



CRAFTED CELEBRATIONS

THE BANQUET COLLECTION

*A menu composed with intent, where small, thoughtful details
become the difference your guests will remember.*

Feel the difference

RADISSON BLU ATRIA BENGALURU

— A T R I A S I G N A T U R E S —

THE USP OF ATRIA · CHOSEN FROM THE HEART OF OUR KITCHEN

Atria Dal

DAL

Oursignatureblackdal,simmered slow and unhurried until silken.

Andhra Chilli Chicken

STARTER

Crisp,fieryandbrightwithfreshcurry leaf.

Mirapakaya Kodi

MAIN COURSE

ChickenandAndhrachillies, deep and gently warming.

Prawn Sholay

STARTER

Tandoorprawnsacarrying a soft, slow smoke.

Miriyala Mutton Vepudu

STARTER

Black-peppermutton,dry-roastedandquietly bold.

Chicken Dumpling in Chilli Oil

DIM SUM

Steamed parcels resting in a glossy chilli oil.

Edamame & Truffle Dim Sum

DIM SUM

Garden-green dumplings, finished with truffle.

L I V E C O U N T E R S

Indian Breads Counter

Soft, pressedandgriddled to order before your guests.

Dim Sum Counter

Alivetheatreofsteamedandcrisped dumplings, plated as they go.

Feel the difference



COMPOSING YOUR BANQUET

Build your celebration from the selections that follow. Each course offers a generous choice; simply tell us your preferences and we will craft the rest. Our Atria Signatures may be woven into any package as the courses your guests will talk about long after.

WELCOME DRINK

SELECT ONE

SALADS

SELECT TWO

DAL

SELECT ONE

FROM THE GARDEN

SELECT THREE

MAIN COURSE • NON-VEG

SELECT TWO

RICE

SELECT ONE

SHORT EATS & STARTERS

SELECT TWO

DESSERTS

SELECT THREE

PREMIUM SUPPLEMENT

Har Gow Dumpling

Crystal prawn dumplings, delicate and translucent. Available as a premium supplement, or as a signature inclusion within our premium event packages.

Feel the difference



TO BEGIN

WELCOME DRINK

SELECT ONE

- Litchi Blossom
- Kiwi Delight
- Spicy Guava
- Strawberry Delight
- Aam Ka Panna

SALADS

SELECT TWO

- Garden Green Salad
- Waldorf Salad
- Russian Salad
- Tempered Sprouts & Cucumber
- Greek Farmhouse Salad
- Mexican Vegetable Salad
- Pasta in Pesto Dressing
- Aloo Channa Chaat
- Dahi Vada
- Dahi Bhalla
- Papdi Sev Chaat
- Fruit Chaat
- Kimchi

DAL

SELECT ONE

- Tomato Methi Dal
- Hyderabad Dal Fry
- Tomato Masala Dal
- Dal Makhani
- Dal Palak
- Dal Panchrangi
- Dal Tadka
- Rajma Rasila
- ◆ **Atria Dal**

◆ ATRIA SIGNATURE · THE USP OF ATRIA

Feel the difference

FROM THE GARDEN

VEGETABLES

SELECT THREE

- Aloo Jeera
- Aloo Capsicum
- Aloo Gobi Dum
- Aloo Banarasi
- Aloo Mutter Capsicum Curry
- Achari Aloo
- Urulai Podimas
- Urulai Roast
- Baingan Bhartha
- Ennai Kathrikai
- Baingan Ka Salan
- Vegetable Chettinad
- Vegetable Kongunad
- Vegetable Jalfrezi
- Subzi Miloni
- Atria Subzi Bhandar
- Saam Savera
- Vegetable Baltiwala
- Veg Makhanwala
- Vegetable Hazrath
- Methi Malai Mutter
- Malai Kofta Curry
- Bhindi Do Pyaza
- Bhindi Fry
- Gobi Mutter
- Gobi Kolar
- Tawa Paneer Masala
- Mutter Paneer
- Paneer Hara Pyaz
- Palak Paneer
- Paneer Butter Masala
- Kadai Paneer
- Baby Corn Mutter Methi
- Baby Corn Mushroom Pepper Fry
- Channa Masala
- Pindi Chole
- Rajma Masala
- Kadai Mushroom
- Mushroom Pepper Masala

RICE

SELECT ONE

- Vegetable Biryani
- Vegetable Masala Biryani
- Coorgi Masala Rice
- Vegetable Pulao (Jeera · Kashmiri · Mutter)
- Ghee Rice (South Indian Style)
- Bamboo Rice
- Curry Leaf Rice
- Herb Rice

Feel the difference

MAIN COURSE

NON-VEGETARIAN · SELECT TWO

CHICKEN

- Murgh Punjabi Makhani
- Kashmiri Murgh
- Achari Murgh
- Hariyali Murgh
- Murgh Chatpatta
- Rara Murgh
- Dum Ka Murgh
- Murgh Dum Biryani
- Andhra Chicken Biryani
- Chicken Chettinad
- Karaikudi Chicken Masala
- Kozhi Varutharacha Curry
- Kori Gassi
- Gongura Chicken Curry
- Kakinada Chicken
- Natti Kozhi Curry
- Chicken Green Masala
- Roast Chicken with Rosemary Jus
-
- Cajun Roast Chicken
- Jerk Grilled Chicken
- Chicken Stroganoff
- Thai Red Curry Chicken

