

INDIAN

WEDDING PACKAGE & MENU



WEDDINGS





INDIAN

WEDDING PACKAGE

\$ 230 per person*

- Dedicated Crown Wedding Manager
- Selection of three canapés per person
- Three course Indian menu inclusive of one entrée served individually, main course shared to the table and individual dessert
- 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
- Show plates, crockery and cutlery
- Wedding party, present, and cake tables
- Lectern and microphone
- Menu tasting (minimum 150 guests apply)
- Compliance Officer
- Security Officer
- Complimentary accommodation for the newlyweds at Crown Towers

To book, contact our Wedding Team on +61 3 9292 6235.

Terms and conditions. Package exclusive to weddings booked in Palladium, River Room, Crown Aviary and Promenade Room. Please note minimum spends apply per function room.. Valid for any new weddings contracted and held before 30th June 2024. 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 2024 and are subject to change. Security officer/s for a maximum of six hours and one Compliance Officer for a three 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 their wedding night in a Deluxe King room at Crown Towers Melbourne. Accommodation is subject to availability. Images for illustration purposes only.



MENU

Price is inclusive of one entrée served individually, main course shared to the table and individual dessert.

MENU ENHANCEMENTS

FOR ENTRÉE SHARED TO THE TABLE IN PLACE OF INDIVIDUAL ENTRÉE

\$15.50 Per Person

UPGRADE MAIN TO REPLENISHED BUFFET STATION

\$16.50 Per Person

Minimum 80 guests required.

PRE DINNER

CANAPES

30 Minutes inclusive.

Please select three items per person:

COLD SELECTION

Poached wild fig, whipped Gorgonzola, apricot fruit toast*

Crown chicken sandwich

Smoked salmon, buckwheat blini, cultured cream, salmon roe

Meredith goats feta, caramelised shallot jam, parmesan pastry *

Assorted nigiri, Japanese soy, wasabi

Compressed melon, San Daniele prosciutto, goats curd, red vien sorrel

Wagyu beef tarte, potato rosti, horseradish mayo, cured egg yolk

Kingfish ceviche, toastada, avocado, jalepeño

Peking duck pancake, hoi sin, cucumber, spring onion

Whipped pea mousse tart, cultured cream, pea crisp, mint*

Dressed spanner crab, dessert lime, kewpie, buttered brioche toast

Smoked Atlantic salmon, mini bagel, citrus crème fraiche, caviar, fennel

WARM SELECTION

Cauliflower and tahini Fataya, labneh, mint *

BBQ pork steam bun, spiced hoi sin

Chickpea falafel, beetroot hummus, feta *

Prawn spring roll, Nam Jim dipping sauce

Shiitake and leek spring roll, sweet chilli sauce *

Beef, ale and peppercorn pot pie, tomato and thyme jam

Mac and cheese bite, smoked BBQ relish *

Salt cod croquette, gribiche sauce

Blue cheese royal tart, caramelised onion, fried rosemary*

Mini Wagyu slider, pickles, cheese, mustard

Pork and fennel sausage roll, tomato ketchup

Seared scallop, pea puree, salami crisp

Wagyu beef empanada, chimmichurri

Chorizo croquette, smoked paprika aioli

Duck and lemongrass steam bun, hoi sin sauce

Saffron and manchego arancini, garlic aioli*

* Denotes vegetarian dishes

Upgrade to one hour service for an additional \$8.00 per person.

Up to five items per person can be selected.





ENTRÉE

INDIVIDUAL

Please select one item:

MURGH KALI MIRCH

Roasted chicken tikka marinated in yogurt, mix spices, cracked black pepper

Murgh Tangdi Kebab

Char grilled chicken drumsticks marinated in lightly spiced hung yogurt, fresh mint, coriander chutney

CHICKEN 65

Deep fried chicken tenders tossed in spicy chilli garlic sauce, flavoured with mustard seeds and curry leaves

MACHLI AMRITSAR

Crispy fried fish in spiced chick pea batter flavoured with carom seeds, fresh coriander, mint chutney

ACHARI SALMON TIKKA

Grilled salmon flavoured in mix pickling spice, burnt chilli and garlic aioli

PRAWN PAKORA

Crispy prawn and spring vegetable pakora, mango salsa

SHARED TO THE TABLE

Additional \$15.50 per person

For Shared to the Table upgrades, please select four items:

LAMB KOFTA

Char grilled lamb koftas, dill, cucumber

PARSI LAMB CUTLETS

Mince lamb cutlets fried in eggs batter, tomato kasundi

PAHADI LAMB CHOPS

Char grilled lamb chops marinated in mint and yogurt

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*

PANEER AND CORN TIKKI

Cottage cheese and corn fritters, curry mayo*

SABUDANA VADA

Tapioca and potato fritters, spicy peanut and coconut chutney*

* Denotes vegetarian dishes

BUFFET

Buffet includes poppadoms, two varieties of pickles, raita, garden salad, homemade paratha
Additional \$10.00 per person for tandoori naan

Please select two vegetable, one lentil and three protein dishes:

VEGETABLE DISHES

METHI MALAI PANEER

Home made paneer cooked in cashew and fenugreek gravy*

TARKARI NAVRATAN KORMA

9 types of fruits and vegetables cooked in rich cashew gravy*

SHAHI MALAI KOFTA

Paneer and potato balls cooked in creamy tomato and cashew curry*

MAKAI PALAK SABJI

Corn cooked in flavour full creamy spinach and onion gravy

SHAHI PANEER

Paneer simmered in almond sauce flavoured with fenugreek leaves and saffron*

AMRITSARI CHOLE

Slow cooked chickpea curry in onion gravy*

LENTIL DISHES

PUNJABI DAAL MAKHANI

Black lentils slow cooked in creamy tomato and onion flavoured with fenugreek leaves*

DAAL MAHARANI

Mix split lentils slow cooked 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

Yellow lentils slow cooked tempered with garlic, cumin and chopped spinach*

PROTEIN DISHES

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 richy coconut gravy tempered with mustard seeds and curry leaves

SAAGWALA MURGH

Punjabi style chicken curry cooked in onion and spinach gravy

LAMB

DABBA GOHST

Lamb cooked in aromatic cashew and coconut curry

LAMB ROGAN JOSH

Slow cooked lamb in fried onion and yogurt gravy

LAMB KOFTA CURRY

Lamb kofta simmered in creamy tomato and cashew curry flavoured with fenugreek

DAAL GOSHIT

Slow cooked diced lamb leg in mix lentil flavoured with fried onion and lemon

SEAFOOD

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

CHICKEN BIRYANI

Cooked in rich onion and yogurt 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

RICE

Please select one rice dish:

Additional rice dish \$9.50 per person

JEERA RICE

Basmati rice flavoured with ghee and cumin

TARKARI PULAO

Basmati rice cooked with mix vegetables and dried fruits

PANEER MUTTER RICE

Basmati rice cooked with paneer and fresh green peas flavoured with ghee and cumin*

PLAIN BASMATI RICE*

STUFFED PARATHAS

Additional \$8.00 per person

ALOO PARATHA

Spiced potato stuffed in wholemeal roti*

PANEER PARATHA

Spicy grated paneer and onion mix stuffed in wholemeal roti*

MIX VEG PARATHA

Grated mix vegetable mix stuffed in wholemeal roti*

MOIL PARATHA

Spicy daikon mix in wholemeal roti*

* Denotes vegetarian dishes

DESSERT

Please select one of the below options available:

Individual Dessert

(guests to receive individual plated dessert)

Select one item from dessert list

DESSERT ITEMS

Kala Jamun

Ice cream Barfi

Kaju Apple

Jalebi

Besan Barfi

Motichoor Ladoo

Moti Pak

Rasmalai

Rasagulla





BEVERAGES

This wedding package is inclusive of Crown Reserve selection. All beverage packages include assorted soft drinks, orange juice, still and sparkling water

CROWN RESERVE

Woodbrook Sparkling NV Brut Cuvee

Brigade Block Semillon Sauvignon Blanc

Abilene Shiraz

Cascade Premium Light

Furphy Refreshing Ale

Great Northern Super Crisp

CROWN RESERVE COLLECTION ADDITIONAL CELLAR WINE SELECTION

\$5.00 PER PERSON - PER SELECTION

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

CROWN RESERVE ADDITIONAL BEER OR CIDER SELECTIONS

\$5.00 PER PERSON - PER SELECTION

Crown Lager

Corona

Peroni

Bulmers Original

BEVERAGES

CELLAR COLLECTION

\$10.00 ADDITIONAL PER PERSON

Seppelt Fleur de Lys NV

Cascade Premium Light

WHITE WINE - Please select two white wines:

Pocketwatch Pinot Gris

821 South Sauvignon Blanc

Counterpoint Chardonnay

RED WINE - Please select two red wines:

Cape Schanck Pinot Noir

Seppelt 'The Drives' Shiraz

Grant Burge Benchmark Cabernet Sauvignon

FULL STRENGTH BEER

Crown Lager

Pure Blonde

CELLAR COLLECTION ADDITIONAL - BEER OR CIDER SELECTIONS

\$5.00 PER PERSON - PER SELECTION

Heineken

Corona

Peroni

Bulmers Original



CHILDREN'S MENU

All children's menus include soft drinks and juices.
Available for children 12 years of age and under.

Two courses \$57.00 per child
Price includes one main and either one entrée or one dessert.

Three courses \$77.00 per child
Price includes one entrée, one main and one dessert.

ENTRÉE - Please select one item:

Cantaloupe melon and parma ham salad
Cheese nachos, diced tomatoes and guacamole*
Garlic cheesy bread*
Crudites, dips and crackers*
Chicken and avocado salad

DESSERT - Please select one item:

Chocolate LEGO Brick and strawberries*
Strawberry & chocolate chip
ice cream sandwich*
Ice cream sundae, waffle biscuit, berry popping
candies*
Vanilla chouquettes, chocolate sauce, whipped
white chocolate ganache*

MAIN COURSE - Please select one item:

All mains served with steamed
vegetables, chips or potatoes:
Grilled chicken
Crumbed chicken strips
Baked salmon
Grilled steak
Margherita pizza
Mini beef sliders (2)

OR

Choice of penne pasta or gnocchi with;
- Napoli sauce*
- Beef ragout

*Denotes vegetarian dishes





WEDDINGS

CONTACT US

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