

TOWNEPLACE SUITES[®] BY MARRIOTT

Special Event

Quote Includes the following:

- Hall with Tables, Chairs, Table Linens
 - Set Up & Clean Up
- Plates, Cutlery, Glassware (China)
- Service Staff (to clear dinnerware)
 - Dishwashers
- Standard Lighting (Pot Lights/Chandeliers)



- **Food:** Includes options below

Appetizer:

*Two Vegetarian Items &
Two Non-Vegetarian Item*

Main Course:

*Three Vegetarian Items &
Two Non-Vegetarian Items*

Dessert:

Choose Two Items

All Packages Include:

Fresh Naan, Rice, Raita, Salad & Achar





Appetizers:

- *Aloo Tikki (with Channa)*
- *Chaat Papri*
- *Paneer Pakora*
- *Vegetable Pakora*
- *Samosa (with Channa)*
- *Assorted Mixed Pakora*
(Aloo, Gobi, Paneer, Mirchi & Veg Pakora)
- *Cashewnut Roll*
- *Vegetable Cutlet*
- *Spring Roll*

- *Tawa Chicken*
- *Tandoori Chicken*
- *Seekh Kabab*
- *Hariali Chicken Tikka*
- *Chicken Shashlik*
- *Chicken Pakora*
- *Fish Pakora*
- *Reshmi Tikka*
- *Chilli Chicken*



Main Course (Vegetarian):

- | | | |
|-------------------------------|---------------------------|------------------------------------|
| • <i>Dal Makhni</i> | • <i>Malai Kofta</i> | • <i>Zucchini Masala</i> |
| • <i>Dal Tarka</i> | • <i>Aloo Zeera</i> | • <i>Vegetable Kohlapuri</i> |
| • <i>Channa Masala</i> | • <i>Aloo Gobi</i> | • <i>Mix Vegetable</i> |
| • <i>Matar Paneer</i> | • <i>Keema Gobi</i> | • <i>Sarso Ks Ssag</i> |
| • <i>Achari Paneer</i> | • <i>Aloo Baigan</i> | • <i>Thava Sabji (100ppl Min.)</i> |
| • <i>Shahi Paneer</i> | • <i>Baigan Patiala</i> | |
| • <i>Tikka Masala Paneer</i> | • <i>Baigan Bhurtha</i> | |
| • <i>Palak Paneer</i> | • <i>Kadhi Pakora</i> | |
| • <i>Jalfrezi Paneer</i> | • <i>Mushroom Masala</i> | |
| • <i>Bhurji Paneer</i> | • <i>Mattar Mushroom</i> | |
| • <i>Karahi Bhoona Paneer</i> | • <i>Vegetable Korma</i> | |
| • <i>Chili Paneer</i> | • <i>Bhindi Do Piazza</i> | |





**TOWNEPLACE
SUITES®
MARRIOTT**



Food Menu

Main Course (Non-Vegetarian):

Choose your Protein: Chicken, Lamb, Beef, King Prawn or Goat

Choose your Sauce:

- Chasni
- Jaipur
- Jalfrezi
- Karahi Bhoona
- Tikka Masala
- Traditional Curry
- Pardesi
- Balti
- Pasanda
- Jalandhri
- Makhni Masala
- Achari
- Vandaloo (Spicy)
- Madras (Spicy)
- Dhansac
- Muglai Korma
- Ceylonese Korma
- Traditional Korma
- Kashmiri Korma
- Patia
- Chili (Chicken)
- Butter (Chicken)
- Tikka Lababdar (Chicken)

Dessert:

- Gazar Halwa
- Kheer
- Fresh Fruit Platter
- Rasmali
- Mango Kheer
- Sweet Platter
- Gulab Jamun
- Mango Fruit Cream
- Ice Cream
- Kulfi
(Mango/Malai/Pista)
- Fruit Custard



State of the Art Audio/Visual:

\$1,000.00 additional cost to use our AV

- LED Lighting
- Superior Sound System
- Microphone/Podium

Contact: Banquet Sales Manager -

519-720-2771 events@bawagroup.net