



THE HILLS KASauli™

A Unit of Natures Heaven Group

Sangam

The Banquets

Banquet Menu

Client Name

No. of Pax

Function

Event Date

Snacks

Vegetarian

- ☐ Amritsari Paneer Tikka
- ☐ Achari Paneer Tikka
- ☐ Haryali Paneer Tikka
- ☐ Subz Hara Bhara Kabab
- ☐ Subz Mewe Ki Seekh
- ☐ Subz Shammi Kabab
- ☐ Bharwa Tandoori Aloo
- ☐ Aloo Makai Seekh
- ☐ Alo Aur Matar Ki Shammi
- ☐ Tandoori Mushroom Tikka
- ☐ Cottage Cheese Chilli Scallion
- ☐ Chilli Mushroom
- ☐ Vegetable Manchurian
- ☐ Crispy Fried Vegetables in Salt N Pepper
- ☐ Mushroom And Baby Corn Salt N Pepper
- ☐ Dahi Ke Kabab
- ☐ Golden Fried Baby Corn
- ☐ Spicy Crispy Corn
- ☐ Cottage Cheese Satay
- ☐ Vegetable Satay
- ☐ Vegetable Spring Rolls
- ☐ Five Spiced Cottage Cheese
- ☐ Honey Chilli Cauliflower
- ☐ Honey Chilli Potato
- ☐ Chilli Basil Mushroom
- ☐ Oregano Infused Cheese Fingers
- ☐ Spiced Cashew Nut Rolls
- ☐ Mushroom Duplex
- ☐ Corn N Cheese Rolls
- ☐ Falafel With Tzatziki

Non Vegetarian

- ☐ Tandoori Chicken
- ☐ Murg Tikka Peshawari
- ☐ Murg Afgani Tikka
- ☐ Lahsooni Murg Tikka
- ☐ Achari Murg Tikka
- ☐ Murg Kali Mirch Tikka
- ☐ Haryali Murg Tikka
- ☐ Murg Gilaffi Seekh
- ☐ Spicy Chicken Wings
- ☐ Chicken Balls In Barbeque
- ☐ Chicken Croquettes
- ☐ Chicken Lollypop
- ☐ Chicken Spring Rolls
- ☐ Chicken Satay With Peanut Sauce
- ☐ Chilly Chicken – Dry
- ☐ Chicken Manchurian – Dry
- ☐ Kung Pao Chicken
- ☐ Gosht Shammi Kabab
- ☐ Gosht Adraki Seekh Kabab
- ☐ Gillaifi Seekh Kabab
- ☐ Tandoori Mutton Tikka
- ☐ Peshawari Boti Kebab
- ☐ Fish Tikka
- ☐ Fish Amritsari
- ☐ Fish Ajwaini Tikka
- ☐ Badami Macchi Tikka
- ☐ Herb Crumbed Fish With Tartare Sauce
- ☐ Semolina Crusted Fish With Sweet Chilli Mayo
- ☐ Hunan Fish Fingers With Mathai Dip
- ☐ Batter Fried Fish With Hot Basil Sauce
- ☐ Fish Salt & Pepper

Soups

Vegetarian

- ☐ Tamatar Aur Dhaniya Ka Shorba
- ☐ Cream Of Mushroom
- ☐ Cream Of Spinach
- ☐ Cream Of Tomato
- ☐ Veg. Sweet Corn Soup
- ☐ Veg. Manchow Soup
- ☐ Veg Hot `n` Sour Soup
- ☐ Lemon Coriander Soup
- ☐ Dal Ka Shorba
- ☐ Aromatic Vietnamese Broth
- ☐ Classic Minestrone Soup Veg.
- ☐ Tom Yum Soup

Non Vegetarian

- ☐ Murg Jahangiri Shorba
- ☐ Yakhani Shorba
- ☐ Cream Of Chicken Soup
- ☐ Chicken Hot `n` Sour Soup
- ☐ Chicken Manchow Soup
- ☐ Ginovese Chicken Minestrone
- ☐ Chicken Consomme Soup
- ☐ Sweet Corn Chicken Soup
- ☐ Chicken Lemon Coriander
- ☐ Tom Kha Soup

