



# LODI

— THE GARDEN RESTAURANT —

## VEGETARIAN BANQUET MENU

<u>MENU TYPE</u>	<u>COST</u>	<u>STARTERS</u>	<u>SALAD</u>	<u>MAIN COURSE</u>	<u>DESSERT</u>
<b>Standard</b>	<b>795++</b>	<b>3</b>	<b>3</b>	<b>4</b>	<b>2</b>
<b>Superior</b>	<b>925++</b>	<b>4</b>	<b>4</b>	<b>5+LPC</b>	<b>3</b>

### NOTES

- \* Two soups may be added @ Rs. 75++.
- \* Charges are applicable per person.
- \* LPC is the Live Pasta Counter which comes by default with the Superior Menu

### RENTAL RATES

<b>Venue</b>	<b>Charge</b>
Garden Area	Rs. 25,000
Half Garden Area	Rs. 15,000
The Ground Floor	Rs. 15,000
The Bar Floor	Rs. 10,000
The Atrium	Rs. 10,000

### ANCILLARY CHARGES

<b>Service</b>	<b>Charge per unit</b>
Valet	Rs. 600
Bartender	Rs. 2,000
Security	Rs. 600
Portable toilet	Rs. 5,000*
Fan	Rs. 300
Gas heaters	Rs. 1,000
Angeethi	Rs. 350

\* 1 unit = 2 stalls

## SOUP

### Vegetarian Options

- Broccoli & Almond**  
Fresh broccoli puréed and garnished with roasted almond flakes
- Potato & Leek (hot/cold)**  
A creamy broth of fresh leeks and potatoes
- Oven-roasted Tomato**  
Lightly roasted tomato soup finished with thyme and garlic oil
- Mint & Cucumber**  
Chilled cucumber puréed with fresh mint, finished with cream
- Creamy Asparagus \***  
Chicken broth, cream, and onion, seasoned with thyme and dry vermouth
- Cream of Calabasin \***  
Puree of fresh zucchini and many more exotic vegetables in a creamy delight

\* Available under Superior Menu only

## STARTERS

### Vegetarian Options

- Falafel**  
Garbanzo bean dumplings flavored with cumin, coriander, parsley and garlic
- Cajun-fried Onions**  
Crisp deep-fried onion rings battered in Cajun spice, served with garlic mayonnaise.
- Fritters**  
Seasonal baby corn and broccoli fried in American batter with napoli sauce
- Suppli Jalapeños**  
Crumb-fried jalapeño stuffed with mozzarella
- Vol au Vent Fungi**  
Puff-pastry stuffed with creamy mushrooms
- Empinadillas**  
Spanish dough pocket stuffed with fried vegetables, served with tomato salsa
- Stuffed Mushrooms**  
Fresh mushrooms stuffed with spinach & cheese, coated in breadcrumbs and deep-fried
- Assorted Canapés**  
Variety of French cocktail finger-foods based on crackers, bread & puff-pastries
- Cottage Cheese Saslik**  
Morsels of tender cottage cheese, served with Barbeque sauce
- Garden Kebabs**  
Fresh spinach, broccoli & lentil dumplings, infused with ginger and cardamom, served with tomato & cilantro sauce

## SALAD

### Vegetarian Options

- Muttabel**  
Roasted aubergine purée, flavoured with garlic, lemon juice, olive oil and parsley
- Salata Athena**  
Conventional Greek combination of olives, feta, tomato and cucumber extended with bell peppers, lemon oregano vinaigrette
- Mix Greens**  
Seasonal garden lettuce with dressing
- Pasta & Vegetables**  
Pasta with assorted fresh vegetables in ranch dressing
- Sour Beetroot**  
Tantalising beetroot salad prepared in olive oil with various citrus fruits
- Som Tum**  
Thai salad made of raw papayas, flavoured with lemon juice, sugar & tomatoes
- Artichoke and Roast Peppers**  
Tender artichoke hearts with bell peppers, dressed with olives and onions
- Chickpea Chilli & Feta**  
Chick peas with cubes of feta, chili flakes and onion
- Tomato Mozzarella Platter**  
Slices of fresh tomatoes and soft baby mozzarella with basil
- Cucumber & Yoghurt**  
A simple cucumber and yoghurt mix, seasoned with lime juice and mint
- Sprouts**  
Assorted sprouts, lettuce and bell peppers with a delicate olive oil and lemon dressing
- Burgal & Parsley**  
Parsley with broken wheat & mint, seasoned with olive oil and Five-spice powder

