

**BANQUET
COMPENDIUM**

CONTENTS

MENU GRIDS	1
PICK & CHOOSE MENU FOR BANQUET	12
BEVERAGES	26
AUDIO / VIDEO RATE	30
ENTERTAINMENT	30
ACTIVITIES	35
BANQUET HALL RENTALS WITH DIMENSION & CAPACITY	38

MENU GRIDS

BREAKFAST



VEGETARIAN

Drinks

- 1 Fresh juice
- 1 Canned juice
- Tea / coffee

Cold Buffet Vegetarian

- 3 Fresh cut fruits
- Plain curd
- 3 Cereals

Morning Bakery

Bakery items: muffins / doughnut / teacake / bread / toast / crossiant
Jams & preserves

Live Stations

South Indian station with sambhar & chutney - idly, dosa, uttapam
Parantha with pickles

Hot Vegetarian Buffet (5 Dishes)

BREAKFAST



NON - VEGETARIAN

Drinks

- 1 Fresh juice
- 1 Canned juice
- Tea / coffee

Cold Buffet Vegetarian

- 3 Fresh cut fruits
- Plain curd
- 3 Cereals

Morning Bakery

Bakery items: muffins / doughnut / teacake / bread / toast
Jams & preserves

Live Stations

South Indian station with sambhar & chutney - idly, dosa, uttapam
Parantha with pickles
Egg Station

Hot Vegetarian Buffet (4 Dishes)

LUNCH / DINNER



VEGETARIAN

Soups

2 Vegetarian soups

Served with bread basket on buffet

Salads

3 Vegetarian salads

3 Simple salads

Curd preparation

3 Types of pickle & chutneys

Array of poppadums (2 Varieties)

Main Course

1 Paneer Dish

3 Vegetarian Dishes

1 Potato Dish

1 Dal

1 Steamed Rice

Assorted Indian Breads

Desserts

Western Dessert

Indian Dessert

Ice Cream

LUNCH / DINNER



NON - VEGETARIAN

Soups

- 1 Vegetarian Soup
 - 1 Non - Vegetarian Soup
- Served With Bread Basket On Buffet

Salads

- 2 Vegetarian Salads
- 1 Non - Vegetarian Salad
- 3 Simple Salads
- 1 Curd Preparation
- 3 Types Of Pickle And Chutneys
- Array Of Poppadums (02 Varieties)

Main Course

- 1 Chicken With Bone
- 1 Basa Fish
- 2 Vegetarian Dishes
- 1 Potato Dish
- 1 Dal
- 1 Steamed Rice
- Assorted Indian Breads

Desserts

- 1 Western Dessert
- 1 Indian Dessert
- Ice Cream

ADDITIONAL FOOD ITEMS

SOUP

Vegetarian	75
Non - Vegetarian	75

CURD ITEM

75

MAIN COURSE

Prawns	250
Mussels / squids / oysters	150
Chicken with bone	150
Chicken boneless	200
Lamb boneless / keema	250
Lamb with bone	200
Paneer	150
Vegetables	100
Potatoes	100
Lentils	100
Rice / noodles / farinaceous	100

DESSERTS

Western desserts	150
Indian desserts	150
Ice creams	100
Local cut fruits (4 varieties)	250
Imported fruits (4 varieties)	500

LIVE COUNTER SELECTIONS



DELUXE LIVE COUNTER SELECTIONS

₹300* Per Person / Extra ₹100* for Non - Vegetarian
(The rates are per live counter)

Chicken shawarma station / veg shawarma station
Roesti station vegetarian
Taco station vegetarian
Flambe' station (Indian desserts or Western desserts)
Tawa station (veg)
2 Types of Dal Station
3 Types of Pasta Counter
Crepe Suzette
Caesar Salad
Mexican Cuisine Station
Indian Chat Counter

SPECIALITY CUISINE COUNTER

₹600* Per Person

(Inclusions: 1 non - vegetarian, 1 live vegetarian, 1 gravy, 1 speciality vegetarian dish, 1 staple)

Regional Indian Cuisine Station
Gujarati And Marwadi
Maharashtrian
Goan
South Indian
Punjabi
Hyderabadi
Lebanese Station
Mongolian Barbecue
Thai Curry Station
Japanese Ramen Station
Burmese Station
Singaporean Station
Italian Counter

