



# Function Pack



**TASTE OF THE HIMALAYAS**

**T O T H S**

*Venue*

*Buffet*

*Canopies*

*Fine dining*



Thank you for choosing Taste of the Himalayas for your special day.

We are more than just a great Nepalese Fine Dining Restaurant, we provide ultimate private function venue with lot of

# TOTHS Function Hall

Whether it is small celebration or big. birthday parties or corporate events. Make your event a memorable one.

## Features

- Licensed Bar
- Data projector with wall mounted access points
- AudioVisual Systems(Microphone ,Speakers, Laptops)
- Wi-fi Access
- Choice or round or long tables
- Stage
- PrivateFunction Bathroom
- Dance area
- Buffet

## Capacity

150

## Minimum Spend

**Mon-Wed**

**\$1500**

**Thu-Sun**

**\$2000**



# Decorations

Nepalese influenced artworks are continued through the wall spaces. We allow our customers to add colour and themes without altering our pre-existing setup. Creative event Team can assist with your theme.

There will be extra charges for the Decorations.



# Our Set Menu

**2 Course Menu \$45**

**3 Course Menu \$55**



**Set Menu can be tailored as per your request**

## ENTREE

- Oven Baked Barramundi with Mushroom Chhoila
- Chicken Sekuwa with Cucumber and radish salad
- Chicken/Veg Momo with Timbur Achar
- Samosa or Pakora with Mint Sauce

## MAIN

- Butter Chicken/Prawn Curry with Rice and Bread with Raita
- Duck/Chicken/Lamb Cutlets with Roasted Vegetables and Timbur Sauce
- Paneer or Allu Tama Tarkari with Rice and Bread with Raita

## DESSERT

- Home -made Chocolate Brownie with a scoop of Himalayan Ice-cream
- Home -made moist orange cake served with Whipped Cream and Pistachio Praline
- A silky caramel ice cream with salted caramel

# Canopies

## Gourmet Range

- Samosa with Mint sauce
- Pakora
- Chicken Momo with Momo Sauce
- Vegetable Momo with Momo sauce
- Lamb Syafale (Empanadas with sweet chilly Jam)
- Chips with Tomato Sauce
- Mini Chicken Burgers
- Spring Rolls

## Premium Range

- Lamb Sekuwa
- Lamb Cutlet with Mint Dipping Sauce
- Chicken Sekuwa with Timbur Sauce
- King Prawns with Cocktail Sauce
- Chicken Momo with Momo Sauce
- Vegetable Momo with MoMo sauce
- Smoked Salmon in Croutons

## Sweets

- Chocolate Brownie
- Rato Mohan
- Ras malai
- Orange Cake

**4 Gourmet Range plus 1 premium Range**

**\$22 PP**

**3 Gourmet Range plus 2 premium Range**

**\$25 PP**

**2 Gourmet Range plus 3 premium Range**

**\$28 PP**

Dessert Extra \$5 PP

# Buffet Menu

STANDARD \$35PP

**Entree**  
Chicken Sandheko  
Piro Kukhura  
Vegetarian Chowmen  
Sandhko Aalu Achar  
Sandheko Badam  
Salad  
Prawn Crackers/Pappad

**Mains**  
Nepalese Style Khasiko Masu  
Nepalese style Paneer Tarkari  
Misayeko Dal  
Timbur ko Achar  
Pulau or Rice  
Plain and Butter Naan

MID RANGE \$39PP  
**Entree**

Chicken Sandheko  
Chicken Sekuwa with tomoto Achar  
Vegetarian Chowmen  
Pakora with Mint Sauce  
Sandhko Aalu Achar  
Sandheko Badam  
Salad  
Prawn Crackers/Papad

**Mains**  
Nepalese Style Khasiko Masu  
Nepalese style Kukhurako Masu  
Nepalese style Paneer Tarkari  
Misayeko Dal  
Timbur ko Achar  
Pulau or Rice  
Plain and Butter Naan

PREMIUM \$45PP  
**Entree**

Lamb Syaphale/Empanadas  
Chicken Sekuwa with tomoto Achar  
Chicken Wings wih Chilly Jam  
Pork Roast  
Paneer Chilly  
Pakora with Mint Sauce  
Sandhko Aalu Achar  
Sandheko Badam  
Salad  
Prawn Crackers/Papad

**Mains**  
Nepalese Style Khasiko Masu  
Nepalese style Kukhurako Masu  
Nepalese style Paneer Tarkari  
Misayeko Dal  
Timbur ko Achar  
Pulau or Rice

## Dessert

Lal Mohan \$2PP

Rasmalai \$2..5PP

Chocolate Brownie \$4PP

Contact Us on

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# TERMS & CONDITIONS

Tentative bookings are held for 7 days. At which time Management reserves the right cancel and reallocate the area without notice.

