



GOLD MENU



ETOILE

COFFEE & COLD BEVERAGES

Hot Coffee

espresso

BEVERAGES

Cola, lemon, orange
virgin mojito, water melon, blue lagoon

Mineral Water Bottles

SOUP

TAMATAR DHANIYA SHORBA

Tomato cooked with spices

SWEET CORN

Cream sweet corn cooked
with Chinese vegetable

or

HOT & SOUR

Chinese veggies cooked
with spices & soya souce

CHAAT COURSE

Pani puri

Crisp Aloo Tikki

Dahi Ke Gule Gule

Soft nano bhalla



STARTERS

PUNJABI PANEER TIKKA

Oven-grilled with roasted spices

AFGANI SOYA CHAAP

Marinated soya chaap in yoghurt, cashew nut paste & cheese in spl. north indian rich spices

TANDOORI ACHARI ALOO

Potatoes with Indian pickling spices

CRISPY CORN

batter fried corn tossed in onion & capsicum seasoned with salt & black pepper

HARA BHARA KEBAB

Potato, cheese, peas & spinach mashed marinated with Indian herbs & deep crispy fried

VEG. SPRING ROLL

Veggies packed in spring roll sheet & deep fried

VEG. MANCHURIAN

Veggies ball & deep fried with chinese sauce

CHILLY POTATO

Deep fried cottage with tangy chinese sauce

SALAD & PICKLE

**Macroni, Sirka Pyaaj, Laccha Pyaaj, Green Salad
Pachranga Achaar, Kurkure Papad**

RAITA STATION

Dahi Bhalla with Yummy Chutney



NORTH INDIAN

(Any Five)

Classic Dal Makhani

Interactive Paneer Lababdar

Soya Chaap Masala

Amritsari Chole

Kashmiri Dum Aloo

Aloo Gobhi Adraki / Mix Vegetable



RICE

Hyderabadi Biryani

or

Navratan Pulao

CHINESE

Veg. Hakka Noodles

Hakka noodles with golden garlic flakes, ginger & soya sauce

Veg. Manchurian Gravy

Manchurian ball with hot garlic sauce

ASSORTED BREADS

Plain Roti, Butter Roti, Missi Roti
Plain Naan, Butter Naan, Garlic Naan
Laccha Parantha, Mirchi Parantha

CLASSIC DESSERTS

(Any Three)

ICE CREAM

VANILA

STRAWBERRY

Served with hot chocolate & nuts

Kesari Badam Kheer

A winter delicacy

Gajar Halwa (Seasonal)

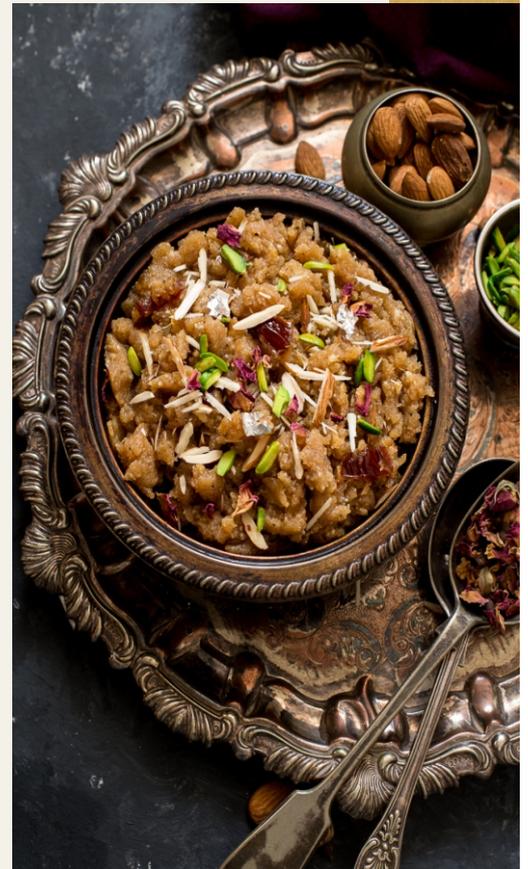
Traditional Indian desserts
a winter delicacy

