



# *Banquet Menu*

## *Food*



^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.  
A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.  
A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less.  
All 2015 prices subject to change.

## BREAKFAST BUFFETS

FOR A MINIMUM OF 20 GUESTS. PRICES BASED PER GUEST\*\*

### THE CONTINENTAL.....

- Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple
- Assorted fresh seasonal fruits and berries
- A selection of delectable freshly baked Danish pastries, croissants, muffins, doughnuts and brioche
- Made to order honey butter, cream cheese and fresh preserves
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

### THE NORTH INDIAN BREAKFAST .....

- Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple
- Aloo Gobi or Paneer Paratha with yogurt and pickles
- A selection of freshly baked traditional Indian breads, Choley Bhaturey or Choley and Amritsari Kulcha or Poori with Hing Subzi
- Sweet or Salty Lassi -traditional Indian yogurt beverages
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

### THE SOUTH INDIAN BREAKFAST.....

- Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple
- Masala Butter Milk
- Choice of Idli, Vada or Uppma
- Dosa or Uttapam - delectable rice pancakes
- Sambar - lentil stew and variety of chutneys
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

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*Delectables* additions to your breakfast

PRICES BASED PER GUEST<sup>++</sup>

- Steel cut oatmeal and condiments.....*
- Assorted and plain yogurt.....*
- Assorted cereals (choice of 4) and milks .....*
- Seasonal fresh fruits and berries.....*
- Buttermilk pancakes with maple syrup and powdered sugar.....*
- French toast, maple syrup, whipped cream.....*
- A selection of delectable freshly baked Danish pastries,*  
*croissants, muffins, doughnuts and brioche.....*
- Herb crusted chicken breast.....*
- Tandoori chicken.....*
- Potato or vegetable quiche.....*
- Aidels turkey or chicken herbal sausage.....*
- Protein kathi rolls - chicken or paneer.....*
- Omelet station with assortment of*  
*seasonal vegetables or protein.....*
- Freshly brewed herbal iced tea (per gal).....*
- Freshly brewed coffee (per gal).....*

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## COFFEE BREAKS AND SNACKS

FOR A MINIMUM OF 20 GUESTS. PRICES BASED PER GUEST<sup>++</sup>

### **A SAMPLE BREAK.....**

- *Warm Bharwan Matter ki Tikki*
- *Freshly baked assorted cookies, French pastries and seasonal goodies*
- *Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks*

### **THE TRADITIONAL AFFAIR .....**

- *Potato and Peas Samosa with assorted chutneys*
- *Amritsari Paneer cheese fingers with assorted chutneys*
- *Malai Chicken Tikka*
- *Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks*

### **TOTALLY GREEN.....**

- *Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple*
- *Cucumber cups with Moong sprouts Chaat*
- *Freshly baked Pinwheels and regional toppings*
- *Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks*

### **THE SPICE AFFAIR.....**

- *Mini Aloo Tikki*
- *Bhel Puri - a savory puffed rice snack*
- *Assorted Pakoda delectable deep fried mélange of herbs, onions and vegetables*
- *Chutney and herb butter sandwich*
- *Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks*

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*Dinner & Lunch*  
*Buffet*



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# BANQUET MENU A

MIN. 20 GUESTS. PRICE BASED PER GUEST\*\*

**Lunch | Dinner**

## **Passed Hors d'oeuvres**

*(Selection of 1 Veg and 1 Non-Veg) for Lunch  
(Selection of 2 Veg and 2 Non-Veg) for Dinner*

*Basil Pesto Paneer Tikka / Khade Masala Paneer Tikka  
Potato and Peas Samosa / Corn Tikki Goat Cheese & Asparagus Tikki  
Sundried Tomato & Basil Tikki / Curried Vegetable Puffs / Gobi Manchurian  
Chicken Tikka / Malai Chicken Kebab / Gilafi Seekh Kebab / Lamb Boti Keb*

## **Assorted Salads**

*(Selection of 2: based upon seasonal availability)*

*Avocado and Mango Salad in Sweet Chili Dressing / Salad of Sprouted Beans  
Cucumber and mint Raita / Avocado and pomegranate Raita  
Assorted pickles, papad and chutneys*

## **Main Course**

*(Selection of 3 Veg and 1 Non-Veg) for Lunch  
(Selection of 3 Veg and 2 Non-Veg) for Dinner*

