

PRESTIGE
NIRVANA
CLUB

Banquet MENU

2025



Banquet Packages

We offer carefully curated banquet packages to suit different occasions.

Choose from our vegetarian or non-vegetarian options based on your preferences.

Vegetarian

PACKAGE 1

CLASSIC

₹1199/-

1 Welcome drinks, Salads Bar (2 Salads), 1 Soup, 2 Veg Starter, 1 Veg. Main Course, 1 Paneer Main Course, 1 Dal, Assorted Indian Breads, Veg Biryani, Steamed Rice, Rasam, Raita, Pickle, Papad and 2 Desserts (1 Hot and 1 Cold).

PACKAGE 2

PREMIUM

₹1399/-

2 Welcome drinks, Salads Bar (3 Salads), 1 Soup, 2 Veg Starter, 1 Veg. Main Course, 1 Paneer Main Course, 1 Dal, 1 Chinese Mains (Noodles or Fried Rice), Assorted Indian Breads, 1 Flavored Rice/veg Biryani, 1 Steamed Rice, Rasam, Raita, Pickle, Papad and 3 Desserts (2 Hot and 1 Cold).

PACKAGE 3

LUXURY

₹1599/-

2 Welcome drinks, Live Chat Counter (3 types of chat), Salads Bar (3 Salads), 2 Soup, 3 Veg Starter, 2 main course, 1 paneer, 1 dal, Sambar, Veg Biryani, 1 choice of rice, Curd Rice, Rasam, Raita, Papad, Pickle, Assorted Bread and Desserts 3 (Hot 2 and Cold 1).



Non - Vegetarian

PACKAGE 4
CLASSIC
₹1399/-

1 Welcome drinks, Salads Bar (2 Salads), 1 Soup, 1 Veg Starter, 1 Non-Veg Starter, 1 Chicken Main Course, 1 Main Course (paneer/vegetable), 1 Dal, Assorted Indian Breads, Choice of Biryani, 1 Steamed Rice, Rasam, Raita, Pickle, Papad and 2 Desserts (1 Hot and 1 Cold).

PACKAGE 5
PREMIUM
₹1599/-

2 Welcome drinks, 2 Salads Bar, 2 Soups (1 veg/non-veg), 1 Veg starters, 1 Chicken starters, 1 fish starters, 1 Chicken Main-course, 1 veg main-course, Paneer Main-course, 2 Dal, Assorted breads, 1 choice of Biryani, Steam rice, Pickle, Papad, Curd, Raita, Mirchi ka salan, 3 desserts (2 Hot & 1 Cold)

PACKAGE 6
LUXURY
₹1899/-

2 Welcome drinks, 3 Salads Bar, 2 Soups (1 veg/nonveg), 2 Veg starters, 2 Non-veg starters, Mutton Main-course, 1 Chicken Main-course, 1 south Indian veg main course, 1 veg main-course, Paneer Main-course, 2 Dal, live chat counter (3 types of chat), Choice of Biryani, Choice of Flavor Rice, Assorted Breads, Steam rice, Raita, Mirchi Ka Salan, Papad, Pickle, Curd, 3 Desserts (2 Hot and 1 Cold)

ADD ONS -

Mutton starters or main-course will be charge ₹150/- per person.

Sea-Food starters or Main-course will be charge ₹199/- per person.

LIVE COUNTER- Pasta will be charge ₹150/-per person.

LIVE COUNTER- Mocktail will be charge ₹150/- (will have 04 Items)



DEAR GUEST,
PLEASE READ THE FOLLOWING
BANQUET GUIDELINES:

We offer four distinct venue options to suit your event needs:

1. Banquet Hall
2. Outdoor Lawn
3. Swimming Pool Area
4. The Falcon Café

MINIMUM GUEST REQUIREMENTS:

1. **Banquet Hall** – Minimum 60 guests required.
Up to 20% additional guests can be accommodated.
1. **Outdoor Lawn** – Minimum 100 guests required.
Up to 20% additional guests can be accommodated.
2. **Poolside Area** – Minimum 50 guests required.
Up to 20% additional guests can be accommodated.
3. **The Falcon Café** – Minimum 40 guests required.
Up to 20% additional guests can be accommodated.

BOOKING & PAYMENT TERMS:

- **Advance Payment:** A 50% deposit is required at the time of booking confirmation.
- **Menu Finalization:** The final menu must be confirmed at least three days before the event date.

