

BANQUET MENU

Le **MERIDIEN**

**LE MERIDIEN
GURGAON, DELHI NCR**

T +91 124 499 2000
lemeridien.com/gurgaondelhinc

SNACKS

NON-VEGETARIAN

INDIAN

CHICKEN

Murgh Malai Tikka
Reshmi Kebab
Murgh Tikka Kali Mirch
Murg Hariyali Tikka
Murg Kesari Tikka
Murg Tikka Lahsuni

MUTTON

Seekh Kebab
Mutton Peshawari Kebab
Shammi Kebab
Tandoori Chaap

SEAFOOD

Fish Tikka
Machhi Amritsari
Tandoori Prawns
Jheenga Tilwala
Fish Kesari Tikka

CONTINENTAL

CHICKEN

Garlic Chicken Nuggets with Plum Sauce
Chicken & Rosemary Puffs
Chicken Winglets
Mini Chicken Pizzas
Chicken Asparagus Quiche

SEAFOOD

Crumb-Fried Prawns with
Sweet Chilli Sauce
Fish Croquettes
Chilli Crab Cakes
Corn & Crab Cakes

MUTTON

Mutton Cutlets
Mutton Curry Puff
Meat Ball in BBQ Sauce

ORIENTAL

CHICKEN

Chilli Chicken Dry
Chicken Schezwan
Chicken Hot Garlic
Salt & Pepper Chicken
Chicken Satay with Peanut Sauce
Tempura Chicken
Drums of Heaven
Sesame Chicken
Honey Glazed Chicken Winglets

SEAFOOD

Thai Fish Cake
Golden Fried Prawn
Salt & Pepper Prawn
Tempura Fish
Crispy Fried Fish Finger
Prawn Chilli Garlic

VEGETARIAN

INDIAN

Paneer Tikka Ajwaini
Zafrani Paneer Tikka
Paneer Hariyali Tikka
Aloo Aur Posto ki Tikki
Masala Vada with Chutney
Cocktail Samosa
Hara Kabab
Paneer Amritsari
Paneer Tilwala
Matter Samosa
Chatpate Aloo
Fried Idli with Chutney
Tandoori Bharwan Aloo

CONTINENTAL

Crumb Fried Mushrooms
Cheese Fondue
Spinach & Cheese Quiche
Golden Fried Babycorn
Potato & Cottage Cheese Dumplings
Asparagus & Corn Quiche
Cottage Cheese & Bell Pepper Satay
Mushroom & Corn Vol-Au-Vent
Mini Vegetable Pizzas
Falafel with Garlic Yoghurt
Cheese Relicon
Cheese Dynamite

ORIENTAL

Schezwan Chilli Paneer
Vegetarian Money Bags
Mushroom Hot Garlic
Vegetable Spring Roll
Cottage & Tofu Dumplings
Golden Fried Young Corn
Salt & Pepper Vegetables
Salt & Pepper Paneer
Vegetable Tempura
Potato & Corn Cake
Cheese Croquette
Vegetable Wonton with Chilli Garlic Dip
Bean Curd in Spicy Sauce

SOUP

NON-VEGETARIAN

INDIAN

Chicken Mulligatawny Soup
Murg Badami Shorba
Murg Yakhni
Mutton Yakhni
Murg aur Sabj Shorba
Chicken Dal Shorba
Chicken & Tomato Shorba
Gosht Shorba

CONTINENTAL

Cream of Chicken with Roasted Almond
Minestrone Soup
Lemongrass &
Coriander Flavored Chicken Soup
Mixed Seafood Chowder
Chicken Consommé
Chicken & Almond Broth

ORIENTAL

Hot & Sour Soup with Chicken
Gaeng Jued Woon Sen
Chicken Sweet Corn Soup
Chicken Coriander Soup
Chicken Wonton Soup
Chicken Lemmon Coriander Soup
Tom Yam Chicken Soup
Tom Yam Prawn Soup
Sweet Corn Soup With Crab Meat
Fish Soup with Coriander
Seafood Laksa
Miso Soup

