

Banquet & Restaurant

PARTY MENU



BANQUET CAPACITY UPTO 400 PERSONS

Mehandi / Sangeet **Ring Ceremony Wedding / Reception Birthday Party Corporate Events** Conferences **Baby Shower Family Gatherings**





Welcome Drink	1
Soup (Regular)	1
Veg. Starter	1
Green Salad	1
R. Papad / Mix Achar	1 / 1
Paneer Main Course	1
Veg. Main Course	1
Dal	1
Rice	1
Indian Bread	1
Regular Ice Cream	1
Mukhwas	
Water Bottle - 200ml	

www.radiancebanquet.com



Water Bottle - 200ml

1	Welcome Drink	1
1	Soup (Regular)	2
1	Veg. Starter	1
1	Farsan	1
1 / 1	Green Salad	1
1	R. Papad / Mix Achar	1 / 1
1	Paneer Main Course	1
1	Veg. Main Course	1
1	Dal	1
1	Rice	1
1	Indian Bread	2
	Butter Milk	1
	Regular Sweet	1
	Regular Ice Cream	1
	Mukhwas	
	1 1 1 1/1 1 1 1 1	Soup (Regular) Veg. Starter Farsan I / I Green Salad R. Papad / Mix Achar Paneer Main Course Veg. Main Course Dal Rice I Indian Bread Butter Milk Regular Sweet Regular Ice Cream



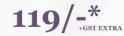




Water Bottle - 200ml

ce 1/1
nium) 2
er) 2
1
mium) 2
1
2 / 1
1
2
1
1
1
3
1
1
1







Tea

Coffee

Hot Snack (Any One)

Mix Bhajiya / Khaman / Patra Samosa / Poha Methi Gota / Fafada Ganthiya / French Fries

Tea

Coffee

Hot Snack (Any One)

Mix Bhajiya / Khaman / Patra Samosa / Poha Methi Gota / Fafada Ganthiya / French Fries

Light Snack (Any One)

Bread Butter / Toast Butter Bread Butter Jam Veg. Sandwich / Mix Cookies



Note:

Maximum 1 Hour & Minimum 75 Pax Extra Hall Charge @ 2000/- Per Hour Extra Charge For Any Other Facility



Welcome Drink	1
Soup	1
Gujarati Farsan	1
Green Salad	1
R. Papad	1
Mix Pickal	1
Paneer or Kathol Main Course	1
Gujarati Main Course	1
Dal or Kadhi	1
Gujarati Bhat or Khichdi	1
Indian Bread	1
Regular Sweet	1
Regular Ice Cream	1
Mukhwas	

Water Bottle - 200ml



Mocktail	30
Fresh Juice	40
Soup (Regular / Premium)	30 / 40
Main Course (Veg. / Paneer)	40 / 60
Starter (Veg. / Paneer)	40 / 60
Pasta / Baked Dish	50
Farsan	40
Premium Sweet	50
Indian Fruit Counter	110
Exotic Fruit Counter	150
Chocolate Fountain	120
Pizza Counter	90
Tea	35
Coffee	40





Guava Orange Punch

WELCOME

Fruit Punch

Pine Colada

Blue Lagoon

Pista Punch

JUICE

Orange Blossom

Kiwi Mint Mojito

Lemon Mint Mojito

Green Apple Mojito

Fresh Juice - Seasonal

DRINK

SOUP (REGULAR)

Cream of Tomato Cheese Corn Tomato

Ministrone Veg. Sweet Corn

Veg. Manchow

Veg. Hot & Sour

Tomato Dhaniya Shorba

Palak Pudina Shorba

Lemon Coriander

SOUP (PREMIUM)

Tomato Basil

VEG. STARTER

Hara Bhara Kabab

Corn Tikki

Thai Spring Roll

Veg. Cripsy

Veg. Spring Roll

Veg. Manchurian Dry

Veg. 65

Thai Cigar

Veg. Lollipop

Honey Chilly Potato

Hakka Noodles

Schezwan Noodles

PANEER STARTER

Paneer Chilly

Schezwan Paneer

Paneer Tikka Dry

Paneer Pudina Tikka Dry

BAKED DISH

Baked Macaroni P/A

Baked Spaghetti With P/A

Baked Lasagna

Baked Au Gratin

FARSAN

Cutlet (Aloo / Banana)

