

WEDDINGS BY RADISSON

Radisson Gurugram Udyog Vihar

Adjacent to Plot No. 406, Udyog Vihar, Phase - III, NH - 8, Gurugram - 122016, Haryana, India Tel: 0124 494 2555



YOUR CELEBRATION.
A STUNNING VENUE.
AN UNFORGETTABLE DAY.

WEDDINGS BY RADISSON



YOUR PERFECT LOCATION

Creating the perfect wedding needs a special touch Radisson, Gurugram Udyog Vihar has it all. From the moment you enter the hotel through the majestic lobby/hallway, it will feel as if a dream has come true. From lavish lighting to rich feature table settings, every last detail is taken care off combined with a range of delicious, gourmet banquet options, your once in a lifetime event will leave guests touched.

Our experienced events's team knows how to make dream wedding come true and will do so for you.



DREAM WEDDINGS & SUCCESSFUL EVENTS

Whether you're planning your dream wedding, a fabulous party, a business meeting, or a full-scale conference, Radisson Gurugram Udyog Vihar's cutting-edge event facilities are guaranteed to impress.

Meet people, mark an event, throw a fabulous party, there's always something happening here, where chic affairs and subtle service combine 35,000 sq.ft. of sleek, naturally-lit, flexible event space. But it's not just the cutting-edge ballroom and meeting facilities at the Radisson Gurugram Udyog Vihar that are incomparable, our dedicated team of event planners will add endless charm to make your event the talk of the town.



A PERFECT FIT

We've got you covered for:
Wedding Ceremonies + Receptions
Product Launch
Theme Party
Business Conference
Meeting & Events Planning
Birthday Party
Outdoor Catering

With unique offerings and creative solutions, we are here to partner with you to make your day, your way.

From spacious suites to pool decks to ballroom, we've got the perfect backdrop.

Connect with our wedding experts to start planning!



BANQUETING PACKAGES

	SUPREME		PREMIUM		DELUXE	
	Veg	Non-Veg	Veg	Non-Veg	Veg	Non-Veg
Snacks	6	3+3	8	4+4	10	5+5
Soup	2	1+1	2	1+1	2	1+1
Salad	4	1+3	5	1+4	7	2+5
Main Course	3	2+3	5	2+4	5	3+4
Paneer	1	1	1	1	2	2
Dal	1	1	1	1	2	2
Curd	1	1	1	1	2	2
Rice	1	1	1	1	2	2
Accompaniments	All	All	All	All	All	All
Dessert	4	4	5	5	6	6
Live	NIL	NIL	1	1	2	2

- Charges applicable for chat counter (04 items) will be INR 350+ taxes per person.
- Charges applicable for Fruit counter (05 Indian + 05 Imported) will be INR 300+ taxes per person.
- Charges applicable for soft beverages will be INR 250+ taxes per person (soft drinks/preserved juices/02 mojotails
- Extra veg dish will cost @ 75 + Taxes extra per person & Extra veg dish will cost @ 125 + Taxes extra per person &
- Extra Live counter will be charged at INR 200 + taxes per person.
- Above prices are exclusive of all taxes. GST on Food is 18%.
- We levy 5% Service Charge.

OUTSTANDING BANQUET MENU

VEGETARIAN SNACKS

- | | |
|--|--|
| Achari Paneer Tikka | Vegetable Salt and Pepper |
| Ajwaini Paneer Tikka | Vegetable Spring Roll |
| Haryali Paneer Tikka | Vegetable Manchurian |
| Hare Mutter Ki Tikki | Chilli Mushroom |
| Tandoori Baby Aloo Ki Tikki | Chilli Paneer |
| Aloo Corn Ki Tikki | Crispy Chilli Baby Corn |
| Achari Aloo | Honey Chilli Potatoes |
| Aloo Pudina Tikki | Potato & Sweet Corn Cakes |
| Hara Bhara Kebab | Falafel with Mint & Garlic Yoghurt Dip |
| Paneer Tilwala | Aranchini with Bar-B-Que Sauce |
| Jimikand Anjeer Ke Kabab | Vegetable Croquettes |
| Subz Hara Kebab | Mushroom and Corn Vol Au Vent |
| Mini Khasta Kachori with Peas & Raisin | Spinach and Corn Quiche |



