

*****MANNAT**

**BAWA CATERERS PRESENT PLATINUM NON VEGETARIAN
BREAKFAST LUNCH PROPOSED MENU**

PACKAGE FOR YOUR PRESTIGIOUS FUNCTION

INSTRUCTION:

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

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

WAITERS UNIFORM WILL BE NEAT 'N' CLEAN.

ALL WAITERS WILL BE PROPERLY GROOMED.

ALL SERVICE STAFF WILL 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

VEG BREAKFAST

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

NON VEG BREAKFAST

WESTERN NON VEG

KEEMA KALEJI MASALA (on tawa)

Made with minced mutton and goat liver, it's cooked with a blend of aromatic Indian spices and herbs

HYDERABADI CHICKEN MAJESTIC (BONELESS) ON TAWA

A delicious and easy recipe of spicy and tangy chicken cooked with yogurt, green chillies, black pepper, kasuri methi and other spices. It can be served with roti, paratha, naan or rice.

DRIED CHILLI CURRY LEAF CHICKEN (BONELESS) ON TAWA

This recipe curry leaf whole dried red chilli , chicken ,kashmiri red chilli , lemon juice

FISH

CONTINENTAL SLECTIONS

FISH LEMON BUTTER

(with lemon butter sauce)

WHOLE RED SNAPPER

Whole Red Snapper Fish, Gutted and Scaled (Or any fish of your choice) - 1 Lemon, Sliced - 1 Lime, Sliced - Lime and Distilled White Vinegar for Cleaning - Shredded Green Onion for Garnish (with basil cream sauce)

STEAM FISH WITH VAGGIES

In a grinder blend together - coriander leaves, mint leaves, garlic pods, ginger, green chillies - In a cup or mug of water add two spoons of vinegar. So that the vinegar dilutes in it - Now keep adding the water into the mixture until you get the desired consistency - Heat up the banana leaves over the gas - Add olive oil and vinegar to the paste

CRUMBED FRIED FISH

green chilli, garlic cloves, black peppercorns. coconut aminos, pink himalayan salt, lemon juice, brown bread slices, egg white. Wood pressed coconut oil as needed (with tarter sauce

AMRITSARI FRIED FISH

Amritsari Fried Fish is made specifically with pond and river fish caught over early morning picnics, like singhara, surmai and sole. Amritsari style of marination for fried fish uses a very light coating of besan (chickpea flour), ajwain (carom), hing (asafoetida) and chillies.

EGG STATION (LIVE)

MASALA OMELETE

(A SPICY OMLETE COMBINATION OF GROUND SPICE . CHILLIES AND EGGS JUST WORK)

MUSHROOM & SPINACH OMELETE

Heat a tablespoon oil in a pan to medium heat add chopped garlic, sauté for 30 seconds and add the sliced garlic. Sauté the mushrooms for a couple of minutes to soften. Season with salt & pepper, transfer to a bowl. In a bowl whisk the eggs until they become smooth. eat oil in a pan and pour in the egg mixture, stir the egg on medium heat till the eggs firm up but not scrambled.

CHEESE OMELETE

CHEESE OMLETE,CHEESE, ONIUN, BELL PEPPER, GREEN CHILLIES PEPPERS

HALF FRIED

A HALF EGG IS AN EGG THAT HAS BEEN COOKES OUTSIDE THE SHELL BY POACHING AS SIMERING OR BOILING

SCRAMBLED EGGS

Break in the eggs in a bowl and whisk for a few seconds. 2. Heat 1 tbsp butter in a non-stick pan, pour the eggs in to it, mix and cook on low heat till the eggs scramble. 3. Add salt, crushed black peppercorns and remaining butter and mix well. Add fresh cream, mix and take the pan off the heat. 4. Transfer the scrambled eggs into a serving plate, garnish with chives and serve hot with toasted bread slices and tossed cherry tomatoes.

