



SURYA PRIME

SURYA

PRIME
BANQUET & CATERER



Multi Cuisine Platinum Menu

☐ **PURE VEG.**

*We Also Specialize In
Outdoor Catering*



HOSPITALITY NOT JUST OUR BUSINESS BUT OUR PASSION



Terms

1. 25% payment at the time of booking, 50% payment should be made at the time of menu finalisation that is 15 days prior to function and the remaining balance 25% payment 24 hours before the function date.
2. In case of cancellation, the advances would not be refunded under any circumstances.
3. Although efforts would be made to accommodate to 10% of additional guests at extra costs, but the management will not be held responsible, if any item of the food fall short due to the additional guests.
4. The food is prepared on order specifically for the number of guests confirmed by the host. No rebate or refund will be given, if less number of guests attend the party.
5. The item of the party menu should be clearly indicated at the time of booking. However, if any alteration or substitution in the menu is desired, it should be charged as per plate rate according to your menu.
6. **THE GOVT. TAX GST EXTRA AS APPLICABLE.**
7. Guests are responsible for their belongings and gifts items, the management shall not be responsible for any theft or loss of the same. ie, (Gifts, Mobile Phone, Cars, Jewellery, Cash, Handbags and Laptop etc.)
8. Consumption of Alcohol is guest's own responsibility and for this, they must acquire P-10 Licence along with the Total Bill of the Liquor purchased from Authorised Delhi Liquor shop at the site of function. One responsible person should be at Bar counter from host side and service would be started only after the above conditions are fulfilled.
9. Stewards service is not allowed outside the party hall.
10. There should be a representative from customer's side on the buffet counter for the supervision & signing of the plates. He has the right to allow & disallow to take plates to any person. The arrangement of food for our working staff is from our side. They are not allowed to take plate from the buffet.
11. Snacks, Chaat, Juices, Mocktails, Fresh Fruits and Dinner will be served from 08:00 p.m. to 12:00 midnight the Buffet should be opened by 08:30 p.m. and will be served till 12:00 midnight.
12. Any change or addition in the menu by the customer him self will not be valid.
13. Minimum guarantee can not be reduced once the booking is done and if it is reduced it will increase the rate per plate.
14. Hiring of D.J. From outside shall not be allowed & D.J. shall be closed at 10:00 p.m.
15. Any damage to the Banquet hall property shall be borne by the host.
16. Customer is bound to pay the fix amount if anything happened due to natural calamities (such as Rain, Fire, Heavy Winds, Earth Quake etc.)
17. Playing of Drums & Band shall not be permitted inside the hall.
18. Sharing of plate strictly not allowed.
19. Carrying of fire arms shall not be allowed in the premises of Banquet.
20. **In case of natural disaster / pandemic like covid or any thing like that, the function once booked can not be cancell. It would be arranged to covid SOP and guidelines.**
21. **In case of full lockdown / curfew the date of function can be postponed at the mutual convenience of the host and the banquet. It can not be cancelled as there will be no refund in case of cancellation.**
22. Parking / Valet Parking is strictly at owner's risk if any disputes occur, that is consider between the guest and valet parking company.
23. I agree to the above terms and conditions.

Host's Signature



MOCKTAILS

STRAWBERRY DELIGHT

ORANGE BLOSSOM

KIWI DELIGHT

BLUE VELVET

Frozen smoothie with surya prime special margarita mix with choice of flavours blue, lime, strawberry

SHAKES

STRAWBERRY

Strawberry milkshake is a delicious drink made with strawberries, milk, ice cream and flavoring ingredients like strawberry syrup.

BANANA

a sweetened drink made by blending ripe bananas, milk, ice cream, flavorings and a sweetener.

VANILLA

Vanilla milkshake is a smooth and creamy concoction of vanilla ice cream & milk

MANGO

a cool and tempting fruit drink prepared by simply blending ripe mango pieces, milk and sugar.

