



CATERING

WEDDINGS & EVENTS

2025

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CONTENTS

WELCOME!

What We Do
Our Credentials

PAGE.

2

3

4-18

5

6-10

9-10

11-13

14

15-16

17

18

PRIVATE CATERING

- Pinchos & Canapes
- Set Menu Samples
- Beach BBQ Samples
- Paella Pan Cook-Ups
- Pizzas
- Sharing Platters
- Drinks
- Extra Magic

DROP & GO / SELF-SERVE

- Party Pots
- Noodle Bar
- Sharing Platters
- Sandwich Trays
- Set Menu Banquets

19-29

20-21

22

23-24

25

26-29

ABOUT US

- Testimonials
- FAQ's
- Contact

30-28

32

33-35

36





WEDDING & EVENT CATERING

Thank you so much for considering Kismet Cabana for your special event.

We take pride in dishing up delicious, using only the freshest, quality produce. We cater to all dietary requirements. We don't cut corners and we operate on a minimal waste policy.

From open air paella cook-ups or stone bake pizza, to BBQ or ready to serve party-pots filled with curry and all the trimmings. We are a fully licensed business and can act as a one-stop-shop for all of your event needs.

A 25% non-refundable deposit is required to confirm your booking.

Thank you for your amazing support,

Any queries, please contact party@kismetcabana.com

*Kismet
Cabana*

*Please note, prices are correct at time of publication but may be subject to change in the future. This is due to continual changes with supplier costs. We will confirm prices at the time of quoting and booking.



Check out
our vibe!



WE'RE AVAILABLE FOR:

AN OVERVIEW



PRIVATE CATERING

Let us add a little Kismet magic to your event with our private catering services. From open-air giant paella pan cook-ups and stone-bake pizzas to our food truck at your public event, our repertoire is versatile and caters for all dietary requirements.



BOARDROOM

Bringing street-food to the boardroom, let us spice up your office offering - efficient, minimal waste with maximum flavour and client care.

From self-serve curry pots and platters to pizzas or a personal chef experience.



HOME PARTY POTS

Hosting a party at home and don't want to cook? We've got you covered! Our Kismet Curry, Noodle or Chilli Pots come with 20+ servings with all the trimmings and cutlery. All you need to do is invite your diners to help themselves and turn them off at the end of the night!



PUBLIC EVENTS

Looking for a reliable, responsible caterer that lives to the highest food standards, minimal waste ethos and a focus on quality product and experience for your event attendees? Our food-truck is fully kitted and ready to be of service. We go above and beyond to bring the magic to your event.

Weddings, Family Gatherings, Birthdays, Office Events, Public Events

OUR CREDNTIALS

AN OVERVIEW



5 STAR FOOD EAT SAFE RATING & LEVEL THREE FOOD HYGIENE.

We are proud to have set the bar of excellence high right from the beginning maintaining our un-tarnished 5 Star Food Eat Safe Rating since our inception in 2016 and Level Three Food Hygiene Certificate

LEADING CHEF & DREAM TEAM.

With decades of experience working in some of the best restaurants around the world (and in Jersey), Chris built the humble Kismet Cabana vision based on passion for fresh flavours and magical customer service. We are proud to have the in-house skill and equipment to bring your vision to life.

TRUSTED REPUTATION.

We are proud to have built a trusted reputation for delivering quality experiences with flare and passion. We go above and beyond for our clients - with the greatest of discretion. See page 34 for what people say about us!

WE SUPPORT FRESH, WE SUPPORT LOCAL.

We are proud use only the best produce sourced locally and through our trusted local partners. We don't cut corners - we maximise flavours.

LICENSED BAR

We operate a fully licensed business, with a skilled team of mixologists and a quality drinks menu collated by our partners at Love Wine. We can cater for all areas of your hospitality requirements.

MINIMUM WASTE ETHOS.

We're mindful of our impact on the planet. We promote sustainable materials, avoid single-use materials, proactively recycle and operate a minimum waste policy.

ONE STOP SHOP FOR EVENT SERVICES

Having built up our catering and event repertoire, we are proud to work in partnership with a number of quality local event suppliers. If you need help with other elements of your special day - from tipis and marquees to decor or music, we can help make your life easy!

Weddings, Family Gatherings, Birthdays, Office Events, Public Events

FULL-SERVICE PRIVATE CATERING

For the occasions that require our on-site team

Perfect for:

- ✓ Weddings
- ✓ Special Occasions
- ✓ Parties

Let us add a little Kismet magic to your event with our private catering services. From open-air giant paella pan cook-ups to our food truck at your public event, our repertoire is versatile and caters for all dietary requirements.

In this section, you will find menus for:

- Pinchos & Canapes
- Set Menu Samples
- Beach BBQ Samples
- Paella Pan Cook-Ups
- Pizzas
- Sharing Platters
- Drinks
- Extra Magic



PRIVATE CATERING

PINCHOS & CANAPES

Kismet Cabana love to celebrate flavours from around the world & can whiz up a scrummy selection of fresh & tasty munchies to celebrate your special day.

Depending on your party size, we would suggest selecting 5 "munchy" dishes listed from our list for £24 per head Additional dishes can also be selected for an extra £5.5p/h.

