

# INDIAN WEDDING PACKAGE

CROWN
EVENTS & CONFERENCES
MELBOURNE

# THE PERFECT CHOICE FOR YOUR NEXT EVENT

**Crown Events & Conferences is the perfect choice for your next event, offering world class menu options featuring locally sourced produce.**

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a distinction rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Indian Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests.

# INDIAN WEDDING PACKAGE

**$242 PER PERSON***
**MINIMUM 50 GUESTS REQUIRED**

Dedicated Crown Wedding Manager

Chef's selection of two canapés per person

Three course Indian menu inclusive of one entrée served individually, main course buffet to the table and and the choice of individual dessert or dessert platters

Five-hour Crown Reserve beverage package

Freshly brewed coffee and selection of teas

Cakeage (served on platters)

Selection of table centrepieces

Black or white chair covers

Personalised table menus

Black or white table linen

Crown show plates, crockery and cutlery

Wedding party, present, and cake tables

Dance floor (dance area for the Aviary) and stage

Lectern and microphone

Compliance Officer

Security Officer

Complimentary accommodation for the newlyweds at Crown Towers Melbourne for 2 nights*

Menu tasting (minimum 150 guests apply)

Encore Technologies $500 credit for audio or lighting package*

Terms and conditions: Package exclusive to weddings booked in the Palladium, Aviary, and River Room. Please note minimum spend and room hire fee applies per function room. Valid for any new weddings contracted and held before 30th June 2026. Events are subject to Crown Events and Conferences General Terms and Conditions which are available on request. Menus and prices are valid to 30th June 2026. and are subject to change. Security officer/s for a maximum of six hours and one Compliance Officer for a four-hour duration is included. Additional security guards required to be present at your wedding as deemed necessary by Crown are charged at a cost to the client. Complimentary menu tasting (maximum four guests) available for weddings with a minimum of 150 guests. Dietary requirements - Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a $25 surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated. Complimentary accommodation for the newlyweds on the night prior and wedding night in a Deluxe King room at Crown Towers Melbourne. Accommodation is subject to availability. Images for illustration purposes only. Audio visual sponsorship will be provided should you choose to utilise Encore Event Technologies as the sole provider of audio visual for your event and these charges are billed via your final Crown invoice. Sponsorship amount will be deducted from your final Encore Event Technologies charges. No credits will be provided should the full amount not be spent. Sponsorship amount can only be used for the Encore Event Technologies component of your event (equipment only does not include labour charges) and cannot be deducted from any other item/s.

## ENTRÉE

**Indian menu includes pappadam, pickles, raita, garden salad and homemade paratha.**

**INDIVIDUALLY SERVED.**

**Select one item.**

Achari lamb chops — pickle infused lamb chops served with vindaloo sauce, smoked fennel yoghurt, guindilla, ghee roasted almonds

Murgh malai tikka — roasted chicken thigh tenders in creamy cashew & yoghurt marinade

Murgh tandoori tikka — roasted chicken thigh tenders marinaded in tandoori spices

Paneer malai tikka — roasted paneer in creamy cashew & yoghurt marinade*

Paneer tandoori tikka — roasted paneer marinaded in tandoori spices*

Chicken 65, orange, sirke wale pyaaz — fried chicken tossed in spicy chilli garlic sauce, flavoured with curry leaves topped with orange and pickled onion

Paneer 65, orange, Sirke Wale Pyaaz — fried paneer tossed in spicy chilli garlic sauce, flavoured with curry leaves topped with orange and pickled onion*

Machli Amritsari — crispy fried fish in spiced chickpea batter, flavoured with carom seeds, served with fresh coriander and mint chutney

Laal mirch salmon tikka — grilled salmon flavoured in Kashmiri laal mirch yoghurt marinade served with zafrani mayo, caper kachumber

Pani puri — crispy puri puffs with potatoes, chickpea, mint*

Samosa chaat — crispy fried samosa topped with honey yoghurt, hari chutney, tamarind date chutney, sev, crispy chickpeas*

Aloo tikki chaat — spiced potato fritters topped with honey yoghurt, hari chutney, tamarind date chutney, sev*

Pahadi lamb chops — chargrilled lamb chops marinated in mint, coriander, chilli yoghurt

* Denotes vegetarian dish

# MAIN

**BUFFET SERVED TO THE TABLE | PLEASE SELECT TWO VEGETABLE DISHES, ONE LENTIL DISH, THREE PROTEIN DISHES AND ONE RICE DISH**