*Butter Chicken / Nawabi Chicken Korma / Nimbu Lahsoon Murg Curry / Gosht Roganjosh Tawa  
Lamb/Kokum Fish Curry / Fish Moilee Paneer Butter Masala / Subz Lababdar with Cashewnuts Malai  
Kofta Do Gobi aur Aloo Masala / Stuffed Baby Eggplant / Kadai Mushroom & Peas Potatoes with  
Pomegranate Tempering/ Yellow Dal Tadka / Kali Dal Makhni / Chana Masala  
Mint and Golden Raisin Pulao/ Saffron Pulao  
Garlic & Cilantro Naan / Plain Naan / Laccha Paratha*

## **Dessert**

*(Selection of 2)*

*Shahi Tukda / Rice Kheer/Rasmalai / Gulab Jamun/Mango Mousse / Carrot Halwa  
Traditional Bread Pudding / Coconut Cake  
Includes freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic  
teas, condiments and milks*

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# BANQUET MENU B

MIN. 20 GUESTS. PRICE BASED PER GUEST<sup>++</sup>

**Lunch | Dinner**

## ***Passed Hors d'oeuvres***

(Selection of 3 Veg and 1 Non-Veg) for Lunch  
(Selection of 3 Veg and 3 Non-Veg) for Dinner

*Basil Pesto Paneer Tikka / Khade Masala Paneer Tikka / Potato and Peas Samosa / Corn Tikki / Goat Cheese and Asparagus Tikki / Sundried Tomato & Basil Tikki / Curried Vegetable Puffs/ Gobi Manchurian / Chicken Tikka / Malai Chicken Kebab / Gilafi Seekh Kebab / Tandoor Chops / Black Pepper Shrimps*

## ***Assorted Salads***

*(Selection of 4; based upon seasonal availability)*

*Avocado and Mango Salad in Sweet Chili Dressing / Salad of Sprouted Beans / Ginger and Grapefruit Watermelon and Feta / Cheese Salad with pine nuts and cucumber / Mint Raita / Boondi Raita / Assorted pickles, papad and chu*

## ***Main Course***

(Selection of 3 Veg and 2 Non-Veg) for Lunch  
(Selection of 3 Veg and 3 Non-Veg) for Dinner

*Butter Chicken / Nawabi Chicken Korma / Nimbu Lahsoon Murg Curry / Gosht Rogan Josh / Tawa Lamb / Kokum Fish Curry / Shrimp Moilee / Lamb Chops and Keema in Hara Dhaniya/Masala Do Gobi aur Aloo Masala / Stuffed Baby Eggplant/*

*Paneer Butter Masala / Subz Lababdar with Cashewnuts Malai Kofta / Shitake Mushroom Kofta / Mirch Baingan Ka Salan / Kadai Mushroom & Peas / Potatoes with Pomegranate Tempering / Yellow Dal Tadka / Kali Dal Makhni / Chana Masala / Mint and Golden Raisin Pulao / Saffron Pulao / Garlic & Cilantro Naan / Onion Kulcha / Laccha Paratha*

## ***Dessert***

*(Selection of 3)*

*Shahi Tukda / Seviyan / Rasmalai / Gulab Jamun / Mango Mousse / Carrot Halwa / Raspberry Panna Cotta / Tiramisu / Includes freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks*

# BANQUET MENU C

MIN. 20 GUESTS. PRICE BASED PER GUEST\*\*

**Lunch | Dinner**

## **Passed Hors d'oeuvres**

(Selection of 2 Veg and 2 Non-Veg) for Lunch (1 seafood only)

(Selection of 3 Veg and 3 Non-Veg) for Dinner

*Amritsari Paneer Fingers / Khade Masala Paneer Tikka / Potato and Peas Samosa / Rajmah ke Shammi / Goat Cheese and Asparagus Tikki / Bharwan Mutter Ki Tikki / Vegetable Pepper Salt / Gobi Manchurian / Chicken Tikka / Malai Chicken Kebab / Mango Chutney Salmon Tikka / Shammi Kebab / Gilafi Seekh Kebab / Lamb Boti Kebab / Tandoori Lamb Chops / Black Pepper Shrimps*

## **Assorted Salads**

(Selection of 4: based upon seasonal availability)

*Avocado and Mango Salad in Sweet Chili Dressing    Chilled Chicken Tikka and Olive Salad    Sirka Pyaaz, Pickled Chilli and Tomato Salad    Ginger and Grapefruit Watermelon and Feta Cheese Salad with pine nuts and cucumber    Mint Raita / Boondi Raita / Assorted pickles, papad and chutney*