MEAT

- Tomato Basil Crispy Pancetta Brochette spritzed with Olive Oil, Balsamic Vinegar & Malden Sea Salt
- Mexican Pulled Pork Tostadas with Smokey Tomato, Avocado & Lime Aoli
- Kismet Jerk Chicken Poppers served with Jerk BBQ Sauce
- Kismet Chimichurri Chicken Poppers served with Chimichurri Sauce
- Parma Ham Deli Rolls of Grilled Italian Courgette, Aubergine, Peppers, Rocket & Sun Blushed Tomatoes wrapped in Parma Ham
- Sri Lankan Chicken Satay
- Katsu Curry Chicken Dippers

FISH

- Mexican Fish Cakes dipped in zesty Mango & Tamarind Sauce
- Sri Lankan Fish Cakes dipped in Thick Curry Sauce
- Smoked Salmon Cream Cheese Bellini

Please note that fish dishes require an extra 75p p/h supplement

VEGGIE & VEGAN

- Vegetarian Deli Rolls of Grilled Italian Courgette, Aubergine, Peppers, Rocket & Sun blushed Tomatoes
- Fresh Tomato, Basil Brochette spritzed with Olive Oil, Balsamic Vinegar & Malden Sea Salt
 - Mexican Maze Coated Halloumi Pots served with Roasted Tomato Jalapeño Salsa
 - Manchego Cheese Quesadillas served with Roasted Tomato Jalapeño Salsa
 - Mexican Street Corn smothered with Lime, Chili, Mayo & Cheese Crumb
 - Sri Lankan Red Lentil Dahl kissed with Tomato & Onion Salsa
 - Californian Nori Rolls packed with Cucumber & Chive served with Wasabi Soy Dipping Sauce
 - Asian Veggie Rice Paper Spring Rolls packed with Carrot, Cucumber, Spring Onion, Candid Ginger & a Sesame Dipping Sauce

STARTS AT £24
PER HEAD

SAMPLE

SET MENU SIMPLES

Can be plated or served as a buffet banquet (see drop & dash section).

STARTER MUNCHIES

Kismet Nachos

Crispy Tortilla Chips served with Kismet Guacamole, Sour Cream, Melted Cheese, Pico de Gallo & Re-Fried Beans

MAIN COURSE

Pulled Pork / Jackfruit Subs

Pulled Mexican Jackfruit or Pulled Pork, Soft Ciabatta Roll, Mexican Street Slaw, Ancho Chilli Sauce, Pico De Gallo and a Nacho Crumb
or

Jamaican Jerk Chicken

Whole Butterflied Chicken Breast Smothered in Kismet's Home-made Jerk Seasoning, Pan Fried and topped with a Pineapple Salsa, Shredded Iceberg Lettuce and our Jerk Aioli
or

Hello-me

1/2 Block Pan Baked Halloumi, Sun Blushed Tomato Pesto, Sliced Tomato and Shredded Iceburg Lettuce
or

Tofu and Mushroom

Pan-fried Paris Brown Mushrooms and Braised Tofu, sliced Tomato, Shredded Iceberg Lettuce and Sun Blushed Tomato Pesto

All served with sides of Sauteed New Potatoes & Tomato & Onion Salad

DESSERTS

Choice of one of our tray bakes(20 portions each)
Chocolate Brownie, Chocolate Sauce
Pumpkin Cake with Custard
Bakewell Tart with Custard
Sticky Toffee Date Pudding with toffee sauce

OPTIONALS

South American Rum Punch Welcome +£6 ph

SAMPLE

SET MENU

CARIB-MEX FIESTA

Can be plated or served as a buffet banquet (see drop & dash section).

STARTER MUNCHIES

Kismet Nachos

Crispy Tortilla chips served with Homemade Guacamole, Ancho Cooler, Melted cheese, Pico de Gallo and Kismet Re-Friend Beans

Mexican Spiced Chicken Wings

Spicy Ancho Chilli, Ancho Cooler, Tomato, Red Onion, Jallapino Salsa

Sweet Corn Fritters

Pineapple Chilli Sauce, Tomato, Red Onion, Jallapino Salsa

MAIN COURSE

Kismet Jerk Curry

Kismet's very own Jerk Curry creation. Spiced Chicken or Tofu, 5 Bean & Spinach Jerk Curry served with fresh Pineapple Salsa, Basmati Rice & Crispy Bread.

Tacos

Pulled Pork or Tofu Tacos Served with a Warmed stack of Corn Tortillas, Mexican Street Slaw, Homemade Guacamole, Ancho Chilli, Pico De Gallo & Ancho Cooler.

Served with sides of Mexican Spiced Sauteed New Potatoes,

Ribs

Boneless Jerk BBQ Beef Ribs, slow cooked and served with Rice, Pineapple Salsa and a stack of warm tortillas.

DESSERTS

Grilled Pineapple
Chilli Chocolate Brownie
Lime Chilli Cheese Cake

OPTIONALS

Caribbean Rum Punch Welcome +6 ph

SET MENU

FEAST FROM THE EAST

Can be plated or served as a buffet banquet (see drop & dash section).

STARTER MUNCHIES

Sri Lankan Chicken or Tofu Skewers

Carrot, Apple and Spring Onion Slaw, Coconut Satay Sauce

Thai Fish Cake

Thai Fish Cake, Vermicelli Noodle Salad, Nam Jim Dip

MAIN COURSE

Kismet Sri Lankan Curry

Chicken or Tofu

Chickpea and Spinach Sri Lankan Curry served with Coconut Sambal and Garlic Naan.

Thai Nam Jim Salad

Spinach, Bean Sprouts, Sugar Snaps, Spring Onions, Carrot, Cucumber, Nam Jim Dressing, Topped with Pulled Chicken & Jackfruit.

