

A Unit of Mmm Family Restaurant



## We Accept

- Marriage Party
- Reception Party
- Ring Ceremony
- Sangeet (Haldi, Mahandi)
- Birthday Party
- Thread Ceremony

## THE URMILA RESORT

A Unit of Mmm Family Restaurant

**(9)** (in) (i) (ii)

www.theurmilaresort.com

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**Ravishing Dishes with Mind-Blowing Presentations** 





## **SILVER**



## **PLATE COUNTER**

- Green Salad
- ❖ Dahi Bada
- Papad
- Pickle

## **WELCOME DRINK**

Fruit Punch

## **SOUPS**

- Veg. Manchow soup
- Chicken Hot & Sour soup

#### **CHIT CHATS**

- Pani Puri
- Papdi Chat

#### **STARTER**

- Veg Momo
- Paneer tikka
- Tandoori Chicken
- Egg Scotch

## **MAIN COURSE**

- Peas Pulav
- \* Roomali Roti
- Yellow Dal Fry
- Pineapple jelly

## **SIDE DISH**

## Veg:

- Paneer Lababdar
- Mix Jaypuri/Hydrabadi

## **NON-VEG**

- Mutton Rogan Josh
- Mustard Fish

#### **DESERTS**

- Chhenna Payes
- Chhenna Malpua
- Ice cream (Vanilla & Butter Scotch)
- Packaged Water Bottle





## **GOLDEN**



## **WELCOME DRINK**

Mocktail (5 varieties)

#### **HOT POT**

- Veg. Manchow soup
- Chicken manchow soup

#### **CHAT COUNTER**

- Gupchup
- Raj kachori chat

#### **VEG STARTER**

- ❖ American corn fry
- Paneer tikka
- Veg spring roll

## **NON VEG STARTER**

- Chicken Hariyali Kabab
- Chicken Reshmi Kabab
- Dragon Chicken
- Prawn Chop
- Fish Finger(B/L)
- Egg Devil

## **SIDE DISH**

## Veg:

- Paneer Lababdar
- Chilly Mushroom
- Spl. Mix veg
- Tawa Fry Seasonal Veg

# SIDE DISH Non-Veg:

- Mutton home style
- Tawa fish fry/ Fish jhal fry
- Chiken Kadai

## **RICE & INDIAN BREADS**

- Peas pulao
- \* Rumali roti
- Mini butter nan
- Mini Palak Puri
- Yellow dal fry

#### **PLATE COUNTER**

- Green salad
- Papad
- Pickle
- Dahivada
- Kashmiri Chaman Chutney
- Rassian Salad
- Sproutes Salad

#### **DESERT**

- Rasmalai
- ❖ Jalebi/Malpua
- !ce-cream
- ❖ Water bottle (200 ml)







## **PLATINUM**



## **WELCOME DRINK**

- Smoky Mocktail
- Seasonal fruit juice/ Lassi
- Hot kesar badam milk(Mathura style)

## **HOT POT**

- Mushroom cappuccino soup
- Chicken burnt garlic soup/ Crab soup

#### **CHAT COUNTER**

- Gupchup (two flavors)
- Katori chat/Dahi bhalla chat/Ragda chat
- Pav bhaji

#### **VEG STARTER**

- American corn fry
- Zafrani Paneer tikka/Barley Paneer
- Singapore sticks
- Mushroom cheese duplex
- Veg momo

#### **NON VEG STARTER**

- Non-Veg momo
- Green Chilly chicken
- Kabab(three varieties)
- Dragon chicken/ Fried chicken
- Butter garlic prawn/ Crispy prawn/Prawn tikka
- Mexican fish /
- Cajun pesto grill fish
- Egg cutlets







## MAIN COURSE VEG

- Chicken Biriyani
- Veg Biriyani
- Peas pulao
- Yellow dal fry
- Raita
- Paneer matar
- Mushroom capsico
- Veg diwani handi
- Tawa Veg

## MAIN COURSE NON- VEG

- Chicken Biriyani
- Mutton homestyle
- Mutton Roganjosh
- Chilly prawn
- Fish dopiaza

## **PLATE COUNTER**

- Salad (three types)
- Papad
- Pickle
- Dahivada

## **DESERT**

- Chamcham ravidi
- Mini gulab jamun
- Caramel custard
- Kulfi

## **BREAD COUNTER**

- Masala kulcha
- Garlic nan
- Rumali roti
- Chakuli
- Water bottle





## DIAMOND



#### **SALAD BAR**

- Italian Pasta
- Green Salad
- Khimchi Salad
- Sprouted Salad
- Russian Egg Salad

