

FACILITIES & SERVICES

LOCATION

Adjacent to Vasant Vihar Commercial Complex and within 5 kms radius of all embassies. 8 kms from domestic airport. 12 kms from International airport.

ACCOMMODATION

119 well appointed guest rooms including 10 suites and 21 Club Royal rooms. Central air conditioning, Satellite TV, Safe deposit lockers, Mini fridge, Tea/Coffee maker, Data port connectivity, Direct-dial telephone, fax on demand, Multi-channel music.

WI-FI ENABLED

DINING

Paatra: Specialty Restaurant serving cuisine from Amritsar to Lahore

Ano-Tai: Specialty Restaurant serving authentic Szechwan and Cantonese cuisine

Eggspectation: 24 hour Resto-Café

Tapas: The Lounge Bar

In Room Dining: Round-the-clock

LEISURE AND RECREATION

Swimming Pool

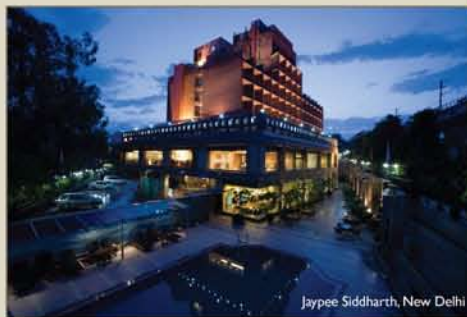
Tamaya: Spa, Salon & Wellness Centre



Jaypee Residency Manor, Mussoorie



Jaypee Palace Hotel & Convention Centre, Agra



Jaypee Siddharth, New Delhi



JAYPEE VASANT CONTINENTAL



BANQUET & CONFERENCE FACILITIES



JAYPEE VASANT CONTINENTAL

Vasant Vihar, New Delhi | 110057. Tel: 011-26148800, 46008800. Fax: 011-26145959

Email: banquets.jvc@jaypeehotels.com

Toll Free: 1800 11 9900. www.jaypeehotels.com



CONFERENCE & BANQUET FACILITIES

- Well appointed banquet halls with conference packages for 15 to 100 guests.
- Tranquil poolside gardens with a pre-function area capable of hosting reception for up to 800 guests.
- Special lunch & dinner packages for conferences inclusive of conference paraphernalia.
- Tailor-made menus showcasing best of international and regional cuisines. Our banquets team would be delighted to customize menus selecting from an array of cuisines ranging from Mexican, Italian, Oriental to French and Indian with all its regional variations. Our Chefs would be pleased to design Silver Service menus as per your choice of cuisine.
- Professional florists, stage creators and back drop artists.
- A dedicated in house coordinator.
- Business Centre with a Board Room that can accommodate 8 to 10 persons. Secretarial Service, E-mail, Internet, Photocopier and Laptop Computer on request.
- Highest level of audio-visual capabilities. OHR Slide Projector, T.V., V.C.R., Data Projector/LCD Projector, Personal Computer with Printer, Fax and Photocopier.



WELCOME TO JAYPEE VASANT CONTINENTAL

Located amidst the exclusive diplomatic enclave of New Delhi,

the hotel is a preferred destination because of its well-appointed rooms and excellent dining options. A state-of-the-art business centre, excellent support

facilities and personalized services make the hotel the first choice for

business and leisure travelers.

BANQUET & CONFERENCE HALLS SPECIFICATIONS

Venue	Dimensions Ft.	Area Sq Ft	Reception	Theatre	Class Room	'U' Shape	Board Room	Cluster
Chamber 1	22 x 16	352	-	30	16	15	15	20
Chamber 2	22 x 16	352	-	30	16	15	15	20
Senate 1	35 x 12	420	-	55	20	25	28	30
Senate 2	35 x 12	420	-	55	20	25	28	30
Mandap	40 x 20	800	30	45	26	30	30	35
Milan	28 x 17	475	20	25	18	16	18	15
Milap	30 x 17	510	20	30	20	18	18	15
Utsav	57 x 53.6	3050	150	100	35	45	40	-
Pre-function	28 x 62	1766	-	150	50	45	40	-
Pool Side Open Area	-	26785	800	-	-	-	-	-

