



SILVER 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
or

SWEET CORN

Cream sweet corn cooked with Chinese veg

STARTERS

PUNJABI PANEER TIKKA

Oven-grilled with roasted spices

AFGANI SOYA CHAAP

Marinated soya chaap in yoghurt,
cashew nut paste

TANDOORI ACHARI ALOO

Potatoes with Indian pickling spices

VEG. SPRING ROLL

Veggies packed in spring roll sheet & deep fried

VEG. MANCHURIAN

Veggies ball & deep fried with chinese sauce

CHILLY POTATO



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

Kadai Paneer

Amritsari Chole

Kashmiri Dum Aloo

Kadi Pakora

Aloo Gobhi Adraki / Mix Vegetable



RICE

**Jeera Rice
or
Matar Pulao**

ASSORTED BREADS

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

CLASSIC DESSERTS

(Any Two)

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

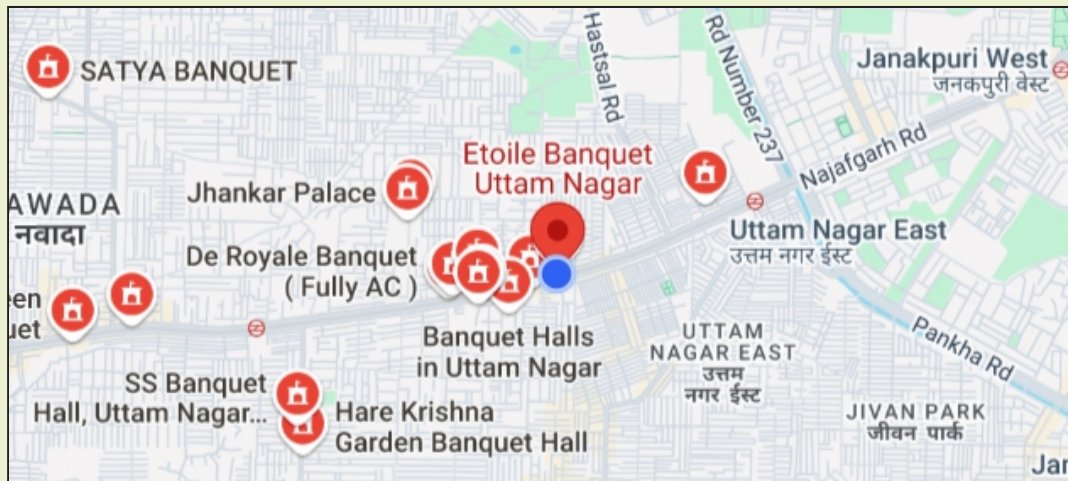
FLOWER DECORATION

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

VEDI DECORATION FOR FERAS | Haldi - Mehendi 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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