



People's
Dine RESTAURANT
& BANQUETS

2nd Floor, Sarovar Platinum,
Near Bhulabhai Char Rasta,
Kankariya, Ahmedabad - 380022
Gujarat - India
Email.: hotelpeoplesdine@gmail.com



Restaurant & Banquet
+91 9925419440
Rooms
+91 9925319440

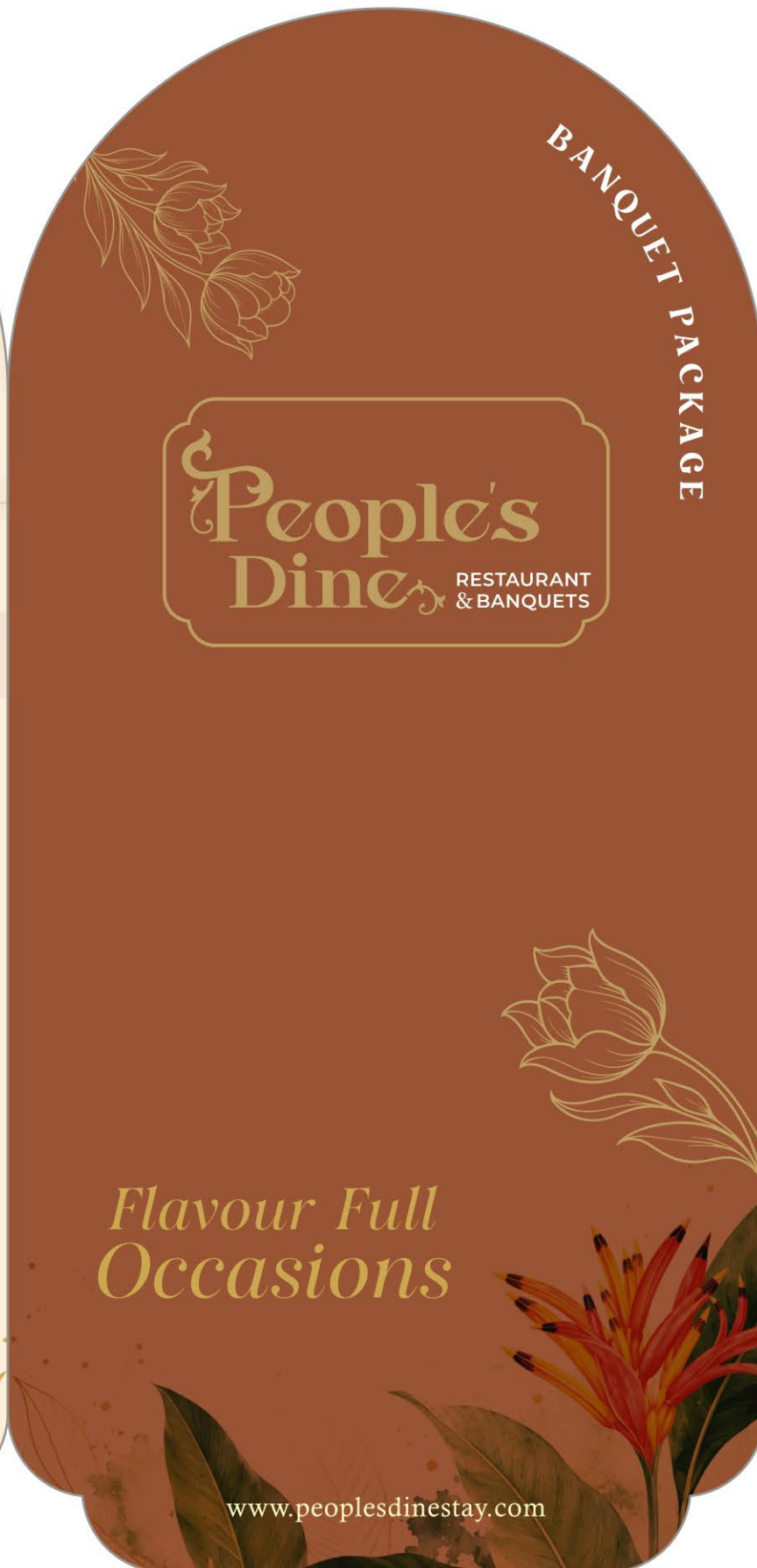


BANQUET PACKAGE

People's
Dine RESTAURANT
& BANQUETS

*Flavour Full
Occasions*

www.peoplesdinestay.com



More
Celebration
@

People's
Dine RESTAURANT
& BANQUETS



**BANQUET
CAPACITY
100 TO 1000**
PERSON

**WITH LUXURY
ROOMS**

02

PACKAGE 1

₹ 440/-

+GST EXTRA

Welcome Drink	1
Soup (Regular)	1
Starter (Regular)	1
Salad (Regular)	1
Chaat Or Farsan	1
Paneer Main Course	1
Veg Main Course	1
Bt Roti / Chapati	2
Dal Preparation	1
Rice Preparation	1
Sweet (regular)	1
Dessert (regular Ltd)	1
Papad / Pickles / Onion / Lemon	
Water Bottle 200ml	
Mukhwas	

www.peoplesdinestay.com

03

PACKAGE 2

₹ 540/-

+GST EXTRA

Welcome Drink	1
Soup	2
Stater (Regular)	1
Chaat Or Farsan	1
Salad	2
Baked Dish	1
Paneer Main Course	1
Veg Main Course	1
Roti / Naan / Chapati	2
Dal Preparation	1
Rice Preparation	1
Butter Milk Or Raita	1
Sweet (Premium)	1
Dessert (Premium)	1
Water Bottle 200ml	
R. Papad / Pickles / Onion / Lemon	
Mukhwas	

PACKAGE 3

