

## *Teatro's Indian Inspiration Menu Packages*

~ 2017 ~

With the creative input of Chef Hemant Kanchan, who apprenticed at the famed Taj Hotel in Mumbai, Teatro Conference & Event Centre 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. Our Indian menu packages start at \$ 20.75 per person, excluding tax and gratuities. One of our sales consultants will be happy to help you customize your event at Teatro Conference & Event Centre.

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!



**For a personal consultation, please call 905.864.8511 or 1.800.536.8637**

## **BRONZE BUFFET PACKAGE** - \$ per person

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 for a maximum of four hours of service)

### **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, accompanied by a tea and coffee station

### **EACH TEATRO SOCIAL PACKAGE INCLUDES:**

Floor length white linens with navy blue, white, black or purple overlays  
 Linen napkins (ask about our colour selections)  
 A variety of setup options for any style of event, from anniversaries, birthdays to baptisms  
 Patio for cocktails (based on availability)  
 Access to in-house audio visual equipment (charges may apply)  
 Wheelchair accessibility  
 All meat options from our Indian menu selections are sourced Halal

Above prices do not include gratuity, room rental and tax, pricing subject to change

## *SILVER BUFFET PACKAGE* - \$ per person

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 for a maximum of four hours of service)

### *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. Served with Tea and Coffee.

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

### *EACH TEATRO SOCIAL PACKAGE INCLUDES:*

Floor length white linens with navy blue, white, black or purple overlays  
 Linen napkins (ask about our colour selections)  
 A variety of setup options for any style of event, from anniversaries, birthdays to baptisms  
 Patio for cocktails (based on availability)  
 Access to in-house audio visual equipment (charges may apply)  
 Wheelchair accessibility  
 All meat options from our Indian menu selections are sourced Halal

Above prices do not include gratuity, room rental and tax, pricing subject to change

## ***GOLD BUFFET PACKAGE*** - \$ per person

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 for a maximum of four hours of service)

### ***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, accompanied by Masala Chai Tea and Nescafe Coffee.

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

### ***EACH TEATRO SOCIAL PACKAGE INCLUDES:***

Floor length white linens with navy blue, white, black or purple overlays  
 Linen napkins (ask about our colour selections)  
 A variety of setup options for any style of event, from anniversaries, birthdays to baptisms  
 Patio for cocktails (based on availability)  
 Access to in-house audio visual equipment (charges may apply)  
 Wheelchair accessibility  
 All meat options from our Indian menu selections are sourced Halal

Above prices do not include gratuity, room rental and tax, pricing subject to change

## *The Silver Screen Bar Package*

Open Host Bar

\$ per person

At Teatro we pride our self on supporting local Ontario Vintners and Ontario Craft Brewers. Our standard bar package is stocked with the products handcrafted by our partners in the beverage industry. This is in keeping with our philosophy of providing you with the freshest possible ingredients when making your food.

### **On-Tap Craft Beer**

Premium Light Lager by Cameron's Brewery

### **Domestic Beer**

Budweiser

Coors Light

Molson Canadian

Upper Canada Dark Ale

### **Ontario Wine**

East West Vineyards VQA Pinot Grigio – by Pillitteri Estate Winery

East West Vineyards VQA Cabernet Merlot – by Pillitteri Estate Winery

### **Highballs**

Canadian Club Rye

Bacardi White Rum

Smirnoff Vodka

Grant's Family Reserve Scotch

Tanqueray Gin

### **Soft Drinks and Juices**

#### **Drink Garnishes**

#### **Served to each guest table during dinner service:**

Bottled VQA East West Vineyards Red and White Wines

Pitchers of Ice Water

Based on 6.5 hours of service

Items subject to change/availability, plus applicable HST tax and gratuities

## *The Premiere Bar Package*

Open Host Bar

\$ per person

At Teatro we pride our self on supporting local Ontario Vintners and Ontario Craft Brewers. Our standard bar package is stocked with the products handcrafted by our partners in the beverage industry. This is in keeping with our philosophy of providing you with the freshest possible ingredients when making your food.

