

BANQUET MENU





VEGETARIAN MENU

Silver Vegetarian Menu

- 4 Snacks
- 2 Soups
- 3 Salads
- 1 Curd/Raita
- 1 Green Salad

Main Course

- 1 Paneer Dish
- 4 Vegetarian Dishes
- 1 Dal
- 1 Rice
- 3 Assorted Indian Breads
- 3 Desserts

Diamond Vegetarian Menu

- 8 Snacks
- 2 Soups
- 6 Salads
- 1 Curd/Raita
- 1 Green Salad

Main Course

- 1 Paneer Dish
- 7 Vegetarian Dishes
- 2 Dals
- 2 Rice
- 6 Assorted Indian Breads
- 2 Live Stations
- 8 Desserts

Gold Vegetarian Menu

- 6 Snacks
- 2 Soups
- 3 Salads
- 1 Curd/Raita
- 1 Green Salad

Main Course

- 1 Paneer Dish
- 5 Vegetarian Dishes
- 1 Dal
- 1 Rice
- 4 Assorted Indian Breads
- 1 Live Station
- 5 Desserts

Platinum Vegetarian Menu

- 10 Snacks
- 2 Soups
- 9 Salads
- 1 Curd/Raita
- 1 Green Salad

Main Course

- 1 Paneer Dish
- 9 Vegetarian Dishes
- 2 Dals
- 2 Rice
- 6 Assorted Indian Breads
- 3 Live Stations
- 10 Desserts

*Includes service charge and all applicable taxes

NON-VEGETARIAN MENU

Silver Non-Vegetarian Menu

4 Snacks (2 Non-Vegetarian & 2 Vegetarian)
2 Soups
3 Salads
1 Curd/ Raita
1 Green Salad
Main Course

2 Non-Vegetarian Main Courses
2 Vegetarian Main Courses
1 Dal
1 Rice
3 Assorted Indian Breads
3 Desserts

Diamond Non-Vegetarian Menu

8 Snacks (3 Non-Vegetarian & 5 Vegetarian)
2 Soups
6 Salads
1 Curd/ Raita
1 Green Salad
Main Course

3 Non-Vegetarian Main Courses
5 Vegetarian Main Courses
2 Dals
2 Rice
6 Assorted Indian Breads
2 Live Stations (1 Non-Vegetarian + 1 Vegetarian)
8 Desserts

Gold Non-Vegetarian Menu

6 Snacks (3 Non-Vegetarian & 3 Vegetarian)
2 Soups
6 Salads
1 Curd/ Raita
1 Green Salad
Main Course

2 Non-Vegetarian Main Courses
4 Vegetarian Main Courses
1 Dal
1 Rice
4 Assorted Indian Breads
1 Live Station (Vegetarian or Non-Vegetarian)
5 Desserts

Platinum Non-Vegetarian Menu

10 Snacks (4 Non-Vegetarian & 6 Vegetarian)
2 Soups
9 Salads
1 Curd/ Raita
1 Green Salad
Main Course

4 Non-Vegetarian Main Courses
6 Vegetarian Main Courses
2 Dals
2 Rice
6 Assorted Indian Breads
3 Live Stations (1 Non-Vegetarian + 2 Vegetarian)
10 Desserts



*Includes service charge and all applicable taxes



ADD-ONS

*****Chaat Counter**

4 live counters (1 Hot + 3 Cold) at INR 499* Only per person
Additional Chaat counter at INR 110* Only per person, per item

Cut Fruits Counter

5 Indian fruits+ 5 imported fruits at INR 499* additional fruits shall be charged at an additional cost of INR 110* Only per person, per item

Soft Beverage Package

Assorted beverage package at INR 440* Only per person
includes Soft Drinks, Preserved Juices & 02 Mocktails

Seafood including Cold Cuts

Any seafood item (prawn, lobster** etc.) selected in the non-vegetarian menu shall be at an additional charge of INR 385 Only per person, per item