### **PLATE COUNTER**

- Dahi Bada
- Papad
- Pickle

#### **WELCOME DRINKS**

- LED Mocktail Bar
- Assorted canned juice
- Variety of Mocktails
- Fruit Beers
- Live Hot Kesar Milk
- **❖** Tea
- Coffee

## **SOUPS**

Live Soup Counter with10 varieties

## **CHIT CHATS**

- Pani Puri with variety
- flavored waters
- Papdi /Allu Tikki Chatt
- Katori Chatt

#### **STARTER: VEG**

- Paneer Momo
- ❖ Veg Gold coin
- Crispy Chili Baby Corn
- Paneer Lollypop
- Pattrapoda Mushroom

## **STARTER: NON-VEG**

- Chakuli with Mutton Keema
- ❖ Bali Prawn/ Schezwan Prawn
- Crab Cake
- Stuffed tangri Kebab
- Crispy Chicken
- Chicken Momo
- Fish Finger
- Pomfret Tawa Fry
- Egg Scotch

## **STARTER ON THE MOVE**

- Paneer Taipan
- Chicken Lollypop/ Popcorn/Nuggets







### **MAIN COURSE**

- Steamed Rice
- Veg Biryani with raita
- Masala kulcha
- Butter Naan
- ❖ Tawa roti
- Dal Pancharatna

## **SIDE DISH: VEG**

- Kadai Paneer
- Mushroom Dopyaza
- Patiala Veg
- Mix fruit khata

#### **NON-VEG**

- Mat handi Mutton
- Chicken Akbari
- Fish Amritsari (Boneless)
- Dab Chingdi

## **DESERTS**

- Urmila's Special Payes
- Caramel custard/ Fruit custard
- ❖ Baked Rasogola
- Sahi tukda
- 8 types of sweets
- !ce cream (Choice of flavors)
- Fried Ice-Cream
- Kulfi
- Imported Fruits Salad Bar
- \*\*
- Packaged Water Bottle
- \*\*
- Live LED Pan Counter
- Mukhwas





# **SILVER VEG**



## **PLATE COUNTER**

- Green Salad
- Dahi Bada
- Papad
- Pickle

## **WELCOME DRINK**

Fruit Punch

## **SOUPS:**

- Veg. Manchow soup
- Veg . sweet corn soup
- Pani Puri
- Papdi chat
- Veg Momo
- Crispy Paneer

## **MAIN COURSE**

- Peas Pulav
- Puri
- Yellow Dal Fry
- Pineapple jelly

## **SIDE DISH**

- Matter Paneer
- Veg Jaypuri
- Seasonal veg
- Tawa veg

## **DESSERTS**

Chhenna Payes Ice cream(Vanilla)

Packaged Water Bottle





## **GOLD VEG**



## **PLATE COUNTER**

- Green Salad
- Dahi Bada
- Papad
- Pickle

## **WELCOME DRINK**

Mocktail

## **SOUPS**

- Veg. Manchow soup
- Lemon coriander soup

#### **CHIT CHATS**

- Pani Puri
- Papdi Chat / Aloo tikki chat

## **STARTER**

- Veg Momo
- Hakka Noodles
- Veg Manchurian
- American corn salt n pepper
- Veg cutlet
- Crispy Paneer
- Mushroom patrapoda

## **MAIN COURSE**

- Peas Pulav/Jeera Rice
- \* Roomali Roti
- ❖ Yellow Dal Fry
- Pineapple jelly

### SIDE DISH: VEG

- Paneer Lababdar
- Mix Jaypuri/Hydrabadi
- Mushroom Kadhai
- Seasonal veg
- Crispy Veg

## **DESSERTS**

- Rasabali Payes
- Gulab jamun ChennaMalpua/ Hot Kesar Jalebi
- \*\*
- !ce cream
- Packaged Water Bottle
- Fruit counter



## YO

## **PLATINUM VEG**



#### **SALAD BAR**

- Green Salad
- Pasta Salad
- Khimchi Salad
- Papad
- Pickle

#### **WELCOME DRINK**

- Mocktail Bar
- Hot kesar mik
- Chai & Coffee corner

### **SOUPS**

Veg. Manchow soup 8 treasure soup

## **CHIT CHAFFS**

Pani Puri with--3 flavored water Katori chat

## **STARTER**

- Paneer momo
- Crispy fried American Corn
- Konjee crispy Babycorn
- Paneer achari tikka
- Mushroom Pattrapoda
- Dahi bara with alu dum
- Dosa corner

## **MAIN COURSE**

- Veg biryani with raita
- Steamed rice
- Roomali Roti
- Baby Naan/Masala Kulcha
- Dal pancharatna
- Dahi baingan

