



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. Whether you prefer traditional favourites or innovative dishes, our culinary 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 PLUS PACKAGE

DINNER/LUNCH

Minimum 50 persons	₹1,800 per person
Minimum 100 persons	₹1,500 per person
Minimum 150 persons	₹1,200 per person
Minimum 250 persons	₹1,000 per person
Minimum 400 persons	₹850 per person
Minimum 600 persons	₹700 per person

MENU INCLUSIONS:

- LIVE MOCKTAIL COUNTER
- 2 SOUPS
- THREE-VEG STARTERS/ APPETISERS
- THREE CHICKEN STARTERS/ APPETISERS (or veg)
- THREE SALADS, ONE CURD
- ONE- MAINCOURSE PANEER PREPARATION
- ONE - MAINCOURSE SEASONAL VEGETABLE
- ONE - MAINCOURSE CHICKEN PREPARATION (or veg)
- ONE DAL
- ONE RICE
- THREE-INDIAN BREADS
- THREE LIVE COUNTERS
- THREE- DESSERTS
- ONE – ICE CREAM

(CHOOSE/TICK FROM THE OPTIONS BELOW)

ADD ONS:

ITEMS NOT MENTIONED IN THE MENU PACKAGE WILL BE CHARGED EXTRA

- ☐ MUTTON MAIN COURSE-100/-
- ☐ MUTTON APPETIZER-100/-
- ☐ CHICKEN MAINCOURSE-50/-
- ☐ CHICKEN APPETIZER-50/-
- ☐ FISH MAINCOURSE-100/-
- ☐ FISH APPETIZER-100/-

- ☐ PRAWNS- MAIN COURSE-125/-
- ☐ PRAWNS-APPETIZER-125/-
- ☐ VEG APPETIZER-50/-
- ☐ KESAR/MASALA MILK-50/-
- ☐ DESSERT-50/-
- ☐ SOUP-25/-
- ☐ LIVE COUNTER-100/-

Drinks/beverages

- | | | |
|-------------------------|-----------------------------|---|
| 1. Tea | 1. Veg man chow soup | 9. Mushroom Manchurian dry |
| 2. Coffee | 2. Tomato soup | 10. Bhuna mushroom |
| 3. Black tea with lemon | 3. Veg lemon coriander soup | 11. Mushroom tikka |
| 4. Soft drinks | 4. Sweet corn soup | 12. Chilli paneer |
| 5. Virgin mojito | 5. Burmese khao suey soup | 13. Paneer tikka |
| 6. Virgin blue lagoon | 6. Minestrone | 14. Paneer malai tikka |
| 7. Mango squash | 7. Broccoli almond | 15. Paneer Kali Mirch tikka |
| 8. Pineapple squash | 8. Pad Thai soup | 16. Paneer achari tikka |
| 9. Pina colada | 9. Cream of mushroom | 17. Paneer seekh kebab |
| 10. Fruit punch | 10. Green light Thai | 18. Majestic paneer |
| 11. Jal jeera | 11. Mulligatawny | 19. Schezwan paneer |
| 12. Khus drink | 12. Spinach corn soup | 20. Spicy shanghai paneer |
| 13. Mango panna | 13. Tom yum | 21. Paneer 65 |
| 14. Lemon juice/ soda | 14. Hot & sour | 22. Paneer soti boti |
| 15. Buttermilk | 15. Shorba (dhania tomato) | 23. Paneer Lehsuni Tikka |
| 16. Lassi | 16. Shorba (Tulsi tomato) | 24. Nizami paneer |
| 17. Black currant fire | 17. Veg clear soup | 25. Paneer seekh kebabs |
| 18. Peach | | 26. Veg seekh kebabs |
| 19. Cranberry | | 27. Soya chaap tikki |
| 20. Mixed fruit sangria | | 28. Crispy corn |
| 21. Summer two | | 29. Chilli potato |
| 22. Virgin martini | | 30. Sabudana tikki |
| 23. Orange sunrise | | 31. Hakka noodles |
| 24. Orange blossom | | 32. French fries |
| 25. Watermelon delight | | 33. Veg momo |
| 26. Kiwi Delight | | 34. Mini aloo bonda |
| 27. Jeera Soda | | 35. Aloo/onion/moong pakoda/paneer pakoda |
| 28. Kokum royal | | 36. Junglee veg |
| 29. Deep sea sunset | | 37. Junglee paneer |
| 30. Sita phal shake | | 38. Veg shanghai rolls |
| 31. Ajanta grapes | | 39. Corn chaat |
| 32. Blue sea | | 40. Boiled peanut chaat |
| 33. Badshahi Gulab | | 41. Cheese balls |

