

**\*\*\*MANNAT**

**BAWA CATERERS PRESENT PLATINUM VEGETARIAN  
BREAKFAST / LUNCH PROPOSED MENU  
PACKAGE FOR YOUR PRESTIGIOUS FUNCTION**

**INSTRUCTION:**

**FOOD PREPARATION TO BE ON DEMAND BY  
HOST IN CREAM 'N' BUTTER, DESI GHEE 'N' OLIVE  
OIL.**

**COMPLETE CLEANLINESS 'N' HYGIENE TO BE  
MAINTAINED .**

**WAITERS UNIFORM TO BE NEAT 'N' CLEAN .**

**ALL WAITERS TO BE PROPERLY GROOMED.**

**ALL SERVICE STAFF TO HAVE GLOVES .**

**PROPER UNIFORM OF KITCHEN STAFF AT THE  
GROUND 'N' HALL.**

**SPECIAL SERVICE ARRANGMENT FOR EXTRA VIP  
GROUP.**

**MAIN EMPHASIS WILL BE ON PRESENTATION .**

**MENU**

**BEVERAGES**

ASSORTED COLD DRINK

WATER BOTTLE

**THE COFFEE HUT ( FROM BAWA CATERERS)**

ESPRESSO HOT COFFEE

BLACK COFFEE

**CHAI KI DAWAT**

ASSORTED OF EXOTIC TEA

MASALA CHAI

ASSAM GREEN TEA

EARL GREY

TETLEY

DARJEELING

JASMINE

WHITE TEA

YELLOW TEA

PEPPER MINT TEA

CHAI WALA ( FROM BAWA CATERERS)

**COOKIES COUNTER**  
**BROWNIE ,PLUM CAKE**

**RECEPTION OF BARAT**

DRY FRUIT

KAJU BURFI

## **BREAKFAST ( HELTHY COUNTER )**

CORN FLAKES & WHEAT FLAKES SERVED WITH HOT & COLD MILK

SWEET YOGURT & FRUIT YOGURT

REAL JUICE , HEALTY SALAD , FRESH FRUIT PLATER

## **VEG**

### **PANEER PAKORA STUFFED IN SPICY CHUTNEY**

*Stuffed paneer pakora with green chutney sandwich between the panner slice and made pakora*

### **MIX PAKORA (ALOO, PALAK)**

*Mix pakora recipe made vegetable spice herbs and gram flour )*

### **GOBHI PAKORA**

*Cauliflower pakoda also known as gobhi pakora are crunchy and delicious Indian fritters made with cauliflower florets, gram flour, spices and herbs*

### **CORN & MASHED POTATO PAKORA**

*Vegetable & potato corn with besan in deep fritters*

### **CHEESE CHILI ON TAWA**

*Chilli Paneer is one of the most popular recipes in Indo-Chinese cuisine. It is simply flour or batter coated fried paneer cubes tossed in a spicy, salty, tangy and sweet sauce made with green bell peppers, garlic, ginger, green chillies, soy sauce and more seasonings*

### **MASALA DHOKLA**

### **HASH BROWN POTATOES**

### **POTATO ROSTI WITH TOMATO 'n' BUTTER SAUCE ( LIVE)**

## **AGRA KA PRANTHA**

**FEATURING THE FAMED AKBAR PRANTHA FROM AGRA 3 INCH THICK TAWA&20 KILOS BY WEIGHT THAT ENSURES THE PERFECT DISSIPATION OF HEAT THEREBY ENSURING CRISPY & DELIGHTFUL TEXTURE TO THE PRANTHA SERVED WITH AAM KI LAUNGI & PICKLES, ASSORTED VARIETY OF PRANTHA'S AS MENTIONED BELOW:**

PANEEER KA PRANTHA

METHI KA PRANTHA

GOBHI KA PRANTHA

MATAR KA PRANTHA

MOOLI KA PRANTHA

TO BE SERVED WITH AAM KI LAUNGI ,PETHE KI SABJI , ALOO CHATPATA CURD,& BUTTER

## **ASSORTED SWEETS PLATTER**

HOT GULAB JAMUN

SPONGY RASGULLA

PISTA BURFI

BROWN BURFI

GAJAR PAK ( seasonal )