**Seasonal-subject to availability

***Chaat & fruit counter staff will be outsourced

*Includes service charge and all applicable taxes

SOUPS/ SHORBA

Vegetarian

Tamatar Dhaniye ka Shorba
Subz Shorba
Dal Shorba
Makai ka Shorba
Vegetable Hot & Sour
Vegetable Sweet Corn
Vegetable Manchow
Lemon Coriander
Cream of Almond
Cream of Mushroom
Cream of Asparagus
Vegetable Minestrone
Mulligatawny
Chargrilled Vegetable
Cream of Tomato Soup with Croutons
Cream of Spinach Soup with Almond Flakes
Spinach & Potato Soup
Smoked Pumpkin Soup

Non-Vegetarian

Shahi Murgh Shorba
Mutton Paya Shorba
Seafood Bean Curd Soup
Hot & Sour Soup - Chicken/Fish
Tom Yum
Chicken Sweet Corn
Chicken Manchow
Chicken Lemon Coriander
Cream of Chicken
Cream of Asparagus and Chicken
Chicken Mulligatawny
Chicken Minestrone
Lamb Scotch Broth with Root Vegetables
Moroccan Lamb and Lentil Soup



SNACKS VEGETARIAN

Indian

Paneer Tikka
(Ajwaini/ Achari/ Malai/ Kesari/ Surkh/ Hariyali)
Paneer 65
Jaipuri Kuti Mirch Ka Paneer Tikka
Amritsari Paneer
Soya Malai Tikka
Soya Chilli Tikka
Paneer aur Akhrot Ki Tikki
Tandoori Malai Broccoli
Makai Subz Seekh
Amritsari Potato Wedges
Matar Palak Ke Kabab
Mini Samosa
Dahi Ke Kabab
Subz Shami Kabab
Palak Bhutta Kabab
Khumb Ke Shami Kabab
Hara Bhara Kabab
Tandoori Baby Aloo
Tandoori Mushroom
Rajma Ki Galouti Kabab
Moong Dal Ke Kabab
Zamindari Aloo Achari
Tandoor Aloo Ki Nazakat
Corn Aloo Ki Tikki
Tandoori Phalon Ki Chaat
Tandoori Pudina Aloo

Western

Cheesy Corn Croquettes
Cottage Cheese Fingers
Peri Peri Potato Wedges
Cajun Spiced Potato Wedges
Vegetable Cutlet
Vermicelli Potato Croquettes
Corn Flake Crusted Vegetable Cutlets
Sicilian Cheese Arancini
Golden Fried Cheese Munchers
Mini Paneer & Capsicum Shashliks
Ratatouille Tartlets
Spinach & Corn Puff
Nachos with Salsa

Oriental

Vegetable Spring Rolls
Vegetable Manchurian (Dry)
Chilli Mushroom
Golden Fried Babycorn
Vegetable Salt & Pepper
Honey Chilli Potato
Chilli Basil Vegetable
Lemon Chilli Pineapple
Chilli Paneer



SNACKS

NON-VEGETARIAN

Indian

Amritsari Fish with Mint Chutney
Koliwada Fish Fingers
Mahi Tikka
(Ajwaini/ Lasooni/ Saunfiya/ Hariyali)
Fish Rawa Fry
Fish Masala Fry
Tandoori Jheenga**
(Achari/ Ajwaini/ Lal Mirch)
Chicken Tikka
(Surkh/ Achari/ Malai/ Kali Mirch/ Hariyali/
Lahsooni/ Lemon)
Chicken Kastoori Kabab
Chicken Tangri Kabab**
Murgh ke Sholey
Bhatti ka Murgh
Achari Bhuna Murgh
Chicken Reshmi Seekh Kabab
Chicken Gilafi Seekh Kabab
Chicken 65
Mutton Seekh Kabab
Mutton Gilafi Seekh Kabab
Mutton Shami Kabab
Mutton Boti Masala
Shikampuri Kabab

Western

Fish Fingers with Tartar Sauce
Chicken Nuggets
Beer Battered Prawns**
Barbeque Meatballs
Lamb Satay with Peanut Sauce

Oriental

Fish Salt and Pepper
Fish with Sambal Chilli
Chilli Prawns**
Golden Fried Prawns **
Prawns Salt and Pepper**
Chilli Chicken (Dry)
Cantonese Chicken Lollipops
Chicken Balls in Chicken Coriander Sauce
Chicken Salt and Pepper
Chicken Satay with Peanut Sauce
Chilli Garlic Lamb Dumplings



