

VXXI

V I N E R I A
T W E N T Y O N E

Rohra Hospitality LLP



V I N E R I A
T W E N T Y O N E

FOOD	6 Starters + 6 Mains 2 Salads + 2 Desserts ₹1800	4 Starters + 4 Mains 2 Salads + 2 Desserts ₹1500	6 Starters / Mains 2 Desserts ₹1200	+GST 5%
ALCOHOL	Imp. Premium ₹1500	IMFL or Imp. Wine ₹1000	Wine+Beer ₹500	+VAT 5%

Add Ons: LIVE STATION ₹150/- per person
EXTRA ITEMS ₹100/- per person

UBER ALCOHOL PACK: ₹500 + (Imported Premium)
Available Seafood / Imported Meats per kilo basis

Minimum Guarantee: Lunch / High -Tea / Morning ₹1,00,000 + GST
Dinner ₹1,50,000 + GST

Contact: +91 9820027867, +91 22 66969000, executiveenclave@gmail.com

TERMS OF PACKAGES

- Veg & Non-Veg to be in equal proportion
- Non-Veg includes Chicken, Fish, Mutton (one) per menu
- Indian Wine includes : Domestic wines / Domestic beer / Sangrias
- Imported Wine includes : Imported wines + Craft tap beer
- IMFL includes: Teachers / Smirnoff / Bacardi / Domestic beer /Old Monk etc
- Imported Premium : Ballentines / Jameson / Absolute / Bacardi etc
- Uber alcohol pack includes: Black Label / Grey Goose / Bombay Saphaire / Craft tap beer / imported wines etc

Banquet Menu

🌿 SALADS 🌿

(Choose Any 2) Or Salad Station

Asian style herbaceous rice noodle salad with carrot sticks, cabbage & cherry tomatoes tossed in a honey sesame dressing

Green goodness salad with pretty pink beetroot, quinoa & arugula with sweet Malta orange and crunchy sliced pear

Mexican macaroni tossed alongside a bed of black beans, succulent corn & crunchy nachos in a chipotle vinaigrette

Golden yellow lentils with cherry tomatoes & curry fried paneer tossed in Indian a green chilly vinaigrette & caramelized cashews

Classic caesar salad with garlic crotons and parmesan cheese

Papdi chat on crack - pomegranate & chickpeas tossed in green and tamarind chutneys with peppers & sev to form a sweet spicy lip smacking mélange

Crunchy wai-wai spiced Asian slaw salad with chef's secret vinaigrette which will take you from wai wai to wow wow

Dahi bhalla in a glass - tamarind gel, pomegranate reduction, mint chutney & urad dal fritters soaked in sweetened yogurt for a burst of flavors

Tempered pumpkin salad with ginger pickled radish tossed with rocket and topped with walnut chikki

Chilled macaroni 'never fail' salad in a chilly garlic bhut mayo dressing

Greek salad - juicy cherry tomatoes, cool cucumbers, feta cheese, & chubby green olives put together with a distinct olive oil, tang & oregano spiced dressing

Executive Enclave's velvety smooth chickpea hummus with hot pita pockets

Classic watermelon and feta cheese salad tied together with mint & a truffle balsamic dressing

STARTERS

Tandoor - From The Clay Oven (Choose Any 2)

Finger licking butter chicken stuffed baby kulchas

Amritsari style achari aloo stuffed baby kulchas

Lasooni paneer creamy pallak stuffed baby kulchas

Paneer / Chicken pesto tikka served with our luscious ranch dressing

Olive chicken tikka served with our luscious ranch dressing

Juicy lamb seekh kebab with green chili chutney

Lamb shammi kebab with apricot chutney

Hot and spicy chicken / veg angara kebabs

Fenugreek marinated chicken / paneer tikka

Mushroom galoutis on papad thin crackers

Veg seekh kebab with green chili chutney

Tandoori fish tikka with tomato and lentils chutney

Paneer / Chicken tikka with mint-green chutney

Paneer / Chicken reshmi with mint-green chutney

Paneer / Chicken pahadi with mint-green chutney

Cheese & spinach stuffed mushroom with green chutney

Achari fish tikka with lush tomato lentil chutney

Moroccan spiced fish tikkas

Arabic spiced chicken tikka

Turkish lamb kofte

Zafrani rajma galouti kebab on papad thin crackers

Indian - Flavours from all over the country (Choose Any 2)

