



INDIAN-INSPIRED WEDDING MENU



THE PERFECT CHOICE FOR YOUR WEDDING

Crown Weddings is the perfect choice for your special day, offering world class menu options featuring locally sourced produce.

Honour your union with a celebration inspired by the bold flavours and rich traditions of India. Our five-star culinary team creates Indian inspired menus that respect heritage while introducing modern touches, delivering a vibrant and memorable experience.

V = vegetarian, VE = vegan, GS = gluten sensitive, DS = dairy sensitive.
Menus and prices are valid until 31 December 2026. All prices inclusive of GST. 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. 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. Images are for illustrative purposes only.

INDIAN-INSPIRED MENU

Includes Naan Bread & Raita

ALTERNATING SERVICE OF ENTRÉE, MAIN COURSE OR DESSERT \$10 PER PERSON PER COURSE

CANAPÉS ON ARRIVAL

FOUR ITEMS – \$35 PER PERSON
30 MIN DURATION

Non-Vegetarian

Pani Puri, Spicy Tuna with Mint Chutney Curry Leaf

Grilled Chicken Kofta, Turmeric, Tamarind Glaze

Tandoori Duck Breast, Spiced Orange, Mint, Masala Crepe

Spicy Lamb & Onion Lollipop, Coriander Emulsion (GS)

Vegetarian

Peas & Potato Curry Samosas, Roasted Chilli Dip (V)

Spinach & Paneer Sausage Roll (V)

Curry Spiced Poppadom ‘Taco’ Corn & Tomato Pickle (V)

Spinach & Pakora (V)



ENTRÉE

Queensland Tiger Prawn Curry, Semolina Kofta, Spiced Pumpkin Seed Tuile

Spiced Poached Chicken, Green Chilli Mayonnaise, Zucchini Flowers, Baby Zucchini, Cauliflower Achar

Kashmiri Spiced Seared Scallops, Nimbu Pani, Corn Purée, Green Chilli and Cucumber ‘Gazpacho’

Goan Spiced Crab Cake, Coriander Emulsion, Red Tomato Pickle, Roasted Spicy Pepper

Oven Roasted Marinated Lamb Cutlets, Toasted Seed and Spice Crust, Cummin Yoghurt, Beetroot and Coriander Salsa

Tandoori marinated Paneer, Mined Pea Purée, Indian Mixed Pickle, Eggplant Chutney, Pea Shoots (V)

MAIN

All Mains are Served with Spiced Saffron Rice

Masala Crusted Barramundi, Spinach, and Sea Herbs, Steamed Clams, Coconut Curry (GS)

Coriander Seed Roasted Duck Breast, Confit Leg, Fresh Endive Salad, Nihari Curry (GS)

Tandoori Chicken Breast, Potato & Pea Ragout, Mixed Rice Pulao, Compressed Baby Cucumber, Butter Chicken Gravy (GS)

Tandoori Spiced Lamb Rump, Slow Cooked Shoulder, Rogan Josh Sauce, Yoghurt, Pomegranate

DESSERT

Black Sticky Rice Pudding, Pandan Cream

Matcha Cheesecake, Black Sesame Micro Sponge, Miso Caramel

Mango Panna Cotta Coconut Chia Tapioca, Spiced Roasted Pineapple



WEDDING BEVERAGE PACKAGE

The Classic 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 CELLAR COLLECTION

SPARKLING WINE

T'Gallant Brut Sparkling

WHITE WINE

Please Choose One

Motley Cru Pinot Grigio

Counterpoint Chardonnay

821 Sauvignon Blanc

RED WINE

Please Choose One

Seppelt Drives Shiraz

Jim Barry The Atherley Shiraz

Philip Shaw "The Wire Walker" Pinot Noir

BEER

Cascade Light

Please Choose One

James Squire Broken Shackles Lager

Pure Blonde

SOFT DRINKS

Includes a Selection of Soft Drinks, Orange Juice, Still and Sparkling Waters



CROWN PREMIUM COLLECTION BEVERAGE PACKAGE

UPGRADE TO CROWN PREMIUM COLLECTION

SPARKLING WINE

La Gioiosa Prosecco

WHITE WINE

Please Choose Two

Bimbadgen Sémillon

Ross Hill Pinnacle Pinot Gris

Ross Hill 'Maya & Max' Chardonnay

RED WINE

Please Choose Two

Tumblong Hills Plenty Barbera

Alte Shiraz

Tarrawarra Estate Pinot Noir

BEER

Cascade Light

Please Choose One

James Squire Broken Shackles Lager

Pure Blonde

SOFT DRINKS

Includes a Selection of Soft Drinks, Orange Juice,
Still and Sparkling Waters





CROWN