SALADS

Vegetarian

Assorted Garden Greens
Kachumber Salad
Kabuli Chana Papdi Chaat
Bean Sprouts & Vegetable Salad
Moth Masala with Onions and Green Chillis
Kandhari Aloo Chaat
Phalon Ki Chaat
Mexican Three Bean Salad
Assorted Lettuce Salad with Condiments and Dressing
Waldorf Salad
Carrot and Raisin Salad
Hummus with Pita & Baba Ghanoush
Raw Papaya Salad
Kimchi Salad
Thai Glass Noodles Salad
Russian Salad
Greek Salad with Feta Cheese
Mediterranean Grilled Vegetable Salad
Caprese Salad
French Beans Salad with Almonds and Cherry Tomatoes
Sliced Sweet Lime with Chilli Dressing
American Corn Salad with Vinaigrette and Trio Bellpepper
Black Beans, Bulgur and Bell Peppers Salad
Broccoli and Cherry Tomatoes
Pasta with Pine Nuts
Broccoli Cauliflower Salad
Cucumber with Dill Yoghurt
Puy Lentil and Sun-dried Tomatoes
Couscous with Roasted Vegetables and Pine Nuts
Apple Pear, Celery and Walnuts In Mustard Dressing



Salads are served with Achaar, Papad, Chutney, Lemon & Green Chillies

SALADS

Non-Vegetarian

Chicken Caesar Salad with Condiments
Mixed Meat Salad
Chicken Hawaiian with Creamy Honey Lemon Dressing
Tandoori Chicken Tikka Salad
Chicken Sausage, Gherkins & Bell Peppers
German Potato Salad with Bacon
Larb Kai - Thai Minced Chicken Salad
Boiled Egg White in Curried Mayonnaise
Shredded Lamb Salad with Bell Peppers
Broccoli, Cherry Tomatoes and Pasta with Bacon

Curd and Raita

Mixed Vegetable Raita
Pineapple Raita
Tamatar Pyaz Ka Raita
Mint Raita
Cucumber Raita
Burani Raita
Plain Curd
Dahi Vada
Dahi Gujiya with Saunth Chutney



Salads are served with Achaar, Papad, Chutney, Lemon & Green Chillies



LIVE COUNTERS

Indian

Dry Tawa Vegetable
Tawa Mushroom
Keema Kaleji
Tawa Chicken Masala
Tawa Mutton Masala**
Jalebi**

Global

Pasta
Pizza
Mangolian
Thai Curries
Momos**
Shawarma

MAIN COURSE

Vegetarian

Dum Aloo
Jeera Aloo
Dahiware Aloo
Khumb Hara Pyaaz
Khumb Matar Makhana
Lipta Mushroom Masala
Mushroom Do Pyaza
Achari Baingan
Baingan Ka Bharta
Bhindi Masala
Bhindi Do Pyaza
Kurkuri Bhindi
Aloo Matar
Methi Matar Malai
Navratan Korma
Subz Jalfrezi



MAIN COURSE

Vegetarian

Subz Nizami Handi
Nawabi Chukundar Kofta Curry
Lahsooni Palak Tamatar Ka Saag
Mixed Vegetable Handi/ Peshawari
Kaju Matar makhana
Punjabi Matar Gobi Masala
Aloo Gobhi Adraki
Gobhi Musallam
Palak Makai/ Sarson Ka Saag*
Vegetable Manchurian
Bean Curd with Assorted Vegetables in Chilli, Hot Garlic, Sichuan
and Black Bean Sauce
Exotic Vegetables in Thai Green Curry
Chargrilled Vegetables
Corn and Spinach
Baked Vegetables Melanzane Parmigiana
Thai Kra Pao Vegetables
Eggplant Cooked in Sichuan Sauce
Mixed Vegetables cooked in Hot Garlic/ Sweet & Sour/ Chilli Garlic Sauce
Eggplant Moussaka



