

TUNGA  
HOTELS

THE  
INTERNATIONAL<sup>®</sup>

— by TUNGA —

A Business Hotel

*Banquets & Conferences*

TRIBUNE

BLOSSOMS



CENTRAL ROAD, MIDC, ANDHERI (EAST)  
CALL: +91 98332 20212 • 6144 6464 • 6144 6411

## Package Offerings

### VEG

#### SILVER PACKAGE

Rs.675/- + Taxes

2 Salads  
2 Starters  
2 Main Course  
1 Dal  
1 Rice  
1 Curd Item  
2 Indian Bread / Rotis  
2 Desserts

#### GOLD PACKAGE

Rs.725/- + Taxes

3 Salads  
3 Starters  
3 Main Course  
1 Dal  
1 Rice  
1 Curd Item  
3 Indian Breads  
2 Desserts

### NON VEG

#### SILVER PACKAGE

Rs.800/- + Taxes

2 Salads  
2 Veg. Starters  
2 N/V Starters  
2 N/V Main Course  
2 Veg Main Course  
1 Dal  
1 Rice  
1 Curd Item  
2 Indian Bread / Rotis  
2 Desserts

#### GOLD PACKAGE

Rs.850/- + Taxes

3 Salads  
3 Veg. Starters  
3 N/V Starters  
2 N/V Main Course  
2 Veg. Main Course  
1 Dal  
1 Rice  
1 Curd Item  
3 Indian Breads  
2 Desserts

## CONFERENCE CHARGES

#### SILVER PACKAGE

Rs.700/- + Taxes

2 Salads  
1 Raita  
2 Veg Main Course  
2 N/V Main Course  
1 Dal  
1 Rice  
2 Desserts

2 Serving tea /  
Coffee & Cookies

#### GOLD PACKAGE

Rs.750/- + Taxes

Breakfast One Item  
2 Salads  
1 Raita  
2 Veg Main Course  
2 N/V Main Course  
1 Dal  
1 Rice  
2 Desserts

2 Serving tea /  
Coffee & Cookies

## TERMS AND CONDITIONS

1. The Guest are permitted to book certain areas in the Hotel for their private party & subject to the rules set out below. The rules may be amended from time to time by the Management.
2. 25% of the guaranteed Billing amount has to be paid as advance for the confirmation of the booking.
3. 100% of the minimum guaranteed Billing amount has to be paid at least 2 working days in advance of the function.
4. Any balance payment has to be settled at the end of the function by credit card or cash. No cheques are allowed.
5. Food shall be prepared only for 15% of over the guaranteed number of guests attending the function.
6. Only the food & beverages items provided by the Banquets are to be consumed in the premises, no left over food or beverages will be removed from premises for outside consumption, of the number of guests actually attending a Banquet Function.
7. No discounted rate for children of any age.
8. It's mandatory to purchase liquor against TP & the liquor Bill has to be produced before the function starts.
9. Liquor & food would be served until midnight only as per the prevalent State Police & Excise Laws.
10. The Banquets has the right to cancel the contract in case the advance payment is not received
11. Billing for all the functions, would be on a plate count & the Bill would be raised on the basis of minimum guaranteed number or actual plate count which ever is higher.
12. Taxes applicable as per Government Authorities.
13. Banquets has in house arrangements for D.J. for the functions. Outside D.J. for the same would not be permitted.
14. The client is responsible & liable for any damages caused to the Banquet property or equipments by the client or his/her guests attending the event.
15. The advance paid is non refundable & non transferable.
16. The management will make best efforts to provide efficient services, however in the event of circumstances, beyond the control of the management and / or due to unavoidable circumstances, the party / function is required to be cancelled and / or not performed / carried out to the requirements standard in the event the guest shall not raise any objection whatsoever and / or raise any claim against the Management on the said express understanding the management has agreed to organize the party / function for the guest.
17. The Management of Tunga Hotels, is not liable for compensation of any loss or damages to the guests personal belongings or car parked by the valet during the event.
18. In case of cancellation of confirmed function one week / 7 days prior intimation from the date of function is compulsory. The management will raise the bill according to the minimum guests guaranteed and rate negotiated as per the Banquets Function Prospectus or Function Prospectus.
19. The display board will be placed at the entrance of hotel indicating the place booked, members / guest name date & time. This will displayed one hour prior to the function
20. In the interpretation of these rules, the decision of the Management shall be final & binding.