DESSERTS

Coconut . Mango Pannacotta

Mango Sticky Rice

SAMPLE

SET MENU

BEACH BBQ

All included in price

BBQ BITES

Pulled Pork
Jerk Chicken
Jon Hacket Sausages
Grilled Haloumi Burgers
Local Beef Burgers
Grilled Tofu Burgers
Grilled Portobello Mushroom & Halloumi
BBQ Squid - POA
BBQ Lobster - POA
King Prawns - POA
Lamb Chops - POA
Mackerel - POA
Hot Smoked Salmon - POA
Rib Eye Steaks/Kebabs - POA
Jersey Pulled Beef Brisket - POA
Scallop in Shell - POA
Mediterranean Squid & Prawn - POA
Thai Squid & Prawns - POA
[select 4 options]

DESSERTS

Tray Bakes
Candi Floss Machine
BBQ Pineapple
BBQ Banana & Nutella
Fruit Platters

DRINKS

Fully Licensed Bar available -
see drinks menu

SIDES & SALADS

Corn on the Cob
New Potato Salad
Sunshine Salad
Buckwheat Tabouleh
Leaf Salad
Hot Spanish Potato Salad
Tomato and Onion Salad
Cous Cous Salad
Mac & Cheese
Ceasar Salad
Caprese Salad
Quinola Salad
Pasta Salad
Mexican Corn +£1
Kismet Ancho Slaw
Fennel & Kale salad
Green Beans & roasted Hazelnuts +£2
Grilled Asparagus - POA

[select 4 options]

Fancy extra BBQ Bites or Salads? It's £3
per salad or £4.50 per BBQ bite per
person.

ALSO INCLUDED: Manned BBQs Serving/Salad Tables, Bins. Staff charged from once set
up and ready to serve until finished and cleaned down. Front of house £20 per hour.

PRICING

SET MENUS

SET MENUS

Set Menu	x 20	x 30	x 40	x 60	x 80
Set Menu x 2 Course	/	£38	£34	£34	£32
Set Menu x 3 Courses	/	£42	£40	£38	£36
Drop & Go Banquet Style	£32	£32	£30	£26	£22

BEACH BBQ

Set Menu	x 30	x 50	x 80	x 150
Beach BBQ	£42	£40	£37	£34

Staff charged from once set up and ready to serve until finished and cleaned down.
Front of house £20 per hour. Chef £25 per hour.

PRIVATE CATERING

PAELLA PAN COOK-UPS

CHOOSE FROM:

Vegetarian Paella

Flavoursome Open Air Paella of Lima & Green Bean, Butternut Squash, Fire Roasted Peppers & Spinach.

Smokey Fish Paella

Flavoursome Open Air Paella of Lima & Green Bean, Moules, Squid, King Prawn & Local Crab, Fire Roasted peppers

Smokey Chicken & Chorizo Paella

Flavoursome Open Air Paella of Lima & Green Bean, Fire Roasted Pepper & Spinach.

Summer Roast

Chicken, Chorizo, Olives, Sun blushed Tomato, Fire Roasted Garlic and Oregano Vinaigrette.

Kismet Jerk Curry

Tasty Spiced Sweet Potato & Spinach Curry with a choice of Chicken or Jackfruit. Served with fresh Pineapple Salsa, Basmati Rice & Flatbread.

Kismet Sri Lankan Curry

Tasty Chicken or (V) Jackfruit, Chickpea & Spinach Sri Lankan Curry served with Coconut Sambal, Rice & Garlic Naan.

Thai Red Curry

Chicken or Jackfruit served with rice and sugar snap, spring onion and beansprout salad.

Kismet Caribbean Curry

Tasty Spiced Coconut Based Sauce with Potatoes & Carrots with Chicken or Tofu, Pineapple Salsa and Crispy Bread

Durban Curry

South African rich potato curry with chicken or pumpkin, spring onion, coconut salsa and rice with flat bread.

Moroccan Tagine

Chicken or Pumpkin Moroccan tagine served with flat bread and cous.

Kismet Chilli

Kismet Beef Chilli or Five Bean Chilli & Lentil served with rice, Sour Cream, Cheese & Pico De Gallo or Corn Bread.

PRIVATE CATERING

PAELLA PAN COOK-UPS

Delicious meals cooked and served in front of your guests using our giant open-air paella dishes served with fully compostable cutlery.

BEEF CHILLI

CHILLI	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Beef	£945	£1060	£1175	£1290	£1405	£1520	£1635	£1347	£1520	£1635	£1750
Price Per Head	£31.50	£26.50	£23.5	£21.50	£20.07	£19	£18.16	£22.45	£19	£16.35	£14.58

VEGGIE CHILLI

CHILLI	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Veg	£715	£772	£887	£1002	£1117	£1175	£1232	£1347	£1520	£1635	£1750
Price Per Head	£23.83	£19.30	£17.74	£16.70	£15.94	£14.68	£13.68	£22.45	£19	£16.35	£14.58

Staff charged from once set up and ready to serve until finished and cleaned down.
Front of house £20 per hour. Chef £25 per hour.

PRIVATE CATERING

PAELLA PAN COOK-UPS

Delicious meals cooked and served in front of your guests using our giant open-air paella dishes served with fully compostable cutlery.

PAELLA

PAELLA	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Chicken or Veg	£715	£775	£885	£1005	£1115	£1175	£1235	£1060	£1250	£1270	£1405
Fish	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A
Price Per Head	£23.83	£19.35	£17.70	£16.75	£15.93	£14.69	£13.73	£17.66	£14.68	£12.90	£11.70

CURRY

CURRY	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Chicken or Veg	£830	£945	£1060	£1175	£1290	£1405	£1520	£1235	£1405	£1520	£1655
Fish	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A
Price Per Head	£27.67	£23.63	£21.20	£19.58	£18.43	£17.56	£16.89	£20.58	£17.50	£15.20	£13.62

Staff charged from once set up and ready to serve until finished and cleaned down.
Front of house £20 per hour. Chef £25 per hour.