Ghee roast Mangalorean chicken tossed in spicy tamarind masala

Aloo bhujia crusted chicken drumettes with sweet chili achari sauce

Lasooni pallak fish tikkis with coconut chutney

Cheese and garlic potatoes tikkis with green chutney yogurt

Dal bhat arancini with sweet chili achari sauce

Ghee roast baby potatoes with Andhra style gunpowder chutney

Malvani bombil fry with a tangy tomato and coconut chutney

Punjabi cocktail samosa with sesky ketchup

Gunpowder mini idlis with pumpkin puree

Fish koliwada / achari with green chili chutney

Butter chicken arancini with sweet chili achari sauce

Kansundi mustard fish fingers served with tartar sauce

Double fried Sindhi aloo tuk

Chennai's chicken / paneer 65

Cheese corn roll with sesky ketchup

Mushrooms tikkis with mint yogurt chutney

Korma marinated chicken chopstick

Baby pallak and okra chaat

Pan Asian - Chinese & beyond (Choose Any 2)

Tangra style chili chicken / paneer

Paneer / Chicken with crispy fried chin-jew

Crispy fried lotus stem in a chilly yellow bean sauce

Cantonese style turnip cake

Broccoli and cauliflower crunchy tempura with a yellow bean sauce

Crunchy rice cakes / paneer in hot garlic sauce

Ginger pepper chicken in a zesty ginger sauce

Japanese yakitori chicken skewers with wasabi mayo

Fish / Paneer in sweet hoisin sauce

Chicken / Paneer in Thai chili and basil

Kung pao baby potatoes / chicken

Chongqing pink pepper chicken

Grilled shanghai chicken lollipop

Thai style cucumber spring roll veg / chicken

Threaded paneer / chicken with Szechwan sauce

Chicken / Paneer salt & pepper

Crispy fish in oyster chili

Cheese and spinach cigars with ranch dressing

Crackling chicken / paneer with fried spinach

Mushroom and potato tossed in ginger and chili sauce

Paneer / Chicken in Indonesian sambal sauce

Fish / Paneer in char-siu Chinese BBQ sauce

Continental & More (Choose Any 2)