BOILED EGGS

(BOILED EGG GARNISHED WITH ONION & TOMATO, DHANIYA)

SANDWICH STATION

GRILLED SANDWICH

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

CHEESE & TOMATOES

(Bread, tomatoes, cheese, some seasonings and butter – you're sorted with a scrumptious Tomato Sandwich

COLESLAW

There's nothing better than a fresh and crunchy cabbage coleslaw or mix veg coleslaw on sandwiches and burgers. Cool, crispy slaws add bright pops Of flavour and texture that make these classic dishes seem extra special.

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*

CHUTNEY AND CHEESE

*bread slices, tablespoons butter, room temperature ,teaspoons green coriander chutney , mayonnaise 2 cheese slice
sandwich powder to sprinkle black pepper powder to sprinkle salt to taste, lemon juice*

BUTTER TOAST

ASSORTED SWEETS PLATTER

BROWN BURFI

GAJAR PAK (SEASONAL)

HOT GULAB JAMUN

WHITE CHAM-CHAM (BENGALI SWEET)

SWEET RASGOLLA

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 ROLLS

SELECTION OF COCKTAIL'S (BY HOST)

(MENU WILL DISPLAY FOR CHOICE OF COCKTAILS BY HOST)

WHISKY,VODKA,BACARDI,BEER,RED WINE,WHITE WINE,SPARKLING WINE,TEQUILLA,TIA MARIA, PEACH SCHNAPPS,RED BULLS,MALIBU

SPECIAL SNACKS COUNTER AT THE BAR

PEANUTS MASALA IN SHORT GLASSES (FRESHLY TOASTED)

BANANA CHIPS

AMERICAN NACHOS WITH SALSA SAUCE

ASSORTED NUTS

MASALA PAPAD TOPPED WITH SALAD

LAHSONI KALA CHANA TARTS

BEAN SPROUT CHAAT

SPICY BOMBAY BHEL

CANAPIES (CANAPIES SERVED WITH ONION TOMATOES & ORGANIC HERBS)

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

CRUNCHY VEGETABLES (ALL VEGETABLES SERVED IN LETTUCE WITH CARIBBEAN TASTE

STARTERS/COCKTAIL SNACKS(to be circulated)

NON VEG SNACKS ON A WHEEL

CHICKEN & MUTTON

CHICKEN MALAI TIKKA

(TO BE SERVED WITH MINT SAUCEN'RING ONIONS.)

LAHORI RASEELAY MURG TIKKA

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

CHICKEN SEEKH KEBAB

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)**LIVE TROLLY**

CHICKEN BLACK PEPPER

TO BE SERVED WITH MINT CHUTNEY AND RING ONION

AFGANI MURG TIKKA

(TO BE SERVED WITH MINT SAUCE)

MUTTON SEEKH KEBAB

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION (**LIVE TROLLY**))

FISH

FISH TIKKA AJWAINI / ACHARI / AMRITSAR / HARIYALI

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

AMRITSARI FRIED FISH

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

CAJUN SPICED FISH FINGER SERVED WITH TARTER SAUCE

SPICY APOLO FISH BALL

STARTERS/COCKTAIL SNACKS(to be circulated)

VEGETARIAN SNACKS ON A WHEEL

PANEER TIKKA SHASHLIK / AJWAINI / ACHARI / HARIYALI

TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

PANEER MALAI TIKKA

TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

MUSHROOM TIKKA KALI MIRCH

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

TANDOORI SOYA CHAAP

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

SPINACH CHEESE TRIANGLE

(TO BE SERVED WITH SWEET CHILLI GARLIC SAUCE 'N' SPRING ONIONS)

CHEESE JALAPENO ROLL

TO BE SERVED WITH SWEET CHILLI GARLIC SAUCE 'N' SPRING ONIONS)

CHEESE CROQUETTE

TO BE SERVED WITH SWEET CHILLI GARLIC SAUCE 'N' SPRING ONIONS.

BEETROOT CROQUETTE

TO BE SERVED WITH SWEET CHILLI GARLIC SAUCE 'N' SPRING ONIONS.)

MAGGI MASALA MASHED POTATO FINGER

TO BE SERVED WITH SWEET CHILLI GARLIC SAUCE 'N' SPRING ONIONS.)