*Seasonal and subject to availability

MAIN COURSE

Paneer Dishes

Paneer Makhani
Paneer Nawabi Korma
Paneer Sufiyani Pasanda
Kadai Paneer
Paneer do Pyaza
Paneer Lababdar
Palak Paneer
Methi Paneer
Paneer Peshawari
Paneer Tikka Masala
Shahi Paneer
Chilli Paneer (Gravy)
Paneer Khurchan
Paneer Kaju Kofta Curry
Paneer Kastoori Bhurji
Palak Malai Kofta Curry
Malai Kofta
Nargisi Subz Kofta



MAIN COURSE

Chicken Dishes **(All Indian Dishes are on the bone)**

Murgh Methi Masala
Murgh Rarra
Murgh Nawabi Korma
Murgh Peshawari
Murgh Lahori
Murgh Makhani
Murgh Lababdar
Murgh Palak
Murgh Achari
Dum Ka Murgh
Bhuna Murgh
Murgh Dhaniyawala
Chettinad Chicken
Dhaba Murgh
Chicken Manchurian (Gravy)
Chicken (Chilli, Hot Garlic, Sichuan, Black Bean Sauce)
Kung Pao Chicken
Chicken Thai Red Curry
Grilled Chicken Breast in Red Wine Sauce
Roasted Chicken in Rosemary Sauce
Minced Chicken Patties in Mushroom Sauce
Herb Grilled Chicken with Mushroom Sauce
Chicken Stroganoff



MAIN COURSE

Special Vegetarian Dishes Optional/ Alternative

Gatta Curry
Rajasthani Kadhi
Rajasthani Matar Aloo Jhol
Aloo Wadiyan
Punjabi Kadhi
Mughlai Soya Chaap
Kadhai Soya Masala
Cheesy Garlic Mash Potato
Parsley Potatoes
Vegetable Lasagna
Pesto Roasted Baby Potatoes
Lyonnais Potatoes

DALS

Dal Makhani (Urad Whole)
Dal Maharani (Urad Whole + Kidney Beans)
Dal Amritsari (Chana + Urad Whole)
Cholar Dal - Bengali Style
Dal Panchratan
(Moong/ Chana/ Tuar/ Masoor/ Urad Dal)
Dal Tadka (Tuar/ Malka Masoor)
Hari Moong Dal - Punjabi Style
Gujarati Khatti Meethi Dal (Tuar, Kokum and Jaggery)
Mixed Dal Fry - Punjabi Style
Pindi Chole
Rajma Rasmisa



MAIN COURSE

Mutton Dishes

Mutton Roganjosh

Gosht do Pyaza

Bhuna Gosht

Saag Gosht

Dum Ka Gosht

Rarra Gosht

Nihari Gosht

Lal Maas

Methi Gosht

Gosht Vindaloo

Roasted Lamb Leg with Rosemary Jus

Minced Lamb Patties with Mint Sauce

Braised Lamb Shanks with Red Wine Sauce

Lamb Goulash

Shepherd's Pie with Creamy Mashed Potatoes

Lamb with Hot Bean Sauce**



MAIN COURSE

Seafood Dishes Optional/ Alternative

Meen Moilee (Kerala)

Machher Jhol (Bengal)

Kerala Fish

Curry Malabar Fish

Curry Goan Fish

Curry Jhinga**

Chingri

Golden Fried Fish with Tartar Sauce

Grilled Fish with Lemon Butter Sauce

Poached Fish Veronique

Sliced Fish in Hot Garlic Sauce

Fish Dumplings in Chilli Coriander Sauce

Sweet 'N' Sour Fish

Sliced Fish in Oyster Sauce

Fish in Black Bean Sauce

Grilled Prawns** with Basil and Lime Sauce



MAIN COURSE

Rice Preparations

Plain Rice
Jeera Rice
Vegetable Pulao
Peas Pulao
Moti Pulao
Subz Zaffrani Pulao
Onion Mint Pulao
Kashmiri Pulao
Gatta Pulao

Vegetarian & Non-Vegetarian

Biryani
Fried Rice
Noodles



Radisson BLU

FARIDABAD







DESSERTS

Western Desserts

Hot Desserts

Hot Chocolate Pudding
Warm Chocolate Brownie with Truffle Sauce
Date Pudding with Caramel sauce
Custard Pudding
Banana Raisin Bread Pudding
Pineapple Upside Down with Caramel Sauce
Linzer Cake
Apple Strudel

