



INCLUDED IN THE PER PERSON PRICE

MORNING

Breakfast, Lunch & Soft Bar

• **MONDAY-SUNDAY**

ETERNITY : \$80 per person

MANOR : \$90 per person

EVENING

• **FRIDAY & SUNDAY**

ETERNITY : \$125 per person

MANOR : \$140 per person

• **SATURDAY & LONG-WEEKEND SUNDAY**

ETERNITY : \$135 per person

MANOR : \$150 per person

GALA : \$180 per person

All Food & Beverage as chosen

Dishes, Cutlery, Glassware, Table Linens,
Napkins, Event Staff, Complimentary Parking,
Event Security, Bartenders, Podium,
Complimentary Coat Check,
Customized Floor Plan & Room Setup

Note:

For Morning events, facility must be
cleared no later than 1:00 pm.

For Evening events, facility must be
cleared no later than 2:00 am.

ETERNITY MENU

Appetizers: 5 (3 Veg & 2 Non-Veg)

Mains: 5 (3 Veg & 2 Non-Veg)

Rice: 2 Choices / Bread: 2 Choices

2 Salads, 2 Yogurts & 2 Desserts

ETERNITY BAR

Blended Scotch: Ballentine's, Johnnie Walker

Malts: McClelland's Highland

Irish Whiskey: Jameson

Bourbon & Tennessee: Jim Beam

Rye: Wisers Deluxe

Rum: Bacardi White, Malibu, Lamb's Spiced Rum

Gin: Beefeater, Tanqueray

Brandy & Cognac: St Remy VSOP

Vodka: Absolut, Sky

Tequila: 1800 Silver Tequila

Liqueurs: Baileys, Kahlua, Grand Marnier, Amaretto,

Crème De Cacao White, Crème De Banana Aperitifs

Vermouth & Bitters: Jägermeister, Campari,

Martini Dry, Martini Red

Domestic Beers: Canadian, Coors Light

Wine (Brands on Availability):

Red: Malbec, Shiraz, Cabernet Sauvignon

White: Pinot Grigio, Chardonnay

MANOR MENU

Pass Around: 4 (Chef's Choice)

Appetizers: 7 (4 Veg & 3 Non-Veg)

Mains: 7 (4 Veg & 3 Non-Veg)

Rice: 2 Choices / Bread: 4 Choices

4 Salads, 2 Yogurts & 2 Desserts

1 Late Night Bites

MANOR BAR

Blended Scotch: Chivas Regal 12 yr, Johnnie Walker Black

Malts: Glenlivet 12, McClelland's Highland, Glenfiddich 12

Irish Whiskey: Jameson, Bushmills

Bourbon & Tennessee: Jim Beam, Bulleit Bourbon

Rye: Crown Royal, Wisers Deluxe

Rum: Bacardi White, Bacardi 8, Malibu, Lamb's Spiced Rum,

Havana Club, Anejo Reserva

Gin: Bombay Sapphire, Tanqueray

Brandy & Cognac: St Remy VSOP, Remy Martin VSOP

Vodka: Grey Goose, Absolut, Sky

Tequila: Jose Cuervo, 1800 Silver Tequila

Liqueurs: Baileys, Kahlua, Grand Marnier, Cointreau, Amaro

Averna, Amaretto, Crème De Cacao White Aperitifs

Vermouth & Bitters: Jägermeister, Campari, Martini Red

Premium Beers: Corona, Stella

Domestic Beers: Canadian, Coors Light

Wine (Brands on Availability):

Red: Malbec, Shiraz, Cabernet Sauvignon

White: Pinot Grigio, Chardonnay

Choice of two Alcoholic Cocktails or Non-Alcoholic Cocktails: Host choice
Other Non-Alcoholic Beverages: Bottle Water (Still & Sparkling), Soft drinks, Juices, Premium Coffee
All liquor brands are subject to availability.



