



INDIAN BREADS

- Tandoori Roti
- Plain Naan
- Butter Naan
- Lachha Paratha
- Pudina Paratha
- Ajwain Aloo Paratha
- Methi Aloo Paratha
- Palak Puri
- Plain Puri
- Beetroot Puri
- Ajwaini Puri
- Hing Kachori
- Dal Puri

INTERNATIONAL CUISINE VEGETARIAN

- Veg. Hakka Noodles
- Chilli Garlic Noodles
- Veg Fried Rice
- Veg Balls in Manchurian Sauce
- Fancy Veg in Hot Garlic
- Vegetable Au Gratin
- Pasta With Cheese Sauce
- Pasta Primavera
- Pasta Arrabiata
- Baked Macaroni
- Mushroom Potato Au Gratin

INTERNATIONAL CUISINE NON-VEGETARIAN @INR 100/-Per Pax

Our Chef's Specialists

- Grilled Fish in Lemon Butter
- Paprika Roasted Chicken

DESSERT (INDIAN)

- Gulab Jamun
- Kala Jamun / Rasgulla
- Kesar Phirni / Shahi Tukda
- Jalebi With Rabri
- Imirti With Rabri
- Moong Dal Halwa
- Besan Mewa Ka Halwa
- Gajar Halwa
- Dudhi Halwa
- Fruit Custard / Ballushahi
- Kesar Badam Ka Kheer
- Malpua with Rabri

DESSERTS (CONTINENTAL)

- Banana Apple Pudding
- Orange / Kiwi Malaviya
- Mango Mousse
- Lychee Mousse
- Lychee Parfait / Baked Alaska
- Chocolate Marble Slice Cake
- Cold Souffle
- (Lemon / Mango / Chocolate)
- Mix Fruit Custard
- Breads & Butter Pudding
- Chocolate Mousse
- Assorted French Pastries
- Chocolate Pudding

ICE-CREAM

- Vanilla Ice-Cream
- Butter Scotch Ice-cream
- Chocolate Ice-cream
- Strawberry Ice-cream
- Mango Ice-cream
- Two in One Ice-cream

Norton Classic Our all day coffee shop at lobby level offers an imagination dining experience to provide a multi-cultural culinary feast



Destiny The Open Rooftop Banquet hall is a magnificent banquet hall with unparalleled arrangements set-up to facilitate grand marriage, receptions, meeting & conferences. Banquet Hall area 4500 sqft.

Proposing an ideal venue for seminars, Product launch, Exhibitions, Weddings, an large conferences. Suiting to all the requirements along with vast choices of meeting rooms and Events. Banquet Hall area 3200 Sqft.



The contemporary architecture lends itself further to a banquet of facilities and amenities, including convention hall. Crystal Banquet Hall area 1400 Sqft.

Have things to discuss Get in our boardroom with optimum space and perfect arrangements to make your discussion a great one. The Oasis Board Room area 500 Sqft



Room Tariff

Room Category	Single	Double
Executive	4000	4500
Club	4500	5000
Premium	5500	6000
Sidh Vedantha Suite	8000	9000

Extra Bed Rs 1000 **Check out Time: 11AM.**
GST extra as applicable.

ADDITIONAL REQUIREMENT (A part from the selection Package)

Items	INR	Items	INR
Welcome Drinks	50	Non-Vegetaria Entree	100
Vegetarian Starter	75	Non-Veg. Birayani	100
Non-Vegetarian Starter	100	Pulao / Veg. Biryani	75
Salad & one Raita	35	Dessert	50
Soup (Veg. / Non-Veg.)	25	Chat (Live Counter)	175
Vegetarian Entree	75	Exotic Fruit Counter	175

BANQUET POLICY

- * 30% Advance must be paid for blocking of Banquet Venue, Rest of 50% amount before 30 Days and Balance 20% amount must be paid 7 days prior of the function date (Amount against min. Guarantee only.)
- * Finalization of the menu needs to be procured 7 days prior to the function date. After that option will be provided from the chef only.
- * Banquet function services provided only on the Buffet, not on platter to plate service (Table Services)
- * Increment of the expected pax for the function will be charged 10% extra from the decided package rate, Maximum pax can be increased up to 10% of the Guaranteed pax.
- * Charges will be applicable on the Minimum Guaranteed pax or actual count (which ever higher).
- * Late night Tea or Coffee will be served at the service counter only. (Applicable for marriage function only).
- * Time limitation for the musical event need to follow as per the state Govt. rules up to 10:00 PM only.
- * Playing Dhol, similar instrument and fire crackers inside the hotel premises is strictly prohibited.
- * Extra amount need to be paid by before of the function with cash/ card only.
- * Started on circulation will move for two hours only. For lunch session (12:00 PM - 02:00 PM) & Dinner session (07:00 PM - 09:00 PM)
- * For The Day conference and Meetings, Breakfast timing will be from 08:00 AM to 10:30 AM (only if included in the package) LCD projector, Laptop, Audio Visual will be charged extra from the package.
- * Out side food strictly prohibited inside the premises.
- * Day conference / social function morning 09:00 AM- 05:00 PM, Evening 07:00 PM to 11:30 PM, for extension of time period it will be charged an additional cost of - INR 2000 on hourly basis.
- * Hotel Authority will not be responsible for your valuable belongings.
- * Clearance certificate and permission required for all the musical event from the Govt. administration prior of any function. (PPL & license charges extra applicable).
- * Any dispute subject to Patna jurisdiction only.
- * **Booking amount will not be refundable in case the cancellation.**



HOTEL SIDH VEDANTHA

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PREMIUM

VEGETARIAN	NON-VEGETARIAN
WELCOME DRINKS 2	WELCOME DRINKS 2
VEG STARTERS 2	VEG STARTER 2
SOUP 1	NON- VEG STARTER 1
VEG. HAKKA NOODLES 1	VEG. HAKKA NOODLES 1
VEG. MANCHURIAN 1	VEG. MANCHURIAN 1
SALAD 2	SOUP 1
CURD PREPARATION 1	SALAD 2
PANEER VEG 1	CURD PREPARATION 1
VEG MAIN COURSE 1	PANEER VEG 1
DAL 1	VEG MAIN COURSE 1
RICE 1	CHICKEN FISH 1
INDIAN BREAD 2	DAL 1
PICKLES 1	RICE 1
PAPAD 2	INDIAN BREAD 2
CHUTNEY 2	PAPAD 2
DESSERT 1	CHUTNEY 2
ICE -CREAM 1	DESSERT 1

VEG@1099+TAXES NON -VEG @1199+TAXES

CLASSIC

VEGETARIAN	NON-VEGETARIAN
WELCOME DRINKS 3	WELCOME DRINKS 3
VEG STARTERS 3	VEG STARTERS 2
SOUP 2	NON VEG STARTERS 2
VEG. HAKKA NOODLES 1	SOUP 2
VEG. MANCHURIAN 1	SALAD 3
SALAD 3	CURD PREPARATION 2
CURD PREPARATION 2	PANEER VEG 1
PANEER VEG 1	VEG MAIN COURSE 2
VEG MAIN COURSE 2	NOODLES 1
DAL 1	VEG MANCHURIAN 1
RICE 1	CHICKEN/ FISH 2
INDIAN BREAD 3	DAL 1
PAPAD 2	RICE 1
FRYUMS 1	INDIAN BREAD 3
PICKLES 2	PAPAD FRYUMS 2
CHUTNEY 2	PICKLE CHUTNEY 2
DESSERT 2	DESSERT 2
ICE- CREAM 1	ICE CREAM 1
PKG.DRINKING WATER	PKG.DRINKING WATER

VEG. @1399+TAXES NON -VEG. @1499+TAXES

SUPERLATIVE

VEGETARIAN	NON-VEGETARIAN
WELCOME DRINKS 4	WELCOME DRINKS 4
VEG STARTERS 4	VEG STARTERS 3
2 SOUP 1 SHORBA 3	NONVEG STARTERS 3
CHAT & GOLGAPPA 3	SOUP VEG SHORBA 1
SALAD 3	SALAD 3
CURD PREPARATION 2	CURD PREPARATION 2
PANEER VEG 1	PANEER VEG 1
VEG MAIN COURSE 3	VEG MAIN COURSE 3
NOODLES 1	NOODLES 1
MANCHURIAN 1	CHINESE VEG 1
CHINESE VEG 2	CHICKEN MUTTON FISH 2
DAL 2	FISH 2
RICE 2	DAL 2
INDIAN BREAD 4	RICE 2
PICKLES 3	INDIAN BREAD 4
CHUTNEY 4	PAPAD FRYUMS 3
PAPAD 4	PICKLES CHUTNEY 4
FRYUMS 1	INDIAN DESSERT 3
INDIAN DESSERT 3	ICE CREAM BAR 3
ICE- CREAM BAR 3	ICE CREAM BAR 3
PASTA 1	PASTA 1
PKG. DRINKING WATER	PKG. DRINKING WATER

VEG. @1699+TAXES NON -VEG. @1899+TAXES

CEREMONIAL

VEGETARIAN	NON-VEGETARIAN
WELCOME DRINKS 5	WELCOME DRINKS 5
VEG STARTER 4	VEG STARTER 4
2 SOUP 1 SHORBA 3	NON VEG STARTER 3
SALAD BAR 3	SOUP 2 SHORBA 1 3
CURD PREPARATION 2	SALAD BAR 3
CHOICE OF PASTA 2	CURD PREPARATION 3
PANEER VEG 2	CHOICE OF PASTA 1
VEG MAIN COURSE 3	PANEER VEG 2
LIVE VEG COUNTER 2	VEG MAIN COURSE 2
NOODLES 1	CHICKEN MUTTON FISH 3
CHINESE VEG 1	LIVE VEG COUNTER 2
DAL 2	NOODLES CHINESE VEG 1
RICE 2	DAL 1
BREAD BASKET 4	RICE 1
PICKLES CHUTNEY 4	BIRYANI 1
PAPAD 2	BREAD BASKET 3
FRYUMS 3	PAPAD 2 FRYUMS 3
INDIAN DESSERT 3	PICKLES CHUTNEY 4
ICE-CREAM BAR 3	INDIAN DESSERT 3
PKG.DRINKING WATER	ICE - CREAM BAR 3
	PKG. DRINKING WATER

VEG. @2099+TAXES NON -VEG. @2199+TAXES

- WELCOME DRINKS**
- Assorted soft drinks (Cola, Orange, Natural)
 - Readymade Tea
 - Readymade Coffee
 - Mix Fruit Punch
 - Pina Colada
 - Jal Jeera / Buttermilk
 - Orange Blossom
 - Kala Khatta / Aam Panna
 - Hawaiian Punch / Mojito
 - Deep Blue Sea
 - Strawberry Delight
 - Rose marry
 - Kiwi Delight

- STARTERS**
- VEGETARIAN**
- Paneer Malai Tikka
 - Paneer Chutney Tikka
 - Paneer Tikka Achari
 - Ajwain Paneer Tikka
 - Panner Kurkure
 - Corn Tikki
 - Harabhara Kabab
 - Mutter Hing Goli Kebab
 - Aloo Adriki Tikki
 - Dahi Ke Sholay
 - Chana Dal Wada

- Salinuma Cutlet
- Mushroom Chilli Pepper
- Honey Chilli Potato
- Kaju Aloo Matar Ki Potli
- Paneer Banjara Tikka
- Paneer Amritsari
- Paneer Koliwada
- Croquette (Salsa)
- Cheese Finger
- Veg. Ball
- Cheese Chilli Balls with Hot Garlic
- Crispy Chilli Babycorn
- Veg. Spring Roll
- Paneer "65"

- STARTERS**
- NON- VEGETARIAN**
- Murgh Malai Kebab
 - Murgh Achari Tikka
 - Chilli Milli Murgh Tikka
 - Bhatti Tandoori Murgh
 - Chicken Lahori Kabab
 - Murgh Chingari Tikka
 - Murgh Banjara Tikka
 - Fish Amritsari
 - Fish Finger with Tartar Sauce
 - Chicken Tikka Toss with Garlic Sauce

- Fish in soya chilli
- Fish Tikka Achari
- Fish Koliwada
- Chilli Chicken Bone
- Chicken 65 Bone

- SOUP / SHORBA**
- VEGETARIAN**
- Tomato Pepper Rasam
 - Tamatar Dhanika Ka Shorba
 - Veg. Clear Soup
 - Manchow Soup
 - Sweet Corn Soup
 - Hot & Sour Soup
 - Cream of Veg.
 - Minestrone Soup
 - Lemon coriander Soup
 - Cream of Mushroom Soup
 - Cream of Broccoli Soup

- SOUP / SHORBA**
- NON VEGETARIAN**
- Chicken Hot & Sour Soup
 - Chicken Manchow Soup
 - Cream of chicken soup
 - Chicken Lemon Coriander
 - Chicken Sweet Corn Soup
 - Chicken Clear Soup
 - Mushroom Chicken

- BrothSoup
- SALAD / PAPAD PICKLE**
- Sliced Green Salad
 - Kachumber Salad
 - Kimchi Salad
 - Tandoori Aloo Ki Salad
 - Macaroni With Peanut Salad
 - Cucumber Yoghurt Salad
 - Cocktail Pasta Salad
 - Russian Salad
 - Hawaiian Salad
 - Aloo Papdi Salad
 - Plain Papad
 - Corn Salad / Waldorf Salad
 - Assorted Sprout Salad
 - Roasted Golki Papad
 - Hara Dhanika Lahsooni Chutney

- CURD PREPARATION**
- Plain yoghurt
 - Boondi Raita
 - Ananas Ka Raita (Pineapple)
 - Dahi wada
 - Ankuri Raita
 - Burani Raita
 - Fal Ka Raita
 - Dahi Bhalla
 - Kachumber Raita

- MAIN COURSE**
- PANEER**
- Palak Paneer
 - Matar Paneer
 - Paneer Tak-a-Tak
 - Paneer Kaleji
 - Paneer Tikka Masala
 - Paneer Punjabi Masala
 - Lahori Kofta
 - Malai Kofta
 - Bhindi Anardana
 - Paneer Kadai
 - Paneer Jhalfrezi
 - Dahi Bhindi
 - Kashmiri Chaman
 - Aloo Hari Pyaz Ki Sabji
 - Paneer Khurchan
 - Gobi Noorani
 - Paneer Pasanda
 - Paneer Lababdar
 - Paneer Awadhi korma
 - Dilkhush Kofta

- MAIN COURSE**
- VEGETARIAN**
- Seasonal Veg. Fry
 - Aloo Pyaz Ka Khada Masala
 - Aloo Dum Kashmiri
 - Aloo Dum Bhojpuri

- Khatti Meethi Aloo Dum Masala
- Bharwan Aloo Dum Banarsi
- Aloo Jeera
- Aloo Jhuri Bhaja
- Palak Makai Masala
- Seasonal Sabji Masala
- Kurkuri Bhindi
- Dhingri Matar Masala
- Bhindi Do Pyaza
- Bhindi Masala
- Kofta Chatpata Curry
- Kofta Dilruba
- Kathal Ka Kofta
- Gobhi Musallam
- Gobhi Adraki
- Aloo Gobhi Matar
- Hara Matar Masala
- Gatta Curry
- Kadhi Pakora
- Tamatar Mirch Ka Salan
- Lauki Chana Dal
- Veg. Jalfrezi
- Baigan Ka Bharta
- Navratan Korma
- Hyderabad Korma
- Kadai Mushroom

- MAIN COURSE**
- NON- VEGETARIAN**
- Bihar Sarsonwali
 - Machli Curry
 - Rohu Machli Fry
 - Dehati Machli Masala
 - Bengali Macher Jhol
 - Kadai Murgh
 - Murgh Kalimirch
 - Murgh Punjabi Masala
 - Murgh Lababdar
 - Murgh Do Pyaza
 - Silbatta Chicken
 - Chicken Chettinad
 - Murgh Lahori
 - Silbatta Anda
 - Silbatta Mutton Curry
 - Mutton Rogan josh
 - Mutton Dum Masala
 - Mutton Korma
 - Mutton Kadai

- DAL | LENTIL**
- Dal Arhar Tadka
 - Dal Makhani
 - Dal Punjabi
 - Chana Dal Makhana
 - Dal Palak

- Dal Pancharatan
 - Dal Bukhara
 - Pindi Chole
 - Rajma Masala
 - Dal"E" Laziz
 - Dal"E" Chaman
 - Dahi Pakora Curry
 - Dal Fry Tadka
 - Dal Masaledar
 - Hing Wala Dal Fry
- RICE / PULAO**
- Steamed Basmati Rice
 - Jeera Rice
 - Matar Pulao
 - Kashmiri Pulao
 - Corn Pulao
 - Onion Mint Pulao
 - Ghee Bhat
 - Hyderabad Biryani
 - Saffron Rice
 - Navratan Pulao
 - Bagicha E Khash (Biryani)
- BIRYANI**
- NON-VEGETARIAN**
- Chicken Lucknowi Biryani
 - Kashmiri Murgh Biryani
 - Hyderabad Murgh Biryani
 - Dum Ghost Biryani