



SYDNEY BEACH
WEDDINGS



PACKAGES

FEAST \$125 P/Person

Your choice of 2 Meat Mains + 1 Vegetarian Main
+ Dhal, Bread & Rice
+ Standard Inclusions

5 HR BRONZE BEVERAGE PACKAGE

Non-Alcoholic Package \$50 P/Person

Alcoholic Package From \$60 P/Person

Corkage (Spirits Only) - \$70 P/700ml Bottle

OPTIONAL EXTRAS

Arrival Grazing Station

\$35 P/Person

Arrival Canapes

\$5 P/Person, Per Variety - Gourmet

\$7 P/Piece - Substantial

Arrival Platters

\$15 P/Person

Dessert Buffet (2 Varieties)

\$10 P/Person - Western

\$14 P/Person - Indian



FINE DINING

ENTREE / Your Choice of 2

Gunpowder Crusted Scallops,
Avocado Coconut Salsa Kokum Chutney Crisp Curry Leaves

Trio of Chicken Tikka,
Coriander Relish, Pickled Cucumber, Eshallots

Scarmosa & Aniseed Salmon,
Beetroot Cutlet, Crisp Salad, Curry Leaf Mayo

Chilli Garlic Pork Belly,
Apple Mango Chutney, Panchforan Potatoes, Crisp Coriander

Tandoori Prawns,
Beetroot Pachadi, Mint Chutney, Sago Wafers

Railway Crab Cutlets, Ajwaini Fish Tikka, Masala Calamari,
Coconut & Coriander Chutney

Crispy Beetle Leaf Fritters,
Spiced Chickpea, Date Chutney, Pomegranate, Fresh Salsa (vegan, v)

Lamb Two Ways,
Marinated Cutlets & Seekh Kebab, Mint Chutney, Labneh

Paneer Tikka,
Vegetable Cutlet, Hara Bhara Kebab, Pickled Veg,
Tamarind Ginger Chutney (V)

MAINS / Your Choice of 2

Pistachio & Cheese Filled Chicken Roulade,
Potato Pepper Fry, Yoghurt & Onion Gravy

Lamb Shank,
Baby Vegetables, Sago Pilaf, Aromatic Braising

Patrani Machli (Barramundi Steamed in Banana Leaves)
Tempered Seasonal Veg

Chicken Tandoori,
Raisin & Saffron Pilaf, Cauliflower 65, Smooth Tomato Gravy

Slow Cooked King Island Beef,
Vindaloo Gravy, Crushed Tempered Potatoes

Tawa Masala Snapper,
Clam Moilee, Mixed Veg Poriyal

Railway Salmon,
Potato Bonda, Tempered Broccollini, Aromatic Coconut Sauce

Achhari Paneer Tikka,
Dum Ka Aloo, Sauteed Cavalo Nero Makhani Gravy (V)

Zuchinni Dry Roast,
Eggplant Bharta, Red Capsicum, Salan Gravy (Vegan, V)

TABLE BUFFET

Your choice of 3 Feast Mains (2 Meat + 1 Vegetarian)

FEAST MAINS - MEAT

South Indian Meen Kulambu Fish Curry w Cumin, Ginger & Tumeric
Beef Vindaloo w Red Chilli & Coriander
Lamb Rogan Josh w Yoghurt & Traditional Indian Warm Spices
Kerala-Style Prawn Curry w Fresh Tomato, Mustard Seed & Coriander
Beef Madras w Fragrant Spices
Lamb Korma w Saffron, Cardamom & Coconut
Traditional Butter Chicken
Kadhai Jinga Stirfry Prawns w Capsicum
Puna Goat Curry w Potato, Tomato & Eggplant
Kerala Fish Curry
Traditional Goat Curry
Andhra Style Chicken Curry
Saag Chicken
Beef Pepper Fry
Goan Fish Curry

Additional Meat Main - \$10 P/Person

FEAST MAINS – VEGETARIAN

Ladakhi-Style Vegetable Curry
Mixed Vegetable Chettinad
Punjabi Choley
Smoked Eggplant Bharta
Black-eyed Pea Curry w Crisp Shallots & Curry Leaves
Palak Paneer
Paneer Kadhai
Paneer Gassi
Pea, Potato & Vegetable Curry w Coconut & Green Chilli
Potato & Eggplant Curry
Malai Kofta
Bengali Chorchori
Potato & Cauliflower Aloo Gobi
Kashmiri Aloo Dum
Mixed Veg Poriyal

