BIRTHDAY PACKAGE VECETARIAN

Wef: 01.03.2025 to 31.10.2025

WELCOME DRINK (01)

CHOICE OF STARTERS (ANY 2)

Smilles Veg Spring Roll Aloo Paneeer Tikki Cocktail Samosa Dragon Roll Kung Pao Potato Nachos With Salsa Dip Veg Corn Balls Veg Manchurian Veg Hakka Veg Crispy Crispy Corn



CHOICE OF STARTERS (ANY 3)

Smilies Veg Spring Roll Aloo Paneeer Tikki Cocktail Samosa **Dragon Roll** Kung Pao Potato Nachos With Salsa Dip Veg Corn Balls Veg Manchurian Veg Hakka Veg Crispy Crispy Corn



FRENCH FRIES WITH 02 DIPS

CHOICE OF MINI MEALS (ANY 02)

Choley Bhaturey Choley Kulcha Pav Bhaji Dum Subz Matka Biryani With Raita Veg Fried Rice With Manchurian Gravy Veg Hakka Noodle With Manchurian Gravy Veg Pot Rice Veg Pot Noodles Pasta Wiith Garlic Bread Idli Chutney Uthppam Sambhar Chutney Mini Pizza Veg Thai Curry With Steamed Rice Veg Paprika With Pillaf



Choley Bhaturey Choley Kulcha Pav Bhaji Dum Subz Matka Biryani With Raita Veg Fried Rice With Manchurian Gravy Veg Hakka Noodle With Manchurian Gravy Veg Pot Rice Veg Pot Noodles Pasta Wiith Garlic Bread Idli Chutney Uthppam Sambhar Chuthey

Mini Pizza Veg Thai Curry With Steamed Rice eg Paprika With Pillaf



WRAP STATION (ANY ONE)

Veg Frankie Teriyaki Roll Paneer Roll Mushroom Roll Cheese & Corn Roll

DESSERT (ANY 01)

Chocolate Mousse Pineapple Mousse Mango Mousse Fruit Custard Gulab Jamun Gajjar Ka Halwa Angoor Basundi Phirni Jugal Bandi Aamras Vanilla With Hcs Strawberry Ice-cream Chocolate Ice-cream Tutti Fruity Ice-cream Kulfi

DESSERT (ANY 02)

Chocolate Mousse Pineapple Mousse Mango Mousse Gulab Jamun Gajjar Ka Halwa Angoor Basundi Phirni Jugal Bandi **Aamras** Vanilla with Hcs Strawberry Ice-cream Chocolate Ice-cream Tutti Fruity Ice-cream Kulfi



₹ **1020**



BUSTIDAY PACKAGE

NON-VECETARIAN

Wef: 01.03.2025 to 31.10.2025

WELCOME DRINK (01)

CHOICE OF VEG STARTERS (ANY1)

Smilies
Veg Spring Roll
Aloo Paneeer Tikki
Cocktail Samosa
Dragon Roll
Kung Pao Potato
Nachos With Salsa Dip
Veg Corn Balls
Veg Manchurian
Veg Hakka
Veg Crispy
Crispy Corn



CHOICE OF NON-VEG STARTERS (ANY 01)

Chicken Lollypop Peri Peri Fried Chicken Chicken Mexican Wings Chicken Nuggets Chicken Rollad

CHOICE OF NON VEG COMBO (ANY 01)

Fried Rice With Manchurian Gravy Chicken Pot Rice Chicken Pot Noodles Pasta With Garlic Bread Pizza Murgh Dum Biryani Kheema Pav Murgh Makhani with Roomali Roti Barbeque Chicken with baby Naar Confit Chicken with Parsley

CHOICE OF MINI MEALS (ANY 01)

