



MENU



BEVERAGES

Soft & Cold Drinks

Soda	40
Plain chilled soda water	
Soft Drink (200ml 700ml 1000ml)	30 70 100
Assorted aerated beverages	
Mineral Water	30
Chilled packaged mineral water	
Butter Milk	80
Chilled salted spiced buttermilk	
Sweet Lassi	90
Chilled blended yogurt sweetened with sugar	
Fresh Lime Water	50
Freshly squeezed lime with chilled water, sweet or salted	
Fresh Lime Soda	60
Freshly squeezed lime with chilled soda, sweet or salted	
Coke	60
Chilled Coca-Cola	
Diet Coke	99
Chilled Diet Coca-Cola	
Can Juice	99
Chilled packaged fruit juice	
Cold Coffee	140
Chilled blended coffee with milk and ice	
Fresh Juice	130
Seasonal fresh-pressed juice — ask your server for today's selection	

Hot Beverages

Coffee	30
Hot freshly brewed coffee	
Tea	20
Hot brewed masala or plain tea	

Energy Drinks

Predator Energy Drink	120
Chilled energy drink	
Tonic Water	130
Chilled premium tonic water	
Monster Energy Drink	220
Chilled energy drink	
Red Bull	220
Chilled energy drink	

SIGNATURE MOCKTAILS

Virgin Piña Colada	199
Coconut cream blended with pineapple juice and crushed ice	
Blue Lagoon	199
Blue curacao syrup, lemon, and chilled soda stunning and refreshing	
Virgin Mary	199
Spiced tomato juice with lemon, Worcestershire, and tabasco	

SOUPS

Vegetarian Soups

Veg Clear Soup	129
Delicate vegetable broth with julienned vegetables	
Tadka Wati	79
Small bowl of tempered lentil soup with cumin and ghee	
Veg Gravy Bowl	99
Warm vegetable gravy served in a bowl — a comforting accompaniment	
Tomato Soup	180
Classic creamy tomato soup with butter and herbs	
Veg Manchow Soup	180
Indo-Chinese spicy vegetable soup with crispy fried noodles	
Veg Hot & Sour Soup	180
Spicy and tangy vegetable soup with tofu and cornstarch	

Non-Vegetarian Soups

Non-Veg Gravy Bowl	129
Chicken or mutton gravy served in a small bowl — ask your server	
Chicken Clear Soup	210
Light and clean chicken broth with tender shredded chicken	
Chicken Shorba	210
Aromatic Indian-style chicken broth with whole spices	
Chicken Manchow Soup	190
Spicy Indo-Chinese chicken soup topped with crispy noodles	
Chicken Hot & Sour Soup	190
Tangy spiced chicken soup thickened with cornstarch	
Mutton Shorba	240
Rich slow-cooked mutton broth with bone marrow and spices	
Chicken Ukkad	240
Traditional whole-spice chicken broth — warming and deeply aromatic	
Mutton Ukkad	349
Traditional whole-spice chicken broth — warming and deeply aromatic	

Appetizeris

Light bites to warm up your appetite

Fry Papad	40
Crisp deep-fried papad served plain	
Masala Papad	60
Crispy papad topped with spiced onion, tomato, and chaat masala	
Tawa Peanuts	90
Traditional Maharashtrian crushed green chili and garlic chutney	
Masala Peanuts	80
Crunchy roasted peanuts tossed in spiced masala	
Boiled Peanut	99
Soft-boiled peanuts seasoned with salt and spices	
Green Salad	90
Fresh seasonal vegetables served with lemon and chaat masala	
Garlic Fry	139
Crispy whole garlic cloves shallow-fried with herbs	
Chana Garlic Roast	150
Chickpeas dry-roasted with garlic and aromatic spices	
Finger Chips	150
Golden deep-fried potato fingers, salted and crisp	
Papad Churri	150
Crushed papad tossed with spicy masala and herbs	
Green Peas Roast	140
Tender green peas roasted with cumin and green masala	
American Corn	220
Sweet corn kernels tossed in butter, herbs, and seasoning	
Onion Pakoda	220
Crispy onion fritters in spiced besan batter	
Green Peas Masala	210
Spiced green peas in a tangy masala preparation	
Kaju Fry	260
Whole cashews shallow-fried to a golden crisp	
Paneer Pakoda	260
Cottage cheese cubes in a spiced gram flour batter, deep-fried	
Cheese Cherry Pineapple	260
Cubed cheese skewered with cherries and pineapple — a classic bar snack	
Cheese Pakoda	270
Melted cheese encased in a golden spiced batter shell	
Cheese Corn Ball	349
Crispy fried balls stuffed with sweet corn and melted cheese	
Crispy Corn	249
Crispy fried balls stuffed with sweet corn and melted cheese	