### **On-Tap Craft Beer**

Premium Light Lager by Cameron's Brewery

### **Domestic Beer**

Budweiser

Coors Light

Molson Canadian

Upper Canada Dark Ale

### **Ontario Wine**

East West Vineyards VQA Pinot Grigio – by Pillitteri Estate Winery

East West Vineyards VQA Cabernet Merlot – by Pillitteri Estate Winery

### **Highballs**

Canadian Club Rye

Bacardi White Rum

Smirnoff Vodka

Grant's Family Reserve Scotch

Tanqueray Gin

### **Liqueurs**

Bailey's Original Irish Cream

Kahlua Coffee Liqueur

Disaronna Original Amaretto

Ramazzotti Sambuca

### **Espresso, Cappuccino and Latte Macchiato**

### **Soft Drinks and Juices**

### **Drink Garnishes**

### **Served to each guest table during dinner service:**

Bottled VQA East West Vineyards Red and White Wines

Sparkling Wine for Toasting

Bottled Eska Sparkling and Still Mineral Water

Items subject to change/availability, plus applicable HST tax and gratuities

## *A la Carte Beverage Menu*

### **NON - ALCOHOLIC BEVERAGES**

Freshly brewed coffee and tea service .... \$ per person  
 Milk (2%) by the pitcher .... \$ each  
 Selection of fruit juices by the pitcher .... \$ each  
 Selection of juices in individual bottles .... \$ per person  
 Individual bottled spring water .... \$ per person  
 Eska sparkling mineral water by the 750ml bottle .... \$ per bottle  
 Canned assorted soft drinks .... \$ per person  
 Assorted fountain soft drinks by the pitcher .... \$ each  
 Non-alcoholic wine by the bottle .... \$ each  
 Non-alcoholic punch by the pitcher .... \$ each  
 Non-alcoholic punch .... \$ per person

Open unlimited non-alcoholic host bar service .... \$ per person (based on 4.0 hours of service)  
 Each additional hour of open unlimited non-alcoholic host bar service .... \$ per person/per hour of service

### **ALCOHOLIC BEVERAGES**

#### **Cash Bar** (includes taxes and gratuities)

Liquor 1oz standard/specialty mixed drink .... \$ each  
 Domestic/imported beer by the bottle .... \$ each  
 House wine, red or white by the 6oz glass .... \$ each  
 House wine, red or white by the 750 ml bottle .... \$ each  
 Sparkling wine by the glass .... \$ each

#### **Host Bar – billed by consumption** (subject to 13% HST and 15% gratuities)

Liquor 1oz standard/specialty mixed drink .... \$ each  
 Domestic/imported beer by the bottle .... \$ each  
 House wine, red or white by the 6oz glass .... \$ each  
 House wine, red or white by the 750 ml bottle .... \$ each  
 Sparkling wine by the glass .... \$ each  
 Pre-purchased host bar drink tickets .... \$ each (exchangeable for any alcoholic beverage, excluding wine by the bottle)

If consumption is less than \$ 500.00 net per bartender for the evening, a labour surcharge of \$ per hour will apply for each bartender and cashier. A minimum of 4 hours will apply. On statutory holidays a rate of \$ per hour will apply. Bartenders and cashiers will be assigned at the discretion of Teatro management based on your guaranteed guest count. Additional bartenders and bar areas can be ordered at an additional charge. Pre-purchased drink tickets on host or cash bars are non-refundable and have no cash value.

Items subject to change/availability, plus applicable HST tax and gratuities



## *Our Entertainment Package*

Our built-in state of the art sound system is club grade professional equipment in order to provide a richer deeper sound experience along with the addition of laser lighting to round out our state of the art system. See our dance lights in action on our youtube channel online video.

### ***PREFERRED DISC JOCKEY SERVICES***

Services provided by our preferred DJ, MacMillan Entertainment Group, including use of in-house sound and lighting system in either the Tivoli Room or Rialto Room for the duration of the evening, maximum 7.5 hours

\$ plus HST & Socan/Re:Sound

### ***IN-HOUSE SOUND AND LIGHTING SYSTEM RENTAL***

Use of in-house sound and lighting system, by non-preferred third party DJ service hired by the client in either the Tivoli Room or Rialto Room. System will be set to automatic setting mode for the duration of the evening, maximum 7.5 hours

\$ plus HST & Socan/Re:Sound

### ***NON-PREFERRED DJ CHARGE***

Fee charged to accommodate a non-preferred third party DJ service within our venue, hired directly by the client to perform for the duration of the function.