Lilwani Kachori

Khaman / White Dhokla

Mini Samosa

Chinese Samosa

Mix Bhajiya

Methi Gota / Patra

CHAT

Palak Patta Chat

Bhel Puri

Papadi Chat



Strawberry Colada Mexican Chilly Beans Paneer Spring Roll

Mexican Tortilla

Broccoli Almond

Sev Puri

Paneer Manchurian Dry

Aloo Tikki

Dahi Puri

SALAD (REGULAR)	RAITA	VEG. MAIN COURSE	PANEER MAIN COURSE
Green Salad Kachumber Salad Peanut Corn Salad Chatpata Peanut Salad Corn Potato Salad	Pineapple / Veg. Mint / Boondi Onion PAPAD	Veg. Makhanwala Veg. Kolhapuri Veg. Jaipuri Veg. Kadai	Paneer Tikka Masala Paneer Tikka Lababdar Paneet Butter Masala Paneer Kadai / Handi
SALAD (PREMIUM) Mexican Salad Russian Salad Woldrop Salad Pasta Salad	Roasted Papad Fried Papad Fryums Khichiya Papad	Veg. Toofani Veg. Tawa Veg. Handi Veg. Shahi Korma Bhindi Masala	Paneer Rajwadi Paneer Lasaniya Paneer Angara Paneer Patiyala Paneer Laziz
Mixed Fruit Salad	KOFTA MAIN COURSE	Palak Corn Capsicum Baby Corn Masala	Paneer Toofani Paneet Balti
Restaurant	Veg. Kofta Paneer Kofta Malai Kofta Nargisi Kofta	Methi Mutter Malai Veg. Hyderabadi Veg. Kheema Masala Punjabi Dum Aloo	Paneer Amritsari Paneer Hara Masala Mutter Paneer Paneer Kali Mirch
Jain Food	Kadai Kofta	Veg. Diwani Handi	Palak Paneer

Kashmiri Kofta

Veg. Jodhpuri

Is Also Available*

GUJ MAII INDI Puri

Shahi Paneer

	RICE	S
IN COURSE	Steamed Rice	(1
Indhiya (Red/Green/Brown)	Jeera Rice	
Iix Veg.	Peas Pulao	
Sharela Bhinda	Veg. Pulao	
	Guajrati Bhat	
Saingan Bharta	Mint Lemon Rice	
loo Rasawala	Corn Mutter Rice	
loo Suki Bhaji	NAT / WADIII	
Shindi Masala	OAL / KADHI	0
Desi Chana	Dal Fry	S' (1
ev Tomato	Dal Tadka	(1
ev Tomato	Dal Palak	
DIAN BREADS	Gujarati Dal	
Sutter Tandoori Roti	Gujarati Kadhi	
utter Naan	Punjabi Kadhi	
Iariyali Naan 💮 🖪	BIRYANI	
Sutter Kulcha	TT 1 1 1' D'	
Sutter Paratha	Hyderabadi Biryani	
utter Tawa Chapati Roti	Dum Biryani	
	Veg. Biryani	

Shahi Biryani

SWEET	ICE CREAM
(REGULAR)	(REGULAR)
Gulab Jamun	Vanilla
Kala Jamun	Chocolate
Gajar Ka Halwa - Seasor	nal Butter Scotch
Dudhi Ka Halwa	Kaju Draksh
Mung Dal Halwa	Cherry Berry
Coconut Halwa	Strawberry
Mango Ras - Seasonal	
	ICE CREAM
SWEET	(PREMIUM)
(PREMIUM)	
	Chocolate Chips
Mango Pleasure	Kesar Pista
Mango Delight	Cookies & Cream
D' C	cooldes & oream

Basundi (Sitafal / Angoori / Kesar Pista)

Rabadi (Plain / Kesar / Lachha)

