

■ VEG



MAHARAJA SIGNATURE VEG

VENUES - JASMINE, TULIP, LOTUS & NIGHTCLUB
FOR BOOKINGS OF MINIMUM 450 GUESTS & ABOVE

VARIETIES OF BEVERAGES

3 MOCKTAILS
3 FLAVORED DRINKS
FRESH LIME SODA / WATER
5 AERATED WATER
2 ASSORTED JUICES

TEA & COFFEE COUNTER

ASSORTED COOKIES

TAPAS BAR

CHEESE PLATTER - 4 VARIETIES
NUTS & DRY FRUITS
TRUFFLE MUSHROOM TARTLET
BURRATA & TOMATO SPHERE
CAPERS SKEWER
SPICY EGGPLANT ON CRISPY TOAST
CHARRED ZUCCHINI TOSTADAS

STREETS OF BHARAT

AMRITSAR PAPADI CHAAT
DELHI STYLE GOL GAPPA
AMRITSARI MATAR KHULCHA
BOMBAI PAV BHAJI
ALOO TIKKI CHAAT

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THE NAPOLEON PIZZA LIVE STATION

ITALIAN VEGGIES / MARGARITA
SMOKED MUSHROOM

FRENCH WAFFLES

SELECTION OF FLAVORS

THE FUSION GRILL

MALAI BROCCOLI
AMRITSARI STYLE SOYA CHAAP
SAFFRON MALAI PANEER WITH KASOORI METHI
STUFFED MUSHROOM
PINEAPPLE MIX CHAAT

LIVE STREET FOOD

LEBANESE STATION

PANEER SHAWARMA
VEG FALAFEL WRAPS

LIVE DUMPLINGS

MIX VEGETABLE
PANEER & CORN
3TYEPS OF DIP SAUCE

SOUP AROUD THE FLAVORS

MANCHOW
KHOW SUEY SOUP
ASSORTED SOUP STICKS

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GGR CLUBS PVT. LTD.

PASS AROUND STARTERS

TANDOORI

CHEESE BROCCOLI KEBAB
DAHI KEBAB
SMOKED PANEER TIKKA
SOYA KALI MIRCH CHAAP
TANDOORI KHUMB TIKKA
MIX VEG & CORN SEEKH

PAN ASIAN

CIGAR ROLL
VEG SPRING ROLL
CRISPY COTTAGE CHEESE WITH SRIRACHA GLAZE
CANTONESE BLACK PEPPER VEGGIES
CRISPY SALT & PEPPER CORN

CONTINENTAL

MUSHROOM KURKURE
PERI – PERI CHEESE FINGERS

SALAD BAR

MEDITERRANEAN QUINOA
CAPRESE SALAD
NIÇOISE INSPIRED SALAD
KACHUMBER SALAD
SPROUTED MOONG & POMEGRANATE
TUBBOULEH SALAD
FATTOUSH SALAD
THAI GREEN PAPAYA
VIETNAMESE MANGO SALAD
COLD ASIAN NOODLE & CHEESE

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CONDIMENT & RAITA

TRADITIONAL MIXED PICKLES (ACHAAR)
PAPAD COLLECTION – ROASTED & FRIED
MIX VEGETABLE RAITA
BOONDI RAITA
DAHI BHALLA
PLAIN CURD

CHUTNEY

MINT, ROASTED TOMATO GARLIC

MAIN COURSE TAWA LIVE

PUNJABI STYLE PANEER TAWA
SOUTH INDIAN KATHAL TAWA
GGR 6 STYLE VEGETARIAN TAWA
AMRITSARI VEG CHAAP

ONION SALADS

LACCHA PYAAZ MASALA
VINEGAR-SOAKED PINK ONION RINGS
ONION & GREEN CHILI KACHUMBER WITH CORIANDER

LIVE BREADS STATION

RUMALI
MINI LACHA PARATHA
CHUTNEY

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MAIN COURSE GRILLED STATION

GRILLED CHIMICHURRI MUSHROOM
GRILLED VEGETABLES SKEWERS
COTTAGE CHEESE ROSEMARY
PINEAPPLE & APPLE SKEWERS

ASSORTED SAUCES

BUTTER GARLIC PARSLEY
BARBEQUE , PESTO

TEPPANYAKI STYLE STATION

CHILI GARLIC - NOODLE
ASSORTED TERIYAKI VEGETABLES

ITALIAN PASTA

PENNE / SPAGHETTI
RED SAUCE/ MIX SAUCE/ ALFREDO

MAIN COURSE

MUSHROOM DOPIYAZAA
ZAFRANI MALAI KOFFTA
PANEER LABABDAR
SHAHI PANEER
MIX VEGETABLE
ACHARI ALOO GOBI ADRAKI
CORN TOMATO CURRY

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ALWAYS HIGHWAY

DAL MAKHANI
YELLOW MOONG DAL TADKA (LIVE)
STEAM RICE, PEAS PULAO

SARSON DA SAAG LIVE STATION (SEASONAL)

SARSON DA SAAG
MAKKI KI ROTI, FULKKA

LUCKNOW SPECIALTIES

VEG DUM BIRYANI

VEG

VEG GALOUTI KEBAB
FRESHLY MADE PARATHAS

ASIAN, EUROPEAN FUSION

VEG GREEN THAI CURRY
EXOTIC VEG IN SCHEZWAN SAUCE
BAKED LASAGNA
TOFU IN BLACK BEAN SAUCE
VEG HAKKA NOODLES (LIVE)
EXOTIC VEG FRIED RICE
STEAM RICE

BREADS SELECTION

ASSORTED INDIAN BREADS

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DESSERT

EUROPEAN

DARK CHOCOLATE MOUSSE
BAKED CHEESE CAKE BITES WITH BERRY COULIS
CLASSIC TIRAMISU (EGG LESS)
MINI LEMON TART WITH ALMOND CRUST
RASPBERRY & WHITE CHOCOLATE TART
FRUITS CREAM

CLASSIC INDIAN DESSERT

GULAB JAMUN
RASMALAI
KESAR PEDA
LIVE JALIBI , GAJRALA (SEASONAL), MOONG DAL HALWA
4 ICE CREAM
KULFI COUNTER

THE FRUIT BAR

6 INDIAN + 6 IMPORTED

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PLEASE NOTE

- Additional Advance of 75% of the estimated total billing will have to be deposited 15 Days prior to the Party Date
- We need Full Advance of the Estimated Final Bill BEFORE Commencement of the Event.
- Our Standard Service Time for Snacks is 2 Hours
- Banquet Session
- Lunch - 10am - 5pm
- Dinner - 7pm - 12am
- Charges for DJ & Decoration are Extra
- Charges for Valet Parking Extra
- DJ & Decoration Allowed from Hotel Empanelled Vendors Only
- Charges for Liquor Counter & Service Extra
- Taxes Extra as Applicable