SEAFOOD COUNTER



SEAFOOD BARBEQUE

₹1,200* Per Person

Choose any 3 types

king fish
modso fish
calamari
small prawns

with accompaniments, marinades & sauces

OR

SEAFOOD BARBEQUE

₹2,000* Per Person

Choose any 4 types

king fish
modso fish
calamari
small prawns
baby lobster

with accompaniments, marinades & sauces

COCKTAIL SNACKS



1 VEGETARIAN & 1 NON - VEGETARIAN (chicken / lamb / fish)

₹500* for 2 hours

₹350* for 1 hour

OR

2 VEGETARIAN & 2 NON - VEGETARIAN (chicken / lamb / fish)

₹800* for 2 hours

₹600* for 1 hour

OR

3 VEGETARIAN / 3 NON - VEGETARIAN (chicken / lamb / fish)

₹1,200* for 2 hours

₹750* for 1 hour

Additional prawn Starter

₹250*

Additional chicken / lamb starter

₹225*

Additional vegetarian starter

₹200*

HI TEA



HI TEA SELECTIONS

(Rates are per person for 2 hours)

TEA / COFFEE / COOKIES

₹200*

OR

1 HOT SNACK

TEA / COFFEE / COOKIES

₹300*

OR

1 HOT SNACK LIVE

1 DESSERT

TEA / COFFEE / COOKIES

₹400*

OR

1 HOT SNACK

1 HOT SNACK LIVE

1 DESSERT

TEA / COFFEE / COOKIES

₹500*

OR

2 HOT SNACKS

1 HOT SNACK LIVE

1 COLD SNACK

1 MILK SHAKE

TEA / COFFEE / COOKIES

₹600*

THEME HI TEA SELECTION

(All rates are per person for 02 hours veg preparation)

3 Hot Snacks
1 Chat Live
1 Cold Snacks
2 Desserts
1 Milk Shake
Tea / Coffee / Cookies
₹850*

OR

3 Hot Snacks
2 Chat Live
1 Cold Snacks
2 Desserts
1 Milk Shake
Tea / Coffee / Cookies
₹950*

HI TEA IN LIEU OF AMERICAN PLAN LUNCH

(All rates are per person for 02 hours)

3 Hot Snacks
2 Cold Snacks
1 Rice Preparation
1 Lentil
1 Dessert
1 Milk Shake
Tea / Coffee / Cookies

SUPER MENU GRID

(All rates are per person for 2 hours veg preparation)

1 Hot snack
1 Dessert
Tea / Coffee / Cookies
₹400*

OR

2 Hot snacks
1 Dessert
Tea / Coffee / Cookies
₹500*

OR

3 Hot snacks
1 Dessert
Tea / Coffee / Cookies
₹600*

OR

2 Hot snacks
1 Live counter
1 Dessert
Tea / Coffee / Cookies
₹800*

**PICK
&
CHOOSE
MENU
FOR BANQUET**

SALADS



VEGETARIAN

Baby corn & bell pepper
Caesar salad
Russian salad
Mexican bean salad
Potato & home ground mustard
Pasta salad with pesto
Pineapple & cottage cheese salad
Apple, cucumber & spring onion salad
Greek salad
Grilled Mediterranean vegetables salad
Tadka idly chaat
Aloo moongfali aur chana chaat
Kachumbar salad
Dahi bhalla
Aloo anar ki chat
Glass noodles salad
Kimchi salad
Raw papaya salad
Glass noodles salad
Baby corn & broccoli salad
Salad caprese
Three beans salad
Mixed cabbage & apple slaw
Nicoise salad
German potato salad with mustard & gherkins
Peanut chana chaat
Hare mutter aur aloo ki chaat
Hummus
Tabouleh
Baba ganoush
Fattaush

NON - VEGETARIAN

Grilled chicken & roasted pepper salad
Chicken with spinach, feta and nuts, tomato basil salsa
Lemon and garlic roasted chicken, lemon and capers dressing
Murg ki chaat
Grilled chicken sausage with herb vegetable salad

DIPS

Mint, coriander & chilly chutney
Fresh / cooked tomato chutney
Pineapple chutney
Coconut chutney
Garlic yoghurt dip
Garlic & mint yoghurt dip
Tartare sauce
Thousand island sauce
Pickle mayonnaise
Tomato chilli garlic dip with basil
Sweet chilli coriander dip

