

1. Booking against 50% advance (Non-Refundable)
2. 100% Payment of Estimated Bill before commencement of Event.
3. Extra's and Exact bills to be settled at the End of the Event.
4. Payment strictly in Cash or Credit Cards. **The bill has to be settled in full at the end of the event.**
5. No outside food will be allowed No Food Parcel for leftovers.
6. Govt. Taxes as applicable. G.S.T. @5% on Total Bill.
7. Breakage and damage to property will be borne by the customer.
8. Management is not responsible for any mishaps or accidents.
9. Management will not be responsible for breakdown of plant, machinery or power supply and any consequential loss thereof and / or inconvenience caused thereby.
10. In case of cancellation, refund of the deposit will not be applicable, and the management reserves the right to retain the deposit.
11. **LIQUOR:** Liquor permit can be obtained for the function as per the Government policy. Liquor license is available from the Excise Authorities on prior application by holder of the function. All rules and regulations of State Excise Authorities should be followed. Liquor purchased by the Guest should be for **Sale in Maharashtra Only. No Duty-Free Liquor Allowed on the Premises.**
12. DJ in house only. **Music must stop at 11:00pm strictly.**
13. Royalty charges @3000 will be charged for Video shooting and Professional Photographer as well as Projector or any other audio / video equipment brought by the guest.
14. Menu once fixed will not be changed. Any changes have to be communicated 24hours prior to the event.
15. **Guests are requested to take care of their personal belongings during the party. The management will not be responsible for any loss, theft or damage of the items.**
16. Services and use of Pan / Tobacco / Gutka / Smoking is strictly prohibited in the premises.
17. Liquor will not be served to persons below 21 years of age & on Dry Days according to the State Excise Laws.
18. Corkage charges for Alcohol are Rs. 1000/- per bottle, Rs. 1000/- per case of Beer & for Wine & Champagne Rs. 1000/- per bottle. Tonic Water, Diet Coke & Juices will be charged separately as per Menu rates. Only Sodas & soft drinks free.
19. Children will be charged at full rate.
20. No Pets allowed on the premises.
21. **The number of persons charged will be the minimum guarantee given or the actual number present, whichever is higher.**



**Afternoon: 12:00 PM Noon to 3:30 PM**  
**Evening: 7:00 PM to 12:00 AM Midnight**  
**For Bookings Contact:**

 **9867043538**

**022-24442121 / 35325444 / 24466688**

 **manager@shagunbanquets.in**

 **www.shagunbanquets.in**



**Fully Airconditioned Hall**  
**State of the Art Buffet Sections**  
**Valet Parking Available (At Car Owner's Risk)**

*Non-Veg Menu*  
**shagun**  
*Banquet*



*Silver*  
*Party Hall*

**Minimum 25 pax**  
**Maximum 45 pax**

# Menu

## Non Vegetarian Packages

**RS. 850/- PER HEAD + TAXES**

Assorted Soft Drinks

Two Soups ~ Two Veg. Starters

Two Non-Veg. Starters ~ Two Veg. Main Course

Two Non-Veg. Main Course

One Dal ~ One Rice ~ One Raita ~ One Salad

Assorted Indian Breads ~ One Desserts

**RS. 900/- PER HEAD + TAXES**

Assorted Soft Drinks

One Mocktail ~ Two Soups ~ Three Veg. Starters

Two Non-Veg. Starters ~ Two Veg. Main Course

Two Non-Veg. Main Course

One Dal ~ One Rice ~ One Raita ~ One Salad

Assorted Indian Breads ~ Two Desserts

### ASSORTED SOFT DRINKS MOCKTAILS

Fruit Punch ~ Virgin Pinacolada ~ Water Melon Crush ~ Blue Sea

### SOUPS

Cream of Tomato Soup ~ Cream of Veg./Chicken Soup ~ Sweet Corn Veg./Chicken Soup  
Veg./Chicken Manchow Soup ~ Ministrone Soup ~ Hot & Sour Veg./Chicken Soup  
Veg./Chicken Lemon Coriander Soup ~ Veg./Chicken Tom-Yum Soup

### VEG STARTERS

Hara Bhara Kebab ~ Veg Spring/Dragon Roll ~ Palak Corn Tikki ~ Cheese Corn Tarts  
Crispy Vegetables ~ Veg Samosa (Cocktail Size) ~ Mini Masala Potato Vada ~ Paneer Tikka  
Veg Manchurian (Dry) ~ Paneer Kurkure ~ Paneer Taronest ~ Paneer Chilly Red Pepper  
Paneer Koliwada ~ Tikki Bauge Bahar

### NON-VEG STARTERS

Chicken Tikka ~ Chicken Alishan Kabab ~ Chicken Sheekh Kabab ~ Chicken Pahadi Kabab  
Chicken Tillori Kabab ~ Chicken Chilly/Manchurian (Dry) ~ Chicken Koliwada ~ Crispy  
Chicken ~ Chicken Spring/Dragon Roll ~ Chicken Chilly Red Pepper ~ Chicken Taronest

### VEG MAIN COURSE

Veg. Makhanwala ~ Veg. Hyderabad ~ Veg Kadai ~ Veg. Diwani Handi ~  
Veg. Kolhapuri ~ Dum Aloo Punjabi ~ Gobi Mutter Capsicum ~ Methi Mutter Malai  
Banarasi Kofta ~ Chole Masala ~ Bhindi Teen Tara (Dry) ~ Paneer Tikka Masala  
Paneer Chatpata Masala ~ Paneer Kadai ~ Veg. Balti ~ Baked Vegetable ~ Paneer Kadai  
Paneer Makhanwala ~ Paneer Peshawari

### NON-VEG MAIN COURSE

Butter Chicken ~ Chicken Amritsari ~ Chicken Tikka Masala ~ Chicken Kadai ~ Bhatti  
Chicken ~ Chicken Peshawari ~ Palak Chicken ~ Chicken Do Pyaaz ~ Chicken Manchurian  
Chicken Malvani ~ Mutton Rogan Josh ~ Bhuna Mutton ~ Mutton Masala (Mutton dishes  
will be with bones)

### RICE

Jeera Rice ~ Steamed Rice ~ Green Peas Pulao ~ Veg./Chicken Fried Rice ~ Palak Rice

### DAL & KADI

Yellow Dal Tadka ~ Dal Makhani ~ Dahi Kadi Pakoda ~ Masala Dal

### RAITAS

Bundi Raita ~ Mix Veg. Raita ~ Pineapple Raita ~ Palak Raita

### SALADS

Green Salad ~ Veg./Non-Veg Russian Salad ~ Greek Salad

### ASSORTED INDIAN BREADS

Naan ~ Paratha ~ Tandoori Roti

### DESSERTS

Choice of Ice-cream (Vanilla/Strawberry/Chocolate/Butterscotch/Kesar Pista) ~ Malai Kulfi  
Gajar ka Halwa ~ Rabdi ~ Caramel Custard ~ Crispy Honey Noodles with Vanilla Ice-cream