

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 Milkshake
- Papaya
- Muskmelon
- Detox Water
- Kokum Water
- Masala Butter Milk
- Bircher Muesli
- Banana/ Plum/ Pears
- Chicken Salami/ Pork Salami Milano
- Cheddar/ Gouda/ Chilli Bomb/ Tomme
(Served with Cheese Crackers, Celery Sticks, Nuts)

BAKERY / CONFECTIONARY

- Kiwi Danish
- Caramelized Onion Danish
- Pain au Chocolate
- Mixed Fruit Berliner
- Oats & Raisin Muffin
- Chocolate Chips
- Granola Bar
- Chocolate Doughnuts

INDIAN FLAVORS

- Idli
- Medu Vada
- Sambar
- Poha
- Pongal
- Tomato Chutney
- Coconut Chutney
- Ginger Chutney
- Suji Halwa
- Goan Potato Bhaji
- Goan Mix Bhaji
- Dhokla
- Mint Chutney/ Tamarind Chutney/ Fried Chilli

LIVE STATIONS

- Dosa, Uttapam, Pessarattu - (3 types of fresh chutney)
- Indian
- Pancakes & Waffles (Chocolate Chips/ Sugar Pearls/ Sugar Vermicelli/ Chocolate Sauce/ Nutella/ Honey/ Maple Syrup/ Caramel Sauce)
- Western
- Eggs to Order with Freshly Baked Breads (White/ Brown/ Multigrain)
- Western
- Goan Poi
- Baked On-Site
- Poori

Croissant

Parathas (2 types) with Curd and 3 types of Homemade Pickles

HEALTHY COUNTER – WESTERN & ASIAN SELECTION

Baked Beans

Vegetable Broth with Assorted Condiments

Herb - Tossed Vegetables

Roasted Rosemary Potatoes

Bacon

Grilled Chicken Sausages

Boiled Eggs

Vegetable Hakka Noodles

Oatmeal Porridge

CEREAL

Corn Flakes

Choco Flakes

Muesli

Wheat Flakes

Hot Milk/ Cold Milk/ Skimmed Milk

ICE CREAM

8 Choices of Ice Cream with Condiments

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

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 Shots

Lemonade

Orange & Lemon Meringue Tart

Lemon Cookies

FRUIT & NUT BREAK

Apple & Beet Juice

Coconut & Dates Cookies

Dry Fruits & Mixed Nuts Bar

Danish with Fruit Compote

Citrus Muffins
.....
Citrus Muffin
.....
Tea / Coffee
.....

ENERGIZER BREAK

Freshly Squeezed Cucumber, Pineapple & Carrot Juice
.....
Granola Bars
.....
Chilled Fresh Fruit Salad
.....
Healthy Muffins
.....
Fresh Fruit Smoothies
.....
Tea / Coffee
.....

DIET BREAK

Tender Coconut Water
.....
Multi - Fiber Muffins
.....
Bircher Muesli
.....
Oat Mini Idli
.....
Oatmeal Muffin
.....
Oatmeal Cookies
.....
Tea / Coffee
.....

ITALIAN BREAK

Mushroom Arancini
.....
Roasted Vegetables in Garlic Focaccia
.....
Fresh Fruit Ricotta Crostata
.....
Crostini Bar 2 varieties
.....

Fresh Fruits
.....
Tea / Coffee
.....

CHOCOLATE CREATION

Chocolate Fudge Brownies
.....
Chocolate - Dipped Strawberries
Subject to availability
.....
Chocolate Truffles
.....
Chocolate Cookies
.....
Hot Chocolate
.....
Tea / Coffee
.....

INDIAN BREAK

Aam Panna
Raw Mango Cooler
.....
Murukku / Thattai
.....
Nadru Chips
Lotus Stem Chips
.....
Aloo Matar Samosa
.....
Dhokla
.....
Masala Chai / Filter Coffee
.....

ORIENTAL BREAK

Vegetable Tempura with Tonkatsu Dip
.....
Spring Roll with Chili Dip
.....
Steamed Wontons with Hot Garlic Sauce
.....
Sugarcane Chicken Sticks
.....