Queen's Manor
Event Centre

2 AUCTION LANE
BRAMPTON
416-814-3600

SOUTH ASIAN

MENU

info@qmevents.ca
qmevents.ca



@queensmanor



APPETIZERS

SOUTH
ASIAN

VEG APPETIZERS

- Veg. Cutlet
- Veg. Spring Rolls
- Veg. Pakora
- Veg. Cocktail Samosa
- Veg Kathi Roll
- Mirch Pakora
- Aloo Tikki/Chana
- Aloo Chaat Papdi
- Cheese Corn Cutlet
- Hara Bhara Kebab
- Spinach Rolls
- Tandoori Popper
- Dhokla
- Fries
- Bhel Puri
- Bread Pakora
- Gobi Pakora
- Masala Fries
- Paneer Latika
- Pepper Fried Paneer
- Apple Chana Chaat
- Rajma Kebab with Pita Bread
- Dahi Kebab
- Pepper Fried Mushroom
- Fried Momos
- Kale ki Chaat
- Palak ki Chaat
- Bhatti ka Paneer
- Paneer ke Sulle
- Paneer Tikka
- Dudhiya Paneer Tikka
- Pesto Paneer Tikka
- Chipotle Paneer Tikka
- Adraki Paneer Tikka
- Mint Paneer Tikka
- Tandoori Mushroom
- Tandoori Momos
- Gobhi 65
- Tofu with Mix Veg. in Black Bean Sauce
- Sun Dried Paneer Tikka

NON-VEG APPETIZERS

- Chicken Tikka
- Chipotle Chicken Tikka
- Malai Chicken Tikka
- Batti Chicken Tikka
- Tandoori Murg
- Tangdi Kebab
- Kebab Masala
- Sun Dried Chicken Tikka
- Pesto Chicken Tikka
- Achari Chicken Tikka
- Seekh Kebab (Lamb/Goat/Chicken)
- Chicken Pakora
- Bihari Chicken Tikka
- Kastoori Kebab
- Fish Tikka *
- Lahori Fish Tikka *
- Kurkuri Amritsari Fish
- Tandoori Batter On Tawa
- Whole Tawa Fish *
- Ginger Chicken
- Garlic Chicken
- Lollipop Chicken
- Tandoori Raan*
- Shami Kebab
- Galuti Kebab
- Botti Tikka
- Galafi Seekh Lambchops
- Bhuni Mirch ka Tikka

CHINESE

- Chilli Cheese
- Szechuan Chowmein
- Veg Chowmein
- Chicken Chowmein
- Veg Fried Rice
- Chicken Fried Rice
- Szechuan Fried Rice
- Chicken Manchurian
- Veg. Manchurian

*Additional Charges Applicable



MAIN ENTREES

SOUTH
ASIAN

VEGETARIAN

- Aloo Baingan
- Achari Aloo Bhartha
- Cumin Potato (Dry)
- Daal Makhani
- Daal Maharani
- Mutter Paneer
- Palak Paneer
- Plain Aloo
- Paneer Lababdar
- Aloo Methi
- Baingan Masala
- Sarson Ka Saag
- Daal Muglai
- Daal Rogini
- Chana Masala
- Dum Aloo
- Jalfrezi
- Methi Malai Mutter (Morning Dish)
- Paneer Bhurji
- Shahi Paneer
- Paneer Tikka Masala
- Aloo Gobi
- Mix Vegetables
- Paneer Masala
- Shahi Karela
- Karai Paneer
- Achari Paneer
- Baingan Patiala
- Curry Pakora
- Mushroom Mutter
- Navratan Korma
- Tawa Vegetables
- Paneer Makhan Wala
- Guchao Keema
- Paneer Khurchan
- Bhindi Dilbahar
- Daal Tadka
- Malai Kofta
- Achari Bhindi
- Hyderabad Paneer Masala
- Subz Ki Miloni
- Paneer Ka Solan
- Kurkuri Bhindi

NON-VEGETARIAN

- Madras Chicken
- Chicken Xacuti
- Chicken Dhaba
- Chicken Bhuna Masala
- Mango Chicken
- Saffron Shahi Chicken
- Korma Chicken
- Achari Chicken
- Chicken Palak
- Chicken Saag
- Chicken Tikka Masala
- Murg Nizaami
- Chicken Pepper Fry
- Chicken Vindaloo
- Chicken Curry
- Chicken Korma
- Chicken Karai
- Fish Curry
- Lamb Saag
- Lamb Vindaloo
- Lamb Kareem
- Lamb Korma
- Chilli Chicken
- Chuza Murg Masala
- Goat Curry
- Goat Karai
- Butter Chicken
- Dhaba Chicken
- Goat Darbari
- Chicken Handi Lazeez
- Maas Ki Kadai
- Lamb Rogan Josh
- Lamb Curry
- Lamb Masala
- Lamb Bhuna Masala
- Sukha Goat
- Rara Goat
- Tawa Masala Goat
- Goat Pepper Masala
- Mutton Rogan Josh



OTHERS

SOUTH
ASIAN

SALAD

- Chef's Choice

BREAD

- Naan
- Garlic Naan
- Roti
- Missi Roti
- Stuff Kulcha
- Lachha Parantha

YOGURT

- Plain Raita
- Booni Raita
- Mint Wala Raita
- Dahi Bhalla
- Mix. Veg Raita
- Masaledar Raita
- Cucumber and Tomato Raita
- Ghiya Raita