VEGETARIAN

INDIAN

Tamatar aur Dhanial ka Shorba
Palak ka Shorba
Dal ka Shorba
Subz Shorba
Badam ka Shorba
Rasam
Mulligatwani

CONTINENTAL

Cream of Mushroom with Garlic Chives
Cream of Broccoli
Vegetable Broth
Roast Pumpkin Soup
Cream of Asparagus with
Roasted Almonds
Cream of Vegetables
Minestrone Soup
Leek & Potato Soup
Cream of Tomato
Oven Roasted Basil & Tomato Soup

ORIENTAL

Vegetable Sweet Corn Soup
Spinach & Tofu Soup
Tom Yum Vegetable
Glass Noodle Soup
Vegetable Clear Soup
Vegetable Hot & Sour Soup
Tomato Mushroom Soup
Schezwan Noodle Soup
Spinach Glass Noodle Soup
Lemon Coriander Soup

SALAD

NON-VEGETARIAN

ORIENTAL

Spicy Prawn Salad
Chinese Chicken Salad with
Peanut Dressing
Mix Seafood Salad with Wasabi Soya
Thai Lamb Salad
Spicy Chicken Salad

CONTINENTAL

Prawn & Papaya Salad
Smoked Salmon Salad
Ham & Cheese Salad
Potato Salad with Crispy Bacon
Thai Chicken Salad
Shrimp/Prawn Salad in
Thousand Island Dressing
Chicken & Pineapple Salad
Mixed Seafood Salad
Nicoise Salad

INDIAN

Murgh Tikka Chaat
Seekh Kebab Salad
Chicken Kachumber Chaat

VEGETARIAN

INDIAN

Fruit Chaat
Aloo aur Chana Chaat
Kachumber Salad
Chatpate Aloo
Paneer Tikka Salad
Aloo aur Anar ki Chaat

CONTINENTAL

Tossed Green Salad
Tomato & Feta Cheese Salad
Sliced Green Salad
Pasta & Asparagus Salad
Cottage Cheese & Pineapple Salad
Russian Salad
Asparagus-Broccoli & Baby Corn Salad
Marinated Mushroom Salad
Coleslaw Salad
Carrot & Raisin Salad
Apple & Celery Salad with Walnut
Cucumber & Mint Salad
Corn & Cucumber Salad
Corn & Apple Salad
Red Cabbage with Orange & Raisin Salad
Tomato & Mozzarella Salad

ORIENTAL

Som Tam
Spicy Thai Vegetable Salad
Glass Noodle Salad
Potato & Sweet Chilli
Cabbage Kim Chi
Hot & Sour Eggplant

MAIN COURSE

SEAFOOD

INDIAN

Jheenga Masala
Goan Prawn Curry
Jheenga Dum Nisha
Prawn Chettinad
Malabar Fish Curry
Fish Amritsari
Mahi Musallam

CONTINENTAL

Grilled Fillet of Sole with Ratatouille
Grilled Prawn with Tomato & Pesto
Garlic Prawn with Cream Sauce
Oven Roasted Fish Fillet with Fresh Vegetables
Grilled Prawns with Herb Cream Sauce
Grilled Fillet of Sole with Dill Cream Sauce
Prawn Newburg
Fried Fish with Tartar Sauce
Pan-Fried Fish with Lemon Herb Butter
Steamed Fish with Tomato & Cilantro Sauce
Fish Paupiette with Basil Butter Sauce
Saffron & Ginger Prawn

ORIENTAL

Sliced Fish Fillet in Hot Bean Sauce
Steam Fish in Superior Soya Sauce
Thai Spicy Fish
Sole Teriyaki
Sole Miso Yaki
Sautéed Fish in Black Bean Sauce
Sautéed Fish Fillet in Lemon Chilli Sauce
Sautéed Fish in Garlic Sauce
Sautéed Fish in Ginger Chilli Sauce
Honey Sesame Prawn
Prawn Ginger Spring Onion
Sautéed Prawn in Hot & Garlic Sauce
Sliced Fish in Manchurian Sauce
Prawn Scheszwan
Sautéed Prawn in Black Bean Sauce
Sautéed Prawn in Hot Bean Sauce

