



GOLD



# 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)

### Aerated Soft Drinks



Mineral Water Glasses

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)

## STARTERS



### Paneer Paapdi

(mouth watering crispy paneer)

or

### Paneer 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)

### 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)

### 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)

### Stuffed Tandoori Chaap

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

## Chandni Chowk Se



Gole Gappe  
Dahi Bhalla Paapdi  
Aaloo Tikki  
Moong Dal Chilla

## 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 seed)

### Kurkuree Bhindi

(crispy fried chatpati bhindi)

### Mushroom Matar

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

### Dal Lavanya

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

### Palak Corn

(spinach cooked in butter with american corn)



## SALAD BAR



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 achaar, paapad & chutney)

## RICE (any 2)



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

## BREADS



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

### Pindi Channa

(our chef's special recipe of channa)

### Dum Aaloo Kashmiri

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

### 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)

## GHAR KI RASOI (any1)



Makki Ki Roti Sarson ka Saag (Seasonal)  
(with gud & butter)

Amritsari Chole with Stuffed Kulcha

## RAITA (any 2)



Dahi Bhalla with saunth ki chutney  
Mix Veg Raita  
Pineapple Raita  
Boondi Raita

## TERMS & CONDITIONS

1. Out side food will not be allowed.
2. All the hall are non smoking.
3. Arms & ammunition 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. A C will not be available 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.....Flowers.....  
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

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