

<b>Account Name:</b> CADD CENTRE	<b>Event Order #:</b> 141971	<b>CAT / RMS Status:</b> TEN-N/ DEF
<b>Contact Name:</b> PEETHAMBARAM	<b>Booking Name:</b> CADD CENTRE	
<b>Address:</b>	<b>BQT/Rooms Manager :</b> Murali Venugopal / Murali Venugopal	
<b>Telephone:</b> 9841466600	<b>Lobby Signage :</b>	
<b>Fax:</b>	<b>Arrival / Departure :</b> 13-09-22 / 17-09-22	
<b>Booking Type :</b> Corporarte Group	<b>Coordinator Name :</b>	
	<b>Function Type :</b>	

**Tuesday, 13 September 2022**

Time	Room	Function	Set-up	Exp/Gtd	Rental
13:00 - 23:00	Grand Ballroom	Dinner Buffet	Cluster Set Up	297 / 270	

Food	Culinary
<b>Event ID - 129827</b> <b>Grand Ballroom</b> <b>Food Menu</b> <b>Exp 297 / Gtd 270 / Set</b> *****Buffet Dinner Menu***** *****Buffet Dinner Menu***** ****Pass around Starters for 90mns***** Zafrani Murgh Tikka Crumbed Fish Finger Babycorn mushroom salt and pepper Paneer Tikka Mirch Masala ****Salads and accompaniments***** Cucumber temper yoghurt pasta salad Raita, Curd Rice, Plain Curd, More Milagai Applam and accompaniments ****Soup of the day***** Hot and sour veg *****Buffet Hot line***** Butter Chicken Meen Moilee Paneer Butter masala Subz chettinadu kurma Urulai Roast Dal palak Bisibella Bhat Steamed ponni rice Pineapple rasam Assorted Indian Breads *****Desserts***** Tiramisu Gulab jamun Strawberry ice cream	<b>Grand Ballroom</b> <b>13:00 To 23:00</b> Culinary Host Arrival at: 12 00hrs Guest Arrival: 14 00hrs Conference Starts at: 14 30hrs Evening Tea/Coffee Break at: 16 30hrs Conference Ends at: 17 30hrs Dinner Program starts at: 19 00hrs Program Starts at: 19 30hrs Bar Opens at: 20 00hrs Pass Around Starters at: 20 00hrs Buffet Dinner at: 20 00hrs <b>Food and Beverage Service</b> <b>Grand Ballroom</b> <b>13:00 To 23:00</b> - Food and Beverage Service Notes Tea/Coffee with Cookies to be provided at 16 30hrs Operation Choice of two welcome Drinks on Arrival at 19 00hrs Hard Liquors from guest and the same to be charged at the rate INR 1,500 plus 18% taxes per bottle Beer and soft beverages from hotel and same to be charged on actual consumption (per bottle price) 10% discount on the banquet beverages list only. <b>Banquet Operation</b> <b>Grand Ballroom</b> <b>13:00 To 23:00</b> - Banquet Operation Notes Venue required for setup from post dinner event on the previous night North Facing stage setup by event manager North Facing stage size: 40/12ft Cluster style seating required for 270 pax (Conference pad, pencil, mint/chocolates and water bottles on the table) 02 rectangular tables to be placed next to the stage for keeping guest things 02 rectangular tables to be placed at the entrance of the venue for welcoming the guest. 02 buffet counters to be placed in the pre-function area Linen: White with Burgundy Combination <b>Audio Visual</b> <b>Grand Ballroom</b> <b>13:00 To 23:00</b> 1 Audio Visual Audio Visual from Event Manager Hotel will provide 5KVA raw power supply only, genset to be organized by the event manager if required more raw power supply