NON VEGETARIAN MENU

VEGETABLES *(select any three)*

Kaju Mattar Makhana	Mattar Aloo	Deluxe Vegetables with- Almonds
Mattar Mushroom	Aloo Jeera	Eggplant Hot Garlic Sauce
Vegetable Bouquetere	Aloo Lipatwan	Vegetable Manchurian
Palak Makai	Dum Aloo Banarasi	Shredded Potatoes in- Garlic Sauce
Palak Mushroom	Methi Malai Mattar	Crispy Vegetables Garlic- Sauce
Khumb Palak Makai	Charra Aloo Anardana	Chilli Garlic Noodles
Navrattan Korma	Pudine Wale Aloo	Baked Vegetable Princess
Chukki Mattar	Aloo Mirch ka Saalan	Corn Mushroom AuGratin
Mattar Korma	Kaloni Wale Baingan	Spanish Potatoes
Vegetable Jalfrezi	Choice of Pasta (Spaghetti/Penne/ Macaroni/Farfalle with Cheese Sauce/Tomato Sauce/Saffron Sauce)	Potato Lyonnaise
Palak Bhutta Saag		Grilled Vegetables
Kadi Pakodi		Vegetable Lasagne
Seetaphal ki Subzi		Baked Macaroni
Aloo Tamatar Tari		Melanzane Parmigiane
Aloo Dum Kashmiri		
Vegetable Kofta Palak Gravy		
Gatta Curry	Sweet and Sour Vegetables	

SEASONAL VEGETABLES

Adraki Bhindi	Bhindi do Pyaza	Gobhi Prithwali
Bhindi Masala	Bharwan Bhindi	Bhindi Kurkuri
Gobhi Mattar	Gobhi Aloo	Gobhi Masala
Bhagare Baingan	Stuffed Tinda Masala	Baingan Bhartha
Sarson ka Saag		

DAL *(select any one)*

Dal Makhani	Dal Panchmel	Dal Sultani
Pindi Channa	Khathe Choley	Rajmah Masala
Urad Dal Dry	Dal Dhaba	Dal Arhar Tadka
Dal Hariyali	Lauki Channa Dal	

RICE & PULAO *(select any one)*

Steamed Rice	Zeera Laung Pulao	Chilly Garlic Noodles
Navrattan Pulao	Paneer Chilman - Biryani	Vegetable Hakka Noodles
Motian Pulao	Mushroom Pulao	Vegetable Fried Rice
Subz Pulao	Hyderabadi Gosht- Biryani	Ginger Coriander Fried- Rice
Peas Pulao	Murg Biryani	Parsley Pilaf
Hyderabadi Subz- Biryani		Tomato Pilaf

BREADS *(select any four)*

Naan	Tandoori Roti	Pudina Parantha
Kulcha	Missi Roti	Lachcha Parantha
Makki ki Roti	Roomali Roti	Poori/Bedwin

CURD *(select any one)*

Dahi Bhalla	Dahi Pakodi	Dahi Gujjiya
Boondi Raita	Vegetable Raita	Aloo Raita
Pineapple Mint Raita	Cucumber Raita	Plain Curd

ACHAAR / PAPAD / CHUTNEY

Varieties of Papad, Achaar & Chutneys

DESSERT *(select any four)*

Rasmalai	Goli Malai	Trifle Pudding
Rasgulla	Shahi Tukra	Chocolate Walnut Pudding
Malpua	Badam Kheer	Pineapple Surprise
Gulab Jamun	Raj Bhog	Cream Caramel
Gajar Halwa (S)	Sevian Kheer	Apple Crumble
Moong Dal Halwa	Bread & Butter Pudding	Swiss Fruit Gateaux
Jalebi Kesari	Fresh Fruit Salad	