## **SIDE DISH: VEG**

- Cheese Ball Butter Masala
- Mix Jaypuri / Navaratna Korma
- Mushroom Kadhai
- Methi malai Corn Curry
- Tawa veg

## **DESSERTS:**

- Kheer Sagar
- Chenna Malpua/ Hot Kesar Jalebi
- Gajar halwa
- Shahi tukda
- 4 Types of Sweet
- Ice cream (Vanilla, Tuti Frooti & Butter Scotch)
- Packaged Watter Bottle
- Fruit counter
- PAN counter







# WELCOME DRINKS Cold

- Executive mocktail
- Mocktail
- Fresh Fruit Juice
- Fruit Punch
- Jal Zeera
- Butter Milk
- Pineapple Blossom
- Punjabi Lassi
- Cold Coffee (Hazelnut /Mocha)
- Milk Shake

#### Hot

- Tea
- Coffee
- Rajasthani Hot Milk

## SOUP & SHORBA Veg

- Tomato dhaniya shorba
- Khumb shorba
- Cream of Tomato Soup
- Lemon Coriander Soup
- Sweet Corn Soup
- Hot n Sour Soup
- Manchow Soup
- 8 treasure soup

## Non-veg

- Kukkad dhaniya shorba
- Mutton paaya shorba
- Chicken Sweet Corn Soup
- Chicken Hot n Sour Soup

- Chicken Manchow Soup
- Chicken Clear Soup
- Chicken 8 treasure soup
- Chicken Lung Fung Soup

## **SEAFOOD SOUP**

- Shanghai Crab Meat Soup
- Gup Chup & Chaat:
- Gup Chup with various types of water
- Dahi Gup Chup
- Papdi Chat Aloo Tiki Chaat
- Corn Chaat Basket chaat
- Katori chaat
- Aloo tomato chaat

## **STARTERS**

## Veg

- Bara with Aloo Dum
- Crispy Fried American Corn
- Veg Spring Roll
- Veg Salt n Pepper
- Crispy Konjee Veg
- Corn Cheese Cutlet
- Veg Momo (Steam, Schezwan, Tandoor, Crystal)
- Crispy Potato Chilly Honey
- Bali Paneer
- Paneer 65
- Paneer Sashlik
- Paneer Chatpata
- Paneer Finger
- Paneer Momo (Steam, Schezwan, Tandoor, Crystal)





- Paneer Thaipan
- Paneer Taipei Paneer Tikka
- Paneer malai kabab
- Paneer hariyali kabab
- Paneer lollypop
- Harabhara Kabab
- Mushroom Salt n Pepper
- Cheese stuffed Mushroom
- Mushroom patrapoda
- Mushroom stick
- Konjee crispy babycorn
- Babycorn tiltila

## Non-Veg:

- Egg Scotch Egg counter
- KFC Style Crispy Chicken
- Chicken Kathi Kabab
- Chicken Tandoori
- Chicken 65
- Chicken Lollypop
- Chicken stuffed tangdi
- Chicken reshmi kabab
- Chicken tikka kabab
- Chicken Taipei
- Chicken thai pan
- Mini Chicken rolls
- Chicken chop
- Chicken chaap with paratha
- Chicken Tangdi
- Chicken popcorn
- Chicken Momo (Steam, Schezwan, Tandoor, Crystal) Bamboo chicken
- Fish finger

- Fish popcorn
- Fish patrapoda
- Fish chop
- Fish tikka
- Tawa Fried Pomfret
- Tandoor Pomfret
- Tandoor Crab
- Bali prawn
- Prawn chop
- Schezwan prawn
- Chilly mustard prawn
- Prawn Tandoor
- Butter Prawn
- Prawn patrapoda
- Mutton chop
- Mutton keema with chakuli
- Mutton galauti kabab
- Pathhar ka gosht
- Bamboo mutton

## **MAIN COURSE:**

## Rice:

- Steamed rice
- Usuna rice
- Green peas pulao
- Zeera rice
- Veg pulao
- Veg zafrani pulao
- Yellow Basanti pulao
- Curd Rice





#### **BIRIYANI**

- (Veg/ Chicken/ Mutton/ Prawn/ Fish)
- Bamboo Biriyani
- (Veg/Chicken/Mutton/ Prawn/Fish)

#### **VARIETY OF BREAD**

- Naan (Plain/Butter)
- Kulcha(Plain/Masala)
- Roti (Phulka/ Tandoor/Butter/ Roomali)
- Chakuli (Plain/ Utappam)