Soups

Non veg

- 1. Mexican chicken soup
- 2. Thai chicken soup
- 3. Spinach corn chicken soup
- 4. Smoked chicken soup
- 5. Prawn soup

Veg appetizers/starters

- 1. Hara bhara kebab
- 2. Veg cutlet
- 3. Crispy veg
- 4. Veg Manchurian
- 5. Chilli mushroom
- 6. Mushroom 65
- 7. Gobi 65
- 8. Gobi Manchurian

- 42. Veg gilawti kebab(fry)
- 43. Methi corn kebab(fry)

44. Baby corn crush kebab(fry)
45. Veg paneer stick
46. Baby corn satay (Thai)
47. Paneer satay
48. Mushroom duplex
49. Peri peri paneer
50. Honey chilli potatoes
51. Baby corn & mushroom salt and pepper (fried and sautéed)
52. Tempura crispy veg with garlic sauce
53. Dragon paneer
54. Golden Thai basket with sweet chili sauce
55. Thai basket
56. Water chestnut with soya crunch
57. Veg wanton
58. Cheese wanton with garlic sauce
59. Spanish rolls (cheese, spinach)
60. Rosemary potatoes (Italian)
61. Thai spring roll mini / Thai cigar roll
62. Jalapeno cigar rolls
63. Teriyaki paneer (Japanese)
64. Afghani soya chap(roasted)
65. Chilli soya chaap
66. Crispy onion soya chaap
67. Corn canapes with mint sauce
68. Veg bullet with Szechwan sauce
69. Mexican tart (veg / cheese)
70. Paneer with Jang sauce (gochujang sauce-Korean)
71. Veg skewers (baby corn, paneer, bell peppers) (fry)
72. Water chestnut with plum sauce
73. Malai soya chaap
74. Baby corn peri-peri

75. Honey chilly lotus stem
76. Cheese maggi balls

Non-veg appetizers/starters (chicken)

1. Chilli chicken
2. Crispy chicken
3. Chicken pakoda
4. Bhuna chicken
5. Chicken oil roast
6. Chicken 65
7. Chicken lollipop
8. Chicken Schexwan lollipop
9. Majestic chicken
10. Chicken tikka
11. Chicken malai Tikka
12. Chicken haryali tikka
13. Chicken meat ball
14. Chicken cutlet
15. Black pepper chicken
16. Chicken Lehsuni tikka
17. Tandoori chicken
18. Junglee chicken
19. Tempura crispy chicken with garlic sauce
20. Chicken wanton with garlic sauce
21. Teriyaki chicken
22. Rosemary chicken garnished with burnt cheese
23. Mexican tart (veg / cheese / chicken)
24. Bharwa chicken
25. Prawn in blue ocean sauce
26. Panko chicken

Non-veg appetizers/starters (mutton) (add on)

1. Bhuna mutton
2. Mutton oil roast
3. Mutton chaap
4. Keema Kaleji
5. Mutton fry
6. Black pepper mutton
7. Mutton 65
8. Mutton sukha
9. Mutton spicy chops
10. Mutton seekh

Non-veg appetizers/starters (fish) (add on)

1. Fish fry
2. Black pepper fish
3. Fish fingers
4. fish tikka
5. Chilli prawns
6. Prawns tikka
7. Prawn in blue ocean sauce

Salads

1. Green salad
2. Corn tomato salad
3. Pasta salad
4. Koshimbir
5. Corn and capsicum
6. Lachha onions
7. Sprout salad

Curd preparation

1. Kadhi
2. Dahi bhalla
3. Dahi wada
4. Boondi raita
5. Plain raita
6. Sweet dahi
7. Buttermilk
8. Pineapple raita
9. Mix veg raita