SAMPLE

PRIVATE CATERING

PIZZAS

9 - 10" Pizzas (1 & Half Pizzas per person). Minimum 30 pizzas - choose three options from the below. Bookings over 40 guests + extra pizza option. Staff charged from when setup is complete to clean down - every event is different. Add Salads & Sides + Choose 4 Sauces.

CLASSIC - £13 PER HEAD

Verde Vegan - Vegan Mozzarella, Basil, and Tomato. (Vegan)

Classic Marg - Mozzarella, Tomato, Basil. (Veggie)

Hay Pappy - Sliced Pepperoni & Mozzarella.

GOURMET £14.50 PER HEAD

Forest Feast - Vegan Mozzarella, Basil, Tomato, Mushroom, Thyme. (Vegan)

Veggie Vista - Mushroom, Spinach, Mozzarella, Thyme. (Veggie)

Med Mosaic - Smoked Mozzarella, Olives, Roast Piquillo Peppers. (Veggie)

Spicy Chicken Arrabiata - Tomato and Mascapone Base, Chicken & Mozzarella, Spinach, Pinch of Chilli Flakes.

Mexican Fiesta - Pulled Pork, Monterey Jack Cheese, Ancho Chilli Sauce, Pico De Gallo.

ARTISAN - £15.50

Green Goddess - Pesto Base with Jackfruit, Sun-blushed Tomato, Olives, Roasted Red Peppers. (Vegan)

Squeaky Greeky - Sun-blushed Tomato Pesto Base with Halloumi, Fresh Thyme, Olives, and Rocket. (Veggie)

Marrakesh Munchies - Harissa Tomato Base with Chickpeas, Crumbled Goats Cheese. (Veggie)

Caribbean Jerk - Jerk Spiced Tomato Base with Shredded Jerk Chicken, Jack Cheese, Pineapple Salsa.

Spicy Cluck - Chicken & Chorizo, Manchego Cheese & Piquillo Peppers.

Moroccan Lamb - Cumin Spiced, Pulled Lamb, Goat Cheese, Pomegranate, Coriander, and Mint Yoghurt.

Italian Stallion - Sun-blushed Tomato Pesto Base, Halloumi, Fresh Thyme, Olives, Serrano Ham, Rocket.

PRIVATE CATERING

SHARING PLATTERS

SAVOURY SPREADS

Sharing Nachos

Nacho Chips Smothered in Smokey Melted Cheese, Pico de Gallo Salsa, Ancho Sour Cream Cooler, Homemade Guacamole and Refried Beans.

£10 per head.

Crudités & Seasonal Vegetable Platter

Selection of Hummus, Baba Ghanoush, Rocket, Horse Radish Creme Fraiche, Tzatziki and Seeds.

£10 per head.

Tuscan Deli Platter

Hummus, Grilled Mediterranean Vegetables, Ciabatta Crostini, Halloumi, Falafel & Rocket.

£11 per head

Charcuterie Board

Cured Salami, Napali, Salami Milano. Chorizo, Serrano, Pickled Shallots, Cornichons, Olives, Rocket, Crostini's.

£13. per head

Chef's Choice Cheese Board

A delicious quality cheese collection accompanied by red and White Grapes, Sun-Blushed Tomato Chutney, Pickle, Fig Chutney, Celery, Pickled Onions, Sour Dough and Biscuits. Minimum 20 portions from

£13 per head. 50ml Glass of Port +£8 per head

*Minimum 10/25 people

PRIVATE CATERING SHARING PLATTERS

SWEETS

French Cake Selection

Truffon: Dark Chocolate Ganache & Mouse. French 58% cocoa meringue, dark chocolate flakes

Lemon Meringue Shortbread -All butter crumble ground almonds, lemon cream, Italian meringue, flaked almonds

Premium cheesecake - all butter cinnamon crumble, lemon cheesecake.

Minimum 20 portions from £7.5 per head

Kismet Tray Bakes

Chocolate Brownie, Chocolate Sauce

Pumpkin Cake with Custard

Bakewell Tart with Custard

Sticky Toffee Date Pudding with toffee sauce

All served with vanilla ice cream.

Grilled Pineapple & Coconut Ice Cream

Minimum 20 portions from £9.5 per head.

£ PRICE
PER HEAD

SAMPLE

PRIVATE PARTY DRINKS MENU

Welcome Drinks

Kismet Spiced Rum Punch Welcome + £6ph
Coconut Rum Soda Welcome Pitcher + £8ph
Pimms + £8ph
Gin Fiz +£9ph

Kismet Slushies

Jamaican Rum Punch Slushie
Margarita Slushie
Cheeky Vimto Slushie
Peach Bellini
Strawberry Bellini
Pisco Sour Slushie
Mojito Slushie
Pimms Slushie
POA

Beer / Cider

Amstel Lager
Urban Orchard Apple Cider
Saucery IPA
Non - Alcoholic
Estrella Lager 0%
Big Drop Citra IPA 0%
Pimms 0%

Bubbles

Botter Prosecco
Peach Bellini
Cocktails
Pimms
Kismet Rum Punch
Champagne

Spirits

Royal Mash Vodka
Captain Morgan Spiced Rum
Diplomático Rum
Bombay Sapphire Gin
Brockmans Gin
Conceito LBV Port

Mixers

Coke
Diet Coke
Lemonade
Tonic
Slimline Tonic
Ginger Beer
Fruit Shoot

Beer & Wines

Tap Keg Hire Available
Wine & Beer Menus also available

Something else? Ask & We'll see what we can do!