### CHICKEN

Murgh Makhni — chargrilled tandoori chicken in rich tomato & cashew gravy

Chicken Vindaloo — spicy Goan style chicken curry with potatoes cooked in East Indian spice

Chicken tikka masala — chargrilled chicken cooked in spiced tomato cashew gravy, mixed peppers and onions

Daal murgh — slow cooked chicken with chana daal and onion gravy

### LAMB

Kadhai mutton gosht — mutton cooked in kadhai spices and spicy tomato onion gravy with mixed bell peppers and onions

Lamb Rogan Josh — slow cooked lamb in rich onion gravy with predominant flavour of Kashmiri chillies

Awadhi lamb korma — slow cooked lamb in creamy tomato & onion gravy flavoured with saffron and kewra essence

**Upgrade lamb to goat | $10 per person**

### SEAFOOD

Prawn bhuna masala — prawns simmered in bhuna spices, spicy tomato onion gravy

Goan fish curry — authentic Goan style fish curry in coconut

Chingri malai curry — prawns cooked in creamy tomato & coconut curry

### VEGETABLE

Methi malai paneer — homemade paneer cooked in cashew and fenugreek gravy*

Shahi paneer — paneer simmered in almond sauce flavoured with fenugreek leaves and saffron*

Tarkari navratan korma — nine types of fruits and vegetables cooked in rich cashew gravy*

Khumb makai palak sabji — corn and mushrooms cooked in flavourful creamy spinach and onion gravy*

Amritsari chole — slow cooked chickpea curry in onion gravy*

Paneer makhani — paneer simmered in creamy tomato cashew onion gravy*

Paneer pasanda — paneer simmered in rich creamy tomato and saffron gravy*

### DAAL

Punjabi daal makhani — black lentils slow cooked in creamy tomato and onion, flavoured with fenugreek leaves*

Daal maharani — slow cooked mixed split lentils, tempered with whole red chillies, cumin and homemade ghee*

Yellow daal tadka — chana and toor daal tempered with ghee and whole spice*

### RICE

Jeera rice — basmati rice flavoured with ghee and cumin*

Tarkari pulao — basmati rice cooked with mixed vegetables and dried fruits*

Paneer muttar rice — basmati rice cooked with paneer and fresh green peas, flavoured with ghee and cumin*

Plain basmati rice*

**Additional rice dish | $7.50 per person**

* Denotes vegetarian dish



# ENHANCEMENTS

**ADD AN ADDITIONAL TWO CANAPES (CHEF'S SELECTION) | $10 PER PERSON**

**UPGRADE TO YOUR CHOICE OF CANAPES (TWO ITEMS – ONE WARM, ONE COLD) | $8.50 PER PERSON**

### TANDOORI NAAN

Upgrade to tandoori naan bread — shared to table

**Additional $15 per person**

### BIRYANIS

Mutton biryani cooked in rich onion & yoghurt gravy, flavoured with mint and fried onions

Chicken biryani cooked in rich onion & yogurt gravy, flavoured with fresh mint and fried onions

Lamb biryani cooked in rich onion & yogurt gravy, flavoured with fresh mint and fried onions

Prawn biryani cooked in rich onion & yogurt gravy, flavoured with fresh mint and fried onions

**Additional $18 per person**
**Upgrade to additional biryani with goat $28 per person**

# DESSERT

**PLEASE SELECT ONE ITEM FOR INDIVIDUAL DESSERT OR SELECT FIVE ITEMS FOR SHARED PLATTERS TO THE TABLE**

### SHARED PLATTERS TO TABLE

**Please select five items**

| | | |
|---|---|---|
| Gulab jamun* | Jalebi* | Malai sandwich* |
| Ice cream barfi* | Besan barfi* | Rasmalai* |
| Kaju apple* | Motichoor ladoo* | Rasagulla* |

### INDIVIDUAL DESSERT

Cardamom namelaka, mango falooda, rose gel, pistachio ice cream*

Pistachio raspberry frangipane tart, whipped orange blossom ganache, red currant coulis*

Coconut & passionfruit tart, mandarin creméux, tropical fruit sauce*

Carrot & rice kheer, pistachio crumble, orange blossom whipped ganache, candy floss*

* Denotes vegetarian dish




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