

Private Event Guide

Please let us know if any guests require Wheelchair access

All private events require a pre-set (catering) menu served family style. Seating plan based on number of guests.

Library Room

[Private Event]

Capacity

42-50 guests

Food & Beverage Minimums

Lunch: \$2000*

Dinner: \$4000* (Mon -Thurs)

\$5000* (Fri, Sat)

[Semi-Private Event-Not partitioned]

Capacity

16-18 guests

Food & Beverage Minimum

Lunch: \$550*

Dinner: \$1200*

Capacity

22 guests

Food & Beverage Minimum

Lunch: \$750*

Dinner: \$1500*



Garden Room

[Private Event]

Capacity

10-12 guests

Food & Beverage Minimums

Lunch: \$500*

Dinner: \$750*



Chef's Table

[Private Event-Located in the Kitchen]

Capacity

7-guests-round table/12-guests-

Rectangular table

Food & Beverage Minimums

Lunch: \$300*/ Dinner: \$550*



Private Event Guide

Sample Menus

Lunch Menu

[\$35/per person*]

Appetizers:

Palak chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev batata puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Malai Chicken Tikka

Cream cheese / white pepper / mint chutney

Entrées:

Chicken Tikka Masala

National dish of England

Salli Boti

Lamb / apricots / straw potatoes

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Rice Kheer and Cardamom Ice Cream

Lunch Menu

[\$45/per person*]

Appetizers:

Palak chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev batata puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Malai Chicken Tikka

Cream cheese / white pepper / mint chutney

Entrées:

Tandoori Salmon

Lime leaves / ginger / garlic / lemon pickle

Chicken Tikka Masala

National dish of England

Salli Boti

Lamb / apricots / straw potatoes

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Rice Kheer and Cardamom Ice Cream

Private Event Guide

Sample Menus

Dinner Menu

[\$60/per person*]

Appetizers:

Palak chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev batata puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Seekh Kebab

Minced lamb / garam masala / mint chutney

Malai Chicken Tikka

Cream cheese / white pepper / mint chutney

Entrées:

Tandoori Salmon

Lime leaves / ginger / garlic / lemon pickle

Chicken Tikka Masala

National dish of England

Salli Boti

Lamb / apricots / straw potatoes

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Rice Kheer and Cardamom Ice Cream

Dinner Menu

[\$75/per person*]

Appetizers:

Palak chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev batata puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Seekh Kebab

Minced lamb / garam masala / mint chutney

Malai Chicken Tikka

Cream cheese / white pepper / mint chutney

Mango Shrimp

Fresh mango / cashew nut / ginger / coriander

Entrées:

Black Cod

Fresh dill / honey / cheddar / star anise / tamarind

Salli Boti

Lamb / apricots / straw potatoes

Chicken Tikka Masala

National dish of England

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Rice Kheer and Cardamom Ice Cream

Private Event Guide

Sample Menus

Passed Hors D'oeuvres

[Vegetarian]

Cauliflower Bezule	\$14.00 Dozen
Cauliflower florets fried in a corn starch and chili batter. Tossed with mustard seeds, curry leaves, green chilies and lemon juice	
Punjabi Samosa	\$15.00 Dozen
Classic samosa with a filling of potatoes, green peas and served with tamarind chutney	
Aloo Bonda	\$14.00 Dozen
Spiced potato mix fritter flavored with garlic, curry leaves and mustard seeds. Served with a coconut chutney	
Aloo Mattar Tikki	\$14.00 Dozen
Potato and green peas pattice cooked on a flat griddle. Flavored with roasted cumin and black pepper. Served with a date and tamarind chutney	
Paneer Shashlik	\$15.00 Dozen
Grilled cottage cheese marinated with basil, mint, cilantro and green chilies	

[Non-Vegetarian]

Masala Fish Fingers	\$25.00 Dozen
Fish coated with bread crumbs and chili flakes, fried, and served with a curried mayonnaise	
Fish Tukda	\$25.00 Dozen
Cubed salmon fried in a gram flour batter and tossed with bell peppers and chaat masala	
Mango Shrimp	\$30.00 Dozen
Shrimp marinated with mango puree, cashew nuts and green chilies. Cooked in the tandoor and served with a yogurt and mint chutney	
Reshmi Kebab	\$17.00 Dozen
Minced chicken flavored with green chilies, cilantro and garam masala. Cooked on a skewer in the tandoor and served with a mint and yogurt chutney	
Malai Chicken Tikka	\$17.00 Dozen
Chicken marinated with cream and cheddar cheese. Grilled in the tandoor and served with mint chutney	
Chicken Bezule	\$17.00 Dozen
Chicken tenders fried in a corn starch and chili batter. Tossed with mustard seeds, curry leaves, green chilies and lemon juice	
Seekh Kebab	\$18.00 Dozen
Lamb mince flavored with garam masala and ginger garlic. Cooked on a skewer in the tandoor and served with a mint chutney	
Parsi Lamb Cutlet	\$18.00 Dozen
Spiced lamb mince coated with bread crumbs and dipped in eggs. Cooked on a flat griddle and served with a spicy tomato sauce.	
Shammi Kebab	\$18.00 Dozen
Lamb and lentils cooked with spices, minced and made into pattice, then fried and served with a mint and cilantro chutney	

(We need 72 hrs advance notice for the Hors D'oeuvres)