



DIAMOND



LAVANYA ORCHID



Banquet for celebrating occasions

AN ISO 9001-2008 CERTIFIED COMPANY

BEVERAGES

Mocktails



Virgin Mojito

Blue Lagoon

Virgin Margarita

(frozen smoothie with lavanya special margarita mix with choice of flavours blue, lime, strawberry)

Milk Shakes



Mango

Vanilla

Strawberry

Chocolate

Aerated Soft Drinks



Mineral Water Glasses / Bottles

Fresh Lime Soda

Soda

Espresso Coffee

Soups (any 2)



Cream of Tomato

(an exotic creamy tomato soup)

Sweet Corn Soup(Vegetarian)

(mild creamy corn vegetarian soup)

Manchow Soup (Vegetarian)

(soup flavours with vegetable, green chilly & garlic)

Hot & Sour Soup (Vegetarian)

(spicy vegetarian soup)

Cocktail Pizza

Stuffed Tandoori Chaap

(soyabean stuffed with paneer & dry fruit spicy mixture & grilled in tandoor)

LIVE COUNTERS (Any1)



Veg. Grilled

Soya Taka~Tak

or

Veg. Galouti

Chandni Chowk Se



Gole Gappe

Dahi Bhalla Paapdi

Aaloo Tikki

Moong Dal Chilla

Indian & Imported Fresh Fruit Counter

4 Imported 4 Indian

MAIN COURSE



Paneer Makhanwala

(cottage cheese pieces simmered in rich tomato butter gravy & cream)

Paneer Methi Malai

(pieces of cottage cheese cooked in a fenugreek flavoured yoghurt sauce enriched with fresh homogenized cream)

or

Kadhai Paneer

(cottage cheese cooked in spicy tomato gravy flavoured with capsicum & coriander seeds)

Kurkuree Bhindi

(crispy fried chatpati bhindi)

Mushroom Matar

(mushroom cooked with the flavour of capsicum & Green Peas in thick gravy)

STARTERS



Paneer Paadpdi

(mouth watering crispy paneer)

or

P aneer Tikka

(chunk of cottage cheese marinated grilled with a combination of capsicum, onion and tomato)

Marination Choice

ACHARI / MALAI/PUDINA/ORIGINAL RECIPE

Palak Dahi Rolls

(an exotic roll made with spinach and yoghurt pan fried)

or

Dahi ke Sholey

(Yoghurt filled in bread, pan fried)

Aaloo Bharwan

(potato scooped out & stuffed with paneer, dry fruits and spices mixture than grilled in tandoor)

Banarsi Seekh Kebab

(mixed garden fresh vegetables spices, skewered and cooked in tandoor)

Chilly Paneer

(diced cottage cheese tossed with onion, garlic, capsicum & chilly paste)

Corn Spinach Rolls

(crispy rolls stuffed with corn & spinach served with hot garlic sauce)

Veg Salt & Pepper

(shallow fried vegetables tossed with chopped shallots, ginger & white pepper)

Honey Chilli Potato

(threads of potato cooked with honey, chilli and tossed in hot garlic sauce-crisp fried)

Mushroom Duplex

(pair of mushroom stuffed with creamy palak dumpling & deep fried)

Vegetable Manchurian

(vegetable balls cooked with chopped onion, ginger, garlic, coriander & hint of green chillies)

Dal Lavanya

(black lentils cooked overnight with country tomatoes,
enriched with fesh cream & flavoured with dry fenugreek dust)

Palak Corn

(spinach cooked in butter with american corn)

Pindi Channa

(our chefs special recipe of channa)

Dum Aaloo Kashmiri

(stuffed aaloo cooked in special gravy with predominant flavor of feeenal)

Gobhi Adaraki

(cauliflower cooked with grand flavour of ginger)

Kadi Pakora

(the traditional kadi pakora)

or

Rajma Masala

Veg. Jalfrezi

(cubes of vegetables tossed in thick gravy)

Soyabean Chapp Masala

(soyabean cooked in spicy tomato gravy flavour with capsicum & coriander seed)

GHAR KI RASOI (any2)



Dal Tadka with Tawa Roti (Live)

Makki Ki Roti Sarson ka Saag (Seasonal)

(with gud & butter)

or

Amritsari Chole with Stuffed Kulcha

RAITA (any2)



Dahi Bhalla with saunth ki chutney

Mix Veg Raita

Pineapple Raita

Boondi Raita

SALADBAR



Garden Green Salad
Russian Salad
Macroni Salad
Aaloo Pudina Chaat
Beans sprout Salad
Lachha Onion Salad
Channa Chaat
Lemon Cuts and Green Chillies
(along with achar, paapad & chutney)

RICE (any 2)



Navratan Pulao
Masala Subz Biryani
Steamed Rice (Plain or Jeera)
Peas Pulao & Hyderabadi Khichdi

BREADS



Roti, Missi Roti, Plain Naan
Garlic Naan, Butter Naan
Stuffed Kulcha, Mirch Parantha
Pudina Parantha, Lachha Parantha

CHINESE MAIN COURSE (any2)



Veg Fried Rice
Veg Hakka Noodles
Veg Manchurian Gravy
Mix Veg in hot Garlic Sauce

ITALIAN PASTA (LIVE)

(Part of Main Course will be serve in Dinner Plate only)



Penne/Spegheitti/Fussili

(black & green olives, pink & green pepper corn,
gherkin, green jelapenos, red chilli brain, red chilli flakes,
dry parmesan cheese, tobasco, red and white sauce)

CONTINENTAL (Any 1)



Veg. Lasagne

or

Baked Vegetables

DESSERT STATION



Gulab Jamun (Stuffed)

Kesari Kheer

Moong Dal Halwa/Gajar Ka Halwa

Maalpua Rabri / Rabri Jalebi

Ras Malai

Tilla Kulfi

Assorted Cakes @ Extra Charges

ICE CREAM PARLOUR (any3)



Vanilla

Chocolate

Butter Scotch

Strawberry (etc.)

(with all dressing & nuts)

TERMS & CONDITIONS

1. Out side food will not be allowed.
2. All the hall arenon smoking.
3. Arms & ammution not allowed inside the hall.
4. Dogs & pets are not allowed inside the hall.
5. 25% payment on booking, 50% a week prior the function and full payment before (2 days) 48 hours of function.
- 6 No credit will be given at all.
7. D.J. will not be allowed after 11.00 pm (as per Govt. Rules).
8. Liquor will not be served without liquor licence & local purchase bill.
9. Snacks will not be served after 10.30 pm.
10. Buffet timing is 9.30 to 12.30 pm.
11. Lunch party time is 11.30 to 3.30pm.
12. Right of admission reserved.
13. AC will not be availably after 12.00 midnight,
14. Dhol will not be allowed inside the hall.
15. Service of foods and drinks not allowed outside of the premises.
16. Host & guest responsible for their belongings.
17. VAT, Services Taxes, Luxury Tax (as per Govt.terms).
18. 3% Service Charges.
19. Flower decoration will be charged extra.
20. D.J. will be charged extra.
21. Valet parking- (AT OWNER'S RISK)

Name.....Contact No.
Address.....
No. of Person/Pax.....Date of Function.....
Function.....Flower.....
Menu.....Vedi.....
Floor.....DJ.....
Rate.....
Special Request.....Bar.....

I agree with the above Terms & Conditions

Signature (Manager)

Signature (Party)

15, Shivaji Marg, Near Zakhira Circle, Opp. DLF Building,
New Delhi-110015

Contact No. 8585911167, 8585911168, 8585911169

E-mail: lavanyaorchidbanquet@gmail.com