



AN IHG® HOTEL
BENGALURU OMR



Stay
Impressed



HOLIDAY INN EXPRESS AND SUITES BENGALURU, OLD MADRAS ROAD

Sy No. 49, Huskur Village, Bidarahalli Hobli, Kattamnallur,

Sannatammanahalli, Bengaluru 560049

Phone : +91 (80) 6845 6200

SIMPLE, SMART TRAVEL

Atrium



The banquet facilities at The Holiday Inn Express & Suites Bengaluru, OMR provide guests with unsurpassed comfort and refined opulence amidst elegant and grandeur.

Meetings and conferences, at The Holiday Inn Express & Suites Bengaluru, OMR 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 Express & Suites Bengaluru, OMR 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

Board Room



Seating Arrangements & Floor Plan

							
Boardroom Style	Hollow Square Style	U-shape Style	Classroom Style	Banquet Style	Reception Style	Theatre Style	Cabaret Style
The Atrium							
45	40	30	60	60	60	80	60

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

- 2 European/Indian
- 1 Ice Cream

Cocktail Snacks Packages

2 Vegetarian Snacks & 2 Non Vegetarian Snacks

- **Rs.550+Tax Per Person for 1.5 Hours Unlimited**

1 Vegetarian Snack & 1 Non Vegetarian Snack

- **Rs.450+Tax Per Person for 1.5 Hour Unlimited**

(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 Reshmi Seekh Kebab
- Chicken Satay with Peanut Sauce
- Crumbed Chicken with Barbecue Sauce
- Murg Tikka Dhaba
- Stir-Fried Chicken with Teriyaki Sauce
- Crispy Chicken Salt and Pepper
- Chilly Chicken Dry

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 Tikka Hariyali
- Paneer Tikka Achari
- Paneer Tikka Ajwaini
- Paneer Shashlik
- Paneer Tawa
- Kebab
- Sesame Paneer with Sweet & Sour Sauce
- Chili Paneer
- Paneer Salt and Pepper
- Teriyaki Paneer

Vegetarian-Cocktail Snacks

- Palak Aur Anar Ki Tikki
- Palak Ki Shikampuri
- Mutter Shammi Kebab
- 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
- Sundried Tomato and Basil Crostini
- Mushroom and Corn Crostini with Cheese
- Golden Fried Babycorn
- Crispy Vegetable Salt and Pepper
- Falafel With Mint And Garlic Yoghurt
- Grilled Vegetable and Cheese Crostini
- Grilled Vegetable and Corn Bruschetta
- Cheese Filled Herbed Potato Croquettes

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

Banquet Asian Entrée Selection

Vegetarian

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

Banquet Asian Entrée Selection

Non -Vegetarian

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

Non Vegetarian: - Chicken

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

Indian- Mutton/ Lamb

- | | | |
|---------------------------|-------------------|-----------------------------|
| • Gosht Achari | • Gosht Do Pyaaza | • Gosht Hyderabad Korma |
| • Gosht Dhaniyawala Korma | • Gosht Palak | • Gosht Kofta Curry |
| • Gosht Kadhai | • Gosht Nihari | • 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 Rogan Josh
- 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 Kadhui
- 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

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