Choice of Ice Cream - Vanilla / Chocolate / Butterscotch / Strawberry

Choice of Cake - Black Forest / Chocolate Truffle / Pineapple

Choice of Soufflé - Lemon / Coffee / Chocolate / Mango

(S) - Seasonal

BACK

NON VEGETARIAN MENU

SNACKS - NON VEGETARIAN *(select any three snacks)*

Rawa Fish	Murg Roshmi Seekh	Drums of Heaven
Tandoori Mahi Tikka	Chicken Wings Masala	Chicken Vol-Au-Vent
Seekhampuri Kebab	Chicken Pepper Salt	Chicken Bitoks BBQ Sauce
Seekh Kebab Masala	Crispy Chilli Chicken	Lamb Meat Balls
Cocktail Keema Samosa	Chicken Spring Rolls	Cold Deluxe Canapés
Murg Tikka (Kesari, Achari, Lal Mirch, Malai, Lehsuni)	Singaporean Fish	Chicken Nuggets
	Chilli Garlic Winglets	

VEGETARIAN *(select any three snacks)*

American Corn Tikki	Tandoori Paneer Shashlik	Chilli Garlic Cauliflower
Mattar Mirch Samosa	Subz ki Shammi	Golden Fried Babycorn
Masala Paneer Tikka	Corn Aloo Potli Samosa	Nachos with Tomato Salsa
Subz Seekh Kebab	Vegetable Dry- Manchurian	Barbeque Mushrooms
Hara Kebab	Chilli Mushroom Dry	Mushroom Vol-Au-Vent
Tandoori Aloo/Khumbh Makai Roll	Vegetable Spring Rolls	Paprika Cheese Balls
Kalmi Vada	Paneer Pepper Salt	Cashew Nut Rolls
Paneer Tikka (Lal mirch, Hariyali, Malai, Ajwaini, Achari)	Chilli Paneer	Roasted Garlic Potato
	Gobhi Pepper Salt	Vegetable Crudites with- Dips

SOUP *(select any one)*

Dal Shorba	Hot and Sour Chicken	Cream of Tomato
Rasam	Tomato Egg Drop	Vegetable/Chicken Manchow
Badam Shorba	Sweet Corn Chicken	Vegetable/Chicken Lemon
Yakhani Shorba	Sweet Corn Vegetable	Coriander
Tamatar Dhaniya Shorba	Hot and Sour Vegetable	Cream of Chicken
Crispy Rice Clear Soup	Mulligatawny Malabar	Vegetable Clear Soup

SALADS

Deluxe Salad Bar Consisting of Two Non Vegetarian & Six Vegetarian Salads

FISH *(select any one)*

Haldi Chilli Fish	Sliced Fish Hot Garlic	Grilled Fish Caper Sauce
Malabari Fish	Sweet and Sour Fish	Fried Fish Tartar Sauce
Rawa Fried Fish	Fish Manchurian	Fish Lemon Sauce
Fish Amritsari Masala	Baked Fish Florentine	Herb Crusted Fish
Chilli Garlic Fish	Fish Portugese	Mandarin Sliced Fish

CHICKEN *(select any one)*

Murg Methi Masala	Murg Badam Korma	Sweet and Sour Chicken
Murg Makhana Wala	Murg Kali Mirch	Chicken Kung Pao
Murg Lababdar	Murg Jalfrezi	Grilled Chicken Red Wine- Sauce
Murg do Pyaza	Diced Chicken Black- Pepper	Fried Chicken BBQ Sauce
Kadhai Murg	Chilli Chicken	Roast Chicken Mushroom- Sauce
Murg Saag Wala	Chicken Manchurian	Chicken Cacciatora
Murg Begum Bahar	Chicken Hong Kong	
Murg Khada Masala		
Murg Dahi Wala		

LAMB *(select any one)*

Mutton Roganjosh	Keema Mattar	Shredded Lamb Green- Pepper
Achari Gosht	Khade Masale ka Gosht	Lamb Dumplings Soya- Chilli Sauce
Dal Gosht	Rarra Gosht	Roast Lamb Mint Sauce
Bhuna Gosht	Sliced Lamb Chilli Sauce	Lamb Bitoks BBQ Sauce
Mutton Korma	Sliced Lamb Garlic- Sauce	
Kadhai Gosht	Lamb Navarin	
Bawli Handi		