JUICES

GUAVA

Guava juice is a refreshing, healthy drink made with only three ingredients – ripe guava, sugar and water

MANGO

This mango juice is sweet, refreshing and has a full-on mango flavor

ORANGE

The orange is a citrus fruit with a high vitamin C content

SOFT DRINKS

ORANGE, LEMON, SPRIT, COLA

Sugar Syrup Clarification The mixture of sugar, flavorings, essences, and water

MINERAL WATER

BOTTLE

ESPRESSO COFFEE

Espresso coffee is made by forcing steam or boiling water through ground coffee beans.



KHOMCHA

GOL GAPPE

Atta & suji pani puri / aloo aur choley ka mixture /
saunth / three types of water

DAHI BHALLA PAPRI CHAAT

Dahi bhalla with sweet curd topped with saffron, saunth,
adark ka laccha or anar pudine ki chutney

ALOO TIKKI

Shallow fried potato patties filling of paneer, dal &
mutter with spicy masala and chutney

MOONG DAL CHILLA PANEER WALA / MOONGLET

Crushed soaked moong dal & panner cooked in desi ghee & khoya

PAV BHAJI

Pav bhaji is a popular Mumbai street food
made of a spicy mashed vegetable curry served topped with a dollop of
butter along with soft butter-toasted dinner rolls, crunchy onions, and lemon.

MATAR KULCHA

Matar Kulcha is a popular North Indian street food.
Matar Chaat is a tangy curry topped with onions, tomatoes, chaat masala and lemon juice

FRESH FRUIT COUNTER

5 INDIAN FRUITS

+

5 IMPORTED FRUITS

SOUP STATION

TOMATO KA SHORBA

Tomato ka Shorba is make spiced soup featuring tangy tomatoes,
herby coriander leaves and and some fragrant Indian spices and herbs.

SWEET CORN SOUP

Sweet corn soup made with tender corn kernels, spices and herbs.
Make this simple, comforting and delicious soup



GRILLED

ALOO MOTIYAN NAZAKAT

Aloo Nazakat is a Tandoori starter dish where crispy fried potato shells are filled with a paneer and potato mixture, marinated in a yogurt sauce and baked.

PANEER TIKKA ACHARI

Achari paneer tikka, a delicious starter made with soft paneer which is marinated in an achari masala

PANEER TIKKA MALAI

Dipped in rich and creamy Marinade. Powdered cashews and almonds take it all the way!
Feel free to play around with spices, given this will only be mildly spicy

HARA BHARA KABAB

The most popular veg kabab made with potatoes, green peas, spinach, and regular spices

AFGANI SOYA CHAAP

Cooked into creamy and mildly spiced flavourful masala gravy which is made with rich malai or milk cream

VEG. SEEKH KABAB

This is a delicious starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes & spices.

TANDOORI MUSHROOM

This dish is a super flavorful & delicious Indian appetizer made by grilling mushrooms in air fryer, oven or direct fire

FRUIT TIKKA

The whole dish is sauted Fruits like Apple, Pine apple with fried potato & spices

CHINESE

VEG. MANCHURIAN DRY

Veg. manchurian is an indo-chinese dish made of deep fried mixed vegetable

CHILLI HONEY POTATO

Crisp deep-fried potatoes with exotic vegetables

VEG. SPRING ROLL

Crispy fried pancakes filled with vegetables & served with hot garlic sauce

CHILLI MUSHROOM

An Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce

CHILLI PANEER

Deep fried cottage cheese morsel tossed with tangy chinese sauce

FRENCH FRIES

Deep fried potato slices served with tomato sauce

CHILLI GOBHI

Chilli Gobhi made by sauteeing corn flour coated gobi with spices, sauces and basic veggies.

CRISPY VEG.

Veg crispy, heat the oil in a deep non-stick pan. Dip each vegetable strip into the batter and deep-fry in hot oil

INDIAN

STUFF COCKTAIL SAMOSA

Samosas stuffed with mixed vegetable with an unusual extra crispy covering.

VERMICELLI ROLLS

These spring rolls are filled with shrimp, vegetables, herbs, and noodles

VEGETABLE ROLL

Crispy and golden on the outside, filled with a tantalizing mix of vegetables and served with a savory dipping sauce.

CRISPY POTATO

Crispy Roast Potatoes makes oven roasted herb potatoes with a crisp exterior, and a delectable soft, fluffy center

PIZZA LIVE

Pizza sauce. top with capsicum, onion, tomato, sweet corn, jalapeno and olives ...



