



BLING

BANQUET

DIAMOND MENU-VEG

NR 16 DLF PHASE- 3, Near Neelkanth Hospital, Gurgaon

Abhishek Chawla	-	9810150807
Naresh Chawla	-	9810262807
Krishan Chawla	-	9871946508

BEVERAGES COUNTER

MOCKTAILS

VIRGIN MOJITO

Fresh mint leaves, lime juice, and soda, served with a golden syrup twist for a luxurious touch.

CELESTIAL CITRUS FIZZ

A vibrant combination of lime juice, blue curacao, and soda, sparkling with edible gold powder.

SPARKLING CUCUMBER REFRESHER

Cucumber, lime, and mint, blended with sparkling water for a fresh and crisp finish

FRUIT PUNCH

JUICES

Pineapple Juice

Orange Juice

Mango Juice

Mixed Fruit Juice

SOFT DRINKS

Coke

Limca

Sprite

Fanta

Mineral water bottles

ESPRESSO STATION

Rich espresso shots with a touch of chocolate.

TEA STATION

PURANI DELHI KI CHAAT

PANI PURI

A crispy puri stuffed with spicy and tangy water, served with a burst of flavors.

DAHI BHALLA PAPDI

Crispy papdi topped with sweet yogurt, tamarind chutney, and spicy green chutney.

KHASTA ALOO TIKKI

Fried potato patties filled with peas and spices, served with mint and tamarind chutneys.

MOONG DAL CHILLA (Stuffed with Paneer)

A crispy moong dal pancake stuffed with paneer, served with tangy chutneys.

OR

MUTTER KULCHA

STARTERS

INDIAN STARTERS

PANEER ROYALE TIKKA

Cottage cheese marinated in royal spices, grilled to perfection with fresh vegetables.

TANDOORI MASALA CHAAP

Spicy marinated soya chaap, grilled with aromatic spices, served with a special golden chutney.

TANDOORI ACHARI ALOO

Tandoori achari aloo Spicy marinated patato, grilled with aromatic spices, served with a special golden chutney.

MUSHROOM TIKKA

CHINESE STARTERS

CHILLI PANEER

Fried paneer cubes tossed in spicy chili sauce with bell peppers.

CRISPY HONEY CHILLI POTATO

Potato fingers tossed in a honey-chili sauce with a sprinkling of sesame seeds.

VEG SPRING ROLL

Crispy rolls filled with a spicy vegetable mix,
served with tangy dip.

VEG MANCHURIAN DRY

Deep-fried vegetable dumplings tossed in a spicy soy-based sauce.

DAHI KE SHOLEY

SALAD STATION

GREEN GRADEN SALAD

Garden Green Salad Fresh lettuce, cucumbers, tomatoes,
and radishes, with a choice of dressings.

RUSSIAN SALAD

A wholesome mix of vegetables, peas, and mayo, creating a rich and creamy salad.

LACHHA ONION SALAD

Sliced onions with green chillies, lemon, and vinegar.

BEAN SPROUT SALAD

A healthy salad made with moong sprouts, tossed in fresh lemon and herbs.

SPICY CHANA CHAAT

A chickpea salad with a spicy, tangy mix of chutneys and herbs.

MACARONI SALAD

Pasta mixed with veggies and creamy dressing.

YOGURT STATION

DAHI BHALLA

Bhalla dunked in yoghurt and topped with chutneys

Dry fruit chutney/ Pudina chutney

OR

MIX VEG RAITA

Indian condiment which is yoghurt based

Made with mix vegetables and curd

MAIN COURSE

INDIAN DELIGHTS

MUGHLAI PANEER LABABDAR

Cottage cheese cooked in a rich cashew-tomato gravy, infused with cream and saffron.

ZAFRANI DAL MAKHANI

Black lentils slow-cooked with butter, cream, and a touch of saffron for richness.

AMRITSARI CHHOLE WITH STUFFED KULCHA

Spicy chickpeas served with a stuffed kulcha and tamarind chutney.

KADI PAKODA

MIX VEGETABLES

Vegetables together in a traditional Indian onion- tomato gravy

OR

SOYA CHAAP MASALA

A unique preparation of soya chunks and mince in a rich, flavorful gravy.

CHINESE SPECIALTIES

VEG HAKKA NOODLES

Stir-fried noodles with fresh vegetables in soy sauce.

