

JAIPUR PALACE CONFERENCE CENTRE

VENUE HIRE

CONFERENCE CENTRE – MIN GUESTS – 100 PAX - MAX GUESTS 220 PAX

MONDAY – THURSDAY - R2500.00

FRIDAY – SATURDAY – R3500.00

SUNDAY & PUBLIC – R3000.00

VENUE HIRE INCLUDES:

**ROUND TABLES, CHAIRS, TABLE CLOTHS (WHITE, CREAM OR BLACK), CHAIR COVERS, FAIRY LIGHTS,
STAGE ONLY (SIZE 5W X 3.5L), CUTLERY, CROCKERY, SERVICE, DANCE FLOOR,
AIRCONDITIONING**

**ALSO INCLUDES A GENERATOR THAT COVERS BASIC LIGHTS AND THE DJ STATION BUT NO
AIRCONDITIONING**

EXTRA'S AVAILABLE

SOUND TECHNICIAN – R 2500.00 (6 HOURS ONLY)

JUGS OF JUICE – R 45.00 EACH

TEA & COFFEE – R 80.00 PER JUG

BOMBAY CRUSH ON ARRIVAL @ R 15.00 EACH

TIEBACKS – R 6.50 EACH

CORKAGE @ R 60.00 PER BOTTLE (CHAMPAGNE ONLY)

COCKTAILS ON ARRIVAL – R 15.00 EACH

COLD DRINK 1.25LT @ R 35.00 EACH

MILKSHAKE (JUGS) @ R 55.00 EACH

PAPADUM @ R 3.00 EACH

RUNNERS – R 20.00 EACH

PLEASE NOTE THE FOLLOWING

NB: WE DO NOT ALLOW OUTSIDE BEVERAGES, LIQUOR OR FOOD TO BE BROUGHT ON THE PREMISES!

NB: CLOSING TIME @ 12PM ON FRIDAY AND SATURDAY, AND 23.00PM ON WEEKDAYS AND 21.00PM ON SUNDAYS

NB: IF YOU ARE NOT GOING WITH THE IN HOUSE DJ A SURCHARGE OF R1000.00 IS REQUIRED.

N.B: CHILDREN OVER 2 YEARS OF AGE IS REQUIRED TO PAY THE FULL AMOUNT.

N.B: TIME ALLOCATION OF THE ROOM – 6 HOURS.

N.B: FINAL NUMBER OF GUESTS TO BE FINALIZED 2 WEEK PRIOR TO YOUR FUNCTION AND PAID.

N.B: NO REFUNDS.

N.B: A BAR TAB CAN BE SET FOR YOUR GUESTS.

JAIPUR PALACE CONFERENCE CENTRE

VEGETARIAN BUFFET

VEG BUFFET	80+ GUESTS	100+ GUESTS	150+ GUESTS	180+ GUESTS	200+ GUESTS
2 STARTERS / 1 SALAD / VEG BRIYANI / DHALL / SOJI OR ICE-CREAM	215	205	195	185	175
2 STARTERS / 2 SALADS / VEG BRIYANI / DHALL / 1 CURRY / 2 DESSERTS	225	215	205	195	185
3 STARTERS / 3 SALADS / VEG BRIYANI / DHALL / 2 VEG CURRIES / 3 DESSERTS / TEA & COFFEE	235	225	215	205	195
3 STARTERS / 3 SALADS / 5 CURRIES / 3 DESSERTS / TEA & COFFEE	245	235	225	215	205
4 STARTERS / 4 SALADS / 6 VEG CURRIES / 4 DESSERTS / TEA & COFFEE	270	260	250	240	230

NON -VEGETARIAN BUFFET

NON – VEG BUFFET	80+ GUESTS	100+ GUESTS	150+ GUESTS	180+ GUESTS	200+ GUESTS
1 VEG & 1 NON- VEG STARTER / 1 SALAD / MUTTON BRIYANI / DHALL SOJI OR ICE-CREAM	225	215	205	195	185
1 VEG & 1 NON- VEG STARTER / 2 SALADS / MUTTON BRIYANI / DHALL 1 VEG CURRY /2 DESSERTS	235	225	215	205	195
2 VEG & 1 NON - STARTER / 3 SALADS /MUTTON BRIYANI /DHALL / 1 VEG & 1 NON VEG CURRY /3 DESSERTS / TEA & COFFEE	245	235	225	215	205
2 VEG & 1 NON- VEG STARTER / 3 SALADS / 3 NON – VEG CURRIES / 2 VEG CURRIES /3 DESSERTS / TEA & COFFEE	255	245	235	225	215
2 VEG & 2 NON - VEG STARTERS / 4 SALADS / 3 NON – VEG CURRIES / 3 VEG CURRIES /4 DESSERTS / TEA & COFFEE	280	270	260	250	240

