

VEG ROYAL GOLD

INFORMATION

Function Date
Guest.....
Contact.....
Address.....
MG.....
RATE.....
Extras.....
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Spl. Information by Guest

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Note :

1. Booking amount is 25% of total package booked.
2. Rest of the amount must be submitted 7 days before the function date, in case of failure Golden Palms secures full right to cancel the function without prior information.
3. Additional snacks @ 35, main cours @ 35, dessert @ 45 per pax would be charged.
4. DJ/Tentage/Decoration would be charged extra.

Manager Sign.....
Manager Name.....
Manager Contact.....
Guest Sign.....
Guest Name.....
Guest Contact.....

BEVERAGES

Mineral Water
Soft Drinks Cola
Soft Drinks Orange
Soft Drink Lemon
Fresh Mix Juice
Real Juice Assorted
Fresh lime Soda
Aam Panna
Jaljeera

MOCKTAILS

Pineapple Mojito
Mint Mojito
Mint & Cucumber Cooler
Lemon Ice Tea
Orange Sunset
Red Lagoon
Blue Lagoon

SHAKES

Blueberry Shake
Pineapple Shake
Strawberry Shake
Mango Shake
Chocolate Shake
Paan Shek

CAFÉ HUT BY WOODHOUSE

Coffe Espresso
Coffee Cappuccino
Café Latté
Irish Cappuccino
Cafe Frappe
Iced Eskimo

EXOTIC FRESH FRUIT DISPLAY

6 Indian & 6 Imported Variety Of Seasonal Fruits

CHAAT BAZAAR **(SELECT ANY EIGHT)**

Tasty Tikki

(Sizzling Traditional Tikki stuffed with Dal, Paneer, Matar, Kaju served with exotic sweet curd melting pudina chutnee, imli sonth with imported herbs)

Dry Fruits Chaat

(Assorted Dry Fruits On Tawa tossed in melting pudina chutnee, imli sonth with imported herbs)

Palak Patta Chaat

(Specially prepared veg fritters dipped in Besan with scent of herbs and sweet n salted curd and variety of chutnees)

Moonglet

(Exotic preparation of sizzling eatable with the batter of Moong Dal stuffed with different veggies and dry fruits served with variety of chutnees)

Aloo Shakarkandi Chaat

(Bhatti pre-roasted potatoes and sweet potatoes sprinkled with lemon and imported herbs chutnees)

Samosa Chaat

(Sizzling Traditional samosas stuffed with Paneer, Matar, Kaju served with exotic sweet curd melting pudina chutnee, imli sonth with imported herbs)

Nachos Chaat

(Tasty nachos served with special preparation)

Aloo Matar Chaat

(Tawa fried potatoes and green peas served with sweet n salty curd, sonth and pudina chutnee)

Golgappe

(Specially prepared mouth melting crispy water balls filled and served with Tangy Sweet, Sizzling Khatta and Hing water)

Pao Bhaji

(The steaming hot, potato bhaji served with a squeeze of lime and chopped onions, along with buttery pav bread is an experience to remember and relish)

Bhalla Papri

(Deep fried lentil balls dipped in sweetened yoghurt, drizzled with green chutnee and saunth garnished with spicy chaat powder)

Laccha Tokri

(Crunchy layered savory nests or baskets filled with tangy chatpati chaat and finally topped with aromatic and flavorful chutneys, yogurt and nylon sev)

Raj Kachori

(It's usually topped with lots of yogurt, spices, cilantro chutney, sweet tamarind chutney, spices and pomegranate)

Bhel Puri

(Combination of variety of spicy namkeens, sevs, dalbeeji messed with bhel or murmure with sizzling masala and mint chutnee and saunth)

Chatpata Chana Chaat & Dahi Saunth

(A twisted version of chaat where we toss kala chana and everything in butter and variety of chutnee with fine chopped tomato and onion)

Matar Patila With Kulcha

(White peas or safed matar are used in mint chutnee with fine chopped onion, tomato, cucumber served with white floor kulcha fried in butter)

Mooradabadi Dal With Biscuiti Roti

(Dhuli moong cooked and served with Chopped tomatoes, chopped green chilies, ginger julienne, fresh coriander, black salt, roasted and crushed red chili, chaat masla with cookies style roti)

HEART OF SOUTH

Masala Dosa

Plain Dosa

Paneer Dosa

Onion Dosa

Idli Vada

Mix Veg Uttapam

Sambhar

Coconut Chutney/Tamato Chutney/Mint Chutney

AROUND THE WORLD ORIENTAL

(Choice Of Eight)

Chilly Paneer Dry/Paneer Tossed In Schezwan

Golden Fried Corn With Garlic Dip/Cheese Corn Roll

Veg Spring Roll/Crispy Corn Cake(With Sweet Chilly Sauce)

Lemon Grass Crispy Paneer/Fireball With Peanut Sauce

Chilly Mushroom/Veg Manchurian/Honey Chilly Potato

Crispy Veg Salt & Pepper/Cheesy Nachos With Salsa

Jalapeno Cheese Balls/Cottage Cheese Fingers (With Salsa)

