



Pure Veg.

SURYA GRAND
DWARKA

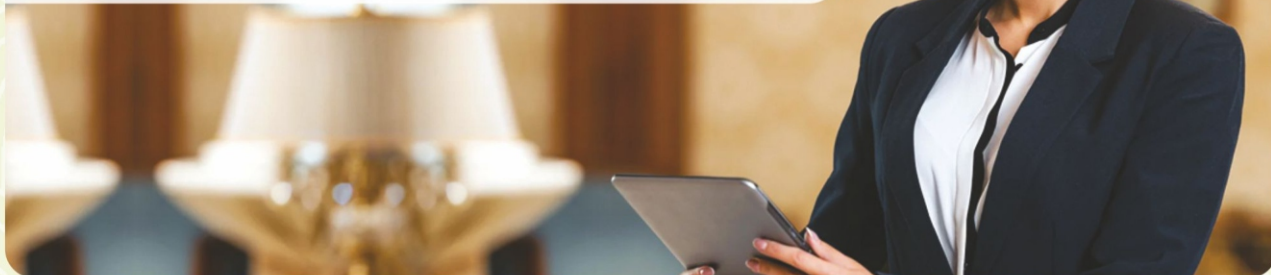
Silver Menu



• **BANQUETS**
• **PARTY LAWN** • **CATERER**

Reference

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 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 EXTRAAS 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 fo Alcohol is guet'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 fo 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 too any person. The arrangement of food for out 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 cancel. 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



Silver Menu

BEVERAGES

MOCKTAILS

Virgin Mojito, Watermelon Mojito, Black Current, Strawberry Delight

SOFT DRINKS

Cola, Limca & Orange

MINERAL WATER

COFFEE

A latte is made up of coffee and hot steamed milk

SOUP

TOMATO SOUP

An exotic creamy red tomato soup

HOT & SOUR SOUP

Mixed chopped vegetables simmered with soya sauce & vinegar with bean curd

STARTERS

PANEER TIKKA

Paneer tikka is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor.

SOYA CHAAP MASALA

soya chaap masala has a delectable gravy with aromatics, whole spices, and tender chunks of soya chaap.

CHILLI HONEY POTATO

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

VEG. SEEKH KABAB

Veg. Seekh Kabab is a delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices

VEG. MANCHURIAN DRY

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

VEG. SPRING ROLL

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

CHILLI PANEER

Deep fried cottage cheese morsel tossed with tangy chinese sauce

ALOO CUTLET

Aloo cutlet are deep-fried mashed potato patties with coriander

FRENCH FRIES

Deep fried potato slices served with tomato sauce

SAMOSA POTLI

Soya, hung curd, amul cheese served with sauce





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

LACHHA 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

SOYA CHAAP MASALA

CHINESE

HAKKA NOODELS

Vegetable hakka noodles, heat sesame oil in a pan and add in the chopped garlic and white part of the spring onion

VEG. MANCHURIAN IN GRAVY

Vegetable manchurian gravy is yet another deliciously spicy and soupy manchurian variation prepared with vegetables like cabbage, carrot and capsicum





Silver Menu

RICE

VEG. HYDERABADI BIRYANI

Veg. Biryani recipe is an authentic Indian vegetarian dish packed full of your favorite rice, veggies, and spices.

OR

JEERA RICE

Jeera rice is an Indian dish made from a rice and cumin seeds.

YOGHURTS

DAHI BHALLA

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

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 yoghurt

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

GULAB JAMUN

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

MOONG DAL HALWA

Moong Dal Halwa is a delicious halwa made with moong
lentils, ghee, sugar and other ingredients

ROSE KHEER

Rose kheer flavoured with rose extract, cooked in milk and
topped with plenty of nuts.

ICE CREAM

Vanilla & Strawberry





Silver Menu

EXTRA

@200/- Per Person {Min. for 100 Pax}

GOL GAPPA

Atta and 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 chatni

TIKKI

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

MOONG DAL CHILLA PANEER WALA

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

NOTE

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SURYA GRAND DWARKA

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- **CATERER**

Your Event Our Passion



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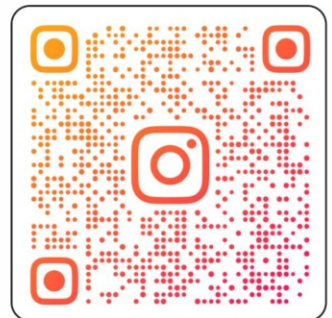
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