PANEER *(select any one)*

Cottage Cheese Steak	Paneer Kali Mirch	Kadhai Paneer
Malai Kofta	Mattar Paneer	Shahi Paneer
Paneer Pasanda	Paneer Butter Masala	Palak Paneer
Paneer Tikka Lababdar	Paneer Jalfrezi	Methi Malai Paneer

(S) - Seasonal

FRONT

VEGETARIAN MENU

DAL (select any one)

Dal Panchmel	Urad Dal Tadka	Rajmah Rassmissa
Lahsuni Arhar Dal	Dhaba Dal	Khatte Choley
Arhar Dal Tadka	Haryali Dal	Sambar
Dal Makhani	Pindi Choley	Dal Sultani

BREADS - INDIAN (select any four)

Naan, Roti, Parantha, Pudina Parantha, Mirchi ka Parantha, Missi Roti, Makki ki Roti (S), Kulche, Bharwan Kulche

WESTERN

Assorted Bread Rolls, Garlic Bread, Whole Wheat Bread

CURD (select any one)

Dahi Gujiya	Dahi Papdi	Pineapple Raita
Dahi Bhalla	Burani Raita	Bhune Jeerey aur-
Dahi Pakodi	Cucumber Raita	Aloo ka Raita
Boondi Raita	Mixed Masala Raita	Plain Dahi

RICE & PULAO (select any one)

Jeera Laung Pulao	Mattar Pulao	Vegetable Pulao
Navrattan Pulao	Kashmiri Pulao	Vegetable Biryani
Vegetable Fried Rice	Mushroom Pulao	Morian Pulao
Plain Rice		

DESSERTS (select any four)

Kesar Rasmalai	Chocolate Walnut-	Choice of Ice -
Gulab Jamun	Pudding	Creams (Strawberry,
Gajar ka Halwa (S)	Choice of Soufflé/	Vanilla, Chocolate,
Moong Dal Halwa	Mousse (Lemon,	Coffee, Butter
Malpua	Chocolate, Coffee,	Scotch)
Elaiichi Phirni	Mango)	Bread and Butter
Kesari Jalebi	Choice of Cake/	Pudding
Kaala Jamun	Gateaux (Black forest,	Cream Caramel
Rasgulla	Pineapple, Fresh	Apple Crumble
Rajbhog	Fruit)	Pineapple Surprise
Shahi Tukra	Fresh Fruit Salad	Swiss Fruit Gateaux
Kulfi	Fruit Trifle	

(S) - Seasonal

BACK

VEGETARIAN MENU

SNACKS - VEGETARIAN (select any six)

Subz Seekh/Sunehni Seekh	Kalmi Vada	Finger Sandwiches
Paneer Amritsari	Potato Croquets	Vegetable Tempura
Tandoori Paneer Tikka-	Cashewnut Rolls	Chilli Garlic Cauliflower
(Achari/Ajwaini/	Roasted Garlic Potatoes	Vegetable Spring Rolls
Lalmirch/Haryali/Mala)	Vegetable Crudités-	Chilli Garlic Cottage -
Kurkuri Rolls	with Dips	Cheese
American Corn Tikki	Mushroom Vol-Au-Vent	Dry Vegetable-
Subz ki Shammi	Nachos with Chilli-	Manchurian
Chatpati Tandoori Chaat	Tomato Salsa	Vegetable Wontons
Chatpati Tandoori -	Stuffed Mushroom Caps	Vegetable Pepper Salt
Khumbh/Aloo	Paprika Cheese Balls	Thai Corn Cakes
Cocktail Samosa	Cottage Cheese Fingers	Golden Fried Baby Corn
Assorted Bhajia		

SALADS (select any eight)

Deluxe Salad Bar Consisting of Eight Vegetarian Salads.