RICE

- Plain Rice
- Jeera Rice
- Muttar Pulao
- Veg Pulao
- Veg Biryani With Saffron
- Veg Biryani
- Chicken Biryani
- Goat Biryani
- Lamb Biryani

DESSERT

- Fruit Rabdi
- Gulab Jamun
- Saffron Kheer
- Rasmalai
- Kheer Badama Wali
- Moong Daal Halwa
- Kesar Rasmalai
- Gajar Da Halwa

LIVE STATIONS

- Aloo Tikka Station
- Gol Gappa Station
- Chaat Papdi Station
- Chinese Station
- Makki di Roti with Saag Station
- Pasta Station
- Sandwich Station
- Taco Station
- Kathi Roll Station
- Burger Station
- Dosa Station
- Mutton Keema Kalezi with Buns
- Wraps Station
- Parantha Station
- Puri Bhaji Station
- Bhija Kulcha
- Tawa Paneer
- Tawa Aloo Chaat
- Chaap Masala
- Nutri Kulcha
- Waffle Station
- Crepe Station
- Live Stir Fry Station
- Build Your Own Poutine
- Slider Bar Station
- Nacho & Taco Bar Station
- Sushi Station
- Pasta Station
- Pizza Station
- Sub Stations

LIVE STATIONS DESSERTS

- Sweet Table
- Jalebi with Rabdi
- Kulfi Faluda
- Malpura
- Moong Daal Halwa
- Desi Gajrella
- Gulab Jamun with Ice cream
- Ice Cream Cart



BAR

SOUTH ASIAN

MANOR BAR

BLENDING SCOTCH

- Chivas Regal 12 yr • Johnnie Walker Black

MALTS

- Glenlivet 12 • Glenfiddich 12

IRISH WHISKEY

- Jameson • Bushmills

BOURBON & TENNESSEE

- Jack Daniels • Jim Beam
- Bulleit Bourbon

RYE

- Crown Royal • Wisers Deluxe

RUM

- Bacardi White • Bacardi 8 • Malibu
- Lamb's spiced • Havana Club • Anejo Reserva

GIN

- Bombay Sapphire • Tanqueray

BRANDY & COGNAC:

- St Remy VSOP • Remy Martin VSOP

VODKA

- Grey Goose • Absolut • Sky

TEQUILA:

- Jose Cuervo • 1800 Silver Tequila
- + 2 other available options

LIQUEURS

- Baileys • Kahlua • Grand Marnier • Cointreau
- Amaro Averna • Amaretto
- Crème De Cacao White Aperitifs

VERMOUTH & BITTERS

- Jägermeister • Campari • Martini Red

DOMESTIC BEERS

- Canadian • Coors Light • Stella

WINE (Brands on Availability)

- Red: Malbec, Shiraz, Cabernet Sauvignon
- White: Pinot Grigio, Chardonnay

ETERNITY BAR

BLENDING SCOTCH

- Ballentine's • Johnnie Walker

MALTS

- McClelland's Highland

IRISH WHISKEY

- Jameson

BOURBON & TENNESSEE

- Jack Daniels • Jim Beam

RYE

- Wisers Deluxe

RUM

- Bacardi White • Malibu • Lamb's spiced

GIN

- Beefeater • Tanqueray

BRANDY & COGNAC:

- St Remy VSOP

VODKA

- Absolut • Sky

TEQUILA:

- 1800 Silver Tequila

LIQUEURS

- Baileys • Kahlua • Grand Marnier

VERMOUTH & BITTERS

- Jägermeister • Campari • Martini dRY

DOMESTIC BEERS

- Canadian • Coors Light

WINE (Brands on Availability)

- Red: Malbec, Shiraz, Cabernet Sauvignon
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APPETIZERS

SOUTH
ASIAN

حلال
HALAL

VEG APPETIZERS

- Veg. Cutlet
- Veg. Spring Rolls
- Veg. Pakora
- Veg. Cocktail Samosa
- Mirch Pakora
- Aloo Tikki/Chana
- Aloo Chaat Papdi
- Cheese Corn Cutlet
- Hara Bhara Kebab
- Spinach Rolls
- Tandoori Popper
- Bhel Puri
- Fries
- Masala Fries
- Pepper Fried Paneer
- Apple Chana Chaat
- Rajma Kebab with Pita Bread
- Bhatti ka Paneer
- Chipotle Paneer Tikka
- Mint Paneer Tikka
- Pesto Paneer Tikka
- Pepper Fried Mushroom
- Dahi Kebab
- Fried Momos
- Paneer Tikka
- Veg Chowmein
- Tofu with Mix Veg. in Black Bean Sauce
- Sun Dried Paneer Tikka