SALAD DRESSING SELECTION

Greek yoghurt dressing
Caesar dressing
Balsamic dressing
Cocktail dressing
Honey mint yoghurt dressing
Garlic yoghurt dressing
Pomegranate Vinaigrette
Melon & lemon dressing
Balsamic, tomato & basil dressing
Lemon cilantro dressing
Plain / herb / mustard vinaigrette

SOUPS



VEGETARIAN

- Tamatar dhaniya ka shorba
- Dal shorba
- Mulligatawny
- Subz shorba
- Badam ka shorba
- Cream of tomato
- Cream of wild mushrooms & garlic
- Cream of mushroom
- Cream of green peas
- Cream of roasted vegetables & cheddar
- Cream of vegetables
- Mixed vegetable broth
- Lentil soup
- Minestrone soup
- Broccoli & almond soup
- Vegetarian hot & sour soup
- Vegetarian sweet corn soup
- Cream of oven roasted tomatoes & garlic
- Creamy pumpkin & roasted garlic soup
- Manchow soup
- Dahi aur palak ka shorba - yogurt & sautéed spinach
- Kali dal ka shorba - black lentil soup
- Khumb palak ka shorba - farmed mushroom soup & spinach

NON - VEGETARIAN

Murgh badami shorba
Murg yakhani shorba
Mutton yakhani shorba
Paya shorba
Mulligatawny
Murgh aur subz shorba
Cream of chicken
Mix seafood soup
Chicken & almond broth
Chicken manchow soup
Chicken sweet corn soup
Chicken hot & sour soup

SNACKS



VEGETARIAN

INDIAN & TANDOOR

Paneer tikka
Sarson paneer tikka
Ajwani paneer tikka
Achari paneer tikka
Chutney paneer tikka
Zafrani paneer tikka
Badamani paneer tikka
Paneer recheado
Paneer tikka peri peri
subz ki seekh
Hara bhara kebab
Achari aloo
Tandoori subz
Tandoori mushroom
Aloo aur til ki tikki
Paneer satay
Bhutte ki tikki
Rajma ki galouti
Kaju aur matar ki tikki
Tandoori phool

WESTERN & ORIENTAL

Crumb fried vegetable finger
Cheesy potato nuggets
Chilli garlic potato
Honey chilli potato
Thai paneer satay

Paneer in chilli bean sauce
crispy fried Szechwan potato
Tomato & olive bruschetta
Falafel
Corn & jalapeno nuggets
Sweet potato & chilli croquettes

NON - VEGETARIAN

INDIAN & TANDOOR

Murgh malai tikka
Chicken 65
Chicken cafreal
Goan chicken cutlet
Kasoori murgh tikka
Zafrani murgh tikka
Murgh tikka kalimirch
Bhatti ka murgh
Sarson murgh tikka
Fish tikka
Sarson mahi tikka
Goan Fried fish
Mahi tikka ajwaini
Lahsuni mahi tikka
Saunfiya mahi tikka
Hariyali fish tikka
Fish koliwada
Amritsari machchi

WESTERN & ORIENTAL

Chicken nuggets
Hunan chicken
Mexican fried chicken
Kung pao chicken
Chicken satay
Chilli chicken
Shewzan stir fry chicken
Chicken satay
Oat meal crusted chicken
Chicken & jalapeno fritters
Chicken dumpling in BBQ sauce
Chicken fingers
Crumb fried fish cake
Fish finger
Chilly fish

LAMB

Seekh kebab
Gilafi seekh
Boti kebab
Shammi kebab
Shikampuri
Galouti kebab
Maas ke soole

MAIN COURSE



VEGETARIAN

PANEER

Palak paneer
Kadhai paneer
Paneer pasanda
Mutter paneer
Paneer jalfarezi
shahi paneer (white)
Khade masale ka paneer
Paneer lababdar
Paneer kali mirch
Paneer ki khurchan
Paneer tikka masala

ALOO

Dum aloo Banarasi
Achari aloo
Hing aur dhania ke chatpate aloo
Hare pyaz aur aloo
Dum aloo kashmiri
Aloo bukhara
Aloo gobhi masala
Aloo jeera
Dum aloo Jodhpuri