CHICKEN

(INDIAN)

Chicken Tikka Butter Masala
Murg Shajani
Murg Adrakhi Masala
Kadhai Chicken
Murg Dahiwala
Chhoza Changehzi
Murg Handi Lazeez
Tandoori Butter Chicken
Murg Korma
Murg Begum Bahar
Desi Dhaba Murg
Methi Murg
Murg Bemisaal
Murg Hyderabad
Saag Murg
Chicken Chettinad
Murg-Do-Pyaaza
Murg Khada Masala

CONTINENTAL

Roast Chicken in its own Sauce
Cheese Filled Chicken Breast with Red Wine Sauce
Chicken Mushroom 'N' Leek Fricassee
Grilled Chicken Breast with Mushroom in Red Wine Sauce
Pan Fried Chicken Breast with Tomato Mushroom Sauce
Chicken & Asparagus Roll with Red Wine Mushroom Sauce
Sautéed Chicken with Mushroom 'N' Pepper Sauce
Grilled Chicken Steak with Red Wine Sauce
Chicken Cacciatora
Stuffed Chicken Breast with Tomato Basil Sauce
Chicken Stroganoff

ORIENTAL

Sliced Chicken with Hot Garlic Sauce
Hainanese Chicken with Ginger Rice
Chicken Cashew nut Thai Style
Diced Chicken in Black Bean Sauce
Diced Chicken in Hot Bean Sauce
Basil And Bamboo Shoot Chicken
Diced Chicken in Hot Garlic Sauce
Chicken Scheszwan
Sweet & Sour Chicken
Chicken Teriyaki
Chicken Chilli Oyster
Shredded Chicken with Red & Green Peppers
Sautéed Diced Chicken in Oyster Sauce
Braised Chicken with Black Mushroom

MAIN COURSE

MUTTON

INDIAN

Handi Gosht
Mutton Khara Masala
Mutton Rogan Josh
Nalli Gosht
Mutton Dahiwalla
Rara Gosht
Mutton-Do-Pyaaza
Achari Gosht
Saag Gosht
Bhuna Gosht
Keema Matter
Lal Maans

CONTINENTAL

Braised Leg of Lamb with
Pepper Sauce
Lamb Moussaka
Lamb Stew with Garden Fresh Vegetables
Grilled Tenderloin Medallions with
Leek 'N' Gherkin
Grilled Tenderloin Steak with
Three Pepper Sauce
Roasted Tenderloin with
Mushroom in Red wine Sauce
Steak Piccattas with
Roasted Baby Potatoes

ORIENTAL

Sliced Lamb in Chilli Oyster
Lamb Ginger Spring Onion
Lamb Pepper Sauce
Australian Lamb Chops with
Rosemary Jus (@Rs.200)
Sliced Lamb in Hot Garlic Sauce
Sautéed Sliced Lamb in Beijing Style

COTTAGE CHEESE

INDIAN

Paneer Pasanda
Paneer Navratan Korma
Paneer Lababdar
Paneer Bhurji
Aloo Mutter Paneer
Paneer Tikka Butter Masala
Kadhai Paneer
Paneer Birbal
Mattar Paneer
Palak Paneer
Khoya-Mattar
Paneer-Makhana
Methi Paneer
Malai Kofta
Paneer Makhani
Palak Malai Kofta
Paneer-Do-Pyaaza
Paneer Kalimirch
Paneer Peshawari

CONTINENTAL

Cottage Cheese Spinach & Onion Quiche
Cottage Cheese Steaks with
Bar-Be-Que Sauce
Potato And Cheese Gratin
Cottage Cheese Brochettes with
Tomato Provincial
Cheese Cannelloni
Penne with Cheese Sauce

ORIENTAL

Sweet & Sour Paneer
Paneer with Thai Spicy
Paneer in Black Bean Sauce
Bean Curd in Hot Garlic Sauce
Bean Curd with Baby Corn &
Bamboo Shoots in Soya Sauce
Sautéed Bean Curd in Schezwan Sauce
Veg Ma Po Tofu
Sauteed Bean Curd with Black Mushroom
in Oyster Sauce

