



SURYA PRIME

SURYA

 **PRIME**
BANQUET & CATERER

**PURE
DESI GHEE
PREPARATION**

 **PURE VEG.**

Silver Menu



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 is occur, that is consider between the guest and valet parking company.
23. I agree to the above terms and conditions.

Host's Signature



BEVERAGES

COLD

SOFT DRINKS

Cola, Limca & Orange

JAL JEERA

Jal jeera is a tangy Indian beverage made using cilantro, mint, and a few spices

Aam Panna

Aam Panna (Tangy Green Mango Drink, Kairi Panha) is an Indian summer beverage made using raw green mangoes, sugar, and a few spices

HOT

COFFEE

A latte is made up of coffee and hot steamed milk

TOMATO KA SHORBA

Tomato Shorba is an easy to make spiced soup featuring tangy tomatoes, herby coriander leaves and and some fragrant Indian spices and herbs

STARTERS

ALOO CUTLET

Aloo cutlet are deep-fried mashed potato patties with coriander

VEG. MANCHURIAN DRY

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

CHILLI HONEY POTATO

Crisp outside and soft inside, fried potato fingers cooked in chinese style with soya sauce, onion

VEG. SPRING ROLL

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

CHILLI PANEER

Deep fried cottage cheese morsel tossed with tangy chinese suace

FRENCH FRIES

Deep fried potato slices served with tomato sauce

SAMOSA POTLI

Soya, hung curd, amul cheese served with mint sauce

HARA BHARA KABAB

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





Silver Menu

SALAD

GARDEN GREEN SALAD

Seasonal fresh garden vegetable sliced served with dressing of your choice

KACHUMBAR SALAD

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

MACARONI SALAD

Italian macaroni served with cream sauce

LACCHHA ONION

Thinly sliced onion rings lemon, green chilli with cilantro

SIRKA ONION

Vinegar soaked shelled button onions

MAIN COURSE (ANY 5)

PANEER BUTTER MASALA

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

PALAK CORN

Palak corn is a simple yet delicious and creamy dish that combines the sweetness of the corn kernels with smooth spinach puree

MIX VEGETABLE

Mixture of assorted garden green vegetables cooked with dry spices

DAL MAKHANI

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

AMRITSARI CHOLEY

Boiled white chickpeas slowly simmered with onion, tomato and spices

KADI PAKORA

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

ZAFRANI KOFTA

Deep fried balls (koftas) made with potato are dunked in a creamy spiced velvety smooth curry.





RICE

VEGETABLE PULAO

Veg. pulao is a delicious one pot Indian dish made with rice, vegetables, spices and herbs

OR

BOILED RICE

Rice is cooked by boiling or steaming

YOGHURTS

DAHI BHALLA

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

SAUNTH CHATNI

Authentic sweet and tangy tamarind chatni with soaked tamarind or imli blended with salt, sugar and spices

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

ACHAAR

Made from a variety of vegetables and fruits, preserved in brine, vinegar, or edible oils along with various Indian spices.

PAPAD

Papad is usually made from Urad dal, bringing crispiness to your dish

CHATNI





Silver Menu

BREAD

TANDOORI NAAN

Fine wheat clay oven bread

BUTTER NAAN

Butter glazed fine wheat flour bread

MISSI ROTI

Gram flour & dry herb clay oven bread

TANDOORI ROTI

Whole wheat clay oven bread

LACHHA PARANTHA

Butter glazed whole wheat flour layered bread

DESSERT (ANY 3)

GULAB JAMUN

Deep fried balls made of milk powder, flour, butter & creams soaked in sugar syrup

KESARI JALEBI

Kesar Jalebis induced with saffron, nuts and served piping hot

OR

IMARTI

Imarti is a sweet from India. It is made by deep-frying vigna mungo flour batter in a circular flower shape, then soaking in sugar syrup

MOONG DAL HALWA

This is a rich, aromatic and creamy Indian dessert made with rice, sugar, milk and flavored with cardamom, nuts and touch of rose water

OR

GAJAR HALWA (SEASONAL)

Gajar ka halwa is a traditional north indian dessert made by simmering fresh grated carrots with full fat milk, sugar and ghee

ICE CREAM

Vanilla & Strawberry





EXTRA

@ 120/- Per Person (Min. for 100 Pax)

GOL GAPPA

Atta 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

TIKKI

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

MOONG DAL CHILLA PANEER WALA

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

NOTE

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We Serve :

*Silver Menu, Gold Menu,
Diamond Menu & Platinum Menu*

📍 Sector 58, NH-1, Kundli, Sonipat, Haryana-131028
M : 99 9090 59 **16**, 99 9090 59 **17**, 99 9090 59 **18**

📍 100 Foota Road, Near Hanuman Mandir, Amrit Vihar,
Burari, Delhi-110084
M : 92 896 896 **01**, 92 896 896 **02**, 92 896 896 **03**



Message
Surya Prime Banquet & Caterer
on WhatsApp



Customer Care : 8743 97 97 97