



# Catering Event Information

**Guarantees** – The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. Food and Beverage menu selections cannot be changed five (5) business days prior to the event. If the guest number guarantee is not received at the appropriate time, the agreed/expected attendance number will be used as the guarantee. Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other constraints.

Any menus or set up changes requested with three (3) three business days of the scheduled event are subject to labor fees.

## Event Guarantee Due

Monday Guarantee must be provided by twelve noon on Wednesday for any events on Monday

Tuesday Guarantee must be provided by twelve noon on Thursday for any events on Tuesday

Wednesday Guarantee must be provided by twelve noon on Friday for any events on Wednesday

Thursday Guarantee must be provided by twelve noon on Monday for any events on Thursday

Friday Guarantee must be provided by twelve noon on Tuesday for any events on Friday

Saturday Guarantee must be provided by twelve noon on Wednesday for any events on Saturday

Sunday Guarantee must be provided by twelve noon on Wednesday for any events on Sunday

**Guarantee Increases** – From the guarantee due date to the schedule event date, guarantee increase requests must be made in writing and approved by the Conference Planning/Service Manager.

**Oversets** – The resort will set a maximum seating of 3% over the guarantee and will also be prepared with food for a maximum of 3% over the guarantee in case of any eventualities that may occur in the service process, the prepared 3% of food cannot be considered as a part of the guarantee. A surcharge of forty percent (40%) of the contracted per Guest menu price will be charged for any guest served over the three percent (3%). Menu items may be substituted.

**Food and Beverage** – Due to liability, all food and beverage requirements must be contracted with the Resort and, if necessary, the Resort will purchase items from a licensed purveyor. The Resort is responsible for the quality and freshness of the food for all guests; therefore, no outside food and beverage may be brought in from another source for consumption in the Resorts facilities.

**Menus** - We request that all menus be finalized a minimum of sixty (60) days prior to the start of your program or event date in order to guarantee availability and pricing. Menu Selection received within Ten (10) days of actual event will incur additional charges for expedited freight. These charges are up to an additional Fifty Two percent (52%) of current menu prices. The Resort will provide catering contracts, referred to as Banquet Event Orders, at approximately thirty (30) days prior to the program dates. Signed Banquet Event Orders will be required at least twenty-one (21) days prior to the program dates in order to confirm the arrangements.

**Reception Style Menus** – Reception Menus will be limited to a two hour time frame and reception style seating format (thirty percent (30%) of total guarantee). Lunch menus can not be selected for Dinner Events. For customized menus, please see your Conference Planning/Service Manager.

**Special Meals Orders** – Special meals are defined as those meals requested, in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, whichever is greater.

**Minimum Attendance** – Due to menu content, buffet selections may not be ordered for less than the minimum requirement.



# Catering Event Information

Prices are subject to change for unforeseen increases in operational expenses related to the client function. Banquet Menus are subject to change at the Resort's discretion. Current menus will be guaranteed up to ninety (90) days from event date. The client agrees to pay such price increases and accept any and all substitutions.

Value Added Tax (VAT) – A 12% value added tax (VAT) will be added to all charges.

Gratuity – A fifteen percent (15%) gratuity will be added to all food and beverage charges.

Entertainment – The Resort is able to provide a full array of local entertainment. Name Entertainment (including sound checks) and Junkanoo Rush require approval prior to confirmation. Please consult your Conference Planning/Service Manager for details.

Exhibits and Displays – An Exhibit Services Package is required for all Trade Shows and includes Conference Host Services and General Cleaning Services of the Exhibit Hall and Aisles. Packages for these services start at \$500. Arrangements can be made through your Conference Planning Manager.

Registration and Hospitality Desks - In order to maintain an ambiance acceptable to all Resort guests, registration and hospitality desks will be located in the designated group hospitality area and/or conference facility. Registration and hospitality desks will not be placed in lobby areas.

Signage – The Resort must approve all groups Signage prior to posting in any public area. Handwritten flip charts, easels and directional signs are not permitted in any public area. The resort provides rolling "lollipop" signs (11X17) for public areas. Signage may also be acquired from the Resort to meet Resort requirements.