CONFIRMATION & AGREEMENT:

To confirm your booking, please fill in the details below and return this form. This document serves as a contract between you and Prestige Nirvana Club.

Guest Name: _____
 Contact Number: _____
 Address: _____
 Guaranteed Pax: _____
 Function Date: _____ Time: _____

For any further assistance, feel free to contact us.
 We look forward to hosting your event!

| Choose Your Own Menu |

WELCOME DRINKS

- Masala Kiwi (Nirvana Special)
- Apple Pie
- Love At First Sight
- Watermelon Cooler/Mojito
- Orange Ocean colada
- Strawberry Cooler
- Butter Milk
- Fruit Punch
- Spicy berry
- Blue Lagoon
- Badam Milk

SOUP INDIAN

- Tamatar Aur Dhaniva Ka Shorba
- Subz Badam Ka Shorba
- Kumbh Aur Nimbu Ka Shorba
- Makai Palak Shorba
- Dal Ka Shorba
- Murgh Badami Shorba
- Murgh Aur Sabzivon Ka Shorba
- Murgh Nizami Shorba
- Mutton Pava Shorba
- Ghost Marag
- Jeera aur palak ka shorba
- Nimoney ka shorba

SOUP WESTERN

- Cream of Mushroom
- Cream of Chicken
- Cream of Tomato
- Cream of Vegetables
- Minestrone with Basil Pesto
- Cream of cauliflower soup with roasted garlic
- Potato and leek soup

SOUP ASIAN

- Cantonese Sweet Corn Soup
- Hot and Sour Sichuan Soup
- Lemon Coriander Soup
- Tom Yum
- Manchow Soup
- Veg thalu mein soup
- Burnt Garlic Soup



INDIAN CHAT

- Moradabadi Moong Dal Ki Chat
- Fruit Chat
- Aloo Anar Chat
- Aloo Chana Chat
- Aloo Papdi Chat
- Aloo Matter Chat
- Aloo Tikki Chat
- Pani Puri
- Bhel Puri
- sev puri
- Dahi Bhalle
- Samosa Chat
- Green Moong Dal Chat
- Kanji vada

SALADS

- Greek Salad
- Fatuous
- Classic Caesar
- Russian Salad
- Pasta Salad
- Kimchi Salad
- Fried Noodles Salad
- Coleslaw Salad
- Green Salad
- crispy bitter guard salad
- Koshambari Salad
- Tossed Salad
- Indian Sprout Salad
- Chicken Smoked Salad
- Chicken Tikka salad
- Chicken Tossed Salad
- Exotic Chicken Salad

KEBAB INDIAN VEGETARIAN

- Kashmiri Mirch Ka Paneer Tikka
- Dahi Ke Kebab
- Pudina Paneer Tikka
- Tandoor Ke Phool
- Hara Bhara Kebab
- Paneer Methi Tikka
- Subz Aur Mawa Ki Seekh
- Bhuttey Ke Kebab
- Bhutta Aur Matter Ki Tikki
- Teekha Lahsuni Khumb
- Makai Amritsari
- Subz Ke Galouti Kebab
- Aloo sev Tikki
- Palak Matter Aur Kumbh Ke Seekh
- Subz Seekh Kebab
- Paneer Malai Tikka
- Bhatti Ka Paneer
- Lahori Paneer Tikka
- Achari Paneer Tikka
- Makai Malai Seekh
- Ajwani Paneer Tikka
- Achari Mushroom Tikka
- Panch Poran Paneer Tikka
- Veg Shikampur
- Tandoori Shashlik



KEBAB INDIAN

FISH

- Sarson Wali Tandoori Macchi
- Fish Tikka Tandoori
- Amritsari Macchi
- Ajwaini Fish Tikka
- Achari Fish Tikka
- Fish Koliwada
- Tawa Fish
- Tandoori Bangda (Indian Mackerel)
- Tandoori Lemon Fish Tikka
- Fish Fry
- Peshwari Fish Tikka

MUTTON

- Mutton Seekh Kebab
- Mutton Galouti
- Mutton Shami
- Mutton Shikampur
- Mutton Boti Kebab
- Mutton Burrah Chops
- Patthar ka Gosht

