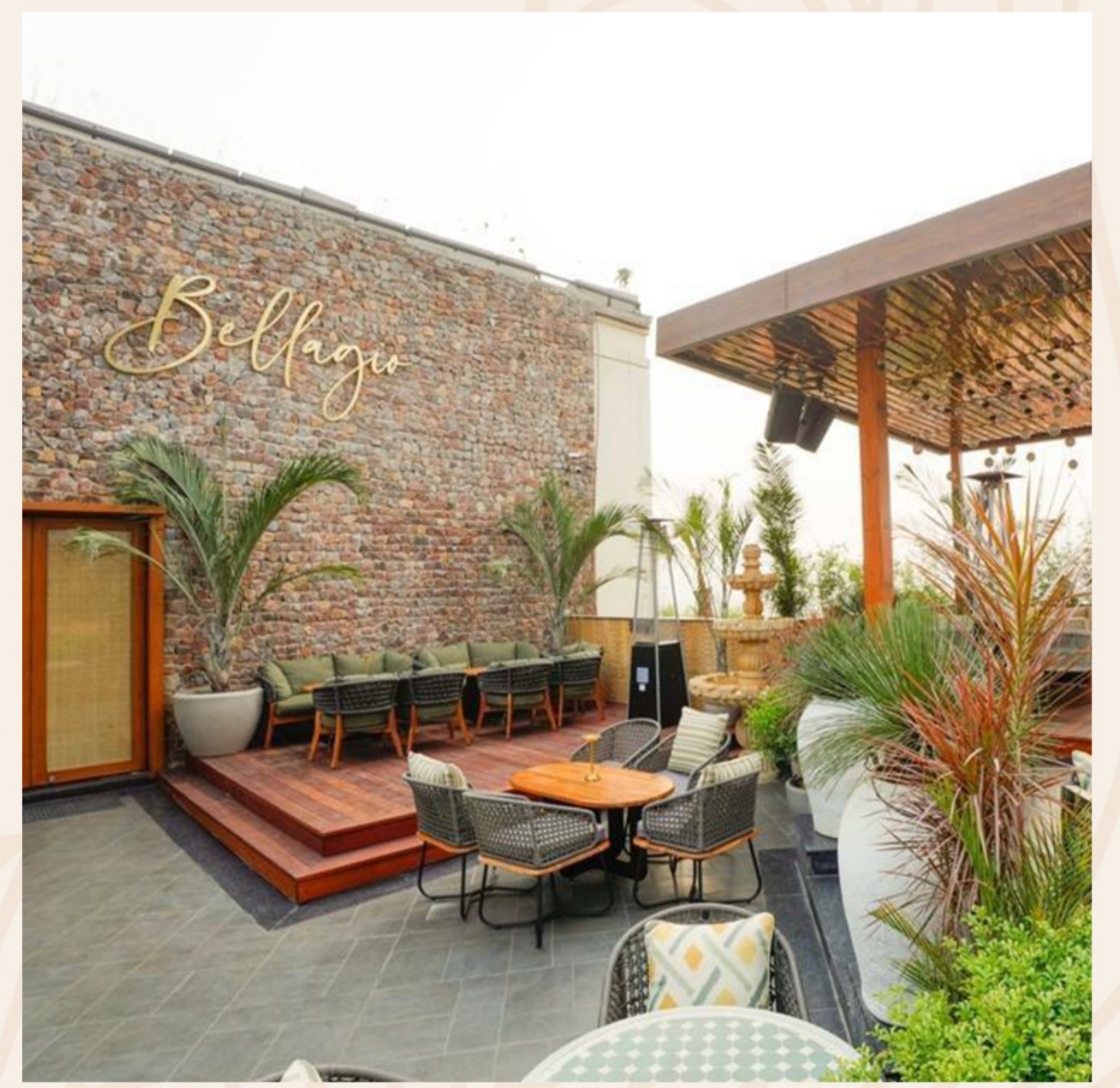