₹ 599/-

+GST EXTRA

Welcome Drink	2
Soup	2
Starter - Regular	1
Starter - Premium	1
Salad	2
Chaat Or Farsan	1
Baked Dish	1
Paneer Main Course	1
Veg Main Course Or Kofta	1
Roti / Naan / Chapati	2
Butter Milk Or Raita	1
Dal Preparation	1
Rice Preparation	1
Sweet Regular	1
Sweet Premium	1
Dessert Premium	1
Water Bottle 200ml	
R. Papad / Pickles / Onion / Lemon	
Mukhwas	

PACKAGE 4

₹ 699/-

+GST EXTRA

Welcome Drink	2
Soup	2
Starter - Regular	1
Starter - Premium	1
Salad	2
Chaat	1
Farsan	1
Baked Dish	1
Pasta	1
Paneer Main Course	1
Veg Main Course	1
Kaju Main Course	1
Kulcha / Roti / Chapati	3
Butter Milk	1
Dal Or Raita	1
Rice Or Biryani	1
Sweet Premium	2
Dessert Premium	1
Water Bottle 200ml	
Sweet Pan (limited)	
Papad / Pickles / Onion / Lemon	
Mukhwas	

PREMIUM PACKAGE 5

₹ 999/-

+GST EXTRA

Welcome Drink	3
Fresh Juice	1
Soup	2
Starter - 2 Regular / 1 Premium	2
Salad	3
Chaat / Farsan	1 / 1
Baked Dish	1
Coin Pizza	1
Pasta	1
Paneer Main Course	1
Veg Main Course	1
Kaju Main Course	1
Indian Bread	3
Butter Milk	1
Dal Or Raita	1
Rice Or Biryani	2
Sweet - 1 Regular / 1 Premium / 1 Royal	3
Dessert Regular	1
Dessert Premium	1
Water Bottle 200ml	
Sweet Pan (limited)	
Papad Pickles	
Onion Lemon	
Mukhwas	