*These are our signature
party drinks - we also
have a great wine, beer
and ale menus available.*

BRING SOME EXTRA MAGIC

To make your day EXTRA special:

We love bringing dreams to life and have quite a collection of supporting resources and services available to add that little something extra special to your event, including:

EXTRA SERVICES

Manned Bar - Licensed POA
Cocktail Making Masterclass - POA
Slushie Machine - POA
CandiFloss Machine - POA
Live Acoustic Music - POA
Beach Yoga - POA
Silent Disco - POA
Themed Decor - POA
Stretch Tents - POA
Tipis - POA
Rustic Benches - POA
Yurts - POA
Water Sports - POA
Beach Games - £100
Volley Ball Net - £100
5 A Side Nets - £50
Tap Keg Hire - POA

FOR HIRE

Ice Coolers with Ice £60)
Table Stools (£25)
Sunloungers (£7each)
Deckchairs (£6 each)
Parasols (6 each)
Open Side Sails (£12 each)
Children's Tipis (£8 each)
Wind Breaks £5 each)
Towels ((£5 each)

Want something specific?
Just ask - we may just be able to help!

DROP & DASH

SELF-SERVE

For the occasions where you'd prefer guests to serve themselves - perfect for parties and office gatherings.

Perfect for:

- ✓ Parties - Birthdays, Anniversaries etc
- ✓ Office Gatherings & Client Lunches
- ✓ Team Treats
- ✓ Beach Parties
- ✓ Family Gatherings
- ✓ Celebrations

In this section, you will find menus for:

- Party Pots
- Noodle Bar
- Sharing Platters
- Sandwich Trays
- Set Menu Banquets



DROP & DASH PARTY POTS

Delicious meals ready to dish up at your private party, cooked and delivered to your home in a heated kettle with all the trimmings & fully compostable cutlery. Includes delivery and collection. £30 cleaning charge if equipment dirty at collection

CURRIES

Kismet Jerk Curry

Tasty Spiced 5 Bean & Spinach Curry with a choice of Chicken or Jackfruit. Served with fresh Pineapple Salsa, Basmati Rice & Flatbread.

Kismet Sri Lankan Curry

Tasty Chicken or (V) Jackfruit, Chickpea & Spinach Sri Lankan Curry served with Coconut Sambal, Rice & Garlic Naan.

Thai Red Curry

Chicken or Jackfruit served with rice and sugar snap, spring onion and beansprout salad.

CURRIES	x 20	x 30	Mix 15/15	Mix 20/20	Mix 30/30
Curry Meat	£425	£545	£545	£655	£945
Curry Veg	£425	£525	£545	£655	£945
Price Per Head	£21.25	£18.16	£18.16	£16.37	£15.75

Desserts? +£5

Banana Bread
Mango Sticky Rice Pudding
Coconut Passion Brullee

Extras?

Check out our Silent Disco Hire!
We also have deckchairs to pimp
your place!

DROP & DASH PARTY POTS

delicious meals ready to dish up at your private party, cooked and delivered to your home in a heated kettle with all the trimmings & fully compostable cutlery. Includes delivery and collection. £30 cleaning charge if equipment dirty at collection

CHILLI

Kismet Chilli

Kismet Beef Chilli or Five Bean Chilli & Lentil served with Rice, Sour Cream, Grated Cheese & Pico De Gallo or Corn Bread.

CHILLI	x 20	x 30	Mix 15/15	Mix 20/20	Mix 30/30
Curry Meat or Veg	£485	£655	£655	£775	£1120
Price Per Head	£24.25	£21.84	£21.84	£19.37	£18.66

Extras?

Extra Corn Bread = £3.5 per head
(minimum 20 orders)

DROP & GO

NOODLE BAR

Individual noodle pots filled with Authentic ingredients & herbs ready to be topped off with full flavour broths

PHO

Vermicelli Noodles, Bok Choi, Chillis, Bean Sprouts, Spring Onions, cCarrot, Lime & Coriander, with a light & fragrant Vietnamese Broth, topped with either Pulled Chicken or Braised Tofu,

Ramen

Kensui Noodles, Crispy Nori, Spring Onions, Bok Choi, Boiled Egg & Mushrooms, with a light fragrant Japanese Broth, topped with either Braised Tofu or Crispy Belly Pork.

Sri Lankan

Rice Vermicelli Noodles, Bok Choi, Green Beans, Spring Onions, Carrots & Chilli, with a full flavour Sri Lankan Spices, Lime and Chilli Sambal, topped with either Chicken or Tofu,

Laksa

Rice Vermicelli Noodles, Chilli, Coriander, Bean Sprouts, Lime, Edamame Beans, Chilli Sambal with a deep flavoursome Malaysian Broth.

South American

Spicey Ancho Chilli broth, Pulled local Beef Brisket, Egg Noodles & Spring Onions, Carrots & Spinach.

Noodle	x 30	x 40	x 50	x 60	x 70	x 80	x 90	x 100
Cost	£350	£450	£550	£640	£725	£800	£850	£900
Price Per Head	£11.66	£11.25	£11	£10.66	£10.35	£10	£9.44	£9

DROP & GO

SHARING PLATTERS

Delicious spreads ready to eat, cooked and delivered to your venue. Includes delivery and collection. Minimum 20/25 Potatoes.

SAVOURY SPREADS

Sharing Nachos

Nacho chips smothered in smokey melted cheese, pico de gallo salsa, ancho sour cream cooler, homemade guacamole and refried beans.