Cocktail Samosa

GO INDIAN

(Choice Of Five)

Veg Haryali Kabab/Tandoori Mushroom
Soya Malai Chaap Or Soya Tandoori Chaap
Makai Seekh Kabab/Veg Seekh Kabab/Adraki Tikki
Paneer Malai Tikka/Dahi Kabab/Veg Shaami Kabab
Tandoori Pineapple/Surkh Paneer Tikka/Paneer Hariyali Tikka

SOUPS

(Choice Of Three)

Minestrone
Veg Sweet Corn
Veg Lung Fung
Cream Of Tomato
(With Soupsticks & Butter)
Veg Lemon Corriander
Cream Of Mushroom
Cream Of Broccoli And Almond

SALAD COUNTER

Sprouts/Toss Salad/Fruit & Veggie Salad
Caeser Salad/Russian Salad/Macroni Salad
Watermelon Rocket & Fete Cheese/Farm Green Salad
Somtam Salad(Raw Papaya)/Kimchi Salad/Spring Onion

WORLD CUISINE LIVE

(Choice Of Four)

Veg Shawarma
Crispy Tacos & Fajita Veggies/Veg Enchiladas
Mini Cottage Cheese Steak & BBQ Sauce/Dimsum
Pita Pocket Falafal & Hummus/Mexican Burritos With Salsa

LIVE PIZZA

(Thin Crust Pizzas Choice Of Two)

Garden Fresh Pizza/Margherita
All Pepper/Chilly PaneerPizza

MAIN COURSE LIVE STATION INDIAN

(Choice Of Five)

Roomali Roti & Soya Chaap or Tawa Veg
Dal Tadka & Tawa Roti or Dal Urad & Tawa
Amritsari Choley Kulche or Paneer Tikka Kaathi Roll
Sarso Saag & Makai Roti/Kadi Pakora With Steam Rice
Tawa Parantha, Kunda Dahi or Kachori,Sitafal & Methi Sauce

DAL

(Choice Of Two)

Dal Makhani/Dal Panchratan/Dal Dhaba Punjabi
Rajma Gharelu/Pindi Chana/Palak Dal Tadka

PANEER

(Choice Of Two)

Paneer Lababdar/Shahi Paneer
Palak Paneer/Paneer Malai Kofta
Kadhai Paneer/Paneer Hydrabadi
Paneer Butter Masala/Paneer Makhni

VEGETABLE
(Choice Of Eight)

Mix Vegetables/Veg Jaipuri
Gobhi Masala/Bhindi Kurkuri
Mushroom Do Pyaza/Diwani Handi
Corn Capsicum Masala/Palak Corn
Navratan Korma/Methi Matar Malai
Dum Aloo Bhojpuri/Dum Aloo Kashmiri
Tandoori Aloo Makkhan Masala/Matar Mushroom

ORIENTAL

Assorted Veggies In Schezwan Sauce
Thai Curry(Green/Red) With Steamed Rice
Veg Hakka Noodle/Veg Fried Rice Or Veg Schezwan Rice
Veg Manchurian Gravy/Assorted Veggies In Kung Pao Sauce

RICE RESORT

Veg Biryani/Peas Pulao
Mewa Pulao/Zarda Rice
Hydrabadi Biryani/Veg Biryani

BREAD BASKET

Missi Roti
Roomali Roti
Butter Roti
Tandoori Roti
Laccha Parantha
Stuffed Naan
Butter Naan
Chilly Parantha

RAITA

Mix Raita
Boondi Raita
Pineapple Raita
Pomegranate Raita

INDIAN DESSERT (Choice of Seven)

Chilled Kesar Rasmalai/Shahi Tukra/Kulfi Faluda
Flavoured Kulfi Stick(Strawberry,Paan,Mango & Rose)
Ice Cream Sundae
(Vanilla/Chocolate/Butter Scotch/American Nuts)
Kaju Stuffed Gulab Jamun/Nano Jalebi With Rabri
Badam Halwa/Moong Dal Halwa/Hot Kesari Milk
Zafrani Halwa/Gajar Ka Halwa(Seasonal)
Suji Mewa Halwa/Dahi Imarti

CONTINENTAL DESSERTS

Assorted Tarts
Assorted Puddings
(Blueberry, Butter Scotch, Chocolate Truffle)

SPECIAL PHERE ARRANGEMENTS

Soft Drink, 250ml Water Bottle, Tea and Espresso Coffee
Cookies,Cashew Nuts(Rosted)

OPTIONALS :

Burst of Breads : 15 exotic variety of Breads would be charged @ 50 extra.

Café hut by Woodhouse would be charged @ 100/pax which include espresso, Cappuccino, Latte, Frappe, Ice coffee, Cold Coffee etc.

Cakes & Pastries shopee would be charged @ 100/pax which include variety of fruit cakes. Cookies, pastries.

Pizzas by Woodhouse would be charged @ 120/pax which includes versatile world of assorted thin crust and soft base pizzas by Woodhouse Pizza Experts.

Express Mock tail Bar would be charged @ 120/Pax which includes variety of mock tails by professionals.

Extras DJ, Decoration, Taxes would be charged extra.