Additional Vegetarian Main - \$7 P/Person

TABLE BUFFET

Your choice of Dhal, Bread & Rice

DHAL | choice of 1

Yellow Dhal w Caramelised Onion

Mixed Dhal

Dhal Makhani

BREAD | choice of 1

Garlic Naan

Plain Naan

Paratha

RICE | choice of 1

Steamed Basmati Rice

Tumeric Spiced Basmati Rice

Pea Pulao

STANDARD INCLUSIONS

Mixed Pickles, Pappadams, Mint Chutney & Cucumber Raita

BEVERAGE PACKAGES

Your choice of alcoholic & non-alcoholic beverage package

NON-ALCOHOLIC
Unlimited for 5 Hours

MOCKTAILS
Guava Spritz
Tropical Tonic

SOFT DRINKS
Coke, Diet Coke, Sprite, Lemon Squash, Ginger Ale

JUICES
Guava, Orange, Apple

WATER
Indian Tonic, Soda Water, Still Water

ALCOHOLIC
Unlimited for 5 Hours

COCKTAILS
Guava Bellini
OJ Mimosa

MORGANS BAY BOUTIQUE WINES
Sparkling Wine, White Wine, Red Wine

BEER
Craft Beer, Premium Lager, Pale Ale & Light Beer

SOFT DRINKS
Coke, Diet Coke, Sprite, Lemon Squash, Ginger Ale

JUICES
Guava, Orange, Apple

WATER
Indian Tonic, Soda Water, Still Water

**Corkage for Spirits: \$70 p/700ml Bottle, \$95 p/1L Bottle



INDIAN BUFFET GRAZING STATION

\$35 P/PERSON

HOT - Your choice of 2

Street Kathi Rolls

Grilled chicken wraps with spiced vegetables filled in a flour tortilla

Bread Pakoda

Bread filled with spiced potatoes and fried with lentil batter , served with sweet mango chutney

Hara Bhara Kebab

Spinach and paneer gallates , deep fried , served with mint yoghurt

Vegetable Samosa

Potatoes and peas spiced with Indian aromats and encased in a crisp pastry

Medu Vada/Dal Vada with Coconut Chutney

Fritters of Black lentils/ chick peas spiced with cumin ginger and green chillies served with coconut chutney

Chicken Patties

Spiced chicken and potatoes filled in puff pastry and baked till golden, served with tomato relish

OPTIONAL EXTRAS

COLD - Your choice of 3

Potato Chat

Crisp potatoes tossed with chat masala and served with assortment of relishes and fresh salsa

Dahi Bhalla

Black lentil donuts topped with yoghurt, date chutney and pomegranate

Dhokla

Steamed lentil sponge cake tempered with curry leaves and mustard seeds

Kachori Chat

Lentils filled pastries served with fresh salsa and Indian relishes (coriander chutney and date chutney)

Dahi Batata Puri

Crisp pastry balls filled with spied potatoes, yoghurt, relishes and crisp lentil vermicelli

Papadi Chat

Crisp thin flaky pastries topped with spiced potatoes and assortment of relishes

GOURMET CANAPES

optional add-on for \$5 per person, per variety

MEAT

Cocktail Lamb Samosas w Mint Yoghurt

Fenugreek, Onion & Potato Rosti w Ocean Trout

Barramundi Tikka Bites

Butter Chicken Arancini

Tandoori Garlic Prawn Crostini

Indian Spiced Crab Croquettes

Masala Calamari w Curry Leaf Mayo

Fish Amritsari

VEGETARIAN

Homemade Assorted Vegetable Pakoras

Cocktail Vegetable Samosas w Mint Yoghurt

Zafarani Paneer Tikka

Dahi Batata Puri

Aloo Bunda w Coconut Chutney

Hara Bhara Kebab

Pani Puri (\$2 P/Person Extra w Vodka)

OPTIONAL EXTRAS

SUBSTANTIAL CANAPES

optional add-on for \$7 per piece

Fried Masala School Prawns w Kachumber & Mint Chutney

Salmon Tikka & Coriander Relish w Tempered Rocket Salad

Tamarind Prawn Skewers

Aloo Tikki Slider

Chicken Tikka Naan Bites

Lamb Keema Pav

Boats of Biriani w Fried Fish

Beef Kathi Rolls

Seekh Kebab - Lamb or Beef

VEGETARIAN

Pav Bhaji

Vada Pav

Paneer Kathi Rolls

OPTIONAL EXTRAS

ARRIVAL PLATTERS

\$15 P/Person

Tandoori Platter

Chicken, Fish, Shish Kebab

Chaat Platter

Bhatata Puri & Sev Puri

Vegetarian Platter

Assorted Pakoras & Paneer Tikka

Kathi Roll Platter

Lamb, Chicken, Vegetarian

Accompanied with Traditional Chutneys & Relishes

THEATRICAL OPTIONS

Price upon request

Live Jalebi Station

Live Dosai Station

Live Golga Pav Station

Live Chilla Station

Live Kebab Station

OPTIONAL EXTRAS

DESSERT BUFFET - WESTERN

Your choice of 2 Varieties for \$10.00 P/Person

Tiramisu Shots w Coffee Liquor, Chocolate Dust & Double Cream

Pistachio Pannacotta w Praline Crumble

Baby Limone Tartlets

Champagne Shots w Vodka, Lemon Sorbet & Berries

Choc Fudge Brownie w Baileys Mousse & Nut Crumble

Chocolate Tartlet w Frangelico & Raspberry Mascarpone Swirl

Ceramic Spoons of Coconut Crème Brûlée

Chocolate Marscapone Baklava w Coffee Syrup

Crisp Tartlet w Belgian Choc Ganache & Raspberry Coulis

Vanilla Cheesecake Bites w a Chocolate Twill

DESSERT BUFFET - INDIAN

Your choice of 2 Varieties for \$14.00 P/Person

Ras Malai

Gulub Jamun

Milk Cake

Mysore Pak

Carrot Halva

Moong Dal Halva