Changes To Designated Function Space - Function rooms/venues may be changed by the Resort if expected attendance declines or other circumstances change. In such event, Resort will provide suitable alternative arrangements to meet the requirements of the Group.

Rigging Services - The Resort retains exclusive rights to all rigging services and rigging equipment. All rigging must be installed and supervised by Zamar Productions Audio Visual, our exclusive in-house rigging provider. This includes labor; motors, chain hoists and associated hardware (span sets, steels, shackles, etc.). For complete guidelines concerning rigging regulations please contact Andrew Gardiner.

Entertainment: All indoor and outdoor entertainment conducted before 5:00 pm must be approved in advance by hotel management. The resort reserves the right to manage noise levels to ensure a tranquil and peaceful environment for all guests both outdoors and in the Conference Center.



# Catering Event Information

## Outdoor Functions

Outdoor Fees of four dollars (\$4) per guest and Associated Lighting and Electrical Fees apply to all outdoor events.

Entertainment/Fireworks must end at 10:30 PM.

Due to safety and physical plant constraints plated meals cannot be served outdoors.

Group functions located on the Resort pool decks will require extra teardown and set up time to prepare for the event. In effort to accommodate your group attendees and our other resort guests using the pools, event starting times are as follows according to daylight savings:

Winter Months - Start time - 7:30 p.m. November- March

Summer Months - Start time- 8:00 p.m. April- October

Elaborate decor set ups for these parties will require a later start time.

Outdoor breakfast and lunch group functions will require tents for health and safety reasons. The rental fees start at \$400 per function. Arrangements can be made through your Conference Planning/Conference Service Manager.

The Resort does not allow bonfires on its beaches. Indoor furniture/equipment is not permitted at outdoor events (i.e. chairs, glassware, and china).

Indoor back up space is always blocked for outdoor events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

## Weather Calls

In the event that we are faced with inclement weather on the day a group has scheduled an outdoor event, a "weather call" is made together between the Meeting Professional and Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.

For evening events, weather calls are made no later than 1:00 PM.

For morning events, weather calls must be made the night before no later than 7:00 PM.

For afternoon events, weather calls must be made no later than 7:00 AM.

*In the event rain probability is forty percent (40%) or higher and/or winds reach 25 miles per hour or higher for Paradise Island, the Resort reserves the right to make the decision to move the event to the assigned weather back-up location. If the Meeting Professional requests a variance to this policy, a waiver must be signed by the Meeting Professional guaranteeing the entire revenue of the events in case the event is washed out by rain. An automatic 20% surcharge of the total Food and beverage revenue plus applicable gratuities (minimum of \$1,000) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed and before the start time of the function. The contracted starting time will not be guaranteed.*

*In the event a weather call is delayed by a Program Meeting Professional or Principal, the event start time will be delayed an equal amount of time the weather call was delayed.*

Damages – Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or tress is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.



# Catering Event Information

**Security** – The Resort reserves the right to require security to monitor certain events at the expense of the group. Arrangements for security can be made directly with Conference Planning /Conference Services Manager at a cost of twenty five dollars (\$25) per hour. Prices are subject to change.

**Hazardous Materials** - Security approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Planning/Services Manager.

**Audio Visual** – Our highly trained Audio Visual partner can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Conference Planning/Service Manager or the Audio Visual team directly.

**Electrical Requirements** – The Resort/Preferred Vendor will provide all the necessary installation and removal services for the group’s electrical requirements. The Resort/Preferred Vendor reserves the right to inspect all production type equipment for safety and or code compliance. Electrical fees will be charged at four dollars and eighty five cents (\$4.85) per Amp.

**Lost and Found** – The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client’s function.

**Cancellations** – Please refer to your Sales contract for Food and Beverage cancellations fees.

**Third Party Vendors** – All vendors, hired by the client, including Atlantis’ Preferred Vendors, must adhere to the rules, regulations and policies of Atlantis. Please see your Conference Planning/Service Manager for the Rules of Engagement for Third Party Vendors.

