



Shubh Vivah
Indian Wedding Packages

PACKAGES

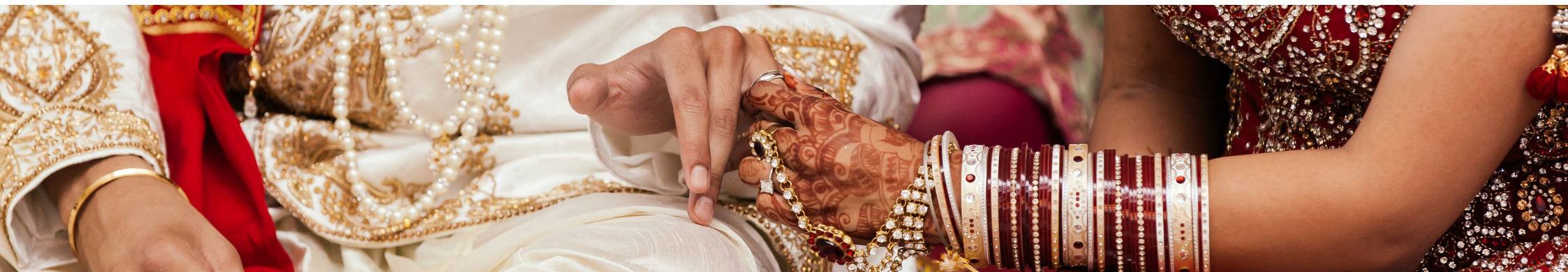
All our packages include

Professional Bar & Wait Staff
Gift Table, Cake Table & Cake Cutting Knife
Tea & Coffee Station & Homemade Chocolates to accompany your Cake
All Crockery, Cutlery and Glassware
In-House Audio-Visual Equipment & Cordless Microphones
White Clothed Large Tables w Linen Napkins
Cocktail Tables with White Cloths & Bar Stools
Americana White Padded Chairs



BEACH BUFFET	3 Canapes on Arrival, 2 Mains & All Sides served from Buffet Table Meat Menu Vegetarian Menu	\$95.00pp inc GST \$85.00pp inc GST
TABLE TIFFIN	3 Canapes on Arrival, 2 Mains & All Sides served to Guest Tables Meat Menu Vegetarian Menu	\$100.00pp inc GST \$90.00pp inc GST
CHILDREN	2 Years - 12 Years Old	\$60.00pp inc GST
CREW		\$60.00pp inc GST
BEVERAGES	5 Hour Alcohol Package 5 Hour Non-Alcoholic Package	\$50.00pp inc GST \$35.00pp inc GST

**Additional fees include Room Hire, Ceremony Packages & Security for 80 guests and over. No cake cutting fee applies.
The above prices apply to weddings held on Friday and Sunday only. An additional charge will apply for Saturday weddings.



Meat

CANAPES

Your choice of 3 canapes

Homemade Onion Bhaji
Cocktail Tartlet of Chicken Tikka w Cumin Spiced Yoghurt & Pappadum Shards
Cocktail Vegetable Samosas w Minted Yoghurt
Spinach Pakoras w Minted Yoghurt
Spiced Potato & Pea Fritters w Sweet & Sour Chutney

MAINS

Your choice of 2 mains

Chicken Balti w Coriander, Green Chilli, Cashew Nut
South Indian Meen Kulambu Fish Curry w Cumin, Ginger & Tumeric
Beef Vindaloo w Red Chilli, Coriander
Boneless Lamb Rogan Josh w Yoghurt & Traditional Indian Warm Spices
Kerala-Style Prawn Curry w Fresh Tomato, Mustard Seed & Coriander
Slow-Cooked Masala Beef w Fragrant Spices
Shoulders of Lamb Korma w Saffron, Cardamom & Coconut
Traditional Butter Chicken w Creamy Yoghurt Sauce
King Prawn, Tumeric & Okra Curry

SIDES

All sides are included

Pea, Potato & Vegetable Curry w Coconut & Green Chilli
Yellow Dhal w Caramelised Onion
Pickled Mango Chutney
Steamed Basmati Rice
Naan Bread
Pappadums



Vegetarian

CANAPES

Your choice of 3 canapes

Homemade Onion Bhaji
Cocktail Tartlet of Vegetable Tikka w Cumin Spiced Yoghurt & Pappadum Shards
Cocktail Vegetable Samosas w Minted Yoghurt
Spinach Pakoras w Minted Yoghurt
Spiced Potato & Pea Fritters w Sweet & Sour Chutney

MAINS

Your choice of 2 mains

Ladakhi-Style Vegetable Curry w Tomato, Chopped Coriander & Kachumber
Pea, Potato & Seasonal Vegetable Curry w Coconut & Green Chilli
Kerala-Style Vegetable Curry w Fresh Tomato, Mustard Seed & Pressed Coconut
Bhindi Masala w Green Chilli & Curry Leaf
Cauliflower, Chickpea & Coconut Curry
Smoked Eggplant Pachadi
Black-eyed Pea Curry w Crisp Shallots & Curry Leaves
Warm Cauliflower Salad w Yoghurt, Mint & Green Chilli
Snake Bean Curry w Fenugreek, Fennel & Young Coconut

SIDES

All sides are included

Coconut Lentil Dhal w Cucumber Yoghurt
Brinjal Lime Pickle
Pickled Mango Chutney
Steamed Basmati Rice
Naan Bread
Pappadums