Veg entrees/main course

1. Veg kofta
2. Mix veg
3. Saoji patodi
4. Veg keema kasturi
5. Paneer butter masala
6. Kadhai paneer
7. Paneer makhmali
8. Paneer tikka masala
9. Paneer Patiala
10. Paneer lababdaar
11. Palak paneer
12. Paneer lucknowi
13. Paneer taka tak
14. Paneer saagwala
15. Paneer khurchan
16. Paneer pasanda
17. Malai kofta
18. Palak kofta

19. Chana masala
20. Dum aloo kashmiri
21. Malai methi kaju
22. Navratan korma
23. Kashmiri kofta
24. Baby corn mutter
25. Mushroom masala
26. Masala kumbda
27. Lauki kofta
28. Kolhapuri kofta
29. Masala karela
30. Sarson da saag
31. Daal kanda
32. Amritsari chana
33. Mughlai gobi
34. Bharwa bhindi
35. Bharwa shimla
36. Veg jalfrezi
37. Bhindi do pyaza
38. Handi veg
39. Babycorn mushroom
40. Zafrani veg kofta
41. Aloo methi khus khus

Seasonal veg

1. Aloo gobi mutter
2. Aloo jeera
3. Aloo
4. Masala baingan
5. Masala bhindi
6. Baingan bharta
7. Aloo palak
8. Zunka
9. Aloo methi
10. Aloo mutter
11. Baingan aloo
12. Aloo raseewala
13. Baby corn palak
14. Mughlai gobi

Live counters

1. Live tea / coffee
2. Chaat counter: pani puri & aloo tikki (ragda pattice)
3. Chaat counter: dahi bhalla & papdi chaat
4. Chaat any two items: banarasi paan patta chaat, palak matar cheela, basket chaat, shimla kangan chaat, dry fruit, makhana chaat, bell pepper kangan chaat, sweet corn chaat, dahi bhujiya, marvel crunch chaat, bombay bhel, tawa mathura chaat, coconut tikki chaat, ram laddu chaat, khasta chaat, dahi sandwich chaat, bombay pao bhaji, muradabadi dal chaat, protein chaat, navratan chaat, kolhapuri bhel, soya chaat, albeli tikki, punjabi mutter kulcha, shreenath pulao, paneer pulao, glass faluda chaat
5. Choley kulchey
6. Lachhedar tawa paneer

15. Sev tamatar

Non-veg entrees/main course (chicken)

1. Chicken masala
2. Chicken tikka masala
3. Chicken lababdar
4. Chicken curry
5. Butter chicken
6. Kadhai chicken
7. Lehsuni chicken
8. Chicken saagwala
9. Chicken do pyaza
10. Chicken patiyala
11. Chicken rogan josh
12. Saoji chicken

Non-veg entrees/main course (mutton) (add on)

1. Saoji mutton
2. Mutton masala
3. Mutton curry
4. Mutton rogan josh
5. Mutton handi
6. Mutton keema mutter
7. Mutton saag wala
8. Mutton korma

Non-veg entrees/main course (fish) (add on)

1. Fish curry
2. Prawns curry
3. Fish masala
4. Kadai fish

Rice & biryani

1. Steam rice
2. Jeera rice

3. Garlic jeera rice
4. Veg biryani
5. Mutter pulao
6. Mix veg pulao
7. Masala bhaat
8. Lemon rice
9. Mint rice
10. Curd rice
11. Methi bhat
12. Khichdi masala
13. Tawa pulao

Dal

1. Yellow dal
2. Dal fry
3. Dal fry butter
4. Jeera dal
5. Lehsun jeera dal
6. Dal tadka
7. Dal palak
8. Dal makhni
9. Dal kolhapuri

Indian breads

1. Tawa roti
2. Tandoori roti
3. Butter naan
4. Garlic naan
5. Butter garlic naan
6. Makke ki roti
7. Bhakri / Jowar roti
8. Tawa paratha
9. Roomali roti
10. Plain puri
11. Palak puri
12. Methi puri
13. Lachha paratha
14. Chur chur naan
15. Sweet biscuit roti

