

Imperial Gardens offers a variety of exquisite menu options to cater to your event's needs. From delectable appetizers to mouth-watering main courses and delightful desserts, our menu is crafted to impress your guests and create a memorable dining experience. Our team is dedicated to serving you with the highest quality ingredients and impeccable taste.

Choose Imperial Gardens for a truly exceptional events and dining experience.

PREMIUM PACKAGE

DINNER/LUNCH

MINIMUM 50 PAX - 1,400/-

MINIMUM 100 PAX -1,250/-

MINIMUM 150 PAX - 1,000/-

MINIMUM 250 PAX - 850/-

MINIMUM 400 PAX - 750/-

- TWO-WELCOME DRINKS/SOUPS
- TWO-VEG STARTERS/ APPETISERS
- TWO- CHICKEN STARTERS/ APPETISERS (or veg)
- THREE- SALADS
- ONE CURD
- ONE-MAINCOURSE PANEER PREPARATION
- ONE- MAINCOURSE SEASONAL VEGETABLE
- ONE-MAINCOURSE CHICKEN PREPERATION (or veg)
- ONE- DAL
- ONE- RICE
- TWO-INDIAN BREADS
- TWO- LIVE COUNTERS
- TWO- DESSERTS
- ONE-ICE CREAM

(CHOOSE/TICK FROM THE OPTIONS BELOW)