Jamaican jerk chicken

African huli-huli chicken

Cajun seasoned mushrooms

Chili cheese toast triangles with sesky ketchup

Ratatouille bruschetta with mozzarella cheese

Margarita coin pizzas

BBQ chicken coin pizza

Cheese jalapeno balls with salsa

Mushrooms tossed in fresh herbs and garlic

Grilled chicken in chipotle sauce with ranch dressing

Piri Piri chicken skewers

Pesto chicken skewers

Home made tortillas with cheese and salsa dip

Feta & zucchini patties

MAIN COURSE

Indian

Kadai paneer / chicken

Mutter paneer

Lasooni pallak paneer

Butter paneer / chicken

Paneer / Chicken tikka masala

Mix veg curry

Aloo gobi adraki

Aloo bhindi masala

Parsi dhansak in chicken / mutton / paneer

Kori Ghassi - mangalorean chicken curry

Alleppy fish curry

Goan fish curry

Paneer / Chicken chettinad

Homemade chicken curry

Mutton rogan josh

Sindhi curry

Sindhi mutton curry

Mutton bhoona

Mutton rasela

Mutton keema and pav

Veg / Chicken Coorg curry

Kashmiri dum aloo

Baingan ka bharta

Rajasthani gatta nu shaak

Chicken sukha

Paneer / chicken masledar

Sri Lankan curry chicken / vegetable

Kofta curry / malai

Mushroom mutter masala

Mix veg kolapuri

Pan Asian

Exotic veggies in plum and chili sauce

Okra and potato in shezwan sauce

Thai red / yellow curry chicken / veg

Chirping celery Thai fish

Hoisin lamb with sesame green beans

Veg / Chicken in teriyaki sauce

Crispy congee lamb

Khao soi veg / chicken

Spicy Malaysian laksa curry veg / chicken

Chicken / Paneer in black bean sauce

Indonesian sambal with chicken / paneer

Continental

Veg / Chicken spaghetti bolognese

Chicken cacciatore - hunter style chicken in a red wine cream sauce

Classic spinach and cheese lasagna

Tri color baked lasagna

Chipotle and bacon spaghetti carbonara

Roast chicken in mushroom and garlic sauce

Grilled fish in butter lemon sauce

Chicken à la king - crust less chicken potpie

French eggplant ratatouille

Tex-Mex three bean veg chili

Stroganoff veg / lamb

Lamb / Veg Greek moussaka

Veg / Seafood Spanish paella

Wild mushroom in penne

Baked mac n cheese

Pan-fried fish in parsley lemon cream sauce

Choice of pasta

🌾 LENTILS 🌾

Hyderabadi khatti dal

Yellow dal tadka

Dal makhani (black dal)

Dal pachranga (mix of 5 lentils)

Dal pallak lasooni

Amritsari dal- spicy

🌾 RICE & NOODLES 🌾

Pan Asian

Singaporean noodles with mixed vegetable medley

Pan-fried noodles in a saucy vegetable mélange

Chinese sweet succulent chopsuey

Burnt garlic & kaffir fried rice

Korean style wok rice with broccoli, zucchini, bell peppers & peas

Fried rice / schezwan

Chili garlic hakka noodles

Veg Nasi Goreng - Indonesian style fried rice

Malaysian flat noodles

Triple schezwan

Indian

Veg / Chicken biryani

Veg pullao

Wedding rice

Jeera rice

Butter rice

Steam rice

DESSERTS

Salted caramel chocolate pie

Banana bread pudding with rum caramel sauce (with egg)

Old monk walnut chocolate pie (with egg)

Espresso coffee chocolate mousse

Fruit custard tart with orange marmalade glaze

Gooey chocolate nutella brownies

Flourless chocó cake (with egg)

Choice of ice cream

Moong dal halwa

Angoori gulab jamun

Gulkhand chocó mousse

Caramel custard (with egg)

Strawberry cheesecake (eggless)

Banquet Liquor Price List

BEER

	<i>Size</i>	<i>Rate</i>
Kingfisher	330 ML	220.00
Kingfisher Ultra	330 ML	260.00
Budweiser	330 ML	260.00
Heineken	330 ML	260.00
Corona	355 ML	500.00
Bacardi Breezer	275 ML	240.00

WHISKEY

Blenders Pride	750 ML	2400.00
Antiquity Blue	750 ML	2400.00
Vat 69	750 ML	3000.00
Teachers Highand Cream	750 ML	3000.00
Black Label	750 ML	8000.00
Chivas Regal	750 ML	8000.00
Black & White	750 ML	3000.00
Jack Daniels	750 ML	8000.00
Signature	750 ML	2400.00
Glenmorangie	750 ML	11500.00
Talisker Malt	750 ML	11500.00

VODKA & SPIRITS

	<i>Size</i>	<i>Rate</i>
Smirnoff	750 ML	3000.00
Belenkaya Vodka	750 ML	3750.00
Absolut	750 ML	4500.00
Grey Goose Vodka	750 ML	11500.00
Bacardi White Rum	750 ML	3000.00
Old Monk Dark Rum	750 ML	2500.00
Blue Riband Gin	750 ML	2500.00

MIXERS

Tonic Water	BOTTLE	100.00
Red Bull	CAN	200.00
Ginger Ale	CAN	100.00
Real / Tropicana Juice	1000 ML	200.00

Banquet Wine Price List

WHITE WINE

	<i>Size</i>	<i>Rate</i>
Yellow Tail, Chardonnay	750 ML	2600.00
Sensi Soro, Toscana Bianco	750 ML	2600.00
Mannara, Pinot Grigio	750 ML	2600.00
Black Tower, Riesling	750 ML	2600.00
Château Goumin, Sauvignon Blanc, Bordeaux	750 ML	2800.00

