



# Iron & Timber Lounge

Bangalore's Iconic modern Indian  
and Rooftop Lounge



# Experience Iron & Timber Lounge

A Three-Level Destination Redefining Bangalore's Dining and Social Scene



Level One- Calm, cozy, and perfect for meaningful conversations over a well crafted meal

Level Two- Relaxed yet buzzing with music, laughter and team energy.

Level 3- Rooftop: Open skies, city lights, and a vibe that turn every moment into a memory.

# Elevate Your Evenings in The Lounge

Experience a vibrant, relaxed space designed to energize conversations and foster connections



Transitional space with a relaxed yet vibrant atmosphere



Blend of music, mood, and mixology to energize conversations



Ideal for casual evenings, networking sessions, or controlled-energy private events

# Bring Out The Best In Every Gathering

Create upscale experiences through  
versatile design and curated service



Collaborative meals to milestone celebrations, the three floors ensure every professional occasion is memorable.

Curated service approach for **premium collaborations** and **experiential launches**

Ideal venue for **audience engagement** aligned with upscale brand identity

Offers **flexible branding** and layout options for partner events

# FOOD PACKAGE

Service Period: 3Hrs  
Party Package: Rs 1199 + taxes



## FOOD

Salad: 1 Option

Starters: 90 minutes

2 Veg Starters

2 Non-veg Starters

Main Course (1 Hour)

2 Veg Main course

2 Non-veg Main course

## STAPLES

Steamed Rice

Indian Breads

Desserts: 2 Option

## BEVERAGES

Mocktail

Aerated Beverages

# FOOD & BEER PACKAGE

Service Period: 3Hrs

Party Package: Rs 1699 + taxes



## FOOD

Salad: 1 Option

Starters: 90 minutes

2 Veg Starters 2 Non-  
veg Starters

Main Course (1 Hour)

2 Veg Main course

2 Non-veg Main course

## STAPLES

Steamed Rice

Indian Breads

Desserts: 2 Option

## BEVERAGES

Selected Beer

Special Mocktail

Aerated Beverages

# FOOD & LIQUOR PACKAGE (OPTION 1)

Service Period: 3Hrs

Party Package: Rs 2399 + taxes



## FOOD

Salad: 1 Option

Starters: 90 minutes

3 Veg Starters

2 Non-veg Starters

Main Course: (1 Hour)

2 Veg Main course

2 Non-veg Main course

## STAPLES

Steamed Rice/ Jeera Rice

Indian Breads

Desserts: 2 Option

## BEVERAGES

Whiskey: IMFL selection

Vodka: Smirnoff

Gin: IMFL selection

Rum: Old Monk

Brandy: Mansion House

Beer: Kingfisher/ Budweiser

Wine: House Selection

Bartender Special Mocktails

Aerated Beverages

\*T&C Applied

# FOOD & LIQUOR PACKAGE (OPTION 2)

Service Period: 3Hrs  
Party Package: Rs 2699 + taxes



## FOOD

Salad: 1 Option

Starters: 90 minutes

3 Veg Starters

2 Non-veg Starters

Main Course: (1 Hour)

2 Veg Main course

2 Non-veg Main course

## STAPLES

Steamed Rice

Indian Breads

Desserts: 2 Option

## BEVERAGES

Whiskey: Black & White ,100 Pipers

Vodka: Smirnoff

Gin: GIG / Greater Than

Rum: Bacardi White, Bacardi Black

Brandy: Roulette

Beer: Kingfisher / Budweiser (As per availability)

Wine: Big Banyan Wine

Classic Cocktails \*\*

Bartender Special Mocktail

Canned Juice

Aerated Beverages

Bottled Water

\*T&C Applied

# FOOD & LIQUOR PACKAGE (OPTION 3)



Service Period: 3Hrs  
Party Package: Rs 3399 + taxes

## FOOD

Salad: 2 Options

Starters: 90 Min

3 Veg Starters

3 Non-Veg Starters

### Main Course: (1 Hour)

2 Veg Main Course

2 Non-Veg Main Course

## STAPLES

Steamed Rice/ Jeera Rice

Indian Breads

Desserts: 2 Option

## BEVERAGES

Whiskey: Black Label, Chivas 12.

