOR CHEF, CATERERS AND KITCHEN SERVICE :-

- Prior to 21 days of the event, customer or person hosting the event and their caterers should meet Umang Kitchen Manager to submit list of utensils as required. Umang Kitchen Dept will only be able to give utensils as per list provided.
- Kitchen will only be available at midnight 12.00 hrs. on the earlier day of your event date.
- Only Commercial Gas Cylinders should be used in the kitchen, residential cylinders should **NOT** be used.
- Customer, Caterers and the person hosting the event should take a special note that, management of Umang Events Pvt. Ltd does **NOT** grant permission to cook and consume Non-vegetarian food in kitchen and with-in the premises of Umang Party Plot.
- Additional utensils outside the Umang Utensil list such as steel dishes, mixer machine, gas burner for roti/chapatti, gas stoves should be arranged by caterers or person hosting the event.
- Caterers should arrange bedsheets for their own staff who will be sleeping during the night before the event at Umang premises.
- Caterers, customer or person hosting the event please note that Umang Kitchen does not have cold storage facility or cold room for perishable food items.
- Umang Events Pvt Ltd does **NOT** allow kitchen labours from outside.
- For extra Counter Decoration and extra lighting, it is advised that customer or person hosting the event or their caterers should bring necessary electric wires of their own. Electricity load will not be provided more than 10 (Ten) KV. If the electricity load is used more than 10 (Ten) KV, then the penalty of Rs. 20,000/- will have to be paid either by caterers or customer or person hosting their event.
- Tables and paatas of the counter will be made available as per the Decorator's package. If extra tables or paatas are required then please contact official decorators of Umang Events Pvt. Ltd in advance. Such extra charges will have to be paid separately by the customer or person hosting the event directly to Decorators.
- It will not be allowed to take the Chairs, Sofas or Utensils or any other movable property owned by the Umang Events Pvt Ltd outside the premises of Umang Party Plot.
- Umang Events Pvt Ltd will deploy kitchen labours, parking attendents, cleaning swippers, chair arrangement labours, wheel-chair assistant, electrician, plumber and event managers who will be professionally dressed with their ID cards and their objective will be to provide service during your event. Customer booking the party plot or person hosting the event or their Caterers should **NOT** bear the cost of labour wages and meals as such bill will be paid by Umang Events Pvt Ltd.
- Kitchen Manager of Umang Events Pvt Ltd advises that please count the utensils will taking and returning back to us. If any utensil is missing or returned in broken/ damaged condition then, caterers or customer or person hosting the event will have to reimburse Umang Event Pvt Ltd for such loss.



LIST OF COOKING UTENSILS

Umang
Events Pvt. Ltd.
"Born to Celebrate"

Sr. No.	Name of Utensil	Qty.
1.	Brass Pot (Tapela)	28
2.	Alluminium Pot (Tapela)	15
3.	Alluminium Cover	13
4.	Alluminium Pawali	10
5.	Alluminium Kathrot	20
6.	Alluminium Nala	4
7.	Iron Khachani - Parai	3
8.	Iron Kadhai	11
9.	Iron Jalebi Kadhai	4
10.	Iron Pan	3
11.	Galvanised Tub	6
12.	Galvanised Metal Sheet	20
13.	Pot for Rice	50
14.	Steel Bucket	2
15.	Steel Pavali + Cover	10
16.	Steel Strip Plate	150
17.	Steel Bowls Mini	30

Sr. No.	Name of Utensil	Qty.
18.	Steel Bowls Medium	60
19.	Steel Bowls Big	60
20.	Steel Waste Bucket	10
21.	Steel Kamandal (10 * 2)	20
22.	Steel Jug Big	25
23.	Wooden Handle Kalachha	6
24.	Wooden Handle Bhatiya	6
25.	Chipiya	24
26.	Steel Tub	10
27.	Steel Chhabada	50
28.	Steel Tea-Coffee Kettle	4
29.	Steel Bhatiya	50
30.	Steel Panghat Spoon	24
31.	Steel Spoon (Kadachhi)	50
32.	Steel Handle Pot (Vadaki)	50
33.	Steel Chheeni	6
34.	Steel Sweets Metal Sheet	20
35.	Gas Stove	10