SALADS - VEGETARIAN

- Green Salad Bar

Aloo Chana Chaat

Hummus

Babaganoush

Tossed Salad

Thai Glass Noodle Salad

Apple & Cucumber Salad

Cucumber in Yoghurt Dressing

Tomatoes & Mozzarella Cheese With Pesto

Mixed Sprouts & Bell Pepper Salad

Potato & Dill Salad

Beetroot & Spring Onion Salad

Marinated Three Pepper Salad

Marinated Mushrooms with Chives

Lettuce, Cucumber & Asparagus Salad

Cherry Tomato, Spinach & Feta Cheese Salad

Raw Papaya Salad with Crushed Peanuts
- Marinated Mushrooms Salad

Kachumber Salad

Tandoori Paneer and Pineapple Salad

Coleslaw Salad

English Potato Salad with Mustard Dressing

Carrot & Raisin Salad

Apple & Celery Salad with Walnut

Minted Cucumber Salad

Corn & Cucumber Salad

Corn & Apple Salad

Red Cabbage, Apple and Raisin Salad

Marinated Broccoli Salad with Roasted Almond Flakes

Fatoush Salad

Greek Salad

Sweet & Sour Cucumber Salad



SOUP VEGETARIAN

- Tamatar aur Dhaniya ka Shorba

Dal ka Shorba

Dal Palak ka Shorba

Subz Badam ka Shorba

Cream of Vegetable Soup

Tomato & Basil Soup

Cream of Tomato Soup

Roasted Red Bell Pepper Soup

Cream of Mushroom Soup

Cream of Broccoli

Minestrone with Kidney Beans

Mulligatawny
- Leek Potato Soup

German Lentil Soup

Mexican Bean and Jalapeno Soup

Lemon Coriander Soup

Vegetable Hot & Sour Soup

Sweet and Sour Soup with Mushrooms

Vegetable Noodle Soup

Vegetable Manchow Soup

Sweet Corn Vegetable Soup

Vegetable Clear Soup with Spinach

Tom Yum Soup

INDIAN MAIN COURSE - VEGETARIAN

- Paneer Pasanda

Paneer Khurchan

Paneer Tikka Masala

Paneer Lababdar

Achari Paneer

Zafrani Paneer

Paneer Do Pyaza

Methi Paneer

Paneer Bhurji

Paneer Makhanwala

Khoya Mattar Paneer Makhani

Palak Paneer

Malai Kofta

Palak Paneer

Palak Kofta Curry

Aloo Chatniwala

Aloo Matter

Dum Aloo Kashmiri

Jeera Aloo

Aloo Palak
- Amchuri Bhindi

Aloo Hara Pyaaz

Diwani Handi

Achari Baingan

Baingan Mirchi Ka Salan

Lasooni Makai Palak

Corn Methi Malai

Vilayti Subz Masala

Masaledar Gobi Mattar

Aloo Gobi Adraki

Methi Malai Mattar

Makai Palak

Subz Kofta

Subz Miloni

Subz Jalfrezi

Mushroom Hara Pyaaz

Makai Mushroom

Bhindi Do Pyaza

Bhindi Masala



CONTINENTAL MAIN COURSE - VEGETARIAN

- Parsley Potato Wedges

Grilled Cottage Cheese Steak with Tomato Sauce

Pesto Marinated Grilled Cottage Cheese

Rosemary Potatoes

Gratinated Potatoes

Lyonnais Potatoes

Vegetable au Gratin

Mashed Potatoes with Garlic Compote

Butter Glaze Seasonal Vegetables

Eggplant Parmigiana

Vegetable Moussaka

Mixed Vegetable Lasagne

Penne Pasta with Assorted Vegetables

Penne Arrabbiata

Farfalle with Mushroom Cheese Sauce

Baked Spinach and Corn Cannelloni

Grilled Mediterranean Vegetables

CHINESE & ORIENTAL MAIN COURSE - VEGETARIAN

Stir Fried Okra in Teriyaki Sauce
Mix Vegetables in Honey Chilli Sauce
Chilli Garlic Baby Potatoes with Peanut
Mix Vegetables in Hot Garlic Sauce
Wok Tossed Potatoes and Mushrooms in Garlic Sauce
Vegetable Manchurian
Cauliflower Manchurian
Wok Tossed Chinese Greens
Cottage Cheese and Mix Vegetables in Black Pepper Sauce
Cottage Cheese sweet and sour
Mixed vegetables sweet and sour
Stir Fried Baby Corn, Pak Choy, Onion and Broccoli
Mapo Tofu