Vodka: Smirnoff/Sky

Gin: Bombay Sapphire, Beefeater

Rum: Old Monk Dark and Old monk White

Tennessee: Jim Bean

Brandy: Mansion House

Beer: Kingfisher / Budweiser (As per availability)

Wine: Big Banyan

Canned Juice

Aerated Beverages

Bottled Water

Bartender Special Mocktail

Classic Cocktails \*\*

# FOOD & LIQUOR PACKAGE (OPTION 4)



Service Period: 3Hrs

Party Package: Rs 4999 + taxes

## FOOD

Salad: 2 Options

Starters: 90 Min

4 Veg Starters

4 Non-Veg Starters

### Main Course: (1 Hour)

3 Veg Main Course

3 Non-Veg Main Course

## STAPLES

Steamed Rice/ Jeera Rice

Mutton Biryani

Indian Breads

Desserts: 3 Option

## BEVERAGES

WHISKY: Chivas Regal 18Yrs/ GlenFiddich

Vodka: Absolut / Ketel One

Gin: Malfy Italian

Rum: Bacardi / Roulette

Brandy: Mansion House

Beer: Kingfisher Ultra / Budweiser (As per availability)

Wine: Jacob Creek

Tequila: Camino Gold / Blanco / Agave

Signature Cocktails \*\*

Bartender Special Mocktail

Canned Juice

Aerated Beverages

Bottled Water

\*T&C Applied

# MENU

## SOUPS



### WOK FIRE HOT & SOUR



Spicy and tangy Asian-style broth with crunchy veggies

### WOK FIRE HOT & SOUR CHICKEN



Spinach Creamy spinach and artichoke blend, served with crispy pita chips Dip

## SANDWICHES & TOASTS

### MELTED MAGIC TOASTS



Toasted bread with melted cheese and garlic

### FIERY CHEESE CRUNCH



Cheesy, buttery toast with chillies.

### BAGUETTE SANDWICH WITH FRIES



Baguette with grilled veggies & fries.

### BAGUETTE SANDWICH CHICKEN WITH FRIES



Baguette with grilled chicken & fries.

## SALADS



### CLASSIC CAESAR CRUNCH



Classic romaine with Caesar dressing, croutons, and parmesan

- Vegetarian \_\_\_\_\_
- Chicken \_\_\_\_\_

### AEGEAN GARDEN BOWL



Fresh cucumber, juicy cherry tomatoes, red onions, Kalamata olives, and creamy feta tossed in a zesty vinaigrette.

- Vegetarian \_\_\_\_\_
- Chicken \_\_\_\_\_

### MINTED FETA MELON BURST



Cool watermelon cubes with feta, mint, and homemade vinaigrette.

### CITRUS BLOOM QUINOA



Fluffy quinoa tossed with juicy orange segments, crisp cucumbers, cherry tomatoes, and fresh mint, finished with a light citrusy vinaigrette.

## FLAT BREADS



### MED SUNBURST FLAT



Feta, olives, sun-dried tomato flatbread

### MUSHROOM GROOVE FLAT



Chef's special. 🍄

### TANDOORI PANEER CRUNCH



Smoky paneer on flatbread.

### TANDOORI CHICKEN MELT



Smoky chicken with cheesy base.

### GARLIC PRAWNS ROCKET FLAT



Coastal prawns on gourmet flatbread.



# MENU

## CRISPY & SIP



### SEOUL LOTUS CRUNCH

Crispy lotus stems with chili garlic glaze

### WOK TOSSED CORN CRISPIES

Crispy golden corn kernels in a sweet 'n' spicy Asian glaze.

### CHILLI GARLIC MUSHROOMS AND SPRING ONION

Juicy mushrooms stir-fried in chili garlic sauce with scallions & soy.

### SCHEZWAN CHILLI PANEER

Spicy Schezwan-style paneer with crunchy veggies.

### DRAGON FIRE BABY CORN

Crispy baby corn in Indo-Chinese masala.

### BEETROOT HUMMUS WITH PITA BREAD

Velvety beetroot-blended hummus served with pita wedges.

### GOLDEN CORN ZING

Sweet Corn with spices, lemon, and herbs

### CHEESE CHILLI KULCHA

Soft kulchas stuffed with cheese, green chillies & herbs.

### PICKLE FLAME PANEER

Pickle-spiced grilled paneer cubes.