GUJARATI PACKAGE

₹ 540/-

+GST EXTRA

Welcome Drink	1
Soup	1
Farsan	1
Salad	1
Gujarati Main Course	1
Kathol Main Course	1
Chapati / Poori	2
Gujarati Dal	1
Gujarati Bhat	1
Butter Milk	1
Sweet - Regular	1
Dessert - Regular	1
Bottle Water 200ml	
R. Papad / Pickles	
Onion / Lemon	
Mukhwas	

BREAKFAST PACKAGE 1

₹ 149/-

+GST EXTRA

MINIMUM 50 PAX

» Tea & Coffee

» Light Snack (Any One)

Bread Butter / Veg. Sandwich / Bread Butter Jam
Mix. Cookies / French Fries

» Hot Snacks (Any One)

Khaman / Samosa / Poha / Aloo Paratha / Mix. Bhajiya

BREAKFAST PACKAGE 2

₹ 199/-

+GST EXTRA

MINIMUM 50 PAX

» Tea & Coffee

» Fresh Juice (Any One)

» Light Snack (Any One)

Bread Butter / Veg. Sandwich / Bread Butter Jam
Mix. Cookies / French Fries

» Hot Snacks (Any One)

Khaman / Samosa / Poha / Aloo Paratha / Mix. Bhajiya

Note :

Time - 2 Hours Only / Extra Charge for Any Other Facility



CHOICE MENU

WELCOME DRINK

Kiwi Mint Mojito
Lemon Mint Mojito
Green Apple Mojito
Strawberry Colada

Guava Orange Punch
Fruit Punch
Pine Colada
Orange Blossom

JUICE

Fresh Juice - Seasonal

SOUP (REGULAR)

Cream of Tomato
Cheese Corn Tomato
Ministrone
Veg. Sweet Corn
Veg. Manchow

Veg. Hot & Sour
Tomato Dhaniya Shorba
Palak Pudina Shorba
Lemon Coriander

SOUP (PREMIUM)

Tomato Basil
Mexican Chilly Beans

Mexican Tortilla
Broccoli Almond

STARTER (REGULAR)

Veg. Spring Roll
Veg. Manchurian Dry
Veg. 65
Chinese Cigar
Hara Bhara Kabab
Corn Tikki

Veg. Cripsy
Veg. Lollipop
Honey Chilly Potato
Hakka Noodles
Schezwan Noodles

STARTER (PREMIUM)

Paneer Chilly
Cheese Chilly Ball
Thai Spring Roll
Thai Cigar
Schezwan Paneer
Paneer Manchurian Dry

Paneer Honey Chilly Dry
Paneer Spring Roll
Paneer Tikka Dry
Paneer Pudina Tikka Dry
Paneer Hariyali Tikka Dry



CHOICE MENU

BAKED DISH

Baked Macaroni Pineapple
Baked Spaghetti With P/A

Baked Lasagna
Baked Au Gratin

FARSAN

Mini Samosa
Chinese Samosa
Mix Bhajiya
Methi Gota
Patra

Cutlet (Aloo / Banana)
Lilwani Kachori
Khaman
Dhokla

CHAT

Dahi Puri
Papadi Chat
Dahi Wada
Pani Puri
Basket Chat

Palak Patta Chat
Sev Puri
Bhel Puri
Aloo Tikki

RAITA

Pineapple / Veg. / Mint / Boondi / Onion

SALAD (REGULAR)

Green Salad
Kachumber Salad
Peanut Corn Salad

Chatpata Peanut Salad
Corn Potato Salad

SALAD (PREMIUM)

