



URU Brewpark is a first of its kind disruptive F&B experience, a restaurant with an attached brewery spread over 1.5 acres of lush greenery at Central J P Nagar, Bengaluru. With distinctive ambiance branching out into seperate celebration zones, each of them offer unique settings where every experience is enhanced



#### The Container

An architectural marvel with roofing elements made of actual shipping containers. The Container is an air-conditioned space with a DJ console attached to the brewery, enclosed yet free!

Celebration space for 150 guests!



#### The Courtyard

Enjoy the warmth and coziness of our courtyard space where the seating is disposed around the preserved Peepal tree, the music is ambient, the kitchen & bar are within an arm's reach and the view is fantastic!

Celebration space for 35 guests!



#### The Café

With greenery surrounding you on two sides while you are seated inside, this beautiful free flowing space transforms in a cozy warm space for all your celebrations!

Celebration space for 150 guests!



#### The Barbeque

A cozy area with barbeque tables surrounded by lush green foliage, the Barbeque Zone is a perfect space for intimate private gatherings!

Celebration space for 75 guests!



#### The Ficus

A lush green space, dominated by the Ficus tree, it is that sweet spot at URU where you can celebrate with your loved ones, enjoy the sweetness of the air and merge with the quiet conversations all around, while sitting under the tree and basking in its glory!

Celebration space for 300 guests!



#### The Park

With a long open stretch of picturesque greenery all around, The Park is an ideal zone to host your celebrations!

Celebration space for 500 guests!



#### **URU** Celebrations

URU Brewpark is a fresh experience to our customers, and this beautiful green venue with both indoor and outdoor options is perfect to host your special events.

We understand the need for an array of food  $\vartheta$  beverage options. We offer a range of food  $\vartheta$  beverage packages curated to satisfy everyone's needs and occasions. For customizations in the packages, our chefs can help enhance your celebrations as per your requirements!

We can organize your celebration just the way you want it, covering everything from thematic decorations, intimate get togethers to grand parties!

We also offer unique and thematic bespoke experiences specially curated by our Celebrations team. A completely personalized menu, crafted specially by our Executive Chefs, a beautifully paired liquor menu to go along with, customized table setting and impeccable silver service to give you a magical experience





#### STANDARD FOOD PACKAGE

## **URU Celebration Food Package - Non Veg**

## **URU Celebration Food Package - Veg**

Soups - Choose any 1 veg & 1 non-veg
Salads - Choose any 2
Starters - Choose any 3 veg & 2 non-veg
Mains - Choose any 3 veg & 2 non-veg
Rice & noodles - Choose any 1 veg & 1 any non-veg
Desserts - Choose any 3

Desserts - Choose any 3 Ice-cream - Choose any 2

Price: ₹1299\*\*

**PREMIUM** 

Soups - Choose any 2
Salads - Choose any 2
Starters - Choose any 4
Mains - Choose any 4
Rice & noodles - Choose any 2
Desserts - Choose any 3
Ice-cream - Choose any 2

Price: ₹1100\*\*

#### **Staples**

Steamed Rice | Dal Tadka | Curd Rice | Assorted Indian Breads Basket | Papad | Pickle | Green Salad

STANDARD FOOD & LIQUOR PACKAGES

#### **Package** Food Spread & **Price** Beverages **URU Food Package URU Brews** ₹1699\*\* BREWED BEERS 2 Mocktails Soft drinks **URU** Food Package **URU** Brews ₹1899\*\* Choice of Spirits CLASSIC 2 Cocktails 2 Mocktails Soft drinks **URU Food Package** Choice of Spirits DELUXE **URU** Brews 3 Cocktails ₹2250\*\* 3 Mocktails

Soft drinks

URU Food Package Choice of Premium spirits URU Brews

> 5 Cocktails 5 Mocktails Soft drinks

₹3500\*\*

Your choice of Soups
For non-veg package choose 1 veg & 1 non-veg For veg package choose any 2 veg

Non - Vegetarian		
Manchow Soup - Egg/Chicken/Prawn		
Hot & Sour Soup - Egg/Chicken/Prawn		
Sweet Corn Soup - Egg/ Chicken/Prawn		
Minestrone Soup - Egg/Chicken/Prawn		
Murgh Dhania Shorba		
Cream of Chicken Soup		

#### Your choice of Salads

Choose any 2

Greek Salad | Caeser Salad | Thai Papaya Salad | Kuchumber Salad | Watermelon Feta Salad