CONFERENCE CENTRE – MIN GUESTS – 80 PAX- MAX GUESTS 220 PAX

MONDAY – THURSDAY - R2500.00

FRIDAY – SATURDAY – R3500.00

SUNDAY & PUBLIC – R3000.00

JAIPUR PALACE CONFERENCE CENTRE

ALL FOOD SERVED IS QUOTED OF BUFFET.

All food served @ Jaipur is halaal friendly.

STARTERS

VEGETARIAN

*Punjabi Samosa or Chilli Bites or Jaipur Rolls or Vade or Potato Samosa or Gram Dhall
Samoosa or Cheese & Sweet Corn Samosa or Assorted Bites (Chillie bites,spinach,onion
rings) Or Aloo Cutlet or Soya Mince Samoosa or Paneer Tikka on Skewers
Or Baked Beans & Chips Sandwiches or Veg Spring Rolls*

NON – VEGETARIAN

*Fish Cakes or Crumbed Fish or Chicken Strips (Peri Peri or Crumbed or BBQ) or Chicken
Wings (Peri Peri or Crumbed or BBQ or Tandoori) or Tandoori Chicken or Samoosa (
Chicken or Mutton Mince) or Spring Rolls (Chicken or Mutton Mince)*

ACCOMPANIMENTS

(Choice of one type of rice)

*Jeera Peas Pillau or Basmati Rice or Local Rice
Butter Naan*

SALADS

*Potato Salad or Beetroot Salad or Pasta Salad or Green Salad or Sambals or Veg Pickle
Or Grated Carrot Salad or Raita or Greek salad*

VEGETARIAN

MAIN COURSE (ONLY 1 PANEER DISH)

Jeera Aloo - Cubed potato braised with garlic, cumin seeds, tumeric powder & garnished with fresh dhania

Potatoe & Peas Curry- Cube potato braised with Peas, in Onion & Tomato gravy with a Cashew Nut Sauce

Aloo Tikka Masala- Cubed potato braised with Pepper, Onion, & Tomato Curried with Indian Spices

Veg Biryani (served with dhall) – Made with fresh vegetables

Paneer & Peas- Home-Made Cheese Cooked in Crème yellow Based Sauce

Paneer Makanwala- Home-Made Cheese Cooked In Crème Tomato Based Sauce

Paneer Tikka Masala- Tandoori Grilled Home-Made Cheese, Pepper, Onion, & Tomato Curried With Spices

Paneer Pasanda- Home-Made Cheese, Cooked In a Rich Moghlai Gravy

Karhai Paneer- Home-Made Cheese, Sautéed with Fresh Green Chillies and Cooked In A Special Masala

Dry Methi Paneer - Home-Made Cheese, Sautéed With Fresh Methi Herbs, Ginger Garlic.

Paneer & Mushroom Curry- Home-Made Cheese braised with Mushroom in a tomato base sauce

Broad Beans Curry- Broad Beans and Cubed Potatoes Cooked In Mouth Watering Spices

Sugar Beans Curry- Sugar Beans and Cubed Potatoes Cooked In Mouth Watering Spices

Malai Kofta- Mashed Oval Shaped potato Stuffed with Paneer and Cooked in a Rich Creamy Gravy

Soya Prawn- Soya Prawn, Braised With Ginger, Garlic And Cooked In a Majestic Gravy

Chana Masala- Chick Peas braised in a fresh Onion and Tomato sauce.

Dhall Makhani- Yellow Lentils finished with a tempering Garlic, Cumin and Whole Dry Red chillies

Karhai Mushroom- Mushroom with Tomato, Green Chilli, Chopped Onion, Dry Methi, Chilli Powder

Aloo Gobi- Cauliflower braised with Potato, fresh Onion & Tomato with Indian spices.

Mix Veg Pasta- in a Chillie Tomato Base Sauce or White Sauce or a Creamy Tomato Base Sauce

Roast Veggies- Seasonal veggies (fresh vegetables)

Dhall Tarka- Yellow Lentils finished with a tempering Garlic, Cummin and Dry Red chillies

Spinach & Potato- Spinach braised with cubed potato In a Tomato Based Sauce

Mix Veg Curry- Fresh vegetables braised with an onion & tomato with Mouth Watering Spices

Veg Lasagna- Layers of cheese and Veggies in a creamy or tomato base sauce.