Mexican Salad
Russian Salad

Woldrop Salad
Pasta Salad

PAPAD

Roasted Papad
Fried Papad

Fryums
Khichiya Papad

KOFTA MAIN COURSE

Veg. Kofta
Paneer Kofta
Malai Kofta

Nargisi Kofta
Kadai Kofta
Kashmiri Kofta





CHOICE MENU

VEG. MAIN COURSE

Veg. Rajwadi	Veg. Makhanwala
Baby Corn Masala	Veg. Kolhapuri
Methi Mutter Malai (Sweet)	Veg. Jaipuri
Veg. Hyderabad	Veg. Kada
Veg. Anagara	Veg. Toofani
Punjabi Dum Aloo	Veg. Tawa / Veg. Handi
Veg. Bhuna Masala	Bhindi Masala
Veg. Diwani Handi	Palak Corn Capsicum

GUJARATI MAIN COURSE

Undhiya (Red/Green)	Aloo Suki Bhaji
Mix Veg.	Bhindi Masala
Bharela Bhinda	Desi Chana
Baingan Bharta	Sev Tomato
Aloo Rasawala	

PANEER MAIN COURSE

Paneer Tikka Masala	Paneer Toofani
Paneer Tikka Lababdar	Paneer Balti
Paneer Butter Masala	Paneer Amritsari
Paneer Kada	Paneer Hara Masala
Paneer Handi	Mutter Paneer
Paneer Rajwadi	Paneer Kali Mirch
Paneer Lasaniya	Palak Paneer
Paneer Angara	Shahi Paneer
Paneer Patiyala	
Paneer Laziz	

KAJU MAIN COURSE

Kaju Curry	Kaju Paneer Masala
Khoya Kaju	Kaju Cheese Masala

INDIAN BREADS

Butter Tandoori Roti	Butter Paratha
Butter Naan	Butter Tawa Chapati Roti
Hariyali Naan	Puri
Butter Kulcha	



CHOICE MENU

RICE

Steamed Rice	Gujarati Bhat
Jeera Rice	Mint Lemon Rice
Peas Pulao	Corn Mutter Rice
Veg. Pulao	

BIRYANI

Hyderabad Biryani	Veg. Biryani
Dum Biryani	Shahi Biryani

DAL / KADHI

Dal Fry	Gujarati Dal
Dal Tadka	Gujarati Kadhi
Dal Palak	Punjabi Kadhi

SWEET (REGULAR)

Dudhi Ka Halwa	Kala Jamun
Mung Dal Halwa	Gajar Ka Halwa - Seasonal
Mango Ras - Seasonal	Khbir (Cold/Hot) - Seasonal
Gulab Jamun	

SWEET (PREMIUM)

Sitafal Bonanza	American Cruze
Mango Pleasure	Hazelnut Cruze
Mango Delight	Custard Fruit Salad
Red Velvet Basundi	Royal Cream Salad
Pistachio	Basundi
Matho (Choice)	(Sitafal / Angoori /
Raj Madhuri	Kesar Badam / Rajwadi)
Pina Curze	Rabadi
Golden Cruze	(Plain / Kesar / Lachha)

SWEET (ROYAL)

Malai Chum Chum	Anjeer Akhroot Halwa
Ras Malai	Red Velvet Cruze
Kaju Badam Halwa	Lachko Mohanthai
Dry Fruit Halwa	





CHOICE MENU

ICE CREAM (REGULAR)

Vanilla	Strawberry
Butter Scotch	Mango
Cherry Berry	Vanilla with Chocolate Sauce

ICE CREAM (PREMIUM)

Chocolate Chips	American Nut
Kesar Pista	Raj Bhog
Cookies & Cream	Malai Pista
Almond Carnival	Kaju Drakash



EXTRA ITEMS

Mocktail	30	Indian Fruit Counter	110
Juice	40	Exotic Fruit Counter	150
Soup (Regular/Premium)	30/40	Chocolate Fountain	120
Main Course (Veg./Paneer)	40/60	Pizza Bar	100
Starter (Veg./Paneer)	40/60	Chefs Special Live Counter	100
Pasta/Baked Dish	50	Tea / Coffee	35/40
Farsan	40		
Premium Sweet	60		

