



PRIVATE DINING & CATERING GUIDE 2024



MORPH HOSPITALITY | PRIVATE DINING & CATERING



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PRIVATE DINING

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EET PHOTO GALLERY





QUICK STATS: EET

LEGEND



RECEPTION



SEATED

RESTAURANT BUYOUT



Max: 200 ppl
Min: \$10K-\$22K



Max: 200 ppl
Min: \$10K-\$22K

SOLARIUM



Max: 40 ppl
Min: \$2500-\$4K



Max: 60 ppl
Min: \$2500-\$4K

PATIO



Max: 40 ppl
Min: \$1500-\$3K



Max: 60 ppl
Min: \$1500-\$3K

Minimums do not include tax & gratuity.

Large party dining (12+) available in dining room with prix fixe menus starting at \$47 per person.

Private events subject to 3 hour time limit. For restaurant buyouts, please inquire.



EET

SEATED: PRIX FIXE MENU, FAMILY STYLE



\$47 PP

APPETIZERS

Chopped Salad

chopped lettuces, cucumber, radish, tomato, garbanzo, mini samosa croutons, chaat vinaigrette

Samosas

potato & pea savory pastry, tamarind chutney, mint chutney

ENTREES

1 Protein + Sauce
1 Vegetable + Sauce

ACCOMPANIMENTS

Basmati Rice
Assorted Breads
Chutney
Raita

DESSERT

Garam Masala Brownies

\$58 PP

APPETIZERS

Chopped Salad

chopped lettuces, cucumber, radish, tomato, garbanzo, mini samosa croutons, chaat vinaigrette

Samosas

potato & pea savory pastry, tamarind chutney, mint chutney

Bread Service

buttered naan, garlic naan, pimento whipped paneer cheese, masala vegetable sticks, indian pickle, coriander honey, chutneys

ENTREES

2 Proteins + Sauce
1 Vegetable + Sauce

ACCOMPANIMENTS

Basmati Rice
Assorted Breads
Chutney
Raita

DESSERT

Garam Masala Brownies

\$68 PP

APPETIZERS

Chopped Salad

chopped lettuces, cucumber, radish, tomato, garbanzo, mini samosa croutons, chaat vinaigrette

Samosas

potato & pea savory pastry, tamarind chutney, mint chutney

Bread Service

buttered naan, garlic naan, pimento whipped paneer cheese, masala vegetable sticks, indian pickle, coriander honey, chutneys

Tandoori Chicken Poutine

chaat masala fries, tandoori chicken, white cheddar curds, rich tomato butter sauce

ENTREES

3 Proteins + Sauce
1 Vegetable + Sauce

ACCOMPANIMENTS

Basmati Rice
Assorted Breads
Chutney
Raita

DESSERT

Garam Masala Brownies
Gulab Jamun Cheesecake

PROTEINS & VEGETABLES

Tandoori Chicken
Paneer Tikka
Basil Cilantro Shrimp
Masala Roasted Cauliflower

SAUCES

Tikka - *aromatic buttery tomato sauce*
Saag - *rich earthy spinach sauce*
Moilee - *golden coconut curry sauce*
Korma - *cashew saffron sauce*
Bhunna - *classic indian curry sauce*

NOTE: Prices per person do not include tax & gratuity.

Sample menus only; custom menus can be created based on food restrictions, personal preference and budget. Lunch and Brunch menu options available upon request. Dishes subject to change depending on season & availability.



EET

RECEPTION: SPECIALTY STATIONS OR PASSED

SPECIALTY STATIONS

\$50 PP

APPETIZERS

Chopped Salad

chopped lettuces, cucumber, radish, tomato, garbanzo, mini samosa croutons, chaat vinaigrette

Whipped Paneer with Naan

buttered naan, garlic naan, pimento whipped paneer cheese, masala vegetable sticks, indian pickle, coriander honey, chutneys

Meatballs Makhani

pork & beef meatballs, tomato cream sauce

ENTREES

1 Protein + Sauce

1 Vegetable + Sauce

ACCOMPANIMENTS

Basmati Rice

Assorted Breads

Chutney

Raita

DESSERT

Garam Masala Brownies

PASSED

\$50 PP

Meatballs Makhani

pork & beef meatballs, tomato cream sauce

Saag Paneer Flatbread

saag spinach sauce, paneer tikka, mozzarella, parmesan

Walking Taco

crunch indian puff snacks, spicy pork chili, indian pico de gallo, tamarind chutney, cojita cheese

Street Style Puffed Rice Salad

crispy puffed rice, mango, strawberry, potato, cilantro, tamarind chutney, mint chutney

Tandoori Chicken Kababs

chicken kabab, lemon oil slaw, tamarind chutney, mint chutney

Garam Masala Brownies

NOTE: Prices per person do not include tax & gratuity.

Sample menus only; custom menus can be created based on food restrictions, personal preference and budget. Lunch and Brunch menu options available upon request. Dishes subject to change.