CHINESE STARTERS

Vegetarian Chinese Starters

(We serve dairy paneer)

Chilli Cut Pakoda	159
Delicate vegetable broth with julienned vegetables	
Gobi 65	240
Small bowl of tempered lentil soup with cumin and ghee	
Veg 65	240
Warm vegetable gravy served in a bowl — a comforting accompaniment	
Honey Chilli Potato	250
Classic creamy tomato soup with butter and herbs	
Veg Manchurian	250
Indo-Chinese spicy vegetable soup with crispy fried noodles	
Veg Crispy	250
Spicy and tangy vegetable soup with tofu and cornstarch	
Paneer Manchurian	270
Spicy and tangy vegetable soup with tofu and cornstarch	
Cheese Ball	290
Spicy and tangy vegetable soup with tofu and cornstarch	
Baby Corn Chilli	299
Spicy and tangy vegetable soup with tofu and cornstarch	
Paneer Chilli	310
Spicy and tangy vegetable soup with tofu and cornstarch	
Paneer Crispy	340
Spicy and tangy vegetable soup with tofu and cornstarch	
Mushroom Chilli	320
Spicy and tangy vegetable soup with tofu and cornstarch	
Gobi Manchurian	220
Spicy and tangy vegetable soup with tofu and cornstarch	

Non-Vegetarian Chinese Starters

Chicken 65	279
Chicken or mutton gravy served in a small bowl — ask your server	
Chicken Manchurian	299
Light and clean chicken broth with tender shredded chicken	
Crispy Fried Chicken	299
Aromatic Indian-style chicken broth with whole spices	
Chicken Lollipop	340
Spicy Indo-Chinese chicken soup topped with crispy noodles	
Chicken Kantaki	320
Tangy spiced chicken soup thickened with cornstarch	
Chicken Crispy	299
Hearty Indo-Chinese chicken noodle soup	
Chicken Chilli	320
Rich slow-cooked mutton broth with bone marrow and spices	
Chef Special Vegetarian Chinese Starter	699
Chef's Curated vegetarian platter - changes daily	
Chef Special Non-Vegetarian Chinese Starter	799
Chef's Curated Non-vegetarian platter - changes daily	

TANDOORI STARTERS

VEGETARIAN

Hara Bhara Kabab	310
Spinach, peas, and potato patties pan-fried to a crisp	
Paneer Tikka	399
Cottage cheese marinated in yogurt and spices, grilled in tandoor	
Paneer Angara	399
Paneer finished over live coal for a deep smoky angara char	
Paneer Banjara	420
Paneer in a rustic tribal-style spice blend	
Paneer Amritsari	479
Paneer in the Amritsar style — thick spiced gram flour coating	
Chef Special Vegetarian Tandoori Starter	450
Chef's Curated vegetarian platter - changes daily	
Chef Special Vegetarian Tandoori Starter (Panner Based)	550
Chef's Curated vegetarian platter - changes daily	
Veg Platter	999
An assortment of our finest vegetarian tandoori starters	

NON-VEGETARIAN

Chicken Tikka	349
Boneless chicken cubes in a classic yogurt and spice marinade	
Chicken Banjara Kebab	399
Rustic tribal-spiced chicken kebab — bold and earthy	
Chicken Pahadi Kebab	360
Green herb-marinated chicken in the Pahari style	
Chef Special Non-Vegetarian Tandoori Staters (Boneless)	600
Chef's Curated Non-vegetarian platter - changes daily	
Chef Special Non-Vegetarian Tandoori Staters (Big Bone)	800
Chef's Curated Non-vegetarian platter - changes daily	