Stir-Fried Beans in Chili Oil
Thai Vegetable Green Curry
Thai Vegetable Red Curry



NOODLES & RICE - VEGETARIAN

Vegetable Dum Biryani
Zaffrani Pulao
Mattar Pulao
Jeera Rice
Steamed Rice
Kashmiri Pulao
Jodhpuri Pulao
Vegetable Pulao
Kabuli Pulao
Vegetable Biryani
Corn Coriander Pulao

Herb Pilaf
Brown Onion Pilaf
Bell Pepper Pilaf
Vegetable Hakka Noodles
Chili Garlic Fried Noodles
Schezwan Noodles
Vegetable Fried Rice
Burnt Ginger Capsicum Fried Rice
Basil Fried Rice

DAL

- Dal Makhani
- Dal Panchmel
- Dal Hara Moong Mughlai
- Lauki Chana Dal
- Dal Peshawari
- Chana Dal with Coconut
- Achari Dal Tadka
- Dal Amritsari
- Dal Tamatar
- Dal Palak
- Lauki Dal
- Lasooni Dal Tadka
- Dhaba wali Yellow Dal
- Tadka wali Dal
- Chole Masala
- Rajma Masala
- Pindi Chana

CURD

- Vegetable Raita
- Jeera Raita
- Mint Raita
- Pineapple Raita
- Cucumber Raita
- Tomato Raita
- Boondi Raita
- Burani Raita
- Aloo aur Anaar Ka Raita
- Dahi Bhalla with Saunth Chutney



ASSORTED INDIAN BREADS

- Tandoori Roti, Naan, Butter Naan, Lachha Paratha, Mirchi Paratha, Garlic Naan, Pudina Paratha, Missi Roti

NON VEGETARIAN SNACKS

Thai Spicy Fish Cakes

Schezwan Fish

Amritsari Macchi (Fingers)

Ajwaini Fish Tikka

Tulsi Mahi Tikka

Fish Fingers with Tartar Sauce

Sliced Fish in Hot & Garlic Sauce

Crumbed Chicken with Tartar Sauce

Chili Chicken Dry

Hunan Chicken

Schezwan Chicken

Salt & Pepper Chicken

Chicken Satay

Chicken Spring Rolls

Tempura Chicken

Sesame Chicken

Chicken Nuggets

Chicken in Sweet Chili Sauce

Salt & Pepper Chicken Winglets

Chicken Winglet in BBQ -Sauce

Honey Glazed Chicken Winglets

Chicken Tikka with Mint Sauce

Achari Murgh Tikka

Chicken Reshmi Kebab

Chicken Satay with Peanut Sauce

Haryali Murgh Tikka

Lasooni Murgh Tikka

Murgh Tikka Kali Mirch

Chicken 65

Mini Chicken Puffs

Cajun Spiced Chicken Chunks

Chicken and Corn Quiche

Boti Kebab

Mutton Seekh Kebab

Shammi Kebab

Gilafi Seekh Kebab



NON VEGETARIAN SALAD

- Grilled Chicken Salad with Peppers
- Tandoori Chicken Chaat
- Curried Chicken Salad
- Chicken Hawaiian Salad
- Chicken and Pasta Salad
- Mediterranean Chicken Salad
- Bacon and Potato Salad
- Egg & Tomato with Pesto Dressing
- Nicoise
- Mixed Seafood Salad
- Marinated Fish Salad with Olive and Beans
- Thai Glass Noodle and Chicken Salad
- Shredded Lamb Salad