SALAD

FRESH GARDEN GREEN SALAD

Seasonal fresh garden vegetable sliced served with dressing of your choice

ONION CORN WITH CAPSICUM

refreshing salad made with fresh corn, onion, capsicum bell pepper, coriander, red chili powder and chaat masala.

CHEESE & PINEAPPLE SALAD

Dices of cottage cheese and pineapple topping with chef special spices

BROCCOLI & CARROT SALAD

fresh broccoli florets, shredded carrots, sliced red onion, and sweet dried cranberries in a sweet and zesty dressing and topped with candied nuts.

BEANS SPROUT SALAD

Combine the bean sprouts, capsicum, red chilli and salt in a deep bowl and mix well.

ALOO CHANA CHAAT

Dices of potatoes done with onion, tomato and chaat masala

POTATO MINT SALAD

Boiled new potatoes with minty herb butter

KACHUMBAR SALAD

Dices of cucumber, onions, tomato & chillies dressed with salt, pepper seasoning & fresh lime juice

LACCHHA ONION

Thinly sliced onion rings lemon, green chilli with cilantro

SIRKA ONION

Vinegar soaked shelled button onions

MACARONI SALAD

Italian macaroni served with cream sauce

RUSSIAN SALAD

Cubes of potato, carrot, french beans and green peas combined with creamy mayonnaise

WALDORF SALAD

Waldorf salad is a fruit and nut salad generally made of fresh apples, celery, walnuts, and grapes, dressed in mayonnaise



CONDIMENTS

MOONG DAL KALI MIRCH PAPAD

Papad is made with a mixture of moong dal spiced with lots of black pepper

URAD DAL KALI MIRCH PAPAD

Papad is made with a mixture of urad dal spiced with lots of black pepper

MIRCHI / PLAIN PAPAD

{With Pickles & Chatni}

YOGHURTS

PINEAPPLE RAITA

Pineapple pieces along with sugar, salt and the pineapple syrup. Mix well
Garnish with cilantro leaves and serve cold

MIX VEG. RAITA

Fresh veggies like potatoes, blanched french beans, steamed cauliflower or broccoli,
cooked corn kernels or cabbage and add them to the yogurt

DAHI GUJIA

Dahi Gujiya is made of urad dal, curd, tamarind and
various other Indian spices.

FRESH FRUIT & DRY FRUIT CHATNI

Chatni is a spicy-sweet-sour condiment made with
fresh and dried fruit, sugar, vinegar and chiles.



MAIN COURSE

SURYA SPECIAL PANEER MASALA

Surya special Paneer masala is the most liked dish.
A remarkable creamy, light sweet cheese dish
cooked in gravy in tomato cashew

KADAI PANEER

Kadai paneer is a simple yet amazingly flavorful paneer dish
made by cooking paneer and bell peppers with fresh ground spices

NARGISI MALAI KOFTA

Cottage cheese dumplings fried &
cooked in cashewnuts gravy

SOYA CHAAP MASALA

Soya Chaap masala is a popular dish in North India,
made from a distinctive tomato and cream gravy.

KASHMIRI DUM ALOO

Potatoes stuffed with dry fruits cooked in
yoghurt & ginger paste

MIX VEGETABLE

Mixture of assorted garden green vegetables
cooked with dry spices

DAL MAKHANI

A delicacy made by black lentils cooked overnight
and cooked in tomato, onion paste, enriched with
fresh cream and topped with butter

MATAR MUSHROOM LABABDAR

This is a semi-dry delicious vegetable dish made with
green peas, mushrooms, onions, tomatoes, herbs and spices

GHAR KI RASOI

KADI PAKORA

Kadhi Pakora has deep fried pakoras (fritters) dunked
in a tangy yogurt based curry.

