



Terms & condition for the booking of parties

1. **25% Payment at the time of Booking, 50% payment should be made at least Seven Days prior to the function and the Balance 25% to be made Two days prior to the date of function. In case the gathering increase we shall charge full amount for each plate after the minimum guarantee, even if there is a shortage of any item. The amount for the same has to be paid in advance. If the function is outside Delhi then the full & final payment has to made 7 days before the function**
2. In case, 8-10 food item fall short in the elaborate layout of our menu, the management will not be held responsible for the same.
3. The expected number of guest should be intimated at least Seven days prior to the date of function
4. The management keeps a reasonable 10% to 15% margin for the excess guest above the number of guests confirmed and the bill for such excess is charged accordingly. In case of cancellation, the advance amount will not be refunded.
5. The food is prepared on order specifically for the number of guest confirmed by the host. No rebate or refund will be given, if less number of guest attend the party.
6. Although efforts are made to accommodate any number of additional guests, the management will not be held responsible in anyway, if any item of the food falls short due to additional guests. On this condition also, the extra plates after the minimum gurantee would be charged as 'Per plate Rate' according to the choosen Menu.
7. The items of the menu should be clearly indicate at the time of booking, However, if any alteration or substitution in the menu is desired , it should be communicated at least seven days prior to the function.
8. The taxes (VAT, SERVICE TAX & SERVICE CHARGE) are extra as applicable.
9. Guests are responsible for the belongings and the management shall not be held responsible for any loss of belongings.

10. Consumption of Alcohol is host's own responsibility and for this they must acquire L- 49A Licence or appropriate licence of the State along with the Total Liquor Bill purchased from an Authorized Delhi Liquor shop, positively at the site of function. One responsible person should be at the Bar Counter from the Host's side and service will start only after the above condition are fulfilled.
11. Steward service are not allowed outside the party venue.
12. There should be a representative from the host's side on the plates counter for the supervision and signing of plates. He has the right to allow and disallow plates to any person(s) and the arrangement of food for our working staff would be arranged by the management itself. They are not allowed to take plates from function buffet. If by mistake any of the management's staff comes at the plates counter, the host will have the full right to refuse them.
13. Snacks, Chaat, Juices, Mocktails, South Indian and Fresh fruit counter will be served from 8:00pm to 11:00pm only and dinner would be 9:00pm to 12:00 Midnight only. Buffet will open latest by 9:00pm without any intimation.
14. Any change or any handwritten addition by the host in the menu card will not be considered valid
15. Minimum Guarantee cannot be reduced once the booking is done and if it is reduced the 'Per Plate Rate' will be increased subsequently.
16. I agree with above terms and conditions.

HOST'S SIGN.....

Guest satisfaction is our Prime Motto. Your suggestions help us to serve you better.



Masters Caterer
The essence of eating being with art of foods

VIP GOLD PLATINUM MENU

WELCOME DRINKS

DRINKING WATER

BOTTLES (200ML)

BISLERI/CATCH

TAZGI

SOFT DRINKS

MOCKTAIL & FRESH JUICE

FRESH JUICE

SHAKES

VANILLA/BANANA/STRAWBERRY/MANGO

SPECIAL MOCKTAIL

VERGIN MOJITO

VERGIN MARRY

BLUE LAGOON

MANGO PANNA

CHATORI CHAT COUNTER

GOLE GAPPEY

(TWO TYPES AND THREE TYPES OF WATER)

BHALLA PAPDI

ALOO TIKKI (STUFFING: PANEER, DAL AND MUTTAR)

MOONG DAL CHILLA PANEER WALA

PAO BHAJI

ENGLISH TAWA DRY FRUIT CHAT

IMPORTED AND INDIAN FRESH FRUIT COUNTER

SELECTED VARIETIES OF MINIMUM 5 INDIAN & 5 IMPORTED FRUITS
ACCORDING TO AVAILABILITY

SOUPS COUNTER

SURKH TAMATAR AND TULSI KA SHORBA

VEG. CHIGAR SOUP

ALL TIME FAVOURITES

WELCOME SNACKS

(SWEETS AND DRY FRUIT)