RED WINE

Zonin Montepulciano D'Abruzzo	750 ML	3000.00
Château Goumin, Cabernet Merlot, Bordeaux	750 ML	2800.00
Le Grand Noir	750 ML	2800.00
Gerardo Cesari Essere, Cabernet Sauvignon	750 ML	2600.00
Sensi, Chianti Sangiovese	750 ML	2600.00
Soledoro, Sangiovese Rubicone	750 ML	2600.00
Black Tower, Dornfelder Pinot Noir	750 ML	2600.00
Yellow Tail, Shiraz	750 ML	2600.00
Hardys, Cabernet Shiraz	750 ML	2600.00
AG47, Malbec Shiraz	750 ML	2600.00

🍷 ROSÉ WINE 🍷

	<i>Size</i>	<i>Rate</i>
Sula, Rose Zinfandel	750 ML	1300.00
Mateus, Rose	750 ML	2600.00
Yellow Tail, Pink Moscato	750 ML	2600.00

🍷 PROSECCO & SPARKLING WINE 🍷

Sensi, Pinot Noir Rose 18 K	750 ML	5500.00
Zonin, Prosecco Cuvée Brut	200 ML	1000.00
Zonin, Prosecco Cuvée Brut	750 ML	3200.00
Chandon, Brut / Rose / Delice	BOTTLE	1900.00
Casablanca, Rose / Brut	BOTTLE	1600.00

