



# Silver

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Teekli Village, Garat Pur Bas Near Badshahpur,  
Sohna Road, Gurugram, Haryana, India.

**9311233123 | 9643394343**





***Menu Suggestion Silver***

***We do Outdoor Catering, Marriage, Corporate Event,  
Lagan Ceremony, Birthday, Kitty etc.  
Contact Us for Best Quality and Presentation***

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*At Vishalgarh Farms, we deliver outstanding food and service. Our catering menus comprise authentic dishes from across the world and Indian delicacies. Wherever possible, we make everything in-house from scratch with fresh ingredients.*

*We keep up with what's current, but don't pander to trends. Our food is beautifully presented & unique, and we never compromise on flavour.*

*We see joy in every part of life and bring a revelry to our cooking. We believe food should be enjoyed; our portions are generous, and our food is well-seasoned and big on flavour.*

*Our team of chefs come from a diverse background, and these varying influences continuously shape our menus. We're always on the lookout for new ideas and concepts and we love fulfilling our clients' wide-ranging requests.*

*We start every enquiry with an informal chat, taking on board your ideas and plans for your booking; for us getting to know the clients that we work with is one of the key components to making your catering needs and the event a huge success!*





## TERMS

1. 30% payment at the time of booking 60% payment should be mode atleast 15 days prior to the function and the balance 10% payment before 5 days to the function. In case the gathering increases, we shall charge full amount for each and every plate after the minimum guarantee.
2. The expected number of quests should be intimated at least seven days prior from the date of function.
3. The management keeps a reasonable 10% to 15% margin for the excess guest above the number of guests confirmed and the bill for such excess pants is 3.charge accordingly. In case of cancellation the advance amount would not be refunded.
4. The food is prepared on order specifically for the number of guests confirmed by the host. No rebate or refund will be given if less number of guests attend the party.
5. Although efforts are made to accommodate any number of additional guests, the management will not be held responsible in anyway. If any item of the food short due to the additional guests, at this condition also the extra plates after the minimum guarantee would be charged as per plate rate according to your menu.
6. The item of the party menu should be clearly indicated at the time of booking. However, if any alteration or substitution in the menu is desired, it should be communication at least seven days prior from the function.
7. The taxes (GST) is extra as applicable.
8. Guests are responsible for their belongings and the management shall not be responsible for any loss of their belongings.
9. Consumption of Alcohol is guest's own responsibility and for this, they must acquire P  
10 licence along with the total Liquor Bill purchased from Authorised Delhi Liquor shop positively at the site of function. One responsible person should be at bar counter from host side and service would be started only offer the above conditions are fulfilled.
10. Stewards service is not allowed outside the party hall.





## TERMS

11. There should be a representative from your side on the plates counter for the supervision & signing for plates. He has the right to allow & disallow to take plates to any person & the arrangement of food for our working staff is from our side. They are not allowed to take food from function buffet. If by mistake any of our staff come at the plates you have full right to refuse them.
12. Snacks, Chaat, Juices, Mocktails, Fresh Fruit and dinner will be served from 8pm to 12pm only Buffet would be open latest by 09:30 pm till 12:00 midnight,
13. Any change and any addition by you in the menu card in your handwriting is not valid.
14. Minimum guarantee can not be reduced once the booking is done and if it is reduced it will increase the rate per plate.
15. Host & Guest are requested to kindly take care of their belonging (such as gifts, valuables, Jewellery, mobile, phone, cars, stereos etc.)
16. Customer is bound to pay the fix amount if anything happened due to natural calamities (such as rain, fire, heavy wind, earth quake etc.)
17. Sharing of plate shall not be allowed.

**HOST NAME:** .....

**PHONE:** .....

**SIGNATURE:** .....





NAME OF HOST .....

FUNCTION DATE .....

TYPE OF FUNCTION .....

NO. OF PAX (MINI. GUARANTEE) .....(MAX. GUARANTEE) .....

VENUE .....

COLOUR THEME .....

CONTACT DETAIL .....

RATE .....

ADVANCE .....

HOST SIGNATURE .....

REMARKS .....

.....





