



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 PERSONS	₹1,800/- per person
MINIMUM 100 PERSONS	₹1,600/- per person
MINIMUM 150 PERSONS	₹1,300/- per person
MINIMUM 250 PERSONS	₹1,100/- per person
MINIMUM 400 PERSONS	₹950/- per person
MINIMUM 600 PERSONS	₹850/- per person

MENU INCLUSIONS:

- 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 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/-
- TEA/COFFEE-50/-
- DESSERT-50/-
- SOUP-25/-
- LIVE COUNTER 100/-

Drinks/beverages

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| <ol style="list-style-type: none"> 1. Tea 2. Coffee 3. Black tea with lemon 4. Soft drinks 5. Virgin mojito 6. Virgin blue lagoon 7. Mango squash 8. Pineapple squash 9. Pina colada 10. Fruit punch 11. Jal jeera 12. Khus drink 13. Mango panna 14. Lemon juice/ soda 15. Buttermilk 16. Lassi 17. Black currant fire 18. Peach 19. Cranberry 20. Mixed fruit sangria 21. Summer two 22. Virgin martini 23. Orange sunrise 24. Deep sea sunset 25. Ajanta grapes 26. Blue sea 27. Badshahi Gulab | <ol style="list-style-type: none"> 6. Cream of mushroom 7. Green light Thai 8. Mulligatawny 9. Spinach corn soup 10. Tom yum 11. Hot & sour 12. Shorba (dhania tomato) 13. Shorba (Tulsi tomato) 14. Veg clear soup <p>Non veg</p> <ol style="list-style-type: none"> 1. Mexican chicken soup 2. Thai chicken soup 3. Spinach corn chicken soup 4. Smoked chicken soup 5. Prawn soup <p>Veg appetizers/starters</p> <ol style="list-style-type: none"> 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 9. Mushroom Manchurian dry 10. Bhuna mushroom 11. Mushroom tikka 12. Chilli paneer 13. Paneer tikka 14. Paneer malai tikka 15. Paneer Kali Mirch tikka 16. Paneer achari tikka | <ol style="list-style-type: none"> 17. Paneer seekh kebab 18. Majestic paneer 19. Schezwan paneer 20. Spicy shanghai paneer 21. Paneer 65 22. Paneer soti boti 23. Paneer Lehsuni Tikka 24. Nizami paneer 25. Paneer seekh kebabs 26. Veg seekh kebabs 27. Soya chaap tikki 28. Crispy corn 29. Chilli potato 30. Sabudana tikki 31. Hakka noodles 32. French fries 33. Veg momo 34. Mini aloo bonda 35. Aloo/onion/moong pakoda/paneer pakoda 36. Junglee veg 37. Junglee paneer 38. Veg spring roll 39. Veg shanghai rolls 40. Corn chaat 41. Boiled peanut chaat 42. Cheese balls 43. Veg gilawti kebab(fry) 44. Methi corn kebab(fry) 45. Baby corn crush kebab(fry) 46. Veg paneer stick 47. Baby corn satay(Thai) 48. Paneer satay 49. Mushroom duplex 50. Peri peri paneer 51. Honey chilli potatoes |
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Soups

1. Veg man chow soup
2. Tomato soup
3. Veg lemon coriander soup
4. Sweet corn soup
5. Minestrone

52. Baby corn & mushroom salt and pepper (fried and sautéed)
53. Thai basket
54. Veg wanton
55. Cheese wanton with garlic sauce
56. Spanish rolls (cheese, spinach)
57. Rosemary potatoes (Italian)
58. Thai spring roll mini / Thai cigar roll
59. Jalapeno cigar rolls
60. Teriyaki paneer (Japanese)
61. Afghani soya chap(roasted)
62. Chilli soya chaap
63. Crispy onion soya chaap
64. Corn canapes with mint sauce
65. Veg bullet with Szechwan sauce
66. Mexican tart (veg / cheese)
67. Paneer with Jang sauce (gochujang sauce-Korean)
68. Veg skewers (baby corn, paneer, bell peppers) (fry)
69. Water chestnut with plum sauce
70. Malai soya chaap
71. Baby corn peri-peri
72. Honey chilly lotus stem
73. 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 Schezwan 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. Panco 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. Kadhni 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. Baby corn 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. Baigan aloo
12. Aloo rassewala
13. Baby corn palak
14. Mughlai gobi
15. Sev tamatar

Non-veg entrees/main course (chicken)

1. Chicken masala
2. Chicken tikka masala
3. Chicken lababdaar
4. Chicken curry
5. Butter chicken
6. Kadhai chicken

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
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

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

12. Pizza: mini-pizza-margherita, farm house, paneer pepe, thin crush, 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 paniaram, pineapple rasam, short rasam wada, thatte idly, garden idly(stuffed), butter idly, goli idly, idly fried, popcorn idly, sandwich wada, schezwan idly, andhra pongal, rice-curd rice, tomato rice, lemon rice, veg biryani,
19. Dosa: Gini dosa, bajaj butter dosa, masala dosa, schezwan 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

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

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 pona
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)

High tea

- | | | |
|--------------------------|--|---------------------------|
| 1. Mexican rolls | 4. Maggi-Punjabi, plain, shahi, cheese | 10. Veg cutlet |
| 2. Veg Kathi rolls | 5. Veg cutlet | 11. Hot dog |
| 3. Chilli willy veg roll | 6. Mix pakora | 12. Paneer chili tacos |
| | 7. Mini sandwich | 13. Mushroom chilly tacos |
| | 8. Aloo Bonda mini | 14. Bao |
| | 9. Wada pav | |

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. sesh/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.

Morning Session 10 AM- 4 PM

Evening Session 6 PM – 11:30 PM

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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