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.

Our Service

1. DJ in house only. Music must stop at 10:30pm strictly.
2. 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.
3. Menu once fixed will not be changed. Any changes have to be communicated 24hours prior to the event.
4. 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.
5. Services and use of Pan / Tobacco / Gutka / Smoking is strictly prohibited in the premises.
6. Liquor will not be served to persons below 21 years of age & on Dry Days according to the State Excise Laws.
7. 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.
8. Children will be charged at full rate.
9. No Pets allowed on the premises.
10. The number of persons charged will be the minimum guarantee given or the actual number present, whichever is higher.

About us

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

SCARLET - Minimum 70 pax - Maximum 150 pax
SAFFRON - Minimum 30 pax - Maximum 45 pax

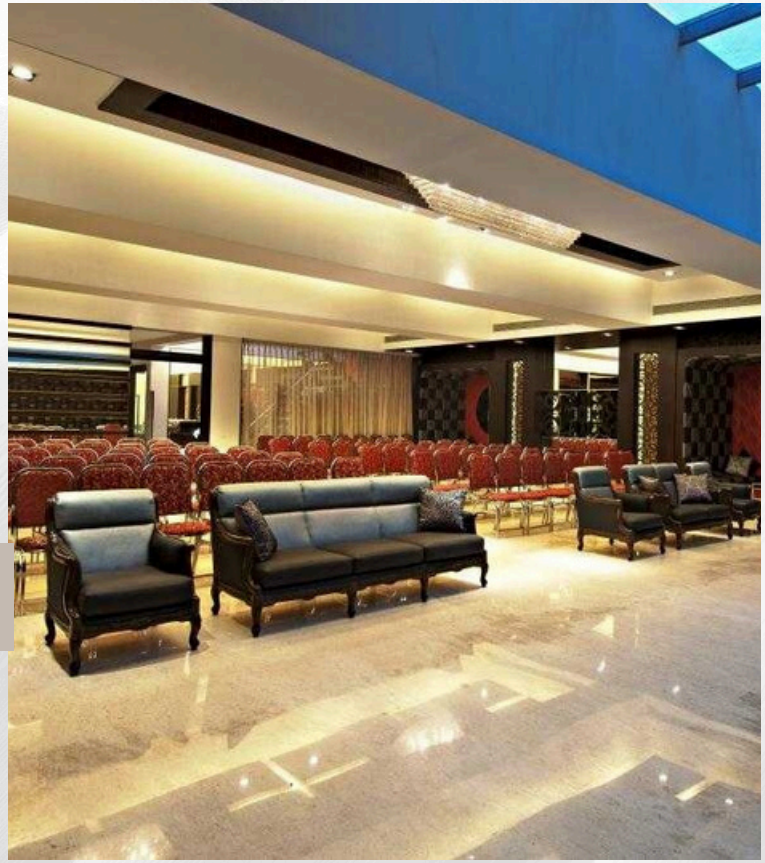


Contact Us

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



shagun Banquet



Scarlet & Safron Party Hall

Veg Menu

menu

Vegetarian Packages

RS. 900/- PER HEAD + TAXES

Welcome Drinks (Assorted Soft Drinks)
Two Soups ~ Two Veg. Starters
Three Veg. Main Course
One Dal ~ One Rice ~ One Raita ~ One Salad
Assorted Indian Breads ~ Two Desserts

RS. 950/- PER HEAD + TAXES

Welcome Drinks (Assorted Soft Drinks)
One Mocktail ~ Two Soups
Three Veg. Starters ~ Three Veg. Main Course
One Dal ~ One Rice ~ One Raita ~ One Salad
Assorted Indian Breads ~ Two Desserts

ADDITIONAL ITEMS CAN BE ADDED AT EXTRA COSTS

Mocktail - Rs. 25 per choice
Veg Starter - Rs. 50 per dish
Paneer Starter - Rs. 75 per dish
Main Course - Rs. 75 per dish
Veg Soup - Rs. 50 per dish
Salad / Raita - Rs. 50
Rice - Rs. 50
Dessert - Rs. 50

MOCKTAILS	Fruit Punch ~ Virgin Pinacolada ~ Water Melon Crush ~ Blue Sea
SOUPS	Cream of Tomato Soup ~ Cream of Veg. Soup ~ Sweet Corn Veg. Soup Veg. Manchow Soup ~ Ministrone Soup ~ Hot & Sour Veg. Soup Veg. Lemon Coriander Soup ~ Veg. 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 ~ Tandoori Achari Aloo ~ Paneer Koliwada Veg. Noorani Sheekh Kabab
VEG MAIN COURSE	Veg. Makhanwala ~ Veg. Diwani Handi ~ Veg. Hyderabadi ~ Palak Paneer Veg. Kolhapuri ~ Dum Aloo Punjabi ~ Aloo Gobi Capsicum ~ Methi Mutter Malai Banarasi Kofta ~ Bhindi Churi Churi (Dry) ~ Chole Masala ~ Bhindi Teen Tara (Dry) Paneer Tikka Masala ~ Paneer Chatpata Masala ~ Paneer Kadai ~ Veg. Balti Veg. Amritsari ~ Paneer Makhanwala ~ Paneer Peshawari ~ Baked Vegetable Penne Pasta (White/Red)
RICE	Jeera Rice ~ Steamed Rice ~ Green Peas Pulao ~ Veg. 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 ~ Dahi Wada
SALADS	Green Salad ~ Veg. Russian Salad ~ Khimchi Salad ~ Greek Salad
ASSORTED INDIAN BREADS	Naan ~ Paratha ~ Tandoori Roti
DESSERTS	Choice of Ice-cream (Vanilla/Strawberry/Chocolate/Butterscotch/Kesar Pista) ~ Malai Kulfi Malai Kulfi with Falooda ~ Rabdi ~ Hot Jalebi ~ Gajar ka Halwa ~ Caramel Custard Crispy Honey Noodles with Vanilla Ice-cream

HALL CHARGES OF RS.10,000/- ARE APPLICABLE AT EVERY EVENT
EXTRA HOURS WILL BE CHARGED SEPERATELY