## **MINERAL WATER**

### **AERATED DRINKS**

**200 ML BOTTLES / GLASSES**

*Cola  
Lemon  
Orange*

### **MOCKTAILS**

*Purple Shadow  
Cool Sensation  
Blue Heaven  
Mountain Sunrise  
Orange Blossom  
Mojito  
Italian Smooch  
Night Queen*

*(ANY FOUR)*

### **SHAKES**

*Strawberry  
Butterscotch  
Paan Shake  
Vanilla  
Chocolate  
Kiwi*

*(ANY FOUR)*





## **HOT STATIONS**

### **SOUP**

*Cream of Tomato*

*Veg. Sweet Corn*

*Tomato & Basil Shorba*

*Hot & Sour*

*Veg. Manchow*

*Mushroom & Celery*

*Creamy Corn & Chowder*

*Lemon Coriander*

*(CHOOSE ANY TWO)*

### **CAFE AND TEA**

*All English and Indian*

*Cafe & Tea Served with*

*Assorted Types of Cookies*





## INDIAN

*Pineapple (Rani)*

*Watermelon (Bangalore)*

*Papaya (Karnataka)*

*Green Almond (Kashmir)*

*Orange (Nagpur)*

*Mango (Lucknow)*

*Muskmelon (Maharashtra)*

*Jamun (Maharashtra)*

*Apricot (Himachal)*

**NOTE:** If any changes in fruit item, it will depend on season and availability.

**(Extra Fruit charged ₹50 per head per item)**





## **CHATPATA KHOMCHA**

**Gol Gappe (Sweet & Sour Water)**

**Dahi Bhalla Papdi**

**Aloo Tikki (Stuffed)**

**Moong Dal Chila**

**Kanji Vada**

**Palak Patte Ki Chaat**

**Aloo Chaat**

**Dal Muradabadi & Bisuity Roti**

**Ram Laddoo (With Muli Laccha)**

**Pao Bhaji**

**Lacha Tokri**

**Raj Kachori**

**Khajoor Badam Ki Chaat**

**English Tawa**

**Italian Pav Bhaji**

**Tum Tum Chaat**

**Matra Patila (With Kulcha)**

**(CHOOSE ANY SEVEN)**





## **STARTERS**

### **BARBEQUE**

*Surkh Lal Paneer Tikka*

*Malai Paneer Tikka*

*Haryali Paneer Tikka*

*Achari Paneer Tikka*

*Sufiyana Bharwan Aloo*

*Ajwain Tandoori Khumb*

*Awadhi Kathal Tikka*

*Pastoni Soya Chaap*

*Makhmali Chaap*

*Masaledaar Arbi*

*Pineapple Tikka*

*(CHOOSE ANY FOUR)*

### **SHAAN-E- DELHI**

*Hara Bhara Kebab*

*Corn Kebab*

*Kale Chane Ke Kebab*

*Khasta Kebab*

*Crunchy Paneer Roll*

*Kaju Matar Potli*

*(CHOOSE ANY THREE)*





## **STARTERS**

### **ORIENTAL**

*Achilli Paneer*

*Chilli Crisp Potato*

*Vegetable Spring Roll*

*Chilli Mushroom*

*Mushroom Duplex*

*Chilli Water Chestnut With Paper & Black Bean Sauce*

*Golden Fried Baby Corn*

*Vegetable Manchurian*

*Tempura Vegetable Salt & Pepper*

*Honey Chilli Potato*

*Crispy Cauliflower*

*Cottage Cheese With Black Pepper Sauce*

*(CHOOSE ANY FOUR)*





## **MAIN COURSE**

### **RICE AND YOGHURT**

#### **VEG DUM BIRYANI**

*Perfect Combination of Rice  
and Vegetables Cooked in Vegetable Stock*

#### **VEG PULAO**

*North Indian Pilaf with Lots of Veg. and Whole Spices*

#### **PLAIN RICE**

*(Just Steamed)*

#### **DAHI BHALLA**

*Sponge Yellow Lentil Dumpling Soaked in  
Yoghurt Served with Sweet and Tangy Sauce*

#### **RAITA**

*Boondi Veg.*

*Cucumber Pineapple*

*(CHOOSE ANY ONE)*





## **MAIN COURSE**

### **DAL MAKHANI**

*Black Lentils Simmered on  
Slow Fire Overnight and Finished with  
Tomato Paste, Butter and Cream*

### **SHAHI PANEER**

*Chunk of Cottage Cheese Cooked  
with Tomato and Cashewnut Base Gravy*

### **KADAI PANEER**

*Cubes of Cottage Cheese Cooked  
in Master Gravy Along with Diced Onion and Capsicum*

### **PALAK PANCHRATNI**

*Cottage Cheese, Corn, Mushroom, Capsicum  
and Spinach Cooked with Onion Based Gravy*