VEGETABLES

Gobi aur methi ka tuk
Gobi adraki
Miloni tarkari
Subz panchratna
Muttar mushroom masala
Bhindi amchoor wali
Makai palak
Palak khumb
Palak mutter makhane
Methi malai mutter
Vegetable jalfarezi
Subz makhnwala
Nizami handi
Bhindi do pyaza
Subz miloni
Vilayati subzi
Subz ki khurchan
Baingan ka bhartha
Bhagare baingan
Baingan mirchi ka salan
Gobhi matter
Kutri gobhi
Gobhi mussallam
Gobhi adraki

WESTERN SELECTION

Sautéed Parsley potatoes
Baked potato Lyonnaise
Gratinated potatoes
Mash potatoes with glazed onions
Roasted potato wedges with rosemary
Sautéed baby potatoes with spinach, onion, garlic & chilly flakes
Glazed mix vegetables
Assorted gratinated vegetable
Bell pepper & eggplant stew with basil & olives
Melanzane parmigiana
Vegetable lasagna
Lasagna with spinach & ricotta cheese
Cannelloni with spinach & corn
Grilled semolina cake with tomato sauce
Grilled cottage cheese steaks with saffron cream sauce

ORIENTAL SELECTION

Vegetable in hot garlic sauce
Vegetable in chilli garlic sauce
Stir fried vegetables
Hunan style vegetables
Schezwan style vegetable
Veg dumpling in chilli garlic sauce

DAL

Dal baluchi
Dal maharani
Dal panchratna
Dal yellow tadka
Dal Amritsari
Dal palak
Dal moong tadka
Dal hare moong
Dal hariyali
Dal arhar tadka
Punjabi chole
Paneer kulcha
Pindi chole
Rajmah masala
Sambar
Dal waran
Dal malka masoor
Khatti dal
Gatta curry
Gujarati dal
Cholar dal
Dal nizami
Mah ki dal

NON - VEGETARIAN

INDIAN & WESTERN

Murgh khas korma
Sunehri murg
Chicken chettinad
Murgh Nizami
Murgh dhaniya tamatar
Dum ka murgh
Murgh makhani masala
Methi murg
Murgh badam dhaniya
Dhaba murg
Murgh handi laziz
Murgh begam bahar
Butter chicken
Murgh achari
Murgh lababdaar
Chicken curry
Kadhai chicken
Pan - fried chicken with tomato mushroom sauce
Mustard marinated grilled chicken
Herb roasted chicken with pan Jus
Chilly chicken with spring onions
Shredded chicken in black bean sauce
Diced chicken in sweet & sour sauce
Chicken in Thai red curry
Chicken in hot basil sauce
Chicken in chilli garlic sauce
Chicken Schezwan style
Chicken hot garlic sauce

SEAFOOD

Malabar shrimp curry
Goan fish curry
Andhra macchli curry
Machli ka salan
Malika - e -daria
Meen moli
Kadhai sungta
Sarson mach
Goan shrimp curry
Shrimp vindaloo
Macher jhol
Seafood in back bean sauce
Seafood in chilli garlic sauce
Malabar fish curry
Mahi tikka masala
Seafood in hot basil sauce
Seafood balchow
Squid peri peri

LAMB

(Additional charges as per compendium)

Kadhai gosht
Saag gosht
South Indian lamb curry
Gosht korma
Rogan josh
Methi gosht
Rara gosht
Gosht vindaloo
Lamb kalia
Adraki gosht
Achari gosht
Bhuna gosht
Laal maas
Safed maas
Mutton curry home style

INDIAN BREADS

Butter naan
Plain naan
Garlic naan
Basil naan
Oregano & garlic naan
Lachcha parantha
Pudina parantha
Tandoori roti
Khasta ajawani
Masala kulcha
Pyaz hari mirch ka kulcha

RICE

Subz biryani
Subz ki tehri
Jeera pulao
Peas pulao
Jeera & dhania pulao
Vegetable pulao
Kashmiri pulao
Makai pulao
Mattar pulao
Motia pulao
Kesari pulao
Subz biryani
Jodhpuri pulao
Mutter aur gatte ka pulao
Kabuli pulao
Tamatar pulao
Tamatar aur pudina pulao
Makai pulao
Laung aur kesari pulao
Amritsari wadi pulao
Aloo gobi ki tehri
Lemon rice
Coconut tamarind rice
Chutney pulao
Zafrani pulao
Ghee bhat
Pyaz ka pulao

