



Holiday Inn Bengaluru Racecourse

Ward No.94, #16/1, Seshadri Rd, Gandhi Nagar, Bengaluru, Karnataka 560009

Phone: 080 4620 5900



Equus



The banquet facilities at The Holiday Inn Bengaluru, Race Course provide guests with unsurpassed comfort and refined opulence amidst elegant and grandeur.

Meetings and conferences, at The Holiday Inn Bengaluru, Race Course is highly customized and offer an end to end one stop solution.

State of the art audio visual, sound and lighting elegant tabletop accessories, dedicated and personal service, exquisite food, sets The Holiday Inn Bengaluru, Race Course apart from its competitors.

Banquets

Weddings

- Highly Customized
- Creative Decoration
- End to End Solution
- Elaborate food options

MICE

- Glitch free Intuitive Solutions
- Innovative Team Building Activities
- Attractive Weekday Packages

Canter & Gallop



Board Room



Seating Arrangements & Floor Plan

MEETING FLOOR PLAN 				
NAME	AREA (IN SQ. FT.)	THEATRE 	CLUSTER 	CLASSROOM 
EQUUS	1628 + 784	150	80	80
GALLOP	400	30	15	9
CANTER	400	30	15	9
GALLOP + CANTER	800	60	30	24

ADDITIONAL DAY CONFERENCE PACKAGES/ MEETING PACKAGES			
Sr. No	Type of Function	Rate (INR) per person excluding taxes	Package Inclusions
1.	DAY MEETING PACKAGE	1100/- onwards	MENU -Complimentary 1 rounds of Tea / Coffee with Cookies -Buffet Lunch -1 Soup -2 Salads -1 Raita -1 Non Veg + 2 Veg Main Courses -1 Paneer Preparation -1 Dal -1 Rice Preparation -Assorted Indian Breads -2 Desserts
2.	DAY CONFERENCE PACKAGE	1400/- onwards	MENU -Complimentary 2 rounds of Tea / Coffee with Cookies. -Buffet Lunch -1 Soup -3 Salads -1 Raita -2 Non Veg + 2 Veg Main Courses -1 Paneer Preparation -1 Dal -1 Rice Preparation -Assorted Indian Breads -2 Desserts
	MENU ADDITIONS		-Addition of 1 veg main course INR 50/- per person will be applicable. - Additional Non veg at INR 75 plus taxes per person - Mutton provided at INR 100 plus taxes per person

Banquet Corporate Menu Structure
Lunch and Dinner Included in the American plan

Standard Menu offering

Soup

- 1 Vegetarian
 - 1 Non Vegetarian
- (Served With European Bread Basket)

Salad

- 3 Vegetarian Compounds
- 1 Simple Salad
- 1 Curd / Raita
- Pickle, Papad, Chutney

Main Course

- 1 Non Vegetarian (Chicken or Fish)
- (Additional Non veg at INR 75 plus taxes per person)
- (Mutton provided at INR 100 plus taxes per person)
- 2 Vegetarian
- 1 Paneer
- 1 Potato
- 1 Dal
- 1 Flavoured Rice
- 1 Plain Rice
- Assorted Indian Breads

Dessert

- 3 European/Indian
- 1 Ice Cream

Cocktail Snacks Packages

2 Vegetarian Snacks & 2 Non Vegetarian Snacks

- **Rs.550+Tax Per Person For 2 Hours Unlimited**

1 Vegetarian Snack & 1 Non Vegetarian Snack

- **Rs.450+Tax Per Person For 2 Hour Unlimited**

Live Counters

INR 250 plus taxes per live station

- Italian Pasta Station
- Pav Bhaji Station
- Chaat Station
- Tawa Subzi Station
- Sandwich Bar
- Soup Station (Burmese Khowsuey)
- Som Tam Station
- Lebanese Mezze Bar
- Dosa Station
- Cheela Station

(Kindly Note: - Mutton, Prawns/Lobsters Are Not Included As Part of Package)