#### Package Handling Charges

\$10 per box not exceeding one hundred and fifty pounds (150 lbs)

\$175 per pallet or box more than one hundred and fifty pounds (150 lbs)

A Hold Harmless Clause must be signed by the client or third party vendor (i.e. Production Company, decorator, exhibitor). This applies to all vendors and must be signed and returned a minimum of thirty days prior to group’s arrival.



# Full Reception Package 1

\$185

## Cocktail Hour

### **Appetizers (100 pieces each)**

Samosa

Aloo Tikki with Tamarind  
Chutney

Chicken Tikka

Fine Display of Cheeses for 100  
guests

Brie, Cheddar, Swiss, Blue, Gouda and  
Goat Cheese

Garnished with Fruits, Nuts, Crackers  
and Bread

## Open Bar

4 hours Deluxe Brands

## Dinner Menu

**Choose 1 Column:**

Gobi Musallam Piyaj ki Gravy  
Cabbage and Spices in Onion Curry

Matar Paneer  
Green Peas and Cottage Cheese in Spicy Gravy

Paneer Jalfrezi  
Cottage Cheese with Indian Tomato Sauce

Tandoori Chicken  
Tandoori Spiced Marinated Chicken

Baingan Bharta Hara Dhania  
Grilled, Mashed Eggplant with Spices

Jeera Pulao  
Cumin Flavored Basmati Rice

Daal Palak Lahsun  
Spinach with Garlic Indian Lentil

Tala Paneer Makhani  
Deep Fried Cottage Cheese with Rich Tomato  
Sauce

South Indian Style Chicken Curry  
Mustard Seed Flavored Chicken Curry with  
Vegetables and Coconut

Macchi Amritsari  
Turmeric Dusted, Pan Fried White Fish

Baingan Bharta Hara Dhania  
Grilled, Mashed Eggplant with Spices

Jeera Pulao  
Cumin Flavored Basmati Rice

## Desserts

Gajar Halwa  
Cardamom Flavored Warm  
Carrot Pudding

Shahi Tukra  
Rich Bread Pudding with Fruits  
and Cardamom

Chocolate Fondue

Sliced Seasonal Individual  
Fruits

Included: Roti, Paratha, Raita, Papad, Achar, Chutney  
All dishes can be made without onions, garlic and/or potatoes  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea

Based on Two Hours of Service  
Prices are Per Person and Subject to a 15% Gratuity and current VAT

# Non-Vegetarian 1

\$110

## Soup and Salad

### *Aloo Chat Anarkali*

*Potato Salad with Pomegranate and Lemon Juice*

### *Kala Channa Chat*

*Black Peas Salad with Lemon Juice, Cilantro, Lemon Juice*

### *Tandoori Murgh Chat with Masala*

*Tandoori Spice Marinated Chicken with Chat Masala and Lemon Juice*

### *Macchi Chat with Limbu*

*Catch of the Day Fish Salad with Lemon Juice and Indian Spices*

### *Two Salad Greens*

*Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn, Chickpeas, Boiled Potatoes*

*Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing*

### *Murgh Dal Shorba with Dumpling*

*Clove and Black Peppered Chicken and Lentil Dumpling Soup*

## Entrees

### *Kale Chole with Bhuni Hari Mirch*

*Tea Leaf Boiled Chickpeas with Spices and Fried Green Chilies*

### *Channa Dhal Curry Tamater*

*Indian Gram Lentil and Tomato Stew*

### *Sukhi Gobi Masala*

*Cauliflower with Turmeric, Tomatoes and Onions*

### *Murgh Curry*

*Boneless Chicken in Indian Spices*

### *Lamb Vindaloo*

*Dried Red Chili Marinated Lamb in Coconut Curry*

### *Macchi Amritsari*

*Turmeric Dusted, Pan Fried White Fish*

## Rice

### *Vegetable Pulao*

*Basmati Rice with Mixed Vegetable*

## Dessert

### *Gajar Halwa*

*Cardamom Flavored Warm Carrot Pudding*

### *Ladoo*

*Indian Sweet Ball*

*Coconut Rice Pudding with Rose Water*

*Seasonal Sliced Fruits*

*Cookies and Brownies*

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney  
All dishes can be made without onions, garlic and/or potatoes  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea*