Kesar Pista Gulab Jamun

Deep fried khoya dumplings,
rose cardamom flavored sugar

Moongdal dry fruit halwa

Traditional classic warm dessert



ADD-ONS

LIVE COUNTER

Dal Tadka with Tawa Fulka @ Rs.80/-per person

PASTA STATION (Red & White Sauce) @ Rs.80/-per person

PIZZA COUNTER @ Rs.100/-per person

FRUITS (5 Indian & 5 Imported) @ Rs.120/-per person



HOT KADAI MILK @ Rs. 100/- per person

kesar-badam hot milk served in kulhad

CRISPY JALEBI @ Rs. 100/-per person

crispy nano jalebi with rabri

TILLA KULFI @ Rs. 80/-per person

(kesar pista & paan)

ADD-ONS DECORATION

FLOWER DECORATION

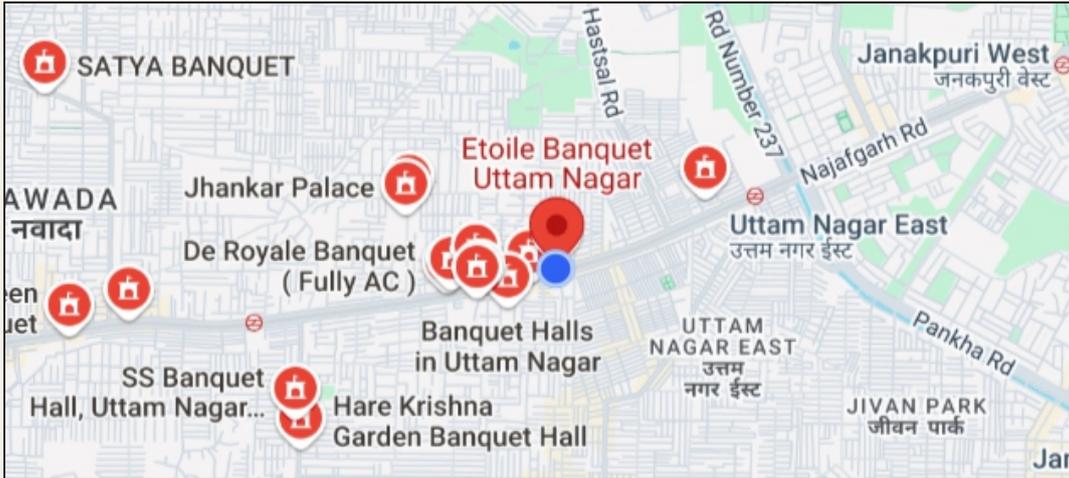
Stage, Tables, Entry Gate, Vedi, Jai Mala,
Foolon ki Chadar, Milni Haar,

VEDI DECORATION FOR FERAS | Haldi - Mehandi Decor

BALLOONS DECORATION

TERMS & CONDITION

01. 100% Payment has to deposited 24 hours before the function starts.
02. Minimum 25% advance at time of booking & balance 75% payment pay before 24 hours from Date of Function.
03. Dhol & Music Band are not allowed inside the premises.
04. D.J, will be putt off at lunch 3.30 pm or Dinner 10.00 pm Sharp.
05. Guest are responsible for their personal belongings.
06. Car Parking at owner's risk and management has no responsible for car or valuables inside.
07. No Discount allowed in case of breakdown of account of Electricity / Generator / AC / Kitchen Equipment etc.
08. Payment minimum number of guest booked by the Host will be changed even if number of guest is less than the minimum guaranteed number, also guest exceeding the minimum guaranteed will be charged respectively.
09. Liquor will be served only after procurement of valid Liquor License (issued by excise deptt.)
10. The host is responsible to procure the License. Liquor will be served strictly as per the timing mention on the Liquor Licensed. (Liquor License Deposited by ETOILE before on day).
11. Advance Payment is not refundable in case of Cancellation.
12. Dispute. If any shall be referred to the jurisdiction of Delhi Courts Only.
13. A.C station shall be switch off at 4:00 pm for Lunch & 11:30 pm for Dinner.
14. Buffet will be closed cold off at 3:30 pm for Lunch & 11.30 pm for Dinner.
15. Function timing LUNCH - 11:00 am to 4:00 pm & DINNER - 7:00 pm to 11.00 pm.
16. Sharing of Plates not allowed we shall count & charge accordingly.



ETOILE

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