Main Course

Vegetarian

- ☐ Kadhai Paneer
- ☐ Paneer Makhani
- ☐ Matar Paneer
- ☐ Palak Paneer
- ☐ Shahi Paneer
- ☐ Paneer Tawa Masala
- ☐ Paneer Butter Masala
- ☐ Paneer Lababdar
- ☐ Methi Malai Paneer
- ☐ Paneer Pasanda
- ☐ Khumb Makai Palak
- ☐ Mushroom Do Pyaza
- ☐ Mushroom Matar
- ☐ Mushroom Hara Pyaz
- ☐ Dhingri Khumb Shabnam
- ☐ Malai Kofta
- ☐ Subz Kofta Curry
- ☐ Heeng Dhaniye Ke Aloo
- ☐ Aloo Gobi Masala
- ☐ Aloo Matar
- ☐ Kashmiri / Banarasi Dum Aloo

Non Vegetarian

- ☐ Murg Makhan Wala
- ☐ Murg Kadhai
- ☐ Murg Saagwala
- ☐ Murg Lababdar
- ☐ Murg Kali Mirch
- ☐ Murg Do Pyaza
- ☐ Murg Handi Lazeez
- ☐ Murg Tikka Butter Masala
- ☐ Gosht Khada Masala
- ☐ Mutton Rogan Josh
- ☐ Bhuna Gosht
- ☐ Mutton Saagwala
- ☐ Mutton Korma
- ☐ Keema Matar
- ☐ Lal Maas
- ☐ Fish Curry – Punjabi Style
- ☐ Masala Fried Fish
- ☐ Fish Tomato

Dal

- ☐ Vegetable Jalfrezi
- ☐ Subz Miloni
- ☐ Bhindi Do Pyaza
- ☐ Methi Malai Mater
- ☐ Gobhi Matar
- ☐ Tawa Vegetable
- ☐ Corn Palak
- ☐ Vilayati Subziyan
- ☐ Kadhai Mix Vegetables

- ☐ Dal Makhani
- ☐ Dal Yellow Tadka
- ☐ Dal Panchrangi
- ☐ Dal Channa
- ☐ Rajma Raseeley
- ☐ Pindi Chana
- ☐ Punjabi Kadhi Pakodey

Rice

- ☐ Plain Rice
- ☐ Jeera Rice
- ☐ Matar Aur Dhaniye Ka Pulao
- ☐ Subz Kesar Pulao
- ☐ Navratan Pulao
- ☐ Kashmiri Pulao
- ☐ Veg Biryani

Bread

- ☐ Assorted Indian Breads
- ☐ Tandoori Roti
- ☐ Lachha Parantha
- ☐ Pudina Parantha
- ☐ Plain Naan
- ☐ Garlic Naan
- ☐ Butter Naan
- ☐ Amritsari Kulcha
- ☐ Missi Roti

Curd

- ☐ Mix Vegetable Raita
- ☐ Mint Cucumber Raita
- ☐ Burrani Raita
- ☐ Dahi Bhalla With Saunth Chutney
- ☐ Pineapple Raita
- ☐ Smoked Raita
- ☐ Boondi Raita
- ☐ Spinach And Garlic Raita



THE HILLS KASAULI™
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Continental

Vegetarian

- ☐ Grilled Polenta with Char Grilled Peppers
- ☐ Grilled Cottage Cheese With Barbeque Sauce
- ☐ Baked Spinach And Corn
- ☐ Ratatouille Of Vegetable
- ☐ Vegetable Lasagne
- ☐ Baked Vegetable

Non Vegetarian

- ☐ Grilled Chicken Breast in Mushroom Jus
- ☐ Grilled Chicken Breast With Bbq Sauce
- ☐ Coque Au Vin
- ☐ Chicken Fricassee
- ☐ Grilled Fish With Lemon Butter Sauce
- ☐ Grilled Fish With Vierge Sauce
- ☐ Lamb Stroganoff
- ☐ Shepherd's Pie

