



HOTEL

Restaurant
Banquet
Rooms

Shubh Complex, Block A,
Near Shubh Residency, Radhanpur Road,
Mehsana-384002

Info@hotelaelinor.in

www.hotelaelinor.in

Room : +91 97140 22551
Restaurant : +91 97140 22558
Banquet : +91 97140 22559



CHOICE MENU

Welcome Drink

Classical Mojito	Blue Lagoon
Pinacolada	Pink Lady
Kiwi Delight	Hawain Beach Cooler
Tropical Fruit Punch	

Fresh Juice (Seasonal)

Orange	Mix Fruit
Watermelon	Sweet lime
Pineapple	

Soup

Cream Of Tomato	Broccoli Almond
Hot & Sour	Minestrone
Manchow	Tom Yum
Clear Soup	Mexican Tortilla
Veg. Sweet Corn	Mexican Chilly Beans
Lemon Coriander	

Starter (Regular)

Veg Burasi Kabab	Veg Hakka Noodles
Harabhara Kabab	Veg Schezwan Noodles
Veg Manchurian Dry	Chinese Cigar Roll
Veg Crispy	Chinese Bhell
Veg Spring Roll	Honey Chilli Potato

Starters (Premium)

Teriyaki Paneer Chilli	Paneer Tikka Dry <small>Of Your Choice</small>
Paneer Chilly Dry / Gravy	(Lasooni/Phudina/Malai)
Paneer 65	Paneer Kathi Roll
Peri Peri Paneer Tikka Dry	Tandoori Bharwan Aloo
Achari Paneer Tikka	Veg Sheekh Kabab
Dahi Ke Kabab	

Mexican

Cheesy Nachos	Bruschetta (6pcs)
Tacos Mexicano	Cheesy Garlic Bread
Cheesy Corn Poppers	Devil Paneer

Baked Dish

Baked Cheese Macroni With Pineapple
Baked Spaghetti With Pineapple
Baked French cannelloni
Baked Lasagne

Italian

Pasta Al Arrabiata	Pasta Al Pesto
Pasta Al Alfredo	Pasta Al Pink Pony

Farsan

Patra / Khaman	Mix Bhajiya
Dhokla	Veg Cutlet / Khandvi
Punjabi Samosa	Lilwa Kachori

Chaat

Aloo Tikki Chaat	Bhel Puri
Dahi Bhalla Papdi Chaat	Palak Patta Chaat
Samosa Chaat	

Papad

Fry Papad	Khichiya Papad
Roasted Papad	Frymus

Salad (Regular):

Green / Kachumbar Salad	Tomato Salad
Chickpeas Salad	Peanut Salad

Salad (Premium):

Mexican Salad	Russian Salad
Caesar Salad	Waldorf Salad

Paneer Main Course

Paneer Do Pyaza	Shahi Paneer
Paneer Laziz Capsicum	Paneer Cheese Masala
Paneer Kurchan	Paneer Tikka Masala
Paneer Lehsooni	Paneer Butter Masala
Afghani paneer Korma	Palak Paneer
Paneer Tikka Lababdar	Paneer Apki Pasand
Paneer Angara	(Handi/Balti/Kadai/Tawa)

Veg. Main Course

Diwani Handi	Veg Apki Pasand
Veg Chilli Milli	(Kadai/Handi/Tawa)
Veg Makhnwala	Palak Apki Pasand
Veg Jaipuri	(Plain/Aloo/Corn)
Veg Kolhapuri	Bharwan Bhindi Maseledar
Veg Toofani	Chana Masala
Malai Methi Mutter Masala (Sweet)	
Sev Tamato	

Kofta Main Course

Malai Kofta (Sweet)	Kofta Cheesy Lava
Paneer Kofta	Kashmiri Kofta

Gujarati Main Course

Undhiyu	Lasaniya Bataka
Bhindi Masala	Sev Tomato
Kaju Karela	Desi Chana
Suki Bhaji	Mung Masala
Aloo Rasawala / Aloo Gobi	

Dal

Dal Fry	Dal Makhani
Dal Fry Tadka	Dal Palak

Rice

Plain Rice / Jeera Rice / Masala Rice

Biryani / Pulav / Chinese Rice

Veg. Dum Biryani	Kashmiri Pulav (Sweet)
Veg. Hydarabadi Biryani	Veg Fried Rice
Veg. Pulav	Schezwan Fried Rice
Green Peas Pulav	

Dessert (Regular)

Gulab Jamun	Mung Dal Halwa
Kala Jamun	Mango Juice (Seasonal)
Gajar Ka Halwa	Custurd Fruit Salad
Dudhi Ka Halwa	Shahi Kheer

Dessert (Premium)

Basundi	Rasmalai
(Mava Badam/Angoori/	Pine Cruze
Sitafal/Choco Anjeer)	Dryfruit Halwa
Rabdi	Jalebi
(Plain/Kesar/Laccha)	Pista Chio
Mango Delight	

Ice Cream (Regular)

Vanilla / Strawberry / Butter Scotch / Cherry Berry
Chocolate

Ice Cream (Premium)

Kesar Pista	American Nuts
Swiss Cake	Rajbhog
Taj Mahel	Kaju Draksh
Almond carnival	

