

artilla inn

package menu
CAPACITY 100 TO 800 PERSONS

HOTEL
BANQUET
CONFERENCE





39 BUSINESS CLASS ROOMS & BANQUET CAPACITY UPTO 800 PERSONS



1

SOUP	2
VEG. STARTER (REGULAR)	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	1
DAL	1
RICE	1
BUTTER ROTI / NAAN	2
GREEN SALAD	1
ROASTED PAPAD	1
PICKLE	1
SWEET (REGULAR)	1
DESSERT (REGULAR)	1

GST EXTRA*

PLAN
One

₹ 450/-

PLAN
TWO

@ 500/-



2

WELCOME DRINK	1
SOUP	2
VEG. STARTER (REGULAR)	1
CONTINENTAL	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	1
DAL	1
RICE	1
BUTTER ROTI / NAAN	2
GREEN SALAD	1
ROASTED PAPAD / PICKLE	1
SWEET (PREMIUM)	1
DESSERT (REGULAR)	1

GST EXTRA*

3

WELCOME DRINK	2
SOUP	2
VEG. STARTER (REGULAR)	2
FARSHAN	1
CONTINENTAL	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	1
DAL	1
RICE	1
B. ROTI / B. NAAN / B. KULCHA	2
SALAD	2
ROASTED PAPAD	1
PICKLE	1
SWEET (PREMIUM)	1
DESSERT (PREMIUM)	1
WATER BOTTLE 200ML	

GST EXTRA*

PLAN
THREE

@ 580/-



PLAN
FOUR

@ 690/-

GST EXTRA*

4

WELCOME DRINK	2
SOUP	2
STARTER (REGULAR)	1
STARTER (PREMIUM)	1
CHAT (LIVE)	1
FARSHAN	1
CONTINENTAL	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	2
DAL	1
RICE	1
MEXICAN CURRY WITH RICE	1
B. ROTI / B. NAAN / B. KULCHA	2
ROASTED PAPAD	1
PICKLE	1
SALAD	2
SWEET (1 REGULAR & 1 PREMIUM)	2
DESSERT (PREMIUM)	1
WATER BOTTLE 200ML	

6

5

WELCOME DRINK	2
SOUP	2
STARTER (1 REGULAR & 2 PREMIUM)	3
CHAT (LIVE)	2
FARSHAN	1
CONTINENTAL	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	2
DAL & RICE	1 & 1
MEXICAN CURRY WITH RICE	1
SOUTH INDIAN (LIVE)	1
B. ROTI / B. NAAN / B. KULCHA	2
ROASTED PAPAD	1
PICKLE	1
SALAD	2
SWEET (1 REGULAR & 2 PREMIUM)	3
DESSERT (ROYAL)	1
PAN COUNTER	
WATER BOTTLE 200ML	

7

PLAN
FIVE

@ 820/-

GST EXTRA*

6 BREAKFAST

SOUTH INDIAN (Idli Sambhar, Mendu Wada, Upma, Paniyaram, Apam)	1
NORTH INDIAN (Pauha, Thepla, Sev Khamni, Chilla, Bread Pakoda, Cutlets)	1
FARSAN (Fafda, Ganthiya, Papdi, Khaman, Navtad Samosa)	1
SWEET (Jalebi, Boondi, Gulab Jamun)	1
BREAD BUTTER / JAM BUTTER	
HOT TEA	
HOT COFFEE	

Note:

Extra Hall Charge @4000/- Per Hours Will be applicable
 Maximum 2 Hours & Minimum 50 Pax
 Extra Charge For Any Other Facility
 Extra Charge For Any Add On Dish As Per Price List
 Menu Applicable Only Breakfast session - 08:00 am to 10:00 am

GST EXTRA*

7 BREAKFAST

FRESH JUICE (Seasonal)	1
SOUTH INDIAN (Idli Sambhar, Mendu Wada, Upma, Paniyaram, Apam)	1
NORTH INDIAN (Pauha, Thepla, Sev Khamni, Chilla, Bread Pakoda, Cutlets, Chole Bhature)	1
SP. JAIN (Masala Mug with Khakhra)	
FARSAN (Fafda, Ganthiya, Papdi, Khaman, Navtad Samosa)	1
SWEET (Jalebi, Boondi, Gulab Jamun)	1
BREAD BUTTER / JAM BUTTER	
WAFER (Potato, Banana)	1
BISCUIT	2
HOT TEA	
HOT COFFEE	
MILK / MASALA MILK	1

Note:

Extra Hall Charge @4000/- Per Hours Will be applicable
 Maximum 2 Hours & Minimum 50 Pax
 Extra Charge For Any Other Facility
 Extra Charge For Any Add On Dish As Per Price List
 Menu Applicable Only Breakfast session - 08:00 am to 10:00 am