## **BAKERY COUNTER**

### **ASSORTED PASTRIES**

PASTRY PINEAPPLE

PASTRY CHOCOLATE

PASTRY BLACK FOREST

## **CAKE THREE TYPES**

### **BROWNIES**

### **PLUM CAKE**

## **FRUITY CREAM CHEESE DANISH**

### **ASSORTED DOUGHNUTS**

SWEET CINNAMON

CHOCOLATE CRUNCHY

### **CROISSANTS**

CHOCO

BUTTER

### **MUFFINS**

ENGLISH MUFFIN

BLUEBERRY CRUMB MUFFIN

### **PUFF ROLLS**

MUSHROOM PUFF ROLLS

CHEESE PUFF ROLLS

MIX VEG PUFF ROLL

## **SANDWICH COUNTER**

### **GRILLED SANDWICH**

*Butter , Oil , Ginger Garlic Paste ,Chilli Flakes ,Green Chilli , Onion , Capsicum -Salt ,Cabbage, Carrot , Black Pepper Powder ,  
Mayonnaise , Bread , Butter to grill*

### **BUTTER TOAST**

### **SPINACH CORN SANDWICH**

### **BROWN BREAD OPEN SANDWICH**

### **CLUB SANDWICH**

*pieces bread ,onion ,green capsicum , red yellow capsicum ,carrot cabbage salt to taste ,oregano , chilli flakes ,  
mayonnaise ,cucumber ,tomato ,onion ,cheese slices ,butter lettuce leaf*

**SELECTION OF COCKTAIL'S ( BY HOST)**

**(MENU WILL DISPLAYED FOR CHOICE OF COCKTAILS BY HOST)**

WHISKY,VODKA,BACARDI,GIN,BEER,RED WINE,WHITE WINE,SPARKLING  
WINES,TEQUILA,TIA

MARIA,PEACH SCHNAPPS,MALIBU COINTREAU,KAHLUA

**SPECIAL SNACKS COUNTER AT THE BAR**

PEANUTS MASALA IN SHORT GLASSES ( FRESALY TOASTED )

BANANA CHIPS

AMERICAN NACHOS WITH SALSA SAUCE

ASSORTED NUTS

MASALA PAPAD TOPED WITH SALAD

LAHSOONI KALA CHANA TARTS

BEAN SPROUT CHAAT

BOMBAY BHEL

CANOPIES ( CANOPIES SERVE WITH ONION TOMATOES & ORGANIC HERBS)

VEG CRACKERS ( CRACKERS GARNISHED WITH CHEESE SLICE ,OLIV  
,JALAPENOS)

CRUNCHY VEGETABLES ( ALL VEGETABLES SERVED IN LETTUCE WITH  
CARIBBEAN TASTE

**STARTERS/COCKTAIL SNACKS***(to be circulated)*

**VEGETARIAN SNACKS ON A WHEEL**

**CHEESE TIKKA SHASHLIK /ACHARI /HARITALI/ AJWAINI**

*(to be served with green chutney & ring onion)*

**PANEER MALAI TIKKA**

*(to be served with green chutney)*

**PAPAD PANEER TIKKA**

*( to be served with Mint Sauce& garlic sauce.)*

**GRILLED SOYA CHAAP**

*( to be served with Mint Sauce& Ring Onion.)*

**MATAR PEANUT KE KEBAB**

*( to be served garlic sauce)*

**SPANISH CORN ROLL (Bite Size)**

*to be served with Garlic Sauce.*

**MUSHROOM TIKKA KALI MIRCH**

*(to be served with mint sauce)*

**METHI MALAI SEEKH KEBAB**

*( to be served with mint sauce and ring onions .)*

**MUSHROOM DUPLEX**

**SPINACH CHEESE TRIANGLE**

*(to be served with mint & garlic sauce.)*

**VEGETARIAN ARBI KI MACHLI**

*( tossed with sweet chilli sauce & garnished with coriander leaves)*

**RAJMAH KE GALOUTI KEBAB**

*( to served with green chutney )*

**MAGGI MASALA MASHED POTATO FINGER**

*tossed with sweet chilli sauce & garnished with coriander leaves*

**LAHORI DAHI KE KEBAB**

*( to served with green chutney )*

**BEETROOT CROQUETTE**

## **SOUP STATION** (ready serve)

### **CREAM OF SPINACH & MUSHROOM.**

*Wilted spinach is mixed through a silky smooth white sauce, flavoured with sautéed onion and garlic, then served with parmesan cheese. This is the side dish of your dreams! Creamed spinach can be mistaken for just a bunch of spinach and heavy cream thrown together — like abracadabra — and you have creamed spinach.*