Choley Bhaturey
Choley Kulcha
Pav Bhaji
Dum Subz Matka Biryani With Raita
Veg Fried Rice With Manchurian Gravy
Veg Hakka Noodle With Manchurian Gravy
Veg Pot Rice
Veg Pot Noodles
Pasta Wiith Garlic Bread
Idli Chutney
Uthppam Sambhar Chutney
Mini Pizza
Veg Thai Curry With Steamed Rice
Veg Paprika With Pillaf

DESSERT (ANY 01)

Chocolate Mousse
Pineapple Mousse
Mango Mousse
Fruit Custard
Gulab Jamun
Gajjar Ka Halwa
Angoor Basundi
Phirni
Jugal Bandi
Aamras
Vanilla With Hcs
Strawberry Ice-cream
Chocolate Ice-cream
Tutti Fruity Ice-cream
Kulfi

WELCOME DRINK (02)

CHOICE OF VEG STARTERS (ANY 2)

Smilies
Veg Spring Roll
Aloo Paneeer Tikki
Cocktail Samosa
Dragon Roll
Kung Pao Potato
Nachos With Salsa Dip
Veg Corn Balls
Veg Manchurian
Veg Hakka
Veg Crispy
Crispy Corn

CHOICE OF NON-VEG STARTERS (ANY 02)

Chicken Lollypop Peri Peri Fried Chicken Chicken Mexican Wings Chicken Nuggets Chicken Rollad

FRENCH FRIES WITH 02 DIPS

CHOICE OF NON VEG COMBO (ANY 01)

Fried Rice With Manchurian Gravy Chicken Pot Rice Chicken Pot Noodles Pasta With Garlic Bread Pizza Murgh Dum Biryani Kheema Pav Murgh Makhani with Roomali Roti Barbeque Chicken with baby Naan Confit Chicken with Parsley Pilaf

CHOICE OF MINI MEALS (ANY 01)

Choley Bhaturey
Choley Kulcha
Pav Bhaji
Dum Subz Matka Biryani With Raita
Veg Fried Rice With Manchurian Gravy
Veg Hakka Noodle With Manchurian Gravy
Veg Pot Rice
Veg Pot Noodles
Pasta Wiith Garlic Bread
Idli Chutney
Uthppam Sambhar Chutney
Mini Pizza
Veg Thai Curry With Steamed Rice
Veg Paprika With Pillaf

DESSERT (ANY 02)

Chocolate Mousse
Pineapple Mousse
Mango Mousse
Gulab Jamun
Gajjar Ka Halwa
Angoor Basundi
Phirni
Jugal Bandi
Aamras
Vanilla With Hcs
Strawberry Ice-cream
Chocolate Ice-cream
Tutti Fruity Ice-cream
Kulfi

₹ 1250 ₹ 1400

AUDIO VISUAL

Mike System 3000 Projector 2500

ENTERTAINMENT

200 Baloon Decoration 6800 500 Baloon Decoration 8000 Balloon Sculpture 5500 Mascots Regular 4500 Tattoo Painter 4000 Fruit Carving 30000 Moon Walker Veg Carving 10000 20000 Magic Show 6500 30000 Ice Carving Mascots 4000 **Games Host** 6500 9000 Juggler