GST EXTRA*

BREAKFAST

@ 240/-

BREAKFAST

@ 360/-

MOCKTAILS

Fruit Punch	Orange Blossom	Lemon Mint Mojito
Pina Colada	Hawai Beach Cooler	Kiwi Heart
Blue Lagoon	Strawberry Punch	
Blue Paris	Lemon Khas Cooler	

SOUP

Cream of Tomato Soup	Cheese Special Soup
Cream of Veg. Soup	Veg. Hot 'n' Sour Soup
Cream of Mushroom Soup	Veg Manchow Soup
Cheese Corn Tomato Soup	Minestrone Soup
Tomato Basil Soup	Veg. Noodle Soup
Sweet Corn Veg. Soup	Veg. Mushroom Soup
Sweet Corn Plain Soup	Veg. Clear Soup
Spinach Veg. Soup	Lemon Coriander Soup
Spinach Corn Soup	Burmese Khause Soup
Broccoli Almond Soup	Thai Laccha Soup

STARTER (REGULAR)

Veg. Spring Roll	Veg. Hara Bhara Kabab
Veg. Lolipop Dry	Potato Chilly Dry
Veg. Manchurian Dry	Gobi Corn Chilly Dry
Baby Corn Chilly Dry	Crispy Chilly Veg.
Baby Corn Manchurian Dry	Chinese Cigar
Veg. Sesame Finger	Chinese Bhel
Corn Tikki	Mexican Tikki

STARTER (PREMIUM- APPLICABLE FOR PLAN 4 & 5)

Paneer Manchurian	Cheese Ball	Thai Corn Ball
Paneer 65	Brucetta	Signature Roll
Paneer Chilly Dry	Mini Pizza	Cheese Jalapeno Pouch
Paneer Hariyali Tikka (Dry)	Paneer Malai Tikka (Dry)	Barbeque Paneer
Cottage Cheese Marengo		

MEXICAN (PREMIUM- APPLICABLE FOR PLAN 4 & 5)

Mexican Rice with Curry	Green Curry with Rice
Mexican Tit Bit	Red Curry with Rice

LIVE COUNTER

Papdi Chaat	Pani Puri	Chinese Bhel
Delhi Chaat	Cheese Bhel	Dahi Wada
Basket Chaat	Chana Chaat	Palak Patta Chat

SALAD

Green Salad	Kachumber Salad	Tomato Salad
Julienne Salad	Mix Fruit Salad	Tossed Salad
Russain Salad	Mexican Salad	Waldorf Salad
Peanut Salad	Chickpea Salad	Corn Salad

CONTINENTAL

Backed Cheese	Backed Spaghetti	Veg. Lasagnia
Macroni with Pineapple	Backed Chilli Corn	

FARSAN

Dhokla	Lilwani Kachori	Veg. Cutlets
Sandwich Dhokla	Mix Bhujija	Paatra / Navtad Samosa
Nylon Khaman	Mari Khaman	Tamtam Khaman

VEGETABLE

Veg. Kadai	Veg. Nawabi	Aloo Palak / Aloo Methi
Veg. Kolhapuri	Veg. Toofani	Mix. Veg
Veg. Jaipuri	Veg. Handi	Mutter Methi Malai
Veg. Makhnwala	Chana Masala	Tomato Corn Bharta
Diwani Handi	Bhindi Masala	Palak Corn Capsicum

PANEER

Paneer Nawabi	Palak Paneer	Paneer Tikka Masala
Paneer Balti	Mutter Paneer	Paneer Hariyali
Paneer Lababdar	Paneer Handi	Paneer Tawa Masala
Paneer Kadai	Paneer Butter Masala	Paneer Kolhapuri

KOFTA

Malai Kofta	Nargisi Kofta
Veg. Kofta	Cheese Kofta

DAL

Dal Tadka	Dal Makhni	Dal Rajma
Dal Fry	Dal Palak	

RICE

Steam Rice	Veg. Pulav	Veg. Hyderabad Biryani
Jeera Rice	Veg. Biryani	Veg. Fried Rice

SWEET (REGULAR)

Gulab Jamun	Gajar Ka Halwa	Hot Jalebi
Kala Jamun	Doodhi Ka Halwa	
Mung Dal Halwa		

SWEET (PREMIUM)

Mango Ras	Mango Pleasure	Kaju Akhrot Halwa
Cream Fruit Salad	Golden Cruz	Panchratna Halwa
Mango Pleasure	American Cruze	Basudi
Paina Cruze	Pista Chio	(Angoori, Kesar Pista,
Lachcha Rabdi	Red Velvet Cruze	Sitafal, Rajwadi)