LAHORI DAHI KE KEBAB

TO BE SERVED WITH MINT SAUCE

SOUP STATION

VEGETABLE MANCHOW SOUP

(Manchow soup is a popular Indo- Chinese cuisine. It is perfect to serve as an appetizer with or without noodles. It can complement the main course like Hakka noodles or fried rice during cold winter days.)

CHICKEN HOT & SOUR SOUP

(This is a very easy recipe to make. This is also a healthy soup recipe for dinner. You can make this hot n sour soup vegetarian also by skipping chicken and adding tofu to replace it. Enjoy this yummy hot n sour chicken soup recipe .)

BREAD BASKET

SOUP STICKS, SESAME BUNS, DINNER ROLL, LAVASH

INTERNATIONAL SALAD BAR

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

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

INDIAN CUISINE

RICE COUNTER

HYDERABADI GOSHT BIRYANI

Hyderabadi Dum Biryani is a traditional and unique way of preparing biryani in a style where uncooked meat marinated with spices, slow cooked with parboiled rice and aromatics in an airtight vessel known as dum cooking.

HYDERABADI CHICKEN BIRYANI

awadhi chicken biryani from awadhi cuisine are said to have been widely influenced by the nawabs of awadh.

HYDERABADI VEG BIRYANI

VEG BIRYANI IS A AROMATIC RICE ,MIX VEGGIES HERBS & BIRYANI SPICES

JEERA ONION PEAS PULAO

This easy Peas Pulao is a vegan and gluten-free dish that's great to enjoy as a light meal or hearty side. Matar Pulao features rice and tasty peas with onions and aromatic spices and can be prepared entirely in a pressure cooker or in a pan on a stovetop

WITH BURAINI RAITA, BROWN GRAVY & ONION LACHA

VEGETARIAN

SMOKY BUTTER PANEER MASALA

paneer butter masala also known as butter paneer is a thick ,rich and creamy tomato based curry in which paneer cubes is fried and soaked . this curry is little sweet and not all spicy all

PANEER LABABDAR

Paneer lababdar gravy is made of a spicy cashew tomato paste that is cooked with sautéed onions. It has a perfect balance of sweet, tang and spicy tastes with great flavors of spices & herbs like kasuri methi.

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

SEASONAL VEGETABLE ON TAWA

Mixed Veg is something that I often make when hosting dinner at home because it is one sabzi which everyone likes. Made with lots of veggies like cauliflower, beans, carrots this restaurant style mixed recipe

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, it's no wonder that malai kofta is one of the most popular dishes i

MUSHROOM HARA PYAZ

Mushroom do pyaza recipe is a flavorful, delightful dish featuring button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices. Make this easy vegan, gluten-free recipe with simple everyday Indian ingredients in less than 30 minutes. Wow yourself and your family. Trust me, it is yum

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, sweet and seriously creamy curry

NON VEGETARIAN
AUTHENTIC AWADHI

KLASSICAL BUTTER WALA CHICKEN

Roasted chicken cooked with tandoori spices

CHICKEN REZALA

this curry is a house style curry so you are cook differently more traditional curries

KALI MIRCH BATER MASALA ON TAWA

Bater cooked with rich indian masala

KARAHI GOSHT MASALA

Lamb Karahi aka Mutton Karahi is a popular North Indian dish of goat/lamb, slow cooked with tomatoes, ginger, garlic, green chilies and a special coarse ground spice blend known as kadai masala

PUNJABI MUTTON ROGAN JOSH

Warm your dinner table with this hearty, meaty curry. Straight from a Kashmiri kitchen, here's a rogan josh recipe that has meat stirred along with a host of numerous aromatic spices and herbs, mixed with curd and pressure cooked till tender. A delicious dish to serve at dinner parties! Pair it up with onion rings and mint chutney.

PALAK MUTTON (BONELESS)

Palak Gosht, a delightful fusion of tender lamb or mutton with vibrant spinach, is a dish that tantalizes taste buds and comforts the soul..

