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Flavorich

RESTAURANT & BANQUET

PARTY & CHOICE MENU



30 BUSINESS CLASS ROOMS &
BANQUET CAPACITY UPTO 300 PERSONS

SANGEET / RING CEREMONY / WEDDING / RECEPTION
CORPORATE EVENTS / CONFERENCES / BIRTHDAY PARTY
BABY SHOWER / FAMILY GATHERINGS / GRADUATION PARTIES

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SOUP	2
STARTER (REGULAR)	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	1
INDIAN BREAD	2
DAL	1
RICE	1
GREEN SALAD	
ROASTED PAPAD / PICKLE	
DESSERT (REGULAR) OR SWEET (REGULAR)	1
WATER BOTTLE 200ML	
MUKHWAS	

+GST

- / 370

@



PLAN
ONE

1

+GST

@ 430/-



PLAN
TWO

WELCOME DRINK	1
SOUP	2
STARTER (REGULAR)	1
CONTINENTAL DISH	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	1
INDIAN BREAD	2
DAL	1
RICE	1
GREEN SALAD	
ROASTED PAPAD / PICKLE	
SWEET (REGULAR)	1
DESERT (REGULAR)	1
WATER BOTTLE 200ML	
MUKHWAS	

WELCOME DRINK	1
SOUP	2
STARTER (PREMIUM)	1
CONTINENTAL DISH OR FARSAN	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	1
INDIAN BREAD	3
DAL	1
RICE	1
SALAD	2
ROASTED PAPAD / PICKLE	
SWEET (PREMIUM)	1
DESERT (REGULAR)	1
WATER BOTTLE 200ML	
MUKHWAS	

+GST

@ 490/-



PLAN
THREE

+GST

-/0659



PLAN
FOUR

WELCOME DRINK	2
SOUP	2
CHAT OR FARSAN	1
STARTER (1 REGULAR & 1 PREMIUM)	2
CONTINENTAL DISH	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	1
INDIAN BREAD	3
MEXICAN CURRY WITH RICE	1
DAL	1
RICE	1
SALAD	2
BUTTER MILK / RAITA	1
ROASTED PAPAD / PICKLE	
SWEET (REGULAR)	1
SWEET (PREMIUM)	1
DESERT (PREMIUM)	1
WATER BOTTLE 200ML	
MUKHWAS	

4

WELCOME DRINK	2
SOUP	2
CHAT	1
FARSAN	1
STARTER (PREMIUM)	2
CONTINENTAL DISH	1
PANEER MAIN COURSE	1
VEG. MAIN COURSE	2
INDIAN BREAD	3
MEXICAN CURRY WITH RICE	1
DAL	1
RICE	1
SALAD	3
BUTTER MILK / RAITA	1
ROASTED PAPAD / PICKLE	
SWEET (REGULAR)	1
SWEET (PREMIUM)	1
DESERT (ROYAL)	1
WATER BOTTLE 200ML	
SWEET PAN COUNTER	

5

+GST

-/07



PLAN
FIVE

@ 400/-
+GST

BIRTHDAY

SOFT DRINK	1
PIZZA	1
NOODLES	1
CHAT	1
PAW BHAJI OR CHOLE BHATURE	1
VEG. BIRYANI , RAITA OR VEG. MANCHURIAN GRAVY, FRIED RICE	1
GULAB JAMUN	1
DESERT (REGULAR)	1
MUKHWAS	

PLAN 1 @ 200/-
+GST

SOUTH INDIAN - 1

NORTH INDIAN - 1

BREAD BUTTER / JAM BUTTER - 1

TEA & COFFEE

PLAN 2 @ 290/-
+GST

FRESH JUICE - 1

SOUTH INDIAN - 1

NORTH INDIAN - 1

FARSAN - 1

SWEET - 1

BREAD BUTTER / JAM BUTTER

TEA & COFFEE

Note :

Extra Hall Charge @ 3000/- Per Hours Will be applicable

Maximum 2 Hours & Minimum 50 Pax

Extra Charge For Any Other Facility

Extra Charge For Any Add On Dish As Per Price List

Menu Applicable Only Breakfast session - 08:00 am to 10:00 am

BREAKFAST

MOCKTAILS

Fruit Punch	Orange Blossom	Lemon Mint Mojito
Pina Colada	Strawberry Punch	Kiwi Martina
Blue Lagoon	Litchi Limca	Soft Drinks
Apple Mint Mojito	Orange Mint Mojito	