*Based on Two Hours of Service*

*Prices are Per Person and Subject to a 15% Gratuity and current VAT*

## Non-Vegetarian 2

\$120

### **Soup and Salad**

#### *Hari Dal Chat*

*Green Lentil, Tomatoes, Onions, Cilantro, Green Chili*

#### *Boti ka Chat Pudina Wala*

*Lamb Salad with Yogurt and Mint*

#### *Tandoori Murgh Chat with Masala*

*Tandoori Spice Marinated Chicken with Chat Masala and Lemon Juice*

#### *Two Salad Greens*

*Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn, Chickpeas, Boiled Potatoes*

*Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing*

#### *Tomato Shorba*

*Creamy Tomato soup with Indian Spices*

### **Entrees**

#### *Tandoori Chicken*

*Tandoori Spiced Marinated Chicken*

#### *Goan Macchi Curry*

*Mahi-Mahi in Freshly Ground Red Chili Paste*

#### *Lamb Korma*

*Boneless Lamb Curry in Almond and Yogurt Sauce*

#### *Matar Khum Tale Piyaj*

*English Green Peas and Mushroom Curry*

#### *Daal Palak Lahsun*

*Spinach with Garlic Indian Lentil*

#### *Vegetable Jalfrezi*

*Mixed Vegetable with Indian Tomato Sauce*

### **Rice**

#### *Jeera Pulao*

*Cumin Flavored Basmati Rice*

#### *Matar Pulao*

*English Peas Basmati Rice Pilaf*

### **Desserts**

#### *Phirni*

*Saffron Flavored Rice Pudding*

#### *Gulab Jamun*

*Deep Fried Milk Dumpling in Warm Sugar Syrup*

*Mango and Strawberry Mousse*

*Miniature Coconut Tartlets*

*Individual Seasonal Slice Fruits*

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney  
All dishes can be made without onions, garlic and/or potatoes  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea*

*Based on Two Hours of Service  
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## Non-Vegetarian 3

### \$135

#### Soup and Salad

##### *Kuchumbar Salad*

*Organic Tomatoes, English Cucumber, Spanish Onions, Green Chili, Cilantro*

##### *Hari Seb Beans, Coconut Tamater Salad*

*Green Beans, Fresh and Dried Coconut. Tomato and Chat Masala*

##### *Tale Soybean Salad*

*Fried Tofu Salad with Red Onions, Tomatoes and Fresh Green Chilies*

##### *Daskhini Salad with Jinga, Tamater and Shimla Mirch*

*South Indian Rice, Rock Shrimp, Tomatoes, Capsicums*

##### *Two Salad Greens*

*Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn, Chick Peas, Boiled Potatoes*

*Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing*

##### *Yakhni*

*Clear Lamb Broth, Brunoised Vegetables and Cilantro*

##### *Cream of Khum with Khum Pakora*

*Cardamom-flavored Cream of Mushroom with Mushroom Tempura*

#### Entrees

##### *Murgh Tikka Masala*

*Tandoori Spice-Marinated Boneless Chicken in Dry Curry*

##### *Bahp Wali Bharwan Snapper*

*Steamed Snapper stuffed with Ginger and Red Onion*

##### *Masale Wali Chape*

*Sautéed Marinated Lamb Chops Onions and Tomatoes*

##### *Sukhi Paneer Burji*

*Mashed Cottage Cheese with Cumin and Cilantro*

##### *Bhune Aloo Jeera*

*Red Skin Potatoes with Cumin and Turmeric*

##### *Masale Wale Chaane*

*Black Peas Cooked in Spiced and Herb*

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney*

*All dishes can be made without onions, garlic and/or potatoes  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea*

