

PIQUANCY

BEVERAGE PACKAGES

Selection of 5 pieces finger food per person

Includes

Premium Red and White Wines

Sparkling

Bottled Beer

Cider

Soft drink & juice

2.5 HOURS \$55 PER PERSON. 3 HOURS \$65 PER PERSON. 4 HOURS \$75 PER PERSON

Extended @ \$15 per person / per hour

ADD SARKLING WATER - \$10 PP

SIT DOWN – 60, STANDING – 80

FINGER FOOD MENU

(Select any five)

- Prawns Tarts with mango salsa and cilantro
- Sausage Rolls with pork, caramelised onion
- Veal Polpette with parmesan Cheese
- Satay chicken skewers
- Chicken tikka
- Amratsari Fish Tikka
- Cauliflower honey chilly (veg)
- Spinach and Ricotta petti (veg)
- Bhutte ke kebab (Corn and potatoes croquets) (veg)
- Paneer tikka (veg)
- Stuffed Mushroom (veg)

FUNCTION ROOM PAKAGE

A minimum spent is required to book the function room or per person, whichever is higher

DAY	MINIMUM SPENT	PER PERSON
MONDAY	\$2000	\$88
WEDNESDAY	\$2000	\$88
THURSDAY	\$3000	\$88
FRIDAY	\$4000	\$88
SATURDAY	\$4000	\$88
SUNDAY	\$3000	\$88

PACKAGE INCLUDES

Selection of white and red wine

Selection of Sparkling wine

Selection of Heavy and Light Beer

Bottled Water, Soft Drink and Juice

Six course menu

ENTRÉE

(CHOOSE ANY THREE)

- Papdi Chat :: The motherland's version of nachos & salsa, a must try for first-timers
- Zucchini Flower :: Fig & Pomegranate filled zucchini fritters with pineapple sauce, crispy leek GF
- Shakerkandi Ke Tikki :: Sweet potatoes croquette with camembert cheese, spicy & tangy beetroot sauce GF
- Tandoori Chicken :: Piquancy specialty of marinated spiced free range chicken charred in the Tandoor GF
- Lamb Chops :: Over night marinated lamb chops with feta cheese, and roasted capsicum sauce GF
- Veel Gushtaba :: Parmesan Cheese & maze marinated meat ball tossed with Schezwan Sauce GF
- Kasaundi Fish :: Tandoor charred Red snapper with Bengal spices, tomato salsa & mango sauce. GF
- Tulsi Seap :: Basil & lemon grass marinated local giant scallops with green peas sauce & capsicum Salsa GF

MAINS

(CHOOSE ANY THREE)

- Butter Chicken :: Free range chicken cooked with tomato, cardamom & fenugreek GF
- Lamb Korma :: Slow braised lamb cooked with yoghurt, onion & black cardamom GF
- Goat Kessari :: Goat Curry cooked in its own juice with tomato, fennel and saffron GF
- Kerala Fish Curry :: Coconut base south Indian style curry with Blue Grenadier GF
- Makai Palak :: Spinach with homemade cheese cubes, with organic corn kernels GF
- Hari Falliyaan :: Green beans & potatoes cooked with North Indian spices, sprinkled pine nuts GF
- Punjabi Kadi :: Crisp fenugreek, gram flower in tangy yoghurt based curry with vegetable fritters GF
- Dal Makhani :: Black lentils, ginger, garlic & garam masala slow cooked for 12 hours GF

ACCOMPANIMENTS

Assorted Naans, Rice, Raita & Papadum

DESSERT (choose any one)

- Kulfi :: Housemade Ice cream

Flavours : Cardamom, Honey & Pistachio GF
: Coconut chai latte (Vegan)

- Gulab Jamun: Indian donuts soaked in honey & saffron syrup
- Jalebi : Crisp yoghurt and flour batter spirals dunked in saffron sugar syrup, Traditional India Sweet

TERMS & CONDITIONS

CELEBRATION CAKES

You are welcome to bring your own Celebration Cake. We will cut your cake and serve on platters with napkins at no cost.

MUSIC

IPOD

You are more than welcome to use our facilities with your ipod – no charge.

BAND

You can also organise your own dj or band

BOOKINGS

We do not hold tentative bookings. A booking is only confirmed once a deposit has been received.

DEPOSIT PAYMENT

A \$500 deposit is required to secure your function date.

FINAL DETAILS

We require your confirmation of final numbers and dietary requirements (14) working days prior to your event. Once you have provided your final numbers and final details including menu and beverage selections you will be issued a final invoice and function sheet.

FINAL PAYMENT

The final invoice will be prepared based on final numbers and details. Payment of your final invoice is due no later than (7) days before your event. Any additional charges incurred on the day such as beverages on consumption or extensions are payable at the conclusion of the event

CANCELLATION

A cancellation made less than **3 DAYS BEFORE** the function will attract a 10 per cent **cancellation charges (Half of the booking fees)**

Our spices are prepared in facilities/ kitchen which heavily process/cook with nuts & gluten products

PIQUANCY BOOKING FORM

Email: thepquancy@gmail.com, Tel: 03 9813 5160

Function Name :

No of Guest:

Date:

Time:

Function Type:

Contact Person

Tel:

Mobile:

email:

Beverage Package: \$55 P.P \$65 P.P \$75P.P

Finger Food Selected :

Function Room Package: DAY Amount P.P

Function Menu:

	Entrees:	Mains:

Drinks:

Beers (Select any one)		Kingfisher	India
		Budweiser Budver	Czech Republic
		Stone & Wood	Australia
White Wine (Select any one)		Punt Road Chardonnay	Yarra Valley, Vic
		TWR Sauvg Blanc	Marlborough, NZ
Red Wine (Select any one)		Glaetzer Wallace Shiraz	Barossa Valley, SA
		Frankland Cabernet Sauvignon	Frankland River, WA

Sparkling Wine		INV Airlie Bank Brut	Yarra Valley, Vic
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Soft Drink	Unlimited Soft Drinks		
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Booking Fees Deposit Details

Name on Card:

Card Type: Amex Visa MasterCard

Card Number:

Expiry Date: (MM/YY) Amount: \$

Signature: