

iGolf Banquets

Party Packages food & 1 Hour sports for Minimum 25 Guests

"A" (Pure Veg) Rs 1400 + GST	"B" Rs 1500 + GST	"C" Rs 1600 + GST
<p>1 Veg Soup / Welcome Drink (From A)</p> <p><u>2 STARTERS</u> 2 veg starters (From B/C)</p> <p><u>2 MAIN COURSE</u> 2 Veg main course from F/G</p> <p><u>ASSORTED ROTI</u> (Butter + Plain) Roti + Naan</p> <p><u>1 DAL</u> Dal Tadka Dal Fry</p> <p><u>1 Rice</u> (From J)</p> <p><u>1 DESSERTS</u> Vanilla Ice Cream Gulab Jamun Malai Kulfi</p> <p><u>REFRESHERS</u> Onion + Lemon + Mint Chutney</p>	<p>1 Veg Soup / 1 Welcome Drink (From A)</p> <p><u>2 STARTERS</u> 1 veg (1 From B/C) 1 non veg (1 from C/D)</p> <p><u>2 MAIN COURSE</u> 1 Veg from F/G 1 Non veg from H</p> <p><u>ASSORTED ROTI</u> (Butter + Plain) Roti + Naan</p> <p><u>1 DAL</u> Dal Tadka Dal Fry</p> <p><u>1 Rice</u> (From J)</p> <p><u>1 DESSERTS</u> Vanilla Ice Cream Gulab Jamun Malai Kulfi</p> <p><u>REFRESHERS</u> Disco Papad + Onion + Lemon + Mint Chutney + Green Salad</p>	<p>Finger Bites (Any 2) – ChaknaBhel / Wafers / Peanuts / Chakli / Frayums</p> <p><u>4 STARTERS</u> 2 Veg Starters (From B/C) 2 Nonveg Starters (From D/E)</p> <p><u>MAIN COURSE</u> Veg Biryani Chicken Hyderabad Biryani (Boneless) Veg white sauce pasta (Penne)</p> <p>Or</p> <p>Dal Khichadi Veg white sauce pasta (Penne) Chicken red Sauce Pasta</p> <p>Or</p> <p>Veg Fried Rice Chicken Hakka Noodles Veg Oriental Gravy</p> <p>Or</p> <p>Thai Curry / Burmese Khowsuey (separate chicken) Dal Khichadi / Curd Rice</p> <p><u>DESERT</u> Vanilla Ice cream Chocolate Mud</p>

Minimum Billing of Rs 25000 + Taxes required (up to 25 guests) with Private event with customized packages

Contact – _____ Email – _____

Food Plan

A (Soups)

Veg

- Tomato Basil Soup
- Manchow Soup
- Hot and Sour Soup
- Sweet Corn Soup
- Cream of Tomato Soup
- Cream of Mushroom Soup
- Lemon Coriander Soup
- Veg Burmese Soup

Non Veg

- Manchow Chicken Soup
- Hot and Sour Chicken Soup
- Cream of Chicken Soup
- Sweet Corn Chicken Soup
- Lemon Coriander Chicken Soup
- Chicken Clear Soup
- Chicken Burmese Soup

B (Starters)

- Veg Manchurian Dry
- Veg 65
- Cheese Corn Balls
- Hara Bhara Kabab
- Aloo Corn Tikki
- Methi Corn Tikki
- Gobhi Manchurian
- Crispy Veg Dry

- Szechwan Crispy Veggies
- Tandoori Aloo
- Honey Chilli Potato
- Mushroom Chilli Dry
- Crispy Baby Corn
- Szechwan Baby Corn
- Corn Chilly Triangles

C (Starters)

- Paneer Banjara Kabab
- Peri Peri Paneer Tikka
- Paneer Haryali Kabab
- Angara Paneer Tikka
- Paneer Chilli Dry
- Malai Paneer
- Paneer Tikka

- Paneer in Hunan Sauce
- Szechwan Paneer
- Paneer Koliwada
- Paneer 65
- Paneer Manchurian Dry
- Burnt Chilli Cottage Cheese

D (Non-Veg Starter)

- Murgh Tikka
- Murgh Angara Kabab
- Murgh Lehsuni
- Murgh Malai Kabab
- Murgh Pudina Kabab

- Murgh Murabba Kabab
- Murgh Kali Miri
- Murgh Banjara Kabab
- Murgh Shole Kabab
- Chilly Cheese Kebab

E (Non-Veg Starter)