RAITA

Boondi raita
Masala raita
Aloo ka raita
Jeera raita
Mint raita
Pineapple raita
Cucumber raita
Tomato raita
Dahi bhalla
Dahi papdi chaat
Kheere tamatar ka raita
Bhurani raita

DESSERTS



WESTERN

- Apple & raisin crumble, cinnamon cream
- Apple & walnut strudel
- Coffee infused baked cheese cake
- Baklava
- Banana cream pie with caramel sauce
- Black forest pastry
- Blueberry cheese cake
- Chocolate & pear pudding
- Chocolate mud cake slice
- Chocolate truffle cake
- Chocolate mud pie with vanilla ice cream
- Tiramisu
- White forest pastry
- Hot sticky pudding with a rich caramel sauce
- Warm bread and butter pudding, vanilla bean sauce
- Fresh fruit Gateaux
- Fig & walnut pudding
- New York cheese cake
- Pineapple & carrot cake
- Pineapple pastry

INDIAN

Gulab jamun
Moti paak
Ras malai
Malpua
Rabri
Jalebi
Kaju mawa roll
Gajar ka halwa (seasonal)
Moong dal halwa
Lauki ka halwa
Sooji halwa
Badaam ka halwa
Baked mini jamun
Kesari kheer
Phirni
Payasam
Baked cham cham
Langcha
Moong dal payasam
Srikhand
Kulfi
Rasgulla
Sandesh
Chum chum
Mawe burfi
Kala jamun
Gulab jamun

BEVERAGES



Beverage Selection

Champagne & Wine

Non - Alcoholic Selection

Soft Beverages Selection

SPIRITS

SINGLE MALT

Glenfiddich (12 Yrs)	750ml	10000
Paul John Brilliance	750ml	10000
Glenlivet (12 Yrs)	750ml	10000

PREMIUM SCOTCH

JW Gold Label	750ml	12000
Monkey Shoulder Scotch	750ml	14000
JW Black Label	750ml	8000
Chivas Regal (12 Yrs)	750ml	8000

REGULAR SCOTCH

Black Dog	750ml	4600
Teachers Highland	1000ml	5500
Eclipse Whisky	750ml	4000

TENNESSEE WHISKEY

Jack Daniel's Old No.7	750ml	8000
------------------------	-------	------

DOMESTIC WHISKY

Blenders Pride	750ml	2500
Antiquity Blue	750ml	2500

VODKA

Grey Goose	750ml	8000
Absolut	750ml	5000
Stolichnaya	750ml	4000
Smirnoff	750ml	2500

GIN

Bombay Sapphire	750ml	5000
Gordon's	750ml	4000
Greater Than London dry	750ml	3000

WHITE RUM

Bacardi Carta Blanca	750ml	2500
----------------------	-------	------

DARK RUM

Old Monk	750ml	1200
----------	-------	------

TEQUILA

Don Angel Oro	1000ml	6200
Don Angel Blanco	750ml	5000

These rates are subject to change by Govt. notification without prior notice; Charges applicable on date of the event would apply. Bar License is required for any outdoor event which has liquor. All rates are exclusive of present taxes. The above mentioned brands are subject to availability at the time of the function. Guests below the age of 25 years shall not be served alcoholic beverages. Bar closes at 11:45 pm

BRANDY

Honey Bee	750ml	1200
-----------	-------	------

CHAMPAGNE

Moët Chandon Ice Imperial	750ml	12000
Moët Chandon Rose Imperial	750ml	11000
Moët Chandon Brut Imperial	750ml	9000
G.H. Mumm	750ml	8000
Baron Albert	750ml	5000

SPARKLING WINE

DOC Prosecco Zonin	750ml	3500
Sula Brut / Sula Brut Tropical	750ml	3000

IMPORTED WINE**WHITE**

IGT Rubicone Golden Sparrow Chardonnay	750ml	2750
--	-------	------

RED

IGT Rubicone Golden Sparrow Sangiovese	750ml	2750
--	-------	------

DOMESTIC WINE**WHITE**

Sula Chenin blanc	750ml	2500
Sula Sauvignon Blanc	750ml	2500
Sula Riesling	750ml	2500

