

*Silver Thyme*

~ 2017 ~

## *Indian Inspiration Menu Packages*

With the creative input of Chef Hemant Kanchan, who apprenticed at the famed Taj Hotel in Mumbai, Silver Thyme Events and Catering is proud to offer our clients an Indian inspired buffet menu. This menu package can be customized to suit any social or corporate event by choosing the number of items you would like to serve your guests. All of our Indian menu is cooked fresh on-site using the best possible ingredients sourced locally.

We invite you to come and see the difference that pride of ownership, extensive training and quality ingredients can make when you choose our venue to cater your next event. Please have a look at our menu packages summarized below and one of my event consultants will be happy to help you customize your event at Silver Thyme Events and Catering.

With our two banquet rooms and Atrium lobby there is a space for all sizes and types of events. Our uniquely modern and elegant decor provides a lovely backdrop along with our private patios to bring an outdoor twist to your party.

Our team of professionals will ensure your event is a grand success!

**Call 905.864.8511 or 1.800.536.8637  
to start your planning process**



Providing Exceptional Catering and Event Services to  
Oakville, Mississauga, Milton, Acton, Halton Hills and beyond since 1974

## ***BRONZE BUFFET PACKAGE***

Choose **one** dish from the Starch Section  
Choose **one** dishes from the Vegetable Section  
Choose **one** dishes from the Meat Section

Includes, assorted squares, naan bread and tea and coffee station.  
(Based on a minimum of 30 people)

### ***STARCH DISHES***

**Steamed Basmati Rice**  
**Rice Pilaf in Vegetable Stock**  
**Vegetable Rice Biryani**

**Naan Bread served with all buffets**

### ***VEGETABLE DISHES***

**Chana Masala** curried chick peas  
**Tadka Daal** red lentils  
**Daal Makhani** creamy black lentils and kidney beans  
**Eggplant Bharta** with tomato ginger and green peas  
**Palak Paneer** creamy spinach with Indian cottage cheese  
**Aloo Gobhi Masala** curried cauliflower with onions, tomatoes and potatoes

### ***MEAT DISHES***

**Butter Chicken** in creamy tomato sauce  
**Chicken Tikka Masala**  
**Saag Chicken** in creamy spinach sauce  
**Chicken Vindaloo** in pickled curry sauce  
**Lamb Korma** in curry sauce  
**Lamb Rogan Josh** in tomato curry sauce  
**Meen Moilee** fish in coconut sauce  
**Shrimp Shakuti** in creamy coconut sauce  
**Rice Biryani** with choice of shrimp, chicken or lamb

All meat dishes come with side condiment station of yogurt, pickled dishes and pappadums.

Assorted pastry squares

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders  
Above prices do not include service, staff, gratuity, rentals or applicable taxes  
Prices are subject to change

## *SILVER BUFFET PACKAGE*

Choose **one** dish from the Starch Section  
Choose **two** dishes from the Vegetable Section  
Choose **two** dishes from the Meat Section

Includes dessert buffet, naan bread and tea and coffee station.  
(Based on a minimum of 30 people)

### *STARCH DISHES*

**Steamed Basmati Rice**  
**Rice Pilaf in Vegetable Stock**  
**Vegetable Rice Biryani**

**Naan Bread served with all buffets**

### *VEGETABLE DISHES*

**Chana Masala** curried chick peas  
**Tadka Daal** red lentils  
**Daal Makhani** creamy black lentils and kidney beans  
**Eggplant Bharta** with tomato ginger and green peas  
**Palak Paneer** creamy spinach with Indian cottage cheese  
**Aloo Gobhi Masala** curried cauliflower with onions, tomatoes and potatoes

### *MEAT DISHES*

**Butter Chicken** in creamy tomato sauce  
**Chicken Tikka Masala**  
**Saag Chicken** in creamy spinach sauce  
**Chicken Vindaloo** in pickled curry sauce  
**Lamb Korma** in curry sauce  
**Lamb Rogan Josh** in tomato curry sauce  
**Meen Moilee** fish in coconut sauce  
**Shrimp Shakuti** in creamy coconut sauce  
**Rice Biryani** with choice of shrimp, chicken or lamb

All meat dishes come with side condiment station of yogurt, pickled dishes and pappadums.

### *DESSERT BUFFET*

Includes a selection of Carrot Halwa in sweet milk, Kheer rice pudding, Rasmalai in sweet milk, Gulab Jamun, Assorted Chocolate cakes, Vanilla and Mango ice creams.