NON VEGETARIAN SOUP

- Murgh Malai Shorba
- Yakhani Shorba
- Murgh Dhaniya Shorba
- Murgh Badami Shorba
- Murgh Jahangiri Shorba
- Murgh Mulligatawny Shorba
- Cream of Chicken Soup
- Mix Seafood Soup
- Garlic Chicken Broth
- Chicken Sweet Corn Soup
- Chicken Hot and Sour Soup
- Clear Thai Chicken Noodle Soup
- Chicken Tom Yum Soup
- Chicken Manchow Soup
- Chicken Talumein
- Lemon Grass and Coriander Chicken Soup



NON VEGETARIAN INDIAN MAIN COURSE

- | | |
|-------------------------|--------------------|
| Malabar Fish Curry | Kadhai Murgh |
| Goan Fish Curry | Dahi Murgh |
| Machi Sarson Wali | Dum Ka Murgh |
| Machi Curry | Murgh Lajawab |
| Mahi Surkh Masala Curry | Gosht Do Pyaza |
| Murgh Methi Masala | Gosht Dahi Wala |
| Dhaniya Murgh | Kadhai Gosht |
| Murgh Makhani | Gosht Rogan Josh |
| Murgh Masala | Gosht Khada Masala |
| Chicken Chettinad | Gosht Korma |
| Murgh Lababdar | Gosht Saagwala |
| Murgh Shahjahani | Badami Gosht Korma |
| Murgh Kali Mirch | Gosht Rizala |
| Murgh Awadhi Korma | Keema Mattar |
| Dum Ka Murgh | Rara Gosht |
| Murgh Saag wala | |

All Chicken and Mutton Dishes are with bone. Boneless will be charged extra



NON VEGETARIAN CONTINENTAL MAIN COURSE

- Crumbed Fish with Garlic Aioli
- Grilled Fish with Lemon Caper Sauce
- Herb Crusted Fish
- Mediterranean Fish Casserole
- Grilled Chicken with Thyme Mushroom Sauce
- Chicken Stew
- Grilled Chicken with Pepper Sauce
- Grilled Chicken with Belle Pepper and Olives in Tomato Sauce
- Roast Chicken In Bar Be Que Sauce
- Chicken Cacciatore
- Sautéed Chicken in Red Wine Sauce
- Roast Chicken with Root Vegetables and Rosemary
- Lamb Goulash with Root Vegetables
- Roasted Lamb with Red Wine Jus
- Lamb Medallion with Rosemary Sauce



NON VEGETARIAN CHINESE & ORIENTAL MAIN COURSE

- Fish Sweet & Sour

Sliced Fish in Teriyaki Sauce

Sliced Fish in Hot & Garlic Sauce

Fish in Hunan Sauce

Sweet and Sour Fish

Sliced Fish in Chili Sauce

Diced Chicken in Hot & Garlic Sauce

Chicken Manchurian

Chicken Sweet & Sour

Chicken Schezwan
- Chicken in Black Bean Sauce

Lemon Garlic Chicken

Stir Fried Chicken in Oyster Sauce

Chicken in Green Curry Sauce

Chicken Thai Red Curry

Braised Sliced Lamb in Oyster Sauce with Spring Onion

Lamb in Schezwan Sauce

Thai Lamb Massaman Curry

Lamb in Black Bean Sauce

All Chicken and Mutton Dishes are with bone. Boneless will be charged extra





DESSERT

- Gulab Jamun

Kala Jamun

Jalebi with Rabri

Danader Rabri

Malpua with Rabri

Kesari ka Halwa

Zafrani Phirni

Rasmalai

Rice Kheer with Cashew Nuts

Moong Dal Halwa

Shahi Tukda

Kesari Kheer

Rajbhog

Orange Mousse Delight

Chocolate Mousse

Bitter Chocolate Cake

Chocolate Truffle Gateaux

Black Forest Gateaux
- Hot Chocolate Mud Pie

Fresh Cut Fruits (4 types - seasonal)

Fresh Fruit Gateaux

Orange Nougatine Mousse

Strawberry Mousse

Walnut Brownie

Tiramisu

Fruit Trifle

Cinnamon Cream Caramel

Warm Apple Cinnamon Crumble

Cheese Cake with Blue Berry Topping

Cheese Cake with Sour Cherry Topping

Bread And Butter Pudding

Omali Pudding

Choice of Ice-Creams

Vanilla, Chocolate, Strawberry, Mango,

Butter Scotch (choose any 01)