BANQUETSGeneral Terms & Conditions

- 1) The billing shall be done as per the minimum of number of pax for each venue or actual billing as per number of guests, whichever is higher.
- 2) Emerald banquet hall minimum billing required ₹ 6,40,000/- + GST on food per session.
- 3) The number of guests shall be calculated as per number of plates consumed or as per head counts of the guests, whichever is higher.
- 4) Taxes as applicable.
- 5) 100 % advance is payable as per the estimated bill for number of guests expected 7 days prior to function.
- 6) Hall timings: Morning session-9.30 a.m. to 03.30 p.m.
 - Evening session- 6.00 p.m. to 11.30 p.m.
- 7) The function should be concluded by 11.30 p.m.
- 8) Present menu rates are applicable from 01.03.2025 to 31.10.2025
- 9) There is no discounted rates for children.
- 10) The expected number of guests. The plates will be kept ready for consumption. The guest has to pay in advance for requirement of additional plates.
- 11) GCC Hotel and Club will exclusively provide the catering.
- 12) The starters will be circulated for a period of 90 minutes from the time agreed.
- 13) The additional counter rates are applicable only if taken with the full meal menu.
- 14) Items served in excess of the agreed menu, at the request of the client, would be charged extra.
- 15) Late night ceremony charges:
 - a) For lawns beyond 12.00 a.m.rupees 15000/- + taxes up till 4.00a.m.
 - b) For non AC hall beyond 12.00 a.m. rupees 21000/- + taxes up till 4.00 a.m.
- 16) No leftover food in the chafing dishes will be given as parcel.
- 17) Cheque shall be made in favour of GCC HOTELS PVT. LTD.
- 18) If the number of guests increases above 20% of guaranteed guests, the excess plates shall be charged at 10% more than the agreed rate.
- 19) The guest rooms shall be charged separately.
- 20) No outside Decorators and DJs are allowed.
- 21) The host can play music in the lawns up till 22.00 hours and in the halls up till 23.00 hours.
- 22) Incase any special / additional permission or license is required for the event, the same shall be procured by the Host.
- 23) The clubbing of two venues for the same event will attract minimum billing criteria as per clubbed minimum billing rate.

RULES FOR SERVING LIQUORS

- 1) The host is required to obtain a temporary liquor license for serving liquor in the banquet.
- 2) The hotel team may process the temporary liquor license at an extra charge.
- 3) Full bills from a wine shop or distributor for all liquor brought by host is mandatory.

FUNCTION CANCELLATION

1) All advances paid are specific to the foresaid event, are non refundable & cannot be adjusted with or against future events and/or other facilities of the hotel.

OTHER TERMS & CONDITIONS

- 1) The management is not liable for any loss or damage of belongings/personal effects with regard to either the client or their invites during any function held in the hotel premises.
- 2) No flower decorations are permitted in the guest room.

BANQUET MENU VEGETARIAN

Wef: 01.03.2025 to 31.10.2025

Menu A	Menu B
2 Vegetables	1 Soup
1 Dal	1 Sweet
· 1 - 111	1 Spl. Veg
1 Rice	2 Vegetabl
3 Roti	1 Dal
1 Raita	1 Rice
2 Salads	3 Roti
1 Ice Cream	1 Raita
	2 Salads
	1 Ice Crea

enu B	Menu C
oup	2 Welcome Drink
weet	1 Spl. Veg Starter
	2 Veg Starter
pl. Veg	1 Soup
egetable	2 Sweet
al	1 Spl. Veg
ice	2 Veg
oti	1 Dal
oito	1 Rice
aita	3 Roti
alads	1 Raita
ce Cream	4 Salads
	1 Spl Ice-cream

Menu D (Min 100	Pa
2 Juice	
2 Welcome Drink	
2 Veg Starter	
2 Spl. Veg Starters	
3 Chats	
1 Soup	
1 Conti Dessert	
2 Ind Sweet	
2 Spl. Veg	
2 Veg	
1 Dal	
1 Rice	
3 Roti	
1 Raita	

Live Salad Station 1 Spl. Ice-cream

Menu E (Minimum 300 Pax)
2 Types of Juice
Interactive Mocktail Station
3 Veg Starters
3 Spl. Starters
4 Chats
2 Soups
2 Spl. Veg
2 Veg
1 Dal
1 Rice
4 Roti
2 Raita Preparation
Live Salad Station
Idli OR Dosa Station
Fruit Counter
5 Sweet - Parlour
Icecream Parlour (4)
Doodh Kullad
Tea/coffee
Pan Mukhwas

		== 4		*Taxes as applicable
Halls	₹1100	₹ 1260	₹1470	₹ 1690
Lawns	₹1040	₹ 1200	₹ 1410	₹ 1620