## **Main Course**

(Selection of 3 Veg and 3 Non-Veg) for Lunch

(Selection of 5 Veg and 4 Non-Veg) for Dinner

*Butter Chicken / Murg Kofta Nawabi / Nimbu Lahsoon Murg Curry / Gosht Vindaloo / Tawa Lamb / Kokum Fish / Curry Shrimp Balchao / Lamb Chops and Keema in Hara Dhaniya Masala / Do Gobi aur Aloo Masala / Stuffed Baby Eggplant/Paneer Kaju Makhan / Kadai Subz . Fig and Walnut Kofta / Quinoa crusted Kofta . Kadai Flipped Mushroom with Goat Cheese / Badami Baingan . Paneer, Bell Pepper Khurchan / Kasundi Aloo Asparagus / Dal Panchrattan / Kali Dal Makhni / Rajmah Masala / Saffron or Mint and Golden Raisin Pulao / Saffron Pulao / Garlic & Cilantro Naan / Onion Kulcha / Laccha Paratha*

## **Dessert**

(Selection of 3)

*Shahi Tukda / Rice Kheer / Rasmalai / Gulab Jamun / Mango Mousse / Moong Dal Halwa / Chenna Kheer / Tiramisu / Includes freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments, and milks*

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*Delectable* additions to your Dinner

## **LIVE ACTION - FOOD STATIONS**

PRICES BASED PER GUEST<sup>++</sup>

*Seasonal Traditional Indian Soups (Minimum of 20 guests)*

*Chat station - Indian street food (Minimum of 20 guests)*

*Indo Chinese Station (Minimum of 20 guests)*

*Live Dosa Station (Minimum of 20 guests)*

*New Zealand Lamb carving station including all sauces and chutney  
with freshly baked Rosemary Naan (Minimum of 40 guests)*

### **Food Station Attendants:**

*Station Attendant: per four hours*

*Additional Service -*

*Carving/Cooking Attendant-*

*Bartender - per three hours. One bartender per every 75 guests*

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# *Banquet Menu*

## *Drinks*



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# *Silver Package*

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## **Liquor**

*Johnny Walker Red Label Scotch,  
Absolute or Titos Vodka  
Beefeater Gin  
Jack Daniels Bourbon  
Crown Royal Whiskey  
Bacardi Silver Rum, or Malibu Rum  
Remy Martin Cognac,  
Disarone, Drambuie, Baileys, Grand Marnier, Kahlua*

## **Beer:**

*Kingfisher,  
Singha,  
Heineken,  
Amstel, Light,  
Lagunitas*

**Red Wine:** *End Post Cabernet Sauvignon, Fort Ross Pinot Noir*

**White Wine:** *Mount Eden Chardonnay, Clean Slate Riesling,*

**Sparkling:** *Coppola Rose*

## **Non Alcoholic Beverage:**

*Sodas  
Juices  
Bottled and Mineral Water  
Mixers*

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# *Premium Package*

## **Liquor**

*Johnny Walker Black Label Scotch, or Chivas Regal Scotch  
Grey Goose Vodka or Titos Vodka,  
Patron Silver Tequila  
Bullit Bourbon,  
Tanqueray Gin or Bombay Sapphire Gin  
Crown Royal Whisky, Bacardi Silver Rum or Bacardi Gold Rum or Sailor Jerry Spiced  
Rum  
Remy Martin Cognac  
Disarone. Drambuie, Baileys, Grand Marnier, Kahlua*

## **Beer:**

*Kingfisher,  
Singha,  
Heineken,  
Amstel, Light,  
Lagunitas*

**Red Wine:** *Smith & Hook Cabernet Sauvignon, Alfaro Pinot Noir*

**White Wine:** *Mer Soleil Chardonnay, Essence Mosel-Saar Riesling,,*

**Sparkling:** *Primatera Prosecco*

## **Non Alcoholic Beverage:**

*Sodas  
Juices  
Bottled and Mineral Water  
Mixers  
Mango Lassi*

# *Elite Package*

## **Liquor**

*Belvinie 12yr or McCallan 12yr or Monkey Shoulder Scotch  
Kettle One Vodka or Ciroc Vodka  
Don Julio Anejo Tequila  
Royal Salute Canadian Whiskey  
10 Cane Rum or Bacardi Limon or Sailor Jerry Spice Rum  
Remy Cognac  
Craft Cocktails.*

