

CONFERENCE PACKAGE & MENUS

In order to ensure quality and consistency of our product, we will require the related menus to be finalized 14 days prior to your event.

CONFERENCE PACKAGE at INR 1050 + taxes per person

BREAKFAST

- 2 Seasonal Fresh Juices
- 3 Cereals with Hot/Cold Milk
- 3 Continental Morning Bakeries
- 1 Hot Indian Breakfast Item
- Tea/Coffee

MORNING BREAK

Tea/Coffee/Cookies,1 Savoury,1 Sweet

CONFERENCE PACKAGE

- Pads, pencils Aquafina water
- 2 white boards
- 1 Podium
- 2 Extension boards
- 2 Flip chart board -10 chart papers each
- 4 markers

LUNCH

- 1 vegetarian soup
- 1 non vegetarian salads
- 3 Vegetarian Salads
- 1 Raita, Papad, Pickle, Chutney
- 3 Non vegetarian main course
- 4 vegetarian main courses
- 1 lentil
- 3 varieties Indian breads
- 1 steamed rice preparation
- 1 compound rice preparation
- 2 Continental desserts
- 1 Indian dessert 1 fresh fruit

EVENING BREAK

Tea/Coffee/Cookies,1 Savoury,1 Sweet

CONFERENCE PACKAGE at INR 1250 + taxes per person

BREAKFAST

- 2 Seasonal Fresh Juices
- 3 Cereals with Hot/Cold Milk
- 3 Continental Morning Bakeries
- 1 Hot Indian Breakfast Item
- Tea/Coffee

MORNING BREAK

Tea/Coffee/Cookies,1 Savoury,1 Sweet

CONFERENCE PACKAGE

- Pads, pencils Aquafina water
- 2 white boards
- 1 Podium
- 2 Extension boards
- 2 Flip chart board -10 chart papers each
- 4 markers

LUNCH

- 1 vegetarian soup
- 2 non vegetarian salads
- 4 Vegetarian Salads
- 1 Raita, Papad, Pickle, Chutney
- 3 Non vegetarian main course
- 4 vegetarian main courses
- 1 lentil
- 3 varieties Indian breads
- 1 steamed rice preparation
- 1 compound rice preparation
- 2 Continental desserts
- 2 Indian dessert 1 fresh fruit

EVENING BREAK

Tea/Coffee/Cookies,1 Savoury,1 Sweet

CONFERENCE PACKAGE at INR 1400 + taxes per person

BREAKFAST

- 2 Seasonal Fresh Juices
- 3 Cereals with Hot/Cold Milk
- 3 Continental Morning Bakeries
- 1 Hot Indian Breakfast Item
- Tea/Coffee

MORNING BREAK

- Tea/Coffee/Cookies, 1 Savoury, 1 Sweet

CONFERENCE PACKAGE

- Pads, pencils Aquafina water
- 2 white boards
- 1 Podium
- 2 Extension boards
- 2 Flip chart board -10 chart papers each
- 4 markers

LUNCH

- 1 vegetarian soup
- 2 non vegetarian salads
- 4 Vegetarian Salads
- 1 Raita, Papad, Pickle, Chutney
- 3 Non vegetarian main course
- 4 vegetarian main courses
- 1 live station
- 1 lentil
- 3 varieties Indian breads
- 1 steamed rice preparation
- 1 compound rice preparation
- 3 Continental desserts
- 3 Indian dessert 1 fresh fruit 1 ice cream

EVENING BREAK

- Tea/Coffee/Cookies, 1 Savoury, 1 Sweet

DINNER PACKAGE at INR 1550 + taxes per person

- 4 Non-vegetarian Starters
- 4 Vegetarian Starters
- 3 non vegetarian Salads, Assorted Papad, Pickle, Chutneys, Continental Bread Rolls,
- 4 vegetarian Salads
- 2 Yogurt Preparations
- Assorted Papad, Pickle, Chutneys, Continental Bread Rolls,
- 2 Non-Vegetarian Main Course (Indian)
- 3 Vegetarian Main Course (Indian)
- 1 Paneer Main Course
- 1 Non- Vegetarian Main Course (Continental)
- 2 Vegetarian Main Course (Continental)
- 1 Lentil
- 1 Rice Preparation & 1 Compound Rice Preparation
- 1 Biryani Station (1 veg, 1 non-veg, 1 salan, 2 raitas)
- 2 Live Stations
- 3 Continental Desserts
- 2 Indian Desserts
- 1 Live Station
- Assorted Cut Seasonal Fruits Ice cream

DINNER PACKAGE at INR 1350 + taxes per person

3 Non-vegetarian Starters
3 Vegetarian Starters
2 non vegetarian Salads
3 vegetarian Salads,
Assorted Papad, Pickle, Chutneys, Continental Bread Rolls,
2 Yogurt Preparations
2 Non-Vegetarian Main Course (Indian)
1 Non Vegetarian Main Course (Continental)
1 Paneer Main Course
1 Vegetarian Main Course (Indian)
1 Vegetarian Main Course (Continental)
1 Lentil
1 Rice Preparation & 01 Compound Rice Preparation
3 varieties Assorted Indian Breads
1 Live Station
2 Continental Desserts
2 Indian Desserts
Assorted Cut Seasonal Fruits Ice cream

DINNER PACKAGE at INR 1250 + taxes per person

2 Non-vegetarian Starters
2 Vegetarian Starters
1 non vegetarian Salads
3 vegetarian Salads,
Assorted Papad, Pickle, Chutneys, Continental Bread Rolls,
1 Yogurt Preparations
1 Non-Vegetarian Main Course (Indian)
1 Non Vegetarian Main Course (Continental)
01 Paneer Main Course
1 Vegetarian Main Course (Indian)
1 Vegetarian Main Course (Continental)
1 Lentil
1 Rice Preparation
3 varieties Assorted Indian Breads
2 Continental Desserts
2 Indian Desserts
Assorted Cut Seasonal Fruits

MEAL PRICES

The hotel will provide:

- Starters would be served for a period of 60 minutes. Service request beyond this period would be at an extra charge.
- If Liquor is served the client needs to procure a Liquor License which will be charged at INR 9000/-+ taxes per venue per day.
- Additional starters/ Beverages if required would be charged extra as per the actual consumption.
 - Audiovisual equipment is available upon request & charged extra as per requirement
 - Any special request for your conference could be organized at an extra charge.
- Meal Prices are subject to the Minimum Guarantee commitments. In case of reductions in the guaranteed attendees prior to the event, the hotel reserves the right to revise the per person meal prices.
 - Menus for all meals will be decided upon confirmation of the contract.
 - The above menu structure is not inclusive of shellfish.
 - Additional charges for boneless menu items
 - Residents on the package will be charged an additional rate of INR 250 plus applicable taxes for 2 vegetarian/2 non vegetarian appetizers for a circulation of 02 hours.

MINIMUM GUARANTEES AND MENUS

The Client will automatically guarantee the number of meals required for the banquet events. If the final materialization of guests fall below the guaranteed number mentioned below, the differences would be charged to the master account.

In order to ensure quality and consistency of our product, we will require the related menus to be finalized five days prior to your event. Thereafter, we will proceed to make the necessary arrangements on the purchase of the ingredients. In case of any upward revision in the number of attendees the same will have to be communicated to the hotel not later than three days prior to the event. In case the client does not finalize the menus and initialize the Banquet Event Order at the stipulated time line, the hotel will not responsibility for their quality.