HI-TEA (03:30 pm to 06:00 pm)

Menu A	
2 Veg Snacks Sandwich Tea/coffee	

Menu B

1 W.drink 1 Sweet 2 Snacks Veg Sandwich Tea and Coffee

Menu C

1 Juice 1 Sweet 1 Chat 2 Snacks 1 Pastry 1 Veg Sandwich Tea and Coffee

Menu D

1 Juice 2 Sweet 2 Chat 1 Live Counter 2 Snacks 1 Pastry Tea and Coffee ₹2200 ₹2300

Lawns	₹540	₹ 650	₹ 750	₹880	
Halls	₹ 590	₹ 700	₹800	₹930	

Welcome Drink

*Taxes as applicable

Additional	Counters	(Min 125 Pax)

Additional Counters	(Min 125 F
Gujarati Counter	(3)140
Rajasthani	(3)140
Punjabi Counter Maharashtrian	(3)140 (3)140
U.p. Counter	(3)140
Gadwali	3)140
Kerala Counter	(3)140
Italian (Minimum 150 Pax)	(3)230
Asian Wock	140
Mexican	(3)140
Thai	(3)140
Burmese Khowsvey	100
Veg Lebanese	230
Late Night Tea	80
Masala Milk	110
Espresso Coffee	110
Iranian Tea or Masala Tea	140
Continental Dessert	130
Sweet Parlour in House	(5)260
Sweet Parlour in House	(12)410
Sweet Parlour Out Sourced	APC
Bengali or Dry Fruit Sweet	85
Jalebi With Rabdi	85
Special Sweet	90
Chocolate Fountain	100
Ice-cream Parlour	(4)200 170
Dim sum (Veg) Sweet	85
SWEEL	65

Additional Dishes (Min 125 Pax)

Mocktail (6) (Minimum 250 Pax) Fresh Fruit Juice Fresh Fruit Sp. Fresh Fruit Ice Gola Veg Starters Special Veg Starters Seafood (Live) (Minimum pax 250) Veg Dish Special Veg	240 120 (6)120 A.P.S. 80 80 90 A.P.S 70
Special Chat - Pani Poori, Mohan Bhog, Kandari Tikki (Minimum 250 Pax)	160
Chaat (Pani Poori,Sev Poori and Dahi Poori Chat)	140
Agra Chaat (3) (Minimum 250 Pax) Delhi Chaat (3) (Minimum 250 Pax)	240 220
Pani Poori Dahi Poori Ragda Pattice Aloo Choley Tikki Paneer Chilla Basket Chaat Pudla	75 75 100 100 100 100 90

Additional counters (Min 125	Pax)
Dosa Counter (125 Pax)	(4)130
Charcoal Dosa (4) (minimum 250 Pax) Kerala Dosa,dil Kush Dosa, Mulgapudi Dosa, Methi Paneer Schewan Dosa Chinese Chatpata, Fresh Garden Chee Chilly Corn Dosa	
Sp. Idli Station (3) (minimum 250 Pax) Lava Idli Tiptur Idli, Sri Lankan Curry Idli Satay Stick Idli, Benne Masala Idli, Kulfi Idli, Thatte Idli And Pizza Idli	130
Uthappa (125 Pax)	(3)90
Panniyaran (minimum 250 Pax)	90
Neer Dosa (minimum 250 Pax) Benne Dosa (minimum 250 Pax) Appm Idli Medu Wada Pav Bhaji	90 90 90 90 100
Amritsari Chole And 2 Type Kulcha (minimum 250 Pax)	140
Lassi	120
Pizza Pasta (2) With Garlic Bread Pop Corn	(3)140 140 70
Special Pan And Mukhwas (minimum 250 Pax)	120
Pan Mukhwas	70