\*Conditions Apply

Fish Alleppey Curry  
Fish In Hot Garlic Sauce  
Mutton Bhuna Gosht  
Mutton Tamda Rassa  
Mutton Rogan  
Achari Gosht

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### **DAL**

Yellow Dal Tadka  
Langarwali Dal  
Moong Dal Palak  
Punjabi Kadi  
Dal Makhani  
Dal Panchratni  
Dal Bukhara  
Yellow Dal Fry

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### **RICE / BIRYANI**

Steam Rice  
Jeera Rice  
Peas / Veg Pulao  
Banarsi Pulao  
Veg Dum Biryani  
Veg Fried Rice  
Veg Burnt Garlic Rice  
Ginger Fried Rice  
Veg Hakka Noodles  
Veg Brown Butter  
Garlic Noodles

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### **CURD / RAITA**

Plain Curd  
Dahi Wada  
Pineapple Raita  
Onion & Mint Raita  
Mix Veg Raita  
Boondi Raita  
Boondi & Mint Raita  
Cucumber Raita

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### **INDIAN BREAD**

Tandoori Roti  
Naan ( Plain/Butter)  
Tandoori Paratha  
Missi Roti  
Methi Roti  
Chapati

Poori  
Kulcha  
Pudina Paratha  
Neer Dosa

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### **DESSERT'S**

Angoori Gulab Jamun  
Angoori Rasgulla  
Gajar Halwa  
Moongdal Halwa  
Cream Caramel Custard  
Hot Kesar Jalebi  
Choice of Ice Cream  
Fruit Custard  
Choice Of Mousse  
Choice Of Souffle  
Payassam  
Trifle Pudding  
Vermicelli Kheer  
Phirni

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- Additional vegetable item will be charged @ Rs.75/- per head
- Additional paneer item will be charged @ Rs. 75/per head
- Additional non-veg item will be charged @ Rs. 75/- per head
- Additional prawns item will be charged @ Rs. 125/- per head
- Soda will be charged @ Rs. 70/- per bottle (600 ml)
- Tetra pack juices will be charged @ Rs. 250/- per pack
- Fresh juices will be charged @Rs. 100/- (200ml)
- Soft Drinks will be charged @ Rs. 225/- per bottle (2.25 litres)
- Soup will be charged @ Rs. 25/- per head
- 1 portion of fr. lime for mixers will be charged @ Rs. 25/-
- Live counter will be charged @ 125/- per head
- Music to stop by 11.00 pm sharp

## **SALADS**

Green Salad  
Tossed Green Salad  
Caesar Salad  
Corn & P.A.Salad  
Russian Salad  
Waldorf Salad  
Coleslaw  
Macaroni Salad  
Mexican Pasta Salad  
Creamy Pasta Salad  
Sprouted Beans Salad  
Dalila Salad  
Diamond Egg Salad  
Chicken Pasta Salad

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## **VEGETARIAN STARTERS**

Aloo Corn Tikki  
kaju Kothimbir Vadi  
Veg Shammi Kabab  
Methi Corn Tikki  
Veg Crispy  
Vegetable 65  
Tandoori Mushroom  
Paneer Kalimiri  
Paneer Pepper Garlic  
Mushroom Babycorn Chilli  
Veg Spring Rolls  
Veg Sesame Toast  
Veg Szechwan Rolls  
Veg Wonton  
Sweet & Spicy Baby Corn  
Paneer Chilli  
Chatpatta Babycorn  
Mongolian Babycorn

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## **NON VEGETARIAN STARTERS**

Chicken Tikka Chatpatta  
Chicken Pahadi Tikka  
Chicken Malmalli Kabab  
Doodiya Murg Tikka  
Chicken Reshmi kabab  
Chicken Malai Tikka  
Chicken Kalimiri Tikka  
Chicken Seekh Kabab  
Peppery Hunan Chicken  
Chicken Szechwan

Chicken Chilli  
Chicken Lollipop  
Crispy Chicken  
Pepper Chicken  
Fish Koliwada  
Fish Chutneywali  
Fish Chilli  
Fish Fingers  
Mutton Seekh Kabab

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## **MAIN COURSE VEGETARIAN**

Paneer Kadai  
Paneer Makhanwala  
Pilli Mirchi Adrak Ki Paneer  
Lasooni Paneer  
Vegetables Sweet & sour  
Vegetable Jhal Frazie  
Vegetable Manchurian  
Sukke Lasooni Ka Palak  
Sukke Aloo Baingan  
Veg.In Szechwan Sauce  
Khud Sabzi  
Shingada Mutter  
Bhindi Sukke  
Sabzi Makhani  
Veg Peshawari  
Pasta Arabiatta  
Paneer Kalimiri  
Baingan Bhartha  
Veg Thai Curry  
Pahadi Kofta

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## **MAIN COURSE NON VEGETARIAN**

Chicken Bhatti  
Chicken Malwani  
Chicken Kalimiri  
Chicken Kadai  
Chicken Makhanwala  
Dhaniya Murg  
Murg Katta Pyaz  
Afghani Methi Chicken  
Chicken Thai Curry  
Dum Gosht  
Saute Chicken Red Chilly  
Fish Goan Curry  
Fish Malwani Curry  
Meen Rassa