TANDOORI STARTERS

NON-VEGETARIAN

Chicken Seekh Kebab Spicy Sichuan-style noodles with fiery Schezwan sauce	390
Chicken Matka Kebab Wok-tossed rice in bold Schezwan sauce	420
Chicken Tikka Kebab Thin noodles in a fragrant spicy curry paste with vegetables	350
Chicken Amritsari Kebab Rice tossed in a tangy-spiced Singapori style	479
Chicken Angara Kebab Intensely spiced Schezwan rice — bold and fiery	399
Chicken Pahadi Kebab Intensely spiced Schezwan rice — bold and fiery	450
Chicken Banjara Kebab Intensely spiced Schezwan rice — bold and fiery	399
Chicken Tandoori (Half / Full) Intensely spiced Schezwan rice — bold and fiery	430/800
Non-Veg Platter Intensely spiced Schezwan rice — bold and fiery	1450
Chef Special Chicken Kebab Chef's Curated Non-vegetarian platter - changes daily	799
Mutton Raan (Half / Full) (pre-Booking Order Only) Intensely spiced Schezwan rice — bold and fiery	1300 / 2500
Chicken Raan (Half / Full) (pre-Booking Order Only) Intensely spiced Schezwan rice — bold and fiery	800 / 1500

The background of the page features a detailed illustration of a tropical landscape with palm trees and dense foliage. In the foreground, there is a rustic wooden signpost with the word "Brickyard" written in a stylized, cursive font. The signpost is supported by wooden posts and has a small, dark, rounded object hanging from it. The overall aesthetic is warm and inviting, with a focus on natural elements and a hand-drawn feel.

Brickyard

DESI NON-VEG STARTERS

Rustic Indian preparations — bold and unapologetically flavorful

Chicken Sukka	260
Dry Maharashtrian-style chicken cooked with coconut and spices	
Chicken Finger	260
Crumb-coated chicken strips, fried golden and crisp	
Mutton Sukka	379
Dry Kolhapuri-style mutton with bold spices and coconut	
Prawns Koliwada	610
Mumbai-style battered and fried prawns with coastal spices	
Prawns Butter Garlic	610
Prawns sautéed in a generous butter-garlic reduction	
Chef Special Desi Non-Vegetarian Starter	799
Chef's Curated Non-vegetarian platter - changes daily	



SEAFOOD

Seafood Fry

Fish Fingers – Basa	180
Crumbed basa fish fingers, golden-fried and served with dip	
Tandoori Prawns	-----
Jumbo prawns marinated in spiced yogurt and grilled in tandoor	

Fish Tandoor

Fish Mahi Tikka – Basa	199
Basa cubes in tikka marinade, skewered and tandoor-grilled	
Basa	199
Basa fillet marinated and grilled in the clay oven	
Prawns Tandoori	-----
Prawns marinated in tandoori spices and char-grilled	
Surmai – King Fish	550
Whole surmai in a bold spice marinade, tandoor-grilled	
Pomfret Tandoori	620
Whole pomfret marinated in coastal spices, tandoor-grilled	
Murrel (Availability Dependent)	650
Murrel (snakehead fish) marinated and tandoor-grilled	

Fish & Prawn Curries

Fish Curry – Maral	350
Maral fish in a tangy Maharashtrian spiced curry (availability dependent)	
Fish Masala – Maral	350
Maral fish in a bold dry masala (availability dependent)	
Dum Fish – Maral	350
Maral fish slow-cooked dum style (availability dependent)	
Prawns Curry	-----
Juicy prawns in a rich, tangy coastal curry	

VEGETARIAN MAIN COURSE

Sanskriti Ka Swaad — North Indian Gravies

Veg Kadhai	250
Vegetables cooked in an iron kadhai with whole spices	
Mix Veg	250
Seasonal vegetables cooked in a mild aromatic curry	
Veg Kolhapuri	250
Fiery Kolhapuri-style vegetable curry — bold and spicy	
Veg Kofta	290
Soft vegetable dumplings in a rich golden gravy	
Chef Special Veg	549
Chef's curated vegetarian platter — changes daily	
Veg Maratha	249
Chef's curated vegetarian platter — changes daily	