Cold Desserts

Crème Brûlée
Assorted French Mousse Assortment (Choice of any 3)
Strawberry/ Chocolate/ Mango/ Kiwi/ Blueberry
Fruit Trifle Pudding
Pineapple Gateaux
Chocolate Walnut Brownie
Assorted Soufflé
(Pineapple/ Chocolate/ Orange/ Kiwi)
Tiramisu
Cheesecake
(Lemon/ Orange/ Strawberry/ Chocolate/ Lemon/ Blueberry)
Panna Cotta (Vanilla/ Cappuccino)
Assorted French Pastries
Baked Cheese Cake



DESSERTS

Ice Cream

Vanilla
Strawberry
Butterscotch
Chocolate
Coffee
Mango

Indian Desserts

Hot Desserts

Gulab Jamun
Kesari Jalebi with Rabri
Gajar ka Halwa (Seasonal)
Moong Dal Halwa
Sooji Halwa
Badam Ka Halwa
Zarda Pulao
Lauki Ka Halwa
Beetroot Halwa



DESSERTS

Cold Desserts

Rice Kheer
Kesari Phirni
Rasgulla
Rajbhog
Shahi Tukda
Kala Jamun (Dry)
Kesari Rasmalai
Chum Chum
Fruit Kheer
Shrikhand
Churma
Besan Ladoo
Kalakand
Rabri
Mishti Doi
Pista Barfi
Mango Phirni
Angoori Rasmalai
Khoya Ki Barfi

CHAAT COUNTER

Gol Gappe (03 Flavours water)
Dahi Bhalla Papdi Chaat
Raj Kachori
Laccha Tokri Chaat
Kanji Vada
Rajbhog Chaat
Makhana Chaat
Bhelpuri
Sevpuri
Puchka Chaat
Fruit Kulia (Six Types)
Daulat Ki Chaat
Matka Gujiya Chaat
Corn Katori Chaat
Palak Patta Chaat
Aloo Tikki
Bharwan Matar Tikki
Paneer Tikki
Aloo Chaat
English Chaat
Shakarkandi Anar Chaat
Special Moong Dal Paneer Cheela
Matar Kulcha/ Kachori
Pav Bhaji
Muradabadi Dal
Veg Chowmein
Moth Kachori