BANQUET MENU NON-VEGETARIAN

Wef: 01.03.2025 to 31.10.2025

Menu A

- 1 Non-Veg
- 2 Veg
- 1 Dal
- 1 Rice
- 3 Roti 1 Raita
- 2 Salad
- 1 Ice Cream

Menu B

- 1 Soup
- 1 Spl. Non-Veg
- 1 Non Veg
- 2 Veg
- 1 Dal
- 1 Rice 3 Roti
- 1 Raita
- 2 Salad 1 Ice Cream

Menu C

- 2 Welcome Drink
- 2 Non Veg Starter
- Spl. Veg Starter Veg Starter
- 1 Soup Non Veg 1 Spl. Non Veg
- 1 Non Veg
- 1 Spl. Veg
- 1 Veg
- 1 Dal
- 1 Rice
- 3 Roti
- 1 Raita
- 4 Salad
- 1 Spl Ice-cream

Menu D

- 2 Juice
- 2 Mocktail Non Veg Starter
- Spl. Veg Starter
- Veg Starter
- Soup Non Veg
- 2 Spl Non Veg 1 Non Veg Biryani
- Spl. Veg
- Vegetable Dal

- Rice
- Roti
- Raita

₹ **1720**

- 2 Veg Salad 2 Non Veg Salad
- Sweet
- 1 Spl. Ice-cream

Lawns ₹ 1150 ₹ 1310 ₹ 1500

Halls ₹1370 ₹1210

₹ 1560 ₹ 1780

*Taxes as applicable

HI-TEA (03:30 pm to 06:00 pm)

Menu A

2 Veg Snacks Sandwich Tea/coffee

Menu B

- 1 Welcome Drink 1 Sweet
- 2 Snacks Veg Sandwich Tea/coffee

(3)140

(3)140

(3)140

(3)140

(3)140

3)140

(3)140

(3)230

(3)140

(3)150(3)140

140

100

230

340

200

160

80

110

110

140

130

APC

85

85

90

100

170

85

200

(4)200

(5)260

(12)410

Menu C

- Juice
- Sweet Chaat
- Pastry
- 2 Snacks Veg Sandwich Tea/coffee

Menu D

- 1 Juice 2 Sweets
- 2 Chaat
- 1 Live Counter
- 2 Snacks
- 1 Pastry
- Tea/coffee

75

160

140

240

220

₹ 2300 ₹ 2400

Lawns ₹540 ₹ 650 ₹ 750 ₹880 ₹ 590 ₹ 700 ₹800 ₹930 Halls

Additional Counters (Min 125 Pax)

Gujarati Counter

Punjabi Counter

Maharashtrian

Kerala Counter

Chinese Non-Veg

Veg Lebanese

Non Veg Tawa

Late Night Tea

Espresso Coffee

Continental Dessert

Jalebi With Rabdi

Chocolate Fountain

Dim sum (Non-Veg)

Ice-cream Parlour

Special Sweet

Dim sum (Veg)

Sweet

Sweet Parlour in House

Sweet Parlour in House

Sweet Parlour Out Sourced

Bengali or Dry Fruit Sweet

Masala Milk

Burmese Khowsvey

Mutton Kheema Pav

Chicken Kheema Pav

Iranian Tea or Masala Tea

Italian (Minimum 150 Pax)

U.p. Counter

Asian Wock

Gadwali

Mexican

Thai

Rajasthani

Additional Dishes (Min 125 Pax)

Mocktail (6) (Minimum 250 Pax)	240
Fresh Fruit Juice	120
Fresh Fruit	(6)120
Sp. Fresh Fruit	A.P.S.
lce Gola	80
Veg Starters	80
Special Veg Starters	90
Non Veg Starter	200
Non -Veg main course	180
Seafood (Live) (Minimum pax 250)	A.P.S
Veg Dish	70
Special Veg	90
Special Chat -	
Pani Poori, Mohan Bhog,	
Kandari Tikki (Minimum 250 Day)	160