£10 per head.

Crudités & Seasonal Vegetable Platter

Selection of hummus, baba ghanoush, rocket, horse radish, creme fraiche, tzatziki and seeds.

£10 per head.

Tuscan Deli Platter

Hummus, grilled Mediterranean vegetables, ciabatta, crostini, halloumi, falafel & rocket.

£11 per head

Charcuterie Board

Cured Salami, Napali, Salami Milano. Chorizo, Serrano, Pickled shallots, cornichons, Olives, Rocket, Crostini's.

£13. per head

Chef's Choice Cheese Board

A delicious quality cheese collection accompanied by red and white grapes, sun-blushed tomato chutney, pickle, fig chutney, celery, pickled onions, sour dough and biscuits. Minimum 20 portions from

£13 per head. 50ml Glass of Port +£8 per head

DROP & GO

SHARING PLATTERS

Delicious spreads ready to eat, cooked and delivered to your venue. Includes delivery and collection.

SWEETS

French Cake Selection

Truffon: Dark Chocolate Ganache & Mouse. French 58% cocoa meringue, dark chocolate flakes

Lemon Meringue Shortbread -All butter crumble ground almonds, lemon cream, Italian meringue, flaked almonds

Premium cheesecake - all butter cinnamon crumble, lemon cheesecake.

Minimum 20 portions from £7.5 per head

Kismet Tray Bakes

Chocolate Brownie, Chocolate Sauce

Pumpkin Cake with Custard

Bakewell Tart with Custard

Sticky Toffee Date Pudding with toffee sauce

All served with vanilla ice cream.

Grilled Pineapple & Coconut Ice Cream

Minimum 20 portions from £9.5 per head

SAMPLE

DROP & GO

SANDWICH TRAYS

Sandwich Collection made up using a selection of freshly baked breads including Focaccia, Ciabatta, Wraps, Sliced White / Brown.

Basic

Coronation Chicken
Kismet Jerk Chicken
Mexican Chicken
Roast Chicken & Stuffing
C.L.U.B
B.L.T
Prawn Mayo
Egg Mayo
Tofu Salad
Tuna Mayo

Posh Nosh

Salmon & Cream Cheese
Slow Cooked Jersey Beef Brisket, Horseradish Creme Fraiche
Kismet Pulled Pork with Ancho & Pico de Gallo
Thai Chicken with Lemongrass & Bok Choi
Serrano Ham & Mediterranean Veg, Sun Dried Tomato Pesto
Rueban Sandwich
New York Deli with Pastrami & Pickle
Posh Vegan Sandwich

Served with Choice of Four Side &/or Salads:

Corn on the Cob
New Potato Salad
Sunshine Salad
Buckwheat Tabouleh
Leaf Salad
Hot Spanish Potato Salad
Tomato and Onion Salad
Mac & Cheese
Caesar Salad
Caprese Salad
Quinola Salad
Pasta Salad
Mexican Corn +£1
Kismet Ancho Slaw
Fennel & Kale Salad
Green Beans & Roasted Hazelnuts +£2
Grilled Asparagus - POA
Cous Cous salad

[select 4 options]

Fancy extra BBQ bites or Salads? It's £3 per salad or £4.50 per BBQ bite per person.

SAMPLE

DROP & GO SIMPLES

STARTER MUNCHIES

Kismet Nachos

Crispy Tortilla Chips served with Kismet Guacamole, Sour Cream, Melted Cheese, Pico de Gallo & Re-Fried Beans

MAIN COURSE

Pulled Pork / Jackfruit Subs

Pulled Mexican Jackfruit or Pulled Port, Soft Ciabatta Roll, Mexican Street Slaw, Ancho Chilli Sauce, Pico De Gallo and a Nacho Crumb
or

Jamaican Jerk Chicken

Whole Butterflied Chicken Breast Smothered in Kismet's Home-made Jerk Seasoning, Pan Fried and topped with a Pineapple Salsa, Shredded Iceberg Lettuce and our Jerk Aioli

or

Hello-me

1/2 Block Pan Baked Halloumi, Sun Blushed Tomato Pesto, Sliced Tomato and Shredded Iceberg Lettuce

or

Tofu and Mushroom

Pan-fried Paris Brown Mushrooms and Braised Tofu, sliced Tomato, Shredded Iceberg Lettuce and Sun Blushed Tomato Pesto

All served with sides of Sauteed New Potatoes & Tomato & Onion Salad

DESSERTS

Choice of one of our tray bakes(20 portions each)

Chocolate Brownie, Chocolate Sauce

Pumpkin Cake with Custard

Bakewell Tart with Custard

Sticky Toffee Date Pudding with toffee sauce

OPTIONALS

South American Rum Punch Welcome +£6 ph

SAMPLE

DROP & GO

CARIB-MEX FIESTA

STARTER MUNCHIES

Kismet Nachos

Crispy Tortilla chips served with Homemade Guacamole, Ancho Cooler, Melted cheese, Pico de Gallo and Kismet Re-Friend Beans

Mexican Spiced Chicken Wings

Spicy Ancho Chilli, Ancho Cooler, Tomato, Red Onion, Jalapeño Salsa

Sweet Corn Fritters

Pineapple Chilli Sauce, Tomato, Red Onion, Jalapeño Salsa

MAIN COURSE

Kismet Jerk Curry

Kismet's very own Jerk Curry creation. Spiced Chicken or Tofu, 5 Bean & Spinach Jerk Curry served with fresh Pineapple Salsa, Basmati Rice & Crispy Bread.