### **TOMATO HARA DHANIYA SHORBA SOUP**

*Tomato Dhaniya Shorba is an easy to prepare and lightly spiced soup of tomatoes (tamatar) flavored with fresh coriander (dhaniya). Vegan, gluten free and low-cal too.*

**WITH BREAD STICKS , BUTTER 'N' WHITE PEPPER**

## **INTERNATIONAL SALAD BAR**

*RAW GREEN SALAD (GARDEN FRESH RADISH, CUCUMBER, MINI  
CARROTS, CHERRY TOMATOES)*

*WALDORF SALAD*

*RUSSIAN SALAD*

*COTTAGE CHEESE & MACARONI IN THOUSAND ISLAND*

*DRESSING*

*YOGHURT & CUCUMBER DIP*

*BEAN SPROUTED*

*CHICK PEAS WITH GINGER & TOMATOES*

*FRUITY COLESLAW*

*MIXED SALAD /PANACHE SALAD*

*BROCCOLI, BABY CORN & MUSHROOM IN VINAIGRETTE*

*DRESSING*

*WATERMELON, PAPAYA WITH GINGER IN HONEY DRESSING*

*LEMON WEDGES, JULIENNES OF GINGER, GREEN CHILLIES*



## **RAITA BAR**

PINEAPPLE RAITA

MIX RAITA

BOONDI RAITA

## **ASSORTED DISPLAY OF PAPAD ,CHUTNEY ,SPROUTS**

## **MAIN COURSE INDIAN CUISINE**

### **RICE COUNTER**

#### **PEAS ONION ZEERA PULAO**

( a delicious flavourful pulao peas garnished with crisp golden fried rice)

#### **HYDERABADI VEG BIRYANI**

(delicious rice cooked with different seasonal

**WITH LACHA ONION, BROWN GRAVY**

### **CHEESE STATION**

#### **PANEER MAKHANI**

( PANEER IS ADDED TO A FRAGRANT TOMATO CURRY COOKED IN BUTTER)

#### **KARAHI PANEER**

(KADAI PANEER FRIED COTTAGE CHEESE)

## **VEGETARIAN SPECIALITIES**

### **DAL MAKHANI**

*dal makhani is a popular north indian dish where whole black lentils & red kidney beans are cooked slow with spice butter & cream. dal refae to lentils and makhani translate to buttery.*

### **MALAI KOFTA ( KOFTA –E-FIRDAUS)**

*Fried balls of potato, cheese, and mixed veggies covered in a creamy sauce of blended nuts, chopped onions, tomatoes, and fragrant spices. With delicious deep-fried dumplings dunked in mouthwatering curry*

### **KHUMB HARA PYAZ**

*Mushroom do pyaza recipe is a flavour some , delightful dish featuring button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices. Make this easy vegan, gluten-free recipe with simple*

### **METHI MALAI MATAR**

*Methi Matar Malai is a popular Indian dish which is made in north India especially during winters when fresh methi (fenugreek) is in season! This recipe combines methi, matar (green peas) and malai (cream) in a rich,*

### **LASOONI PALAK CORN**

*Palak corn curry is a rich, saucy dish that's made with fresh spinach and sweet corn. It is lightly spiced and perfectly creamy, and great to pair with classic Indian sides.*

### **BHINDI DO PYAZA**

*this Bhindi Do Pyaza is a simple family recipe packed with lot of flavors. It includes lots of okra sautéed with fragrant onions and seasonings, but is mild enough to be kid-friendly and perfect to pair with nearly any main dish.*

### **GOBHI KASTURI**

*it is effective in reducing skin blemishes and marks, blood cholesterol levels, blood glucose levels and acid reflux. Kasuri Methi is good for hair,*

### **HING AUR DHANIYA KE CHATPATE ALOO**

*As the name implies, this is a Potato Fry with a prominent flavour of Hing (Asafoetida) and Dhaniya (Coriander). In this easy recipe, baby potatoes are given a pungent flavour of hing and whole coriander seeds. Potatoes are a starchy vegetable that are high in carbohydrates.*