SOUPS (select any one)

Choice of Cream Soups- (Mushroom, Broccoli, Vegetable, Tomato)	Mulligatawny	Sweet Corn
Malakoff	Roasted Corn and -	Hot and Sour
Genovese	Vegetable	Lemon Coriander -
Red Bean and Pasta Soup	Pasam	Vegetable
	Tomato Dhaniya Shorba	Vegetable Manchow
	Badam Shorba	

MAIN COURSE - PANEER (select any two)

Paneer Laung Latta	Mattar Paneer	Paneer Pasanda
Paneer Khurchan	Shahi Paneer	Panner Jalfrezi
Paneer Makhaniwala	Palak Paneer	Malai Kofta
Kadhai Paneer	Paneer Tikka Lababdar	Cottage Cheese Steak
Paneer Kali Mirch	Methi Malai Paneer	

VEGETABLES (select any four)

Shabnam Curry	Baked Vegetable Princess	Vegetable Manchurian
Tawa Taka Tak	Vegetable Amandine	Shredded Potato in-
Gatta Curry	Ratatouille (Eggplant,	Garlic Sauce
Palak Malai	Tomato, Onion and	Deluxe Vegetables with-
Palak Mushroom ka Mel	Pimentos, Pot Braised	Almonds
Vegetable Kofta in Palak Gravy	Together)	Eggplant in Hot Garlic-
Vegetable Jalfrezi	Grilled Cottage Cheese -	Sauce
Navratan Korma	Steak (with Napolitan	Sweet and
Chukki Mattar	Sauce)	Sour-Vegetables
Kadi Pakon	Choice of Pasta -	Crispy Vegetables in-
Kaju Mattar Makhana	(Select from Penne,	Garlic Sauce
Hing Dhanye ke Chatpatte -	Farfalle, Fusilli in Tomato	Baby Eggplant in Red-
Aloo	or Alfredo sauce)	Thai Curry
Dum Aloo Bhopuri	Lasagne	
Charra Aloo Kali Mirch	Grilled Vegetables	
Aloo Jaipuri	Oven Roasted Rosemary-	
Pudhine Wale Aloo	Potatoes	
Charra Aloo Anardana	Milanze Parmigiane	
Aloo Mirch ka Saalan	Potato Roesti with Ragout	
Dahiwalā Aloo		

SEASONAL VEGETABLES

Bhindi do Pyaza	Gobhi Pithiwali	Stuffed Tinda Masala
Bhindi Jaipuri	Gobhi Mattar	Gobhi Pithiwali
Bhindi Adrakki	Aloo Gobhi	Baingan Bharta
Bhindi Kurkuri	Aloo Methi	Baghare Baingan
Mattar Methi Malai	Aloo Cholia	Sarson ka Saag

(S) - Seasonal

FRONT

NON VEGETARIAN CONFERENCE MENU

CHEFS CHOICE SALAD BAR

SOUPS (select any one)

Yakhani Shorba	Sweet Corn Vegetable	Mulligatawny Malabar
Sweet Corn Chicken	Minestrone	Chicken Hot and Sour
Cream of Chicken	Clear Vegetables	Sour Cream of Tomato
Tamatar Shorba	Vegetable Manchow	

CHICKEN (select any one)

Murg Makhani	Chilli Chicken	Murg do Pyaza
Chicken Hong Kong	Kadahi Murg	Grilled Chicken
Murg Masala	Coq Au Vin	Pepperoni

FISH/MUTTON (select any one)

Fish Amritsari	Fish Manchurian	Rogan-e-Gosht
Grilled Fish Herb-Butter	Fried Fish	Bhuna Gosht
Goan Fish Curry	Fish Lemom Butter-Sauce	Saag Gosht
		Ranra Gosht

PANEER (select any one)

Malai Kofta	Mattar Paneer	Paneer Pasanda
Kadhai Paneer	Paneer Butter Masala	Shahi Paneer
Palak Paneer	Paneer Bhujia	

VEGETABLES (select any two)

Dum Aloo	Vegetable Kofta	Vegetable Hot Garlic
Vegetable Jalfrezi	Vegetable Au Gratin	Vegetable Manchurian
Navrattan Korma	Kaju Mattar Makhana	Sweet and Sour-Vegetables
Mattar Mushroom	Bhindi do Pyaza (S)	Vegetable Hakka - Noodles
Aloo Lipatwan	Sarson ka Saag (S)	
Kadhi Pakodi	Gobhi Masala (S)	

DAL (select any one)

