THE FERN

A leading environmentally sensitive hotel

JAIPUR

VEGETARIAN GRID

FERN REGULAR	FERN MAGIC	FERN DELIGHT	FERN DAY CONFERENCE
One Welcome drinks	Two Welcome drinks	Three Welcome drinks	Morning Tea / Coffee + Cookies
One Veg starter	Two Veg starter	Three Veg starter	.....
One Soup	Two Soup	Two Soup	One Soup
Two Salad	Three Salad	Five Salad	One Salad
Pickle , Papad, Chutney	Pickle , Papad, Chutney	Pickle , Papad, Chutney	Pickle , Papad, Chutney
One Paneer preparation	One Paneer	One Paneer	One Paneer
One Mix Veg Gravy	One Mix Veg Gravy	One Mix Veg Gravy	.....
.....	.....,.	One Kofta preparation	.....,.
.....	One Single Veg	One Single Veg	One Veg Preparation
One Lentil preparation	One Lentil preparation	One Lentil preparation	One Lentil Preparation
One Rice preparation	One Rice prerapation	One Rice preparation	One Rice Preparation
Assorted Indian bread	Assorted Indian bread	Assorted Indian bread	Assorted Indian bread
Plain Yogurt	Plain Yogurt	Plain Yogurt + Dahi Bhalla	Plain Yogurt
.....	One Live station	Two Live station	.....
One Dessert	Two Dessert	Four Dessert	One Dessert
			Conference Timing-9am to6pm
1000+TAX(18%)	**1150+TAX (18%)**	**1350+TAX (18%)**	**950+TAX (18%)**

NON VEGETARIAN GRID

FERN REGULAR	FERN MAGIC	FERN DELIGHT	FERN DAY CONFRENCE
One Welcome drinks	Two Welcome drinks	Three Welcome drinks	Morning Tea / Co ffee + Cookies
Starter (One + One)	Starter (Two + Two)	Starter (Three+ Three)	.....
Soup (One + One)	Soup (One + One)	Soup (One + One)	Soup (One + One)
Two Salad	Three Salad	Five Salad	Two Salad
Pickle , Papad, Chutney	Pickle , Papad, Chutney	Pickle , Papad, Chutney	Pickle , Papad, Chutney
One Non veg main course	Two Non veg main course	Three Non veg main course	One Non veg main course
One Paneer	One Paneer	One Paneer	One Paneer
One Mix Veg Gravy	One Mix Veg Gravy	One Mix Veg Gravy	.....,.
.....	.....,.	One Kofta preparation	One Single Veg
.....	One Single Veg	One Single Veg	One Lentil preparation
One Lentil preparation	One Lentil preparation	One Lentil preparation	One Rice preparation
One Rice preparation	One Rice preparation	One Rice preparation	Assorted Indian bread
Assorted Indian bread	Assorted Indian bread	Assorted Indian bread	Plain Yogurt
Plain Yogurt	Plain Yogurt	Plain Yogurt + Dahi Bhalla	.....
.....	One Live station	Two Live station	.....,,
One Dessert	Two Dessert	Four Dessert	Two Dessert
			Conference Timing-9am to 6pm
1100+TAX (18%)	**1350+TAX (18%)**	**1500+TAX (18%)**	**1050+TAX (18%)**

Live Counter @ 150 Per Counter • Banquet Breakfast @ 350 Per Person
Snacks circulation is for 90 mins • Additional snacks or main course @ 75 + tax per person Additional Soup & Salad @ 40 + Taxes

3, Airport Plaza, Tonk Road, Jaipur-302018
+91 9001993097,9649434566 •Tel: +91 141 4121212
fbm@fernhoteljaipur.com,
banquet@fernhoteljaipur.com

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BANQUET MIX MENU OPTIONS

WELCOME DRINK

- Fruit Fizz
- Mint Memories
- Blue Moon
- Strawberry Fizz
- Kiwi Delight
- Lemon Honey Cooler
- Orange Bloom
- Jaljeera
- Shikanji
- Assorted Aerated Beverage

SNACKS

Vegetarian

- Ajwaini Paneer Tikka
- Achari i Paneer Tikka
- Paneer Malai Tikka
- Vegetable Manchurian Dry
- Vegetable Cocktail Samosa
- Cheese Balls
- Golden Fried Babycorn
- Subz Paneer Ki Nirali Seekh
- Mushroom Vol-au-vent
- Chilli Paneer
- Vegetable Spring Rolls
- Vegetable Salt & Pepper
- Aloo Corn Tikki Subz
- Hara Bhara Kebab
- Honey Chilli Potatoes

Non Vegetarian

- Murg Malai Tikka
- Murg Chatpata Tikka
- Murg Tikka Lasooni
- Fish Fingers
- Chicken Winglets
- Chciken Manchurian
- Chicken Nuggets
- Ajwaini Fish Tikka
- Murg Hariyali Tikka
- Murg Achari Tikka