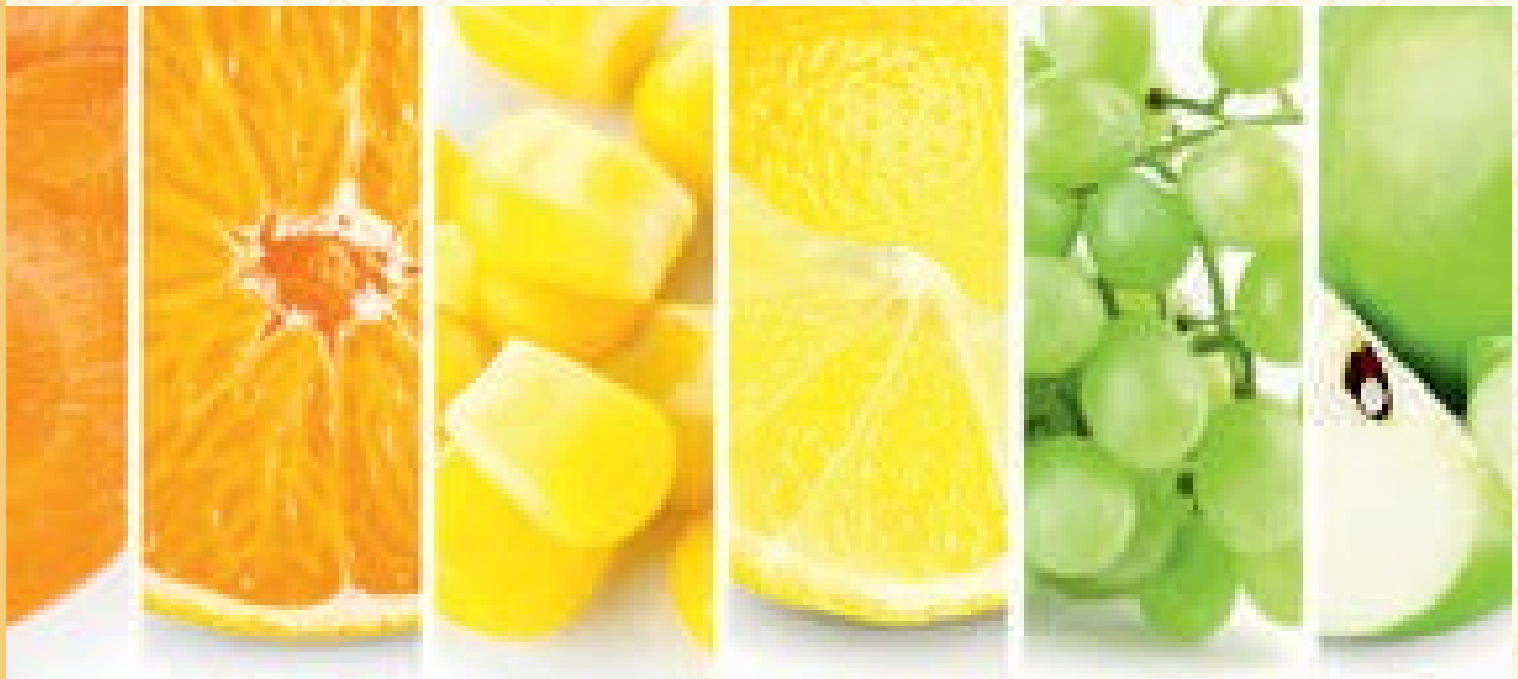
Chaat counters and staff will be outsourced

INDIAN FRUITS

Water Melon
Papaya
Pineapple
Musk Melon
Chikoo
Strawberry
Litchi
Mango (Seasonal)
Cherr
Orange
Black Grapes
Pear

IMPORTED FRUITS

Kiwi
Apple
Guava
Grapes Red Globe
Dragon Fruit
Oranges
Rambutan
Australian Pears
Australians Plums
Imported Cherry
Sweet Tamarind
Dates



Availability of fruits is subject to seasonality
Fruit counters and staff will be outsourced

BANQUET BEVERAGE MENU

WINE

Size (ml)

Dom Perignon	750
Moet & Chandon Brut	750
Chandon Brut	750
Jacob Sparkling	750
Import Red/ White	750
Domestic Red/White	750

SINGLE MALT WHISKY

Bowmore 15 Years	700
Glenfiddich 15 Years	700
Glenlivet 15 Years	700
Aberfeldy 12 Years	750
Glenfiddich 12 Years	700
Glenlivet 12 Years	700
Bowmore 12 Years	700
Glenmorangie 10 Years	750
Indri	750
Ardmore	700

WHISKY/WHISKEY

JW Blue Label	750
Chivas Regal 18 Years	750
JW Gold Label	750
JW Double Black	750
Toki Suntory	700
Jack Daniel's	750
Chivas Regal 12 Years	750
JW Black Label	750
Jim Beam	750
Ballantine's 12 Years	750
Black Dog Centenary	750
Teacher's Highland Cream	750
100 Pipers	750
J&B Rare	750



*Liquor shall be subject to availability till stocks last
Please update the liquor requirements 15 days prior to arrange the desired brands as per above list
Above rates are exclusive of taxes*

VODKA

	Size (ml)
Haku	750
Belvedere	700
Grey Goose	750
Absolut	750
Ketel One	750
Smirnoff Red	750

RUM

Bacardi Superior (White)	750
Old Monk (Dark Rum)	750

GIN

Sipsmith	750
Jaisalmer	750
Roku	700
Hendricks	700
Bombay Sapphire	750
Gordon's	750
Tanqueray	750
Beefeater	750

TEQUILA

Corralejo Blanco	750
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LIQUEUR

Jagermeister	700
Cointreau	700
Baileys Irish Cream	750
Triple Sec	750

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Above rates are exclusive of taxes*



Size (ml)