EGG CURRY

Egg Curry is a spicy, delicious creamy and rich curry made by cooking boiled egg with onion, tomato masala along with herbs and spice

PUNJABI SPECIALTIES

NAWABI PANEER KI BHURJI

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

BAINGAN KA BHARTHA

(baingan mashed with indian spice)

PLAIN RICE

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

AMRITSARI ALOO WARIAN

Potato & amritsari warian cooked in desi ghee

GAJAR METHI MATAR

Gajar matar mixed with fresh methi

SARSON KA SAAG, MAKKI KI ROTI (SEASONAL)

Punjabi seasonal sag cooked with desi ghee

(DESI GHEE, GUR, SHAKAR)

DAL COUNTER

MOONG DAL TADKA(Used Dal Bowl At Counter)

In a pan, add oil, ghee, once it's hot, add bedgi red chili, a pinch of asafoetida and saute 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

Phulka is a round Indian bread (similar to chapati), prepared from wheat dough whose one side is cooked on a tawa and the other side directly on heat. When placed immediately thereafter on hot embers, the bread puffs up to yield a phulka

ROTI COUNTER

**TODAY, IN THE 21ST 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, FUSILLI, FETTUCCINI

CONDIMENTS

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

WITH SAUCES

TOMATO CONCASSE CHEESE SAUCE CREAMY BASIL

ASSORTED BREADS DISPLAY

CONTINENTAL CUISINE

LEMON PEPPER GRILLED FISH FILLET STATION

*Ever wonder how to get perfectly flaky **grilled fish fillets** on the grill? This recipe is the simplest and best way to grill just about any firm white fish!*

MUSHROOM CHEESE, OLIVE STUFFED GRILLED CHICKEN

Chicken breast stuffed with mushroom ,cheese , olive served with bbq sauce

SPICY FLAM GRILLED BROCCOLI & MUSHROOM

Broccoli & mushroom sizzling with fresh herbs

ORIENTAL CUISINE

SHREDDED FISH IN CHILLI CAPSICUM

Homemade black bean sauce is full of only the good stuff, and our black bean sauce recipe has got no nasties. It features fermented black beans (which you can get from your Asian grocer), a whole lot of garlic, ginger, soy sauce and Chinese vinegar.

SHREDDED CHICKEN

***shredded chicken** recipe that's incredibly versatile. It's my favorite method because it keeps the chicken moist, shreds in seconds and infuses more flavor than other methods, such as boiled or poached chicken.*

VEG DUMPLING MANCHURIAN

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

BURMESE 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

CHILLI GARLIC BASIL 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 FRUITY STYLE ON GLASS

CHOCOLATE FOUNTAIN (WITH BROWNIE)

DESI 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

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*

HALWA COUNTER

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 kadai. 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 kadai and mix well. • Now add sugar and salt and mix well. Cook for 4mins and switch off the flame. Serve hot or cold.

KHEER COUNTER

GULKAND KHEER

Reduce milk to half by boiling then add condensed milk, rabri and boiled rice. Cook for some time 2. Add food color and pistachios, dish it out 3. Chill before serving

SUGAR FREE STATION

BEETROOT KA HALWA

Beetroot Halwa is a delish Indian sweet made by slow-cooking grated beetroots with milk, sugar, cardamom, ghee and dry fruits. This Beetroot Halwa recipe is the one that I have grown up eating .

ASSORTED EUROPEAN PUDDINGS & CAKE STATION

CAKES

A FRESH FRUIT GATEAU MADE WITH SEASONAL FRUIT

A DRUNKEN CHOCOLATE TRUFFLE CAKE

RED VELVET CAKE

ALL TIME FAVOURITE BLACK FOREST CHERRY TORTE

PUDDINGS

LAYER OF CHOCOLATE OREO, COOL WHIP & CREAM CHEESE

FRESH FRUIT PUDDING

COFFEE TIRAMISU TOPPED WITH CHOCOLATE FLAKES

TROPICAL PINEAPPLE PUDDING

HONEY CHOCOLATE PUDDING

TART

CHOCOLATE TART

FRUIT TART

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

TERM /CONDITIONS

ALL MATERIALS FOR COCKTAILS, JUICES, BAR HANDLING, ICE, AND ICE CUBES, BAR, COGNAC / BRANDY FOR FLAMBÉ, ADDITIONAL LED COUNTERS AND 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 BY THE HOST