ROASTED BADAM

SALTED KAJU

ANGOORI PETHA

WELCOME SNACKS SALTED

ORIENTAL

SPRING ROLL

COTTAGE CHEESE IN DRY CHILLI OIL

TAI CHI CAULIFLOWER

CRISPY VEGETABLE IN SWEET CHILLI SAUCE

LOTUS STEM HONEY CHILLI

DRY MANCHURIAN

CRISPY VEGETABLE PEPPER & SOLT

CRISPY CHILLI POTATO

INDIAN SNACKS

MUTTAR KEBAB

VEG. HARA BHARA KEBAB

MUTTAR KI POTLI

ALOO ROLL

VEG ROLL

PALAK ARE MUTTER KE KEBAB

VERMICELLI ROLL

GRILLED SNACKS

PANEER HARA MASALA

PANEER TIKKA SHASLIK

PANEER TIKAA KALI MIRCH

MALAI CHAP

ACHARI CHAP

TANDOORI ALOO MOTIA

STUFFED TANDOORI ALOO

TANDOORI ACHARI GOBHI

TANDOORI FRUIT KEBAB

TANDOORI VEG. SEEKH KEBAB

SAUCE

MINT CHUTNE

MAIN COURSE

INDIAN

PANEER KASTOORI METHI
 HING DHANIYA KE CHATPATE ALOO
 ALOO HARA PIYAZ
 GOBHI LACHHA ADRAKI
 KAJU MUTTAR MAKHANA
 ANJEER BHARE KOFTA
 DAL MAKHANI

SERVED FROM LIVE TAWA

(SELECTED & SEASONAL VEGETABLE)

KATHAL KEEMA ON TAWA WITH ROOMALI ROTI

VEGETABLE GAULATI KEBAB WITH ULTE TAWA KA PARANTHA

SOYABEEN CHAP MASALA ON TAWA

SUBZ BHARWAN TAWA

Assorted vegetables- kamal kakri, lady finger, capsicum, tomatoes and small baigan.

EXOTIC TAWA TAKA TAK

PANEER TAWA MASALA

BIRYANI STATION

SUBZ DUM PARDA HYDRABADI BIRYANI

NAVRATAN PULAO

RAITE KE BAZAR SE

DAHI BHALLA

MIX VEG. RAITA

BOONDI RAITA

SAUNTH

DRY FRUIT & FRESH FRUIT CHUTNEY

GHAR KI RASOI SE

(SELECTED ONLY SEASONAL VEGETABLE)

LIVE DAL TADKA COUNTER

(THREE TYPES OF DAL: CHENNA DAL, ARHAR, DHULI URAD AND MOONG KI DAL)

ALOO METHI

CHAUNKI MUTTAR

BHARWAN BHINDI MASALA

GAJAR MUTTAR KI SUBZI

BHARWAN TINDA

SOOKHI ARBI

MATTAR PANEER

LIVE CHUTNEY COUNTER

DHANIYA PUDINA CHUTNEY

TOMATO CHUTNEY

LEHSOON AND HARI MIRCH KA CHUTNEY

DESSI KHAANA

MATTAR WALI POORI

PEETHI WALI POORI

RASILEYDAR ALOO

KHATTA MEETHA SITAFAL

METHI KI CHUTNEY

AMRITSARI PUNJABI CUISINE

AMRITSARI CHOLE

RAJMA MASALA

AMRITSARI KADI PAKORA

STEAMED RICE

SARSON KA SAAG WITH MAKII KI ROTI (SEASONAL)

WHITE BUTTER AND GUD

BREADS

BESAN KI ROTI

HARI MIRCH KA PARANTHA

LAL MIRCH KA PARANTHA

PUDDINA PARANTHA

LACHHA PARANTHA

BUTTER NAAN

TANDOORI ROTI

SPECIAL PAPAD LIVE FROM HAPUR

(SELECTED 7-8 VARIETIES)

