

LAVANYA DREAMS

Juxury

is not just a word

Let Us Create Some Magic at your Wedding

We pride ourselves on creation mouth watering food for beautiful occasions. We know how importannt it is to ensure everything is just perfect for your wedding day.





AREATED DRINKS

Cola, Limca, Fanta, Sprite Water Bottle **MOCKTAILS** Virgin Mojito

Kiwi Diaquiri Green Forest Blue Ocean

Gauva Mary

CREAMY SHAKES

Strawberry Surprise Very Berry Vanilla Oreo Cookie Butter Scotch Kit Kat



COFFEE SHOP

CAPPUCINO CAFÉ LATTE CAFÉ MOCHA ESPRESSO COLD COFFEE HERBAL INFUSED TEAS



SOUP STATION (SELECT ANY TWO)

CREAM OF TOMATO/ DHANIYA KA SHORBA

An all time world famous soup made from plum tomatoes & root vegetable finished with dollops of butter and fresh cream, Served with soup sticks & butter.// An spicy concoction of tomatoes & fresh roots of coriander tempered with cumin powder and spices.

SWEET CORN

An oriental soup consisting of fresh American corns.



HOT AND SOUR

Spicy mix of vegetables in hot & sour based finished with root ginger and cottage cheese

MANCHOW

An mild soup made with diced vegetables and served with fried noodles

PURANI DELHI KI CHAT (SELECT ANY 4)

GOL GAPPE

Crunchy water balls filled with boiled channa and potatoes served with different flavored water

KESARIA DAHI BHALLA PAPRI CHAAT

Specially made urad dal bhallas served with green & sounth chutney

VARIETIES OF TIKKI

Mashed potatoes filled with dal or paneer or matar and shallow fried for that perfect texture

MOONG DAL KA CHILLA

Crispy pancake made of moong dal filled with paneer served with two varieties of chutneys

PALAK PATTA CHAT

An fusion mix of batter fried spinach or paan leaf topped with curd & sweet and green chutneys

RAJ KACHORI

Poori style puff filled with selected healthy ingredients and spices simply divine

FRESH FRUIT BAR (SELECT ANY 3 IND 3 IMP)

LAVANYA DREAMS

We offer you a selection of three Indian & three imported varieties

INDIAN

WATER MELON

DISCO PAPAYA

RANI PINE APPLE

MUSK MELON

MANGO GAUVA

ORANGES

MANGO (SEASONAL)

IMPORTED SARDA KIWI RED GRAPES WASHINGTON APPLE AUSTRALIAN PEARS MINI ORAGES

RAMBUTAN

PLEASE NOTE :

If You Select/wish To Have Fruits Other Then Above It Shall Be On Extra Cost

STARTERS (SELECT ANY 12)

LAVANYA DREAMS

INDIAN

Paneer Tikka Dahi Kasundi Soya Chap Dahi Ke Sholey Tandoori Cauliflower Chatpate Aloo Pineapple Tikka Harra Bharra Kebabs

ORIENTAL/CONTINENTAL

Chilli Paneer Vegetable Manchurian Honey Chilli Potatoes Crispy Veg Salt & Pepper Crispy Sauted Mushroom Shanghai Rolls French Fries

SALAD BAR

Green Salad Aloo Channa Chat Russian Salad Coleslaw Hawain Salad Betroot & Cottage Cheese Salad Ceaser Salad Vinegar Onion Laccha Onion Salad Lemon Cut & Chilies



MAIN COURSE (SELECT ANY 10)

Paneer Butter Masala

Kadhai Paneer Or Malai Kofta

Mutter Mushroom

Kashmiri Dum Aloo

Soya Chap Masala

Dal Lavanya

Gobhi Masala

Mixed Vegetable Jalfrezi

Dal Tarka

Channa Masala With Kulcha

Corn Palak Masala / Sarson Ka Saag (Seasonal) Punjabi Kadhi Or Jammu Wale Rajmah

Oriental Cuisine (Any 2)

Veg Hakka Noodle Vegetable Manchurian Ginger Fried Rice Mix Vegetables In Sauce Of Your Choice Hot Garlic / Sweet & Sour, Hot Bean, Home Style



ITALIAN CUISINE

Pasta Treat Penne / Farfalle / Fusilli / Fettuccinie Choice Of Arabiata Or Cheese Sauce And Freshest Imported Vegetables With Seasoning

YOGURTS VARITIES (ANY 2)

Dahi Bhalla Mix Raita Pine Apple Raita

FROM THE CLAY OVEN

Plain Roti Butter Naan Laccha Paranta Missi Roti Mirchi Parantha

RICE AND BIRYANI (Any 2)

Vegetable Pulao Hydrabadi Biryani / Dum Ki Biryani Basmati Ka Khuska Jeera Race Peas Pulao

DESSERTS

LAVANYA DREAMS

Pista Stuffed Gulab Jamun Kesari Kheer / Gulab Kheer Moong Dal Halwa / Gajar Ka Halwa (Seasonal) Kesari Rasmalai

TILLA KULFI

KESAR / PAAN / MANGO / ROSE

ICE CREAM PARLOUR

Vannila Strawberry Tutti Frutti Served With Hot Chocolate Sauce & Roasted Nuts

VEDI TIME NIBBLES

Mineral Water Tea & Coffee Cookies One Variety Of Dry Sweet

PLEASE NOTE

No Dj, Flower Decoration, Event Shall Be Allowed From Outside Vendor

Our food is sourced from quality suppliers throughout the India. We allow high quality seasonal produce to take centre stage, complementing fantastic ingredients with unique flavour combinations and picture perfect prevention

LAVANYA DREAMS

TERMS & CONDITIONS

- 1. Minimum number of pax to be guaranteed by the host at the time of booking and the host shall pay accordingly once committed the minimum numbers of person cannot be reduced
- 2. The final bill shall be settled on actual number of plates consumed or the minimum guarantee, whichever is higher
- 3. **25% non-refundable advance** to be deposited at the time of the booking confirmation in order to block the date. This advance is non-refundable in case of the cancellation for whatsoever reasons.
- 4. GST Applicable as per Govt. Guideline.
- 5. We serve food in our premises only.
- 6. D.J. will not be played after 10.00pm as instructed by the DELHI POLICE & N.G.T.
- 7. Car valet service is an outsourced service and the management shall not be liable for any loss or theft whatsoever, it is the sole responsibility of the host.
- 8. The buffet will be open at 9.00p.m. sharp on matter what.
- 9. Incase liquor has be served in the premises, the host must acquire the p-10 licence that is the liquor licence from the excise department, and must purchase liquor from an approved Delhi State Liquor vendor only, and keep the original bill issued by the vendor with themselves at the time of the function, any laps or discrepancy in any form will be the entire responsibility of the host. Liquor shall be served untill the timing mentioned in the licence.
- 10. Guests are responsible for their valuables and belongings. Management will not be help responsible for any loss whatsoever.
- 11. Any damage of the property (Furniture, Fixture, Flasses, Artifacts etc.) by and of the hosts guests or vendors shall be borne by the host.
- 12. Any mishap of any kind during the function with anyone is the sole responsibilities of the host and the management shall not be held liable.
- 13. Carrying of arms and ammunitions are nor permissible in the banquets premises.
- 14. Incase of lunch function timings would be 12.00pm to 4.00pm and hall preparation for dinner function would start at sharp 5.00pm.

PAYMENT MODE

Another 50% payment 60 days before of the function.

Balance payment 7 Days before of the function.

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