ADD						
ITEM	S NOT MENTIONED	IN THE MENU PACKAGE	WILL BE C	HARGED EXTRA		
MUTTON MAIN COURSE-100/-				PRAWNS- MAIN COURSE-125/-		
MUTTON APPETIZER-100/-				PRAWNS-APPETIZER-125/-		
	CHICKEN MAINCO	OURSE-50/-		VEG APPETIZER 50/-		
Γ	CHICKEN APPETIZ			KESAR/MASALA MILK-50/-		
		•				
				TEA/COFFEE-50/-		
FISH APPETIZER-100/-				DESSERT-50/-		
				SOUP-25/-		
				LIVE COUNTER 100	0/-	
DRINKS	/BEVERAGES	SPICY SHANGAI PANE		MUTTON CHAAP		PANEER BUTTER
	SOFT DRINKS	PANEER LAHSUNI TIK		KEEMA KALEGI		MASALA
	VIRGIN MOJITO			MUTTON FRY		KADHAI PANEER
	VIRGIN BLUE LAGOON			BLACK PEPPER MUTTON		PANEER MAKHMALI
	MANGO SQUASH	SOYA CHAAP TIKKI		MUTTON 65		PANEER TIKKA MASALA
	PINEAPPLE SQUASH			MUTTON SUKHA MUTTON SPICY CHOPS		PANEER PATIYALA
	JAL JEERA	CHILLY POTATO		MUTTON SEEKH		PANEER LABABDAAR PALAK PANEER
	KHUS DRINK			MUTTON SEEKH		PALAN PAINEER PANEER LUCKNOWI
	MANGO PAN <mark>A</mark>	FRENCH FRIES				PANEER TAKA TAK
	LEMON JUICE <mark>/ SODA</mark>					PANEER SAAGWALA
	BUTTER MILK	MINI ALOO BONDA		G APPETIZERS/STARTERS		PANEER KHURCHAN
COLUDE			(<u>FISH</u>) (A	ADD ON)	_	PANEER PASANDA
SOUPS		PAKODA/PANEER		FISH FRY		MALAI KOFTA
	VEG MANCHOW SOUP	PAKODA		BLACK PEPPER FISH		Palak Kofta
	TOMATO SOUP	JUNGLEE VEG		FISH FINGERS		CHANA MASALA
	MUSHROOM SOUP	VEG SPRING ROLL		FISH TIKKA		DUM ALOO KASHMIRI
	CHICKEN MANCHOW	VEG SHANGHAI ROLL	S 🗌	CHILLY PRAWNS		MALAI METHI KAJU
	SOUP	CORN CHAAT		PRAWNS TIKKA		NAVRATAN KORMA
	SWEET COR <mark>N SOUP</mark>	BOILED PEANUT CHA	AT			KASHMIRI KOFTA
		CHEEZE BALLS	SALADS			BABY CORN MUTTER
			JALADJ			MUSHROOM MASALA
VEG API	PETIZERS/STAR <mark>TERS</mark>			GREEN SALAD		MASALA KUMBDA
				CORN TOMATO SALAD		
	HARA BHARA KEBAB VEG CUTLET	NON-VEG APPETIZERS/STARTE		PASTA SALAD		KOLHAPURI KOFTA MASALA KARELA
	CRISPY VEG	(CHICKEN)		KOSHIMBIR		SARSO DA SAAG
	VEG MANCHURIAN	(enickely)		CORN AND CAPSICUM		DAAL KANDA
	CHILLY MUSHROOM	CHILLY CHICKEN		LACHHA ONIONS	_	AMRITSARI CHANA
	MUSHROOM 65	CRISPY CHICKEN		SPROUT SALAD		MUGHLAI GOBI
	GOBI 65		CURD P	REPERATION (ADD ON)		BHARWA BHINDI
	GOBI MANCH <mark>URIAN</mark>	BHUNA CHICKEN				BHARWA SHIMLA
	MUSHROOM	CHICKEN OIL ROAST		KARHI		<mark>VEG JALFRE</mark> ZI
	MANCHURIA <mark>N DRY</mark>	CHICKEN 65		DAHI BHALLA		BHINDI DO <mark>PYAZA</mark>
	BHUNA MUS <mark>HROOM</mark>					HANDI VEG
	MUSHROOM <mark>TIKKA</mark>	MAJESTIC CHICKEN CHICKEN TIKKA		BOONDI RAITA		BABYCORN MUSHROOM
	CHILLY PANEE <mark>R</mark>	CHICKEN TIKKA	_	PLAIN RAITA SWEET DAHI		
	PANEER TIKKA	CHICKEN HARYALI TI		BUTTER MILK	SEASONA	
	PANEER MALAI TIKKA			PINEAPPLE RAITA	JLAJONA	
	PANEER KALI MIRCH	BLACK PEPPER CHICK		MIX VEG RAITA		ALOO <mark>GOBI</mark> MUTTER
		CHICKEN LAHSUNI TI				ALOO <mark>JEERA</mark>
	PANEER ACHARI TIKKA	TANDOORI CHICKEN				AALO MUTTER
	PANEER SEEKH KEBAB					MASALA BAIGAN
	MAJESTIC PANEER SCHZWAN PANEER			TREES/MAINCOURSE		MASALA BHINDI
	SPICY SHANGHAI	NON-VEG APPETIZERS/STARTE	RS	VEG KOFTA		BAIGAN BHARTA
	PANEER	(MUTTON) (ADD ON)		MIX VEG		ALOO PALAK
	PANEER 65	BHUNA MUTTON		SAOJI PATODI		
	PANEER SOTI BOTI	MUTTON OIL ROAST		VEG KEEMA KASTURI		ALOO METHI ALOO MUTTER
					L	A LOO MOTTEN

