

Alila

ALILA DIWA GOA

MEETING & EVENT MENUS



Breakfast Buffet

Enjoy a curated selection of flavors from around the world, designed to invigorate your senses and energize your morning.

FROM COLD

- Chocolate Milk Shake
- Corn Flakes
- Mixed Fruit
- Detox Water
- Kokam Water
- Masala Butter Milk
- Bircher Muesli
- Bananas/ Plums/ Pears
- Chicken Mortadella/ Pork Salami Milano/ Smoke Salmon
- Cheddar/ Gourda Cheese / Chilly Bomb/ Tomme (Cheese Crakers, Celery Stick, Nuts)

BAKERY / CONFECTIONARY

- Choco Flakes
- Corn Flakes
- Musli
- Loops
- Wheat Flakes
- Hot Milk/ Cold Milk/ Skimmed milk
- Kiwi Danish

INDIAN FLAVORS

- Plain idly
- Medhu Vada
- Sambar
- Aloo Bonda
- Poha
- Tomato Chutney
- Pongal
- Coconut Chutney
- Green Chutney
- Suji Halwa
- Goan Bhajji
- Dhokla
- Farsen
- Mint Chatney/ Tamarind Chatney/ Fried chili

LIVE STATION

- Dosa, Uttapam & Pesarattu - Indian Window (3 type fresh chutney)
- Pancake & Waffle - Marbel (Choco chip/ Sugar pearl/ Sugar Vermicilli/ Chocolate Sauce/ Nutella/ Honey/ Maple syrup/ Caramel Sauce)
- Eggs to order with fresh baked breads (White/ Brown/ Multigrain)
- Goan Poi - Bake on Sight
- Poori
- Parathas 2 type with curd & 3 type home made pickle

Caramelized Onion	8 choice of ice cream with condiment
Ragi Flakes	Watermelon
Milk Chocolate	Musk Melon
Mixed Fruit Berliner	Papaya
Oats & Raisin	
Chocolate Chips	
Chocolate Cake	
Granola Bar	
Almond	
Pain au Chocolate	

WESTERN & ASIAN SELECTION (HEALTHY COUNTER)

Provencal Tomato (On heating Lamp)
Parsley Potato (On heating Lamp)
Baked Beans
Vegetable Broth with Assorted Condiments
Herb Tossed vegetables
Roasted Rosemary Potatoes
Bacon
Grilled Chicken Sausages
Boiled Eggs
Vegetable Hakka Noodles
Oat Meal Porridge

In case of any brand-specific requirements, we will be glad to curate a special package.All rates exclude government-applicable taxes.

Banquet Beverage Compendium

Whether you would like to host drink by consumption or package, there is an opportunity for each event to have the exact beverage offerings of your choice.

PACKAGES

Celebration Package
Beverage Selection (for minimum 100 guests) **Rs. 2750 plus taxes per person - Unlimited for 2 hoursRs. 3000 plus taxes per person - Unlimited for 3 hoursRs. 3500 plus taxes per person - Unlimited for 4 hours**Chivas Regal 12 yrs | JW Black Label | Dewar’s 12 yrsGrey Goose | Absolut | BelvedereBombay Sapphire | HapusaBacardi Carta Blanca | Bacardi Black | Earth Rustic Spiced RumKingfisher Ultra | HeinekenInternational Red and WhiteWineSoda | Aerated Drink | Tonic Water | Preserved JuicesIn case of any brand specific requirements, we will be glad to curate a special beverage package.**All the above mentioned rates exclude government applicable taxes.**

Deluxe Package
Beverage Selection (for minimum 100 guests) **Rs. 2000 plus taxes per person - Unlimited for 2 hoursRs. 2250 plus taxes per person - Unlimited for 3 hoursRs. 2500 plus taxes per person - Unlimited for 4 hours**Ballantine’s Finest | Dewar's 8 Y.O Japanese smoothSkyy | AbsolutBeefeater | Greater ThanOld Monk White | Old Monk DarkKingfisher Premium | HeinekenDomestic Red and White WineSoda | Aerated Drink | Tonic Water | Preserved JuicesIn case of any brand specific requirements, we will be glad to curate a special beverage package.**All the above mentioned rates exclude government applicable taxes.**