Chilled Cold Coffee & Soft Drinks
.....
Tea / Coffee
.....

SMOOTHIE BREAK

Fig, Banana & Strawberry Smoothie
.....
Yogurt Lassi
.....
Mini Scones & Fruits Preserve
.....
Selection of Afternoon Tea Pastries
.....
Fresh & Seasonal Fruit Display
.....
Tea / Coffee
.....

Date Pancakes
.....
Tea / Coffee
.....

BOMBAY STREET BREAK

Bhel Puri
.....
Pani Puri
.....
Pav Bhaji
.....
Vada Pav
.....
Jeera Cookies
.....
Tea / Coffee
.....

MEXICAN BREAK

Apple Empanadas
.....
Chicken Fajitas
.....
Churros with Cinnamon Sugar
.....
Assorted Cookies
.....
Tea / Coffee
.....

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

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 SALADS

Chicken Sesame Salad
.....
Fish Tikka Salad
.....
Grilled Chicken & Sundried Tomato with Mustard Dressing
.....

SOUP

Murgh Adraki Shorba
Non-Veg
.....
Mexican Bean Soup

- Hummus
- Baba Ganoush
- Greek Salad
- Fattoush Salad
- Plain Curd
- Mixed Vegetable Raita
- Dressings / Condiments
- Chutney, Papad, Pickle

MAIN COURSE

- Falafel Wraps
- Live Station
- Vegetable Au Gratin
- Kadhai Paneer
- Dum ki Subzi Handi
- Goan Fish Curry
- Rara Gosht
- Lebanese Chicken Shawarma
- Live Station
- Dal Lasooni Tadka
- Steamed Rice
- Matar Jeera Pulao
- Assorted Indian Breads

ICE-CREAM

- Vanilla
- Strawberry
- Paan

Veg

DESSERTS

- Gulab Jamun
- Rajbhog
- Assorted Pastries
- Bitter Chocolate Tart
- Chocolate Éclairs

CUT-FRUITS

- 2 types
- Seasonal Selection

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

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 SALADS

Sundal Salad with Mustard & Coconut

Goan Cabbage Salad

Salad Mista

Mexican Three - Bean Salad

Khatta Meetha Aloo

Onion, Tomato, Chilli, Lemon, Cucumber, Beetroot, Corn, 2 Types of Lettuce

Yoghurt / Raita

Dressings / Condiments

Papad, Pickle, Assorted Dressings

SOUP

Cream of Pumpkin Soup

Tamatar Dhaniya Shorba

MAIN COURSE

Goan Poi Sliders, Paneer Cafreal, and Vegetables Live Station

Goan Veg Curry

Nargisi Kofta Curry

Goan Potato Bhaji

Bhindi Masala

Dal Waran

Steamed Rice

Goan Vegetable Pulao

Assorted Indian Breads

DESSERTS

Hot Chocolate Mudpie

Gulab Jamun

Berry Cheesecake

Chocolate Cappuccino Mousse

Tender Coconut, Strawberry & Chocolate Selection

ICE-CREAM

- Butterscotch
- Vanilla
- Caramelized Banana

CUT FRUITS

- 2 Types
- Based on Seasonal Availability

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

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
- Smoked Fish Salad
- Hawaiian Chicken and Pineapple Salad
- Grilled Calamari Salad
- Pulled Lamb Salad with Cous - Cous

NON-VEG - STARTERS

- Calamari with Chilli Gremolata
- Chilli Chicken
- Amritsari Machhi
- Gilafi Seekh Kebab

NON-VEG - MAIN COURSE

- Keema Pav
- Baked Fish with Lemon Butter Sauce
- Murgh Handi Laziz

EXTRAS

- Chicken Kathi Rolls
- Paneer Kathi Rolls
- Mini Vada Pav
- Maggi with Vegetables

VEG - SIMPLE SALAD

- Watermelon Feta Salad
- Roasted Beetroot Salad
- Fruit Chaat

VEG - STARTERS

- Tandoori Badami Aloo
- Paneer Tikka Haryali
- Jalapeño Cheese Shots

Dahi Papdi Chaat
.....
Pumpkin, Almond & Arugula Salad
.....
Grilled Vegetables with Balsamic Vinaigrette
.....
Onion, Tomato, Chilli, Lemon, Cucumber, Beetroot, Corn
2 Types of Lettuce
.....
Yogurt / Raita
.....

