

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**

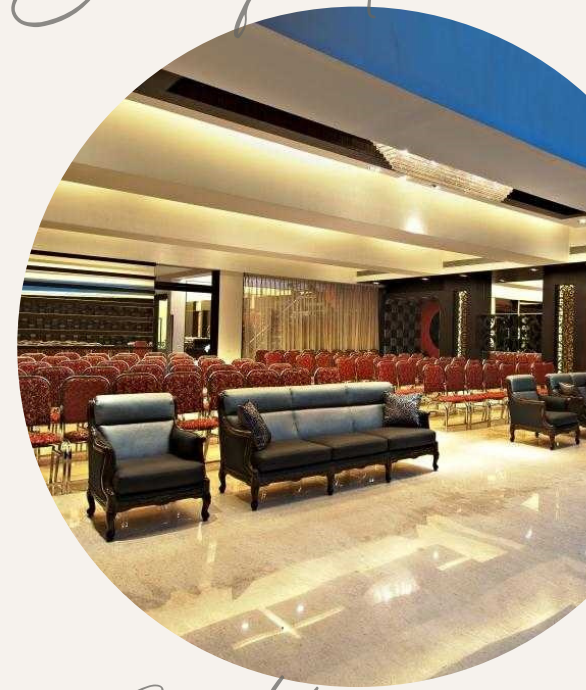
 **manager@shagunbanquets.in**

 **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*



*Scarlet & Saffron*  
*Party Hall*

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

# Menu

## Non Vegetarian Packages

**RS. 999/- PER HEAD + TAXES**

Welcome Drinks (Assorted Soft Drinks)  
 One Mocktail ~ 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 ~ Two Desserts

**RS. 1150/- PER HEAD + TAXES**

Welcome Drinks (Assorted Soft Drinks)  
 One Mocktail ~ Two Soups ~ Three Veg. Starters  
 Three 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

**ADDITIONAL ITEMS CAN BE ADDED  
 AT EXTRA COSTS**

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

**ASSORTED SOFT DRINKS** Fruit Punch ~ Virgin Pinacolada ~ Water Melon Crush ~ Blue Sea  
**MOCKTAILS**

**SOUPS** Cream of Tomato Soup ~ Cream of Veg./Chicken Soup ~ Sweet Corn Veg./Chicken Soup  
 Veg./Chicken Manchow Soup ~ Minestrone 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

**NON-VEG STARTERS** Chicken Tikka ~ Chicken Alishan Kabab ~ Chicken Sheekh Kabab ~ Chicken Pahadi Kabab  
 Chicken Tillori Kabab ~ Chicken Chilly/Manchurian (Dry) ~ Fish Finger (Basa) ~ Chicken  
 Hyderabadi Kabab ~ Fish Koliwada (Basa) ~ Prawns Koliwada ~ Chicken Spring/Dragon Roll

**VEG MAIN COURSE** Veg. Makhanwala ~ Veg. Hyderabadi ~ Veg Kadai ~ Palak Paneer  
 Veg. Kolhapuri ~ Dum Aloo Punjabi ~ Gobi Mutter Capsicum ~ Methi Mutter Malai  
 Bhindi Churi Churi (Dry) ~ Chole Masala ~ Bhindi Teen Tara (Dry) ~ Paneer Tikka Masala  
 Paneer Chatpata Masala ~ Paneer Kadai ~ Veg. Balti ~ Baked Vegetable ~ Penne Pasta  
 (White/Red)

**NON-VEG MAIN COURSE** Butter Chicken ~ Chicken Amritsari ~ Chicken Tikka Masala ~ Chicken Kadai ~ Chicken  
 Malvani, Bhatti Chicken ~ Chicken Peshawari ~ Palak Chicken ~ Mutton Roganjosh ~  
 Bhuna Mutton ~ Mutton Masala (Mutton dishes will be with bones) ~ Fish Goan Curry  
 (Basa) ~ Fish Manchurian (Basa) ~ Fish Malvani (Basa)

**RICE** Jeera Rice ~ Steamed Rice ~ Veg Pulao ~ Veg Biryani ~ 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

**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