### BARE BONES FRIES

Tangy-peri-peri spiced French fries

### PEPPER PANEER

Sizzling cottage cheese sautéed with cracked pepper and onions

### HOMEMADE SWEET POTATO WEDGES

Hand-cut sweet potato wedges, slowly roasted with herbs & sea salt. Served with spiced aioli or house dip.

### TEX-MEX TANGLE

Tortilla chips with salsa, cheese, and jalapeños.

### PANI PURI TRIPLETS

Beetroot, mint, and sweet tamarind shots

### YOGURT CRUNCH MASTI

North Indian-style crispy tangy yogurt chaat.

### MANGO TANGO PANEER

Paneer in sticky-spicy mango glaze.

### BAYOU CRUNCH WEDGES

Thick potato wedges dusted with Cajun spice.

### BEETROOT & WALNUT TIKKI

Crispy beetroot & walnut patties served with mint chutney.

### VELVET DAHI MEDALLIONS

Hung curd-based kebabs with a soft creamy center.

### BASIL VAULT PANEER

Paneer pockets filled with herby basil stuffing

### BROCCOLI BOONDI BLISS

Creamy grilled broccoli with crunchy kale boondi.



# CRISPY & SIP



## SRIRACHA LAVA WINGS



Wings tossed in fiery Sriracha sauce

## COASTAL FIRE KEBABS



Spicy coastal-style chicken kebabs

## SMOKY WINGS IN TANGY BBQ GLAZE



Smoky wings in tangy BBQ glaze

## BUTTERMILK BLAZE CHICKEN



Tender chicken marinated in spiced buttermilk, double-dredged & fried.

## LOADED CHICK NACHO STACK



Nachos topped with shredded spicy chicken

## SOUTHERN MUTTON EMBER



Dry roasted mutton with bold southern spices

## ASIAN CHILLY CHICKEN



Crispy-fried chicken in a hot & tangy Asian chili sauce.

## SEOUL STREET WINGS



Sticky-sweet wings with Korean Gochujang sauce.

## BIRD EYE CHILLI AND BASIL TOSSED FISH



Delicate fish fillets with bird's eye chillies, garlic, and soy.

## CHETTINAD EGG INFERNO



Egg masala with curry leaves and peppery spices.

## CRUSTY EGG BITES



Whole egg in masala potato, crispy fried.

## CLASSIC CHICKEN TIKKA



Tikka marinated with fresh coriander, mint, and green chili

## CHARCOAL MURGH MALAI TIKKA



Creamy, buttery chicken skewers

## PAHADI MURGH TIKKA



Chicken tikka with bold Pahadi spices.

## TANDOORI SURF POPS



Clay oven-roasted prawns.

## TANDOORI FISH TIKKA



Succulent fish tikka in rich tandoori spices.



# MAIN COURSE

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## INDIAN DELIGHTS

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### GOLDEN TADKA

**DAL**  
Yellow lentils tempered with ghee.

### ROYAL PANEER

**LABABDAR**  
Paneer curry in tomato cashew gravy.

### CHICKEN TIKKA MASALA

Tandoor-roasted chicken in tomato-fenugreek masala.

### BUTTER CHICKEN

Creamy, buttery tomato gravy with tandoori chicken.

### MANGALOREAN FISH CURRY

Spiced coconut-tamarind fish curry.

### COASTAL FIRE PRAWNS

Spicy coastal-style prawn curry.

### BHUNA GOSHT ROYALE

Slow-cooked mutton in rich roasted masala.

### RARA MUTTON

Mutton cooked with spices, onions & smoky notes

## BREADS

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### NAAN/ROTI (PLAIN)

Classic Indian bread.

### NAAN/ROTI (BUTTER)

Classic Indian bread.

### NAAN(GARLIC) Classic Indian bread.

### PARATHA BUTTER LACHCHA

Layered buttered Indian bread.

## RICE

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### STEAM RICE

### JEERA RICE

### JASMINE RICE

### CURD RICE



# MENU

## ASIAN FAVORITES



### BANGKOK BOWL



Thai coconut curry served with your choice of protein

- Vegetarian \_\_\_\_\_
- Chicken \_\_\_\_\_
- Prawns \_\_\_\_\_

### HAKKA STYLE NOODLES



Wok-tossed noodles with vegetables or protein

- Vegetarian \_\_\_\_\_
- Egg \_\_\_\_\_
- Chicken \_\_\_\_\_
- Shrimp \_\_\_\_\_

### WOK TOSSED RICE



Wok-fried rice with vegetables or protein

- Vegetarian \_\_\_\_\_
- Egg \_\_\_\_\_
- Chicken \_\_\_\_\_
- Shrimp \_\_\_\_\_

## PASTAS



### FIERY PENNE ROSSO



Penne in a spicy tomato-chili sauce

- Vegetarian \_\_\_\_\_
- Chicken \_\_\_\_\_
- Prawns \_\_\_\_\_

### FIERY SPAGHETTI



Spicy herbed spaghetti with or without meat.