Dal Makhani	Dal Arhar	Rajmah Masala
Dry Urad Dal	Dal Dhaba	Sambar
Khatte Choley	Lobia Masala	

RICE (select any one)

Vegetable Pulao	Vegetable Fried Rice	Navrattan Pulao
Motian Pulao	Jeera Laung Pulao	Kashmiri Pulao
Mattar Pulao	Mushroom Pulao	Steamed Rice

BREADS (select any three)

Lachcha Parantha	Kulcha	Tandoori Roti
Naan	Poori	

RAITA (select any one)

Dahi Pakodi	Vegetable Raita	Boondi Raita
Mint Pineapple Raita	Dahi Gujiya	Aloo Raita
Dahi Bhalla	Cucumber Raita	

DESSERTS (select any three)

Gulab Jamun	Goli Malai	Choice of Soufflé
Rasmalai	Cream Caramel	Choice of Ice Creams
Rasgulla	Fruit Trifle	Fresh Fruit Salad
Jalebi	Moong Dal Halwa	Chenna Kheer
Rabri	Gajar Halwa (S)	

(S) - Seasonal

VEGETARIAN CONFERENCE MENU

CHEFS CHOICE SALAD BAR

SOUPS (select any one)

Tamatar Shorba	Kala Channa Shorba	Mulligatawny Malabar
Sweet Corn Minestrone	Clear Vegetable Cream of Tomato	Hot and Sour Cream of Mushroom

PANEER (select any one)

Malai Kofta	Palak Paneer	Paneer Butter Masala
Paneer Pasanda	Kadhai Paneer	Paneer Jalfrezi
Mattar Paneer	Paneer Bhujia	Shahi Paneer

VEGETABLES (select any three)

Dum Aloo	Vegetable Au Gratin	Vegetable Hakka - Noodles
Kaju Mattar Makhana	Aloo Lipatwan	Aloo Vadian
Mattar Mushroom	Vegetable Jalfrezi	Sarson ka Saag (S)
Bhindi do Pyaza (S)	Gobhi Masala (S)	Vegetable Hot Garlic-Sauce
Kadhi Pakodi	Vegetable Kofta	Cottage Cheese Steak
Stir Fried Vegetables-with Almonds	Sweet and Sour - Vegetables	Spaghetti Napolitane
Manchurian Vegetables	Navrattan Korma	

DAL (select any one)

Dal Makhani	Khatte Choley	Dal Dhaba
Rajmah Masala	Dry Urad Dal	Dal Arhar

RICE (select any one)

Vegetable Pulao	Jeera Laung Pulao	Mattar Pulao
Navrattan Pulao	Kashmiri Pulao	Vegetable Fried Rice

BREADS (select any three)

Naan	Lachcha Parantha	Tandoori Roti
Kulcha	Poori	

RAITA (select any one)

Dahi Pakodi	Dahi Bhalla	Dahi Gujiya
Boondi Raita	Mint and Pineapple Raita	Vegetable Raita

DESSERTS (select any three)

Gulab Jamun	Jalebi	Choice of Soufflé
Rasmalai	Rabri	Choice of Ice Creams
Rasgulla	Goli Malai	Fresh Fruit Salad
Gajar Halwa (S)	Cream Caramel	Chenna Kheer
Moong Dal Halwa	Fruit Trifle	

(S) - Seasonal

AUDIO VISUAL RATE LIST

1. Automatic slide projector with corded remote	500.00
2. Automatic slide projector with cordless remote	500.00
3. Slide projector magazine (kodak carousel)	100.00
4. Overhead projector (hi lumens)	500.00
5. Video cassette recorder	300.00
6. Video cd player	500.00
7. Betacam video cassette recorder	3000.00
8. Colour television (21")	300.00
9. Colour television (29")	500.00
10. Video coverage	1500.00
11. Audio recording	500.00
12. Microphone corded (first mike)	500.00
13. Microphone corded (next mike)	150.00
14. Cordless hand mike/neck mike	1500.00
15. Tape recorder	200.00
16. Audio cd player	500.00
17. Music system 250 watts mono	700.00
18. Music system 500 watts stereo	1500.00
19. Music system 1000 watts stereo	3000.00
20. Projection screen 8' x 10'	200.00
21. Projection screen 9' x 12'	400.00
22. Back projection screen with masking	3000.00
23. White/flip chart with stand	150.00
24. Soft board/pin up board	150.00
25. Lap top computer	1000.00
26. Desktop computer	1000.00
27. Photocopier 500 copies free	2000.00
28. Extra copy	1.00
29. Fax machine (thermal)	500.00
30. Laser printer (with one cartridge)	1500.00
31. Data projector 2500 lumens	3500.00
32. Pen drive	200.00