The Heritage Greens — Paneer Specialties

Paneer Masala	310
Paneer in a classic spiced tomato and onion masala	
Paneer Patiyala	329
Multi-layered, deeply spiced Punjabi paneer gravy	

BURBERRY PLACE

VEGETARIAN MAIN COURSE

The Heritage Greens — Paneer Specialties

Paneer Toofani	310
A fiery, bold paneer curry — intensely spiced	
Paneer Lababdar	320
Paneer in a bold, buttery tomato and onion sauce	
Paneer Lajawab	320
Paneer in a subtly spiced, surprisingly complex curry	
Paneer Tikka Masala	330
Tandoor-grilled paneer tikka in a rich tomato-cream masala	
Paneer Butter Masala	330
Soft paneer in a velvety, mildly sweet butter tomato sauce	
Palak Paneer	330
Cottage cheese in a smooth, spiced spinach gravy	
Paneer Laziz	330
Paneer in a luxuriously rich onion-cashew gravy	
Kaju Masala	399
Whole cashews in a rich, aromatic masala curry	
Kaju Paneer Masala	399
Paneer and whole cashews in a rich, creamy masala gravy	
Chef Special Vegetarian Main Course	549
Chef's Curated Non-vegetarian platter - changes daily	

Maharashtrian Menu — Home-Style Cooking

Tomato Chutney	180
Fresh tomato cooked down into a tangy, spiced chutney	
Sev Bhaji	220
Tangy tomato and sev curry — a Vidarbha household classic	
Tawa Besan	299
Gram flour preparation sautéed on a hot tawa with spices	
Veg Maratha	220
Mixed vegetables cooked in an authentic Maratha masala	
Sheng Bhaji	220
Drumstick leaf greens cooked with garlic and spices	
Lasooni Methi	230
Fenugreek greens cooked with generous garlic and local spices	
Methi Masala	230
Fresh fenugreek cooked in a tangy local masala	

VEGETARIAN MAIN COURSE

Maharashtrian Menu — Home-Style Cooking

Baingan Masala	230
Eggplant in a bold Maharashtrian masala — smoky and spiced	
Baingan Maratha	230
Eggplant cooked in the rustic Maratha warrior style	
Aloo Maratha	230
Potatoes cooked in an earthy Maharashtrian masala	
Bhindi Fry	230
Okra sliced and dry-fried with turmeric and cumin	
Shevga Maratha	230
Drumstick (moringa) pods cooked Maratha-style	
Methi Besan	250
Fenugreek cooked with gram flour in traditional style	
Shevga Fry	250
Drumstick pieces lightly spiced and pan-fried	
Bhindi Masala	240
Okra cooked in a spiced onion-tomato masala	
Shevga Masala	240
Drumstick in a tangy, spiced Maharashtrian gravy	
Yesar Vadi	240
Traditional Maharashtrian gram flour fenugreek vadi preparation	

EGGETARIAN

Egg-based preparations — from light to bold

Boiled Egg	60
Hard-boiled eggs served with seasoning	
Egg Half Fry	80
Sunny-side-up eggs with butter and seasoning	
Boil Fry	100
Boiled eggs lightly pan-fried with spices and herbs	
Masala Omelette	110
Fluffy omelette with onions, tomatoes, chili, and coriander	
Egg Bhurji	130
Indian scrambled eggs with onions, tomatoes, and spices	
Cheese Omelette	160
Melted cheese folded into a soft golden omelette	
Egg Curry	220
Boiled eggs in a rich, spiced tomato-onion curry	
Egg Fried Rice	210
Wok-fried rice with eggs in dark soy and sesame	
Egg Chilli	190
Boiled egg pieces stir-fried with peppers in chili sauce	
Egg Biryani	210
Fragrant basmati rice layered with spiced eggs	