7. American chop suey
8. Tornado (peri-peri, maggi, cheese, chilly garlic)
9. Chinese counter: noodles and veg manchurian
10. Mongolian: rice, noodles, vegies and paneer with hot garlic sauce Mongolian honey sauce)
11. Pasta (red and white) with garlic bread
12. Pizza: mini-pizza-margherita, farm house, paneer pepe, thin crust, heart shaped pizza, mexican pizza, tomato basil pizza, cheese corn)
13. Italian counter: pasta (tomato basil, creamy pasta in white sauce, spinach cream, ravioli, farfalle in pink sauce, spaghetti, spaghetti aglio e olio, fettuccini almond creamy, bowl Mexican lasagna (baked), cottage cheese stick, risotto, basil rice, sautéed veg, Fuseli in pesto sauce, marinara pasta, [any two]
14. Thai: blue jasmine rice with mazama curry, green coriander rice with Thai curry, basil rice with red Thai curry, Phay pai paneer, paneer in banana leaf, Thai noodles, black noodles
15. Lebanese counter: humus with pita bread, falafel tiki/ shawarma chicken/paneer – kubus, baba ghanouche, - accompanied with tahini dip, pickled veg
16. Mexican: tacos (chicken/veg/fish), nachos (sweet, salsa, cheese), Mexican rice, burritos (sunrise, turkey, fiesta chicken, black bean), quesadillas (chilly chicken, veg), Mexican wrap, paneer signature wrap, veg sautéed wrap, Mexican rice wrap, hot paneer wrap, chicken wrap.
17. Punjabi counter: amritsari choley, sarso ka saag, amritsari kulchey, kaleji paneer
18. South indian counter any two items: appe paniram, pineapple rasam, short rasam wada, thatte idly, garden idly(stuffed), butter idly, goli idly, idly fried, popcorn idly, sandwich wada, shezwan idly, andhra pongal, rice-curd rice, tomato rice, lemon rice, veg biryani,
19. Dosa: Gini dosa, bajaj butter dosa, masala dosa, shezwan dosa, pizza dosa, mexican dosa, mysore dosa
20. Fruit salad counter
21. Mini pizza and white pasta
22. Tawa veg
23. Masala dosa
24. Cheela counter
25. Pav bhaji
26. Zunka bhakar
27. Fruit salad counter
28. Chole bhature
29. Ice gola
30. Cotton candy
31. Popcorn station

Desserts

1. Icecream
2. Gulab jamun
3. Rasgulla
4. Gajar kaju halwa
5. Moong dal halwa
6. Basundi
7. Rasmalai
8. Assorted kulfi
9. Masala doodh
10. Angoori ras malai
11. Ras malai
12. Mango rabri
13. Rabri jalebi
14. Badam halwa
15. Almond rabri
16. Akhrot halwa
17. Shahi tukra
18. Sitaphal rabri with jalebi
19. Sitaphal rabri with malpua (live)
20. Tawa ice cream roll
21. Dry fruit with honey dressing (live)
22. Choco lava cake
23. Brownie with chocolate sauce
24. Pancha Ratna halwa
25. Tawa halwa
26. Lassi (in flavours)
27. Kala jam
28. Cham-cham
29. Ras gulla
30. Pineapple Sheera
31. Mango sheera
32. Puran Poli
33. Shrikhand
34. Amrakhand
35. Fruit custard
36. Kulfi (malai, badam, gulkand, mango, kalakand malai
37. Shahi Tukra

Special rice preparation (add on)

1. Chicken biryani
2. Mutton biryani
3. Fish biryani

Breakfast (add on)

1. Tea/coffee
2. Onion pakoda
3. Aloo bonda
4. Aloo poha
5. Upma
6. Veg cutlet
7. Aloo paratha
8. Paneer paratha
9. Bread omelette
10. Butter/jam/cheese bread
11. Idli/wada sambar, chatni
12. Dal pakwan

13. Sandwich
(paneer/bombay, club,
paneer corn, italian)

2. Veg Kathi rolls
3. Chilli willy veg roll
4. Maggi-Punjabi, plain,
shahi, cheese
5. Veg cutlet
6. Mix pakora
7. Mini sandwich
8. Aloo Bonda mini

9. Wada pav
10. Veg cutlet
11. Hot dog
12. Paneer chili tacos
13. Mushroom chilly tacos
14. Bao

High tea

1. Mexican rolls

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)
- Bar tenders.
- One-day Liquor permit.
- Valet parking.
- DJ Speakers/ Microphone/ music system.
- 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 / Holi** 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: imperialgardens.office@gmail.com

We look forward to welcome you at Imperial Gardens!

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