MAIN COURSE

VEGETARIAN

INDIAN

Mushroom Hara Pyaaz
Bhindi-Do-Pyaaza (Seasonal)
Dum Aloo Banarsi
Dum Aloo Kashmiri
Zeera Aloo
Mirchi Baingan ka Salan
Gucchi Mutter (@Rs.250)
Mirchi ka Safed Salan
Achari Aloo
Navrattan Korma
Methi Malai Matter
Gobhi Musalam
Lauki ke Kofte
Chholia aur Makai Sookhey Masala (Seasonal)
Aloo Gobhi Adraki
Palak aur Makai
Corn aur Matter ki Sabzi
Vegatable Jalfrezi
Sarson ka Saag (Seasonal)
Mushroom Mattar Masala
Gajar Matter
Chukki Matter
Mutter Rasmisa
Arbi Masaledar
Aloo Palak
Nizami Handi Gulbahar

CONTINENTAL

Vegetable-Au-Gratin
Parsley Potatoes
Mushroom 'N' Leek Fricassee
Asparagus
Broccoli Allemande
Spinach & Corn Cannelloni
Corn & Mushroom Fricassee
Potato Gratin
Eggplant 'N' Bell Pepper Ragout
Grilled Cottage Steak with
Tomato Basil Sauce
Lasagna of Roasted Vegetables
Ratatouille
Baked Spinach & Mushroom Cannelloni
Layonnaise Potatoes

ORIENTAL

Stir Fried Vegetables
Yasai Itame
Braised Assorted Mushroom
Assorted Vegetables in Miso Sauce
Twin Mushroom in hot Garlic Sauce
Shitake Mushroom with
Pok Choy in Soya Sauce
Mixed Vegetable in Chilli Honey Sauce
with Cashew Nut
Mixed Vegetable in Hot Garlic Sauce
Stir Fried Chinese Green
Lady Finger in Hot Bean Sauce
Shredded Potato in Hot Garlic Sauce
Baby Corn Green Peas &
Carrot in Hot Garlic Sauce
Sautéed French Bean with
Mushroom in Light Soya Sauce
Stir Fried Baby Corn &
Broccoli in Spicy Sauce

MAIN COURSE

PULSES

Dal Makhani
Dal Maharani
Dal Gharwali
Sambhar Dal
Dal Hara Moong Mughlai
Dal Arhar
Pindi Channa
Rajmah Raseeley
Channey aur Tamatar ki Dal
Khattey Chholey
Dal Palak
Sookhi Dal Tadkewali
Chana Masala
Moong aur Tamatarwali Dal
Punjabi Kadhi
Punjabi Kali Dal Tadkewali

YOGHURT

Dahi Bhalla with Saunth
Boorani Raita
Dahi Pakori
Boondi Raita
Dahi Vada
Cucumber Raita
Mixed Vegetable Raita
Cumin Raita
Cucumber Raita
Pineapple Raita

RICE **INDIAN**

Subz Pulao
Vegetable Biryani
Kabuli Pulao
Kathal ki Biryani
Green Peas & Paneer Pulao
Kashmiri Pulao

RICE **ORIENTAL**

Vegetable Fried Rice
Steamed Rice
Vegetable Hakka Noodle
Chilli Garlic Noodle

PASTA **(CONTINENTAL)**

(at addition charge of INR 150 plus taxes per person)

Choice of Pasta
(Spaghetti, Penne, Farfale, Tagitalle...)
Arabiata, Tomato, Cheese, Bolognaise