## **INDIAN LIVE TAWA STATION**

### **MAKKI PANEER KI BHURJI-ON TAWA**

*a vegetarian dish made with scrambled paneer (Indian cottage cheese) onions, tomatoes*

### **NUTRI ROGANJOSH –ON TAWA**

*Rogan josh, also spelt rogan josh or rogan nutari, i. It is made with naturi—and coloured and flavoured primarily by alkanet flower (or root) and Kashmiri chillies. I*

### **SEASONAL VEGETABLE ON TAWA**

### **KEEMA MUSHROOM ON TAWA**

*Mushroom Keema – meatless keema made with minced mushrooms and homemade keema spice mix along with other basic spices, butter, and hint of heavy cream.*

## **DAL COUNTER**

### **MOONG DAL TADKA (Used Dal Bowl At Counter)**

*In a pan, add oil, ghee, once it's hot, add degi red chili, a pinch of asafoetida and sautel it well. Add ginger, green chili, degi red chili powder and mix it well. Turn off the flame and keep it aside for further use*

### **TAWA KA PHULKA**

## **PUNJABI KHANA**

### **PALAK PANEER HANDI WALA**

*Palak Paneer is one of the most popular Indian dish made with succulent **Paneer** cubes (Indian cottage cheese) in a smooth spinach sauce.*

### **PUNJABI KADHI**

*Punjabi Kadhi is a traditional North Indian dish that combines **yogurt, besan (gram flour), and an array of spices** to create a rich and flavorful gravy. The addition of pakoras (deep-fried fritters) adds texture and depth to the dish, making it a favorite among food enthusiasts.*

### **KIDNEY BEAN CURRY**

*This Rajma recipe is a lightly spiced, creamy and delicious Punjabi style curry made with protein rich kidney beans, aromatics like onions, ginger, garlic, fragrant spices and tangy tomatoes*

### **GAJAR MATAR**

*This Gajar matar ki sabzi is a steamed and sauteed dry dish made with carrots, green peas and minimal spices. Though there are many variations of making carrot and peas dry curry, this recipe is simple and quick to make with a handful of ingredients.*

### **ALOO METHI**

*aloo Methi is a classic Indian side dish made with tender potatoes and flavorful fenugreek leaves from Punjabi cuisine.*

### **STEAM RICE**

*Add **rice** and water to a medium saucepan and bring to a boil over high heat.*

### **SARSON KA SAAG ( SEASONAL)**

*Punjabi seasonal sag cooked with desi ghee*

### **MAKKI KI ROTI (SEASONAL)**

### **DESHI GHEE, GUR, SHAKAR**

## **AGRA KA PRANTHA**

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METHI KA PRANTHA  
GOBHI KA PRANTHA  
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TO BE SERVED WITH AAM KI LAUNGI ,PETHE KI SABJI , ALOO CHATPATA  
CURD,& BUTTER

## **ROTI COUNTER**

**TODAY, IN THE 21<sup>ST</sup> CENTURY, WHEN ROTIS ARE TAKEN FOR GRANTED, SEEN AS AN ACCOMPANIMENT FOR THE OTHER FOODS. IT STILL HAS A SENSE OF SURPRISE SIGNIFICANCE**

**NAAN:** BUTTER,PLAIN, STUFFED NAAN  
**ROTI:** MISSI,TANDOORI  
**PRANTHA:** LACHHA,PUDINA,MIRCHI

**ITALIAN PASTA (Live) PENNE, FUSSILLI, FETTUCCINI**

## **CONDIMENTS**

CHOPPED DRY TOMATOES, CHOPPED GREEN CHILIES  
BLACK / GREEN OLIVES, PINK / GREEN PEPPER CORNS,TABASCO, PINE  
SEEDS, PARMESAN CHEESE, VINEGAR ONIONS, RED CHILLI FLAKES

## **WITH SAUCES**

TOMATO CONCASSE CHEESE SAUCE CREAMY BASIL

ASSORTED BREADS DISPLAY

## **CONTINANTAL CUISINE**

### **MUSHROOM IN PAPRIKA WITH BUTTERED SPAGHETTI**

*A small amount of fat—extra-virgin olive oil or butter—is essential to good pasta sauce texture. Without fat, you have at best watery sauce (nobody has ever said, "Waiter, my pasta is not quite wet enough"), and at worst sauce that over-thickens with starch alone and takes on a pasty texture.*