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres (based on 1 hour of service) \$ per person

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders  
Above prices do not include service, staff, gratuity, rentals or applicable taxes  
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## ***GOLD BUFFET PACKAGE***

Choose **one** dish from the Starch Section  
Choose **three** dishes from the Vegetable Section  
Choose **three** dishes from the Meat Section

Includes dessert buffet, naan bread and beverage station in your package.  
(Based on a minimum of 30 people)

### ***STARCH DISHES***

**Steamed Basmati Rice**  
**Rice Pilaf in Vegetable Stock**  
**Vegetable Rice Biryani**

**Naan Bread served with all buffets**

### ***VEGETABLE DISHES***

**Chana Masala** curried chick peas  
**Tadka Daal** red lentils  
**Daal Makhani** creamy black lentils and kidney beans  
**Eggplant Bharta** with tomato ginger and green peas  
**Palak Paneer** creamy spinach with Indian cottage cheese  
**Aloo Gobhi Masala** curried cauliflower with onions, tomatoes and potatoes

### ***MEAT DISHES***

**Butter Chicken** in creamy tomato sauce  
**Chicken Tikka Masala**  
**Saag Chicken** in creamy spinach sauce  
**Chicken Vindaloo** in pickled curry sauce  
**Lamb Korma** in curry sauce  
**Lamb Rogan Josh** in tomato curry sauce  
**Meen Moilee** fish in coconut sauce  
**Shrimp Shakuti** in creamy coconut sauce  
**Rice Biryani** with choice of shrimp, chicken or lamb

All meat dishes come with side condiment station of yogurt, pickled dishes and pappadums.

### ***DESSERT BUFFET***

Includes a selection of Carrot Halwa in sweet milk, Kheer rice pudding, Rasmalai in sweet milk, Gulab Jamun, Assorted Chocolate cakes, Vanilla and Mango ice creams.

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres (based on 1 hour of service) \$ per person

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders  
Above prices do not include service, staff, gratuity, rentals or applicable taxes  
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## *Beverage Menu*

### *NON – ALCOHOLIC REFRESHMENTS*

Freshly brewed coffee and tea service

10 cup increments ..... \$

40 cup Percolator ..... \$

100 cup Percolator ..... \$

Freshly brewed chai tea service (made in-house from scratch from a traditional recipe)

10 cup increments ..... \$

40 cup Percolator ..... \$

100 cup Percolator ..... \$

Selection of juices in individual bottles .... \$ each

Individual bottled water .... \$ each

Eska sparkling mineral water by the 750ml bottle .... \$ per bottle

Canned assorted soft drinks .... \$ each

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

## *Policies*

All Events will be emailed a quote valid for 30 days (from date of original quote indicated in bottom right corner of each page). Once signed, the undersigned accepts the responsibility for the service and prices listed in this agreement.

Pricing quoted is based on payment terms of Cheque, Cash, Direct Deposit, or Interact Debit Cards and includes a 2.5% cash discount. Credit card payment is permitted but does not qualify for the cash discount, and will result in your discount being removed from the final invoice total value.

Please sign and return a copy of this event order to our office to confirm your event. For Social Clients and Corporate Clients without an account (in good standing) a 20% deposit will be required along with a signed copy of this event order. Final payment using VISA, Master Card, American Express or Cheque will be due upon conclusion of the event. Final payment by personal cheque will be payable five (5) banking days prior to the event date to allow for processing of the cheque. All cheques are payable to Alemilia Enterprises Inc. For balances on corporate accounts with billing privileges all final payments are due net thirty (30) days from the event date.

Alemilia Hospitality Group requires ten (10) days notice to make changes in an event order. With less notice than that, we will accommodate to the best of our ability. The number of persons to be served must be specified and confirmed no later than ten (10) days prior to the event date. Final guest count numbers may be increased by a maximum of 5% after this deadline, but not decreased. To cancel an order, we require ten (10) days notice. A cancellation fee will be applied to your account as follows, 35% for less than appropriate notice and 100% when cancelled with less than forty-eight (48) hours notice.

These cancellation and payment terms do not apply to Wedding Clients. A formal catering agreement must sign outlining the terms and conditions for Alemilia Hospitality Group to provide catering services to Wedding Clients.

For deliveries, Silver Thyme Events and Catering attempts to maintain a very good record of punctuality. However, we cannot control outside forces and road conditions. Should deliveries arrive within thirty (30) minutes after your scheduled time window, we feel our obligation has been fulfilled to the best of our ability and no adjustments will be offered on your final invoice. For full-serviced staffed events and any events requiring bar services, Silver Thyme Events and Catering will require a formal catering agreement be signed by the client. Silver Thyme Events and Catering will in some cases, rent equipment on behalf of the client. Responsibility for all equipment remains with the client and a charge will be levied for missing, damaged or broken items. Please ensure that all rental items are secured and protected while not in use.

Thank you for choosing Silver Thyme Events and Catering for all your event needs.