ACCOMPANIMENTS

Chutney
Pickles
Papad

ASSORTED INDIAN **BREADS**

DESSERTS

INTERNATIONAL

Orange Nougatine Mousse
Chocolate / Orange / Strawberry Mousse
Or Soufflé
Tiramisu
Florida Gateaux
Chocolate Truffle Gateaux
Black Forest Gateaux
Fruit Truffle
Blueberry / Sour Cherry / Strawberry
Cheese Cake (Seasonal)
Cinnamon Cream Caramel
Apple & Pineapple Strudel
Pineapple / Sour Cherry / Blueberry
Crumble
Pineapple Gateaux
Warm Brownie
Apple & Cinnamon Pie
Apricot & Prune Frangipan Tart
Assorted Fruit Tarts
Sliced Fresh Fruits
Choice of Ice Cream with Sauce & Nuts
Fresh Fruit Salad with Mint
Walnut Pie

INDIAN

Malpua with Rabri
Gulab Jamun
Tille wali Kulfi
Kesari Rasmalai
Gajjar ka Halwa (Seasonal)
Kesari Shabnam
Garam Jalebi with Rabri
Shahi Tukra
Rasgulla
Chena Payash
Fruit Kheer

ORIENTAL

Chinese Mango Pudding
Honey Dew Sago
Sweet Potato in coconut Milk

KIDS MENU

VEGETABLE SLIDERS

French Fries
Potato Wedge
Vegetable Puff
Vegetable Quiche
Vegetable Sandwich
Vegetable Spring Roll
Smiley Potato
Cocktail Samosa
Pav Bhaji
Hakka Noodles
Cheese Ball
Jalapeno Peppers
Pasta

NON - VEGETABLE SLIDERS

Fish Finger
Chicken Patties
Non Veg. Puff
Non Veg. Quiche
Chicken Sandwich
Mutton Roll
Chicken Dippers
Keema Samosa
Chicken Goat Cheese Pie
Chicken Manchurian
Chicken Noodle
Chinese Drum Stick

DESSERT

Assorted French Pastries
Assorted Ice cream
Fruit Tart
Cake (Black Forest and Pineapple Cake)
Chocolate Fountain with Candies

BANQUET BEVERAGE MENU

APERITIFS

Vermouth Bianco /
Dry/Rosso (Martini)/ ₹2,250.00

GIN

Bombay Sapphire 750ml / ₹4500.00
Beefeater 750ml / ₹2900.00
Gordons 750ml / ₹2900.00

VODKA

Ciroc 750ml / ₹6250.00
Absolut 750ml / ₹3950.00
Ketel One 750ml / ₹3950.00
Boker 750ml / ₹3250.00
Smirnoff Red 750ml / ₹2900.00

WHISKEY

Johnnie Walker Gold Label Reserve / ₹9500.00
Johnnie Walker Green Label Reserve / ₹8500.00
Chivas Regal, 12 yrs / ₹5950.00
Johnnie Walker Black Label / ₹5950.00
J&B Rare 750ml / ₹4250.00
Ballantine's Finest Blended Scotch / ₹4250.00
Teacher Highland / ₹4250.00
Black Dog 8 Yrs / ₹3750.00
100 Pipers / ₹3750.00

SINGLE MALTS

The Glenlivet 15 Yrs 750 ml / ₹9500.00
Cardhu 12 yrs 1000ml/ ₹8500.00
The Glenlivet 12 Yrs 750 ml / ₹7500.00

RUM

Havana Club Anejo Blanco 750ml / ₹3200.00
Captain Morgan 750ml / ₹2900.00
Bacardi Superior 750ml / ₹2900.00
Old Monk 750ml / ₹1800.00

TEQUILA

Camino Silver / ₹4500.00

COGNAC / BRANDY

HennessyVS 700ml / ₹4750.00

BEER

Heineken Premium 330ml / ₹375.00
Budweiser Premium 330ml / ₹375.00
Tuborg Green 330ml / ₹325.00
Carlsberg Premium 330ml / ₹325.00
Kingfisher Lager 330ml / ₹325.00

CHAMPAGNE / SPARKLING

Taittinger 750ml / ₹9500.00
G.H. Mumm Cordon Rough Brut 750ml/ ₹7900.00
Jacob Creek Pinot Noir Sparkling wine 750ml / ₹4250.00
Domestic Sparkling Wine 750ml / ₹2950.00