NON-VEGETARIAN MAIN COURSE

CHICKEN

Slow-cooked gravies and bold preparations — made to order

Boiled Chicken	230
Lightly spiced whole-boiled chicken — clean and pure flavour	
Non-Veg Gravy Wati	90
A small portion of non-veg gravy — as an accompaniment	
Chicken Maratha	299
Rustic Maratha-style chicken cooked with local spices	
Chicken Masala	310
Classic spiced chicken in a robust onion-tomato masala	
Chicken Kolhapuri	310
Fiery Kolhapuri-style chicken — bold heat and deep spices	
Chicken Tikka Masala	330
Tandoor-grilled tikka in a rich, spiced tomato-cream curry	
Chicken Lababdar	340
Chicken in a rich buttery onion-tomato reduction	
Butter Chicken	340
Tender chicken in a mildly sweet, velvety tomato-butter sauce	
Chicken Malwani	340
Coastal Konkan Malwani-style chicken with coconut masala	
Gavran Chicken Maratha Handi (25 pcs)	-----
Free-range Maratha chicken slow-cooked in a handi	
Chicken Malwani Handi (Half / Full)	800/1400
Malwani chicken slow-cooked in a sealed handi pot	
Chef Special Non-Vegetarian Main Course	749
Chef's Curated Non-vegetarian platter - changes daily	
Murgh Mussalam (Half / Full)	799 / 1500
Malwani chicken slow-cooked in a sealed handi pot	



NON-VEGETARIAN MAIN COURSE

MUTTON

Boiled Mutton	300
A small portion of non-veg gravy — as an accompaniment	
Mutton Maratha	380
Rustic Maratha-style chicken cooked with local spices	
Mutton Masala	390
Classic spiced chicken in a robust onion-tomato masala	
Mutton Kolhapuri	390
Multi-layered Punjabi-style spiced chicken curry	
Mutton Rogan Josh	400
Tender chicken in a mildly sweet, velvety tomato-butter sauce	
Mutton Kharda	400
Chicken with double-cooked onions — sweet, spiced, layered	
Mutton Maratha Handi (Half / Full)	850 / 1600
Country-style free-range chicken dry-fried with local spices	



ROTI FARM — BREADS

Tawa Breads

Chapati	35
A small portion of non-veg gravy — as an accompaniment	
Butter Chapati	40
A small portion of non-veg gravy — as an accompaniment	
Plain Roti	40
A small portion of non-veg gravy — as an accompaniment	
Jawar Roti	40
Rustic Maratha-style chicken cooked with local spices	
Wheat Roti	45
Classic spiced chicken in a robust onion-tomato masala	
Bajra Roti	45
Multi-layered Punjabi-style spiced chicken curry	
Butter Roti	50
Fiery Kolhapuri-style chicken — bold heat and deep spices	
Bajra Roti with Ghee	55
Tandoor-grilled tikka in a rich, spiced tomato-cream curry	
Wheat Butter Roti	55
Chicken in a rich buttery onion-tomato reduction	
Biscuit Roti	70
Tender chicken in a mildly sweet, velvety tomato-butter sauce	
Cheese Biscuit Roti	130
Tangy, bold chicken with a sharp spice profile	

Tandoor Breads — Naan & Kulcha

Plain Kulcha	60	Cheese Garlic Butter Naan	170
Coastal Konkan Malwani-style chicken with coconut masala		The works — cheese, garlic, and butter on a soft naan	
Butter Kulcha	70	Laccha Paratha	80
Hyderabadi-style chicken in a rich whole-spice gravy		Multi-layered flaky paratha, crispy and rich	
Plain Naan	80		
A house-special chicken preparation — rich and deeply aromatic			
Butter Naan	100		
Chicken cooked in iron kadhai with capsicum and whole spices			
Garlic Naan	109		
Country-style free-range chicken dry-fried with local spices			
Garlic Butter Naan	120		
Country-style free-range chicken dry-fried with local spices			
Roti Basket (Bread basket)	399		
Country-style free-range chicken dry-fried with local spices (1 laccha paratha, 1 Roti, 1 Naan, 1 messi Roti, 1 Chapati, 1 Jawar Roti, 1 Bajari, 2 Papad)			

DAL

Slow-cooked lentils — the soul of an Indian meal

Jeera Dal Lentils lightly tempered with cumin — simple and comforting	160
Dal Fry Yellow lentils tempered with cumin, garlic, and tomatoes	170
Dal Tadka Smooth lentils with a fiery ghee tadka of garlic and red chili	180

