

**melbourne  
event group**

# **Indian Wedding Menu**

**Filling cups, bellies and hearts**





## Morning or Afternoon Tea\*

**Please select 3 of the following:**

Bread pakoda, date, tamarind chutney, mint chutney

Jalebi

White kalakand

Cham cham

Motipak

Motichoor ladoo

Milk cake

Served with Masala tea and Indian coffee.

\*can be served as an alternative to canapes, or serve both for \$15 per person

# Menu

## Short eats

### Vegetable

**Please select 2 vegetable & 2 meat dishes:**

Cauliflower manchurian

Pakorras, mint & coriander chutney

Papdi chat

Samosas, date & tamarind chutney

Cheese chilli

Vada, spiced sambar

### Meat

Amritsari fish, mint & coriander chutney

Chilli chicken

Murgh tikka

Seekh kebab

Served on platters in the centre of the table, or circulated around the room





## Mains

Vegetable

**Please select 2 vegetable & 2 meat dishes:**

Daal makhni

Kofta laajwaab

Matar paneer

Palak paneer

Tadka daal

Vegetable jalfrezi

Meat

Chicken makhani

Goan fish curry

Goat bhoona

Lamb bhoona

Lamb vindaloo

Methi chicken

Served on platters in the centre of the table



## Sides

### Main course to be served with a side of:

Naan bread

Pappadams

Green salad

Saffron rice

Raita

Pickle

## Dessert

Please select 2 from the following:

Gulab jamun

Coconut sago

Mango panna cotta\*

Pistachio kulfi

Sticky banana pudding, cinnamon sauce^

Rice pudding

\* Dish contains gelatine

^ Dish contains egg

Served as alternating plated dishes or on platters in the centre of the table







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