HALL RENT

FESTORA HALL

400 Pax Above	Nil
300 - 399 Pax	15,000/-
200 - 299 Pax	25,000/-
100 - 199 Pax	35,000/-

VELORA HALL

200 Pax Above	Nil
150 - 199 Pax	10,000/-
100 - 149 Pax	15,000/-

CELEBRIA HALL

70 Pax Above	Nil
50 - 69 Pax	5,000/-

Jain Food Is Also Available*



TERMS & CONDITIONS*

- * 50% Advance Payment Against Confirmation (Non Refundable in Case of Cancellation or Postponement Under Any Circumstances), Balance 50% of The Payment Shall be Made 10 Days Prior to The Function & Final Payment if Any, Strictly at The End of The Function by Cash / Cheque (Local Cheque Only) The Management Reserve The Right To Cancel The Function If The Payment Is Not Paid On Time.
- * Food Snacks Drink Ordered At Banquet For Consumption With In The Banquet Premises Only Will Be Not Packed.
- * All Charges Will be Levied and Calculated on The Actual Number of Persons or The Guaranteed Number of Persons, Whichever is Higher.
- * In Case The Number of Persons Increases, The Management Will Offer Food and Service for Only 5% Above The Number of Guaranteed Persons.
- * Food Serving Time Lunch 2.00 O'Clock & Dinner 10.00 O'Clock Counter Will be Closed.
- * Any Reduction In Number Of Guaranteed Persons Is Allowed 10 Days Prior Of The Function & Not Later.
- * Outside Food and Beverages of Any Kind Will Not be Permitted in The Premises For Consumption During The Function.
- * Menus to be Finalized At Least One Week in Advance. The Management Will Not Be Responsible For The Lost Of Any Valuable Within The Premises.
- * Crackers & Pyro Are Not Allowed Within 500 Meters Radius of The Premises and DJ, Drums / Dhol or Band is Strictly Prohibited Within The Premises.
- * Playing of Indoor Music or Live Orchestra, The Sound Limit Should be Confirmed With Government Regulations & management decide to be done.
- * Sajjan Cort / Sit Down Dining Arrangements Will be Provided For a Maximum of 10 Persons.
- * The Management Will Levy an Additional Charge, If Functions / Events Extending Beyond 10.30 P.M. or Allotted Time.
- * Decoration All Kind Of Use Full Amenities (like Electronics, Equipment, Stage, Projector) Can Be Arrange Which Will Be Charged Extra.
- * PRO - Public Relation Girls & VIP Service Boys if Required Will be Charge Extra.
- * All Materials / Goods Brought in For The Function / Event Will be Strictly at Your Own Risk. The Management Will not be Liable for Any Loss / Damage.
- * Management Strictly Prohibits The Use of Nails , Adhesive Tape or Pins For Any Decoration Purpose .
- * The Cost For Any Damage Will be Recovered From The Guest.
- As a Rule Only Standee and Framed Banner Will be Permitted to be Put Within The Premises.
- * Vehicle Parking Will be At Owner's Risk & If Any Problem Of Electricity Cut During The Function To The Premises Is Not Responsible.
- * The Management Shall be Not Liable For Any Inconvenience Caused by an Act of God, Nature or Accident or Light Failure of Any Services, Which Are Beyond of Our Control.
- * Pets or Any Animals Not Allowed in Premises.
- * Out Side Decoration or Event Plans Not Allowed in Premise.
- * Government Taxes Shall be Levied as Applicable .
- * Rates Are Subject To Change Without Any Prior Notice & For Further Details Please Contact Manager.
- * Function Time Duration For Each Session Is 4 Hours
- * Morning Session :- 10-30 am to 02-30 pm & Evening Session :- 06-30 pm to 10-30 pm (Time Duration for Each Session is 4 Hours & Extra Per Hours Per Hall)
- Food Closing Time Lunch 2:30 & Dinner 10:30
- * Terms & Condition Apply*

SELF SERVICE*