BAIGAN ALOO	MASALA BHAAT	VEG CUTLET
ALOO RASSEWALA	LEMON RICE	ALOO PARATHA
BABY CORN PALAK	MINT RICE	PANEER PARATHA
MUGHLAI GOBI	CURD RICE	BREAD OMLET
SEV TAMATAR	METHI BHAT	BUTTER/JAM/CHEESE
	KICHDI MASALA	BREAD
NON-VEG ENTREES/MAINCOURSE	TAWA PULAO	DLY/WADA SAMBAR,
(CHICKEN		CHATNI
CHICKEN MASALA		
	INDIAN BREADS	DESSERTS
	TAWA ROTI	
BUTTER CHICKEN	TANDOORI ROTI	
	BUTTER NAAN	
	GARLIC NAAN	GAJAR KAJU HALWA
	BUTTER GARLIC NAAN	
	MAKKE KI ROTI	
	BHAKAR/JOWAR ROTI	
	TAWA PARATHA	
	PLAIN PURI	
NON-VEG ENTREES/MAINCOURSE		
(MUTTON) (ADD ON)	METHI PURI	
	LACHHA PARATHA	
		RAS GULLA
	LIVE COUNTERS	PINEAPPLE SHEERA
		MANGO SHEERA
MUTTON HANDI		BESAN LADDU
MUTTON KEEMA MUTTER	CHAAT COUNTER: Pani	RAWA LADDU
MUTTON SAAG WALA	p <mark>uri & aloo Tikki</mark> (ragda	DURAN POLI
	patties)	SHRIKHAND
	CHAAT COUNTER: Dahi	AMRAKHAND
NON-VEG ENTREES/MAINCOURSE	Bhalla & papdi Chaat	FRUIT CUSTARD
(FISH) (ADD ON)	DAHI PAPDI & PANI PURI	KULFI (malai, bada <mark>m)</mark>
	CHINESE COUNTER:	
	Noodles and veg	
	Manchurian	
DAL		
	PAV BHAJI JHUNKA BHAKAR	
	JHUNKA BHAKAR SARSO DA SAAG	
DAL FRY		
DAL FRY BUTTER		
JEERA DAL		
LEHSUN JEERA DALO		
	SPECIAL RICE PREPARATION (ADD	
	ON)	
DAL KOLHAPURI		
	CHICKEN BIRYANI	
	U MUTTON BIRYANI	
RICE & BIRYANI		
STEAM RICE	HIGH TEA AND BREAKFAST	
GARLIC JEERA RICE		
	UPMA	

Payment Terms:

• Kindly pay the 50% of the total amount to confirm the booking and the balance amount 7 days Prior to the Date of check-in, along with Photo ID proofs.

Photo Id Proofs (Aadhar/driving licence/passport) for all the members staying in the villa is Mandatory)

Morning Session 10 AM- 4 PM

OR

Evening Session 6 PM – 11:30 PM

PRICES INCLUDE:

- Venue Rent for the specified session time.
- Access to the Villa for wash and change purpose during the designated time.
- Use of Swimming Pool With all necessary Protocols in place.
- Electricity bill, generator rent with diesel (Power Backup).
- Food package as per the Menu Plan Mentioned Above.

EXCLUSIONS:

- Government Taxes (As applicable)
- o Bar tenders.
- o One-day Liquor permit.
- o Valet parking.
- DJ Speakers/ Microphone/ music system.
- o Decoration (for In-house Decorator, Kindly Contact: Mr. Anil Thakre: +91 9172083444)

POLICIES AND GUIDELINES:

- Smoking and eating are not permitted inside the bed rooms.
- Outside food is not allowed within the premises.
- Menu to be finalised at least one week in advance
- Use of ill-legal drugs. sesha/Hookah and any other ill-legal activity, Gambling/Prostitution etc. is prohibited inside the Premises.
- Swimming Pool access is available until 9pm with all necessary protocols in place.
- Using Pool On **Haldi** events is strictly not allowed. Also playing with colours anywhere inside the premises.

- Outdoor loud music strictly till 10.30 pm only. Soft music with its volume not reaching outside the premises can be played for background purpose.
- Without Liquor license, you are not eligible to serve liquor at the Venue, we suggest you to get 01-day liquor license well in advance, before start of the Event.
- Management strictly prohibits the use of nails, scotch tape or pins for any decoration purpose. The cost of any damage caused due to non-adherence to this will be recovered from the customer. As a rule, only standees and framed banners will be permitted to be put up within the premises.
- The customer will ensure the strict adherence to the property guidelines and will be strictly responsible for any damage or breakage caused by any guest/ worker engaged by him.
- Pets are not allowed in the premises.
- No cancellation policy.

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For any assistance kindly reach us at Ph: 7080708087 Email: <u>imperialgardens.office@gmail.com</u>

We look forward to welcome you at Imperial Gardens!

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