

**Indian Menu – Special Ceremony (\$26.00 per person)**

**Buffet Service**

**Appetizer - Incl.**

Chaat Station

**Beverages - Incl.**

Soft Drinks  
Chai & Coffee

**Starters (2)**

Cocktail Samosas  
Vegetable Pakoras  
Spring Rolls

**Salad Bar**

Chef Salad

**Raita (1)**

Aloo Jeera  
Dahi Bhalla

**Main Course: Non-Veg (1)**

Butter Chicken  
Goat Curry

**Clay Oven Breads**

Naan

**Basmati Rice (1)**

Pea Pulau  
Steamed Rice

**Main Course: Veg (1)**

Aloo Muttar  
Paneer Lababdar  
Baigan Patiala Shahi  
Punjabi Kari Pakora

**Veggie Delights (1)**

Arhar Dal Lasuni  
Mah Chana ki Dal

**Desserts (1)**

Kheer  
Gajrela

Condiments Include: Hot Pickles, Tamarind Chutney, Mint Chutney

*Menu prices include: Hall Rental, china, cutlery, table linen, linen napkins, ice water glasses, wait staff and food service equipment.*

*Bartender cost of: \$150 for each bartender per evening (Regular is \$190)  
Special Corkage rates will apply if bringing your own liquor in.*

**The Special Ceremony menu is valid from Tuesdays – Thursdays only.**

**Minimum of 80 persons.**

**Gratuity and GST not included in prices.**