RED

Sula Raza	750ml	2500
Sula Satori	750ml	2500

ROSE

Sula Blush Zinfandel	750ml	2500
----------------------	-------	------

APERITIF

Cinzano Dry / Rosso / Bianco	1000ml	2250
Martini Dry / Rosso	1000ml	2250

LIQUEURS

Patron XO Café	750ml	10000
Jagermeister	750ml	8000
Bailey's Irish Cream	750ml	4000

These rates are subject to change by Govt. notification without prior notice; Charges applicable on date of the event would apply. Bar License is required for any outdoor event which has liquor. All rates are exclusive of present taxes. The above mentioned brands are subject to availability at the time of the function. Guests below the age of 25 years shall not be served alcoholic beverages. Bar closes at 11:45 pm

BEER / BREEZERS

Corona Extra	330ml	400
Heineken	330ml	250
Bira 91 white	330ml	250
Breezers (Assorted Flavors)	275ml	250
Budweiser	330ml	225
Kingfisher Ultra	330ml	225
Kingfisher Premium	330ml	200
Kings	330ml	175

SOFT BEVERAGES

Soft Drinks	2.25 litre	450
Canned Juices	1000ml	350
Red Bull	250ml	250
Diet Coke	330ml	125
Tonic water	250ml	125
Soda	600ml	125
Veen Mineral Water	660ml	200

AUDIO / VIDEO RATE



AUDIO VISUALS

LCD PROJECTOR (3000 Lumens / 4000 Lumens) (Rates are per 8 hour shift)	6,500 / 8,500
PA SYSTEM (Rates are per 8 hour shift)	8,000
MIKE (PODIUM/COLLAR/CORDLESS) (Rates are per 8 hour shift per mike)	1,500
REMOTE SWITCHER/ SLIDE CLICKER	1,500
KRAMER DATA SWITCHER	12,500
KRAMER SPLITTER	5,000
DVD PLAYER	1,000

PRINTER

INKJET (B/W) (Additional per cartridge)	3,000 3,500
COLOUR INKJET Additional per B/W cartridge & color cartridge	3,500 3,500
Paper Rim (A4)	1,000

LAPTOP	4,000
FRONT PROJECTION SCREEN (Tri-pod stand) (Above rates are per 8 hour shift with 8X6 feet screen)	1,500
SCREEN WITH MASKING (10x10 panel with 8x6 screen)	12,000

STAGE

BACKDROP PRINTING (Per Sq Ft)	90
BACKDROP FRAMING & MOUNTING (Per Sq Ft)	90
STAGE (Per Sq Ft) (Stage temporary setup on scaffolding, with 19 mm plywood painted in all stage sizes are in the multiple of 4' and we can provide height from 1' to 6')	90
DANCE FLOOR (Per Sq Ft) (Dance floors temporary setup on 6" frames, with 19 mm plywood along with white paint finish)	90

GENSET (Per 8 hr shift)

62 KVA (Per 8 hr shift)	15,000
125 KVA (Per 8 hr shift)	25,000

PHOTOGRAPHY & VIDEOGRAPHY

FOR STILL PHOTOGRAPHY

Service charges (8 hour shift) for photography	10,000
Size (4x6)	100
Size (5x7)	125
Per picture clicking charge (if only CD required, no print required)	15

FOR GROUP PHOTOGRAPHY

Service charge	2,500
Group expose only (no prints only CD is given)	2,500
Size (8x12)	200

VIDEOGRAPHY

Day Hire (8 hour shift)	15,000
Service charges for more than 8 hrs	2,500

ENTERTAINMENT



Karaoke Setup With Basic Sound N Projector (2 Hours)	35,000
Bollywood Band With Sound (2 Hours)	75,000
Dj With Sound N Lights (3 Hours)	55,000
2 Russian Dancers (4 Dance Sequence)	55,000
Bollywood Dance Group (4 Dance Sequence)	40,000
Goan Folk Dancers (4 Dance Sequence)	35,000
3 Piece Band With Basic Sound (2 Hours)	75,000
Goan Serenaders (2 Hours)	25,000
Bonfire	25,000
Relevant licenses will be separately charged.	
IPRS	38,000
PPL	35,000
Novex	42,000