CELEBRATION WITH MEETHA BY RADISSON

Choose from an array of authentic Indian sweets

Motichoor Laddoo

Sugar saturated gram flour globules, hand rolled, adorned with Iranian pistachio

Kaju Katli

Sweetened ground cashew nut slices, embellished with silver filigree

Anjeer Roll

Poppy seed coated dry fig and nut rolls

Bikaneri Burfi

Green cardamom flavoured goodness of khoya, laced with pistachio, silver varq

Besan Laddoo

Fragrant, golden-hued gram flour spheres scented with nutmeg, saffron

Pinni

Almond studded hand rolled lentil dumplings, sweetened with caramel

Chocolate Burfi

A duo of chocolate and concentrated milk sweet, layered delicately

Kesar Peda

A rustic delicacy from Mathura, fresh sweetened khoya, flavoured with saffron

Dodha Burfi

A combination of sweetened milk, heavy cream, nuts and oodles of ghee

Kheer Kadam

Mawa sphere filled with gulkhand coated with silver varq

Coconut Laddoo

Enticing combination of khoya, sweetened milk and coconut

MEETHA



ARTISANAL WEDDING CAKED BY OUR “LITTLE PATISSERIE”

We are here to make your I-Do dreams turns sweet with our wide ranging of carefully crafted cakes

Red Velvet

Chocolate Truffle

Black Forest

Butterscotch Caramel

Fresh Fruit

Tiramisu

White Chocolate Raspberry

Strawberry

Choco Peanut Butter

Zesty Lemon and Butter Cream

Vanilla and Passion Fruit



CELEBRATE MOMENTS OF ELEGANCE AT LOTUS

Elevate your events with luxurious experience of banquet at Lotus – a perfect blend of elegance and versatility. From exquisite ambiance to gourmet catering, we ensure unforgettable celebrations in the heart of Gurugram. Your special moments deserve Lotus.



UNFORGETTABLE OUTDOOR EVENTS AT LAWN

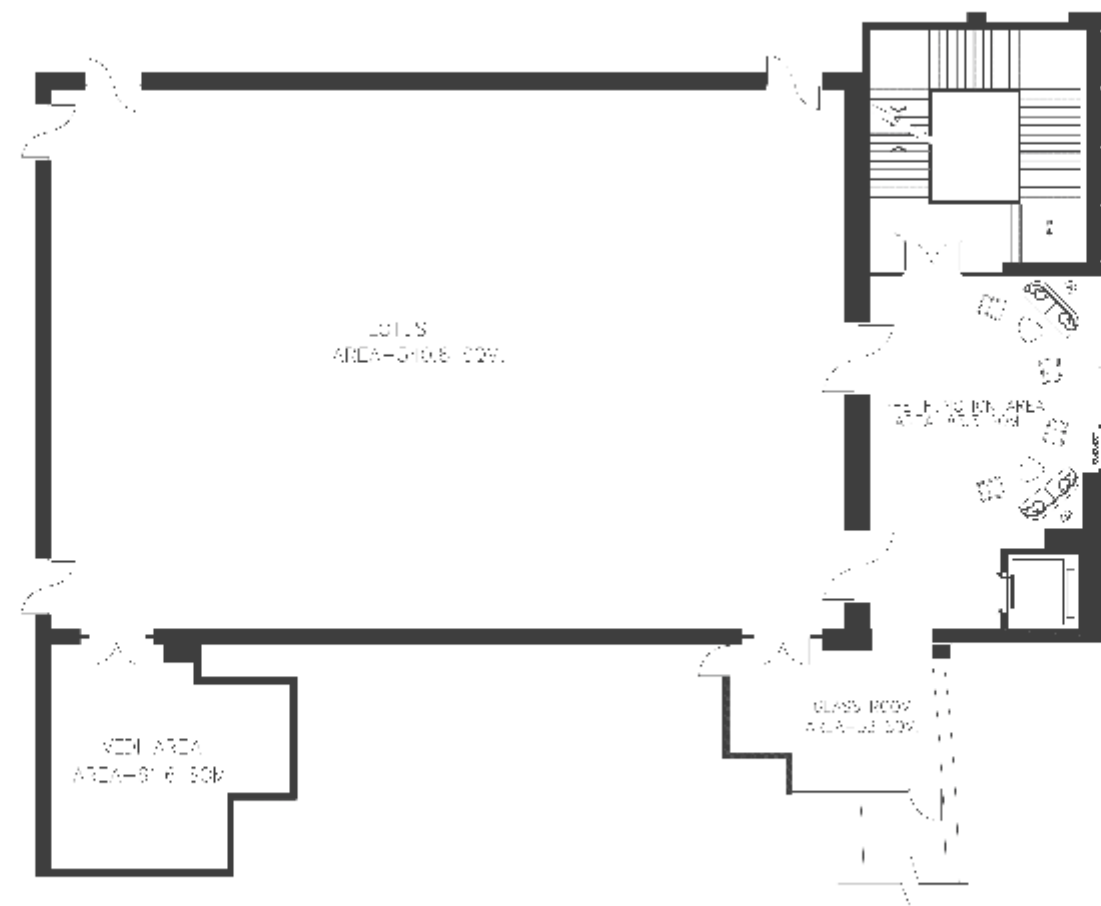
Elevate your wedding at Radisson Gurugram Udyog Vihar with our exquisite lawn venue. Immerse yourselves in an intimate celebration surrounded by nature's beauty, creating cherished moments in a singular, picturesque setting. Your special day deserves the perfect canvas, and our pristine lawn provides just that – a seamless blend of elegance and natural splendor.