### **CANNELLONI FLORENTINE**

*Cannelloni consists of fresh pasta rolled into sheets and then cut into squares. Those squares are filled with ricotta and spinach and rolled up. Then it's layered with a white bechamel sauce, tomato sauce and baked with cheese until bubbly and delicious.*

### **PENNE SLICED MUSHROOM & BROCCOLI IN CREAMY CHEESE SAUCE TOPPED WITH HERBS**

*truth is all you need is cream, freshly grated parmesan cheese and a pinch of salt. Some recipes include milk or flour. This will lower the calories in the dish but will also reduce flavour*

### **VEGETABLE LASAGNE**

*The noodles are layered with a flavorful meat sauce made with Italian sausage, vegetables, crushed tomatoes, and cream, as well as creamy ricotta, gooey mozzarella, and Parmesan cheese. Baked until bubbly and golden, it's the perfect cozy dish for a crowd, and it reheats and freezes well, too*

### **CHEESE STEAK WITH BAR 'B' CUE SAUCE**

*Cottage cheese is made from the curds of various levels of pasteurized cow's milk, including nonfat, reduced-fat, or regular milk. It's also offered in different curd sizes, including small, medium, or large, and is available in creamed, whipped, lactose-free, reduced sodium, or sodium-free varieties*

### **MUSHROOM STEAK WITH BAR 'B' CUE**

*Cottage mushroom made from the curds of various levels of pasteurized cow's milk, including nonfat, reduced-fat, or regular milk. It's also offered in different curd sizes, including small, medium, or large, and is available in creamed, whipped, lactose-free, reduced sodium, or sodium-free varieties*

## **ORIENTAL CUISINE**

### **SWEET 'N' SOUR WITH PINEAPPLE & CAPSICUM**

*While sweet and sour can be found in diverse forms in China, the American version builds upon the simple mixture of sugar, vinegar, and spices with the addition of fruit juice—most commonly pineapple—and ketchup, giving the sauce both its red hue and uniquely Western flavor*

### **VEG DUMPLING MANCHURIAN**

*popular indian street food recipe which is an adaptation to popular chinese manchurian cuisine*

### **GINGER CAPSICUM FRIED RICE**

*This classic Veg Fried Rice recipe is made with a hearty mix of fresh vegetables, green onions, seasonings and spices for an incredibly flavorful fried rice dish*

### **GARLIC & SPINACH NOODLES**

*this hakka noodles taste delicious and will have you craving for more. I am sharing a vegan recipe loaded with veggies and button mushrooms. Fairly easy to make hakka noodles is a popular Indo-Chinese dish of stir fried noodles.*

## **DESSERTS**

### **ICE CREAM ASSORTED ICE CREAM SERVED TOOTY FRUITYSTYLE ON GLASS**

### **CHOCOLATE FOUNTAIN ( WITH BROWNIES)**

## **DESHI METHAI STATION**

### **HOT KESARI JALEBI**

*Jalebi is a melt-in-the-mouth Indian dessert that can best be categorized as funnel cakes. A street food sweet, jalebi is found across India and even Iran. It can be served both cold or warm in a circular*

### **LUCKNOWI SHAHI RABDI**

*Heat a pan .Add a dash of water . Pour milk and bring it to boil . Keep the heat at lowest . Move the layer of foaming from boiling milk towards the rim with a help of spatula . Repeat this process . When milk reduces to half, . Add cardamom seeds and sugar. Mix well .When milk reduces to . Add Mawa. . Mix it in well . Keep stirring . Add dry fruits . Allow the dry fruits to soften . Remove the cream from the rim . Break it down into smaller pieces . Let it soak the milk . Simmer it till soft and mixes in well .*

## **MINI GULAB JAMUN ON TAWA**

*In order to make sugar syrup, add sugar and water in a pan and allow it to cook for 10 to 12 minutes. - To make dough, add refined flour, semolina and baking soda to cottage cheese. Massage it well so as to form a smooth dough. - Make one string consistency of the sugar syrup and add rose water to it. - Allow the sugar syrup to rest at room temperature. jamun, mix*