RICE BOWL

Plain & Flavoured Rice

Steam Rice (Half / Full) Plain steamed basmati	75 / 140
Jeera Rice (Half / Full) Basmati tempered with cumin seeds and ghee	80 / 150
Curd Rice Soft cooked rice mixed with yogurt, tempered with curry leaves	180
Dum Rice Slow-cooked dum basmati — fragrant and fluffy	170
Ghee Rice Basmati cooked in pure desi ghee with whole spices	240

Khichdi

Dal Khichdi Comforting lentil and rice porridge with ghee and spices	220
Palak Khichdi Lentil and rice cooked with pureed spinach	260
Ghee Dal Khichdi Dal khichdi enriched with desi ghee — the ultimate comfort food	270
Jeera Dal Khichdi Dal khichdi tempered with cumin — aromatic and nourishing	270

Biryani — Vegetarian

Veg Biryani

280

Fragrant basmati layered with spiced vegetables, dum-cooked

Biryani — Non-Vegetarian

Egg Biryani

210

A small portion of non-veg gravy — as an accompaniment

Chicken Biryani

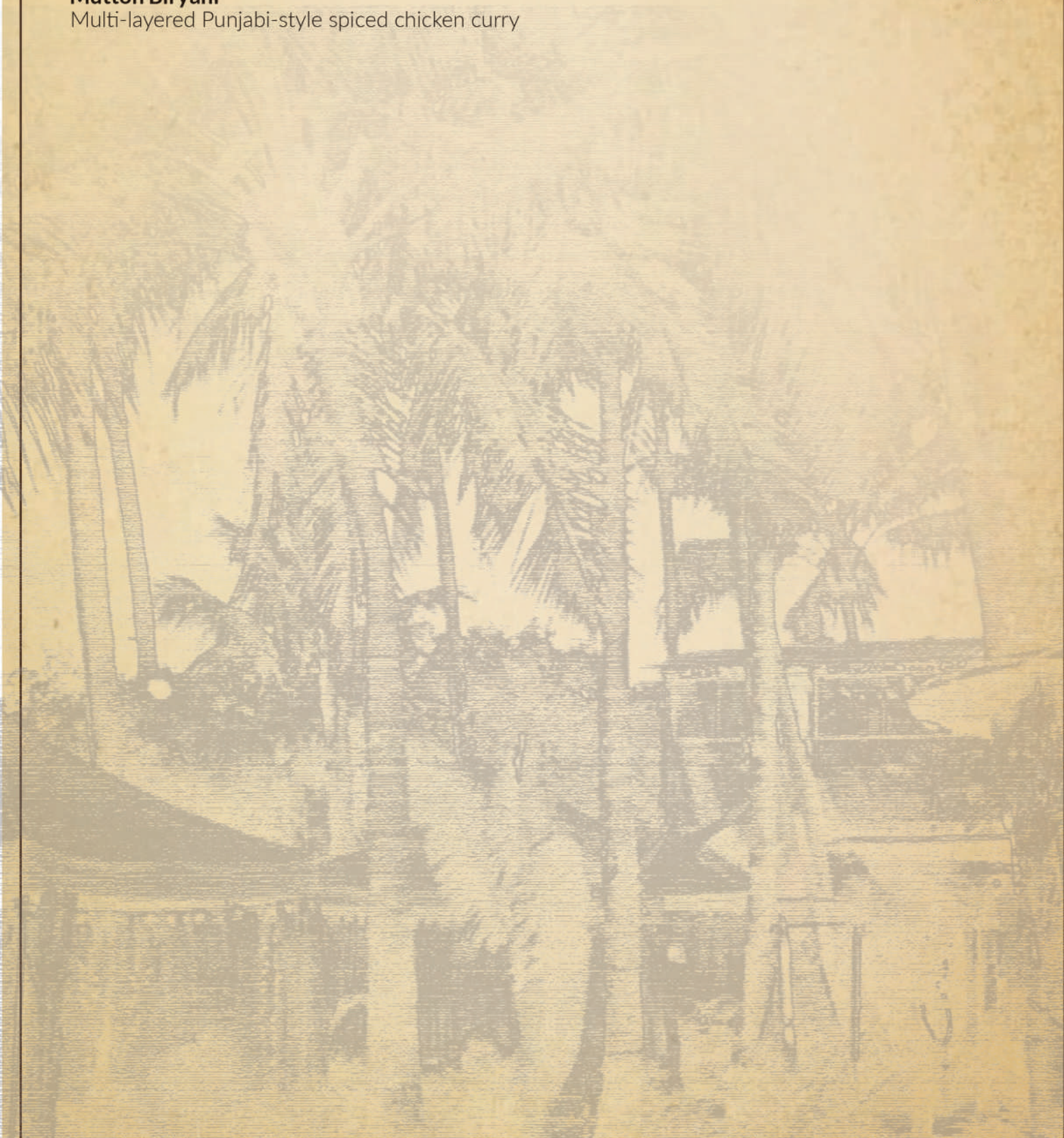
310

Rustic Maratha-style chicken cooked with local spices

Mutton Biryani

420

Multi-layered Punjabi-style spiced chicken curry



RICE & NOODLES

Vegetarian Rice & Noodles

Veg Hakka Noodles Classic stir-fried noodles with vegetables in dark soy sauce	250
Veg Schezwan Noodles Spicy Sichuan-style noodles with fiery Schezwan sauce	280
Veg Schezwan Rice Wok-tossed rice in bold Schezwan sauce	290
Veg Triple Schezwan Noodles Triple-spiced Schezwan noodle preparation — for spice lovers	350
Veg Triple Schezwan Rice Intensely spiced Schezwan rice — bold and fiery	370
Chef Special Vegetarian Rice & Noodles Chef's Curated vegetarian platter - changes daily	599

Non-Vegetarian Rice & Noodles

Chicken Hakka Noodles Stir-fried noodles with chicken and vegetables in dark soy	250
Chicken Fried Rice Classic wok-fried rice with egg and chicken in dark soy	279
Chicken Schezwan Noodles Spicy noodles wok-tossed with chicken in Schezwan sauce	280
Chicken Schezwan Rice Wok-fried rice with chicken in fiery Schezwan sauce	290