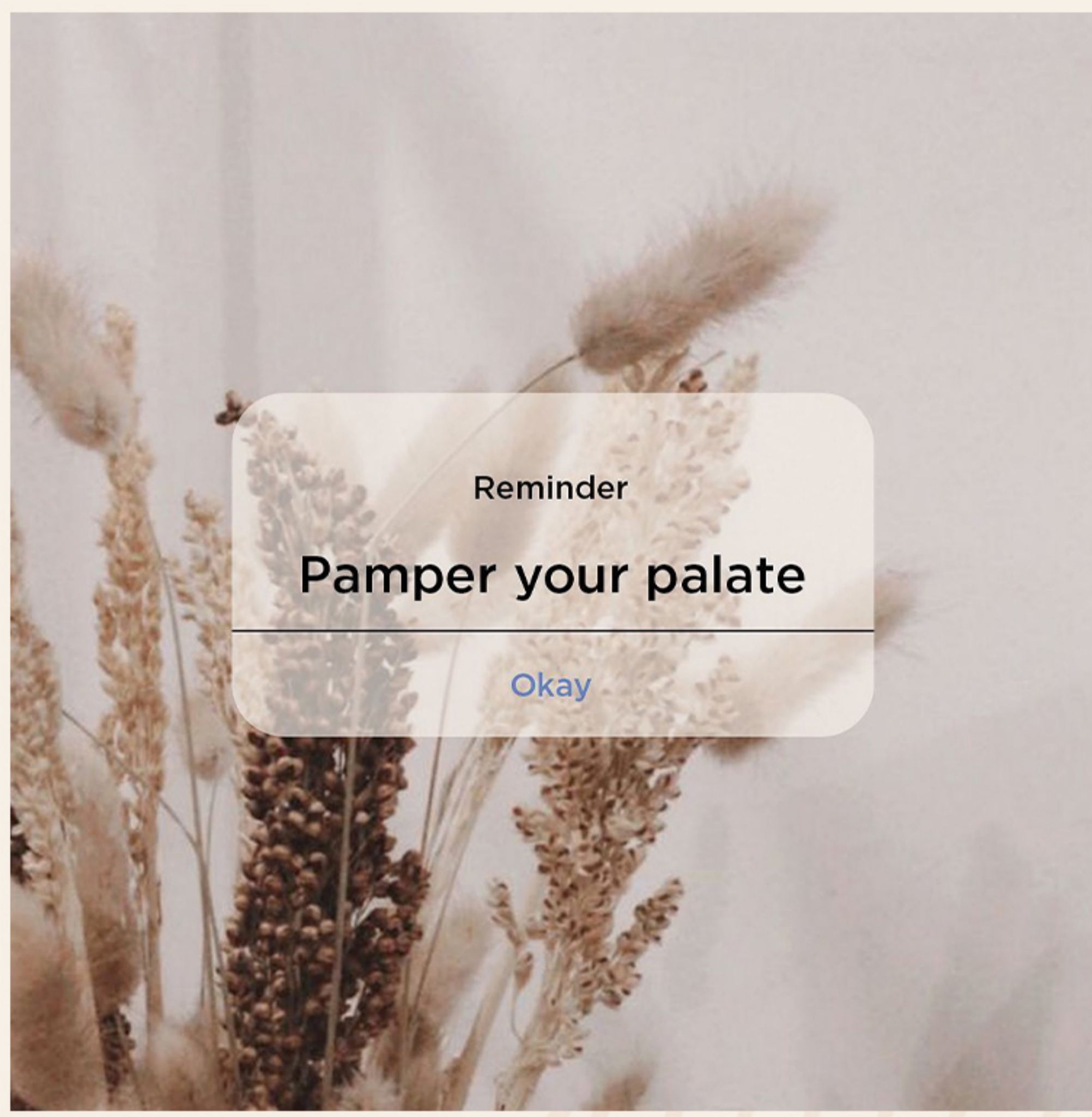