Pani Poori, Mohan Bhog,
Kandari Tikki (Minimum 250 Pax)

Dani Daari

Welcome Drink

- (Pani Poori, Sev Poori and Dahi Poori Chat)
- Agra Chaat (3) (Minimum 250 Pax) Delhi Chaat (3) (Minimum 250 Pax)

Pani Poori	75
Dahi Poori	75
Ragda Pattice	100
Aloo Choley Tikki	100
Paneer Chilla	100
Basket Chaat	100
Pudla	90

Additional counters (Min 125 Pax)

Menu E (Minimum 300 Pax)

2 Juice

3 Chat

2 Soup

2 Mocktail

3 Non Veg Starter

1 Spl. Veg Starter

2 Veg Starter

2 Spl. Non Veg

1 Non Veg Biryani

2 Raita Preparation

Live Salad Station

Dessert Station (04)

Icecream Parlour (04)

(Continental Dessert)

2 Indian Sweets

Pan Mukhwas

Fruit Counter

1 Non Veg

1 Spl. Veg 1 Veg 1 Dal

1 Rice

4 Roti

Dosa Counter (125 Pax) (4)130Charcoal Dosa (4) (minimum 250 Pax) Kerala Dosa,dil Kush Dosa, Mulgapudi Dosa, Methi Paneer Schewan Dosa Chinese Chatpata, Fresh Garden Cheese 160

Sp. Idli Station (3) (minimum 250 Pax) Lava Idli Tiptur Idli, Sri Lankan Curry Idli Satay Stick Idli, Benne Masala Idli, Kulfi Idli, Thatte Idli And Pizza Idli

Chilly Corn Dosa

Uthappa (125 Pax) (3)90Panniyaran (minimum 250 Pax) 90

Neer Dosa (minimum 250 Pax) 90 Benne Dosa (minimum 250 Pax) 90 Appm Idli Medu Wada 90 90 Pav Bhaji 100

(minimum 250 Pax)

Amritsari Chole And 2 Type Kulcha

120 Lassi (3)140 140 70 Pasta (2) With Garlic Bread Pop Còrn Special Pan And Mukhwas (minimum 250 Pax) Pan Mukhwas 120

P.T.O.

70

130

140

^{*}Taxes as applicable

Additional Counters

Brijwasi Kadhai Doodh (Drama)	130000
Mathura Kadhai Doodh (Leela)	70000
Masala Dudh (Sajavat Only)	120
Banarasi Thandai	120
Gokul Ki Thandai	120
Mathura Ki Thandai	120
Marwadi Thandai	120
Lassi Gokul Ki (3 Flavour)	150
Lassi Mathura Ki (3 Flavour)	150
Panjabi Lassi (Sweet N Khari)	150
Govardhan Lassi (3 Flavour)	150
Vrundavan Lassi (3 Flavour)	150
Kuliya Kulfi	120
Rabdi Kulfi	120
Navaratan Kulfi	120
Choupati Kulfi With Flavour	150
Fruit Stuffed Kulfi	200
Kandi Kulfi With Flavour	90
Gola Chuski Rabdi Wali	100
Imported Fruit Counter (12 Fruits)	APC
Spl Imported Fruit Counter (25 Fruits)	APC

Corkage Charges		
Domestic Spirit Foreign Liquor Beer	550 600 90	
Aerated Waters		
Mineral Water (200 MI) Mineral Water (1000 MI) S. Drinks (Mega) Soda (500ml)	15 80 330 80	
Audio Visual		
Mike System Projector	3000 2500	

Entertainment	
200 Baloon Decoration 500 Baloon Decoration Balloon Sculpture Mascots Regular Tattoo Painter Fruit Carving Moon Walker Veg Carving Magic Show Ice Carving Mascots Games Host Juggler	6800 8000 5500 4500 4000 30000 10000 20000 6500 30000 4000 6500 9000

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