- Vegetarian \_\_\_\_\_
- Chicken \_\_\_\_\_
- Prawns \_\_\_\_\_

### BASIL SPAGHETTI



Basil pesto spaghetti with cheese or your choice of protein.

- Vegetarian \_\_\_\_\_
- Chicken \_\_\_\_\_
- Prawns \_\_\_\_\_

### AGLIO OLIO PICCANTE



Classic garlic & chili oil spaghetti.

- Vegetarian \_\_\_\_\_
- Chicken \_\_\_\_\_
- Prawns \_\_\_\_\_

## DESSERTS

### SAFFRON TRESLECHES



Vanilla milk cake is soaked in 3 creams.

### BLUEBERRY CHEESECAKE



Cheesecake with Blueberry topping

### BROWNIE WITH ICE CREAM



Warm brownie served with vanilla ice cream.

### GAJAR KA HALWA



Carrot pudding North Indian-style.

### GULAB JAMUN WITH ICE CREAM



Khoya dumplings in syrup served with ice cream.

# TERMS & CONDITIONS

- PACKAGES ARE OFFERED FOR A PERIOD OF 3HRS
- RATES ARE APPLICABLE AS PER THE PACKAGES
- THE MINIMUM GUARANTEE IS OF 25 TEAM MEMBERS
- AN ADVANCE OF 50% OF THE AMOUNT WOULD BE REQUIRED ON CONFIRMATION OF THE PARTY, BALANCE PAYMENT TO BE DONE DIRECTLY ON THE DAY OF THE EVENT THROUGH CASH, CARD OR UPI. CHEQUES AND ANY OTHER PAYMENT GATEWAY WILL NOT BE ACCEPTED
- SERVICE HOURS WILL BE ADHERED TO THE BANGALORE LAW & ORDER GUIDELINES. HENCE THE MUSIC WILL BE SWITCHED OFF AT 12:30AM & THE OUTLET WILL BE CLOSED AT 1AM
- DRINKS WILL NOT BE SERVED BEYOND 12:30AM
- THE MINIMUM GUARANTEE PEOPLE WILL BE CHARGED & THE MAXIMUM OF HOW EVER PEOPLE COME IN ABOVE THE GUARANTEED NUMBER
- IF THERE IS A GUEST LIST, THE LIST NEED TO BE HANDED OVER AT LEAST 4 HOURS PRIOR TO THE EVENT
- THE GUESTS ARRIVING FOR THE EVENT WILL BE ENTERTAINED ONLY IN THE ALLOTTED PARTY PREMISES
- MINIMUM AGE ENTERTAINED FOR ALCOHOL AT tyd ID 21 YEARS
- TOBACCO & ENERGY DRINKS ARE NOT A PART OF THE PACKAGE AND IT WOULD BE CHARGED ON ACTUALS
- ANYTHING ORDERED APART FROM THE PACKAGES WILL BE CHARGED AS PER THE MENU RATES
- ALL BEVERAGES ARE SUBJECT TO AVAILABILITY
- MANAGEMENT HAS THE RIGHTS TO REFUSE SERVICE TO INTOXICATED GUEST
- MANAGEMENT IN NOT RESPONSIBLE OF ANY LOSS, THEFT OR DAMAGE OF GUESTS PERSONAL BELONGINGS
- OUTSIDE DECORATION REQUIRES TYD MANAGEMENT'S APPROVAL
- BILLS TO COMPANY FACILITY WILL BE EXTENDED ONLY TO REGISTERED VENDORS
- PACKAGED RATES ARE FOR WEEKEND ONLY (FRIDAY TO SUNDAY)
- FOOD PARCEL / TAKEAWAYS ARE NOT PERMITTED IN PACKAGES
- GUEST ARE PROHIBITED TO BRING ALCOHOL FROM OUTSIDE INTO THE PREMISES