

Private Event Packages:

EVENT PACKAGE ONE (ALL VEGETARIAN)

APPETIZERS

SELECT 2 FOR \$12/PERSON OR 3 FOR \$15/PERSON

Vegetable Samosa Chaat - Traditional Punjabi street food, tamarind & date chutney, herbed yogurt, avocado-mint chutney

Bengan Khas - Baby eggplant heirloom tomatoes minted yogurt. Served with garlic naan

Gobinda - Roasted cauliflower, lime, chili, tamarind, toasted sesame

Seasonal Squash Samosa - Organic seasonal squash, peas, leeks, chick peas, spinach

Ask for details about passed hors d'oeuvres options (Available for parties of 50+)

SALADS

SELECT 1 FOR \$9/PERSON

Organic Greens - Mixed greens with saffron-poached pears, FireFly Farm goat cheese, toasted almonds with Peerce's mint & lime dressing

Avocado & Roasted Corn - With cucumber, sweet peppers, fresh lime, mint (ADD \$2.50/PERSON)

ENTREES

SELECT UP TO 4 FOR \$41/PERSON OR 5 FOR \$44/PERSON

Palak Paneer - Organic creamed spinach with homemade Indian cheese

Vegetable Jalfrezi - Cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes

Malai Kofta - Vegetable croquettes, spiced cream sauce

Bengan Bhartha - Roasted baby eggplant, coriander, onions and tomatoes

Dal Makhani - Traditional organic black lentils

Navrattan Curry - Fresh vegetables, homemade cheese, light cream sauce, nuts, raisins

SIDES

ALL ARE INCLUDED

Basmati Rice

Plain & Garlic Naan

Raita

House-made Chutneys: Mango & Spiced Pear

DESSERTS

SELECT 1 FOR \$9/PERSON, 2 FOR \$11/PERSON, OR 3 FOR \$13/PERSON

Gulab Jamun

Rice Pudding

Flourless Chocolate Torte (ADD \$2/PERSON)

Seasonal Fruit Crisp (ADD \$4/PERSON)

Seasonal Ice Creams and Sorbets (Choose one flavor to offer)

BEVERAGES ARE NOT INCLUDED IN THE ADVERTISED PRICING

See Page 3 for Beverage Package Options

TERMS & CONDITIONS ARE LISTED ON PAGE 4 OF THIS DOCUMENT

Private Event Packages:

EVENT PACKAGE TWO (VEGETARIAN & NON-VEGETARIAN)

APPETIZERS

SELECT 2 FOR \$14/PERSON OR 3 FOR \$18/PERSON

Vegetable Samosa Chaat - Traditional Punjabi street food, tamarind & date chutney, herbed yogurt, avocado-mint chutney

Palak Chaat - Crispy baby spinach, house-made herbed yogurt, pomegranate & tamarind chutney

Bengan Khas - Baby eggplant, heirloom tomato, minted yogurt. Served with garlic naan

Gobinda - Roasted cauliflower, lime, chili, tamarind, toasted sesame

Seasonal Squash Samosa - Home-grown seasonal squash, peas, leeks, chick peas, spinach & pumpkin seeds

Meat Samosa - Roasted ground lamb, seasonal squash, peas, leeks, chick peas, spinach

Chicken Burra - Charcoal-grilled free range chicken, burra spices, cumin-scented lentil & pumpkin polenta (ADD \$2/PERSON)

Pulled Berkshire Pork - Local, pasture-raised pork, tamarind and Peerce's spice rub, cardamom and cumin-scented lentil & pumpkin polenta

SALADS

SELECT 1 FOR \$9/PERSON

Organic Greens - Mixed greens with saffron-poached pears, local goat cheese & toasted shaved almonds with Peerce's lime dressing

Avocado & Roasted Corn - Sliced avocado and roasted corn with red peppers tossed in white balsamic vinaigrette (ADD \$2.50/PERSON)

ENTREES

SELECT UP TO 4 FOR \$48/PERSON OR 5 FOR \$53/PERSON

Chicken Tikka Masala - Boneless chicken breast, aromatic masala sauce

Shahi Korma - Cream sauce, nuts and raisins

Crab Malabar - Jumbo lump crab, fresh corn, Vidalia onions, lime, light Indian spices (ADD \$4/ORDER)

Palak Paneer - Organic creamed spinach, homemade Indian cheese

Vegetable Jalfrezi - Cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes

Bengan Bhartha - Roasted baby eggplant, coriander, cumin, onions and tomatoes

Lamb Chops - From Elysian Fields Farms. Almond-encrusted. (ADD \$4/ORDER)

Shrimp Adrak - Lime juice, chilies and ginger (ADD \$4/ORDER)

