

Private Event Packages:

EVENT PACKAGE ONE (ALL VEGETARIAN)

PRICES INCREASE 20% ON FRIDAY & SATURDAY EVENINGS

APPETIZERS

SELECT 2 FOR \$8/PERSON OR 3 FOR \$10/PERSON

Bengan Khas - Baby eggplant layered with fresh tomato and topped with yogurt and mint

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

Seasonal Squash Samosa - Home-grown 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 \$7/PERSON

Organic Greens - Mixed greens with saffron-poached pears, local goat cheese & toasted shaved almonds with our house 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 \$36/PERSON OR 5 FOR \$39/PERSON

Palak Paneer - Organic creamed spinach with homemade Indian cheese

Vegetable Jalfrezi - A hearty combination of cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes

Malai Kofta - Vegetable croquettes simmered delicately in a spiced cream sauce

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

Dal Makhani - Traditional organic lentils

Navrattan Curry - Fresh vegetables, homemade cheese, nuts, raisins

Matar Paneer - Curry of green peas, homemade cheese

SIDES

ALL ARE INCLUDED

Basmati Rice

Assorted Naan

Raita

House-made Chutneys: Mango & Spiced Pear

DESSERTS

SELECT 1 FOR \$8/PERSON, 2 FOR \$10/PERSON, OR 3 FOR \$12/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)

PRICES INCREASE 20% ON FRIDAY & SATURDAY EVENINGS

APPETIZERS

SELECT 2 FOR \$9/PERSON OR 3 FOR \$11/PERSON

Bengan Khas - Baby eggplant layered with fresh tomato and topped with yogurt and mint

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

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

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

Kulu Kofta - Spring Lamb with diced Vidalia onions, red peppers and Himalayan salt

Kerala Cakes - Lump crab with local sweet silver queen kernels and toasted mustard seeds with house made cocktail sauce (ADD \$4/PERSON)

SALADS

SELECT 1 FOR \$7/PERSON

Organic Greens - Mixed greens with saffron-poached pears, local goat cheese & toasted shaved almonds with our house 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 \$42/PERSON OR 5 FOR \$46/PERSON

Chicken Tikka Masala - Boneless chicken breast marinated and sautéed in an aromatic masala sauce

Shahi Korma - Lamb braised in an exquisite cream sauce with nuts and raisins

Crab Malabar - Colossal lump crab, prepared in a manner of coastal India (ADD \$5/ORDER)

Palak Paneer - Organic creamed spinach with homemade Indian cheese

Vegetable Jalfrezi - A hearty combination of cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes

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

Lamb Chops - Almond-encrusted, grilled and served with mint chutney (ADD \$4/ORDER)

Shrimp Adrak - Marinated in lime juice, chilies and ginger, then grilled and served with mint, mango and avocado chutney (ADD \$4/ORDER)

Tandoori Beef Tenderloin - Locally raised Angus beef, pomegranate, tandoori spices, seasonal vegetable sides (ADD \$10/ORDER)

SIDES

ALL ARE INCLUDED

Basmati Rice, Assorted Naan, Raita

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

DESSERTS

SELECT 1 FOR \$8/PERSON, 2 FOR \$10/PERSON, OR 3 FOR \$12/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

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Private Event Packages:

BEVERAGE PACKAGES (All items listed are subject to change to comparable brands)

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

\$39/PERSON FOR UP TO 3 HOURS. ADDITIONAL HOURS \$8/PERSON/HOUR

Liquor - Rocktown Vodka, Farmer's Organic Gin, Rittenhouse Rye Whiskey, 4 Roses Bourbon, Flor de Caña Rum (aged 4 years)

Beer - Taj Mahal & Amstel Light

Red Wines - Oxford Landing Cabernet, El Libre Malbec, Canyon Road Pinot Noir

White Wines - Robert Mondavi Reserve Buttery Chardonnay, Stemmari Pinot Grigio, Valdo Numero 1 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 \$10/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 - Parducci Small Lot Cabernet, El Libre Malbec, Lucky Star Pinot Noir

White Wines - William Hill Chardonnay, Stemmari Pinot Grigio, 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

\$30/PERSON FOR UP TO 3 HOURS. ADDITIONAL HOURS \$6/PERSON/HOUR

Beer - Taj Mahal & Amstel Light

Red Wines - Oxford Landing Cabernet, El Libre Malbec, Canyon Road Pinot Noir

White Wines - Robert Mondavi Reserve Buttery Chardonnay, Stemmari Pinot Grigio, Valdo Numero 1 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
BARTENDER FEES MAY APPLY*

Private Event Packages:

TERMS & CONDITIONS

Buffets are required for larger groups (25+ people)

For smaller groups, meals can be ordered a-la-carte or Family Style from the above-listed options.

Ask our Event Specialists for more details

All food packages are subject to 6% MD Sales Tax and 22% Service Charge.

Payment by credit card is subject to an additional 4% service charge.

All alcoholic beverage packages are subject to additional 3% alcohol tax per Maryland Law.

Payment Terms:

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.

Full balance based on the final minimum guaranteed headcount is due five (5) days prior to the event.

Any final charges based on beverage consumption, increased headcount, etc. will be billed at the conclusion of the event. If payment is made by credit card, the card on file from the deposit will be used unless otherwise specified.

The Restaurant will provide food, beverages, and professional service staff for the event based on the Client's menu selections.

Depending on the size and timing of the event, the Restaurant may be open to other guests. In the event that 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 requires a **final guest count seven (7) days prior to the date of the event**. Final guest count is considered a guarantee not subject to reductions. Final billing will be based on this guarantee or the actual number of guests served, *whichever is greater*. The Restaurant will be prepared, if needed, to serve up to 10% over your guaranteed headcount.

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.**

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.

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

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 rescheduled
- 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

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)

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, bringing your service charge to 26%. However, if you elect to pay by cash (not personal check) we offer a 6% discount, bringing your service charge down to 16%. (Please note, room rentals are not subject to any taxes or 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. 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. However, if you are unfamiliar with the quality and style of our food, we encourage you to join us for dinner one evening and order some things that may be on your menu.