WHITE WINE

Domaines Ott Clos Mireille Cotes de Provence Blanc de Blancs, Provence, France 750ml / ₹7500.00
Domaine Zind Humbrecht Gew Herren 750ml / ₹6500.00
Jacob Creek Chardonnay, Australia 750ml / ₹4250.00
Domestic Wines 750ml / ₹2850.00

RED WINE

Lafite Rothschild DBR-Lafite Réserve Spéciale Médoc 750ml / ₹7500.00
Vietti Barbera D Alba Tre Vinne 750 ml / ₹7500.00
Jacob Creek Shiraz Cabernet, Australia 750ml / ₹4250.00
Domestic Wines 750ml / ₹2850.00

LIQUEUR

Dooleys Toffee & Vodka 750ml / ₹4950.00
Sambuca 700ml / ₹4250.00

SOFT BEVERAGE

Aerated Soft Beverages 2000ml / ₹330.00
Pasteurized Juices 1000ml / ₹330.00
Soda 600ml / ₹150.00
Tonic Water Can 300ml / ₹150.00
Diet Drinks Can 250 ml / ₹150.00
Energy Drinks Can 250ml / ₹290.00
Still Water 500 ml / ₹75.00
Still Water 1000 ml / ₹150.00
Sparkling Water 250 ml / ₹295.00

PLEASE NOTE

- All Prices are exclusive of government mandated taxes . An additional service charge of 7 % will be levied.
- Fresh juices, Diet Drinks and Red bull are not part of aerated beverages and pasteurized juices.
- Brands will be subject to availability. In case of non availability of certain brands, same would be replaced by another brand and would be sole discretion of the hotel.
- Prices are subject to change without prior notification.
- Service of alcohol in any form is from 12 noon to 11.30 pmonly.
- All beverages served are for consumption in premises only.

BANQUET BEVERAGE MENU

DELUX BEVERAGE PACKAGE

Chivas Regal 12 yrs
Absolut Vodka
Tanquery Gin
Bacardi Black/white Rum
Imported Wines
International Beer/Domestic Beer
Pasteurized Juices
Aerated Beverages

PREMIUM BEVERAGE PACKAGE

J W Red Label Whisky
Boker Vodka
Bacardi Black/White Rum
Beefeater/Gordon's Gin
Domestic Wines
International Beer /Domestic Beer
Pasteurized Juices
Aerated Beverages

BEER & WINE PACKAGE

Imported White Wine
Imported Red Wine
International / Domestic Beer
Pasteurized Juices
Aerated Beverages

DOMESTIC BEVERAGE PACKAGE

Blenders Pride
Smirnoff Vodka
Bacardi White /Old Monk Rum
Blue Riband Gin
Domestic Beer
Pasteurized Juices
Aerated Beverages

PACKAGES

3 HOURS

Delux	INR 1850
Premium	INR 1550
Domestic	INR 1250
Beer & Wine	INR 1150
Domestic Beer Package	INR 800
Non Alcoholic Bar	INR 450

ADDITIONAL HOURS

INR 600
INR 500
INR 400
INR 300
INR 275
INR 100

PLEASE NOTE:

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- A minimum of 50 persons is required for a package to be applicable. Hours are calculated on basis of the start of service.
- Exclusive of Government Taxes. An additional service charge of 7 % will be levied.
- **All beverages are subject to availability.** Beverage brands not included in the above packages will be charged additional.
- Rates may Change in case any amendment in local laws / taxes / procurement.
- All beverages served are for consumption in permises only.

SUSTAINABLE BANQUET & CATERING MENU OPTIONS

SUSTAINABLE BANQUET MENU

SOUP

Burmese Khaoy Sey Station

SALAD

Green Salad

Som Tom

Caesar Salad with
Assorted Condiments (Veg and Chicken)