## Your choice of Vegetarian Starters For non-veg package choose any 3

For veg package choose any 4

Asian	Continental	Indian	Pizzas
Bang Bang Cauliflower	Cottage Cheese & Corn Fritter	Aloo Til Tikki	Margarita Pizza
Burmese Chili Potato	Garlic Chili Cheese	Bhindi Jaipuri	Extravaganza Pizza
Chili Paneer	Falafel	Chatpatta Green Peas Fry	Paneer Tikka Pizza
Crispy Chili Baby Corn	Mushroom Crostini	Hara Bara Kebab	Farm House Bianca
Gobi Manchurian Dry	Potato Croquettes	Paneer Makai Sheek	Rustica Pizza
Vegetable Spring Roll	Tomato Bruschetta	Peshawari Paneer Tikka	Sundried Tomato Pizza
	Raisins & Bellpepper Crostini		

## Your choice of Non-Vegetarian Starters For non-veg package choose any 2

Asian	Continental	Indian	Pizzas
Hunan Chili Chicken	Panko Chicken Strips	Classic Murgh Kebab	Polo Basilica Pizza
Chicken Spring Roll	Chicken Nuggets	Murgh Hariyali Kebab	Chicken Tikka Pizza
Shanghai Chili Chicken	Chicken Peri Peri	Murgh Malai Kabab	Polo Diavola Pizza
Chicken 65	Chicken Crostini	Lasooni Murgh Kebab	BBQ Chicken Pizza
Hoisin Basil Chicken	Panko Fried Fish Fingers	Kasundi Fish Tikka	Quatro Stagioni Pizza
Chicken Manchurian Dry		Ajwaini Mahi Tikka	Polo Fungi Pizza
Chili Fish		Amritsari Fried Fish	
Beijing Style Chili Prawns			

## Your choice of Vegetarian Main Course For non-veg package choose any 3

For veg package choose any 4

Asian	Continental	Indian
Veg Ball Manchurian	Penne Arrabiata	Dal Makhani
Thai Green Curry	Penne Alfredo	Lasooni Dal Tadka
Thai Red Curry	Mac & Cheese	Mushroom Hara Pyaza
Spinach and Baby Corn in Cantonese	Penne Basil Pesto	Palak Paneer
Sauce Paneer Kung Pao	Veg Au Gratin Lasagne Verdure	Aloo Methi Vegetable Do Pyaza
Exotic Vegetables in Black Bean Sauce	Cous-Cous With Balsamic Vegetables	Paneer Makhani
Stir Fried Vegetables in Chili Basil Sauce		Vegetable Kholapuri
Sweet & Sour Vegetables		

## Your choice of Non-Vegetarian Main Course For non-veg package choose any 2

Asian	Continental	Indian
Chicken Manchurian	Chicken Penne Arrabiata	Murgh Hara Pyaz
Chicken Thai Green Curry	Chicken Penne Alfredo	Murgh Kadai
Chicken Thai Red Curry	Chicken Scaloppine	Murgh Kurchan
Chicken Kung Pao	Chicken Lasagne	Murgh Saagwala
Chicken Sweet and Sour	Chicken Parmigiana	Malabar Fish Curry
Fish in Oyster Sauce	Chicken Bolognese	Goan Fish Curry

#### Your choice of Rice & Noodles

For non-veg package choose any 1 veg 8 any 1 non-veg For veg package choose any 2

Toll veg package choose any 2		
Vegetarian	Non - Vegetarian	
Vegetable Dum Biryani	Murgh Dum Biryani	
Navratna Pulao	Fried Rice - Egg/Chicken	
Fried Rice	Schezwan Fried Rice - Egg/Chicken	
Schezwan Fried Rice	Hakka Noodles - Egg/Chicken	
Hakka Noodles	Schezwan Hakka Noodles - Egg/Chicken	
Schezwan Hakka Noodles		

### Your Staples & Accompaniments

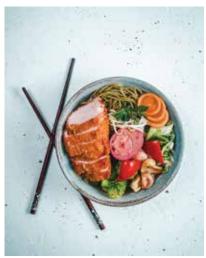
Steamed Rice | Dal Tadka | Curd Rice | Assorted Indian Breads Basket | Green Salad | Papad | Pickle

Your choice of Desserts Choose any 3		
International	Indian	
Classic Brownie	Gulab Jamun	
Black Forest Cake	Moong Dal Payasam	
Apple Crumble (hot)	Kaddu Ka Kheer	
Sticky Dates Pudding (hot)	Gajar Halwa	
Bread & Butter Pudding (hot)		
Pineapple Upside Down Cake		
Vanilla Pastry		