SOUPS

Chicken Hot & Sour Soup
Non-Veg
.....
Arabic Lentil Soup, Italian Minestrone, Khow Suey Soup
Veg
.....

Hara Bhara Kebab
.....
Assorted Veg Bruschetta
(Tomato / Zucchini)
.....
Kandhari Paneer Tikka
(Tomato / Zucchini)
.....
Crispy Chilly Vegetables
(Tomato / Zucchini)
.....

VEG - MAIN COURSE

Indian Tandoori Breads
.....
Schezwan Noodles
.....
Matar Pulao
.....
Steamed Rice
.....
Dal Maharani
.....
Paneer Khurchan
.....
Dum Aloo Punjabi
.....
Subz Miloni
.....
Parmigiana
.....
Pasta
Live Station - 3 types of pasta & 3 sauces
.....
Lahsooni Batata nu Shaak
.....
Aloo Gobi Adraki
.....
Swiss Rosti
Live Station
.....
Vegetable Lasagne
Live Station
.....
Awadhi Veg Biryani
Live Station
.....
Jeera Rice
Live Station
.....

Live Station

Baklava

Moong Dal Halwa

Tiramisu

Gajar Ka Halwa

Chocolate Brownie

Shahi Tukda

Zafrani Rasmalai

Chocolate Éclairs

Assorted Pastries

Berry Panna Cotta

Goosey Chocolate Brownies

2 CUT FRUITS

Based on seasonal availability

Pineapple, Butterscotch, Chocolate, Vanilla, Caramelized Banana,
Paan, Tender Coconut, Strawberry
8 Flavors

Condiments Available

Chutney

Papad

Pickle

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.**

WHISKY SELECTION BLENDED WHISKY:

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

VODKA

APÉRITIF AND VERMOUTH

- Aperol
- Campari

SINGLE MALT

- The Glenlivet (12 Y.O / 18 Y.O)
- Glenfiddich (12 Y.O / 18 Y.O)
- Talisker 10 Y.O
- Glenmorangie 10 Y.O
- Aberfeldy 12 Y.O
- Paul John Nirvana

GIN

- Grey Goose - French
- Belvedere - Polish
- Absolut - Swedish
- Ketel One - Netherlands
- Skyy - San Francisco

- Hendrick's – infused Gin
- Hapusa - Hyper Local
- Bombay Sapphire - London Dry
- Samsara Pink - Hyper Local
- Beefeater Pink | Gordon's- London dry
- Stranger & Sons - Hyper Local
- Greater Than - Hyper Local
- Pumori | Samsara - Hyper Local

RUM

- Malibu – Coconut Rum
- Bacardi (White / Black)
- Old Monk Dark
- Earth Rustic Spiced Rum - Spiced

TEQUILA

- Patrón Silver
- Patrón Reposado
- Jose Cuervo Silver
- Maya Pistola Joven
- Camino Real / Don Angel

FENI AND LIQUEUR

- Cashew / Coconut Feni
- Jägermeister
- Triple Sec
- Kahlúa
- Baileys Irish Cream

CHAMPAGNE

- Armand de Brignac
- Dom Pérignon
- Moët & Chandon
- Brut / Ice Imperial / Rosé

SPARKLING WINE

- Brut / Rosé
- Imported & Domestic

STILL WINE

- White / Red / Rosé
- Imported & Domestic

BEERS AND BREEZER

- Corona (Imported) | Hoegaarden (Imported Wheat)
- Budweiser (Domestic) | Heineken (Domestic) | Kingfisher (Ultra / Premium)
- People's Lager
- Hyperlocal
- Bacardi Breezer (Fruit Flavored)
- Fruit Flavored

NON-ALCOHOLIC BEVERAGES

- Juices
- Tetra Pack
- Aerated Beverages
- Coke / Diet Coke / Ginger Ale / Tonic Water
- Red Bull
- Soda
- Mineral Water

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