TERMS CONDITIONS

- 60% Advance Payment Against Confirmation (non - Refundable In-Case Of Cancellation Or Postponement Under Any Circumstances), Balance 40% 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/ Credit Card / Cheque(local Cheque Only). The Management Reserve The Right To Cancel The Function If The Payment Is Not Paid On Time
- Party Limits Up To 3hrs. There After Charge Will Be Rs. 3000/- Extra Per Hour, Closing Time Is 11:00 Pm.
- All Foods And Drinks Are For Consumption Inside Banquet Only And Will Not Be Packed.
- All Charges Will Be Believed And Calculated On The Actual Number Of Persons Or The Guaranteed Number Of Persons Whichever Is Higher.
- Any Reduction In Number Of Guaranteed Persons Is Allowed 72 Hrs Prior Of The Function & Not Later.
- If Any Problem Of Electricity Cut During The Function To The Premises Is Not Responsible
- Dj & Any Other Music Instruments Are Not Allowed In Banquet Premises.
- Outside Food And Beverages Of Any Kind Will Not Be Permitted In The Premises For Consumption During The Function.
- Music, Loud Speaker & Dance Are Not Allowed Prime Properties And Also In Banquet We Are Not Responsible For Any Incidence.
- Animal & Birds Are Not Allowed In Premises.
- Crackers Are Not Allowed Inside And In The Vicinity Of Premises.
- Party Will Be Responsible For Any Amenities (like Electronics, Equipment, Stage, Projector) Can Be Arrange Which Will Be Charged Extra.
- Alcohol, Out Side, Beverages & Eatable Items From Outside Are Not Allowed In The Banquet Premises.
- We Can't Provide Any Sitting Service In Banquet Premises.
- Vehicle Parking At Owner's Risk
- For Further Details Please Contact Manager, The Management Will Not Be Responsible For The Lost Of Any Valuable Within The Premises, rates Are Subject To Change Without Notice & For Further Details Please Contact Manager.
- Gst Tax Will Be Applicable As Per Government Rules.
- Plate Shearing Is Not Allowed*

TIMINGS

Morning Session	Evening Session
10.30 Am To 2.30 Pm	6.30 Pm To 10.30 Pm

**JAIN FOOD
IS ALSO AVAILABLE***



HOTEL

Restaurant
Banquet
Rooms

BANQUET
MENU



PLAN 1 @ 299/-

+GST EXTRA

Soup	1
Starter (Regular)	1
Salad (Regular)	1
Paneer Main Course	1
Veg. Main Course	1
Dal Fry	1
Jeera Rice	1
Tandoori / Chapati Roti	1
Papad (Roasted)	1
Pickle	1
Dessert (Regular)	1
Mukhwass	



Restaurant
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PLAN 2 @ 359/-

+GST EXTRA

Welcome drink	1
Soup	2
Starter (Regular)	1
Salad (Regular)	1
Paneer Main Course	1
Veg. Main course	1
Dal Fry	1
Jeera Rice	1
Indian Bread (Roti)	2
Papad	2
Pickle & Chutney	2
Butter milk	1
Dessert (Regular)	1
Ice cream (Regular)	1
Mukhwass	1
Water Bottle	1

PLAN 3 @ 440/-

+GST EXTRA

Welcome Drink	1
Soup	2
Starter (Regular)	1
Starter (Premium)	1
Farsan or Baked Dish	1
Salad (Regular)	1
Raita	1
Paneer main course	1
Veg. Main course	1
Dal & Rice / Pulav / Biryani &	1
Raita / Chinese Rice	
Indian Bread (Roti)	3
Papad	2
Pickle & Chutney	2
Butter milk	1
Dessert (Premium)	1
Ice cream (Premium)	1
Mukhwass	1
Water Bottle (200ml)	1

PLAN 4 @ 849/-

+GST EXTRA

Welcome Drink	1
Fresh Juice	1
Soup	2
Starter (1 Regular & 1 Premium)	2
Farsan & Baked Dish	1 & 1
Chaat	1
Italian / Mexican	1
Salad (1 Regular & 1 Premium)	2
Raita	1
Paneer Main Course	1
Veg. Main Course	1
Kofta / Cheese Main Course	1
Dal & Rice	1
Pulav Or Biryani & Raita Or	1
Chinese Rice	
Indian Bread (Roti)	3
Papad	2
Pickle & Chutney	2
Butter Milk	1
Dessert (1 Regular & 1 Premium)	2
Ice Cream (Premium)	1
Sweet Paan (Limited)	1
Water Bottle (200ml)	

PLAN 5 @ 349/-

+GST EXTRA

GUJARATI

Welcome Drink	1
Starter (Regular)	1
Farsan	1
Salad (Regular)	1
Veg. Subzi	1
Kathol Subzi	1
Gujarati Dal / Kadhi	1
Rice / Khichdi	1
Chapati Roti / Puri	2
Papad	1
Pickle & Chutney	2
Butter Milk	1
Dessert (Regular)	1
Mukhwass	1
Water Bottle (200ml)	1

BREAKFAST PLAN 1 @ 99/-

+GST EXTRA

Tea	1
Coffee	1
Hot Snacks (Any One)	1
(Mix Bhajiya, Khaman, Samosa, Poha, Ganthiya)	

BREAKFAST PLAN 2 @ 149/-

+GST EXTRA

Tea	1
Coffee	1
Hot Snacks (Any One)	1
(Mix Bhajiya, Khaman, Samosa, Poha, Ganthiya)	
Light Snacks (Any One)	1
(Bread Butter, Bread Jam Butter, Veg sandwich, Mix Cookies)	