Tacos

Pulled Pork or Tofu Tacos Served with a Warmed stack of Corn Tortillas, Mexican Street Slaw, Homemade Guacamole, Ancho Chilli, Pico De Gallo & Ancho Cooler.

Served with sides of Mexican Spiced Sauteed New Potatoes,

Ribs

Boneless Jerk BBQ Beef Ribs, slow cooked and served with Rice, Pineapple Salsa and a stack of warm tortillas.

DESSERTS

Grilled Pineapple
Chilli Chocolate Brownie
Lime Chilli Cheese Cake

OPTIONALS

Caribbean Rum Punch Welcome +6 ph

DROP & GO

FEAST FROM THE EAST

STARTER MUNCHIES

Sri Lankan Chicken or Tofu Skewers

Carrot, Apple and Spring Onion Slaw, Coconut Satay Sauce

Thai Fish Cake

Thai Fish Cake, Vermicelli Noodle Salad, Nam Jim Dip

MAIN COURSE

Kismet Sri Lankan Curry

Chicken or Tofu

Chickpea and Spinach Sri Lankan Curry served with Coconut Sambal and Garlic Naan.

Thai Nam Jim Salad

Spinach, Bean Sprouts, Sugar Snaps, Spring Onions, Carrot, Cucumber, Nam Jim Dressing, Topped with Puled Chicken & Jackfruit.

DESSERTS

Coconut & Mango Pannacotta

Mango Sticky Rice

PRICING

SET MENUS

SET MENU AS A BANQUET

Set Menu	x 20	x 40	x 60	x 80
Drop & Go Banquet Style	£32	£30	£26	£22

Staff charged from once set up and ready to serve until finished and cleaned down.
Front of house £20 per hour. Chef £25 per hour.

ABOUT US



SAVOUR THE RHYTHM. FEEL THE VIBE.

Since opening in 2016, Kismet Cabana has been all about delivering fresh flavours and unforgettable experiences. What started as a humble beachside café at Ouaisné Bay has grown into a full-scale catering business, bringing the Kismet magic to events across Jersey.

We're known for our vibrant, off-the-beaten-path style, combining good food with creative vibes. From intimate gatherings to large public events, our catering fleet offers everything from self-serve party pots to live-cooked feasts. Sustainability is at our core—we source locally, minimize waste, and avoid single-use plastics.

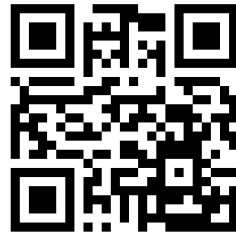
Our mission is simple: bring people together through exceptional food, unforgettable experiences, and a commitment to quality. Whether it's a wedding, corporate event, or beachside celebration, we're here to make it magical.

*Kismet
Cabana*

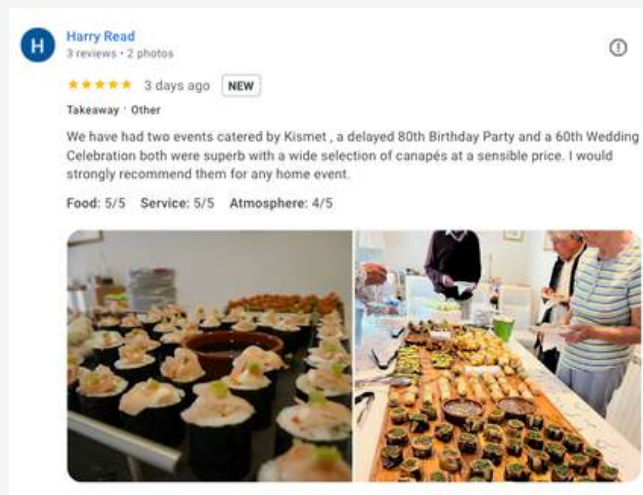
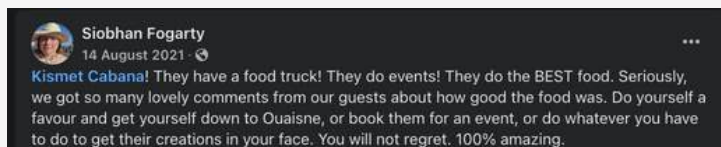
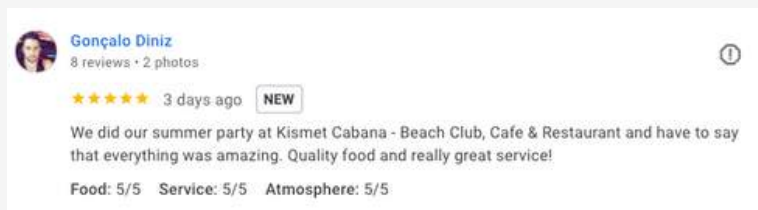


OUR VIBE

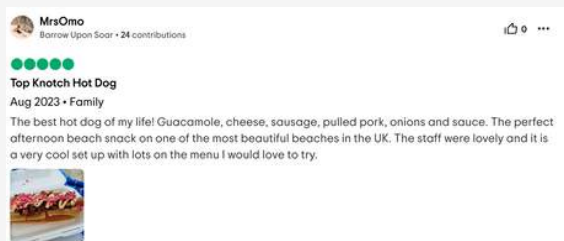
Check out
our vibe!