BLENDED WHISKY

- Dewar’s 15 Y.O - Blended
- Jack Daniel’s - Tennessee
- Chivas Regal 12 Y.O. - Blended
- Johnnie Walker Black Label - Blended
- Dewar’s 12 Y.O - Blended
- Jameson Irish - Irish
- Ballantine’s Finest - Blended

APÉRITIF AND VERMOUTH

- Aperol - Apéritif
- Campari - Apéritif
- Martini Fiero - Vermouth
- Martini – Dry | Bianco | Rosso - Vermouth

SINGLE MALT WHISKY

- The Glenlivet 18 Y.O - Single malt
- Glenfiddich 18 Y.O. - Single malt
- Talisker 10 Y.O. - Single malt
- The Glenlivet 12 Y.O - Single malt
- Glenfiddich 12 Y.O. - Single malt
- Glenmorangie 10 Y.O - Single malt
- Aberfeldy 12 Y.O - Single malt

Dewar's White / Japanese Smooth - Blended

VODKA

Grey Goose - French

Belvedere - Polish

Absolut - Swedish

Ketel One - Swedish

Skyy - San Francisco

RUM

Malibu Rum - Coconut Rum

Bacardi White | Black - Rum

Old Monk Dark - Rum

Earth Rustic Spiced Rum - Spiced Rum

FENI AND LIQUEUR

Jägermeister - Liqueur

Triple Sec - Liqueur

Sambuca - Anise Liqueur

Kahlúa - Coffee Liqueur

Baileys Irish Cream - Coffee Liqueur

Feni - Cashew | Coconut - Feni

Paul John Nirvana - Single malt

GIN

Hendrick’s - Infused Gin

Hapusa - Hyper Local

Bombay Sapphire - London dry

Beefeater Pink | Samsara Pink - Hyper Local

Beefeater | Gordon’s - London dry

Stranger and Sons - Hyper Local

Pumori | Samsara - Hyper Local

Greater Than - Hyper Local

TEQUILA

Patrón Reposado - Tequila

Patrón Silver - Tequila

Maya Pistola Joven - Tequila

Jose Cuervo Silver - Tequila

Camino Real | Don Angel - Silver - Tequila

CHAMPAGNE

Armand de Brignac - Champagne

Dom Pérignon - Champagne

Moët Chandon Ice Impérial - Champagne

Moët Chandon Brut - Champagne

Moët Chandon Rose - Champagne

G.H. Mumm (N.V) - Champagne

SPARKLING WINE

Brut / Rose - Imported

Brut / Rose - Domestic

BEERS AND BREEZER

Arbor - Keg Draught Beer

Corona - Imported

Hoegaarden - Imported Wheat

Peoples Lager - Hyper local

Budweiser - Domestic

Heineken - Domestic

Kingfisher - Ultra | Premium - Domestic

Bacardi Breezer - Fruit Flavored

STILL WINE

White | Red | Rose - Imported

White | Red | Rose - Domestic

NON-ALCOHOLIC BEVERAGES

Juices - Tetra pack

Aerated Beverage

Red Bull - Energy drink

Diet Coke - Aerated beverage

Schweppes Ginger Ale - Aerated beverage

Schweppes Tonic Water - Aerated beverage

Soda - Aerated beverage

Mineral Water – Indian - Still water

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Buffet Dinner (Veg & Non Veg)

Experience our Chef’s inspired dinner buffet at Alila Diwa Goa. With a delightful array of options, your attendees can enjoy their personal favorites. Ideal for an evening event, elevate your dining experience with our exquisite offerings.

NON-VEG - SIMPLE SALAD

Balsamic Shredded Chicken & Peppers

Calamari with Chili - Gremolata

Smoked Fish Salad

Pineapple & Melon Salad with Chili Flakes

Watermelon & Greek Feta Salad

Roasted Beetroot Salad

Channa Chaat Salad

NON-VEG - STARTERS

Tandoori Badami Aloo (Veg)

Paneer Tikka Haryali (Veg)

Jalapeno Cheese Shots (Veg)

Chilly Chicken

Amritsari Machhi

Gilafi Seekh Kebab

Quinoa Risotto with Cremini Mushrooms (Veg)

