

Banquet Event Order

Local Catering

Post As:	Wedding	Event Date:	Sunday, 08 August 2021
Account:	Wedding 2021	Contact:	Igor Anatolyevich
Address:		Phone:	+998943343333
		Email:	1@mail.ru
		Catering Manager:	Diana Nurullaeva

Event Time	Event Name	Room	Setup	Agr	Gtd	Set	Rental
18:00 - 23:00	Wedding	Ball Room	Banquet – Round of 10	120	120	120	23 600 000 UZS

QTY	Package	Description	Price Per Person
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Menu	Setup
Banquet Ball room 18:00 PM - 23:00 PM Custom Food Banquet Menu 1 Serve Time: 9:00 PM to 11:00 PM MENU 1 Assortment of cold cuts Kazy, turkey roll with spices, beef tongue, basturma, chicken roll, beef roll * Assorted cold cuts is served with cherry tomatoes, pickles, olives and fresh parsley Cheese platter Gouda, parmesan, edam, fetaxa * Assorted cheese plater is served with raisins, walnuts, fresh mint, grissini and honey Fish platter Catfish, oil fish, mackerel * Assorted fish platter is served with olives, capers, lemon and fresh parsley Herring *Served with gherkins, potatoes, capers, lemon and fresh parsley Appetizers and Salads Beef tongue salad is served with mushrooms, tomatoes and pickled cucumbers Caprese with tomatoes, mozzarella, basil pesto and rucola Classic Caesar salad with Romaine salad with croutons, parmesan cheese and anchovy sauce Chicken salad with bell pepper and barbecue sauce Greek salad with bell peppers, cucumbers, tomatoes with red onions and feta cheese Seafood salad with lemon and olives Fresh vegetables cucumbers, tomatoes, bell pepper, herbs Eggplant rolls with tomatoes and garlic served with tomatoes and garlic Asian style salad with beef, soy sauce, nori and sesame oil Hot starter Traditional samsa Beef, lamb or chicken (1 piece of your choice) «Vol-au-vent» with mushrooms and chicken in puff pastry Soup Mohora soup with lamb, chickpeas and vegetables Main Course Fried pike perch fillet with herbs and zucchini marinated in chermul Wellington beef with green pea puree	Audio Visual Additional Billing Rent hall: 23 600 000 UZS Food: 141 600 000 UZS Blended Revenue Total: 165 200 000 UZS

Organization Authorized Signature

Date

Hilton Tashkent City Approval

Date



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Dessert Pavlova with lemon cream, orange slices, and candied fruits Seasonal fruits, Bread assortment, Soft drinks 120@1 180 000 UZS per person	
Beverage	

Organization Authorized Signature

Date

Hilton Tashkent City Approval

Date