Chicken Triple Schezwan Noodles Triple-spiced Schezwan noodles with chicken	399
Chicken Triple Schezwan Rice Boldly spiced Schezwan rice tossed with chicken	420
Prawns Fried Rice Wok-fried rice with juicy prawns in a light soy glaze	410
Chef Special Non-Vegetarian Rice & Noodles Chef's Curated Non-vegetarian platter - changes daily	699

FAST FOOD MENU

Burgers

Veg Burger Crispy veggie patty with fresh toppings in a soft bun	160
Chicken Burger Juicy chicken patty with cheese and sauce in a toasted bun	199

Momos

Veg Momos (10 pcs) Steamed dumpling parcels with spiced vegetable filling	250
Paneer Momos (10 pcs) Steamed dumplings stuffed with spiced cottage cheese	299
Chicken Momos (10 pcs) Steamed dumplings with spiced minced chicken filling	350

DESSERTS

Sweet endings — from frozen to warm

Kulfi	50
Classic frozen kulfi on a stick	
Single Ice Cream	50
One scoop of premium ice cream — ask your server for flavours	
Ice Cream Cone	90
Waffle cone with a scoop of ice cream	
Double Ice Cream	90
Two scoops of premium ice cream	
Matka Kulfi	110
Traditional frozen milk kulfi served in a clay matka	
Gulab Jamun	80
Soft milk-solid dumplings soaked in rose-scented sugar syrup	
Rabdi	149
Slow-cooked thickened milk sweetened with sugar and cardamom	
Brownie Milkshake	180
Thick blended milkshake with brownie crumble	
Gulab Jamun with Ice Cream	180
Warm gulab jamun served alongside a scoop of vanilla ice cream	
Gajar Halwa	170
Slow-cooked carrot pudding with ghee, milk, and dry fruits	
Sizzling Brownie	210
Warm fudge brownie on a sizzler plate with a scoop of vanilla ice cream	
Fruit & Nut Sundae	230
Ice cream sundae topped with fresh fruit and roasted nuts	
Cake (500gm / 1kg)	750 / 1250
Ask your server for today's available cake slice	



Thank you



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Service Charges

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