PRICES IN INDIAN RUPEE, TAXES EXTRA

HI TEA NON VEGETARIAN MENU

(SELECT ANY TWO)

Fish Amritsari
Chicken Patties
Murg Parantha Roll
Shammi Kebab
Jeweled Fish Finger
Chicken Pakora
Keema Samosa
Masala Seekh Kebab

(SELECT ANY THREE)

Vada Sambar
Uttapam Sambar
Paneer Parantha Rolls
Paneer Amritsari
Vegetable Cutlets
Vegetable Patties
Masala Bonda
Cheese Balls
Assorted Vegetable Pakora
Aloo Channa Chaat
Kalmi Vada
Idli Sambhar
Channa Bhatura
Vegetable Sandwich
Paneer Tikka Masala
Cashew Nut Croquette
Cocktail Vegetable Pizza
Vegetable Samosa
Hara Kebab
Vegetable Seekh
Aloo Channa Chaat
Masala Kachori
Fruit Chaat

(SELECT ANY TWO)

Fruit Trifle
Moong Dal Halwa
Choice of Ice Creams
Jalebi
Kala Jamun
Lemon Soufflé
Gulab Jamun
Rasmalai
Rasgulla
Rabri

TEA & COFFEE

HI TEA VEGETARIAN MENU

(SELECT ANY FIVE)

Vada Sambar
Uttapam Sambar
Paneer Parantha Roll
Paneer Amritsari
Idli Sambar
Channa Bhatura
Vegetable Sandwich
Paneer Tikka Masala
Vegetable Cutlet
Vegetable Patties
Masala Bonda
Cocktail Vegetable Burger
Cheese Balls
Assorted Vegetable Pakora
Aloo Channa Chaat
Kalmi Vada
Cashew Nut Croquette
Cocktail Vegetable Pizza
Vegetable Samosa
Vegetable Noodles
Hara Kebab
Vegetable Seekh
Masala Kachori
Fruit Chaat
Dhokla
Khandvi

(SELECT ANY TWO)

Fruit Trifle
Moong Dal Halwa
Choice of Ice Creams
Jalebi
Kala Jamun
Fruit Cake Slices
Lemon Soufflé
Gulab Jamun
Rasmalai
Rasgulla
Rabri
Assorted Pastries

TEA & COFFEE

tamāya
Spa • Salon • Wellness

BANQUET PACKAGES

PRE-BRIDAL PACKAGE

| Specialized Facial
Body Exfoliation with a Scrub & a Body Massage
Hair Spa & a Head Massage
Manicure & Pedicure
| Light Make up
| Body Wax
| Body Bleach
Threading

Package Amount Rs. 15,000

BRIDAL MAKE UP

Bridal make up with draping of the saree and hairdo
Complimentary light make up and hairdo for any one member of the family

Package Amount Rs. 10,000

PRE GROOM PACKAGE

| Specialized Facial
Body Exfoliation with a Scrub & a Body Massage
Hair Spa & a Head Massage
Manicure & Pedicure
Haircut & Shave

Package Amount Rs. 10,000

TAKE FIVE - HER

Blow Dry - 5
Facials - 5
Manicure & Pedicure - 5
Body Exfoliation &
Body Massages - 5

PACKAGE AMOUNT
Rs. 28,000

TAKE FIVE - HIM

Hair Cut - 5
Facials - 5
Manicure & Pedicure - 5
Body Exfoliation &
Body Massages - 5

PACKAGE AMOUNT
Rs. 28,000

BACK

FRONT