Menu Offerings

Selection of Cocktail Snacks

Non Vegetarian-Chicken

- Murg Tikka Kali
Mirch
- Murg Tikka Achari
- Murg Tikka Hariyali
- Murg Tikka Lahsooni
- Murg Tikka Zaffrani
- Murg Malai Kebab
- Murg Tikka Dhaba
- Murg Reshmi Seekh
Kebab
- Chicken Satay With
Peanut Sauce
- Crumbed Chicken
With Barbecue Sauce
- Chicken Sausage
Rolls
- Chicken Spring Rolls
- Chilly Chicken Dry
- Chicken Skewers
Tossed In Basil Pesto
- Chicken And Corn
Vol-Au-Vent
- Stir-Fried Chicken
with Teriyaki Sauce
- Crispy Chicken Salt
and Pepper
- Mini Chicken
Sausage Pizza with
Chilies

Non Vegetarian-Lamb/ Mutton

- Gosht Seekh Kebab Mulayam
- Gosht Gilafi Seekh
- Gosht Chapli Kebab
- Shikampuri Kebab
- Shammi Kebab
- Galouti Kebab

Non Vegetarian-Fish

- Macchi Amritsari
- Macchi Amrit Bhari
- Macchi Koliwada
- Macchi Tikka Ajwaini
- Macchi Tikka Achari
- Macchi Malai Tikka
- Macchi Tikka Hariyali
- Fish Finger With Tartar Sauce
- Fish Nuggets With Lemon Ginger Mayonnaise
- Soya and Ginger Marinated Fish Cakes
- Grilled Fish Skewers with Yakitori Sauce

Vegetarian: - Paneer

- Paneer Keri Tikka(Seasonal)
- Paneer Tikka Hariyali
- Paneer Tikka Achari
- Paneer Tikka Ajwaini
- Paneer Shashlik
- Paneer Tawa Kebab
- Paneer Makai Rolls
- Sesame Paneer With Sweet & Sour Sauce
- Chili Paneer
- Cottage Cheese And Bell Pepper Skewers With Peanut Sauce
- Paneer Salt and Pepper
- Teriyaki Paneer

Vegetarian-Cocktail Snacks

- Palak Aur Anar Ki Tikki
- Palak Ki Shikampuri
- Mutter Shammi Kebab
- Khasta Kachoris
- Dal Ke Kebab
- Saffron Rice Balls With Cheese
- Aloo Aur Dal Ki Tikki
- Subz Soya Ke Kebab
- Hing Wali Mutter Ke Kebab
- Aloo Aur Makai Ki Tikki
- Subz Shammi Kebab
- Dahi Ke Kebab
- Kaju Mutter Ka Samosa
- Mutter Ki Potli
- Mushroom Vol-Au-Vent
- Vegetable Spring Rolls
- Golden Fried Babycorn
- Crispy Vegetable Salt and Pepper
- Falafel With Mint And Garlic Yoghurt
- Spinach and Ricotta Cheese Tarts
- Broccoli and Corn Tarts with Parmesan

- Grilled Vegetable and Corn Bruschetta
- Grilled Mediterranean Vegetable Skewers
- Cheese Filled Herbed Potato Croquettes
- Sundried Tomato and Basil Crostini
- Mushroom and Corn Crostini with Cheese
- Grilled Vegetable and Cheese Crostini
- Baby Calzone with Grilled Vegetables
- Mini Vegetable Pizza with Oregano