SIDES

ALL ARE INCLUDED

Basmati Rice, Plain & Garlic Naan, Raita

House-made Chutneys: Mango / Spiced Pear / Mint, Mango & Avocado Medley

DESSERTS

SELECT 1 FOR \$9/PERSON, 2 FOR \$11/PERSON, OR 3 FOR \$13/PERSON

Gulab Jamun

Rice Pudding

Flourless Chocolate Torte (ADD \$2/PERSON)

Seasonal Fruit Crisp (ADD \$4/PERSON)

Seasonal Ice Creams and Sorbets (Choose one flavor to offer)

BEVERAGES ARE NOT INCLUDED IN THE ADVERTISED PRICING

See Page 3 for Beverage Package Options

TERMS & CONDITIONS ARE LISTED ON PAGE 4 OF THIS DOCUMENT

Private Event Packages:

BAR PACKAGES

A-LA-CARTE

BILLED ON A CONSUMPTION BASIS

Your server will run a tab for all beverages ordered. You may select the offerings, if you prefer.

CRAFT BAR

\$41/PERSON FOR UP TO 3 HOURS. ADDITIONAL HOURS \$9/PERSON/HOUR

Liquor - Amsterdam Vodka, Aviation Gin, Sagamore Rye Whiskey, Evan Williams Bourbon,
Flor de Caña Rum (aged 4 years)

Beer - Taj Mahal & Amstel Light

Red Wines - House Cabernet, Malbec, and Pinot Noir

White Wines - House Chardonnay, Pinot Grigio, and Prosecco

Sodas / Mixers

Coffee & Herbal Tea

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

PREMIUM BAR

\$49/PERSON FOR UP TO 3 HOURS. ADDITIONAL HOURS \$11/PERSON/HOUR

Liquor - Grey Goose Vodka, Tanqueray Gin, Monkey Shoulder premium blended malt Scotch Whisky,
Bullet Bourbon, Flor de Caña Rum (aged 12 years), Choice of One Signature Cocktail

Beer - Taj Mahal & Amstel Light

Red Wines - Simi Cabernet, Trivento Reserve Malbec, Wild Hills Pinot Noir

White Wines - Grgich Hill Chardonnay, Stemmarini Pinot Grigio, Whither Hill Sauvignon Blanc, Valdo
Numero 1 Prosecco

Sodas / Mixers

Coffee & Herbal Tea

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

BEER & WINE BAR

\$32/PERSON FOR UP TO 3 HOURS. ADDITIONAL HOURS \$8/PERSON/HOUR

Beer - Taj Mahal & Amstel Light

Red Wines - House Cabernet, Malbec, and Pinot Noir

White Wines - House Chardonnay, Pinot Grigio, and Prosecco

Sodas - Coca Cola, Diet Coke, Sprite

Coffee & Herbal Tea

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

SOFT BAR

\$10/PERSON

Sodas - Coca Cola, Diet Coke, Sprite

Orange Juice

Coffee & Herbal Tea

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

PROSECCO TOAST (1/2 GLASS) AVAILABLE FOR \$7/PERSON

Private Event Packages:

TERMS & CONDITIONS

FOOD & BEVERAGE:

Service Style: Buffets are required for larger groups (25+ people)

For smaller groups, Appetizers are served family style and entrees are guests' choice.

The Restaurant will provide food, beverages, and professional service staff for the event based on the Client's menu selections. **Menu selections must be received ten (10) days prior to the event.** The Restaurant must provide all food and beverages consumed on the premise. Exceptions may be made for outside desserts provided by a licensed commercial bakery. **Outside desserts are subject to a service charge of \$3/person.**

PAYMENT TERMS:

Deposit: A non-refundable deposit in the amount of the Room Rental rate is due upon booking. Your reservation is not considered confirmed until the contract is approved, and the deposit has been paid.

Final Balance: Final balance will be based on the final headcount guarantee, or the actual number of guests served, *whichever is greater*. Any final charges based on beverage consumption, increased headcount, etc. will be billed at the conclusion of the event, and payment is due upon receipt of final invoice. The card on file from the deposit will be used for the final balance unless otherwise specified, in writing.

All food and non-alcoholic beverages are subject to 6% Maryland Sales Tax and 22% Service Charge.

Payment by credit card is subject to an additional 4% service charge. (Deposit is not subject to this charge)

All alcoholic beverage packages are subject to 9% alcohol tax per Maryland Law.

Final Guest Count: Due seven (7) days prior to the date of the event. Final guest count is considered a guarantee not subject to reductions. **The Restaurant will be prepared, if needed, to seat & serve up to 20% over your guaranteed headcount.** For Pharmaceutical events where the host is only authorized to pay for the number of actual attendees, the shortage from the final guarantee will be charged as additional room rent.