Make Your Own Salad

Plain Curd, Cucumber Raita

Dressings / Condiments : Chutney, Papad, Pickle

NON-VEG - SOUP

Chicken Hot & Sour Soup

Arabic Lentil Soup (Veg)

DESSERTS

Moong Dal Halwa

Phirnee

Tiramisu

Gajar Ka Halwa

Chocolate Brownie

Shahi Tukda

EXTRAS

Grilled Broccolini (Veg)

Baklava (Dessert)

Chocolate Panna Cotta with Espresso Sauce (Dessert)

NON-VEG - MAIN COURSE

Indian Tandoori Bread (Veg)

Schezwan Noodle (Veg)

Mutter Pulao (Veg)

Steamed Rice (Veg)

Dal Maharani (Veg)

Kheema Pao - Live Station

Baked Fish with Lemon Butter Sauce

Murgh Handi Laziz

Paneer Khurchan (Veg)

Subz Miloni (Veg)

Parmigiana (Veg)

Dum Aloo Punjabi (Veg)

Pasta - Live Station (3 types of pasta & 3 sauces)

ICE-CREAM

Cut Fruits 2 Types

Pineapple, Butterscotch, Chocolate

VEG - SIMPLE SALAD

Chicken Kathi Rolls

Paneer Kathi Rolls

VEG - STARTERS

Papad / Pickle

Assorted Veg Bruchetta (Tomato / Zuchini)

Kandhari Paneer Tikka

Crispy Vegetables

VEG - MAIN COURSE

Lahsooni Batata nu Shaak

Vegetable Jalfrezi

Aloo Gobi Adraki

Swiss Roesti - Live Station

Subz Diwani Handi

Pasta Station - Live Station

Watermelon Feta Salad

Roasted Beetroot Salad

Fruit Chaat

Dahi Papdi Chaat

Pumpkin, Almond, Arugula Salad

Grilled Vegetable, Balsamic Vinaigrette

Onion, Tomato, Chilly, Lemon, Cucumber, Beetroot Corn, 2-types
Lettuce

Yoghurt / Raita

VEG - SOUP

Khao Suey Soup

Hara Bhara Kebab

Italian Minestrone

DESSERTS

Jeera Rice

Dal Amritsari

Chocolate Eclairs

Vegetable Lasagne

Assorted Indian Breads

Awadhi Veg Biryani

Berry Pannacotta

Assorted Pastry

Goocy Chocolate Brownie

Zaffrani Rasmalai

	Tiramisu
ICE-CREAM	CUT-FRUITS
Butterscotch, Vanilla, Caramelised banana	2 CUT FRUITS
EXTRAS	
Mini Vada Pao	
Maggie with Vegetable	

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Buffet Lunch - Non Veg

Experience the Global Lunch Buffet at Alila Diwa Goa, a highlight of Hyatt’s Menu of the Day program. Our Chef’s daily curated menus promise a diverse culinary journey, blending international flavors with local delicacies to elevate any event.

SIMPLE SALAD	SOUP
Chicken Sesame Salad	Murgh Adraki Shorba
Fish Tikka Salad	Mexican Bean Soup
Grilled Chicken & Sundried Tomato with Mustard Dressing	
Hummus	
Babagaush	
Greek Salad	
Fatush Salad	
Plain Curd, Mix Veg Raita	
Dressings / Condiments : Chutney, Papad, Pickle	
MAIN COURSE	DESSERTS
Falafal Wraps - Live Station	Gulab Jamun

Bhindi do Pyaza
Vegetable Au Gratin
Green Thai Curry
Kadhai Paneer
Labnese Chicken Shawarma - Live Station
Goan Fish Curry
Rara Ghost
Dal Lasooni Tadka
Steamed Rice
Matar Jeera Pulao
Hakka Noodle
Assorted Indian Breads

ICE-CREAM

Vanilla, Strawberry, Paan

Raj Bhog
Baked Boondi
Assorted Pastry
Bitter Chocolate Tart
Chocolate Eclairs

CUT-FRUITS

Cut Fruits 2 types

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Buffet Lunch - Veg

Experience the Global Lunch Buffet at Alila Diwa Goa, a highlight of Hyatt’s Menu of the Day program. Our Chef's daily curated menus promise a diverse culinary journey, blending international flavors with local delicacies to elevate any event.