Salad/ Cold Selection

- Kachumber Salad
- Tawa Aloo Chaat
- Chana Chaat
- Chana, Moong aur Rajmah Ki Chaat
- Tamatar Aur Paneer Ka Salad
- Baby Onions In Red Vinegar
- Fresh Fruit Chaat
- Dahi Papri Chaat
- Dahi Bhalla
- Sev Poori Chaat
- Khaman Dhokla
- Wati Dhokla
- Khaman
- Pyaaz Ki Kachoris Saunth Ke Saath
- Upje Hue Moong aur Chane Ki Chaat
- Gajar Aur Kishmish Ka Salad
- Koshimbir
- Tadke Wali Masala Idli
- Lady Finger Pachari
- Beetroot Pachari
- Indian Green Salad
- Pyaaz Lachcha Chutney Salad
- Tamatar Pyaaz Ka Salad
- Mooli Akhrot Ka Salad
- Paneer Tikka Chaat
- Apple And Walnut Salad (Waldorf Salad)
- Tossed Green Salad
- Veg Caesar Salad With Condiments
- Cucumber In Garlic Yoghurt
- Carrot Salad With Sesame Dressing
- Oven Baked Tomatoes With Garlic And Balsamic Dressing
- Oven Roasted Assorted Bell peppers With Olives
- Coleslaw With Apple And Raisins
- German Potato Salad
- Potato Salad With Lemon Caper And Olives
- Pickled Beetroot With Walnut
- Creamy Vegetable Salad (Russian Salad)
- Grilled Eggplant and Rocket Salad with Pomegranate Vinaigrette
- Fresh Garden Greens with Crisp Vegetable and Dressings
- Pasta Salad with Grilled Mediterranean Vegetables and Pesto Dressing
- Glass Noodle Salad with Lemon Balm Dressing

Non Vegetarian Salad

- Murg Tikka Chaat
- Macchi Tikka Chaat
- Chicken And Pineapple Salad
- Tuna And Bean Salad (Nicoise Salad)
- Non Vegetarian Caesar Salad

Selection of Soups

VEGETARIAN

- Tamatar Dhaniya Ka Shorba
- Dal Shorba
- Mulligatawny
- Subz Shorba
- Badam Ka Shorba
- Rasam(Tomato, Ginger, Pepper, Chicken)
- Dahi Shorba
- Cream Of Tomato
- Cream Of Mushroom
- Cream Of Broccoli
- Cream Of Cauliflower
- Cream Of Green Peas
- Cream Of Ginger And Carrot
- Cream Of Vegetables
- Mixed Vegetable Broth
- German Lentil Soup
- Italian Minestrone Soup
- Mexican Tortilla Soup (Depends Upon Availability Of Tortilla)
- Cream Of Oven Roasted Tomatoes And Garlic
- Creamy Pumpkin And Roasted Garlic Soup
- Tomato And Garlic Consommé Flavored With Thyme
- Wine And Herb Flavored Leeks Soup
- Vegetable Sweet Corn Soup
- Vegetable Hot and Sour Soup
- Vegetable Manchow Soup
- Vegetable Noodle Soup
- Vegetable Clear Soup with Spinach
- Vegetable Wonton Soup
- Vegetable Tom Yum

NON VEGETARIAN

- Murg Badami Shorba
- Jehangiri Shorba
- Chicken Yakhni Shorba
- Mutton Yakhni Shorba
- Paya Shorba- Winter Specialty
- Mulligatawny With Chicken
- Murg Aur Subz Shorba
- Cream Of Chicken
- Lemongrass And Coriander Flavored Chicken Soup
- Lamb Broth
- Chicken And Almond Broth
- Chicken Consommé Wit Cilantro Flavored Dumplings
- Lamb Consommé With Vegetables
- Chicken Sweet Corn Soup
- Chicken Wonton Soup
- Chicken Hot and Sour Soup
- Chicken Manchow Soup
- Chicken Noodle Soup
- Chicken Clear Soup with Spinach

Main Course

Banquet European Entrée Selection

Vegetarian

- Assorted Greens With Feta Crumble
- Garlic Saute' Vegetables
- Balsamic Tossed Vegetables
- Gratin Of Braised Leeks With Mushroom
- Broccoli Almandine
- Lasagne
- Cannelloni
- Melanzane Al Forno
- Cinnamon Flavoured Saute' Spinach With Pine Nuts
- Moussaka
- Courgette Gratin
- Okra Provencal
- Garlic Saute' Mushroom With Spinach

Banquet European Entrée Selection

Non- Vegetarian

- Cajun Spiced Chicken
- Farmer Style Chicken Stew
- Chicken Cacciatore
- Fried Chicken
- Chicken Roulade with Brandy Sauce
- Grilled Chicken With Chick Peas Stew
- Chicken Stroganoff
- Grilled Chicken With Red Wine Jus
- Herb Crusted Chicken
- Baked Fish With Assorted Vegetables
- Grilled Fish With Pine Nuts & Spinach
- Grilled Fish With Saffron Beurre Blanc
- Irish Stew
- Mexican Lamb Stew

Banquet Asian Entrée Selection

Vegetarian

- Lo-Han vegetable soya sauce
- Cauliflower black mushroom in soya sauce
- Crisp vegetables in garlic sauce
- Cabbage with greens in chili sauce
- Okra in chili sauce
- Eggplant in hot garlic sauce
- Shredded potatoes in sambal sauce
- Leafy spinach in hot chili sauce
- Broccoli, baby corn, asparagus in Sichuan sauce
- Vegetable Manchurian
- Veg Dumplings in Sichuan Sauce
- Bean curd Sichuan style
- Stir fried bean curd with chili vinegar
- Braised Asian vegetables
- Corn, green peas in black pepper sauce
- Home style tofu and shiitake
- Eggplant chili bean sauce
- Kung Pao cauliflower with asparagus
- Okra in black pepper sauce
- Pok choy, black mushroom, baby corn soy sauce
- Shredded potatoes in yellow bean sauce
- Stir fried spinach with ginger garlic
- Stuffed peppers with black bean sauce
- Three treasure mushroom in teriyaki sauce
- Stir fried bok choy
- Sweet and sour vegetables
- Vegetable yellow curry
- Vegetable green curry
- Paneer hot garlic
- paneer chili
- paneer in black bean sauce

Banquet Asian Entrée Selection

Non -Vegetarian

- Diced chicken hot garlic sauce
- Chicken with Szechwan style
- Manchurian chicken
- Shredded lamb in green pepper sauce
- Sliced lamb with spring onion and ginger
- Sliced lamb hot garlic sauce
- Honey crispy fried lamb
- Chengfu chicken
- Isaan style kaiyang chicken
- Hot basil chili chicken
- Lemongrass marinated Vietnamese chicken
- Thai chicken green curry
- Thai chicken red curry
- Thai chicken yellow curry
- Chicken Burmese curry
- Fried fish in hot garlic sauce
- Fish with black bean sauce
- Stir fried squid ring with Asian greens
- Pan fried fish with curried mushrooms
- Sliced fish in chili sauce
- Crispy fried fish Szechwan style

Non Vegetarian: - Chicken

- Murg Kali Mirch
- Murg Khas Korma
- Murg Makhani Kesari
- Murg Achari
- Murg Tandoori
- Murg Xacutti
- Murg Chettinadu
- Dum Ka Murg
- Murg Tikka Butter Masala
- Murg Tikka Khada Masala
- Murg Palak
- Murg Dahi Wala
- Murg Kadhai
- Murg Dhaba Curry
- Murg Methi
- Murg Hyderabad Korma
- Murg Awadhi Korma
- Murg Dhaniyawala Korma

Indian- Mutton/ Lamb

- Gosht Achari
- Gosht Dhaniyawala Korma
- Gosht Kadhai
- Gosht Do Pyaaza
- Gosht Palak
- Gosht Nihari
- Gosht Hyderabad Korma
- Gosht Kofta Curry
- Gosht Kashmiri Rogan Josh

Indian- Fish

- Macchi Amritsari
- Macchi Caldeen
- Macchi Tawa Masala
- Macchi Amritsari
- Macchi Sarson Wali
- Goan Fish Curry
- Bengali Mach Curry
- Patrani Macchi

Vegetarian

Paneer

- Palak Paneer
- Kadhai Paneer
- Aloo Matter Paneer
- Matter Paneer
- Paneer Jalfrezi
- Tawe Ka Paneer
- Khade Masale Ka Paneer
- Paneer Lababdaar
- Paneer Kali Mirch
- Paneer Ki Khurchan
- Paneer Tikka Masala
- Paneer Kalia
- Paneer Zafferani
- Paneer Chole ki Tarkari
- Banarasi Paneer
- Shahi Paneer
- Paneer Pakodi ki Kadhi
- Paneer Matter Ki Tarkari
- Paneer Aloo Foogath
- Paneer Chutney wale
- Paneer Nilgiri Korma
- Paneer Do Pyaaza
- Paneer Balti