Veg Manchurian – Vegetable Fritters cooked in a sweet and spicy sauce

Veg Enchilada - Beans wrapped in roti and cooked in a flavourful tomato sauce

NON – VEG

MAIN COURSE (ONLY 1 MUTTON DISH)

Butter Chicken - Boneless cubes of chicken breast cooked in a creamy tomato base sauce and finished with fresh coriander (Chef's Recommendation)

Chicken Jalfrezi - Deboned cubed chicken sautéed with green peppers, onions and tomato cubes in tangy gravy.

Grilled Chicken – Served with a Lemon and Herb Sauce.

Mexican Grilled Chicken – Served with a Mexican Sauce

Chicken Curry- Chicken on the bone & potato cooked with a special blend of spices.

Chicken Tikka Masala - Tandoori grilled chicken pieces curried with traditional Indian spices.

Chicken Tikka Biryani - Deboned cubed chicken cooked with green peppers and garnished with golden brown onions. *(Served with dhal)*

Chicken Biryani- Chicken on the bone cooked with lentils garnished with fried onions. *(Served with dhal)*

Chicken Lasagna – Layers of cheese and chicken in a creamy or tomato base sauce.

Chicken & Mushroom Lasagna - Layers of cheese, Mushroom & Chicken in a creamy or tomato base sauce.

Chicken Pasta – Pasta & Chicken in a creamy base sauce.

Chicken & Mushroom Pasta – Pasta, Mushroom & Chicken in a creamy base sauce.

Chicken Chow Mein – Cubed Chicken with Noodles in Soya Sauce.

Chilli Fish Curry - Fish pieces cooked with tamarind & red dry chillies in tomato gravy.

Fish Curry - Fish pieces cooked with tamarind, dry methi & red dry chillies in tomato gravy.

Fish Biryani - Fish pieces deep fried and cooked with lentils garnished with boiled eggs and fried onions. *(Served with dhal)*

Grilled Fish – Whole Baby Hake grilled with our special herbs and spices.

Tandoori Masala Fish – Marinated Whole Baby Hake Baked In the Tandoor.

Mutton & Potato Curry – prepared local style, Mutton on the bone & potato cooked with a special blend of spices.

Ghost Jalfrezi - Mutton pieces on the bone braised in onions, tomato and green peppers mixed with spices.

Karhai Ghosth- Mutton pieces on the bone sautéed with fresh green chillies, chopped onions, dry Methi, chilli powder and our special spices.

Kebaab Curry- Kebaabs cooked with fresh onion & tomato tempered with special Chutney.

Mutton Biryani – Mutton on the bone cooked with lentils garnished with fried onions. *(Served with dhal)*

Mince Lasanga- Layers of cheese and mutton mince in a creamy or tomato base sauce.

DESSERTS

Ice-Cream or Trifle or Chocolate Mousse or Soji

Peppermint Tart or Kheer or Fruit Salad

Milk Tart or Vermicelli or Carrot Halwa

PAYMENT OPTIONS

A NON REFUNDABLE DEPOSIT OF R5000, TO SECURE THE BOOKING.

ADDITIONAL R3000.00 WHICH IS A REFUNDABLE DEPOSIT AS LONG AS THERE IS NO BREAKAGES & YOU DO NOT EXCEED THE TIME LIMIT. SHOULD YOU EXCEED THE ALLOCATED TIME, R 1000.00 WILL BE DEDUCTED EVERY HALF HOUR TO DEFRAY THE COSTS OF SECURITY / OVERTIME / LIGHTS. MONIES ARE REFUNDABLE WITHIN 10 WORKING DAYS.

THE FINAL BALANCE IS DUE 7 DAYS PRIOR TO THE FUNCTION. SHOULD YOUR FINAL BALANCE NOT BE PAID 7 DAYS PRIOR TO THE FUNCTION, WE RESERVE THE RIGHT TO KEEP THE DOORS CLOSED.

BON APPETITE!!!

TEL: 031- 563 0287/ 031-564 9215 LINDA

FAX: 031-563 0201

Email: admin@jaipurpalace.net

VALID FROM 1ST NOVEMBER 2017 TO 31ST OCTOBER 2018