#### Rice

##### *Kashmiri Pulao*

*Basmati Rice Pilaf cooked with Fruits and Nuts*

#### Desserts

##### *Gulab Jamun*

*Deep Fried Milk Dumpling in Warm Sugar Syrup*

##### *Ladoo*

*Indian Sweet Ball*

##### *Phirni*

*Saffron Flavored Rice Pudding*

##### *Miniature Guava Cheese Cake*

##### *Individual Seasonal Slice Fruits*

##### *Cookies, Brownies*

*Based on Two Hours of Service*

*Prices are Per Person and Subject to a 15% Gratuity and current VAT*



# Vegetarian 1

## \$65

### **Appetizer**

*Paneer Pakora*

### **Rice**

*Saffron Pulao*  
*Basmati Rice Flavored with Saffron and*  
*Cardamom*

### **Entrees**

*Kabuli Channa*  
*Turmeric Flavored Chick Pea Curry*

*Dal Palak Lahsun*  
*Indian Lentil, Spinach and Roasted Garlic*

*Aloo Dum*  
*Stuffed and Baked Potato Curry with Onion Tomatoes*

*Paneer Parsanda Tomato Gravy*  
*Cottage Cheese with Potato, Masala and Tomato Gravy*

*Band Gobi, Matar aur Gajar ki Sabzi*  
*Cabbage, Green Peas, and Carrot Curry*

*Bhindi Dopiaza*  
*Sautéed Okra with Red Onions*

### **Desserts**

*Gulab Jamun*  
*Deep Fried Milk Dumpling in Warm Sugar*  
*Syrup*

*Miniature Guava Cheese Cake*

*Cookies, Brownies*

*Lassi and Assorted Juices*

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney*  
*All dishes can be made without onions, garlic and/or potatoes*  
*Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea*

*Based on Two Hours of Service*  
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## Vegetarian 2

\$85

### Salads

#### Tale Soybean Salad

Fried Tofu Salad with Red Onions, Tomatoes and Fresh Green Chilies

#### Cherry Tomato and Feta Cheese Salad

Cherry Tomatoes, Pearl Onion, Feta Cheese, Lemon Juice, Cilantro

#### Potato Chat

Potatoes, Onions, Cilantro and Masala

#### Lahsun te Khum Salad

Wild Mushroom, Garlic, Lemon Juice and Chat Masala

#### Two Salad Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion Sliced, Tomatoes and Roasted Corn, Chickpeas, Boiled Potatoes  
Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing

### Entrees

#### Kabuli Channa

Turmeric Flavored Chick Pea Curry

#### Dal Palak Lahsun

Indian Lentil, Spinach and Roasted Garlic

#### Aloo Dum

Stuffed and Baked Potato Curry with Onion Tomatoes

#### Paneer Parsanda Tomato Gravy

Cottage Cheese with Potato, Masala and Tomato Gravy

#### Band Gobi, Matar aur Gajar ki Sabzi

Cabbage, Green Peas and Carrot Curry

#### Bhindi Dopiazza

Sautéed Okra with Red Onions

### Soups

#### Bhuna Badam Shorba

Rich Almond Soup with Indian Spices

#### Tomato Shorba

Creamy Tomato soup with Indian Spices

### Rice

#### Saffron Pulao

Basmati Rice Flavored with Saffron and Cardamom

### Desserts

#### Gulab Jamun

Deep Fried Milk Dumpling in Warm Sugar Syrup

#### Phirni

Saffron Flavored Rice Pudding

#### Coconut Rice Pudding with Raisin

Miniature Guava Cheese Cake  
Cookies, Brownies

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney*

*All dishes can be made without onions, garlic and/or potatoes  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea*