## CONFIRMATIONS

### Functions & Events

To confirm a booking a deposit of \$300 must be received within 7 days of the original booking date with a signed contract.

### Seminars, Meetings & Workshops

To confirm a booking with room, hire basis, the cost of room hire will be charged as the deposit and must be received within 7 days of the original booking date with a signed contract.

## MENU SELECTIONS / DIETARIES

All food and beverage selections along with any dietaries must be provided to the function manager in writing no less than 7 days prior to the function / event. All packages (food and beverage pricing) are updated seasonally. Pricing and produce may alter with written notification. However, the firm price will be honoured if the event(s) / function(s) takes place within 3 months of the formal quote and payment of a deposit.

## FINAL PAYMENT

Required 3 days prior to event – 100% anticipated food, beverages and AV charges. \*Any additional charges from the day of event (eg bar) must be paid upon conclusion if the event unless approval is by the Function / Venue Manager.

## FOOD AND BEVERAGE

All guests must be catered for when liquor is provided. Hot platters must be served before 10:30pm for evening functions. No outside catering is permitted. Celebration cakes are permitted with a \$3.00 p.p (Banquet) or \$25 per cake (Canapés).

## AV / PA EQUIPMENT

Organisers of the event are financially responsible for any damage or breakage of any equipment owned by The Taste of the Himalayas or hired by The Taste of the Himalayas on your behalf. Taste of the Himalayas holds no responsibility of AV/PA equipment hired by the event organiser.

## CLEANING

General room cleaning is included in the room hire cost. If cleaning is deemed excessive, additional charges will be added to your final account.

## MINIMUM SPENDS

Minimum spend is calculated using your final numbers this is the amount that must be spent. If the amount is not

reached, the difference will be deemed payable as a room hire charge. If the minimum spend is reached, then no room hire will be charged.

## CANCELLATIONS

Cancellation of function(s) / event(s) must be advised in writing. If the event is cancelled with less than 3 weeks' notice all deposits will be forfeited. For bookings made within the 3 weeks cancellation period, the deposit is automatically non-refundable unless negotiated otherwise.

## MANAGEMENT FEE

A management fee of \$100 will be charged at the Taste of the Himalaya's discretion. This is to cover the costs associated with communicating with your preferred suppliers, allowing them access to the venue and meetings held out of business hours (9am – 6pm).

## SLIPPAGE FEE

A decrease in attending numbers in excess of 15% or more within 7 days of the event may incur a slippage fee.

## MINORS

All minors must be accompanied by a parent or guardian. Any damages to the property have to be covered. Any guest found to be supplying a minor with alcohol or any minor found to be consuming alcohol will be asked to leave the venue immediately.

## RESPONSIBLE SERVICE OF ALCOHOL

We reserve the right to refuse service and / or entry to anyone deemed to be exhibiting intoxicated or inappropriate behaviour. No alcohol that has been received as a gift can be consumed on the premises. Any guest, due to intoxication will be asked to leave the venue immediately, regardless of their association with the hirer or organiser/s. We maintain the right to cancel an event at any stage with no remuneration if the event or its guests are deemed unsafe, unhealthy.

## RESPONSIBILITY

Organisers of the event are financially responsible for any damage or breakage sustained to the hotel by the organiser, organiser's guests, invitees or other people attending the event. The Taste of the Himalayas will also not accept responsibility for any items lost or damaged prior to, during and after the event.

## DECORATIONS/ SIGNAGE

No glitter, scatters or confetti are permitted. You may choose to decorate the room yourself, but nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Signage must be approved by the venue and must be kept to a minimum unless otherwise arranged by your event coordinator.