## **Beer:**

*Kingfisher,  
Singha,  
Heineken,  
Amstel, Light,  
Lagunitas*

**Red Wine:** *Smith & Hook Cabernet Sauvignon, Flowers Pinot Noir*

**White Wine:** *Rombauer Chardonnay, Essence Mosel-Saar Riesling*

**Sparkling:** *Mumm Cordon Rouge*

## **Non Alcoholic Beverage:**

*Sodas  
Juices  
Bottled and Mineral Water  
Mixers  
Mango Lassi  
Specialty Drinks*

## *Wine & Beer Package*

**Beer:**

Kingfisher  
Singha  
Heineken  
Amstel, Light  
Lagunitas

**Red Wine:** Fort Ross Pinot Noir

**White Wine:** Mers Soleil Chardonnay, Essence Riesling,

**Sparkling:** Primatera Prosecco

## *Non - Alcoholic Package*

All Coke Beverages,  
Fresh Chilled Juices,  
Sparkling and Bottled Water.

## *Wine List*

### **Champagne & Sparkling Wines**

Rose, Francis Coppola, Sonoma 2013  
Primatera Prosecco, Italy, NV  
Mumms Cordon Rouge, Champagne, NV

### **White Wines**

Moscato d'Asti, Pio Cesare, Italy, 2013  
Rose, Verdad Grenache, Sawyer-Lindquist, Edna Valley, 2013  
Adelaida, Paso Robles, 2013 (White Blend)  
Pinot Gris, La Crema, Monterey, 2013  
Sauvignon Blanc, Tiki Estate, Marlborough-New Zealand, 2013 MB  
Sauvignon Blanc, St. Suprey Dollarhide Ranch, Napa Valley, 2012  
Sauvignon Blanc, Cloudy Bay, New Zealand, 2014  
Reisling, Clean Slate, Mosel River Valley, Germany 2013  
Viognier, Cambria, Santa Maria, 2013  
Chardonnay, Mount Eden Wolf Vineyard, Edna Valley, 2011  
Chardonnay, Mer Soleil, Santa Lucia, 2012  
Chardonnay, Rombauer, Napa Valley, 2010

### **Red Wines**

Pinot Noir, Fort Ross, Sonoma, 2012  
Pinot Noir, Alfaro Family, Santa Cruz, 2013  
Pinot Noir, Flowers, Sonoma, 2012  
Merlot, Rombauer, Napa Valley, 2010  
Cabernet Sauvignon, End Post, Paso Robles, 2012  
Cabernet Sauvignon, Smith & Hook, Napa Valley, 2012  
Cabernet, Faust, Napa Valley, 2012  
Cabernet, Rombauer Diamond Selection, Napa Valley, 2011  
Red Blend, Cryptic, California, 2011  
Malbec, Montes, Mendoza, 2012  
Petit Syrah, Stags Leap, Napa Valley, 2010

*Corkage Fee is per 750ml bottle*

## **Miscellaneous Food and Beverage Charges**

### **Room Rental Fees**

*Ballroom All Days: (8am -4pm)*  
*Ballroom Nights Sun – Thursday:*  
*Ballroom Nights Friday & Saturday:*  
*Restaurant Day: (8am – 4pm)*  
*Restaurant Night Sunday – Thursday:*  
*Restaurant Night Friday & Saturday:*  
*PDR Days:*  
*PDR Nights: Sun – Thursday:*  
*PDR Nights Friday and Saturday:*  
*Combine Restaurant and Ballroom Day*  
*Combined Restaurant and Ballroom Night (Sunday - Thursday):*  
*Combined Restaurant and Ballroom Night (Friday & Saturday):*

### **Set Up Fee**

*Ballroom Theatre Style:*  
*Ballroom Classroom Style:*  
*Ballroom Reception:*  
*Ballroom Rounds:*  
*U shape Ballroom:*  
*PDR U shape:*  
*PDR Classroom:*  
*PDR Rounds:*  
*PDR Reception:*

### **Clean Up Fee**

*Ballroom:*  
*Restaurant:*  
*Classroom:*  
*PDR:*  
*Combined:*

### **Coat Check**

### **Security Officer**





*Capacity, Amenities &  
Miscellaneous Charges*



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## *Spice Ballroom*

Reception: 350  
Dinner: 260  
Dinner/Dance: 170  
Rounds: 260  
Theatre: 350  
Classroom: 270  
U Shape: 100  
SQ. FT: 2750  
WIFI: Yes