CHICKEN

- Murgh Barra Kebab
- Murgh Alishaan Kebab
- Adraki Murgh Tikka
- Lasooni Murgh Tikka
- Murgh Banjara Kabab
- Murgh Afghani
- Kashmiri Mirch ka Murgh Tikka
- Murgh ke Sholay
- Murgh Tikka Kalimirch
- Achari Chicken Tikka
- Chicken Gungura Kebab
- Murgh Chukundar Ki Kebab
- Murgh Malai Tikka
- Pahadi Kebab
- Tandoori Chicken
- Murgh Angara
- Chicken Chargah
- Murgh Kandhari Kebeb
- Hariyali Murgh Tikka
- Murgh Sofiyani Kebeb





MAIN COURSE INDIAN

MUTTON

- Lahori Gosh
- Kadhai Gosht
- Nihari Gosht
- Achari Gosht
- Kashmiri Rogan Josh
- Rajasthani Laal Maas
- Khade Masala Ka Bhuna Gosht
- Mutton Stew
- Mutton Pepper Fry
- Handi Mutton
- Dal Gosht
- Rahra Gosh
- Tamatar Gosht
- Mutton Saagwala
- Mutton Korma
- Mutton Do Pyaza

NON-VEG

- Punjabi Butter Chicken
- Dum Ka Murg
- Murgh Khorma
- Murgh Kali Mirch
- Murgh Do Pyaza
- Kadhai Murgh
- Zafrani Mugh Masala
- Dhaniya Murgh
- Murgh
- Hyderabad Murgh
- Methi Murgh
- Murgh Lababdar
- Chicken Pepper Fry
- Chicken Chettinad
- Andhra Chicken Curry
- Saag Murgh
- Murgh Rahra
- Home Style Chicken Curry
- Chapla pulusu
- Bengali Fish Curry
- Nilgiri Fish Curry
- Andhra Fish Curry
- Chicken Egg Curry
- Egg Masala

MAIN COURSE CHINESE VEG

- Cottage Cheese, Mushroom in Chilly Bean Sauce
- Mixed Vegetable in Chilly Garlic Basil Sauce
- Stir Fried Vegetable
- Vegetable Manchurian
- Szechwan Spicy Cottage Cheese
- Vegetable in Sweet and Sour Sauce

DAL

- Mash Ki Dal
- Punjabi Kadi
- Chana Dal
- Dal Makhani
- Dal Yellow Tadkewali
- Dal Panchratan
- Rajma Masala
- Pindi Chole
- Hara Moong Dal
- Hyderabad Katti Dal
- Rajasthani Dal
- Methi Dal

RAITA SELECTIONS

- Pineapple
- Boondi
- Aloo
- Kachumber
- Pudina
- Mix Raita





BIRYANI

- Kacche Gosht Ki Biryani
- Awadhi Murgh Biryani
- Hyderabadi Chicken Dum Biryani
- Muradabadi Biryani
- Arabic Style Mandi
- Zafrani Pulao (Saffron Flavored Chicken Rice Pilaf)
- Lucknowi Dum Biryani (Dum Cooked Lamb & Rice Pulao)
- Chicken/Mutton Banglari Biryani
- Egg Biryani
- Jackfruit Biryani

RICE PREPARATIONS

- Subz Dum Biryani
- Dheradhoon Vermicelli Pulao
- Paneer Pulao
- Onion Pulao
- Corn Pulao
- Steamed Rice
- Hare Mattar ka Rice
- Subz Pulao
- Kesaria Pulao
- Dhania Jeera Pulao
- Masala Khichdi
- Bagara Chowal
- Paneer Biryani
- Soybean Pulao
- Kashmiri Pulao
- Mutton Yakhni Pulao

RICE & NOODLES

- Mongolian Rice
- Singapore Rice Noodles
- Burnt Garlic Fried Rice
- Peas Fried Rice
- Szechwan Fried Rice
- Mixed Fried Rice
- Hakka Noodles
- Sichuan Noodles
- Mixed Noodles

INDIAN BREADS SELECTION

- Choice of Naan/roti / kulcha

SOUTH INDIAN

- Pineapple Rasam
- Tomato / Jeera Rasam
- Mixed Vegetable Sambar
- Purina/ Coriander Rasam
- Drumstick Sambar
- Tamilnadu Style Sambar
- Avial
- Yam Poriyal
- Mix Veg Poriyal
- Vankaya / Bendakaya Tomato Curry
- Palak/Gongura Dal
- Tomato/Dossakayya/Mango Dal
- Muda Papu Avayakayya
- Majjiga Pulusu