CATERING



EET

CATERING SAMPLE MENU & PRICING

AVAILABLE 7 DAYS/WEEK | 25-PERSON MINIMUM*

MANEET'S SIGNATURE

KABABS & SAUCE

PICK YOUR KABAB

Tandoori Chicken - classic tandoori marinated chicken

Paneer Tikka - cumin, coriander, garam masala

Basil Cilantro Shrimp - basil, cilantro, ginger, garlic (+\$2pp)

Masala Roasted Cauliflower - mango, mint, turmeric

PICK YOUR SAUCE

Tikka - aromatic buttery tomato sauce

Saag - rich earthy spinach sauce

Moilee - golden coconut curry sauce

Korma - cashew saffron sauce

Bhunna - classic indian curry sauce (+\$2pp)

SALADS

Samosa Chopped Salad (+\$5)
chopped lettuces, cucumber, radish, tomato, garbanzo, mini samosa croutons, chaat vinaigrette

eet House Salad
red onion, tomato, radish, cucumber, romaine, lemon vinaigrette

NAAN

Garlic Naan (+\$1)
garlic, kasoori methi, clarified butter

Spicy Green Chili Naan (+\$1)
green chilies, cilantro, clarified butter

Buttered Naan
traditional indian flatbread

ENHANCEMENTS

eet Dips & Spreads (+\$5)
pimento whipped paneer cheese, garlic pickle, lime pickle, mint chutney, tamarind chutney, raita

Samosas (+\$4)
potato & pea savory pastry, tamarind chutney, mint chutney

DIY Pani Puri (+\$4)
crispy semolina puffs, black garbanzo beans, potatoes, tamarind date chutney, mint cilantro water

ADDITIONS

Yogurt Raita - \$15/qt

Mint Chutney - \$15/qt

Tamarind Chutney - \$25/qt

Chopped Green Chilies - \$10/8oz

DESSERT

Garam Masala Brownies (+\$2)
garam masala infused chocolate brownies

Gulab Jamun
indian donut, sweet syrup

\$24/PERSON

1 Signature Combination
Salad
Choice of Naan
Basmati Rice
Dessert

\$28/PERSON

2 Signature Combinations
Salad
Choice of Naan
Basmati Rice
Dessert

\$31/PERSON

3 Signature Combinations
Salad
Choice of Naan
Basmati Rice
Dessert

***Enhancements & Additions**
may be added to any order at price listed.

Tax & gratuity not included in pricing

Delivery available for orders over \$1,000

Rush fee may apply for orders placed less than 48 hours in advance

Disposable chafing dishes, tableware, and cutlery available upon request for additional charge

Canned beverages available upon request

Prices subject to change

Email info@eetfunindian.com to place your order today!

TERMS & CONDITIONS

CONFIRMATION

An event may be put on a tentative hold while in discussion with the Sales & Marketing team but the event will not be confirmed until the contract with credit card information has been fully executed.

FINAL GUEST COUNT

The guaranteed number of guests attending the event is required 5 days prior to event date. Small guest count changes (+/- 5) are acceptable 48 hours in advance and can be adjusted accordingly in the contract. However, unless notified of a guest count revision, the number originally contracted will be assumed as the guarantee and the bill will reflect a charge for the guaranteed number given or the actual number in attendance, whichever is greater. Some special events may require a final guest count 10 days prior to event.

PAYMENT

Payments may be made with a check or credit card. Payment must be made before or on the day of the event. If paying by credit card, there will be a 3% credit card processing fee applied for an event totaling more than \$1,000. Final payment may only be split into 6 checks maximum.

DEPOSITS

For events totaling more than \$5,000, a 50% deposit will be required 4 weeks prior to the event.

GRATUITY

A 20% gratuity will be applied to all on-site restaurant events. Gratuity for off-site events (catering) is at the discretion of the client.

FEES

For all events, on-site and off-site, a 2% events administration fee will be applied. For events totaling more than \$1,000 and paid for by credit card, a 3% credit card processing fee will be applied.

CANCELLATION

If a confirmed event is canceled within 7 days of event date, 10% of the event cost will be incurred. If a confirmed event is canceled within 72 hours of event date/time, 50% of the event cost will be charged. If a confirmed event is canceled the day of the event, 100% of the event cost will be charged.

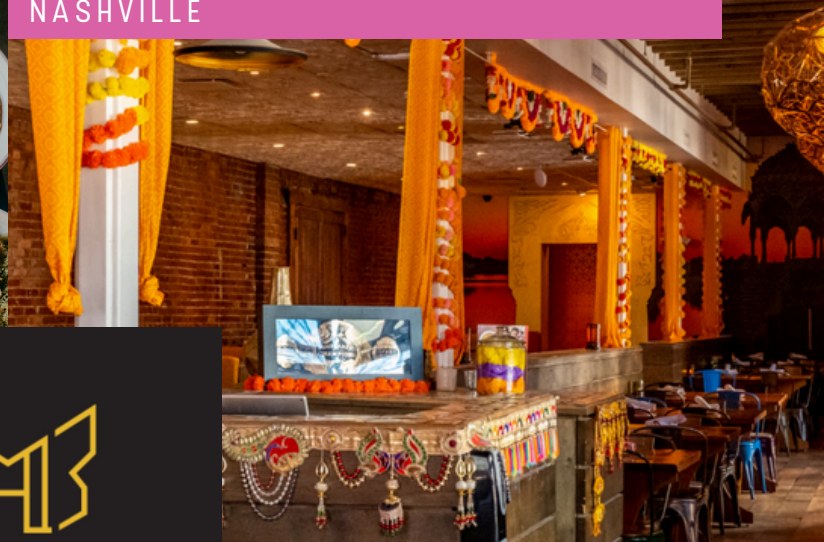
Terms subject to change. Please review the most up-to-date terms in the contract when planning an event with the sales team.



EET | MODERN INDIAN FAST CASUAL
DISNEY SPRINGS



CHAUHAN | INDIAN FUSION
NASHVILLE



THE MOCKINGBIRD | MODERN DINER
NASHVILLE



MORPH PRIVATE DINING
NASHVILLE



CONTACT INFORMATION

For inquiries, please complete the online form found on each restaurant's website under the "Private Dining & Catering" page.

chauhannashville.com/private-dining-and-catering

mockingbirdnashville.com/private-dining-and-catering

eetfunindian.com/catering

Morph Hospitality Group
Sales & Marketing

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EET BY MANEET

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