◆ **Mirapakaya Kodi** SIGNATURE

FISH

- Masala Fried Fish
- Fish Koliwada
- Fish Amritsari
- Kakinada Fish Fry
- Kerala Fish Curry
- Machi Ka Salan
- Meen Kuzhambu
- Bengali Fish Curry
- Meen Moilee
- Malabar Fish Curry
- Fish & Chips
- Cilantro Fried Fish
- Grilled Fish with Lemon Butter
-
- Cajun Grilled Fish
- Chimichurri Fish
- Thai Fish Curry

MUTTON

- Mutton Pepper Fry
- Gosht Rogan Josh
- Bhuna Gosht
- Rara Gosht
- Kadaï Gosht
- Hariyali Gosht
- Achari Gosht
- Gosht Kashmiri
- Gosht Saagwala
- Gosht Kalimirch
- Kheema Mutter
- Mutton Do Pyaza
- Mutton Green Masala
- Hyderabad Kheema
- Mutton Dum Biryani
- Mutton Biryani (Sufiyani Style)
-
- Lamb Goulash
- Lamb Stroganoff

◆ ATRIA SIGNATURE · THE USP OF ATRIA

Feel the difference

SHORT EATS & STARTERS

SELECT TWO

VEGETARIAN & EGG

- Subzi Sheek Kabab
- Hara Bara Kabab
- Corn Sheek Kabab
- Cocktail Samosa
- Spinach & Corn Patti Samosa
- Loo Ajwaini
- Potato & Corn Golli
- Masala Cheese Fingers
- Keerai Vada
- Masala Vada
- Mini Onion Pakoda
- Cashew Mutter Vada
- Paneer & Peanut Roll
- Aloo Bonda
- Egg Pakoda
- Spicy Cheese Poppers
- Vegetable Strudel
- Breaded Cheese Fingers
- Spicy Cheese Croquettes
- Vegetable Quiche
- Vegetable Vol-au-Vent
- Cauliflower Manchurian
- Vegetable Dragon Roll
- Crispy Fried Vegetables
- Chilli Egg

CHICKEN

◆ Andhra Chilli Chicken

- Pepper Chicken
- Chicken 65
- Red Chilli Chicken
- Chicken Curry Leaves
- Murgh Tikka
- Murgh Malai Kabab
- Murgh Kastoori Kabab
- English Fried Chicken
- Persian Chicken
- Moroccan Chicken Skewers
- Creole Chicken Skewers
- Chicken Wonton
- Chicken Dragon Roll
- Chinese Fried Chicken
- Thread Fried Chicken
- Capsicum Chicken

FISH

◆ Prawn Sholay SIGNATURE

- Rawa Fried Fish
- Meen Varuval
- Red Basa Skewers
- Green Basa Skewers
- Fish Fingers
- Coriander Fish Fingers
- Chimichurri Fish
- Chilli Garlic Fish
- Chilli Fish

MUTTON

◆ Miriyala Mutton Vepudu

- Karaikudi Kheema Roll
- Mutton Kheema Tikki
- Kheema Samosa
- Gosht Golli Kabab
- Mutton Cheese Kabab
- Shammi Kabab
- Gosht Sheek Kabab
- Gosht Boti Kabab

◆ ATRIA SIGNATURE · THE USP OF ATRIA

Feel the difference



SWEET ENDINGS

DESSERTS · SELECT THREE

INDIAN SWEETS

- Gulab Jamun
- Kala Jamun
- Rasgulla
- Rasmalai
- Gajar Ka Halwa
- Moong Dal Halwa
- Gothi Halwa
- Anjeer Ka Muzaffar
- Khubani Ka Muzaffar
- Double Ka Meetha
- Malpua
- Shahi Tukra
- Shahi Rolls
- Semiya Payasam
- Phirni
- Cut Fruits

FROM THE PATISSERIE

- Jamun Cheesecake
- Kenyan Pie
- Bakewell Tart
- Apple Pie
- Baked Lemon Tart
- Chocolate Souffle
- Lemon Mousse
- Walnut & Date Pie
- Walnut Chocolate Brownie
- Apple Strudel
- Bread & Butter Pudding
- Caramel Custard
- Coconut & Apple Tart
- Assorted Cheesecake
- Assorted Pastries
- Fruit Trifle

ICE CREAMS

- Vanilla
- Strawberry
- Tutti Frutti
- Chocolate
- Mango
- Butterscotch
- Fig & Honey

Feel the difference



EVERY DETAIL,
THOUGHTFULLY CRAFTED

Let us help you plan a celebration your guests will not forget.

BANQUETS & EVENTS

RADISSON BLU ATRIA BENGALURU

#1, Palace Road, Bengaluru 560001, India

T: +91 080 22205205 F.+91 080 2264 2620

radissonblubl@radisson.com

radissonblu.com/hotel-bengaluru

Feel the difference