

# **History and Types of Banquets**

## **Objectives :-**

1. To be get familiar with the term banquets.
2. To understand the types of banquets.
3. To understand and remember the names and recognize formal and informal style of banquets.

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A banquet is a FOOD AND BEVERAGE service at a specific time and place, to a given number of people, to an agreed menu and price. Banquets are special functions for social professional and state occasions.

An orthodox meaning of banquets is derived from the French word BAUNC meaning Bench. Literal meaning being sumptuous repast. While an Indian connotation can be Dawat, Bhoj or Wazwan. A loose meaning is a meal arranged for group of people to mark occasion.

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## Types of Banquets

**Formal –**

**PROFFESIONAL EVENTS:**

Conferences, Convention, Training programs, Board meetings, State events like State banquets, Diplomatic cocktails and dinners etc.

Banqueting is a business of selling space to hold functions. Banquets require large halls with kitchens to provide quantity foods, Banquet halls are found in large hotels where banquet business is part of the overall revenue strategy.





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**Informal –**

**SOCIAL OCCASIONS:**

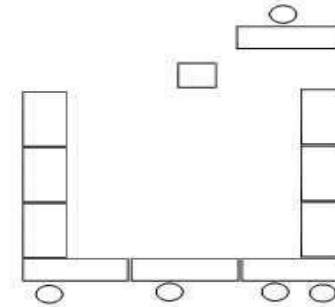
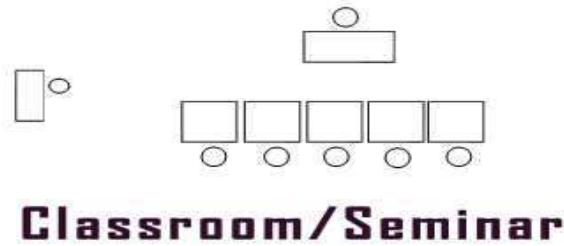
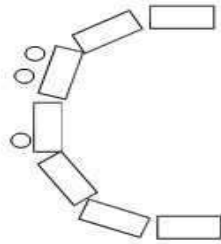
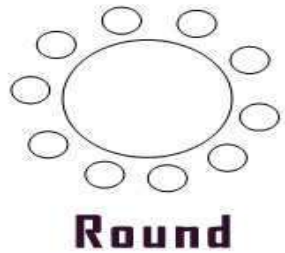
Wedding Receptions, Birthday Parties, Cocktail parties, New Year parties etc



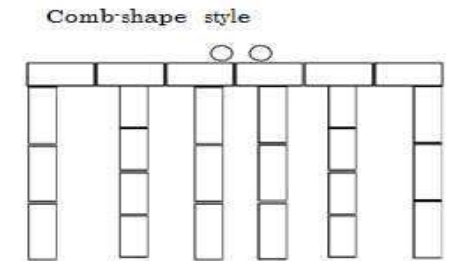
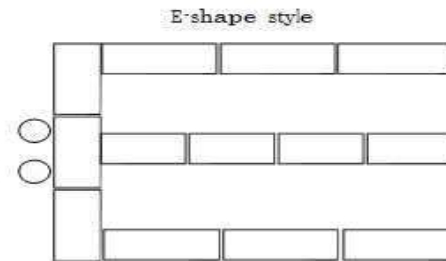
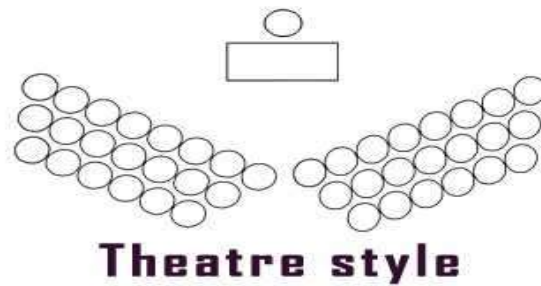
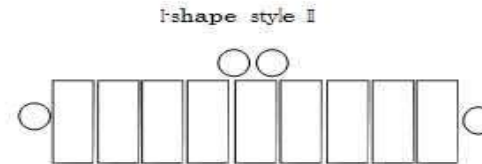
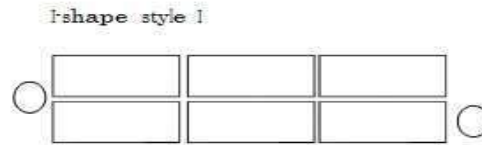
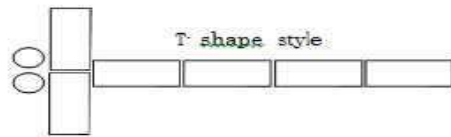
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Program Name: Bsc. HM/ BHM

## Sitting plans-theatre, class room and formal-



## Typical Setup styles for Banquet



## References :-

1. **Food and Beverage Service-** 2nd Edition in Oxford Higher Education by [R. Singaravelavan](#).
2. **Food and Beverage Service-** A Training Manual by [Sudhir Andrews](#).
3. **Food and Beverage Service-** 9th edition by [Dennis Lilicrap](#).
4. [www.ihmnotessite.net](http://www.ihmnotessite.net)
5. [www.slideshare.net](http://www.slideshare.net)

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**Thank  
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