*Based on Two Hours of Service*

*Prices are Per Person and Subject to a 15% Gratuity and current VAT*

## Vegetarian 3

\$90

### Salads

*Bud Gobi, Kismi and Kaju Salad*  
*Indian Coleslaw with Raisin and Almond*

*Tandoori Sabzi Salad*  
*Tandoori Marinated Vegetable Salad*

*5 Beans Chat*  
*Five Beans with Red onions, Tomato and Hari Mirch*  
*Salad*

*Kheera and Tamater Chat*  
*Cucumber, Tomato, Cilantro and Chat Masala*

*Two Salad Greens*  
*Cherry Tomatoes, Cucumbers, Olives, Shredded*  
*Carrots, Red Onion Sliced, Tomatoes, and Roasted*  
*Corn, Chick Peas, Boiled Potatoes*  
*Selection of Dressings: Mango Cilantro Dressing, Masala*  
*Yogurt Dressing*

### Entrees

*Khatte Rajma*  
*Red Kidney Beans with Tamarind Sauce*

*Palak Paneer*  
*Spinach and Deep Fried Cottage Cheese Curry*

*Gobi Musallam Piyaj ki Gravy*  
*Whole Deep Fried Cauliflower with Indian Spices*

*Navratan Korma Kaju Gravy*  
*Mixed Vegetable and Cashew Nut Curry*

*Baingan Bharta Hara Dhania*  
*Eggplant Curry with Cilantro, Onion, Tomato*

*Achari Aloo*  
*Spicy Indian Pickle Potatoes*

### Soups

*Kaddu ka Soup*  
*Curried Butternut Squash Soup*

### Rice

*Jeera and Cashew Pulao*  
*Roasted Cumin and Cashew Basmati Rice*  
*Pilaf*

### Desserts

*Gajar Halwa*  
*Cardamom Flavored Warm Carrot Pudding*

*Shahi Tukra*  
*Rich Bread Pudding with Sweet Pistachio*  
*Milk*

*Sliced Seasonal Individual Fruits*  
*Coconut Flan*  
*Key Lime Pie*

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney*  
*All dishes can be made without onions, garlic and/or potatoes*  
*Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea*

*Based on Two Hours of Service*  
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## Light Breakfast

\$56

### **Traditional Selections**

#### *Idli/ Sambar*

*Savory lentil and rice cake, served with vegetable stew made of lentil and tamarind*