Bellagio

Packages



We are grateful for the opportunity to host you and your guests at bellagio.

Discover an exotic culinary journey at Bellagio, where the finest Mediterranean and Turkish flavors come together to create a one-of-a-kind dining experience with its pulsating nightlife and lively ambience. Bellagio is not just a restaurant, but a destination for those seeking a unique and unforgettable sensation.

+91 8130476700, 8130479700

  /bellagiogurgaon

FOOD & BEVERAGE PACKAGES

SILVER INR 3900/- AI

(Not Applicable On Saturday)

Scotch- JW Black Label, Chivas 12YO

Bourbon & Irish- Jim Beam and Jameson

Vodka- Absolut

Gin- Beefeater, Gordon

Rum- Bacardi White, Old Monk

Beer- Budweiser, K/F Ultra

Wines- Jacob's Creek (Red and White)

GOLD INR 4900/- AI

Single Malt- The Glenlivet 12YO, Glenfiddich 12YO

Scotch- JW Black Label, Chivas 12YO

Bourbon & Irish- Jim Beam and Jameson

Vodka- Grey Goose, Absolut

Gin- Bombay Sapphire

Rum- Bacardi White/ Black, Old Monk

Beer- Bira, Corona

Wines- Jacob's Creek, AG Wine

PLATINUM INR 5900/- AI

Single Malt- The Glenlivet 12YO, Glenfiddich 12YO

Scotch- Double Black, Gold Label, Chivas XV

Bourbon & Irish- Jim Beam and Jameson

Vodka- Grey Goose, Ciroc

Gin- Bombay Sapphire, Malfy

Rum- Carta Blanca, Captain Morgan

Beer- Corona, Estrella

Wines- AG Wines/ Sangre De Torres

DIAMOND INR 6900/- AI

Single Malt- The Glenlivet 15YO, Glenfiddich 15YO

Scotch- Double Black, Gold Label, Chivas 18YO

American & Irish- Jim Beam, Jack Daniel, Jameson

Vodka- Grey Goose, Ciroc

Gin- Hendricks, Malfy

Rum- Carta Blanca, Captain Morgan

Beer- Corona, Estrella

Wines- Sangre De Torres, AG Wines

FOOD MENU

VEG APPETIZER

Choose any 3

CHUTNEY WAALA PANEER TIKKA

Dhaniya Chutney Flavoured Paneer cubes cooked in tandoor

PANEER KESARI TIKKA

Classic Paneer Tikka served with aam Panna Salsa

DELHI 6 TIKKI

Aloo tikki stuffed with fresh panner lacha and desi namkeen served with tamrind, mint and yogurt chutney

HARAH BHARA KABAB

Spinach, Green Peas tikki flavoured with indian spices and deep fried

MUSHROOM TANDOORI

Mushroom marinated in classical red tandoori masala and cooked over charcoal

CORN AND CHEESE BALLS

Mix Cheddar Cheese stuffed in corn and potato balls

HONEY CHILLI POTATO

Baby Potato crispy fried and tossed in asian sauce drizzled with sesame seed

PANEER SOYA GINGER

Cottage Cheese triangles tossed in asian ginger soy sauce

BENGALI BEETROOT GOLI

Beetroot kababs filled with vegetable and chef special masala and deep fried

PODI DIDILI DYNAMITE

Gunpowder masala fried steamed idli smurged in dynamite sauce

DAHI KE KABAB

Greek Yogurt mixed with Elachi and Green chilli crumbed and deep fried

ROASTED CHANNA KABAB

Kabuli chana, Black Chana minced and infused with our home made channa masala and crumbed fried

FARMER GARDEN PIZZA

Exotic Mix vegetables topped with cheese

VEGETABLE ROLLS

Asian Vegetables rolled in Spring roll Sheet

CHESNUT CHILLI

Crispy Chesnut Tossed in Dynamite Sauce

KATHAL BHEL

Jackfruit Cutlet, Puffed Rice with in house special chutney

NON VEG APPETIZER

Choose any 3

CHICKEN TIKKA

Boneless chicken marinated in tandoori masala and cooked in Chargrill

ADIVASI CHICKEN TIKKA

Stone muddled burnt spices marinated boneless chicken cooked in tandoor

MALAI CHICKEN TIKKA

Juicy creamy chicken, marinated in ginger, garlic, lemon, spices, and signature marinade

JUJEH KABAB

Mid eastern chicken kabab marinated with onion, lime juice, lemon juice, salt, pepper, and saffron

LAAL MURGH TIKKA

With bone Chicken cooked in tandoor with classic tandoori spicy marinade

SOY GINGER CHICKEN

Boneless chicken fried and tossed in soya sauce and fresh ginger topped with green onion and sesame seed

THYME CRUSTED CHICKEN STRIPS

Chicken Strips marinated in mustard and fresh thyme coated with panko and deep fried