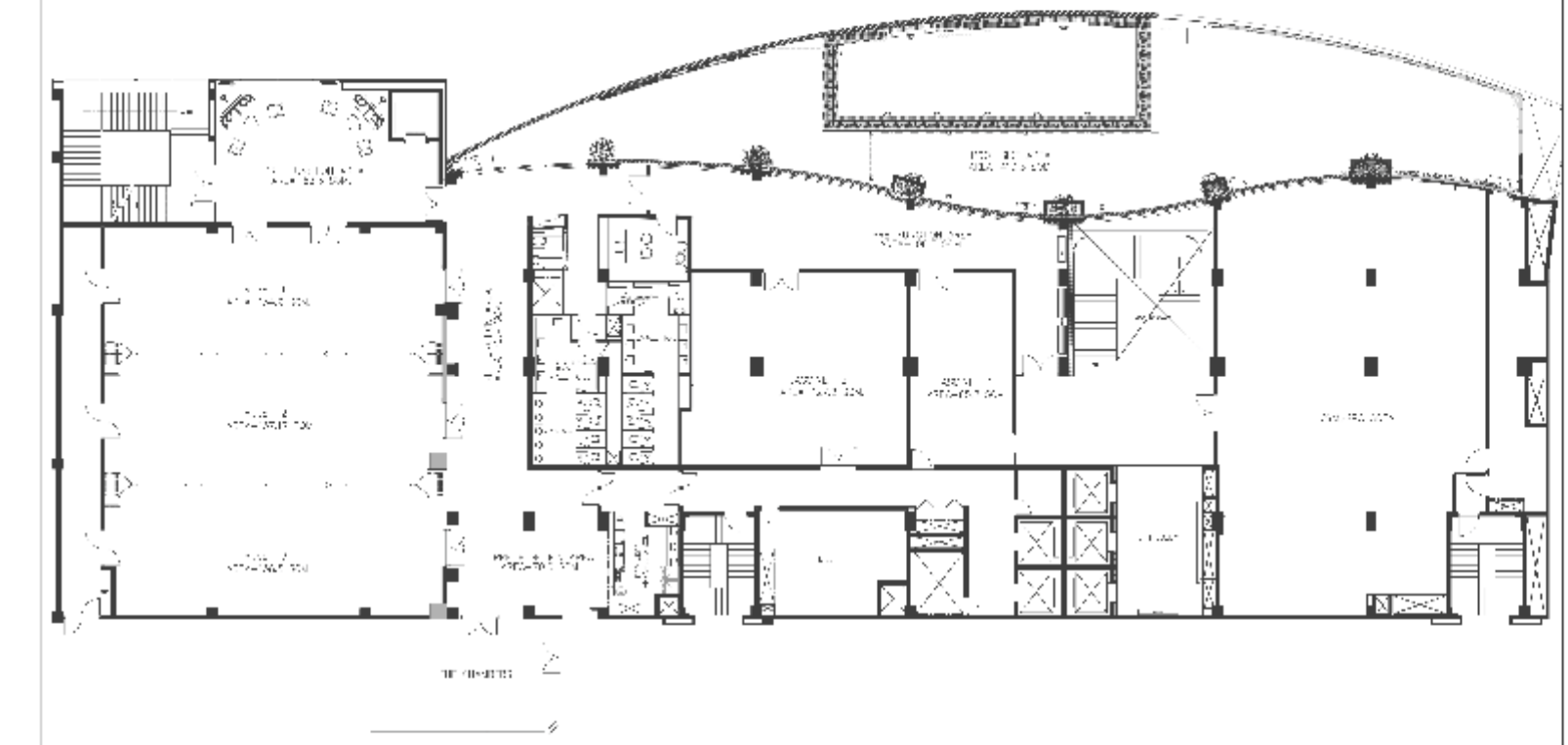
OUT DOOR CATERING- “THE PALETTE ART”