Dahi Bhalla

MAIN COURSE

Chicken Khada Masala

Mutton Rogan Josh

Thai Green Vegetable Curry

Paneer Butter Masala

Aloo Gobhi Adraki

Vegetable Au Gratin

Dhaba Dal

Steamed Rice

Assorted Indian Breads

Achar, Papad, Chutneys

DESSERTS

Assorted French Pastries

Apple Pie with Vanilla Cream

Moong Dal Halwa

ORGANIC MENU OPTIONS

SOUP

Tamatar Ka Shorba

Organic Grown Tomatoes Cooked with
Some Delicate Indian Spices

SALAD

Farm Grown Salad

Specially Grown Organic Vegetables

Waldrof Salad

Farm Pick Apples Flavoured with Celery,
Garnished with Walnut

Three Bean Salad

Three Variety of Beans Flavoured with
Herbs with Lemon Dressing

Onion Raita

MAIN COURSE

Chooran Wali Bhindi

Tossed Okra with Chef Spice

Kasundhi Broccoli and

Baby Potato Skewers

Healthy Mélange of Tandoori Broccoli and
Baby Potatoes with Hint of House Ground
Mustard

Kurkure Karele Ki Chaat

Crispy Bitter Gourd with

Select Spices and Pomegranate Seeds

Punjabi Baingan Bharta

Smoked Aubergines Tempered with
Onion and Tomato

Dal Makhani

Slow Simmered Black Lentils

Moth Dal Ka Tadka

Red Lentils Cooked with Origin Spices

Brown Organic Basmati

Steamed Organic Brown Basmati Rice

Organic Bread Basket

Combination of Jowar, Bajra,
Multigrain and Wheat Bread

DESSERTS

Brown Organic Basmati Kheer

*Please inform kitchens one week in advance to craft organic menu for our guests.

BANQUET BEVERAGE PACKAGES

Le **MERIDIEN**
GURGAON, DELHI NCR

DELUX BEVERAGE PACKAGE @ INR 1650 PER 3 HOURS

Imported Wines
Chivas Regal Whisky 12 yrs
Absolut Vodka
Beefeater Gin
Bacardi Black / White Rum
Indian Premium Beer
Pasteurized Juices
Aerated Beverages
Energy Drink

Additional hour - INR 300
Includes 2 Cocktails & 2 Mocktails

PREMIUM BEVERAGE PACKAGE @ INR 1450 PER 3 HOURS

Domestic Wines
Ballantines Whisky
Smirnoff Vodka
Bacardi Black / White Rum
Beefeater Gin
Indian Premium Beer
Pasteurized Juices
Aerated Beverages

Additional hour - INR 250
Includes 2 Cocktails & 2 Mocktails

DOMESTIC BEVERAGE PACKAGE @ INR 1250 PER 3 HOURS

Blenders Pride
Smirnoff Vodka
Bacardi / Old Monk Rum
Blue Riband Gin
Indian Regular Beer
Pasteurized Juices
Aerated Beverages

Additional hour - INR 200
Includes 1 Cocktail & 1 Mocktail

BEER & WINE PACKAGE @ INR 1100 PER 3 HOURS

Imported White Wine
Imported Red Wine
Indian Premium Beer
Pasteurized Juices
Aerated Beverages

Additional hour - INR 200

DOMESTIC BEER PACKAGE @ INR 850 PER 3 HOURS

Indian Regular Beer (2 Varieties)

Additional hour - INR 150

SOFT BEVERAGE PACKAGE @ INR 350 PER 3 HOURS

Pasteurized Juices
Aerated Beverages
Mocktails (2 Varieties)

Additional hour - INR 200

Please choose Cocktails and Mocktails from below mentioned list.

COCKTAILS

Mojito
White rum, fresh mint, lemon chunks and lemonade

Bloody Mary
Vodka, tomato juice, tabasco, salt and pepper

Screw Driver
Vodka, orange, sweet and Sour

Whiskey Sour
Whiskey, fresh-squeezed lemon juice and sugar

Tom Collins
Gin, lemon juice, sugar syrup top up with soda

Cuba Libre
Rum, lime juice, cola on the rocks

MOCKTAILS

Virgin Mojito
Fresh mint, lemon chunks and lemonade

Shirley Temple
Grenadine, sweet and sour topped up with 7 up

Virgin Mary
Tomato juice, tabasco, salt and pepper

Cinderella
Pineapple juice, orange juice, lemon juice, club soda, dash of grenadine and orange slices to garnish

Green Velvet
Khus syrup, mint leaves, lemon juice, sugar syrup and top up with 7up

Apple Fizz
Apple juice, chilled soda, chopped apples, chopped mint leaves and honey

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- All beverages are subject to availability. Beverage brands not included in the above packages will be charged additional.
- Rates may Change in case of any amendment in local laws / taxes / procurement.
- All beverages served are for consumption in permises only.
- All prices are mentioned in indian currency.
- Alcohol will not be served to any person below the age of 25.

