

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

Wednesday, 14 September 2022

Time	Room	Function	Set-up	Exp/Gtd	Rental
19:00 - 23:00	Grand Ballroom	Dinner Buffet	Cluster Set Up	297 / 270	
Food			Culinary		
Event ID - 165789		19:00 To 23:00	Grand Ballroom	19:00 To 23:00	
Grand Ballroom		INR 0.00	Culinary		
Food Menu			Dinner Program starts at: 19 00hrs		
Exp 297 / Gtd 270 / Set			Program Starts at: 19 30hrs		
*****Buffet Lunch Menu*****			Bar Opens at: 20 00hrs		
*****Buffet Dinner Menu*****			Pass Around Starters at: 20 00hrs		
****Pass Around Starters for 90mns (INR 700 plus 18% Taxes per person)*****			Buffet Dinner at: 20 00hrs		
Sunneri Murgh Tikka			Food and Beverage Service		
Crumbed Fish finger			Grand Ballroom 19:00 To 23:00		
Zafrani Paneer tikka			- Food and Beverage Service Notes		
Crispy Chili Baby Corn			Operation Choice of two welcome Drinks on Arrival		
****Salads and accompaniments*****			Hard Liquors from guest and the same to be charged at the rate INR 1,500 plus 18% taxes per bottle		
Grilled veg salad			Beer and soft beverages from hotel and same to be charged on actual consumption (per bottle price)		
Tossed garden green			10% discount on the banquet beverages list only.		
Raita, Curd Rice, Plain Curd, More Milagi			Banquet Operation		
Applam and accompaniments			Grand Ballroom 19:00 To 23:00		
****Soup of the day*****			- Banquet Operation Notes		
Veg manchow			Venue required for setup from post dinner event on the previous night		
With Fried Noodles			North Facing stage setup by event manager		
*****Buffet Hot line*****			North Facing stage size: 40/12ft		
Kozhi Malabar koora			Ramp setup by event manager by 5 30pm		
Grilled Fish in lemon Butter Sauce			Cluster style seating required for 270 pax (Conference pad, pencil, mint/chocolates and water bottles on the table)		
Paneer chettinadu			02 rectangular tables to be placed next to the stage for keeping guest things		
Cauliflower 65			02 rectangular tables to be placed at the entrance of the venue for welcoming the guest.		
Baked Pasta with vegetables			02 buffet counters to be placed in the pre-function area		
Dal Makhni			Linen: White with Gold Combination		
Tomato Rasam			Audio Visual		
Chilli garlic fried rice			Grand Ballroom 19:00 To 23:00		
Steamed ponni rice			1 Audio Visual		
Assorted Indian Breads			Audio Visual from Event Manager		
****Desserts*****			Hotel will provide 5KVA raw power supply only, genset to be organized by the event manager if required more raw power supply.		
Rasmalai			Engineering		
Appale crumble			Grand Ballroom 19:00 To 23:00		
Mango ice cream			- Engineering Notes		
			AC to be switched on by 10 00hrs onwards		