NON-VEG APPETIZERS

- Chicken Tikka
- Chipotle Chicken Tikka
- Malai Chicken Tikka
- Bhatti Chicken Tikka
- Tandoori Murg
- Kebab Masala
- Sun Dried Chicken Tikka
- Pesto Chicken Tikka
- Botti Tikka
- Achari Chicken Tikka
- Seekh Kebab (Chicken/Beef)
- Chicken Pakora
- Bihari Chicken Tikka
- Kastoori Kabab
- Lahori Fish Tikka
- Kurkuri Amritsari Fish
- Tandoori Batter On Tawa
- Ginger Chicken
- Garlic Chicken
- Lollipop Chicken
- Shami Kabab

*Additional Charges Applicable
Special Items can be added at an additional cost.



MAIN ENTREES

SOUTH
ASIAN

حلال
HALAL

VEGETARIAN

- Daal Makhani
- Daal Maharani
- Aloo Baingan
- Achari Aloo Bhartha
- Aloo Methi
- Mutter Paneer
- Palak Paneer
- Paneer Lababdar
- Achari Paneer
- Baingan Masala
- Kurkuri Bhindi
- Paneer Makhan Wala
- Aloo Baingan
- Shahi Karela
- Mushroom Mutter
- Navartan Korma
- Lal Rajma Curry
- Sarson Ka Saag
- Chana Masala
- Jalfrezi
- Shahi Paneer
- Paneer Tikka Masala
- Curry Pakora
- Mix Vegetables
- Tawa Vegetables
- Malai Kofta
- Achari Bhindi
- Daal Tadka
- Daal Muglai

NON-VEGETARIAN

- Chicken Bhuna Masala
- Saffron Shahi Chicken
- Achari Chicken
- Chicken Palak
- Chicken Saag
- Chicken Tikka Masala
- Murg Nizaami
- Chicken Pepper Fry
- Chicken Curry
- Chicken Korma
- Chicken Karahi
- Butter Chicken
- Chilli Chicken
- Chicken Handi Lazeez
- Chicken Jalfrezi
- Lamb Curry
- Lamb Masala
- Lamb Bhuna Masala
- Fish Curry
- Dum Keema Muttar
- Mutton Korma Badami
- Goat Curry
- Mutton Karahi
- Mutton Saag wala
- Mutton Rogan Josh
- Mutton Bhuna Masala
- Goat Darbari
- Tawa Masala Goat
- Sukha Goat
- Goat Pepper Masala
- Veal Korma

SPECIAL ITEMS

- Chicken Nihari
- Chicken Haleem
- Beef Nihari
- Beef Haleem
- Chicken Jalfrezi
- Tandoori Raan
- Nargisi Kofta

*Additional Charges Applicable
Special Items can be added at an additional cost.



OTHERS

SOUTH
ASIAN

حلال
HALAL

CHINESE

- Chilli Chicken
- Chicken Manchurian
- Mango Chicken
- Chicken Szechuan
- Chicken Chowmein
- Veg. Chowmein
- Lollipop Chicken
- Sweet and Chilli Shrimp
- Veg Fried Rice
- Chicken Fried Rice

RICE

- Plain Rice
- Zeera Rice
- Muttar Pulao
- Veg Pulao
- Veg Biryani With Saffron
- Egg Fried Rice
- Chicken Biryani
- Veal Pulao
- Lamb Biryani

SALAD

- Mix Garden Salad
- Macaroni Salad
- Kachumber Salad
- Russian Salad
- Potato Salad
- Beans Salad
- Pasta Salad
- Chef's Choice Rice

DESSERT

- Fruit Rabdi
- Gulab Jamun
- Saffron Kheer
- Rasmalai
- Kheer Badam Wali
- Moong Daal Halwa
- Kesar Rasmalai
- Gajar Ka Halwa
- Fruit Truffle
- Ice Cream (Choice of Any)
Vanila | Chocolate | Strawberry | Mango

BREAD

- Naan
- Butter Naan
- Roghni Nan
- Garlic Naan
- Kulcha
- Roti
- Missi Roti
- Stuff Kulcha
- Lachha Parantha

SPECIAL DESSERT

- Zarda
- Mutanjan
- Shahi Tukra
- Sheer Khurma

YOGURT

- Plain Raita
- Boondi Raita
- Mint Wala Raita
- Dahi Bhalla
- Mix. Veg Raita
- Masaledar Raita
- Cucumber and Tomato Raita
- Ghiya Raita

TEA | COFFEE | SOFT DRINKS