

Gold Menu – Customized for Social events – Wedding and Cocktail Dinner

Price: 9,500

Gold Carte du jour

Rs. 9500+GST per person per night includes Stay /03 meals /Venue

Lunch: Choice of soup 02(Veg+Non-Veg), Choice of veg salad 05, Paneer & mushroom02, Indian vegetable dishes 04, Non veg. dishes 02 (Chicken & Mutton),

Chinese dishes02, Continental dishes 01, Lentil (Dal) 01, Rice 01, Choice of yoghurt 01, Indian assorted breads, Dessert 04 (02 hot & 02 cold),

Hi-Tea: Readymade Tea, Coffee, cookies With Vegetable Sandwich, Dry cake & Vegetable Pakora

Cocktail Snacks: 03 Veg.& 03Non-Veg.

Dinner: Choice of soups 02, Choice Of Veg salads 05 (Non-veg. salads 01) Paneer & Mushroom 02, Indian vegetable dishes 04, Non- veg. dishes 02 (Mutton & Chicken) Chinese Dishes 02, Rice 01,01 Pasta Live, Lentil (Dal) 01, Choice Of Yoghurt01, Indian Assorted Breads, Dessert 05(02 Hot & 03 Cold)

Breakfast: In cold buffet:02 types of juices,01 Fresh Juice, Lassi 01, Shake 01, 03 Types Of Cut Fruits, 03Types Of Cereals With Hot & Cold Milk, Carrot, Cabbage, Coleslaw & Sandwich, Healthy & Nutrients Balanced Fresh Sprouted Salads, Flaxseed, Pumpkin & Sesame Seeds.

Hot Buffet Section: -Choice Of Egg Boiled, Scrambled, Omelet's,

Indian: Puri Bhaji Or Channa Bhatura, Bread Pakora, Stuffed Tandoori Paratha With Pickle, Curd& Chutney

South Indian: Idli, Dosa, Vada Sambhar, Peanut Poha, Suji or Vermicelli Upma, With Fresh Grounded Coconut & Tomato Tamarind Chutney with Mustard & Curry Leaves Seasoning

Continental: Harsh Brown Potato, Porridge Or Oatmeal, Creamy Corn &Peas Or Baked Beans.

From Baker's Basket: Muffins, Dry/Marvel Cakes, Croissant, Danish Toast with Butter, Jam & Marmalade

Accompanied With Tea Coffee Selection.

Important points:

Any additional snacks/main course and dessert shall cost Rs 150+ taxes per item per person.
Soft Beverages shall be available at additional cost.
DJ and Décor by Hotel vendor only.