SIMPLE SALAD

Sundal Salad, Mustard, Coconut
Goan Cabbage Salad
Salad Mista
Mexican three Bean Salad
Khata Meetha Aloo

SOUP

Burnt Garlic Pumpkin Soup
Tamatar Dhaniya Shorbha

Onion, Tomato, Chilly, Lemon, Cucumber, Beetroot Corn, 2-types
Lettuce

Yoghurt / Raita

Papad / Pickle

Dressings

MAIN COURSE

Quesidilla- Live (Sauted Veg & Beans Mix)

Goan Veg Curry

Nargasi Koftha Curry

Goan Potato Bhaji

Bhindi Masala

Gobi Manchurian

Gujarati Kadi

Dal Waran

Steamed Rice

Goan Vegetable Pulao

Assorted Indian Breads

DESSERTS

Hot Chocolate Mudpie

Gulab Jamun

Malpua Rabdi - Live Station

Berry Cheese Cake

Phirnee

Cholocate Capuccino Mousse

Tender Coconut, Strawberry, Chocolate

CUT-FRUITS

2 Cut Fruits

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Break Packages

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under this amount.Break packages served for up to 1 hour, unless otherwise noted.

CITRUS BREAK

Lemon & Mint Snap Shots

Lemonade

Orange & Lemon Meringue Tart

Lemon Cookies

Orange Brulee

Citrus Muffin

Tea / Coffee

FIG BREAK

Fig, Apple & Honey Juice

Apple Fig Crumble

Coffee & Fig Pudding

Fig Cookies

Figs with Honey & Mascarpone

Danish with Fig Jam

Tea / Coffee

FRENCH

Selection of Fruit Punches

Molleaux Chocolate

Cointreau Choux

Lemon Financiers

Marquise Chocolate

Open Face Baguette Sandwiches

Tea / Coffee

FRUIT & NUT BREAK

Fig Apple & Honey Juice

Coconut & Dates Cookies

Dry Fruits & Mix Nuts Boreks

Danish with Fruit Compote

Fresh Fruit Skewers

Fruit Jelousi

Tea / Coffee

ENERGIZER

Freshly Squeezed Cucumber, Pineapple & Carrot Juice

Granola Bars

Chilled Fresh Fruit Salads

Healthy Muffins

Fresh Fruit Smoothies

Tea / Coffee

CHOCOLATE CREATION

Chocolate Fudge Brownies

Chocolate Dipped Strawberries – As Per Availability

Chocolate Truffles

Milk Chocolate Chunk Cookies

Hot Chocolate

Tea / Coffee

DIET BREAK

- Tender Coconut Water
- Multi Fiber Muffin
- Bircher Muesli
- Oats Mini Idly
- Oatmeal Muffin
- Oatmeal Cookies
- Tea / Coffee

ITALIAN

- Mushroom Arancini
- Roasted Vegetable in Garlic Focaccia
- Fresh Fruit Ricotta Crostata
- Chilled Juices & Soft Drinks
- Selection of Home-Made Gelato
- Tea / Coffee

SMOOTHIE BREAK

- Fig, Banana & Strawberry Smoothie
- Yogurt Lassi
- Mini Scones & Fruits Preserve
- Selection of After Noon Tea Pastries
- Display of Fresh Fruits & Cut Seasonal Fruits
- Tea / Coffee

MEXICAN BREAK

- Apple Empanadas

INDIAN

- Ambi Panna
- Murrukku / Thattai
- Nadru Chips
- Aloo Matar Samosa
- Murgh Tikka
- Vazhaipoo Vadai
- Masala Chai / Filter Coffee

ORIENTAL BREAK

- Vegetable Tempura with Tonkatsu Dip
- Spring Roll with Chili Dip
- Steamed Wontons with Hot Garlic Sauce
- Sugarcane Chicken Stick
- Date Pancake
- Tea / Coffee

BOMBAY STREET

- Bhel Puri
- Pani Puri
- Pao Bhaji
- Lamp Kheema Pao
- Jeera Cookies
- Tea / Coffee

Chicken Fajitas
.....
Churros
.....
Cookies
.....
Tea / Coffee
.....

VEGETABLE ENCHILADAS

In case of any brand-specific requirements, we will be glad to curate a special package.All rates exclude government-applicable taxes.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian