



banquets & conferences



for bookings & enquiries call : +91-80-40 400 400

e-inn, 144/1 'c', kirloskar road, bommasandra industrial area,
hebbagodi, bangalore - 100 | banquet@e-inn.in | www.e-inn.in





banquets & conferences

e-inn, a nouvelle concept in business hospitality is right next door to electronics city, bangalore. with 252 rooms, and restaurants like the 'time traveller' a 24 hour coffee shop that serves eclectic cuisine from around the globe, 'hi-t' the lobby lounge, and 'AMAL' an indian theme restaurant. other comforts include an infinity edge pool, spa and a fully equipped health club - everything a business person needs after a long day at work.



exclusive
cuisine only

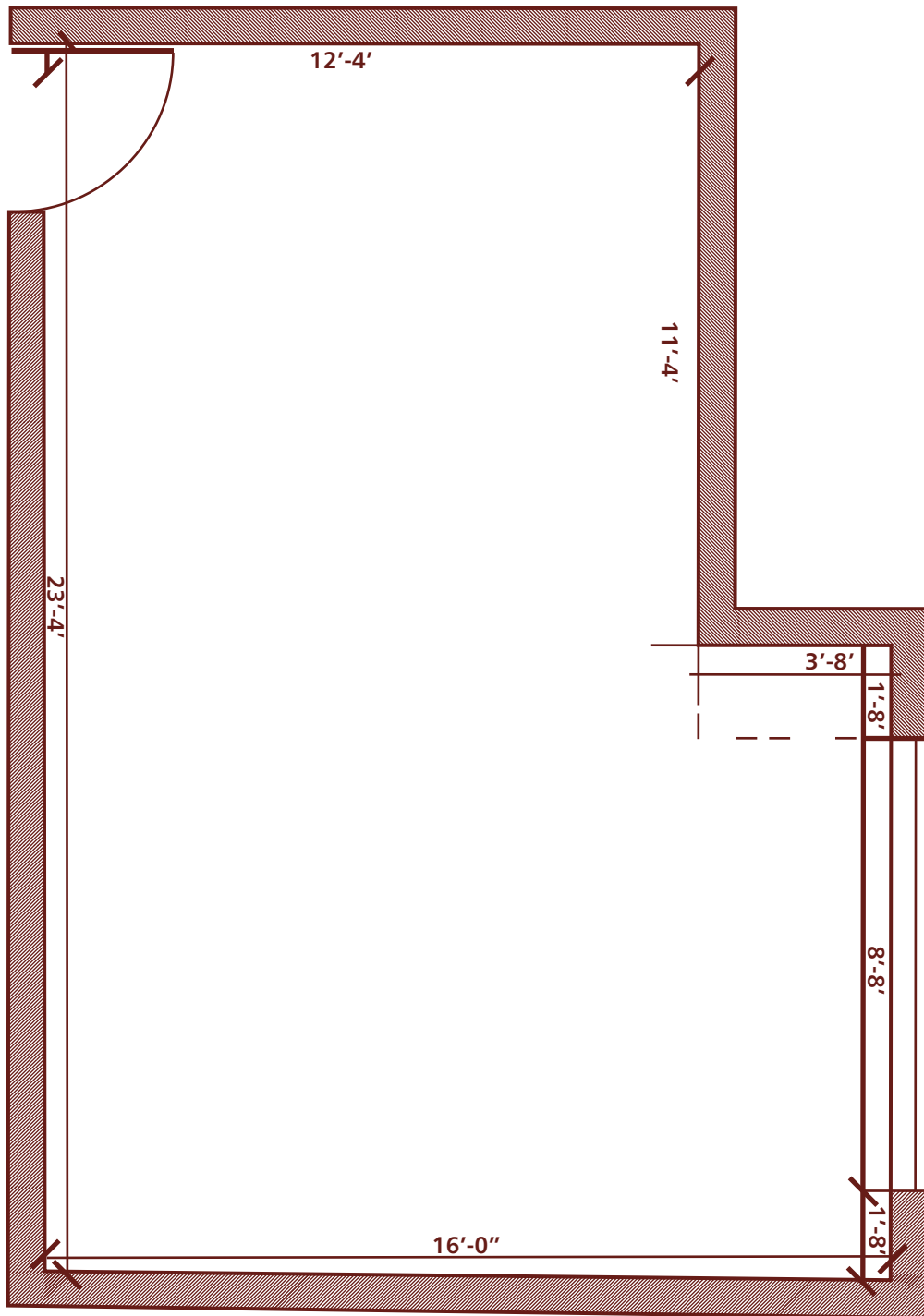


possible arrangements, capacities & dimensions

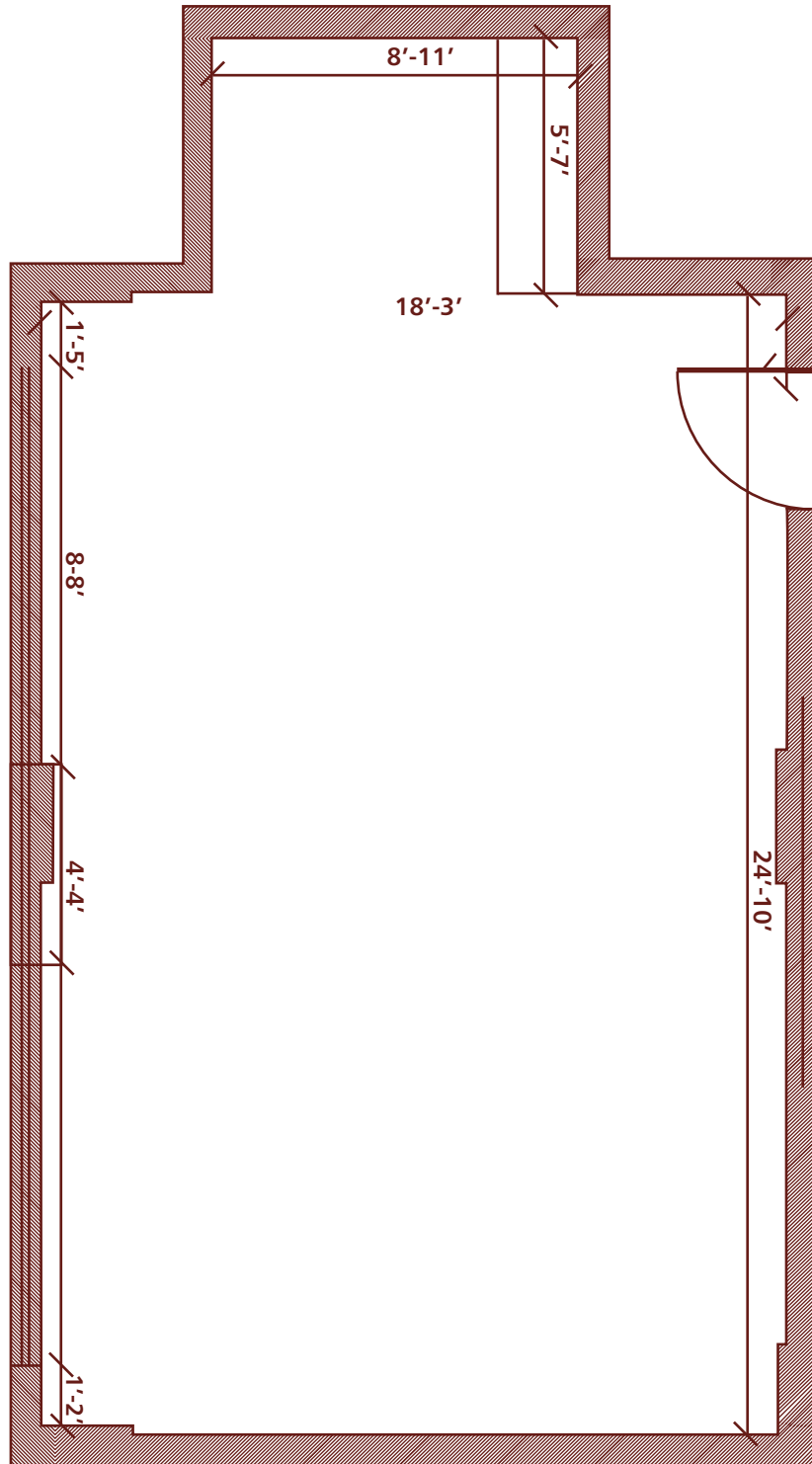
conferences & banquet halls with front projection area & seating capacities

area / seating	navele	hamsa	saranga
area in sq.ft	2800	600	340
ceiling height	10 ft	9 ft	9 ft
theatre	100	25	18
classroom	45	20	15
'u' shape	30	20	12
boardroom	30	18	12
round table seating	40	25	15
sit down	60	-na-	-na-
informal	125	30	20

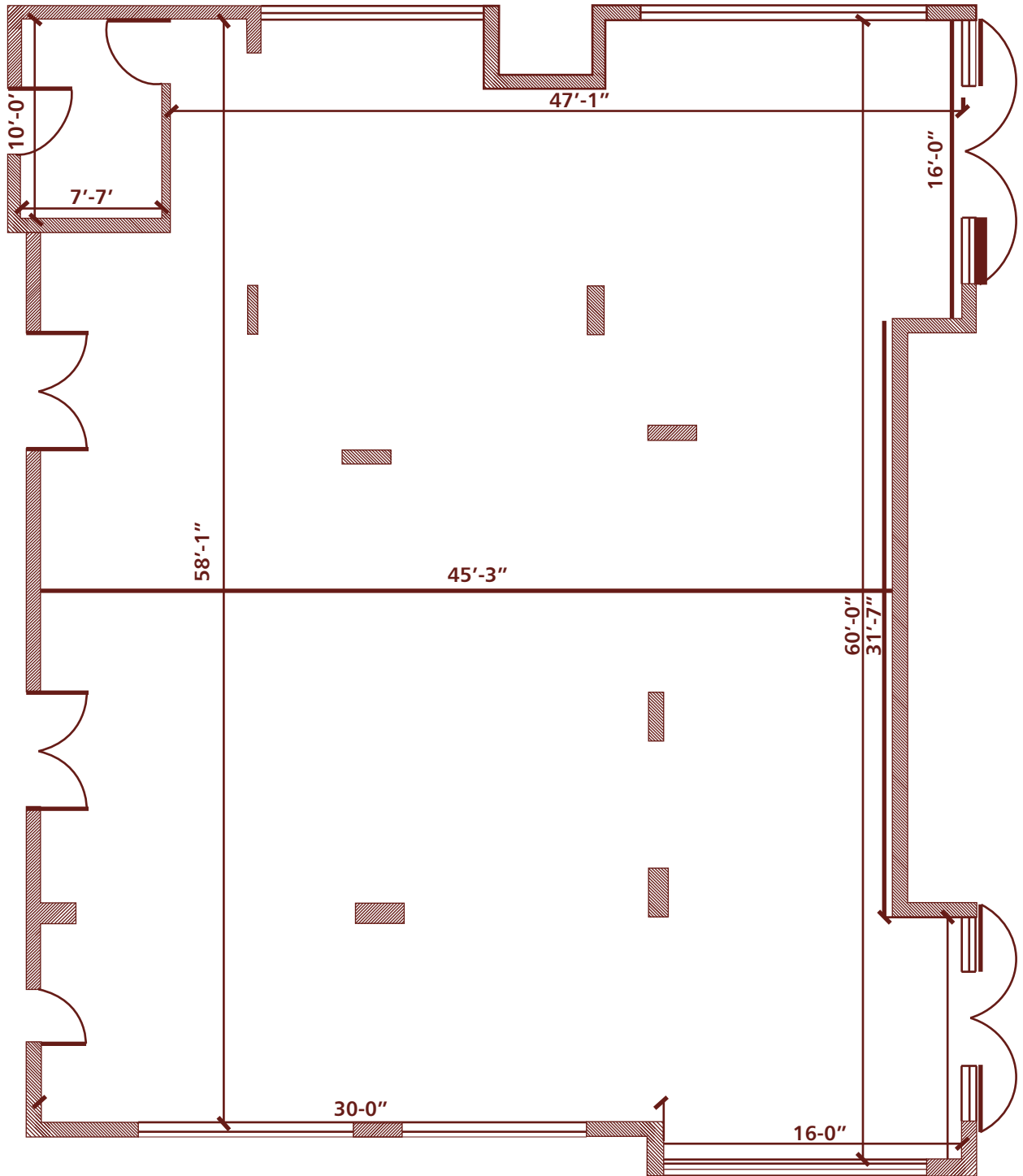
saranga



hamsa



navele



suggested banquet menu

soups n salads

(soup – please choose any one)
(salads – Please choose any five)

minestrone
tom yum phak
choice of shorba's (tomato / palak / veg / dal)
okra gumbo
cream soups (tomato / mushroom / spinach)
sweet corn vegetable
hot & sour / sour n pepper
mulligatawny
tomato & coriander soup
lemon, mushroom & coriander soup
lung fung veg soup
vegetable clear soup
tomato & spinach soup
leek & celery clear soup
carrot & coriander soup
pepper pot
roast vegetable & mint soup

green salad
tossed salad
bean sprout salad
carrot & raisin salad
tomato & mozzarella salad
beetroot & onion salad
waldorf salad
hawaiian salad
russian salad
pineapple & tomato salad
pasta salad with basil & nuts
beetroot salad
aloo channa chaat
papdi chaat
fruit chaat
kosambri
kim-chi
laccha onion salad
chilled cucumber n dill yoghurt salad
autumn salad
oriental salad

main courses

Paneer
(please choose any one)

Paneer lababdar
paneer makhani
palak paneer
paneer jehangiri
kadai paneer
paneer chatpatta
methi paneer bhurji
paneer tikka masala
paneer khurchan
paneer mutter
paneer pepper masala
grilled cottage cheese with your choice of sauce
(mushroom / creole / napoli cream)
cheese cakes with basil pesto
spinach stuffed cheese cakes

vegetables

(please choose any four from the indian,
european and oriental selections)

indian

dingri mattar
aloo dum rajasthani
tandoori aloo
aloo mirch ka salan
aloo baigan hyderabadi
aloo bhindi
kadai aloo gobi
kadai subz dum
vegetable jalfrezi
poriyal (bhindi / carrot & bean)
khatta meeta subzi
mangalore chilly cauliflower
uralai podimas
kadi pakodi
khumb hara pyaaz
saag mutter makhana

suggested banquet menu

oriental

stir fried chinese greens
vegetable thai red curry
vegetable thai green curry
szchewan tossed vegetables
vegetable dumplings in hot garlic sauce
bok choy n bean curd with scallions & soya
vegetables in black bean sauce
sliced vegetables in chilly garlic sauce
broccoli & babycorn in sweet n sour sauce
braised tofu & vegetables in green sauce

european

spinach & corn au-gratin
spicy macaroni & vegetable baked
choice of pasta & sauce
- pasta (*spaghetti / penne / cannelloni*)
- sauces (*nepolitaine / mushroom cream / pesto / cream n cheese*)
baked vegetables n herbs
bouquetiere of vegetables
ratatouille
potato n cheese croquettes
baked potato layonnaise
okra provencial
balsamic flavoured mediterranean vegetables
cinnamon flavoured saute spinach with pine nuts
lasagne

dal

(pleasechoose any one)

dal makhani
yellow dal tadka
dal haryali
sukhi dal kashmiri
rajmah masala
kai kari sambar
dal panchratan
dal amritsari
masala dal
dal lasooni
pindi chole

accompaniments

(please choose any two)

mixed raitha
pineapple raitha
south indian dahi vada
boondi raitha
cucumber raitha
curd rice
plain curd

indian breads

masala kulcha
chapati
naan
roti
laccha paratha
pudina paratha
roomali roti
missi roti

rice

Please choose any two)

hyderbadi dum pulao
vegetable pulao
jeera pulao
kashmiri pulao
kali moti pulao
zaffrani pulao
bisi bele bhath
lemon rice
coconut rice
masala pulao
buttered rice
south indian ghee rice
methi makai pulao
steamed rice
subz dum biryani

suggested banquet menu

desserts

(please choose any three)

souffle (praline / mango / coconut)
jalebi
rasmalai
gulab jamun
semiya payasam
shahi tukra
chocolate brownies
fruit trifle
rice kheer
caramel custard
kala jamun
fruit salad
gajar ka halwas
crepe with sauce (praline / mango / coconut)
ice cream (vanilla / strawberry / chocolate)

appetizers

aloo mutter samosa
vegetable spring roll
paneer pakora
lacha onion pakora
vegetable curry puffs
hara bhara kebab
bhutta amritsari
paneer tikka
mushroom vol au vents
dhokla / khandvi
vegetable gold coin
bharwan aloo
sandhe aloo
paruppu vada
veg. canapes
veg. wontons
masala vada
gobhi kimpu bezule
chilli cheese toast

suggested hi tea menu

snacks

(please choose any two)

vegetable puffs
vegetable quiche
mushroom vol-au-vents
vegetable spring rolls
cheese towers
mixed vegetable pakoras
cocktail vegetable samosas
vegetable sandwiches
cheese sandwiches
vegetable cutlets
vada
aloo tikkis
upma / khara bhatha



desserts

(please choose any two)

assorted pastries
dry gulab jamun
rasmalai
apple pie
cheese cake : strawberry / lemon
danish pastries
fruit tart
malai chum chum
kesari bhath
assorted cookies
tea / coffee