#### *Aloo Puri*

*Spicy potatoes with gravy and puffed whole wheat bread (puri)*

#### *Chole Badure*

*Spicy Chickpea Gravy with Fried Bread*

#### *Jalebi*

*Deep fried flour batter in pretzel shape, soaked in sugar syrup.*

### **Eggs**

#### *Full Omelet Bar*

### **Fresh Beverages**

#### *Chai*

*Spicy tea*

#### *Lassi*

*Sweet drink made of yogurt and spices*

#### *Assorted Juices*

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney*

*All dishes can be made without onions, garlic and/or potatoes*

*Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Chai, Tea and Iced Tea*

*Based on Two Hours of Service*

*Prices are Per Person and Subject to a 15% Gratuity and current VAT*



# Indian Menu Items for Add-ons and Substitutions

## Vegetarian Selections

### *Veggie Samosa*

Fried Savory Pastry filled with Potato and Peas

### *Aloo Tikki*

Pan Fried Potato Croquette with Tamarind Sauce

### *Dal Kabab*

Deep Fried Yellow Lentil

### *Mushroom Pakora*

Button Mushroom Gram Flour Fritters

### *Mixed Vegetable Pakora*

Okra, Spinach, and Onion Gram Flour Fritter

### *Paneer Pakora*

Cottage Cheese Gram Flour Fritter

### *Onion Bhaji*

White Onion Fritter

### *Aloo Bonda*

Green Pea and Onion Stuffed Potato

### *Dal Makhani*

Black Rich Lentil Stew

### *Tala Paneer Makhani*

Deep Fried Tofu with Rich Tomato Sauce

### *Aloo Palak Aur Hari Mirch*

Baby Potatoes with Spinach and Indian Spices

### *Bharvan Bhindi Masala*

Okra Fried in Mix of Indian Masala

### *Sukhi Bhindi*

Sauteed Okra with Ginger, Garlic, and Tomatoes

### *Matar Paneer Piyaj aur Tamater*

Green Peas and Cottage Cheese Curry

### *Aloo Gobi*

Potato and Cauliflower Curry

### *Aloo Chutney*

Stuffed Potatoes with Mint Sauce

### *Bharvan Baingan Masala*

Indian Spiced Baby Eggplant

### *Paneer Jalfrezi Tamater Gravy*

Cottage Cheese and Vegetable with Tomato Sauce

### *Kadai Paneer Hara Dhania*

Deep Fried Cottage Cheese with Indian Tomato Sauce

### *Makki te Matar de Sabzi*

Corn and Green Peas Curry

### *Vegetable Biryani*

Spiced and Sauteed Mixed Vegetables in Basmati Rice



# Indian Menu Items for Add-ons and Substitutions

## Non-Vegetarian Selections

### Appetizers

*Keema Samosa*  
*Fried Savory Pastry with Minced Lamb Filling*

*Kekra Samosa*  
*Fried Savory Pastry with Curried Crab Filling*

*Keema Stuffed Khumb*  
*Baked Mushroom Stuffed with Minced Lamb*

*Jhinga Pakora*  
*Shrimp Fritter*

*Fish Pakora*  
*Fish Fritter*

*Til ke Kebab*  
*Sesame Seed Coated Chicken Finger*

*Seafood Kebab in Sugar Cane Stick*  
*Lime Leaf Flavored Seafood Cake*

*Murgh Shorba*  
*Spicy Clear Chicken Soup with Indian Spice*

### Biryani

*Hyderabadi*  
*Hyderabadi Style Basmati Rice with Onions*

*Murgh*  
*Indian Spiced Sautéed Chicken in Basmati Rice*

*Lamb*  
*Rose Water Flavored Sautéed Lamb in Basmati Rice*

### Special Treats

*Jalebi*  
*Deep fried flour batter in pretzel shape, soaked in sugar syrup.*

*Masala Chai*  
*Spicy Tea*

*Mango Lassi*  
*Sweet drink made of yogurt and spices*

### Lamb

*Tandoori Leg of Lamb*  
*Marinated Leg of Lamb Served Cold*

*Pathar Kabab*  
*Green Papaya and Garam Masala Marinated Lamb*

*Rogan Josh*  
*Lamb Curry with Kashmiri Spicy Curry*

*Dal ke Sath Goast*  
*Boneless Lamb with Yellow Indian Lentil*

*Goast Kofta Curry*  
*Minced Lamb Meatballs in Curry*

*Nargisi Kofta Curry*  
*Boiled Egg Stuffed Lamb Curry*

*Keema te Matar*  
*Minced Lamb and Green Pea Curry*



# Indian Menu Items for Add-ons and Substitutions

## Non-Vegetarian Selections

### Chicken

*Murgh Tikka*  
*Tandoori Spice Marinated Boneless Chicken*

*Murgh Malai Boneless*  
*Cheese Marinated Boneless Roast Chicken*

*Tangri Kebab*  
*Natural Marinated Roast Chicken Thighs*

*Murgh Makhani*  
*"Butter Chicken", Boneless Chicken in Tomato Curry*

*Murgh Masala*  
*Chicken Thigh in Onion and Tomato Gravy*

*Murgh Dhrumpara*  
*Deep Fried Stuffed Chicken Breast with Mint Chutney*

*Murgh Lababdar*  
*Boneless Chicken Breast in Onion Gravy*

*Murgh Parsanda*  
*Boneless Stuffed Chicken Breast in Rich Tomato Gravy*

*Murgh Korma*  
*Boneless Marinated Chicken in Cashew Nut Gravy*

*Achari Murgh*  
*Oven Baked Chicken in Pickle Gravy*

### Fish

*Samunderi Curry*  
*Mixed Seafood Curry in Coconut Gravy*

*Macchi Kofta Curry*  
*Deep Fried Fish Ball in Indian Spices*

*Macchi Tikka*  
*Tandoori Spice Marinated Mahi-Mahi*

*Macchi Chutney Wali*  
*Catch of the Day in Mint and Mango Sauce*