

Silver Menu – Customized for Social events – Wedding and Cocktail Dinner.

Price: 7,500

Silver Carte du jour

Rs. 7500+GST per person per night (Includes 03 meals and stay)

Lunch: Choice of soup02 (Veg + Non-Veg), Choice of veg salad03, Paneer01, Indian vegetable dishes 01, Non veg. dishes 01(),

Chinese dishes 02, Lentil (Dal) 01, Rice 01, Choice of yoghurt 01, Indian assorted breads, Dessert 03 (01 hot & 02 cold),

Hi-Tea: Tea, Coffee, cookies With Veg Sandwich & Veg Pakora **Cocktail Snacks**: 02 Veg. & 02 Non-Veg.

Dinner: Choice of soups 02, Choice Of Veg salads 03, Paneer 01, Indian Vegetables Dishes 02, Lentil (Dal) 01, Non-Veg Dishes (Mutton & Chicken), Chinese Dishes 02, Rice 01, Choice Of Yoghurt 01,01 Pasta Dishes, Indian Assorted Breads, Dessert 03 (01Hot& 02Cold)

Breakfast: In cold buffet:02 types of juices, Lassi01,03 Types of Cut Fruits,03 Types of Cereals with Hot & Cold Milk, Carrot, Cabbage, Coleslaw & Sandwich, Healthy & Nutrients Balanced Fresh Sprouted Salads.

In 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 Or 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 Readymade 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.