## Your choice of Ice-Cream Choose any 2

Chocolate | Vanilla | Butterscotch | Strawberry







CLASSIC	DELUXE	PREMIUM
₹1899	₹2250	₹3500
Beer	Beer	Beer
URU Brews	URU Brews	URU Brews
Vodka	Vodka	Vodka
Romanov	Smirnoff	Smirnoff
Magic Moments Verve	Ketel One	Ketel One
		Stalinskaya
Gin	Gin	Gin
Blue Riband	Greater Than	Blue Riband
	Blue Riband	Greater Than
		Jaisalmer
Rum	Rum - Choose any 2	Rum - Choose any 4
Old Monk White	Old Monk White	Old Monk White
Old Monk Gold Reserve	Old Monk Gold Reserve	Old Monk Gold Reserve
Old Monk Dark	Old Monk Dark	Old Monk Dark
	Bacardi White	Bacardi White
		Bacardi Carta Oro
		Bacardi Dark
		Amrut Two Indies
Brandy	Brandy	Brandy
Mansion House	Mansion House	Mansion House
	Morpheus XO	Morpheus XO
Whiskey	Whiskey - Choose any 3	Whiskey - Choose any 5
Mc Dowell's Signature	Dewars White Label	Dewars White Label
Blenders Pride	Black & White	Black & White
	Grant's Distinction	Grant's Distinction
	Blenders Pride	Blenders Pride
	William Lawson	William Lawson
		JW Red Label
		Black Dog 8 yrs
		J&B Rare

Wine	Wine - Choose Any 3	Wine - Choose Any 4
	Sula Chenin Blanc- White	Sula Chenin Blanc- White
	Sula Sauvignon Blanc- White	Sula Sauvignon Blanc- White
	Fratelli Chardonnay- White	Fratelli Chardonnay- White
	Sula Satori Tempranillo - Red	Sula Satori Tempranillo - Red
	Sula Shiraz Cabernet- Red	Sula Shiraz Cabernet- Red
	Fratelli Merlot- Red	Fratelli Merlot- Red
	Kadu Shiraz Rose	Kadu Shiraz Rose
	Sula Zinfandel Rose	Sula Zinfandel Rose
	Grover Art Collection Rose	Grover Art Collection Rose
		Hardy's Stamp Chardonnay Semillon- White Imported
		Trapiche Pinot Grigio - White Imported
		Hardys Cabernet Merlot- Red Imported
		Trapiche Malbec- Red Imported
Cocktails - Choose Any 2	Cocktails - Choose Any 3	Cocktails - Choose Any 5
Persian Rose	Persian Rose	Persian Rose
Cosmopolitan	Cosmopolitan	Cosmopolitan
Gibson	The Poetry	Long Island Iced Tea
	Gibson	Gibson
	Whiskey Sour	Whiskey Sour
		The Poetry
		Dew Drops
Mocktails - Choose any 2	Mocktails - Choose Any 3	Mocktails - Choose Any 5
Litchi Cooler	Marine Drive	Kaffir Delight
Orange & Basil Smash	Litchi Cooler	Litchi Cooler
Iced tea	Iced Tea	Iced Tea
	Orange & Basil Smash	Orange & Basil Smash
		Hot Lady
		Cinderella's Punch
		Melon & Celery Mist











At URU Brewpark it our endevour to give you the best of experience for all your Celebrations- big or small.

Our Chef's Table gives you a bespoke outdoor as well as indoor dining experience like none other.

A completely personalized menu, crafted specially by our Executive Chefs, a beautifully paired liquor menu to go along with, customized table setting and impeccable silver service to give you a magical experience

## **Our Chefs**



**Executive Chef Abhilash Chalil** 

His passion with the culinary arts started way back in school where he was extremely inspired with the local cooks in his hometown- Kozikode, & that was just the beginning of his passion

His culinary journey took him to some of the best 5 star hotels in UAE & Quatar where under the guidance & tutelage of some of the top celebrity chefs his passion & skill for Medditerranean, Italian & Pan Asian cuisines only grew.

Afer 15 years of his tryst with the culinary arts, he is back at Bengaluru, to further explore his knowledge  $\theta$  passion by creating new dishes all the while adding his signature twist.



#### **Executive Chef Shyam Prasad Pandey**

From a small town in the foothills of the Himalays to the bustling metropolis of Bengaluru, the culinary journey of Exe Chef Shyam has taken him across different cities in India.

Inspired and tutored by his mother  $\theta$  grandfather, he discovered a love for cooking from a very early age. His tete- a- tete with the culinary arts started from his own home kitchen.

With an experience of over 17 years, he loves to create food that not only satisfies the soul but also creates a multi sensory experience.

Having made a mark as a culinary savant in a multitude of cuisines with restaurants like Olive Beach, Windmills, Shalom, Biergarten, The Ibnii and many more, he aims to elevate the entire gastronomical experience.

Being a creator is his passion & he strives to create perfection.

For curated bespoke experiences please connect with us at +91 960 668 4167 or email us at terence@etenia.in

# Looking forward to hosting your celebrations at URU Brew Park