Enhance your event with Radisson Gurugram Udyog Vihar. Our Outdoor Catering features a team of professional staff, seasoned chefs, and a commitment to exceptional service. Immerse your occasion in culinary mastery and unparalleled hospitality.

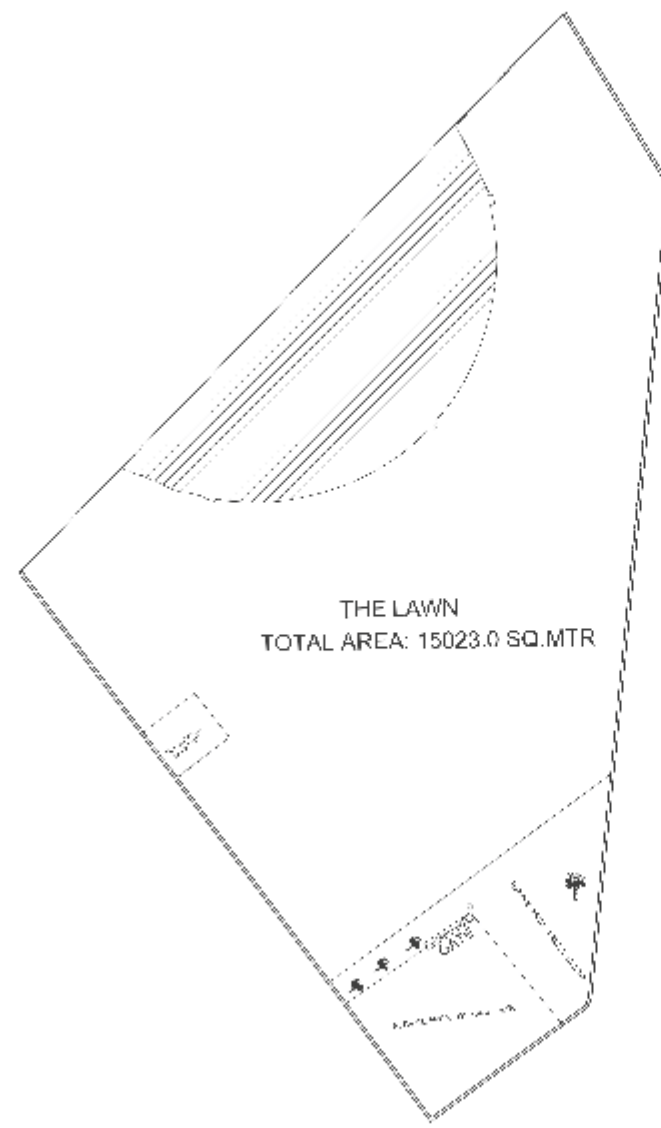




NO.	DESCRIPTION	UNIT	AMOUNT
1	LOT 15	SQM	510.8
2	VEDI AREA	SQM	91.6
3	GLASS BODY	SQM	10.5
4	TOTAL	SQM	612.9



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1	LOT 15	SQM	510.8
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TOTAL AREA		
UNIT	REMARKS	AREA
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To book your dream wedding & events, call:
Catering Sales Manager: +91 78386 56402