ACTIVITIES



SPA PACKAGE

- Unlimited 3 hours package at any lunch venue which includes 6 therapists with Head, Shoulder or Foot Massage - ₹80,000/AI
- Spa Bridal Package - manicure, pedicure, spa facial, body polish / ubtan and Deep Tissue body massage (60 min)- ₹19,999 AI - can be availed spread over during the entire stay.
- Bridal Make up, Hairdo (with hairwash) and bridal dressing - ₹27000AI. ₹2500 extra payable toward travel cost of the beautician.
- Spa Groom Package - spa facial for men, body polish and Deep Tissue body massage (60 min) - ₹13,999AI, can be availed spread over the entire stay.
- Rejuve Wedding package - Rejuve Romance package for the wedding couple, Four (04) body massages (60 minutes each) for bride's and groom's parents - ₹35,999AI - can be availed spread over the entire stay.
- Professional Hairdo (without wash), Makeup and Saree draping services - minimum guarantee for 20 people @ ₹ 2700 AI per person per event. Five (05) beauticians will be available 2.5 hrs prior to the function (beauticians will use their own equipment and products) ₹ 2500 towards travel charge per day extra.
- Salon Rental and / or any other venue rental for makeup / dressing purposes in case the guests want to bring their own beautician teams, as make-up is not allowed in rooms - ₹60,000 AI per day. No equipment or product will be provided.
- Appointments need to be booked in advance.

WATER SPORTS PACKAGE	₹4,00,000
Unlimited 3 hours package at beach lunch venue which includes 4 jetskies, 1 Parasailing, 1 Banana Ride and 1 Ringo Ride.	
IRONING PACKAGE	
4 pcs. per room per day package for 100 rooms	₹30,000
4 pcs. per room per day package for 150 rooms	₹45,000
4 pcs. per room per day package for 200 rooms	₹60,000
YOGA PACKAGE	₹500
Per person per day (minimum of 20 people in a batch)	
WIFI PACKAGE	₹300
Per room per day (minimum of 50 rooms a day)	
SEIGHTSEEING PACKAGE	
4 hours of seightseeing in Innova (Madgaon City, Shanta Durga Temple, Colva Beach, Palolem Beach)	₹5,000
4 hours of seightseeing in Fortuner (Madgaon City, Shanta Durga Temple, Colva Beach, Palolem Beach)	₹30,000
4 hours of seightseeing in 35A/C coach (Old Goa Church, Panjim City, Dona Pualo, Miramar Beach, Calangute Beach, Baga Beach, Fort Aguada, Aguada Beach)	₹30,000
BEACH CRICKET	₹25,000
(4 Hours)	
BEACH VOLLEYBALL	₹12,000
(3 Hours)	
BEACH FOOTBALL	₹15,000
(3 Hours)	

**BANQUET HALL RENTALS
WITH
DIMENSION & CAPACITY**

VENUE	LOCATION	AREA (sq ft)	DIMENSION (LXBXH) in feet	THEATER	CLUSTER	U-SHAPE	CLASS-ROOM	BOARD ROOM	RENTALS
Braganza	Ground Floor	5548	83.3 X 66.6 X 13.6	400	220	93	216	72	2,50,000
Vasco	Ground Floor	745	28 X 26.6 X 8.1	50	24	18	18	14	25,000
Afonso	Ground Floor	518	25.9 X 20 X 8.1	40	18	12	12	14	25,000
Dice	Ground Floor	769	28.4 X 27.1 X 7.4	60	30	15	21	14	25,000
Francisco	Ground Floor	3613	85 X 42.5 X 8.8	250	120	51	132	72	1,00,000
Rajbaga	Ground Floor	2980	54.6 X 54.6 X 18.6	200	96	36	120	44	1,00,000
Talpone	Ground Floor	1367	49 X 27.9 X 9	50	42	18	36	20	50,000
Z-Room	Ground Floor	1191	41.8 X 28.5 X 9.4	50	36	18	30	20	50,000
G. M. Board Room	Ground Floor	364	26 X 14 X 8.8	NA	NA	NA	NA	16	25,000
Legecy Lawn	Outdoors	16000	250x68	NA	NA	NA	NA	NA	2,00,000
Rajbaga Beach	Outdoors	NA	NA	NA	NA	NA	NA	NA	2,00,000
Marina Beach	Outdoors	NA	NA	NA	NA	NA	NA	NA	2,00,000