## DAL

- Dal Butter Fry
- Dal Makhani
- Dal Tadka
- Dal Dilbahaar
- Dal Pancharatna

## **KHATAA**

- Tomato Khajara Khataa
- Pineapple Khataa
- Mix Fruit Khataa
- Dahi Rasagolla
- Dahi Baigon
- Dahi Bhendi
- Ambula rai

#### **RAITA**

- Boondi Raita
- Pineapple Raita
- Mix Fruit Raita

#### **VEG**

- Mix Veg
- Veg Hyderabadi
- Veg Jaipuri
- Veg Navaratna
- Korma Kadhai Veg
- Veg jhalfrezi
- Dum alu Punjabi

#### **SEASONAL VEG**

- Alu gobi masala
- Kathal ki sabji
- Potola alu rassa

## **PANEER**

- Paneer Butter Masala
- Paneer Korma
- Paneer Hydrabadi
- Mutter Paneer
- Palak Paneer
- \* Kadhai Paneer
- Paneer Dopyaza
- Shahi Paneer
- Devil's Paneer



- Paneer Hong Kong
- Chilly paneer

#### **MUSHROOM**

- Mushroom Masala
- Mushroom Besar
- Mushroom Dopyaza
- Chilly Garlic Mushroom
- Hunan Mushroom
- Chicken Crispy Fried
- Chicken in Lemon Sauce
- Slice Chicken in Chilly
- wine Sauce

## **MUTTON:**

- Mutton rogan josh
- Mutton gharwala
- Mutton dalma
- Mutton keema

### **DESSERTS**

- Urmila's special Paayes
- Mix payes
- Sitabhog payes
- Litchi payes
- Tender coconut payes
- Mix fruit payes
- Kheer sagar
- Shahi tukda
- Chhena barfi
- Caramel custard
- Fruit custard
- Moong dal halwa

- Gajar halwa
- Gulab jamun
- Baked rasagolla
- Gud rasagolla
- Varieties of dry sweets
- Rasabali
- Chena jhili
- Chenaa Malpua
- Pineapple malpua
- Kesar jalebi
- Emarti
- Mishti dahi
- Sugar free sweets
- Variety of Ice Cream
- Fried Ice Cream
- ❖ Natural Ice Cream
- Kulfi
- Matka Kulfi

## **OUR SPECIALTIES**

- Continental &
- Japanese counter
- Pastry counter
- Pasta counter
- Bakery counter
- South Indian counter
- Fruits counter
- Salad counter

## SPECIAL ADD - ON SERVICE

- \* MOVING SERVICES BY BOYS & GIRLS HOSTESS
- (Only starter & mocktail)
- **\$LED FOOD COUNTER**
- **\* FIRE PAN COUNTER**
- **\* FRESH FRUITS FOOD COUNTER**











## **TERM & CONDITION**

Thank you for expressing interest in Urmila Resort for your upcoming event. Our staff and management are committed to providing all the professional services required to make your event a success. As with most successful businesses, specific guidelines and procedures will help us ensure smooth operations and ensure that both parties' requirements are understood. Please review the following terms and conditions and in case of any queries, contact a concerned Catering representative.

Payment Terms: Payment of 25% of the cost of the event shall be paid in advance, at least 30 days prior to the event with signed confirmation. 80% of the total payment shall be paid, at least 10 days prior to the event and the rest shall be paid on the day of the event, all in accordance with the final count of the number of guests decided upon.

**Guest Count:** The client agrees to inform the caterer, by phone, or Email, 10 days in advance of the event, as to the final number of guests. All changes related to the services listed in the invoice must be made no later than this date. The client will be charged for the number of guests and services on the invoice if no alternate final number is received. If there is an increase in the count of no. of guests, extra charges as per the actual price of the plate will be charged.

Client's Responsibility: It is understood that the client will conduct the event in an orderly manner, and in full compliance with all applicable laws, ordinances and regulations, and facility contract. It's at the disposal of the client to count plates before service starts. The caterer shall only be responsible for those items listed on the invoice as provided by the caterer and shall not entertain any other items or items provided otherwise.

**Time Schedule:** The client agrees to begin the event at the scheduled guest arrival time on the invoice and to cease operations at the indicated guest departure time. The scheduled timings of operations would be 1.30 p.m to 3.30 p.m for lunch & 7.30 p.m to 10.30 p.m for dinner.

**Parcel:** In order to the shortage from the expected guests members, hotel will not provide any parcel or package facilities. Any refund for the minimum guarantee Plates will not be Paid.

**Cancellation**: A cancellation of the contract will only be accepted in writing. In case written cancellation is received within 30 days prior to the event, 15% of the total amount shall have to be bear by the client.



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