DAL TADKA

Chana & arhar dal tempered with garlic, onion &
tomato, topped with awadhi tadka

RAJMA RASMISA

Rajma Rasmisa-Rajma or red kidney beans cooked with
a flavourful onion-tomato masala

PALAK PANEER

Palak paneer is a classic curried dish from North Indian cuisine
made with fresh spinach, onions, spices, paneer and herbs



AMRITSARI STALL

SARSON DA SAAG & MAKKI DI ROTI {Seasonal}

WITH BUTTER & GUR

Sarson da Saag is a popular Punjabi recipe prepared
with a combination of mustard leaves,
spinach and bathua leaves and

Makki Roti is a corn-based Indian flatbread

AMRITSARI KULCHA & CHOLEY WITH CHUTNEY

Amritsari Kulcha Served with Choley & Tamarind Chutney

PASTA STATION

LIVE PASTA COUNTER

Pasta with different type of sauces accompanied by an exotic display of imported herbs & spices

Pasta Penne, Pasta Farfalle, Pasta Fussily

SAUCES

Napolitana, Cream White, Bar-be-que Sauce

VEGETABLES

Broccoli, Baby Corn, French Bean, Snow Peas,
Mushroom, Olives

HERBS

Rosemary, Thyme, Basil

CHINA TOWN

VEG MANCHURIAN IN GRAVY

Vegetable ball cooked with chooped onion, garlic, coriander &
hint of green chillies in ginger soya gravy

VEG. HAKKA NOODLES

The purple cabbage, the multi colored bell peppers,
beans and spring onions came together to make this beautiful dish

FRIED RICE

hearty mix of fresh veggies, green onions, seasonings and
spices for an incredibly flavorful fried rice dish



KHUSHBOO-E-BASMATI

VEGETABLE DUM BIRYANI

a delicious one pot biryani made from basmati rice & vegetables and flavored with whole indian spices.

PLAIN BASMATI RICE

BREAD

PUDINA LACHHA PARATHA

Pudina paratha are crispy, flaky, layered, mint flavored whole wheat flatbreads.

MIRCHI PARATHA

Mirchi Paratha gives you the delightful flavour of green chillies, at acceptable spice levels

KHASTA ROTI

Khasta roti is leavened crisp and flaky flat breads made from whole wheat flour, cumin and ghee

MISSI ROTI

Missi Roti is a North Indian flatbread prepared with besan flour, onions, ginger, kasuri methi and a few everyday spices

TAWA ROTI

Tawa Roti is a type of Indian flatbread fried crisp on a traditional iron girdle called Tawa

STUFF KULCHA

Stuffed Kulcha is a soft and fluffy Indian leavened bread which is made stuffed with seasonal vegetables

PLAIN NAAN

Fine wheat clay oven bread

BUTTER NAAN

Traditional naan brushed with a topping of melted butter

BABY NAAN

Baby Naan is a leavened flatbread made from white flour. Typically, yeast and yogurt are used to leaven the bread

MURTHAL WALE

ALOO PYAZ KE PARATHE

It is unique and flavourful flatbread with a tasty and spicy onion potato and pepper filling...
Paratha is fried in a tawa using butter or cooking oil



MEETHA

MOONG DAL HALWA / GAJJAR KA HALWA {Seasonal}

ROSE KHEER / MANGO KHEER

ANGOORI RASMALAI

Little balls of heaven - sweetened with chashni and soaked in rabri, finished with a topping of Kesar, Pista, Badaam, and Kaju

KESAR PISTA STUFFED GULAB JAMUN

This Indian sweet dish is made of khoya, which is shaped into balls and then deep fried in ghee and dipped into sugar syrup.

KESARI JALEBI WITH RABRI

Kesar Jalebi is a classic Indian sweet which is made by deep frying flour and then soaking in saffron sugar syrup

SHAHI TUKDA

Shahi tukda is a Mughlai dessert made with ghee fried bread, thickened sweetened milk, saffron and nuts

TILLA KULFI

a sweet Indian ice-cream made from milk, sugar, cardamom and dry fruits

ICE-CREAM

VANILLA

STRAWBERRY

CHOCOLATE

BUTTERSCOTCH

SERVED WITH

HOT CHOCOLATE SAUCE & NUTS



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We Serve :
Silver Menu, Gold Menu,
Diamond Menu & Platinum Menu

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Message
Surya Prime Banquet & Caterer
on WhatsApp



Customer Care : 8743 97 97 97