\$ plus HST & Socan/Re:Sound

### ***SOCAN/RE:SOUND FEES AND TARIFFS***

A mandatory tariff charge paid to the Society of Composers, Authors and Music Publishers of Canada and Re:Sound Licensing Company of Canada for your right to use music with copyrights in a public venue or space.

\$ 59.17 + \$ 26.63 plus HST for parties with dancing

\$ 29.56 + \$ 13.30 plus HST without dancing

Prices subject to change without notice



## *Teatro Conference and Event Centre Policies and Procedures*

### **CONTRACT**

Each event is issued a FUNCTION AGREEMENT which outlines the per person price and rental charges, as well as applicable taxes, gratuities and terms and conditions. This must be signed by the individual noted on the agreement and returned to Alemlia Hospitality Group (AHG) within 48 hours.

### **DEPOSIT**

A deposit of 20% of the estimated cost is due upon signing the function agreement for all social and corporate functions. Please speak with your event consultant for wedding deposit terms. All items, which are added to the function agreement after the initial booking, must be confirmed in writing by the client to AHG and will be added to the final invoice.

### **FINAL PAYMENT**

All payments must be RECEIVED IN FULL, 7 BANKING DAYS PRIOR TO FUNCTION. All bars billed on consumption will be estimated for final invoice purposes. If the actual consumption is less than estimated amount, AHG will issue a refund to the client. If the actual consumption is greater than the estimated amount, AHG will invoice the client the difference and the amount due upon receipt.

### **PRICING AND PAYMENT FORMS**

Listed pricing and items are subject to change without notice. All proposal pricing will be honoured for thirty (30) days from date of proposal creation. 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. Personal cheques must be received seven (7) banking days prior to payment term(s) deadline. All listed prices are subject to 13% HST and any future provincial or federal sales taxes. Gratuities of 15% are also applicable on all listed prices. Room rental charges may apply based on type of function, minimum numbers and menu selection.

### **EVENT SET-UP AND DELIVERY TIME**

This must be arranged directly through Teatro sales department. All set-up by the client must be completed three (3) hours prior to function start time, subject to facility availability and at the discretion of AHG. Additional setup time can be arranged at a charge of \$100.00 per hour. Setup time scheduled on dates preceding the function date may result in additional daily room rental charges and is subject to facility availability.

### **DELIVERIES**

Deliveries are only accepted on the day of the event. Teatro recommends each client provide their own transportation units, such as dollies, carts etc. If required, Teatro will provide such transportation units provided arrangements are made 72 hours prior to the event date. It is the sole responsibility of the client to return these items to designated Teatro personnel. All deliveries are made via the Delivery Entrance(s). Please ask if you are unsure of the location of this door.

### **EVENT GUEST ARRIVAL TIMES**

Guest arrival times are pre-determined by the client and the Teatro sales department.

### **EVENT TERMINATION TIME**

All events terminate at 1:00am (12:00am on Sundays) unless another mutually agreed upon time is specified by the client to Teatro, prior to your event date.

## *Policies and Procedures (continued)*

### **EVENT TEAR DOWN**

Event tear down must be completed within two hours after the event end time. All contractors must remove their equipment by this time. If tear down runs later, CLIENT WILL BE BILLED for the additional time. Any items left behind from a function must be picked up by the next business day prior to 11:00am, as Teatro will not be responsible for these items.

ALL SIGNS, POSTERS, DÉCOR MUST BE FREESTANDING, RESTING ON EASELS OR ATTACHED TO THE WALLS ONLY WITH NON MARKING PUTTY ADHESIVE. ANY DAMAGES WILL BE BILLED TO THE CLIENT.

### **GARBAGE**

If the event space is left with excessive debris in the room after the event, Teatro housekeeping clean up charge of \$350.00 will be billed to the client.

### **OUTSIDE FOOD**

For the protection of our guests, no food items are to be brought in or removed from the venue outside of client supplied wedding or celebration cakes, which must be supplied by an accredited bakery.

### **LOST PROPERTY**

AHG and its staff are not responsible for any lost property but will make every effort to assist guests with retrieval of such items.

### **SECURITY**

If required, in our sole judgment, based on size and nature of event, AHG will arrange, at convenor expense, security guards from a reputable licensed security agency. AHG also maintains the right to monitor its facilities through the operation of a video surveillance system to ensure customer and property safety.

For complete contract details and policies please refer to your signed facility rental agreement and function order.