

BANQUET

**SURYA**  
PRIME



PURE VEG.



## BSP 31 MENU

*We Also Specialize In  
Outdoor Catering*







# BSP 31 MENU

## BEVERAGES

### COLD

Soft Drinks

(Cola, Limca & Orange)

Jal Jeera

### HOT

Coffee

Tomato Ka Shorba

## STARTERS

Veg. Manchurian Dry

Chilli Honey Potato

Veg. Spring Roll

Crispy Potato

French Fries

Samosa Potli

Assorted Pakora

(Aloo, Onion, Gobhi & Palak)

## 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

### Paneer Butter Masala

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

### 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



# BSP 31 MENU

## RICE

### Vegetable Pulao

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

## YOGHURTS

### Dahi Bhalla

Dahi bhalla, these are deep fried lentil fritters dunked in creamy yogurt, topped with different kinds of sweet spicy chutneys and then garnished with spice powders.

### Saunth Chatni

Imli chatni is a sweet and tangy chatni made with tamarind, jaggery and ginger powder

### Mix Veg. Raita

Vegetable Raita is simply raita made with various mix vegetables like carrots, bell pepper, cucumber and tomatoes

## ACHAAR

## PAPAD

## CHATNI

## 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 2)

### Moong Dal Halwa

Green gram cooked rightly into a mouth-watering dessert

### Rose Kheer

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

### Ice Cream (Vanilla & Strawberry)

Note .....

.....

.....



# 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 part 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 .....

*We specialize in outdoor catering*



**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