Oriental

Vegetarian

- ☐ Cottage Cheese In Chilli Scallion
- ☐ Mushroom Cottage Cheese In Hot Garlic Sauce
- ☐ Medley Of Mushrooms In Black Pepper Sauce
- ☐ Vegetable Manchurian
- ☐ Exotic Vegetables In Hot Garlic Sauce
- ☐ Chinese Vegetable In White Garlic Sauce
- ☐ Sweet `n' Sour Vegetable
- ☐ Vegetable Hakka Noodles
- ☐ Chilli Garlic Noodles
- ☐ Stir Fried Noodles
- ☐ Kung Pao Noodles

Non Vegetarian

- ☐ Chicken & Chinese Greens in Hot Garlic Sauce
- ☐ Diced Chilly Chicken
- ☐ Chicken in Black Pepper Sauce
- ☐ Chicken Manchurian
- ☐ Chicken in Black Bean Sauce
- ☐ Stir Fried Chicken And Vegetable
- ☐ Chicken in Thai Red / Green Curry Sauce
- ☐ Lamb in Hot Garlic Sauce
- ☐ Shredded Lamb in Black Pepper Sauce
- ☐ Shredded Lamb in Schezwan Sauce
- ☐ Sliced Fish in Hot Garlic Sauce
- ☐ Sliced Fish in Schezwan Sauce
- ☐ Sliced Fish in Sweet Basil Sauce

Desserts

- ☐ Hot Gulab Jamun
- ☐ Lemon Souffle
- ☐ Strawberry Mousse
- ☐ Fruit Custard
- ☐ Kesari Rasmalai
- ☐ Jalebi Rabri
- ☐ Malpua Rabri
- ☐ Fruit Truffle
- ☐ Kesari Kheer
- ☐ Kesari Phirni
- ☐ Moong Dal Halwa (seasonal)
- ☐ Chocolate Brownie
- ☐ Gajar Ka Halwa (seasonal)
- ☐ Shahi Tukra

Assorted Ice Cream

- ☐ Butter Scotch
- ☐ Vanilla Ice Cream
- ☐ Chocolate Ice Cream
- ☐ Tutty Fruity
- ☐ Strawberry Ice Cream



THE HILLS KASAULI™
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Client Name

Mobile No.

Address

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Function

Event Date

No. of Pax

Estimated Cost

Menu Final Vegetarian / Non Vegetarian

Cost P. Plate

No. of Pax

Estimate Value

Advance

Balance

Booking Date

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Clients Signature

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for The Hills Kasauli
Auth. Signatory

Banquet Terms & Conditions

1. Booking Confirmation

Once the event date is confirmed and the menu is finalized, the booking will be considered firm.

Cancellation or postponement of the event will not be permitted thereafter.

2. Menu Finalization Timeline

Any additions or deletions to the finalized menu must be communicated and confirmed at least 7 days prior to the event date.

3. No Last-Minute Changes

No changes in the menu will be entertained within 7 days of the event.

4. Additional Menu Items

Any item added after initial finalization (within the permitted timeline) will be charged additionally, over and above the agreed package/menu cost.

5. Pricing & Taxes

All prices are exclusive of taxes. GST on food and beverages (including liquor) will be charged as per applicable government regulations at the time of billing.

6. Guest Count Guarantee

The final guaranteed number of guests must be confirmed at least 72 hours prior to the event. Billing will be based on the guaranteed number or actual attendance, whichever is higher.

7. Advance & Payment Terms

A specified percentage of the total estimated billing amount is required as an advance to confirm the booking. The balance amount must be cleared before or immediately after the event.

8. Outside Food & Beverages

Outside food and beverages are not permitted within the premises.

9. Time Extension Charges

Any extension beyond the agreed event duration will be subject to additional charges.

10. Damage & Loss Liability

The client will be responsible for any damage caused to hotel/banquet property during the event, and charges will be applied accordingly.

11. Force Majeure Clause

The management shall not be held responsible for any failure to perform obligations due to unforeseen circumstances such as natural calamities, government restrictions, or other force majeure events

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Clients Signature

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for The Hills Kasauli
Auth. Signatory