RICE PAPAD

DISCO PAPAD

ALOO PAPAD

CHAWAL KI KHICHDI

ANARDANA PAPAD

CHANE KI DAL KA PAPAD

URAD DAL HALKI LAL MIRCH PAPAD

MOONG DAL ROASTED KALI MIRCH PAPAD

MOONG DAL ROASTED LAL MIRCH PAPAD

ITALIAN

ALL TIME FAVOURITE ITALIAN PASTA STATION (LIVE)

PASTA A PIACERE

Pasta of your choice

PENNE ALLA NEAPOLITAN

Pasta tossed in olive oil with fresh tomato sauce and finished with parmesan cheese.

PENNE ALLA PUTTANESCA

Pasta tossed with dried red chilies, Olives and Caper in fresh tomato sauce.

FARFALLE CON SALSA DI FUNGI E PANNA

Pasta tossed in fresh mushroom cream sauce with white wine.

SPAGHETTI CON AGLIO, OLIVE ED ERBETTE

This simple dish combining aromatic and delicious ingredients with garlic, olive oil and herbs.

FRESHLY BAKED ASSORTED BREADS

FRENCH ROLLS, HARD ROLLS, MINNI CROSSANTS, HERB MINNI BREAD STICKS, GARLIC & CHEESE

TOASTED BREAD, MULTI GRAIN BROWN BREAD AND FOCCASIA.

MEDITERANEAN

BAKED SPINACH WITH CORN AND MUSHROOM

SPANISH POTATO

Spicy baby potatoes with onion and juliennes of peppers.

MOSAIQUE DE FROMAGE

Grilled cottage cheese served with tangy tomato sauce.

ORIENTAL

VEG. MANCHURIAN

SWEET AND SOUR VEGETABLE

ASSORTED VEGETABLE CHINESE GREENS

VEG. HAKKA NOODLE

VEG. FRIED RICE

INDIAN DESSERTS

CRISPY THI JALEBI IN DESSI GHEE

DANEDAR RABRI

GARAM DOODH KI KADHAI

MOONG DAL HALWA WITH KHOYA AND DRY FRUIT

KESAR PISTA STUFFED GULAB JAMUN

KESAR PISTA RASMALAI

KESARI RAJBHOG

GAJAR KA HALWA

SHAHI TUKRA

SHAHI PHIRNI IN KULHAR

GULABI KHEER

ICE CREAM COUNTER

VANILLA, CHOCOLATE, BUTTER SCOTCH AND STRAWBERRY

KULFI COUNTER

TILLI WALI KULFI

MANGO KULFI

KESAR PISTA KULFI

CAFÉ' HUT BEVERAGE DESCRIPTIONS

ESPRESSO AND HOT COFFEE

CAPPUCCINO

(ESPRESSO, HALF STEAMED & HALF FOAMED MILK)

CAFÉ' LATINO

(FLAVOURED VERSION OF OUR SMOOTH CAPPUCCINO)

VANILLA

CARAMEL

HAZELNUT

CHOCOLATE

IRISH CREAM

CAFÉ MOCHA

(ESPRESSO, COCOA WITH STEAMED MILK)

COOLA-A- CHINO

(SIMPLE COLD COFFEE WITH ICE- CREAM)

FARAP-U-LITE

(COFFEE BLENDED ICE CREAM SHAKE)

COFFEE ALTERNATIVES- ICED TEA

(PREMIX SWEET FLAVOURED TEA WITH FLOATING ICE)

SOUPS COUNTER

SURKH TAMATAR AND TULSI KA SHORBA

VEG. CHIGAR SOUP

ORIENTAL

SPRING ROLL

COTTAGE CHEESE IN DRY CHILLI OIL

TAI CHI CAULIFLOWER

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