SOUTH INDIAN RICE

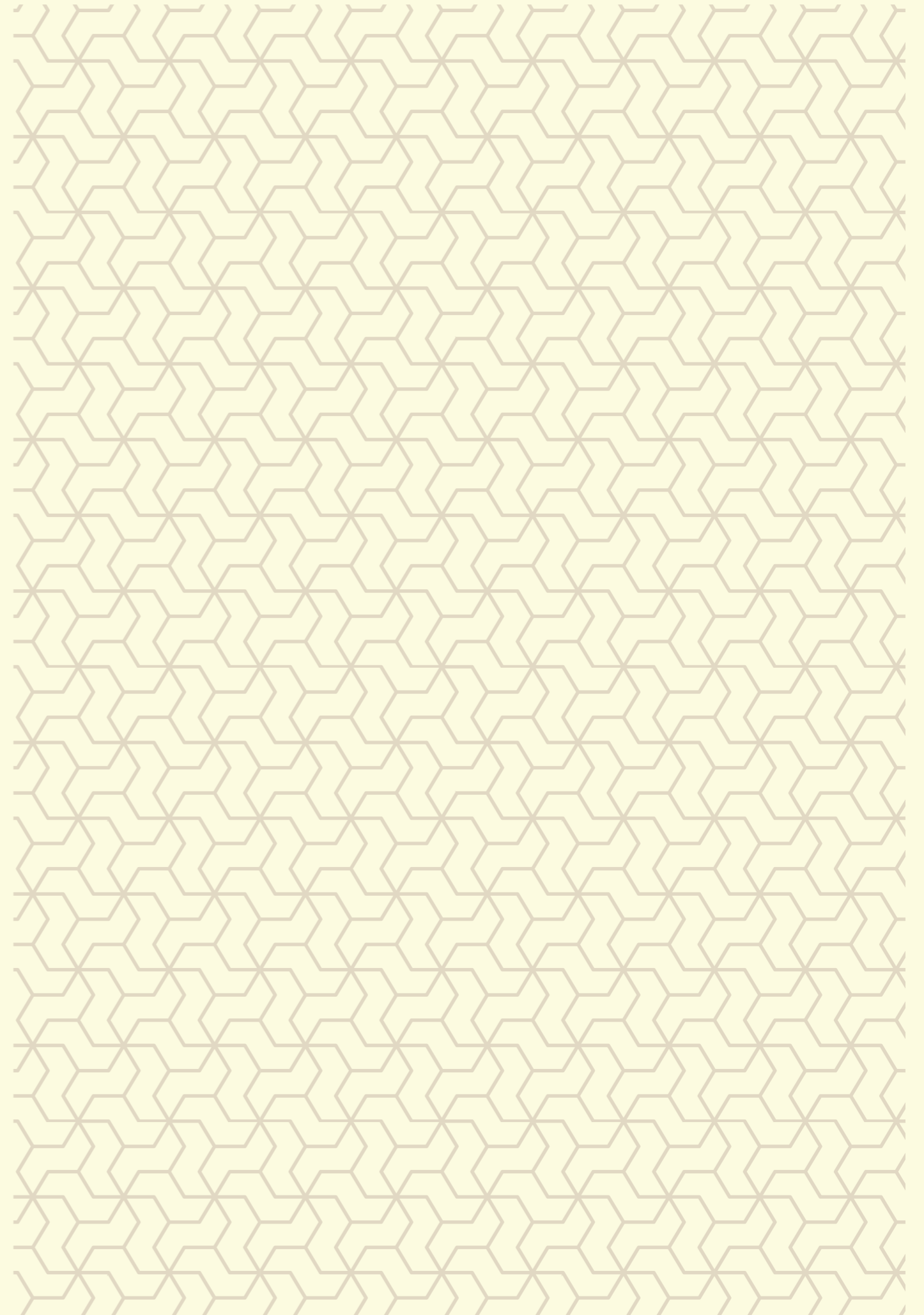
- Tomato Rice
- Lemon Rice
- Coconut Rice
- Curd Rice
- Ghee Rice
- Bisi Bele Bath
- Sambar Rice





MITHAI

- Gulab Jamun
- Kaddu Ka Kheer
- Kesari Phirni
- Hot Malpua with Rabri
- Gajar Ka Halwa
- Moong Dal Halwa
- Double Ka Meetha
- Sahi Tukuda
- Qubani Ka Meetha
- Jalebi with Rabri
- Kesari Rasmalai
- Rasogulla
- Kala Jamun
- Angoori Rabdi
- Semiya Payasam
- Fruit Custard
- Chena Rabadi Kheer
- Bessan Ki Laddu
- Motichur Laddu





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