Pina Curze

Red Velvet

Golden Cruze

American Cruze

Hazelnut Cruze Royal Cream Salad



American Nut

Raj Bhog

Extra Hall Rent

TERMS & CONDITIONS

100 Person 6000/-150 Above Nill

- * 40% Advance Payment Against Confirmation
 (Non Refundable in Case of Cancellation or Postponement Under Any Circumstances),
 Balance 60% of The Payment Shall be Made 10 Days Prior to The Function & Final Payment if Any, Strictly at
 The End of The Function by Cash / Cheque (Local Cheque Only) The Management Reserve The Right To Cancel
 The Function If The Payment Is Not Paid On Time.
- * Food Snacks Drink Ordered At Banquet For Consumption With In The Banquet Premises Only Will Be Not Packed.
- * All Charges Will be Levied and Calculated on The Actual Number of Persons or The Guaranteed Number of Persons, Whichever is Higher.
- * In Case The Number of Persons Increases, The Management Will Offer Food and Service for Only 5% Above The Number of Guaranteed Persons.
- * Food Serving Time Lunch 2.00 O'Clock & Dinner 10.00 O'Clock Counter Will be Closed.
- * Any Reduction In Number Of Guaranteed Persons Is Allowed 10 Days Prior Of The Function & Not Later.
- * Outside Food and Beverages of Any Kind Will Not be Permitted in The Premises For Consumption During The Function.
- * Menus to be Finalized At Least One Week in Advance. The Management Will Not Be Responsible For The Lost Of Any Valuable Within The Premises.
- * Crackers & Pyro Are Not Allowed Within 500 Meters Radius of The Premises and DJ, Drums / Dhol or Band is Strictly Prohibited Within The Premises.
- * Playing of Indoor Music or Live Orchestra, The Sound Limit Should be Confirmed With Government Regulations & management decide to be done.
- * Sajjan Cort / Sit Down Dining Arrangements Will be Provided For a Maximum of 10 Persons.
- * Classroom Seating, Board Room Seating, Round Table Seating & Other Such Arrangement Can be Provided at an Extra Cost.
- * The Management Will Levy an Additional Charge, If Functions / Events Extending Beyond 10.30 P.M. or Allotted Time.

- * Decoration All Kind Of Use Full Amenities (like Electronics, Equipment, Stage, Projector)

 Can Be Arrange Which Will Be Charged Extra.
- * PRO Public Relation Girls & VIP Service Boys if Required Will be Charge Extra.
- * All Materials / Goods Brought in For The Function /
 Event Will be Strictly at Your Own Risk. The Management Will not be Liable for Any Loss / Damage.
- * Management Strictly Prohibits The Use of Nails , Adhesive Tape or Pins For Any Decoration Purpose
- * The Cost For Any Damage Will be Recovered From The Guest. As a Rule Only Standee and Framed Banner Will be Permitted to be Put Within The Premises.
- * Vehicle Parking Will be At Owner's Risk & If Any Problem Of Electricity Cut During The Function To The Premises Is Not Responsible.
- * The Management Shall be Not Liable For Any Inconvenience Caused by an Act of God, Nature or Accident or Failure of Any Services, Which Are Beyond of Our Control.
- * Pets or Any Animals Not Allowed in Premises.
- * Outsider Decoration Vendor Are Not Allowed In Our Premises.
- * Government Taxes Shall be Levied as Applicable .
- * Rates Are Subject To Change Without Any Notice & For Further Details Please Contact Manager.
- * Morning Session :- 10-30 am to 02-30 pm and Evening Session :- 06-30 pm to 10-30 pm (Time Duration for Each Session is 4 Hours & Extra 5000/- Per Hours)
- * Banquet Closing Time is 11:00 Pm
- * Terms & Condition Apply*

CONFERENCE AIDS: Projector with Screen 4000/- Collar Mike or Cordless Mike & Podium 1000/- Laptop 1500/- Pad & Pencil 35/-



TIMING

10.30 AM TO 2.30 PM

6.30 PM TO 10.30 PM Plate Sharing Is Not Allowed*

