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Shangri-La Bengaluru



About Us.

- Shangri-La Hotel in Bengaluru is the ideal place for experiencing Indian Garden City's charm and character.
- Constructed above the sea, the hotel is conveniently built between the business district and the historic attractions and offers a bird's eye view of Bangalore Palace.
- The hotel offers a relaxing getaway for both business and leisure travelers with panoramic views of the city from both the Horizon Club and its rooftop lounge, Asian-lounge food options and premium amenities.
- It has 7 restaurants & bars featuring best awarded Shang Palace and the Saffron spectacular views of skyline followed by 397 luxurious rooms and suites.

Our motto

The plan details our overall approach to our CSR goals to be met. The domains of CSR in which we work are our people, our business, our community and our environment guided by our core values.



A wide-angle photograph of a grand hotel lobby. The ceiling is high and features several large, ornate, cylindrical chandeliers with intricate metalwork and glass. The walls are decorated with vertical panels of intricate, repeating patterns. The floor is covered in a large, patterned carpet. In the foreground, there are several plush sofas and armchairs in shades of beige and purple, arranged around coffee tables. In the background, a grand piano is visible on a raised platform. The overall atmosphere is one of elegance and luxury.

**What Shangri-La
has offer?**

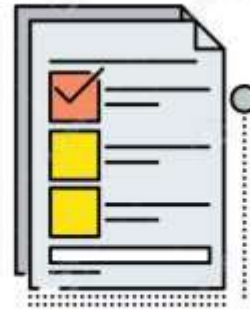


- Perfect banquet size of 29.7 x 24.9m for required number of Pax (300 Pax)
- Minimum distance of 9kms from your company (around 20-25 mins)
- A wide range of cuisines offered including Indian, Cantonese, Japanese and Italian.
- Welcome according to the company's preference.
- Two options: Maharaja or South Indian Splendor
- Maharaja theme includes hostesses dressed in traditional costumes will honor each guest by performing the traditional 'aarti' 'tika' and garlanding ceremonies.
- Where as, South Indian Splendor includes hostesses dressed in traditional costumes with gajras
5 welcome each guest by sprinkling attar (perfume) and flower petals with live entertainment may be organized with a performance of Kathakali, Kuchipudi or Mohiniattam.

Pick up of guest
at 5:15 pm

❖ Menu for the
guests which
includes veg and
non veg food along
with alcoholic
beverages

To make it
enjoyable evening,
two entertainment
are required in the
award function.



REQUIREMENTS

Cluster or round
table arrangement
for 300 pax.

Projection screen
along with
projector, cordless
mike, sound
system, spotlight.

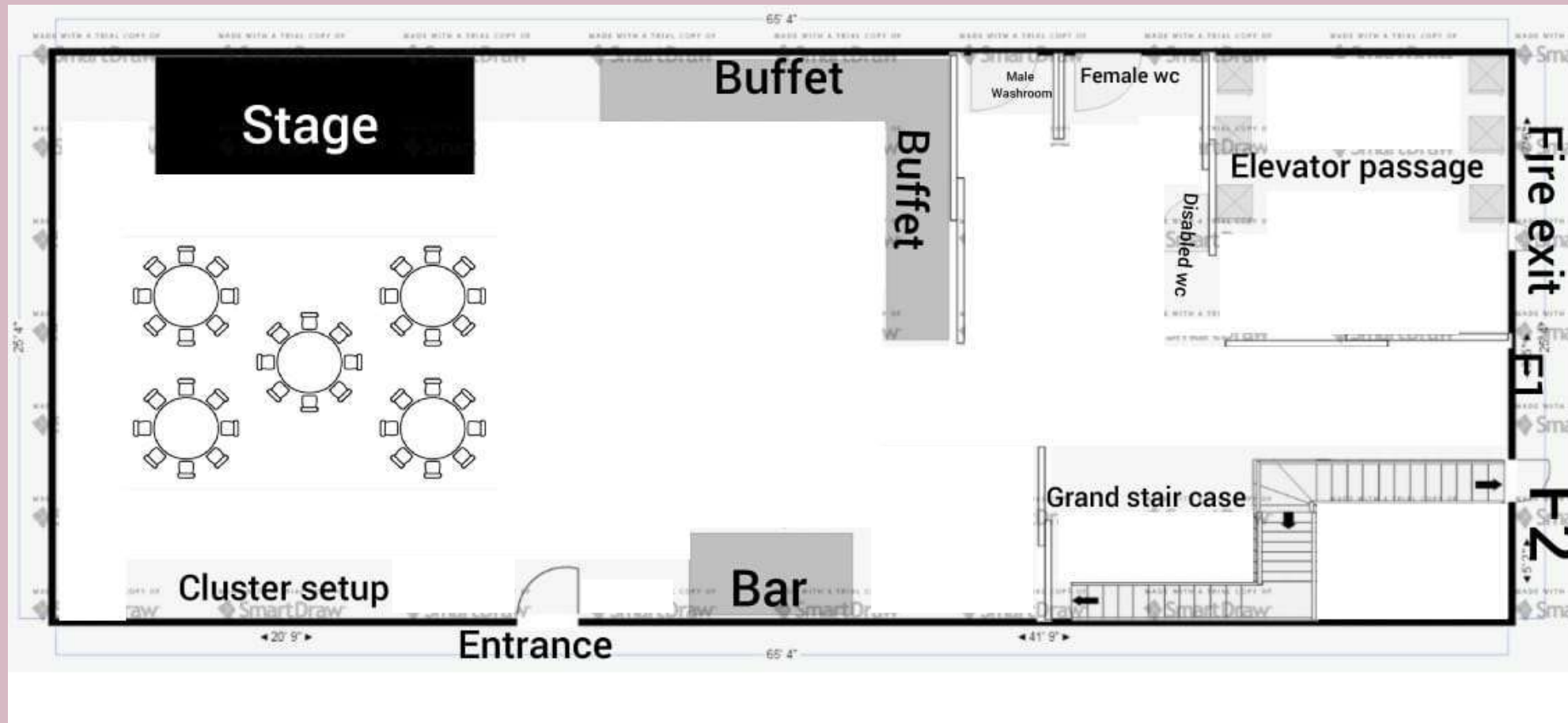
Facilities provided
for the physically
challenged guest,
Wi-Fi.

Events Held

- South India Retail Summit 2019 on 4th December 2019
- Scaling Agile India Conference on 6th December 2019



Banquet Floor Plan



Menu Grid

- Salad – 3 (2-veg, 1 non veg)
 - Starters – 4 (2-veg , 2 Non veg)
 - Soups – 2 (1-veg, 1 non veg)
 - Main Course – 5 (2-veg, 3 non veg)
 - Breads - 3
 - Rice – 2 (1-veg, 1-non veg)
 - Dessert – 3
- 9
- Cost per plate :- 1650 Rs/-



Menu

❖ Salad



- **German potato salad** (Mayonnaise and mustard based dice potato salad)
- **Murgh tikka chat** (Cold serving of tangy murgh tikka)
- **Green salad** (Fresh garden picked lettuce along with green vegetables)

❖ Starter



- **Stuffed crumb fried mushrooms** (Assorted mushrooms stuffed with cheese and herbs, bread crumbed and deep fried)
- **Zaffrani Paneer Tikka** (Cottage cheese cubes flavoured with saffron and cream cooked in the tandoor)
- **Kozhi Varuval** (South Indian spiced deep fried chicken)
- **Chicken satay with peanut sauce** (Chicken with malay marinade, served with a homemade peanut sauce)

Menu




❖ Soup

- **Pepper Rasam** (A highly black pepper spiced thin tangy broth) 
- **Tom kha-gai** (Thai spiced coconut milk base thick soup) 

❖ Main course

- **Aleppey vegetable curry** (A fine selection of garden fresh vegetables gently simmered in a creamy aleppey curry) 
- **Kung pao cauliflower with fresh asparagus** (Cauliflower and asparagus tossed in a thick, sweet chilly, ginger and garlic sauce.) 

Menu



- **Kori ajadina** (A delicacy of chicken cooked in coconut gravy, cashew nut, red chilli, coriander and onion) 
- **Kung pao chicken** (Chinese preparation of chicken cooked along with nuts, ginger, spring onions and rice wine.) 
- **Attu kari kulambu** (South Indian home style spicy masala mutton curry) 

❖ Indian Bread

- Butter naan
- Garlic naan
- Tandoori roti

Menu

❖ Pulao and Steamed Rice

- **Subz ki tehri** (Light vegetable rice preparation) 
- **Murg biryani** (Chicken cooked with basmati rice) 

❖ Dessert

- **Sevaiyan payasam** (Fried vermicelli cooked in milk and sugar garnished with fried cashewnut and sultanas and soaked in saffron with little milk)
- **Dark chocolate napoleon** (deep rich chocolate cake combine mascarpone, lemon and coffee)
- **Passion fruit crème brule** (This delicious dessert recipe flavored with passion fruit puree and vanilla essence)

Bar

- Welcome drink (Blue shoe)

- Beer

Budweiser premium (350 Rs per bottle) 330ml

250 bottles (75000 Rs/-)

- Scotch Whisky

Dewar's Single Highland Malt Scotch 12 Years (5600 Rs/-) 750ml 5 bottles (28000 Rs/-)

- Vodka

Absolut Vodka (3000 Rs/-) 750ml 5 bottles (15000 Rs/-)



Entertainment

❖ Live band and singing

Veenar band – 35000 Rs/- (1hr)

- It is a local popular band which is popular among the corporates
- Their speciality is jazz fusion.

❖ Stand-up comedian

Aakash Gupta – 100000 Rs/-

- He is a Delhi based comedian, former performer in Comicstan.



Transport

- 6 bus (per bus 8820 Rs/-)
53000 Rs/-
- 2 cars (Mercedes S-class) (per car 3750 Rs/-)
7500 Rs/-



Shangri-La hotel
BENGALURU

Risk Management



- The banquet has advanced fire alarm system equipped with smoke detectors, heat detectors, fire hydrants and fire extinguishers.



- An advanced barcode patrol system is used in the security procedure of the hotel supporting 24hr managed digitized cctv control room.



- The security department maintains a connection with the local district police station and fire brigade



- There are facilities provided for the physically challenged guest.



- Force majeure: The Indian act of 1872 governs force majeure. It deals with a rule of positive law under section 56 of the contract. Under this act the hotel will not be responsible for any natural calamities, war consequences, strikes, terrorist attacks and act of God.

Policy and payment method

1

- The hotel accepts Visa, MasterCard or all other international cards and cheques.



2

- The hotel accept wire transfers from organizations or companies only when a secure credit card payment is not possible. (The transfer can only be done once confirmation number of the funds transfer has been remitted.)

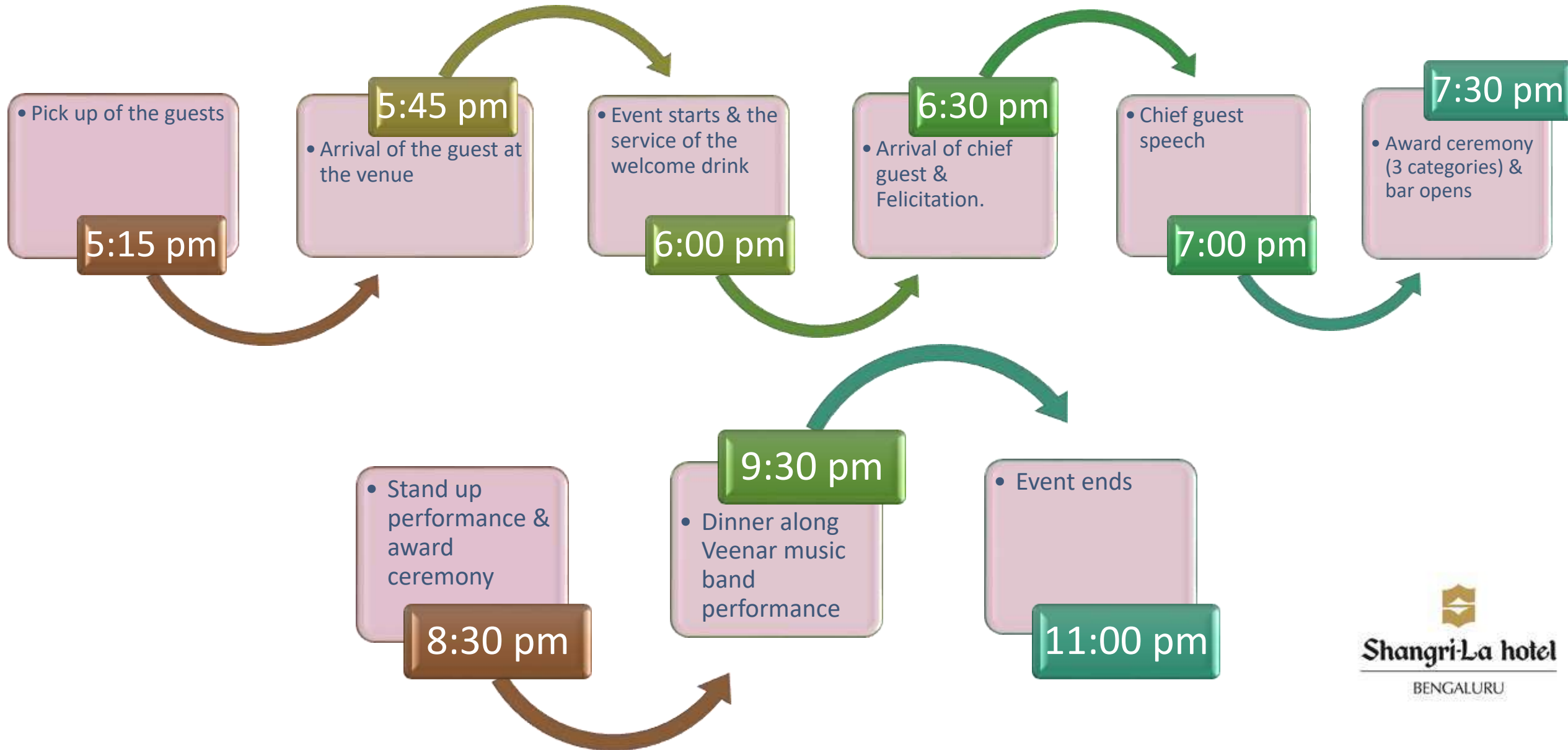
3

- Changes in payment method or credit card after initial payment is processed are not permitted, no exceptions. Please be sure that you are using the appropriate credit card for this transaction.

Audio Visual

Projection screen	12 x 9 FT	500/-
Cordless mike	Without sound system	750/- x2
Sound System	4 Speakers top, 4 speakers bottom, 1 amplifiers,	20,000 Rs/-
Podium	with a podium mic	15,000 Rs/-
Spotlight		3000 Rs/-
LCD projector	4500 lumens	10,000 Rs/-
	TOTAL	50,000 Rs/-

Event Flow



Total Cost

REQUIREMENTS	COST
Food Menu	4,95,000 Rs/-
Beverage	1,18,000 Rs/-
Entertainment	1,35,000 Rs/-
Transport	60,500 Rs/-
Audio Visual	50,000 Rs/-
TOTAL	8,58,500 Rs/-

Our Sales Team



Rohan Kurup

Antara Chatterjee

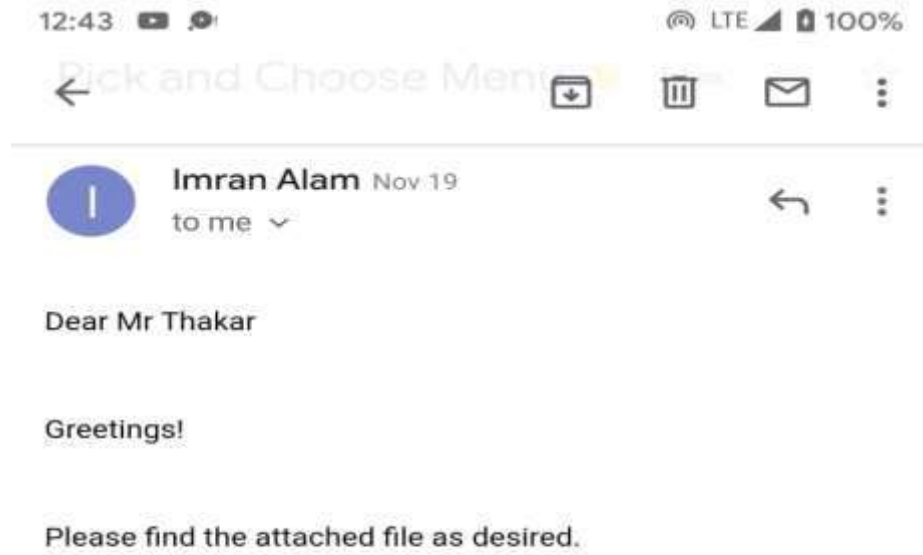
Savina Lobo

Dollar Thakar

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Appendices



I remain available for any further assistance and clarification required from my end.

Warm Regards

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