HOT GARLIC VEG MANCHURIAN

A spicy and garlicky stir-fry with mixed vegetables and a tangy sauce.

BASMATI KHAZANA

JEERA RICE

OR

SUBZ BIRYANI

ASSORTED TANDOORI BREADS

ROTI

PLAIN , BUTTER , MISSI

NAAN

PLAIN, BUTTER

PARANTHA

LACHHA

AMRITSARI KULCHA

INDIAN DESSERTS HOT

GULAB JAMUN

MOONG DAL HALWA

A traditional dessert made with moong dal, Ghee, and cardamom.

OR

SHAHI GAJAR HALWA (SEASONAL)

Grated carrots cooked in ghee and milk, served with dry fruits and a golden touch.

INDIAN DESSERTS COLD

RAS MALAI DIAMOND CRYSTALS

Soft cottage cheese balls in creamy saffron milk, garnished with gold leaf.

FLAVOURS OF ICE CREAM

Vanilla, strawberry topped with variety of hot chocolate

STICK KULFI

FRESH FRUIT STATION

APPLE

PAPAYA

WATER MELON

KIWI

GUAVA

1. 25% ADVANCE AT THE TIME OF BOOKING.
2. 50% BASED ON MINIMUM GUARANTEE SHALL BE DEPOSIT ONE MONTH PRIOR.
3. 25% FINAL PAYMENT SHALL BE DEPOSITED BEFORE ONE WEEK OF THE FUNCTION.
4. EXTRA'S PAYMENT RIGHT AFTER THE FUNCTION (SAME DAY/NIGHT).
5. DJ TIMING RESTRICTED TO 3:00 PM FOR LUNCH FUNCTION & 10:30 PM FOR DINNER FUNCTION.
6. LIQUOR LICENCE FEE EXTRA & CORKAGE CHARGES EXTRA.
7. LIQUOR TO BE BOUGHT FROM AUTHORISED LIQUOR SHOP AS MENTIONED ON LIQUOR LICENCE.
BAR TIMINGS TILL 12 MIDNIGHT POST 12 MIDNIGHT ADDITIONAL LIQUOR LICENCE REQ.
8. LUNCH TIME 11:00 AM TO 4:00 PM DINNER TIME 7:00 PM TO MIDNIGHT. EXTRA TIME WILL BE CHARGEABLE RS. 25000/- PER HOURS SUBJECT TO AVAILABILITY.
9. REQUIREMENT OF HARD LIQUOR IF ANY SHOULD BE NOTIFIED TO THE BANQUET AT LEAST 07 DAYS IN ADVANCE AS THE LICENCE FOR THE SAME HAS TO BE PROCURED COST TO BE BOURNE BY GUEST.
10. MENU TO BE FINALIZED 07 DAYS IN ADVANCE.
11. GUESTS ARE RESPONSIBLE FOR THEIR BELONGINGS AT ALL TIMES.
12. PARKING AT OWNER'S RISK.
13. GOVT TAXES AS APPLICABLE TO BE CHARGED EXTRA.
14. IN CASE OF CANCELLATION ADVANCE PAYMENT SHALL NOT BE REFUNDED.
15. FINAL NUMBER OF PAX SHOULD BE PROVIDED 03 DAYS BEFORE THE FUNCTION.
16. ARMS & AMMUNITION ARE NOT ALLOWED IN THE VENUE.
17. FIRE CRACKERS, COLD FIRES, PIROS OR ANY KIND OF FIRE BURST ITEMS ARE STRICTLY PROHIBITED TO USE OR CARRY INSIDE THE BANQUET HALL PREMISES OR THE MALL BUILDING PREMISES INCLUDING OPEN AREAS.
18. CONSUMPTION OF LIQUOR IS STRICTLY ALLOWED THROUGH L-12 A LICENCE AND ONLY INSIDE THE

BANQUET HALL PREMISES, AND NOT ALLOWED AT ANY OTHER PLACE IN BUILDING, PARKING, OPEN AREA OF MALL COURTYARD OR DRIVE AREA

I HERE BY AGREE TO ALL ABOVE MENTIONED TERMS & CONDITIONS AND AM FULLY COOPERATING WITH BANQUET TO HANDLE MY FUNCTION ON DATE.....

GUEST NAME & SIGNATURE

MANAGER