WHAT PEOPLE SAY



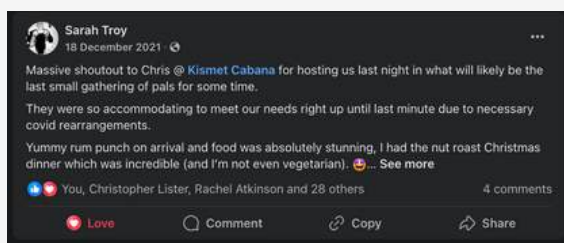
"Thank you so very much for such a wonderful day. The set up was great and food was delicious. All of my friends said it was fantastic!"
Jacqueline - Beach Club BBQ



"Thank you all for making my party such a very special occasion for us all. Absolutely delicious food, friendly staff & good music - we all had a great evening & I made precious memories which I will always cherish
Philippa - Kismet Party

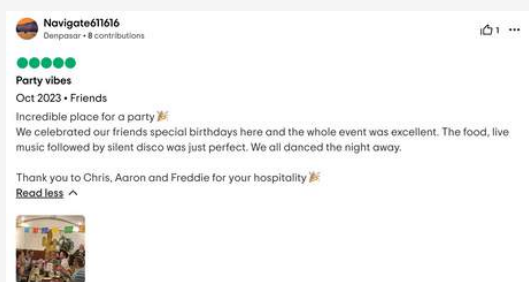
"THANK YOU for what was an incredible 30th birthday! No-one has stopped talking about what an awesome time we all had & how great the food & service was. The musician was so friendly & so talented, he complimented the mood of the party perfectly. We were never without a drink & came silent disco time everyone lost their minds. The videos of us all with three different playlists going are hilarious!!"

Jess - Kismet Take-Over & Silent Disco



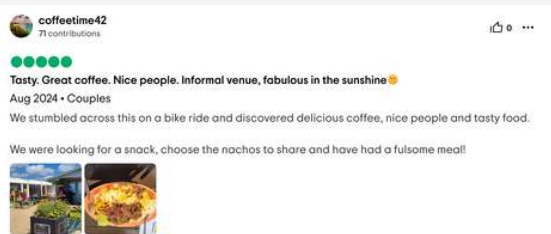
"I couldn't have wished for anything more. Thank you both & the team so much, I was so happy to share the humble (& incredible) food service that keeps us coming back to Kismet, with all of my friends & family!!"

Jess - Kismet Take-Over & Silent Disco



"We had an amazing time, thanks! Massive thank you to the Kismet team for making it so great. Silent disco worked really well & added a whole level to it!"

Stuart - Kismet Party & Silent Disco



FAQ'S

Let's cover the most frequently asked questions:

Q: How to book us?

A:

1. ENQUIRE VIA OUR ONLINE FORM (ON OUR WEBSITE)

Details needed include:

- Event Type / Location / Occasion
- Date & Desired Time
- Guest Numbers
- Menu Selection
- Any Extras needed (entertainment / tent hire / decor etc)

We will follow this up with a call to discuss your needs before sending you a formal quote for your booking.

2. PAY DEPOSIT:

Once agreed, a 25% non-refundable deposit is required to secure your exclusive booking, with the remaining amount to be paid on the day/night once final bill/requirements have been updated. Please understand that we will have turned away other bookings to accommodate your special day, so last minute cancelations really impact our business. Invoices are available. An optional 10% service charge / tip will be added (on your food and beverage spend) on the day as an appreciation for our fabulous team who go above and beyond to make your event brilliant. .

3. PRE-EVENT:

Ensure we have final numbers & dietary requirements at least 10 days prior to the event.

We are happy to discuss your ideas & plans to make your day as special as can be.

FAQ'S

Let's cover the most frequently asked questions:

Q: How much to hire Silent Disco Headphones & what do they come with?

A: It's £6 per set (minimum 30) + £50 non refundable deposit. Includes 3 x wireless transmitters. 30-90 pairs available.

Q: Are we still based down at Ouaisne?

A: Not any more, although we can still host events on the beach - or any beach for that matter. We just need to work with the tides and get the relevant permissions (which we handle at our end).

Q: Where are you based?

A: New premises coming in 2025. TBC

Q: Can we host our event on the beach?

A: Yes - but there are rules and regulations which we need to abide by. We also need to work with the tides and get the relevant permissions (which we handle at our end). Let us know which beach you are considering and we can get the ball rolling.

Q Can we sample our menu before the event?

A: We can arrange a pre-event sample for our weddings and private catering clients by request.

Q Do you deliver to offices?

A: Yes, we do! Check out our dedicated BoardRoom Catering Pack for info.

Q Do you still host private Kismet Events?

A: Yes, we do! Make sure you are on our Kismet Tribe Mailing list to be invited.

Q How much is the deposit?

A: Usually 25% of your event quote upfront. This is non-refundable and secures your date. The remaining bill will be due after your event and must be settled within 5 working days. Delay in payment will incur admin fees.

FAQ'S

Let's cover the most frequently asked questions:

Q:Have you got an alcohol licence or is it "Bring Your Own"?

A: We are Fully Licensed.

Q:Do you cater for large parties / work events?

A: Yes we can cater for up to 300+ people

Q:Do you cater for all food dietary requirements?

A: Absolutely. We are very passionate about ensuring quality meals are enjoyed to your preference.

Q:What is your ethos towards sustainability?

A: We are proud to operate a minimal waste ethos, we use biodegradable materials, do not use single-use plastics, pro-actively recycle and consider the impact we have on the environment.

Q:Will you still be doing take-aways?

A: We will occasionally be open for take-away evenings. Please keep an eye on our social media for details.

CONTACT

LET'S GET THIS PARTY STARTED!

E: Party@KismetCabana.com

T: +44(0)7700809863

www.KismetCabana.com





**THANK YOU
SO MUCH!**

SAVOUR THE RHYTHM. FEEL THE VIBE.



