



INDIAN WEDDING PACKAGE



THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Weddings is the perfect choice for your special day, 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 quality rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Whether you are planning an intimate gathering or large celebration, Crown Weddings offer everything you need to make your special event a spectacular one.

INDIAN WEDDING PACKAGE

\$235 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 one dessert served individually

Five-hour Crown Reserve beverage package

Freshly brewed coffee, selection of teas and chocolates

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*

ENTRÉE

INDIAN MENU INCLUDES POPPADOM'S, PICKLES, RAITA, GARDEN SALAD AND HOMEMADE PARATHA.

Please select one item

Murgh Kali Mirch — roasted chicken tikka marinated in yogurt, mix spices and cracked black pepper

Murgh Malai Tikka — roasted chicken thigh tenders in creamy cashew and yoghurt marinade

Chicken 65 — deep fried chicken tenders tossed in spicy chilli garlic sauce, flavoured with mustard seeds and curry leaves

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

Achari Salmon Tikka — grilled salmon flavoured in mix pickling spice, served with burnt chilli and garlic aioli

Prawn Koliwada — crispy fried prawns marinated in homemade batter, served with coriander chutney



*Denotes vegetarian dish
Alternating entree is an additional \$11.50 per person

MAIN

Buffet served to the table

Please select three protein, two vegetable, one lentil and one rice dish.

CHICKEN

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

Chicken Vindaloo — spicy goan style chicken curry with potatoes cooked in east Indian spice

Chicken Chettinad — spicy South Indian style chicken curry cooked in rich coconut gravy, tempered with mustard seeds and curry leaves

Saagwala Murgh — punjabi style chicken curry cooked in onion and spinach gravy

LAMB

Rajasthani Laal Maas — slow cooked lamb in onion and yoghurt gravy

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 and onion gravy, flavored with saffron and kewra essence

Daal Ghost — slow cooked lamb in flavourful lentil curry, served with crispy fried onions and lemon

UPGRADE LAMB TO GOAT FOR ADDITIONAL \$10 PER PERSON

SEAFOOD

Meen Moilee — kerala style fish curry cooked in rich coconut curry, flavoured with fennel and curry leaves

Prawn Kadhai — stir fried prawns and mix capsicum in spicy tomato and onion gravy

Goan Fish Curry — authentic goan style fish curry in raw mango and coconut curry

Chingri Malal Curry — prawns cooked in creamy tomato and coconut curry

VEGETARIAN

Please select two vegetable dishes

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*

Makai Palak Sabji — corn cooked in flavour full creamy spinach and onion gravy*

Punjabi Kadhi Pakora — spinach and onion fritters steeped in aromatic yoghurt gravy*

Amritsari Chole — slow cooked chickpea curry in onion gravy*

DAAL

Please select one lentil dish

Punjabi Daal Makhani — slow cooked black lentils 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*

Dhaba Style Daal Fry — slow cooked spicy lentil curry, flavoured with brown garlic and chillies*

Daal Palak — slow cooked yellow lentils, tempered with garlic, cumin and chopped spinach*

RICE

Please select one rice dish

Jeera Rice — basmati rice flavoured with ghee and cumin*

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

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

Plain basmati rice*

* Denotes vegetarian dishes



DESSERT

Please select one individual item

Strawberry and rhubarb cremeux heart, raspberry gel, seasonal berries*

Tropical frangipane tart, coconut cream, passionfruit gel, caramelised pineapple*

Pavlova, white chocolate chantilly, lemon myrtle curd, citrus compote, pomegranate popping pearls*

Warm chocolate fondant, black currant cremeux, seasonal berries*

Single origin chocolate mousse bar, berry jelly, vanilla cremeux, chocolate chiffon*

Vanilla namelaka, cherry blossom jelly, rose water sponge, lychee pearls*

*Denotes vegetarian dish
Alternating dessert is an additional \$11.50 per person

ENHANCEMENTS

TO COMPLEMENT YOUR MENU SELECTIONS

Upgrade to Chef's selection of 4 canapes | \$8 per person

Upgrade to tandoori naan bread — shared to table | \$10 per person

Alternating service for entrée or dessert | \$11.50 per person

UPGRADE TO ENTRÉE BUFFET | ADDITIONAL \$15.50 PER PERSON

**Served shared to the table.
Please select two items**

Lamb Kofta — chargrilled lamb koftas served with dill and cucumber yoghurt

Murgh Keema Gujiya — chicken mince stuffed in flaky pastry and deep fried with jalapeno mayo

Andhra Style Lamb Chops — chargrilled lamb chops marinated spicy homemade chilli paste

Bread Pakora — deep fried pea and potato sandwich in chickpea batter, homemade tangy date and tamarind chutney*

Mini Punjabi Samosa — crispy fried potato and green pea samosa, sweet mango pickle*

Spinach and Onion Pakora — fried spinach and onion fritters with date and tamarind sauce*

BIRYANIS

ADDITIONAL \$18 PER PERSON

Served shared to the table.

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

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

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

STUFFED PARATHAS

ADDITIONAL \$10 PER PERSON

Served shared to the table

Aloo Paratha — spiced potato stuffed in whole meal roti*

Paneer Paratha — spicy grated paneer and onion mix stuffed in whole meal roti*

Mix Veg Paratha — grated mixed vegetables, stuffed in whole meal roti*

Moil Paratha — spicy daikon mix, stuffed in whole meal roti*

UPGRADE FROM INDIVIDUAL DESSERT TO DESSERT PLATTERS

ADDITIONAL \$15 PER PERSON

Please select 5 items

Kala jamun*

Ice cream barfi*

Kaju apple*

Jalebi*

Besan barfi*

Motichoor laddoo*

Malai sandwich*

Rasmalai*

Rasagulla*

* Denotes vegetarian dishes



INDIAN WEDDING BEVERAGE PACKAGE

The Indian Wedding Package is inclusive of the Crown Reserve Beverage Package selection. All beverage packages include assorted soft drinks and juice, still and sparkling water.

CROWN RESERVE BEVERAGE PACKAGE

SPARKLING WINE

Woodbrook Sparkling — Central Ranges NSW

WHITE WINE

Brigade Block Semillon Sauvignon Blanc — Central Ranges NSW

RED WINE

Abilene Shiraz — Central Ranges NSW

BEER

Furphy Refreshing Ale

Great Northern Super Crisp

Cascade Premium Light

Heineken 0.0

ADDITIONAL CELLAR WINE SELECTION

\$6 per person, per selection

Add any white or red wine from the Cellar Collection beverages to your package

ADDITIONAL LOCAL, INTERNATIONAL BEER AND CIDER SELECTION

\$6 per person, per selection

Crown Lager

Carlton Draught

Corona

Peroni

Heineken

Bulmers Original



CROWN CELLAR COLLECTION BEVERAGE PACKAGE

UPGRADE TO CELLAR COLLECTION BEVERAGE PACKAGE

\$10 per person

SPARKLING WINE

Seppelt 'Fleur de Lys' Sparkling — Great Western VIC

Hardys Zero Alcohol Sparkling — South Eastern Australia

WHITE WINE

Please select two white wines:

Pocketwatch Pinot Gris — Central Ranges NSW

821 'South' Sauvignon Blanc — South Marlborough NZ

Counterpoint Chardonnay — South Eastern Australia

ROSÉ

Marty's Block Rosé — Riverland SA

RED WINE

Please select two red wines:

Seppelt 'The Drives' Shiraz — Great Western VIC

Grant Burge 'Benchmark' Cabernet Sauvignon — Barossa Valley SA

T'Gallant Cape Schanck Pinot Noir — Mornington VIC

BEER

Cascade Premium Light

Heineken 0.0

Choice of Crown Lager or Pure Blonde

ADDITIONAL CRAFT BEER SELECTION

\$7 per person, per selection

Balter XPA Can

Mountain Goat Lager Can

Stone & Wood Pacific Ale

Little Creatures Pale Ale





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 2025. 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 2025 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.