DESSERT (REGULAR)

Cherry Berry / Strawberry / Vanilla / Butter Scotch

DESSERT (PREMIUM)

Kaju Draksh	American Nuts	Almond Carnival
Chocolate Chips	Kesar Pista	Swiss Cake / Cookies Cream

DESSERT (ROYAL- APPLICABLE FOR PLAN 5)

Faluda with Ice Cream	Roll Cut Kulfi	Chocolate Walnut Pudding
Dry Fruit Lassi	Vanilla Pudding	Indian Fruit Dish

EXTRA ITEMS

Mocktail	35	Sweet (Regular)	40	Water Bottle	30
Live Chat	45	Sweet (Premium)	60	200ml	
Starter (Regular)	45	Fresh Juice	50		
Starter (Premium)	55	Butter Milk	30		

PERSON HALL RENT

GRAND FESTA HALL

300 above	Nil
200	20,000/-
150	40,000/-
100	50,000/-

FESTA HALL

120 above	Nil
80	8,000/-
50	12,000/-

CONFERENCE ADD ON

Projector with Screen	2000/-
Mike & Speaker	2000/-
Pad & Pencil	35/-

TIMING

MORNING SESSION - 10:30 AM TO 2:30PM
EVENING SESSION - 6:30 PM TO 10:30PM

Terms & Conditions :

- 30% Advance Payment Against Confirmation (non-refundable In Case Of Cancellation Or Postponement Under Any Circumstances), Balance 70% Of The Payment Shall Be Made 7 Days Prior To The Function & Final Payment If Any Strictly At The End Of The Function By Cash / Card . The Management Reserve The Right To Cancel The Function If The Payment Is Not Paid On Time.
- All Charges Will Be Levied And Calculated On The Actual Number Of Persons Or Garunteed Number Of Persons Whichever Is Higher.
- **All Packages Include Hall for 4 Hours After Will Be Charged Extra 5000/- Per Hours .**
- Out Side Decorators Not Allowed In the Premises.
- All Package Menu Rates Are for Minimum 60 Persons
- Any Reduction In Number Of Guaranteed Person Is Allowed 10 Days Prior Of The Function & Not Later.
- Menu To Be Finalized At Least One Week In Advance.
- Food, Snacks, Drinks Ordered At Banquet Are For Consumption With In Banquet & Garden Premises. Not Will Be Packed.
- Decoration All Kind Of Use Full Amenities (like Electronics Equipment, Stage, Projector, Valet Parking) Can Be Arrange Which Will Be Charged Extra. Valet Parking will be on Car Owner Risk Management will be not Responsible for Any Damages.
- Dj & Any Other Music Instruments & Dance Are Not Allowed In Premises.
- Crackers Are Not Allowed Inside And In The Vicinity of Premises.
- Pancholu / Sajjan Cort / Sit Down Dinning Arrangements Will be Provided for a Maximum of 10 Persons.
- Alcohol, Out Side Beverages & Eatable Items From Outside Are Not Allowed In Banquet & Garden Premises.
- If Any Problem Of Electricity Cut, Mechanical Failure & Machinery Failure During Function For that Management Is Not Responsible.
- Vehicle Parking At Owner's Risk.
- Party Will Be Responsible For Any Physical Damage Done In The Premises.
- The Management Will Not Be Responsible For The Lost Of Any Valuable Within The Premises.
- Rates Are Subject To Change Without Prior Notice.
- **Plate Sharing Is Not Allowed if any then Counted as Extra Plates.**
- GST Rates Will Be Applicable As Per Government Rules.
- For Further Details Please Contact The Manager.
- All Rights Reserved by Management.

Abide by Guidelines :

1. Obtaining Permission From Legal Authorities For The Wedding Procession Will Fall Under The Client's Responsibility.
2. The Use Of Firecrackers On Roads Is Prohibited By Local Authorities, And Any Violations Resulting In Fines Or Legal Action Will Be The Responsibility Of The Client.
3. In Gujarat, The Permissible Sound Decibel Limits Are Regulated Under The Noise Pollution (Regulation And Control) Rules, 2000, As Per The Environmental Protection Act, 1986.

Permissible Sound Levels :

Area Category	Daytime Limit (6 AM to 10 PM)	Nighttime Limit (10 PM to 6 AM)
Industrial Area	75 dB(A)	70 dB(A)
Commercial Area	65 dB(A)	55 dB(A)
Residential Area	55 dB(A)	45 dB(A)
Silence Zone	50 dB(A)	40 dB(A)

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Google ★★★★★



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