BEER

Corona	330
Imported Beer	330
Domestic Beer	330

SOFT BEVERAGE

Aerated Beverage	2000
Canned Juice Tetra Pack	1000
Red Bull	330
Ginger Ale	330
Tonic	330
Aerated Beverage (Can)	300
Soda	750
Bottled Water	1000



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Above rates are exclusive of taxes*



पर्यटन मंत्रालय
Ministry of Tourism

अतुल्य! भारत
Incredible India

CERTIFICATE



Awarded to

RADISSON BLU FARIDABAD (UNIT OF HOTEL EXCELSIOR LTD)

Unit Name

**PLOT NO. 4 SECTOR 20B MATHURA ROAD FARIDABAD HARYANA 121001
Faridabad Faridabad Faridabad, Faridabad, Haryana**

Unit Address

AHR000883

NIDHI ID

Accommodation Unit/Hotel (Lettable Rooms: 124)

Category/ Sub-Category

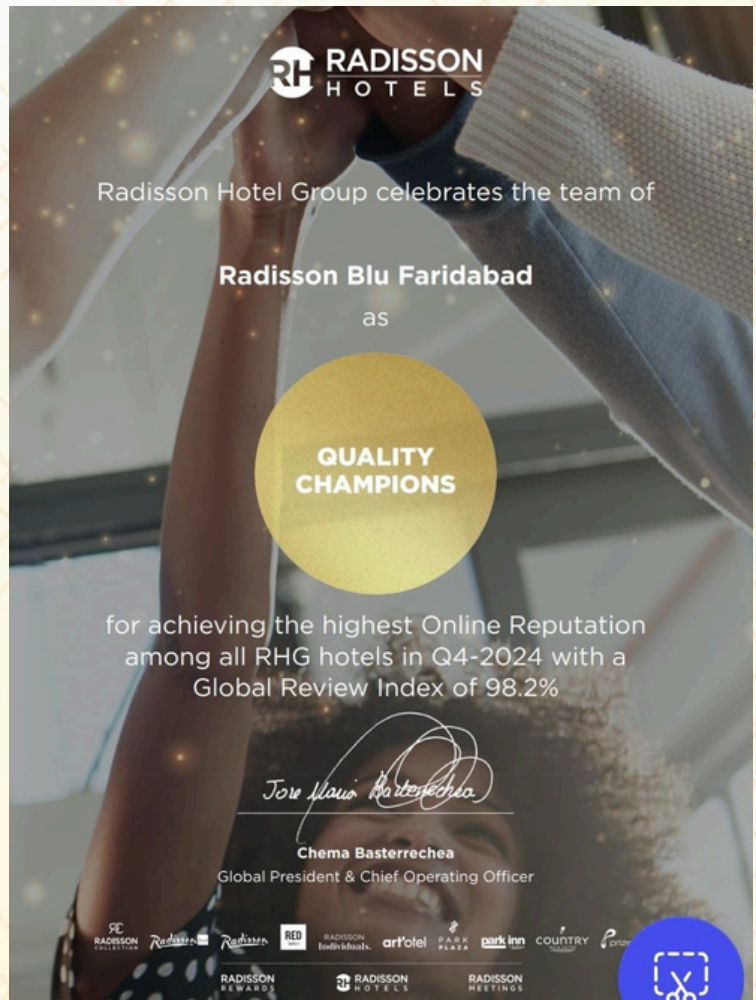
5-Star Deluxe

Certification

This Certificate has been awarded after relevant assessment & recommendations by the Ministry of Tourism. The Unit must always comply with all the regulatory conditions for the category applicable along with other terms and conditions as introduced by the Ministry from time to time. This Certificate is not a substitute for any other NOCs/Permissions/Clearances/Licenses as required by the organisation to set up and operate a hospitality & tourism business, and as prescribed by the Local Authorities (Panchayat or Municipal) and/or State Government/Union Territory Administration and/or Government of India. The guidelines governing the said Certificate is available on the website www.nidhi.tourism.gov.in

Issued on : 17/11/2023
Valid till : 16/11/2028
Certificate No. : 171120230620





**RADISSON
HOTELS**

Safety Protocol

In partnership with

SGS



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