### **MALAI KOFTA**

*Mashed Cottage Cheese &  
Fig Dumplings Cooked in Saffron Gravy*

### **MUSHROOM MATAR**

*Fresh Mushroom and Green Peas Cooked in Onion Base Gravy*

### **DUM ALOO**

*Baby Potatoes Cooked in Rich Yoghurt Base Gravy*





## **MAIN COURSE**

### **VEG JALFREZI**

*Combination of Fresh Vegetables Tempered with Chillies and Cumin*

### **KADI PAKORA**

*Gram Flour Dumplings Soaked in Yoghurt Base Gravy*

### **AMRITSARI CHOLE**

*North Indian White Chickpeas Flavoured with Indian Spices*

### **BHINDI JAIPURI**

*Lady Finger Tempered with Cumin Seed Along  
with Onion Finished with Traditional Spices*

### **SARSON KA SAAG MAKKI KI ROTI**

*Served in Winter Live Along with Gur aur Makkhan*

### **DAL TADKA TAWA PHULKA**

*Served with Dhaniya / Pudina Chutney (Live)*

### **RAJASTHANI DAL**

*Five Types of Lentils Cooked with Spicy Chillies in Clarified Butter*

### **MARWADI BATI**

*Wheat Flour Dumpling Soaked in Clarified Butter*

### **SHAHI CHURMA**

*It's a Traditional Dessert of Rajasthan*





## **ASSORTED BREADS**

*Plain Naan*

*Butter Naan*

*Missi Roti*

*Amritsari Kulcha*

*Stuffed Kulcha*

*Laccha Parantha*

*Ajwain Parantha*

*Mirchi Parantha*

*Stuffed Parantha*

*Kandhari Naan*

*Biscuity Roti*

*(CHOOSE ANY FIVE)*





## **MAIN COURSE ENGLISH**

### **PASTA STATION LIVE**

*Pasta Arrabbiata*

*Pasta Olio Aglio*

*Penne*

*Spaghetti*

*Fusilli*

*Tomato Sauce, Basil Pesto, White Bechamel*

*Authentic Italian Pasta Cooked with Red Or  
White Sauce Along with All English Veg. and Herbs*

### **ORIENTAL**

*Vegetable Hakka Noodles*

*Veg. Fried Rice*

*Veg. Manchurian Gravy*

*Chilli Paneer Gravy*

*Three Bell Peppers with Corn*

*Vegetables Sweet & Sauce*

*Jasmine Rice*

*Thai Red Curry*

*Thai Green Curry*

*(CHOOSE ANY FOUR)*





## **DESSERTS**

### **HOT**

Kadai Milk  
Jalebi With Rabri  
Gulab Jamun  
Moong Dal Halwa  
Gajar Halwa (Served In Winter)

*(CHOOSE ANY THREE)*

### **COLD**

Rose Kheer  
Kesari Kheer  
Sabudana Ki Kheer  
Rasmalai  
Phirni

*(CHOOSE ANY THREE)*

## **ICE CREAM PARLOUR**

Vanilla  
Strawberry  
Chocolate  
Butterscotch  
Tutti Fruity

*(CHOOSE ANY THREE)*

or

Kulfi Tille Wali





## **ASSEMBLY POINT**

*Mineral Water*

*Tea Or Coffee*

*Soft Drink*

*Paneer Pakora*

*Gobhi Pakora*

*Palak Pakora*

*Aloo Pakora*

*Veg Cutlet*

*Matar Samosa*

*Barfi*

## **DURING PHERA**

*Mineral Water*

*Soft Drink*

*Coffee*

*Assorted Cookies*

*Barfi*

*Tea*

*Assorted Pakoda*





## **EXTRA ADD ON**

**Sajjan Goth**  
**Molecule Bar Setup**  
**Bar Team with Girl**  
**Bar Team without Girl**

## **BAR ACCESSORIES**

**(Soda, Water 1 Litre, Juice, Ice Cubes, Cocktail Syrup)**

**Hostess Girl**  
**Pan Counter**  
**Pizza Parlour**  
**Cake Pastry Parlour**  
**Maggi Counter on Vedi Time**  
**Kadhai Milk on Vedi Time**  
**Driver Food Buffet**

**Special Note :** We don't make Dalla & Bhaji  
and any type of dry sweet





## PLATE SUMMARY

1. STARTING PLATE ..... GUEST'S SIGNATURE .....

2. ADD PLATE ..... GUEST'S SIGNATURE .....

3. ADD PLATE ..... GUEST'S SIGNATURE .....

4. ADD PLATE ..... GUEST'S SIGNATURE .....

5. ADD PLATE ..... GUEST'S SIGNATURE .....

6. ADD PLATE ..... GUEST'S SIGNATURE .....

7. ADD PLATE ..... GUEST'S SIGNATURE .....

8. ADD PLATE ..... GUEST'S SIGNATURE .....

HOST NAME: .....

PHONE: .....

SIGNATURE: .....





*Thanks*

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