SOUP

Vegetarian

- Sweet Corn Soup
- Hot & Sour Soup
- Manchow Soup
- Lemon Coriander Soup
- Talumein Soup
- Tom Yum Soup
- Wonton Soup
- Cream of Vegetables
- Cream of Tomato
- Cream of Spinach
- Minestrone Soup
- Tamatar Dhaniya Shorba
- Palak Shorba
- Dal Shorba
- Mulligatawny Soup
- Lemon Pepper Rasam

Non Vegetarian

- Chicken Sweet Corn Soup
- Chicken Hot & Sour Soup
- Chicken Manchow Soup
- Chicken Lemon Coriander Soup
- Chicken Talumein Soup
- Chicken Tom Yum Soup
- Chicken Wonton Soup
- Chicken Noodles Soup
- Cream of Chicken
- Chicken & Vegetable Broth

SALAD

Vegetarian

- Garden Green Salad
- Kachumber Salad
- Cucumber Yoghurt Dressing
- Sprout Salad
- Carrot & Raisin Salad
- Guntur Potato Salad
- Sprouted Beans Salad
- Aloo Chana Chaat
- Aloo Anar Chaat
- Aloo Papdi Chaat
- Dahi Papdi Chaat
- Papdi Chana Chaat
- Fruit Chaat
- Tandoori Vegetable Salad
- Pasta Salad
- Potato Mayonnaise Salad

MAIN COURSE

Non Vegetarian

- Goan Fish Curry
- Bengali Fish Curry
- Chicken home style
- Murg Lababdar
- Palak Murg
- Kadhai Murg
- Dum Ka Murg
- Murg Adraki
- Butter Chicken
- Methi Murg
- Murg Do Pyaza
- Murg Kali Mirch
- Murg Awadhi Korma
- Chicken Chetinnaad
- Andhra Chicken Curry
- Mutton Rogan Josh
- Mutton Curry
- Rara Mutt on
- Grilled Fish with
- Lemon Butter Sauce
- Herb Crushed Fish with
- Olive Bu er Sauce
- Fried Fish with Bar-be-que Sauce
- Steamed Fish with Tomato Sauce

PANEER

Vegetarian

- Paneer Makhani
- Panner Tikka Lababdar
- Kadhai Paneer
- Paneer Do Pyaza
- Paneer Saagwala
- Paneer Pasanda
- Paneer Hara Pyaz
- Paneer Khurchan
- Mutter Paneer
- Shahi Paneer
- Mewa Ke Paneer Roll
- Methi Malai Mutter Paneer
- Paneer Jhalfrezi

VEGETABLES

- Subz Diwani Handi
- Navra an Korma
- Subz Miloni
- Subz Makhanwala
- Vegetable Jhalfrezi
- Mix Vegetable
- Shabnam Curry
- Tawa Vegetables
- Palak Makai Mushroom Ka Mel
- Mushroom Hara Pyaz
- Mutter Mushroom
- Mushroom Masala
- Mushroom Kundan Kaliya
- Bhindi Do Pyaza
- Bhindi Kurkuri
- Bhindi Masala
- Gobhi Masala
- Gobhi Mutter Masala
- Aloo Gobhi Adraki
- Gajar Mutter
- Methi Mutter Malai
- Vegetable Kof}a Curry
- Dum Aloo Benarasi
- Aloo Jeera
- Aloo Tamatar
- Dum .{ ˙ po Punjabi

DAL

- Yellow Dal Tadka
- Dal Makhani
- Dal Panchmel
- Dal Maharani
- Rajputana Dal
- Dal Dera Ismail Khan
- Chana Masala
- Moong Dal Tadka
- Langarwali Dal
- Rajmah Masala

RICE & NOODLES

- Steamed Rice
- Jeera Pulao
- Peas Pulao
- Onion Pulao
- Corn Pulao
- Jodhpuri Pulao
- Kashmiri Pulao
- Mix Veg Pulao
- Mutter Pulao
- Vegetable Biryani
- Aloo Gobi Ki Teri
- Steamed Rice
- Lemon Parsley Rice
- Chilli Garlic Fried Rice
- Singapore Fried Rice
- Chilli Garlic Noodles
- Vegetable Hakka Noodles

Non Vegetarian

- Hyderabadi Murg Biryani
- Murg Dum Biryani
- Egg Fried Rice
- Chicken Fried Rice
- Mix Fried Rice
- Sanghai Chicken Fried Rice

CURD/ RAITA

- Plain Curd
- Mix Vegetable Raita
- Boondi Raita
- Cucumber Raita
- Jeera Raita
- Potato Raita
- Pineapple Raita
- Pudina Raita

DESSERT

- Gulab Jamun
- Kala Jamun
- Malpua
- Rabri
- Phirni
- Malpua Rabri Roll
- Rasgulla
- Moong Dal Halwa
- Gajar Halwa (Seasonal)
- Lauki Halwa
- Rasmalai
- Handi Kheer
- Semaiyan Payasam
- Hot Jalebi
- Baked Cham Cham
- Choice of Mousse
- Choice of Ice Cream
- Caramel Custard
- Pastries
- Crunchy Chocolate Pudding
- Mix Fruit Pudding