## MAIN COURSE

### Vegetarian Options

- Vegetable Mousakka**  
Eggplant, potato & tomato slices flavoured with oregano, layered in mozzarella and baked with a parmesan crown
- Tagin Vegetables**  
Mixed vegetables flavored with star anise
- Mushroom and Corn Ragout**  
Stew of mushroom and sweet corn
- Spinach and Corn au Gratin**  
Fresh corn & spinach cooked in rich cream béchamel sauce, baked with mozzarella cheese
- Vegetable Lasagna**  
Homemade lasagna stuffed with assorted fresh vegetables, baked with mozzarella cheese
- Houby Paprikas**  
A Hungarian delicacy: fresh mushrooms cooked in a base of onions, margarine, pepper and seasoned with paprika spice
- Rustidera de Verdures**  
Bell peppers, red pumpkin, mushrooms, broccoli and other seasonal vegetables, marinated in balsamic vinegar & olive oil, roasted to perfection
- Paprika Cottage Cheese**  
Tender cottage cheese prepared in a delicious sweet paprika sauce
- Squash and Fennel Stew**  
Thick broth of squashes and fennel bulbs
- Live Pasta Counter \***  
A live Pasta counter can be set up if the guests choose the Superior Menu. A wide variety of pastas and sauces are available in both vegetarian and non-vegetarian options.

\* Available under Superior Menu only

## DESSERTS

- Symphony of Chocolate**  
Dark and light marbled chocolate mousse, delicately laced with mint cream
- Lodi Special**  
Blueberry Cheesecake / Fantasie chocolate
- Fresh Fruit with Honey**  
Fresh seasonal fruit, cut and served with honey
- Snow-pie**  
Slice of delicious apple pie topped with vanilla ice-cream
- Monday Cake**  
100% vegetarian delicious chocolate cake

## ACCOMPANIMENTS

### **Rice**

- Saffron Rice**
- Herbed Rice**
- Steamed Rice**
- Parsley Rice**

### **Bread**

- Bread Basket**
- Khoubouz**

## BEVERAGE MENU

<u>MENU TYPE</u>	<u>COST PP</u>	<u>MINIMUM PRIOR NOTICE</u>
<b>Standard</b>	<b>A la Carté</b>	<b>1 Week</b>
<b>Premium</b>	<b>1000++</b>	<b>1 Week</b>
<b>Superior</b>	<b>1500++</b>	<b>2 Weeks</b>

### STANDARD MENU

This option is suggested if the guests expected to consume alcoholic beverages are few. Selections from our standard beverage menu are charged at a la Carté rates.

### PREMIUM MENU

Guests are offered unlimited alcoholic & non alcoholic beverages. A selection of IMFL brands is offered in this option: Smirnoff Vodka, Bacardi white rum, Teachers whisky, Cobra / Kingfisher beer, Sula Red & White wines.

### SUPERIOR

Guests are offered unlimited alcoholic & non alcoholic beverages. A selection of imported brands is offered in this option: Chivas Regal scotch, Stolichnaya vodka, Bombay Sapphire gin, Heineken/Corona beer and imported red & white wines (one selection each).

### NOTES

- Service charge is levied @ 10% and VAT @ 12.5%.
- Alcohol may not be taken outside the restaurant premises.
- Selections are subject to availability.
- The bar opens at 2000 hrs closes at 2330 hrs. Timings are not negotiable.
- L-20 license is mandatory as per the law to serve alcoholic beverages in the Garden Area.
- The L-20 costs Rs. 4000 and is valid for 4 hours
- Soft drinks, mineral water and non-alcoholic beverages will be charged at a la carté rates.
- For unlimited basis on the same, Rs.75++ per cover will be charged.
- Red bull will be charged extra @ Rs. 125++
- Corkage for liquor is charged at 20%. Due bills of purchase must be shown.

## TERMS AND CONDITIONS

- Service charge is levied @ 10% and VAT @ 12.5%.
- 50% advance must be paid one week before the function.
- The cheque should be made in the name of “Lodi-The Garden Restaurant”.
- The restaurant has the right to release the function if no advance has been given.
- The restaurant may not be held responsible for sudden closure due to unforeseeable circumstances like weather or legal issues.
- The management may not be held responsible for any loss/theft/ damage to any vehicle parked on the road.
- Any infrastructural/Audio-Visual requirement besides standard setup is directly chargeable to the guest.
- The Management reserves the right to take other bookings in other parts of the Restaurant including the remaining half of the Garden Area.
- The road in front of The Lodi is a ‘No Parking’ area, thus all guests are requested to park in the Lodhi Gardens parking area.
- Unless a company is on our credit list, we do not extend any credit and all payment must be made immediately after the event.
- For any show/entertainment event in the Garden area, it will be the responsibility of the guest to complete the necessary Entertainment Tax payments, NOC etc.
- We do not serve any food from outside in the restaurant premises.

### **FOR PRIVATE GATHERINGS AND BANQUETS, CONTACT:**

**Shantanu Argal**

**+91-99100-29109**

**communicate@sewara.com**

The Lodi is a brand extension of  
**SEWARA HOSPITALITY AND DEVELOPMENT**



T 210 J, Shahpur Jat,  
Behind Panchsheel Club,  
New Delhi – 110016

**SEWARA**  
— HOSPITALITY & DEVELOPMENT —

**www.sewara.com**