



SOUTH ASIAN

Wedding

PACKAGES



TOWNEPLACE
SUITES[®]
MARRIOTT



PACKAGE INCLUSIONS

Banquet Rental

Set up with tables and chairs

Table Linens

Use of Cutlery/ Dishes/ Glassware

Cake Cutting

In House Wedding Coordinator

Room Block Available for guests upon request

1 Night stay in Honeymoon Suite

Vegetarian or Non Vegetarian Meal Choice catered by TAAL



South Asian Menu

Silver Vegetarian Package

Includes:

- Choice of 2 Veg Appetizers
- 2 Sweet Items
- 3 Vegetarian Main Course Items
- 1 Dessert
- Chai Tea

\$60.00 per person

Platinum Non - Vegetarian Package

Includes:

- Choice of 2 Veg Appetizers
- Choice of 2 Non Veg Appetizers
- 3 Vegetarian Main Course Items
- 2 Non Vegetarian Main Course Items
- 2 Desserts
- Chai Tea

\$85.00 per person

TAAL Menu



Appetizers - Vegetarian

- Aloo Tikki with Channa
- Chaat Papri
- Paneer Pakora
- Samosa with Channa
- Cocktail Samosa
- Vegetable Pakora
- Garlic Chilli Mushroom/ Cauliflower
- Chilli Paneer
- Paneer Tikka
- Bhel Puri Hara Bhara Kabab
- Pani Puri

- Assorted Pakora (Aloo, Gobi Paneer, Mirchi & Veg. Pakora)
- Potato Cheese Dumpling
- Veg. Kathi Roll
- Hakka Noodles
- Gobhi Manchurian
- Achari Paneer Tikka
- Cashewnut Roll
- Veg Cutlet
- Spring Roll
- Veg. Manchurian

Appetizers - Non Vegetarian

- Keema Samosa
- Chicken Manchurian
- Chicken Spring Roll
- Chicken Tikka
- Tandoor Chicken
- Seekh Kabab (Chicken)
- Hariali Chicken Tikka
- Achari Chicken Tikka
- Chicken Shashlik

- Chicken Pakora
- Fish Pakora
- Lamb Chop
- Chilli Chicken
- Chicken 65
- Chicken Kathi Roll
- Shami Kebab
- Fish Tikka
- Tandoori Shrimp

Extras

- Fresh Fruit Platter (\$1 extra per person)
- Seekh Kabab (Lamb) \$1 extra per person
- Malai Chicken Tikka (\$3 per person)



Mains- Vegetarian

- Dal Makhni
- Dal Tadka
- Channa Masala
- Mattar Paneer
- Achari Paneer
- Shahi Paneer
- Paneer Tikka Masala
- Palak Paneer
- Palak Kofta
- Corn Palak
- Methi Malai Mattar Paneer
- Paneer Jalfrezi
- Paneer Karahi Bhoona
- Paneer Lababdar
- Mushroom Karahi Bhoona
- Corn Masala
- Mix Vegetable
- Sarso Ka Saag

- Malai Kofta
- Aloo Zeera
- Aloo Gobi
- Bhindi Do Pyaza
- Zucchini Masala
- Keema Gobi
- Dum Aloo
- Spicy Kofta
- Aloo Baigan
- Baigan Patiala
- Baigan Bhartha
- Kadhi Pakora
- Mushroom Masala
- Mattar Mushroom
- Vegetable Kphlapuri
- Navratan Korma
- Tava Sabzi

Mains - Non Vegetarian

- Rogan Josh
- Jaipuri
- Jalfrezi
- Karahi Bhoona
- Tikka Masala
- Traditional Curry
- Pardesi
- Pasanda
- Jalandhri
- Makhni Masala
- Achari
- Methi Malai Chicken
- Vandaloo (Spicy)
- Chilli Chicken
- Butter Chicken
- Chicken Tikka Lababdar
- Madras (Spicy)
- Dhansac
- Saag
- Mughali Korma
- Ceylonese Korma
- Traditional Korma
- Kashmiri Korma
- Chicken Koft

Dessert

- Gazar Halwa
- Kheer
- Rasmalai
- Gulab Jamun
- Jalebi
- Moong Dal Halwa
- Fresh Fruit Platter
- Kulfi Mango/ Malali
- Mango Fruit Cream
- Ice Cream
- Fruit Custard
- Falooda Kulfi (100 people)

Both Packages include:

- Fresh Garlic / Butter Naan
- Rice (Plain Rice or Pilaf Rice)
- Raita or Butter Milk
- Salad
- Achar
- Papad
- Chutney



Bar Options

\$30.00 per guest for an open 6 hour
Domestic bar

OR

Order Items from our below menu



24 Case of Beer (Domestic)	\$60.00 per case
Jackson Trigg's Wine.....	\$15.00 per Bottle
26er Canadian Club Whiskey.....	\$45.00 per Bottle
26er Captain Morgan White Rum.....	\$45.00 per Bottle
26er Smirnoff Vodka.....	\$45.00 per Bottle
26er Tanqueray Gin.....	\$45.00 per Bottle
26er Tequila.....	\$100.00 per bottle

All 40's (except Tequila).....\$60.00 per Bottle

Specialty Beer, Wine, Coolers, Liquor is available upon request and dependent on availability.

Corkage.....	\$25.00 per Bottle
Bartender Fee.....	\$250.00 per Bartender





WIND DOWN IN OUR

Complimentary Honeymoon Suite

AFTER YOUR BEAUTIFUL WEDDING DAY

*Includes: king sized bed, grand whirlpool tub, full kitchenette,
bottle of wine & box of chocolates*