## **GULAB KI KHEER**

*Indulging in the world of culinary delights often brings back cherished memories or introduces us to new experiences. My journey with the enchanting "Gulab Ki Kheer" recipe is no exception. Picture a cozy evening, the aroma of simmering milk, the gentle crackling of toasted nuts, and the sweet allure of rose petals. This recipe encapsulates not just the flavors but the warmth of those moments. The infusion of roses into a classic kheer is a culinary alchemy that transforms an ordinary dessert into a floral symphony.*

## **MANGO KESARI SHAHI TUKDA( BITE SIZE)**

*Shahi Tukda is a regal twist to the classic Indian dessert, Shahi Tukda, . This delectable treat combines the richness of thickened milk, the crunch of fried bread, and the tropical flavor of mangoes to create a dessert fit for royalty. Let's embark on a culinary journey and discover the recipe for this indulgent delight.*

## **KESARI MALPURA**

*Malpura are traditional North Indian pancakes made with wheat flour, jaggery or sugar and cardamom powder. Various ingredients like semolina, fennel seeds, milk, khoya, coconut, yogurt and even fruits like banana are sometimes added to the malpura batter*

## **HALWA STATION**

### **MOONG DAL HALWA**

*(How to make Moong or Mung Dal Halwa Recipe - Moong dal halwa is a classic Indian sweet dish made with moong lentils, sugar, ghee, and cardamom powder. Moong Dal Halwa is a famous Indian dessert, especially made during the winter months.*

*One of my all-time favourite halwa esp in winter is Moong dal halwa. Moong Dal Halwa –*

### **GAJAR HALWA ( seasonal)**

*Heat ghee in a kadhsai. Add saffron, cardamom, grated carrot and cook till they are soft. • Add milk and cook on slow flame till all the milk is evaporated. • In another pan, add ghee, cashew nuts, almonds and saute till golden brown. • Add this mixture into the kadhai and mix well. • Now add sugar and salt and mix well. Cook for 4mins and switch off the flame. Serve hot or cold.*

## **SUGAR FREE STATION**

### **ANGOORI RASMALAI**

*Rasmalai is a popular Bengali sweet delicacy made with Indian cottage cheese or chenna (paneer) discs. These discs are cooked in sugar syrup first to make them fluffy. Later served with chilled thickened milk. Rasmalai is garnished with chopped nuts.*

### **BADAMI KHEER**

*Badam Kheer – Badam Payasam is a creamy, rich and delicious Indian pudding made with almonds, milk, sugar, cardamoms and saffron. This dessert tastes divine and is great to make for any celebrations or festive occasions. Badam Kheer is made much similar to the popular Indian beverage badam milk or Badam Paal.*

## **ASSORTED EUROPEAN PUDDINGS & CAKE STATION**

*BLACK FOREST PUDDING*

*KIWI PUDDING*

*PEACH 'N' CRUNCH PUDDING*

*ORANGE CHIFFON PUDDING*

*FRESH FRUIT CAKE*

*LEMON SOUFFLE*

*ORANGE SOUFFLE*

*CHCOLATE TART*

*FRUIT TART*

**NOTE : PALACE FACILITIES CHARGES WILL BE PAID BY HOST  
COMPULSORY**



## **TERM /CONDITIONS**

*All Materials For Cocktails, Juices, Bar Handling, Ice, and Ice Cubes, Bar, Cognac / Brandy For Flambé, Additional LED Counters And All Applicable Taxes Are To Be Charged Extra.*

*All Stalls &Transportation Will Be Charged Extra As Per Actual Cost*

*We Are Not Liable For Customer Belongings Like Mobile, Cash, Jewellery, Purse, Suitcase, Bag Etc.*

*Payment In Advance Will Not Refundable At Any Circumstances.*

*The Rate For Proposed Menu Will Be Charged As Per Discussion &Extra Plates Will Charged Extra As Per Actual Cost*

*There Will Be No Change In Menu After Rate Settlement And If Any (Conditional) That Is To Informed Before 3 Days Of Function*

*We Do Not Take Any Responsibility For Serving Guests Beyond Expected Number Discussed Prior To Function.*

*Confirmation Is Subject To Deposit Of 25% Advance, 50% Of The Total Amount Will Be Deposited 2 Weeks Prior To The Party, The Balance 25% Will Be Paid Immediately After The Party.*

*The clearance charges will be paid*