



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.

IG STANDARD PACKAGE

DINNER/LUNCH

MINIMUM 50 PERSONS	₹1,500/- per person
MINIMUM 100 PERSONS	₹1,300/- per person
MINIMUM 150 PERSONS	₹1100/- per person
MINIMUM 250 PERSONS	₹900/- per person
MINIMUM 400 PERSONS	₹800/- per person
MINIMUM 600 PERSONS	₹650/- per person

MENU INCLUSIONS:

- TWO -WELCOME DRINKS
- TWO – STARTERS/APPETISERS (CHICKEN/VEG)
- GREEN SALAD/ BOONDI RAITA/ MIX VEG RAITA
- ONE-MAINCOURSE PANEER/CHICKEN PREPARATION
- ONE - MAINCOURSE SEASONAL VEGETABLE
- ONE DAL
- ONE RICE
- TWO-INDIAN BREADS
- ONE LIVE COUNTER
- ONE- DESSERT
- ONE – ICE CREAM

(CHOOSE/TICK FROM THE OPTIONS BELOW)

ADD ONS:

ITEMS NOT MENTIONED IN THE MENU PACKAGE WILL BE CHARGED EXTRA

- | | |
|---|--|
| <input type="checkbox"/> MUTTON MAIN COURSE-100/- | <input type="checkbox"/> PRAWNS- MAIN COURSE-125/- |
| <input type="checkbox"/> MUTTON APPETIZER-100/- | <input type="checkbox"/> PRAWNS-APPETIZER-125/- |
| <input type="checkbox"/> CHICKEN MAINCOURSE-50/- | <input type="checkbox"/> VEG APPETIZER 50/- |
| <input type="checkbox"/> CHICKEN APPETIZER-50/- | <input type="checkbox"/> KESAR/MASALA MILK-50/- |
| <input type="checkbox"/> FISH MAINCOURSE-100/- | <input type="checkbox"/> DESSERT-50/- |
| <input type="checkbox"/> FISH APPETIZER-100/- | <input type="checkbox"/> SOUP-25/- |
| | <input type="checkbox"/> LIVE COUNTER – 100/- |

Soups & drinks

1. Tomato soup
2. Veg man chow soup
3. Sweet corn
4. Veg clear soup
5. Soft drinks
6. Virgin blue lagoon
7. Virgin mojito
8. Khus drink
9. Mango squash

Veg appetizers/starters

1. Hara bhara kebab
2. Veg cutlet
3. Crispy veg
4. Veg Manchurian
5. Chilly mushroom
6. Bhuna mushroom
7. Mushroom tikka
8. Chilly paneer
9. Paneer malai tikka
10. Majestic paneer
11. Paneer lahsuni
12. Paneer tikka
13. Paneer kali mirch tikka
14. Crispy corn
15. French fries
16. Aloo bonda
17. Aloo/onion/moong pakora/paneer pakora
18. Corn chaat
19. Boiled peanut chaat
20. Honey chilli potatoes
21. Peri-peri paneer

Non-veg appetizers/starters

1. Chilly chicken
2. Chicken pakora
3. Bhuna chicken
4. Chicken oil roast

5. Chicken 65
6. Majestic chicken
7. Chicken tikka
8. Chicken malai tukka
9. Black pepper chicken
10. Chicken lahsuni tikka

Salads

1. Green salad
2. Corn tomato salad
3. Pasta salad
4. Cucumber salad
5. Sprout salad

Live counters

1. Chaat counter-pani puri & aloo tikki
2. Chaat counter-dahi Bhalla & papdi chaat
3. Chinese counter- noodles & veg Manchurian
4. Tawa veg
5. Dosa counter
6. Paneer cheela
7. Cotton candy
8. Popcorn station

Veg entrees/main course

1. Aloo gobi mutter
2. Aloo jeera
3. Aloo mutter
4. Dum aloo
5. Masala baingan
6. Masala bhindi
7. Veg kofta
8. Mix veg
9. Veg jalfrezi

10. Saoji patodi
11. Veg keema kasturi
12. Paneer butter masala
13. Kadhahi paneer
14. Paneer makhmali
15. Paneer tikka masala
16. Paneer patiyala
17. Paneer lababdaar
18. Palak paneer
19. Mushroom masala
20. Navratan korma
21. Malai kofta
22. Methi mutter malai
23. Veg korma
24. Saoji mix veg
25. Palak corn`

Non-veg entrees/main course

1. Chicken masala
2. Chicken tikka masala
3. Chicken lababdaar
4. Chicken curry
5. Butter chicken
6. Kadhahi chicken
7. Lasuniya chicken
8. Chicken saagwala
9. Chicken do pyaza
10. Chicken Patiala
11. Chicken rogan josh
12. Saoji chicken

Dal

1. Dal tadka
2. Dal fry

Rice & biryani

1. Steam rice
2. Jeera rice
3. Veg pulao
4. Green pea pulao

Indian breads

1. Tawa roti
2. Tandoori roti
3. Butter naan

Desserts

1. Vanilla ice-cream
2. Butterscotch ice-cream
3. Gulab jamun
4. Ras Gulla
5. Gajar kaju halwa
6. Jalebi
7. Fruit custard
8. Kala jam
9. Cham-cham
10. Pineapple sheera
11. Sheera / suji halwa
12. Rice kheer
13. Malai kulfi

Breakfast (add on)

1. Tea/coffee
2. Onion pakoras
3. Aloo bonda
4. Aloo rona
5. Upma
6. Veg cutlet
7. Aloo paratha
8. Paneer paratha
9. Bread omelette
10. Butter/jam/cheese bread
11. Idly/Wada sambar, chatni
12. Dal pakwan
13. Sandwich (paneer/Bombay, club, paneer corn, Italian)

High tea

1. Mexican rolls
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

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.

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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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