Rohra Hospitality LLP

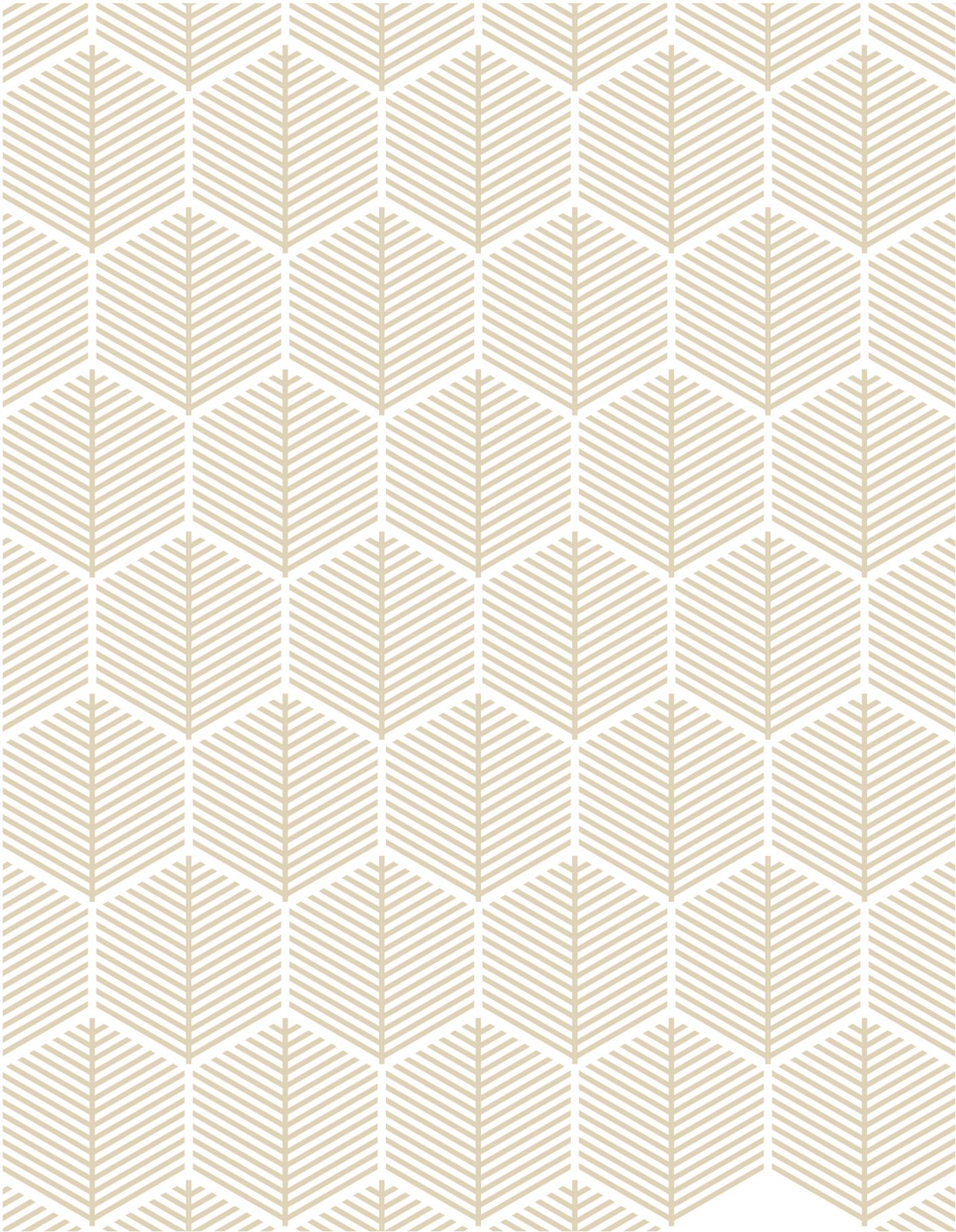
TERMS AND CONDITIONS

- Lunch Timings-12 noon to 3:30 pm. Lunch will be served by 2 pm. Bar & Music to be shut at 3:30 pm.
- High Tea Timings -4:00pm to 7:00 pm. Food will be served by 5:00pm. Music to be shut by 7:00 pm.
- Dinner timings 8:00pm to 12:30 am. Dinner will be served by 10:00 pm, Bar & Music to be shut at 00:30hrs.
- Children between 3 to 8 years, half rate will be applied. Infants below age 3 are free of cost.
- Liquor, Wine and Beer to be purchased from the hotel (refer Banquet Liquor Price List). No outside Alcohol is permitted on premises, 5% VAT Applicable on Alcohol purchased from us.
- Payment Facility - ₹ 25000/- advance on confirmation, 80 % advance to be paid by CHQ, D.D, cash or credit card one week before function.
- Balance as per actual to be paid at the beginning of the event on the date of the function.
- Advance to be paid is ₹ 25000/- .In case of cancellation before 14 days of event 50% of the total advance amount will be charged.
- Confirmed Pax charges are applicable.
- No Loud Music/ Equipment are permitted in the Private Room.
- No Halogen, Metal lights are permitted to be installed in the Banquet hall.
- 5% GST applicable on the agreed rate on food only.
- Starters will be served for a period of one and a half hour from the time of pickup as may be the case.
- Unlimited aerated soft drinks can be availed from the Bar Counter only on self service basis.
- In case of host getting a traditional food item (e.g.: -Home made wines, homemade ritualistic food etc.). The hotel cannot and will not be held responsible for any case of food poisoning and we would require a written undertaking.

- Performing D.J's should carry a P.P license. Outside DJ with equipment are not permitted, our console will be provided.
- Cars are parked at owner's risk hotel not responsible for theft, towing etc.
- Host to inform all guests to take care of their personal belongings and valuables. Hotel / Staff on duty not responsible for theft.
- For the High Tea Kids, will be charged the full agreed rate.
- You will be charged as per head count.
- Cheques to be drawn in favour of **ROHRA HOSPITALITY LLP.**
- Cancellation policy for tentative Banquet reservation made will be for one week only, if not confirmed within the stipulated time the reservation will stand cancelled automatically.
- Any Damage to the hall or room will carry penalties and fine which will be borne by the host as per the cost.
- Event Organizers - Hall charge of ₹ 1,50,000/- + GST (Timing 9am To 6pm).
- If Alcohol is being served by the event organizer a one day excise license has to be presented from the Excise Dept.
- There will be a ₹ 10,000/- processing fee for one Excise License plus the Excise license fee as applicable if the license is processed by the hotel.
- Red Bull, Juices, Diet Coke will be charged as per actual rates (AL-LACARTE).
- ₹ 10000/- + GST will be charged for using our Music system
- ₹ 5000/- + GST additional charges for D.J using our Music system
- Two piece live band can be arranged at ₹ 20000/- + GST

PARTY DATED: _____ HOST NAME: _____

SIGNATURE: _____ TIMING: _____



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