SMOKED CHICKEN BLACK OLIVE KABAB

Chicken malai tikka smoked in tandoor and topped with mix olive tapenade

PIRI PIRI CHICKEN KABAB

African bird eye chilli flavored boneless chicken cooked over charcoal grill

MUTTON SEEKH

Avadhi Spices mixed with hand minced mutton mince and cooked in tandoor

SHAMMI KABAB

Chef Special Mutton Kabab infused with mughlai spices

AMRITSATI FISH FRY

Ajwain flavoured Fish Fried with Besan and muddled punjabi spices

ACHARI FISH TIKKA

Sole fish tikka flavoured with Pang Foran masala and cooked in tandoor

FISH FINGER PANKO

lager Beer marinated fish fried in chef special panko batter

PRAWN FRY /TEMPURA/ STIRFRY/ TANDOORI(250++)

Fresh Water Prawns cooked your style

CHICKEN TIKKA PIZZA

Chargrilled chicken Tikka, onion, coriander, mix pepper

FOOD MENU

VEG MAIN COURSE

Choose any 2

DAL MAKHANI

Overnight soaked bellagio Special Black Lentil Dal

LANGAR KE DAAL

Mix Dal cooked in Chilli Tadka traditional Style

PANEER LABABDAR/ MAKHANI/ KADHAI

Cottage Cheese in your choice of gravy

SUBJ MILONI

Mix tawa vegetable given bellagio twist

GOBHI ALOO ADRAKI

Our Chef Favourite Fried gobhi with adraki tadka

DHINGRI MATTAR

green peas and mushrooms in luscious,
thick tomato and white gravy

PASTA RED/ WHITE/ MIX

Penne/ Fussili in your choice of sauce

VEGETABLE LASAGNA

Carrots, zucchini, mushrooms, onion
and peppers layered and cooked in authentic way

MEXICAN ENCHILADAS

Mexican Vegetables tossed with hot peppers
stuffed in tortilla and baked with cheese

SIDES STANDARD

PLAIN/ BUTTER ROTI

GARLIC / BUTTER / PLAIN NAAN

LACHA PARANTHA

STEAM RICE / VEGGETABLE PULAO

MASH POTATO / SAUTE VEG **

NON VEG MAIN COURSE

Choose any 2

MURGH MAKHANI

Charcoal Grilled chicken in tomato butter sauce

CHICKEN CURRY

Classic Home Style With Bone Chicken Curry

MURGH AVADHI KORMA WHITE GRAVY

Chicken With Bone cooked in Rich Cashew Gravy

BBQ CHICKEN WITH PINEAPPLE JUS

Grilled chicken marinated in BBQ sauce and drizzled with
home made Pineapple and Red wine jus

EGG CHANGEZI

onion and cashew egg curry

LAMB SHEPPARDIES PIE

Classic British Lamb dish topped with mascarpone
mash potato and cooked in oven

MURGH BIRYANI

MUTTON BIRYANI

LAAL MAAS MUTTON

Traditional rajasthani mutton curry with baby
mutton on bone

GRILLED FISH LEMON BUTTER SAUCE/ TOMATO SAUCE

Sole Fish cooked in your choice of sauce

DESSERT

Choose any 1

LEMON CAKE SHOT

CHOCOLATE PASSION CAKE SHOT

CHOCOLATE MUD PIE

TIRAMISU

FRUIT CREAM

CONFIRMATION AND DEPOSIT:-

1. Please forward us a written confirmation of the booking with a signed copy of the terms and condition.
2. A non-refundable deposit equivalent to 50% of the total expected billing (including taxes) upon confirmation of the event.
3. An additional 50 % advance payment on the total billing (including taxes) will be required prior to the event.
4. If there would be an extra billing during the event; the client will settle this on the concluding day of the event.

TERMS AND CONDITIONS:-

1. Minimum Guarantee of 20 People for the above mentioned package. In case the no. of guests is less than minimum guarantee, we will charge as per the agreed minimum guarantee.
2. Right of Admission is reserved. Outside eatables and drinks are not permitted.
3. The Bellagio operates a strictly Over 21's door policy unless eating with adults in the restaurant.
4. Smoking is allowed at Designated Areas Only.
5. Fire Arms and Ammunition are not allowed in the restaurant.
6. Management will not be responsible for any loss to the personal belongings.
7. Bellagio requires Smart Casual Dress at any occasion.
8. We play medium range music & high sound music is after 10PM only
9. Tonic water, Ginger Ale, Diet coke and Redbull will be charged separately.
10. Minimum 60:40 male female ration required.
11. Serving hours are three only.

For Booking Contact- +918130476700/ 8130479700