CONDITIONAL USE OF THE SPACE:

Depending on the size and timing of the event, the Restaurant may be open to other guests. If the Restaurant is open to the public, outside guests will be seated in a separate area from the event, so as not to inhibit the enjoyment of the Client and guests. The Restaurant reserves the right to relocate the event to a different room, pursuant to the final headcount. Rental fees and food & beverage minimums for final room selection will apply.

The Restaurant provides white table linens. If the Client chooses to rent specialty linens, the Restaurant can make linen rental arrangements for an additional charge, based on current rental rates.

Decorations: The use of confetti, glitter, or any similar decorations is strictly prohibited. This includes balloons that contain confetti. If any small-pieced decor is used, a \$250 cleaning fee will be applied to the final invoice of the event.

Event Start Time: The Restaurant arranges all other reservations around the timing of contracted events. Food service shall occur within 30 minutes of scheduled time. If food service is delayed due to late arrival of event guests or any other occurrence that is not due to the neglect or failure of the Restaurant to perform, a penalty will be charged on the final event invoice. Penalties are valued as follows: \$250 per half hour delay, per up to 50 guests. (I.e. 100 guests delayed 30 minutes will incur a penalty of \$500)

CORRESPONDENCE:

The Director of Special Events will correspond with points of contact who are listed on the Contract. It is the Client's responsibility to share pertinent information with other members of their company or group. All written correspondence must be conducted through the TripleSeat event portal or by replying to the unique email address for the Director of Special Events that is created when you inquire through TripleSeat.

CANCELLATION POLICY:

In the event the rental of the Restaurant is no longer needed (cancellation of event, etc.) the Client agrees to pay a percentage of the agreed fee, as set out below:

- Deposit is non-refundable, but can be applied to future event date within the year, if cancelled with more than two weeks' notice of the event
- Forfeiture of 25% of the anticipated balance due, if event is cancelled within two weeks of the event
- Forfeiture of 50% of the anticipated balance due, if event is cancelled within one week of the event

Private Event Packages:

FREQUENTLY ASKED QUESTIONS

KIDS MEALS

Do you offer kids meals, and what ages are considered kids?

We have two options for kids: If they eat the same food that the adults are eating, their meal is ½ price. If they opt for a kids meal of chicken tenders and French fries, the price is \$12/each.

We consider kids to be between the ages of 4 and 12. *We do not charge for anyone under the age of 4.*

DISCOUNTS

Do you offer any discounts / Is the pricing negotiable?

Our Food & Beverage minimums may be negotiable, depending on the circumstances. Rental rates and food/beverage pricing are not negotiable. We have already priced ourselves to be exactly where we feel is appropriate, considering the quality of food & service, and the costs we incur to produce your event. We take the guesswork and hassle out of it for you by giving our best offer the first time we put together your quote.

One way we can offer to save you money is the CASH payment discount. The 22% service charge is based on payments being made by check. Credit Card payments incur an additional 4% processing fee. However, if you elect to pay by cash (not personal check) we offer a 6% discount, bringing your service charge down to 16%, plus the CC processing fee is eliminated. (Please note, room rentals are not subject to any service charges, so we recommend paying your deposit / room rent online using a credit card.)

CAKE / DESSERTS

Does the \$3/person cake cutting fee apply even if we bring cupcakes or cut our own cake?

Yes, the fee still applies. The fee does not cover the labor of cutting the cake. Rather, it covers the use of our plates, forks, etc., and the labor to wash these items.

Are you able to provide desserts from outside your restaurant?

Yes, we certainly can! We work with local bakeries to provide you with the desserts of your choice, if you'd like something that does not appear on our menu, such as celebratory cakes and cupcakes. Please inquire with us if you'd like a quote for desserts that are not already part of our packages. If we outsource the desserts for you, no plate fee applies.

Can we store a cake in your refrigerator prior to our event?

We cannot guarantee that we will have adequate space in our refrigerator before your event starts, nor can we guarantee safety of the cake, so we request that your cake is delivered within an hour of your event and put on display upon arrival.

SET-UP AND BREAKDOWN

When can we come to set up our event?

For lunchtime events, you may arrive as early as 10am. You may also have the option to set up the evening before (anytime after 5pm) if there is no other event taking place in the restaurant the evening before. For dinner time events, please check with us to see what times are available for set-up, as there may be an event taking place in the same space, prior to yours.

Is the clean-up time included in our event contract time?

No, this is additional time that you are not responsible for. For instance, if your event is scheduled to end at 3pm, you do not have to be cleaned up and out of the space by then. Your event only needs to conclude, with your guests vacating the space completely by that time.

TASTINGS

Do you offer tastings?

We do not offer customized tastings. If you are unfamiliar with the quality and style of our food, we recommend dining with us to experience the food, beverages, and service. It is recommended to order dishes you are considering for your event.