## *Private Room*

Reception: 60  
Dinner: 40  
Dinner/Dance: N/A  
Rounds: 40  
Theatre: 50  
Classroom: 40  
U Shape: 30  
SQ. FT: 430  
WIFI: Yes

## *Restaurant & Spice Bar*

Reception: 200  
Dinner: 140  
Dinner/Dance: 120  
Rounds: 160  
Theatre: N/A  
Classroom: N/A  
U Shape: N/A  
SQ. FT: 2300  
WIFI: Yes

## *Spice Bar & Lounge*

Reception: 60

Dinner: N/A

Dinner/Dance: N/A

Rounds: N/A

Theatre: N/A

Classroom: N/A

U Shape: N/A

SQ. FT: N/A

WIFI: Yes

## *Spice Ballroom & Private Room*

Reception: 340

Dinner: 270

Dinner/Dance: 210

Rounds: 270

Theatre: 400

Classroom: 310

U Shape: 150

SQ. FT: 3180

WIFI: Yes

## *Combined Space*

Reception: 500

Dinner: 370

Dinner/Dance: 300

Rounds: 370

Theatre: 400+

Classroom: 310

U Shape: N/A

SQ. FT: 5300

WIFI: Yes

**Max Parking Day: 250**

**Max Parking Night: 400**

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## Pricing and Guarantees

A 21% taxable service charge and all applicable California sales taxes, subject to change, will be applied to all food and beverages and some miscellaneous charges.

Menu prices are subject to change and are guaranteed (90) days prior to the actual event date.

The menu and all other details of the event(s) are to be finalized (4) weeks (30 days) prior to the date of the event(s). Delay beyond this time, may incur additional fees, at a minimum of a 10 percent surcharge, for product and labor.

Spice Affair reserves the right to increase guarantee of food if the amount of food ordered is more than 30 percent variance of the expected attendance. The additional food will be charged accordingly to the client.

Banquet Event Orders (BEOs) must be signed and returned to the and Catering Manager no fewer than (14) days prior to the function date.

A guaranteed guest count is required by 12:00 p.m., three business days prior to the function date. This is considered not subject to reduction.

The actual attendance number (if greater than the guarantee) will be charged. The guarantee applies to all aspects of the event, including food and beverage. If Spice Affair is not advised of a guarantee count, the expected number of guests will become the guarantee count. All billing will reflect the greater of the following:

- (I) The number of persons originally guaranteed or
- (II) the number of persons in attendance.

For events fewer than 100 guests, food will be prepared for the number of guests guaranteed. For events for 100 or more guests, food will be prepared for an additional three percent of the guaranteed number of guests.

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### **California related Laws**

Spice Affair's liquor license requires that beverages only be dispensed by Spice Affair employees or bartenders. This includes all approved outside liquor, wine and beer.

Alcoholic beverage service may be denied to those guests who appear to be intoxicated or under age. This is solely at the discretion of Spice Affair associates and management. California law requires that all alcohol sales will conclude at 1:45 AM, Last call at 1:30 a.m. Due to California law, smoking is not permitted in any indoor area of Spice Affair. Room rental charge of \$400.00 per each thirty minutes after 2:00 a.m..

### **Security**

Spice Affair will not be responsible for the damage or loss of any equipment or articles left prior to, during or following a banquet function. Arrangements must be made with the security of exhibits, merchandise, valuables or articles to be set up or used for any banquet function.

If additional security is needed due to the public aspect of the function Spice Affair reserves the right to hire additional security for the safety of guests, employees and the general public. This will be charged to client.

### **Storage**

All incoming packages should be addressed with the name of your Catering Manager, name of the group and the date of your program. Please advise your Catering Manager of shipments in advance. Off premise storage may be negotiated if needed for large items.

### **Decorations**

Complimentary decorations include existing tables and chairs, china, silverware, glassware, table numbers, napkins, linen, votive candles, staging and dance floor. Decorations or displays brought must be pre-approved. Items may not be attached to any stationary wall, floor, window, ceiling or chandelier with nails, staples, tape, or any substance.

### **Outside vendors.**

Outside vendors set-up dates and times must be arranged with your Catering Manager. All vendors must provide a copy of their proof of liability insurance and submit a production or load in/out schedule for approval

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