Potato

- Dum Aloo Banarasi
- Achari Aloo
- Hing Aur Dhaniya Ke Chatpate Aloo
- Hare Pyaaz Aur Aloo ki Subzi
- Bharey Aloo Ka Korma
- Dum Aloo Kashmiri
- Aloo Rasmissa
- Khatte Aloo
- Khatta Meetha Aloo
- Aloo Poriyal
- Aloo Ka Salan
- Saagwaala Aloo
- Lasaniya Bataka
- Aloo Mangodi Ki Subzi
- Methi Aur Kaale Chane ka Aloo
- Lahsooni Aloo
- Aloo Poriyal
- Kizangu Thoran-potatoes with lentils and coconut
- Aloo Ka Roganjosh
- Aloo Chutneywale

Indian Kofta

- Malai Kofta
- Lauki Ke Kofte
- Aloo Bukhara Kofta
- Palak Ke Kofte
- Makai Makhane Ka Kofta
- Kamal Kakri ka Kofta
- Gobi ka kofta
- Methi ka kofta
- Subz Nargisi Kofta
- Paneer Malai Kofta Curry
- Katliyan Aloo

Indian Vegetables

- Aloo Gobi Matter
- Gobi Aur Methi Ka Tuk
- Shimla Mirch Ka Salan
- Mirchi Aur Baingan Ka Salan
- Gobhi Dum Adraki
- Hare Bhara Phool (Gobhi & Broccoli)
- Miloni Tarkari
- Khoya Matter Masala
- Subz Panchratan
- Sev Tamatar Ki Subzi
- Papad Mangodi Ki Subzi
- Navratan Korma
- Mili Juli Subzi
- Gobhi Mussallam
- Lauki Musallam
- Subzi Miloni
- Nawabi Subz Korma
- Gujrati Undhiyo (Seasonal)
- Rajasthani Gatta Curry
- Vegetable jalfrezi
- Matter Mushroom Masala
- Mushroom Do Pyaaza
- Karela Do Pyaaza
- Bharwan Karela
- Bhindi Amchoor Wali
- Vendakkai (Bhindi) Thoran
- Masale Wali Arbi (Seasonal)
- Makai Palak
- Palak Khumb
- Palak Mutter Makhana
- Methi Malai Mutter
- Aloo Amritsari Wadi Aur Mutter
- Subz Kadhai
- Makai Khumb Masala
- Baingan ki Katli
- Pindi Chole
- Chole Mutter
- Khatte Meethe Baingan
- Baingan do Pyaaza
- Bharwan Shimla Mirch
- Subz Chutneywale

Dal

- Arhar Ki Dal
- Dal Waran
- Dal Makhni
- Channa Dal Tadka
- Pancharatan Dal
- Char Dal Ka Dalcha
- Dal fry
- Hara Moong Mughlai
- Dal Tadka
- Dal Lahsooni
- Gatta Kadhi
- Kadhi Pakodi
- Tomato Pappu
- Dal Palak
- Dal Panchamel
- Rajma Rasmissa
- Gujrati Dal
- Gujrati Meethi Kadhi

Rice Preparation

- Coconut Rice
- Mutter Ki Tehri
- Vegetable Tehri
- Jeera Rice
- Pulao Kashmiri
- Kabuli Pulao
- Mutter Hari Mirch Ka Pulao
- Masala Mewa Pulao
- Vegetable Biryani
- Tamatar Dhaniya Pulao
- Dal Khichadi
- Steamed Rice
- Pilaf Mushroom / Herb
- Buttered herb Rice
- Fried Rice Vegetable / Burnt Garlic / Sichuan Lemon / Tomato Rice
- Noodles-Hakka, Sichuan, Stir fried Singaporean Style

Indian Breads

- Naan - Plain /Butter
- Roti -Plain /Butter
- Kulcha- Plain /Butter
- Laccha parantha- Plain /Butter