SOUP

Cream of Tomato Soup	Veg. Hot 'n' Sour Soup
Cream of Veg. Soup	Veg Manchow Soup
Cream of Mushroom Soup	Minestrone Soup
Cheese Corn Tomato Soup	Veg. Clear Soup
Tomato Basil Soup	Lemon Coriander Soup
Sweet Corn Veg. Soup	Burmese Khause Soup
Sweet Corn Plain Soup	Mexican Chilly Beans Soup
Broccoli Almond Soup	Corn Spinach Soup
Mexican Tortilla Soup	

STARTER (REGULAR)

Veg. Spring Roll	Veg. Hara Bhara Kabab
Veg. Lollipop Dry	Potato Chilly Dry
Veg. Manchurian Dry	Gobi Corn Chilly Dry
Veg. Sesame Finger	Crispy Veg.
Corn Tikki	Chinese Cigar
Mexican Tikki	

STARTER (PREMIUM- APPLICABLE FOR PLAN 3, 4 & 5)

Paneer Manchurian	Cheese Ball	Cheese Spinach Ball
Paneer 65	Mini Pizza	Mexican Jalapeno Pouch
Paneer Chilly Dry	Paneer Malai Tikka (Dry)	Paneer Tikka Dry
Paneer Hariyali Tikka (Dry)	Cheese Corn Ball	Spinach Pan Chilly Dry

MEXICAN (PREMIUM- APPLICABLE FOR PLAN 4 & 5)

Mexican Rice with Curry	Green Curry with Rice
Red Curry with Rice	

LIVE COUNTER

Papdi Chaat	Pani Puri	Dahi Wada
Delhi Chaat	Kaju Chana Chaat	Aloo Chaat
Basket Chaat	Palak Patta Chaat	

SALAD

Green Salad	Kachumber Salad	Waldorf Salad
Juliene Salad	Green Kathol Salad	Corn Salad
Russain Salad	Mexican Salad	
Peanut Salad	Pasta Salad	

CONTINENTAL

Baked Macroni Plain	Baked Spaghetti	Veg. Lasagnia
Macroni with Pineapple	Baked Florentine	Veg. Augertine

FARSAN

Dhokla	Lilwani Kachori	Veg. Cutlets
Sandwich Dhokla	Mix Bhujiya	Paatra / Navtad Samosa
Nylon Khaman	Banana Cutlets	Khandvi

PANEER

Paneer Nawabi - B	Paneer Toofani - R	Paneer Tikka Masala - R
Paneer Laziz - R	Mutter Paneer - B	Paneer Hariyali - G
Paneer Lababdar - R	Paneer Handi - B	Paneer Tawa Masala - R
Paneer Kadai - B	Paneer Butter Masala - R	Paneer Kolhapuri - R

VEGETABLE

Veg. Kadai - B	Veg. Jalfrezi - R	Veg. Hyderabad - G
Veg. Kolhapuri - R	Veg. Toofani - B	Aloo Palak / Aloo Methi
Veg. Jaipuri - B	Veg. Handi - B	Mix. Veg - B
Veg. Makhnawala - R	Chana Masala - B	Mutter Methi Malai
Diwani Handi - G	Bhindi Masala - B	Tomato Corn Bharta - R
Veg. Tawa Masala - R	Veg. Hara Masala - G	Palak Corn Capsicum - G

KOFTA

Malai Kofta	Nargisi Kofta - G
Veg. Kofta - B	Cheese Kofta - R

DAL

Dal Tadka	Dal Makhni	Dal Rajma
Dal Fry	Dal Palak	

RICE

Steam Rice	Veg. Pulav	Veg. Hyderabad Biryani
Jeera Rice	Veg. Biryani	Peas Pulav

SWEET (REGULAR)

Gulab Jamun	Gajar Ka Halwa
Kala Jamun	Doodhi Ka Halwa
Mung Dal Halwa	Jalebi

SWEET (PREMIUM)

Seasonal

Mango Ras	Golden Cruise	Valcono Cruise
Cream Fruit Salad	American Cruise	Kesar Rabdi
Mango Pleasure	Pista Chio	Basudi
Paina Cruise	Red Velvet Cruise	(Angoori, Kesar Pista,
Lachcha Rabdi	Anjeer Akhrot Halwa	Sitafal, Rajwadi)