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| <ul style="list-style-type: none">○ Chicken Chilli Dry○ Chicken 65○ Chicken Hunan Sauce○ Crispy Chicken Dry○ Crispy Chicken Szechwan style○ Chicken Corn Chilly Triangles | <ul style="list-style-type: none">○ Vietnamese Chicken○ Mala chicken○ Chilly Basil Chicken○ Chicken Sukha○ Tawa Chicken Dry○ Chicken Salt & Pepper |
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F (Veg Main Course)

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| <ul style="list-style-type: none">○ Subz Lababdar○ Spicy Veg Kadhai○ Kumb Makai Paneer○ Aloo Mutter○ Nizami Veg Handi○ Diwani Handi○ Lasooni Palak○ Bhindi Masala○ Green Peas Masala | <ul style="list-style-type: none">○ Aloo Gobhi Masala○ Green Peas Masala○ Jeera Aloo○ Veg Lazeez○ Tawa Veg○ Teekhat Sabzi○ Methi Malai Mutter○ Veg Bhoona Masala○ Veg Jodhpuri |
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G (Veg Main Course)

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| <ul style="list-style-type: none">○ Paneer Butter Masala○ Paneer Tikka Masala○ Kofta Makhani○ Mutter Paneer○ Palak Paneer○ Paneer Lababdar | <ul style="list-style-type: none">○ Kaju Paneer Masala○ Mushroom Masala○ Paneer Banjara Masala○ Paneer Chilli Gravy○ Szechuan Paneer Gravy○ Kadhai Paneer |
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H (Non-Veg Main Course)

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| <ul style="list-style-type: none">○ Chicken Masala○ Chicken Handi Kolhapuri○ Chicken Kadhai○ Murgh Do Pyaza○ Murgh Tikka Masala○ Butter Chicken / Dhaba Butter Chicken○ Chicken Chettinad Masala | <ul style="list-style-type: none">○ Dhaniya Murgh○ Chicken Paretal○ Murgh Kolhapuri○ Tawa Murgh○ Murgh Banjara Masala○ Chicken Kheema Masala |
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J (Rice)

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| <ul style="list-style-type: none">○ Steam Rice○ Jeera Rice | <ul style="list-style-type: none">○ Green Peas Pulao○ Onion Rice |
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M Desserts

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| <ul style="list-style-type: none">○ Ice Cream: Chocolate / Strawberry / Vanilla○ Mini Brownie with vanilla Ice cream | <ul style="list-style-type: none">○ Gulab Jamun○ Chocolate Mud with Ice Cream○ Malai Kulfi |
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Additions to the Menu Package

- Add any Vegetarian soup / starter / main course at **Rs.100** per head
- Add any non-Vegetarian soup / starter / main course at **Rs.150** per head
- Add any sea Fish / Prawn / Mutton (with bone) at **Rs.200** per head
- Add any dessert **Rs.100** per head
- Unlimited cold drink **Rs.100** per head
- Additional game **Rs.300** per hour per head

Confirmation Form

Name: _____

Date of Event _____ Time: _____ Number of Guests _____

Food Plan Package No

Additions to the package: _____

Special Requests _____

Menu Confirmed: Confirmed / Tentative

Advance Received:

Guest Name:

Manager Name:

Guest Signature:

Manager Signature:

Terms and Conditions

1. Service will be provided for starters
2. Soup, main course and desert will be served at the buffet setup.
3. The occasion will be hosted from 12 pm to 3 pm or 7 pm to 11 pm. We will be clearing out the buffet setup by 3:30 pm or 11:15 pm.
4. As per management rules we do not allow any decorations which involve pasting, cellotape, double tape, duct tape, glue or any kind of adhesive or sticking material to be used on walls, light fittings, curtains and upholstery. Any and all decorations must use thread and clips on the wooden rafters and metal vertical bars on the ceiling. Unfortunate damages to the paint, upholstery, light fittings, bathroom fittings or property will regrettably be charged to the guest at the time of billing. The decoration has to be removed after the event.
5. If any decorations are being commissioned, Rs 5000 is requested as security deposit, which will be returned after the decorations have been removed. In case of any damage to the property, the estimated cost of repairs will be deducted from the security deposit.
6. At the time of booking, as confirmation, 50 % of the total estimated bill will be requested as non-refundable advance.
7. Children bellow the age of 5 will not be charged. Children above the age of 5 will be charged the full fee.
8. Any requests outside of the above menu will be charged as per lgolf menu rates.
9. Changes in the menu will only be accommodated 24 hours or more prior to the event.
10. Confirmation of event, menu and payment of advance has to be done minimum 24 hours prior to the event.
11. Information about food allergies, religious food preferences need to be stated at the time of menu finalization.

Contact – Manager – Email – _____