Dessert

- Rasgulla
- Rasmalai
- Angoori Rabdi
- Gulab Jamun
- Kala Jamun
- Boondi Laddoo
- Mysore Pak
- Chenna Payesh
- Fruit Kheer
- Dal Payasam
- Rawa Kesari
- Pal Payasam
- Mysore Pak
- Ice Cream Cake with Fried Puffs
- Crème Caramel with Toasted Nuts
- Baked Cheese Cake with Fresh Fruits
- Tiramisu with Biscotti
- Honey Nougat Parfait
- Baked Yogurt with Seasonal Fruit
- Coffee Sabayon Cake
- Profiteroles with Chocolate Fudge
- Apple and Nut Cake
- Spanish Vanilla Cake
- New York Cheese Cake
- Pineapple and Carrot Cake
- Pineapple Upside Down
- Ricotta Cheese Cake

Chocolate Based Desserts

- Chocolate Truffle Cake
- Chocolate Crème Brulee
- Chocolate Hazelnut Brownie
- Chocolate Caramel Mousse
- Chocolate Cherry Gateaux
- Chocolate Mud Cake
- Chocolate Marble Mud Cake
- Chocolate Melting Brownies
- Chocolate Black Forest Cake
- Chocolate Steam Pudding
- Chocolate Hazelnut Cake
- Chocolate Chip Mousse

Fruit Based Desserts

- Pineapple Pastry
- Mango Coconut Bavarian Cream cake
- Italian Pineapple Cream Cake
- Cherry and Cappuccino Cake
- Fruit Roulade
- Sliced Fresh Fruit
- Fresh Fruit Salad with Mint and Cherry Brandy
- Hot Western Dessert
- Cherry Hazelnut Chocolate Pudding
- Apple Diplomat Pudding
- Hot Apple Crumble
- Omali
- Dates and Honey Pudding
- Apricot Bread and Butter Pudding

Sample menu

Soup

Murg Jahangiri shorba
Tomato Dhaniya ka shorba

Salad

Green salad
Carrot salad with sesame dressing
Veg Caesar salad
Papad /pickle/ Raita

Main Course

Murg Dhaniyawala korma
Paneer butter Masala
Mushroom mutter
Nizami Handi veg
Dal Palak
Kashmiri Pulao
Steamed rice
Assorted Indian breads Naan/ Roti

Dessert

Mango ice cream
Italian Pineapple Cream Cake
Chocolate caramel mousse

All prices mentioned are exclusive of
applicable taxes

BANQUETS - THEMED TEA/COFFEE BREAK

Desi Tadka

INR – 350

Chicken tikka samosa
Fruit brochette with chaat masala
Spiced ginger cake Cinnamon
roll
Homemade ginger ale
Masala chai

Rejuvenate

INR – 450
(For a maximum of 20 guests)

Lemon scented steamed face cloths
Mini neck and hand/foot massage
Cleansing sorbet
Homemade flavoured smoothie

All things Chocolate

INR 400

Peanut butter and nuttela sandwich
Assorted chocolate gateaux
Chocolate muffin
Opera
Chocolate fondue
Orange and cinnamon hot chocolate

Fruit and nut

INR – 450

Fig apple and honey juice
Coconut and dates cookies
Dry fruit nuts
Danish with fruit compote
Fresh fruit skewers
Fruit jalebi

We Care

INR-300


Tender coconut water
Multi fiber muffin Bran
muffin Oatmeal muffin
Millet rolls
Corn meal scones

Anjeer

INR- 400


Fig, Apple and Honey Juice
Apple Fig Crumble
Chocolate and Fig Pudding
Fig Cookies
Figs with honey and Mascarpone Salad
Danish with Fig Jam

All prices mentioned are exclusive of
applicable taxes



Citrus
INR 550


Lemon and mint snap shots
Lemonade
Candied citrus fruit muffins
Balsamic napped grilled vegetables with
gluten free bread and crème
friahe'
Cajun spiced chicken patties



Indian
INR 450


South Indian Kapi and Masala chai

Lassi
Baked Gulab Jamun
Gajar ka halwa
Vegetarian kathi roll
Chicken kathi roll
Kheema samosa



Energizer
INR – 550

Carrot juice
Banana and berries smoothie
Granola bar
Flax seed muffins
Sugar free muffins
Chilled fresh fruit salad
Swiss carrot cake



Kokum
INR – 300

Kokum ice tea
Kokum water
Kokum apple twist
Kokum ginger ale
Kokum Pannacotta
Assorted cookies