DESSERT (REGULAR)

Cherry Berry / Strawberry / Vanilla / Butter Scotch / Mango

DESSERT (PREMIUM)

Kaju Draksh	American Nuts	Almond Carnival
Chocolate Chips	Kesar Pista	Swiss Cake / Cookies Cream

DESSERT (ROYAL- APPLICABLE FOR PLAN 5)

Faluda with Ice Cream	Roll Cut Kulfi	Chocolate Walnut Pudding
Dry Fruit Lassi	Vanilla Pudding	Indian Fruit Dish

EXTRA ITEMS

EXTRA ITEMS

Mocktail	35	Sweet (Regular)	40
Live Chat	45	Sweet (Premium)	60
Starter (Regular)	45	Dessert (Royal)	85
Starter (Premium)	55	Fresh Juice	50
Water Bottle	30	Butter Milk	30

HALL CAPACITY

Hall Name	Capacity
Grand Festa Hall (1st Floor)	250 Pax
Festa Hall (Basement)	60 Pax
Flavorza Hall (Terrace)	100 Pax

TIMING

MORNING SESSION - 10:30 AM TO 2:30PM

EVENING SESSION - 6:30 PM TO 10:30PM

Jain Food Is Also Available *

Terms & Conditions

- 30% Advance Payment Against Confirmation (non-refundable In Case Of Cancellation Or Postponement Under Any Circumstances), Balance 70% 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 / Card . The Management Reserve The Right To Cancel The Function If The Payment Is Not Paid On Time.
- All Charges Will Be Levied And Calculated On The Actual Number Of Persons Or Garunteed Number Of Persons Whichever Is Higher.
- All Packages Include Hall for 4 Hours After Will Be Charged Extra 4000/- Per Hours .
- Out Side Decorators Not Allowed In the Premises.
- All Package Menu Rates Are for Minimum 50 Persons
- Any Reduction In Number Of Guaranteed Person Is Allowed 10 Days Prior Of The Function & Not Later.
- Menu To Be Finalized At Least One Week In Advance.
- Food, Snacks, Drinks Ordered At Banquet Are For Consumption With In Banquet Premises Not Will Be Packed.
- Decoration All Kind Of Use Full Amenities (like Electronics Equipment, Stage, Projector, Valet Parking) Can Be Arrange Which Will Be Charged Extra. Valet Parking will be on Car Owner Risk Management will be not Responsible for Any Damages.
- Dj & Any Other Music Instruments & Dance Are Not Allowed In Premises.
- Crackers Are Not Allowed Inside And In The Vicinity of Premises.
- Alcohol, Out Side Beverages & Eatable Items From Outside Are Not Allowed In Banquet & Garden Premises.
- If Any Problem Of Electricity Cut, Mechanical Failure & Machinery Failure During Function For that Management Is Not Responsible.
- Vehicle Parking At Owner's Risk.
- Party Will Be Responsible For Any Physical Damage Done In The Premises.
- The Management Will Not Be Responsible For The Lost Of Any Valuable Within The Premises.
- Rates Are Subject To Change Without Prior Notice.
- **Plate Sharing Is Not Allowed if any then Counted as Extra Plates.**
- GST Rates Will Be Applicable As Per Government Rules.
- For Further Details Please Contact The Manager.
- **Pets & Animals Are Not Allowed In The Premises.**
- All Rights Reserved by Management.

Abide by Guidelines :

1. Obtaining Permission From Legal Authorities For The Wedding Procession Will Fall Under The Client's Responsibility.
2. The Use Of Firecrackers On Roads Is Prohibited By Local Authorities, And Any Violations Resulting In Fines Or Legal Action Will Be The Responsibility Of The Client.
3. In Gujarat, The Permissible Sound Decibel Limits Are Regulated Under The Noise Pollution (Regulation And Control) Rules, 2000, As Per The Environmental Protection Act, 1986.

Permissible Sound Levels :

Area Category	Daytime Limit (6 AM to 10 PM)	Nighttime Limit (10 PM to 6 AM)
Industrial Area	75 dB(A)	70 dB(A)
Commercial Area	65 dB(A)	55 dB(A)
Residential Area	55 dB(A)	45 dB(A)
Silence Zone	50 dB(A)	40 dB(A)



Rooms

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Restaurant



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