BANQUET BEVERAGE MENU

Le **MERIDIEN**
GURGAON, DELHI NCR

APERITIFS

Vermouth Bianco / Dry/Rosso (Martini) 2500

GIN

Bombay Sapphire 750ml 4750

Beefeater 750ml 3950

Gordons 750ml 3950

VODKA

Belvedere 750ml 7500

Ciroc 750ml 6250

Absolut 750ml 3950

Ketel One 750ml 3950

Boker 750ml 3250

Smirnoff Red 750ml 2900

WHISKEY

Johnnie Walker Gold Label Reserve 11500

Johnnie Walker Green Label Reserve 8500

Chivas Regal, 12 yrs 6250

Johnnie Walker Black Label 6250

J&B Rare 750ml 4250

Ballantine's Finest Blended Scotch 4250

Black Dog 8 Yrs 4250

100 Pipers 4250

SINGLE MALTS

The Glenlivet 15 Yrs 750ml 9500

Talisker 10 yrs 750ml 9950

The Glenlivet 12 Yrs 750ml 7500

RUM

Captain Morgan 750ml 2900

Bacardi Superior 750ml 2900

Old Monk 750ml 2000

TEQUILA

Camino Silver 4750

Jose Cuervo Silver 4500

BEER

IMPORTED

Corona 330ml 795

INDIAN PREMIUM

Heineken Premium 330ml 395

Budweiser Premium 330ml 395

Carlsberg Premium 330ml 395

Kingfisher Ultra 330ml 395

INDIAN REGULAR

Tuborg Green 330ml 350

Kingfisher Lager 330ml 350

LIQUEUR

Bailleys 750ml 5450

Sambuca 700ml 4250

COGNAC / BRANDY

HennessyVS 700ml 5550

CHAMPAGNE / SPARKLING

Taittinger 750ml 9500

G.H. Mumm Cordon Rough Brut 750ml 8500

Jacob Creek Pinot Noir Sparkling Wine 750ml 4250

Domestic Sparkling Wine 750ml 3250

WHITE WINE

Saint Clair Sauvignon Blanc 750ml 7250

Hardy's Semillon Chardonnay 750ml 4250

Jacob Creek Chardonnay, Australia 750ml 4250

Lindemans Premier Chardonnay 750ml 4500

Domestic White 750ml 2850

RED WINE

Saint Clair Pinot Noir 750ml 7250

Vin Opera Cabernet Merlot 750ml 6500

Hardy's Cabernet Merlot 750ml 4250

Jacob's Creek Shiraz Cabernet Sauvignon 750ml 4250

Lindemans Premier Selection Shiraz 750ml 4500

Domestic Red 750ml 2850

SOFT BEVERAGE

Aerated Soft Beverages 2000ml 330

Pasteurized Juices 1000ml 330

Soda 600ml 175

Tonic Water Can 300ml 175

Diet Drinks Can 250 ml 175

Energy Drinks Can 250ml 290

Mineral Water 1000 ml 150

NOTE:

- All Prices are exclusive of government mandated taxes. An additional service charge of 7 % will be levied.
- Fresh juices, Diet Drinks and Red bull are not part of aerated beverages and pasteurized juices.
- Brands will be subject to availability. In case of non availability of certain brands, same would be replaced by another brand and would be sole discretion of the hotel.
- Prices are subject to change without prior notification.
- Service of alcohol in any form is from 12 noon to 11.59 pm only.
- All beverages served are for consumption in premises only.
- All prices are mentioned in Indian currency.
- Alcohol will not be served to any person below the age of 25.